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Making Gelato....

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Gelato is churned more slowly and frozen at a slightly warmer temperature than ice cream. The slow churning incorporates less air, so the gelato is denser. The higher freezing temperature means that the gelato stays silkier and softer. Dairy-free and egg-free, sorbets are made from whole fruit and a simple syrup. They're extremely flavorful and churned like ice cream to give them a soft texture.

Join Chef and Gelato aficionado Morgan Morano as she shares 50 recipes for gelato and sorbetto. Enjoy traditional chocolate, sweet milk and strawberry, to Torta della Mimosa, Bombolone, Biscoff, and Acero - even Avocado gelato!

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