



## nutty gelato

Difficulty*	Prep	Cook
2	5 min	4 Hours

\*Difficulty on a scale from 1-5, where 1 is easiest

### Ingredients

- ¾ Cup Sugar (155g)
- ¼ Cup Tapioca Starch (25g)
- 1 ¾ Tsp Salt (7g)
- 0.3 g Xanthan Gum
- ¾ Cup Almond Butter (210g)
- ½ Cup Hazelnut Oil (102g)
- 2 7/8 Cup Cold Water (680g)

### Directions

- 1.) In a medium pot, combine the sugar, tapioca starch, salt, and xanthan gum.
- 2.) Mix together using an immersion blender.
- 3.) Bring the mixture to a boil, while blending continuously.
- 4.) Remove the mixture from the heat.
- 5.) Blend the butter and oil into the mixture.
- 6.) Chill the mixture over an ice bath until cool.
- 7.) Add the mixture into an ice cream machine.
- 8.) Follow the instructions of the machine and churn until the mixture thickens.
- 9.) Cover the gelato with plastic wrap.
- 10.) To ensure a good texture, make sure the plastic wrap is touching the gelato.
- 11.) Place in the freezer until ready (about 4 hours).