



CANADA AGRICULTURE  
AND FOOD MUSEUM

## GELATO

1 $\frac{2}{3}$ cups (415 ml)	water
1 $\frac{1}{2}$ cups (375 ml)	milk (3.25%)
$\frac{1}{2}$ cup (125 ml)	cream (35%)
$\frac{3}{4}$ cup (175 ml)	sugar
1 $\frac{1}{2}$ tbsp. (22.5 ml)	corn syrup
2 cups (500 ml)	mixed berries
1 tsp. (5 ml)	vanilla extract

1. Place berries in a food processor or in a blender. Process until completely puréed.
2. Combine the puréed berries and all the other ingredients in a medium pot.
3. Heat slowly to 175°F (80°C) while stirring. As soon as the mixture reaches 175°F (80°C) remove from heat.
4. Cover and refrigerate at least 6 hours before continuing.
5. Pour mixture into freezer bowl, and let mix until thickened, about 25 minutes (depending on the machine).

**Yield:** This recipe is for one liter of liquid product.

## FROZEN YOGURT

$\frac{3}{4}$ cup (180 ml)	milk (3.25%)
$\frac{1}{3}$ cup (80 ml)	sugar
4 cups (1L)	vanilla yogurt
2 cups (500 ml)	mixed berries
1 tsp. (5 ml)	vanilla extract

1. Combine milk and sugar in a microwavable bowl. Dissolve sugar by heating mixture in the microwave for 3 minutes. Mix, cover and refrigerate mixture overnight.
2. Place berries in a food processor or in a blender. Process until completely puréed.
3. Combine the puréed berries and all the other ingredients in a bowl.
4. Pour mixture into freezer bowl, and let mix until thickened, about 25 minutes (depending on the machine).

**Yield:** Makes about fourteen  $\frac{1}{2}$  cup (125 ml) servings.