

Gnome Cooking

FRESH STRAWBERRY GELATO

Ever wonder what to make with the ice cream maker you got for Christmas? This recipe is a great start—then experiment with other seasonal fruits!

- $\frac{3}{4}$ cup sugar
- 1 tablespoon cornstarch
- 1 cup whole milk
- $\frac{3}{4}$ cup heavy whipping cream
- 2 $\frac{1}{4}$ cups sliced hulled strawberries

Stir sugar and cornstarch in heavy medium saucepan. Whisk in milk and cream. Whisk over medium heat until gelato base thickens and begins to bubble, about 5 minutes. Pour into bowl. Cool over ice, stirring occasionally.

Puree strawberries in food processor or blender. Strain into gelato base. Chill 3 hours. Process in ice cream maker according to manufacturer's instructions. Transfer to container. Cover; freeze until firm, at least 3 hours and up to 2 days.

Find more delicious recipes for local produce at www.homegrownminigolf.com.



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