



Mango Gelato

Level: Easy

Cooking Time: 50 minutes

Serves: 10

Refrigerator & Freezing Time: 9 hours

Mango puree ingredients:

3 large ripe Rapoza or Haden mangoes

3 Tbsp. white granulated sugar

Gelato base ingredients:

2 cups whole milk

1 cup heavy whipping cream

5 large egg yolks

$\frac{3}{4}$ cup white granulated sugar

1 tsp. pure vanilla extract



To prepare mango puree: Remove and discard mango skin. Cut off mango flesh as close to the pit/seed as possible and place mango flesh in a food processor. Squeeze the mango pit/seed over the food processor to capture all the juices and leftover pieces of mango flesh. Discard the pit/seed. Repeat with remaining 2 mangoes. Turn on the food processor and process until the mango is smooth. Place mango puree (you should have approx. $2\frac{1}{2}$ cups of mango puree) and 3 Tbsp. sugar in a medium saucepan and bring to a boil. Reduce heat and simmer on low boil for 10 minutes. You should now have approx. 2 cups of mango puree after the reduction. Take off heat source and set puree aside.

To prepare gelato base: In a medium saucepan, heat the whole milk and heavy whipping cream on medium heat until bubbles form along the edges of the pan. Do not boil. Remove from heat and cool for 5 minutes. Meanwhile, in a large heatproof mixing bowl, beat the eggs yolks and $\frac{3}{4}$ cup sugar with a handheld mixer until thick and pale yellow in color (should be the consistency of mayonnaise). With the handheld mixer on low, slowly add the hot milk to the egg yolk mixture to temper the eggs. Mix until combined. Place the mixture back into the saucepan. On medium heat, stir the mixture constantly with a wooden spoon, until the mixture thickens like a custard sauce (when it reaches 180°F on a candy thermometer). Strain the custard through a fine mesh sieve into a medium heatproof bowl. Stir in the mango puree and vanilla extract. (Strain the mango puree as well if you don't want any bits of mango pieces in your gelato.) Cover with plastic wrap so that the plastic wrap sits directly on top of the custard (this prevents a skin from forming). Refrigerate overnight.

Turn your ice cream maker on and pour the mango gelato mixture into the freezer bowl (which has been placed in the freezer for at least 24 hours). Let mix until thickened, for about 20 to 25 minutes. Serve immediately or for a harder consistency, transfer the ice cream to an airtight container or 9"x5" loaf pan and freeze for 5 hours. Remove from the freezer about 10 minutes before serving.