

Peppermint OREO Gelato



Level: Easy
Serves: 10

Cooking Time: 30 minutes
Refrigerator & Freezing Time: 9 hours

- 1½ cups whole milk
- 1½ cups heavy whipping cream
- 8 large egg yolks
- 1 cup white granulated sugar
- Dash of Coarse Kosher Salt
- 1 tsp. pure vanilla extract
- 1 tsp. pure peppermint extract
- 4 drops Magenta Wilton Gel Food Color (See Notes)
- 10 Limited Edition Peppermint OREO Cookies, chopped into fourths



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, sugar, and salt 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). Remove from heat and add extracts and food coloring. Stir until combined. Strain the custard through a fine mesh sieve into a medium bowl. 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 peppermint 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. Five minutes before mixing is complete, add the chopped cookies through the top and let it mix in completely. Transfer the ice cream to an airtight container and freeze for 4 hours. Remove from the freezer about 10 minutes before serving.

Notes:

- I prefer to use gel food colors because the colors deepen after several hours and they mix evenly, more than regular food coloring. However, if you only have red food coloring, drop small amounts to get your desired shade. You can also omit the food gel or food coloring altogether.
- The Chocolate Peppermint Rolled Wafers in the picture are from Williams Sonoma.
- This recipe adapted from www.lindasitaliantable.com (Peppermint Gelato with Dark Chocolate).