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*Recipes excerpted from **Making Artisan Gelato** by Torrance Kopfer. Published by Quarry Books, a member of Quayside Publishing Group, Beverly, MA. Copyright 2009. Reprinted with permission of the publisher. All rights reserved.*

This style of gelato is closer to a traditional Philadelphia-style ice cream than an actual gelato. The lack of egg yolks creates a “cleaner” dairy flavor that permits the subtle nuances between different types of vanilla to come through. The fat, usually provided by the egg yolks, is instead contributed by the heavy cream.

Madagascar Bourbon Vanilla Gelato

1 vanilla bean, preferably Madagascar Bourbon
1-1/2 cup (355 ml) whole milk
3/4 cup (150 g) granulated sugar
1-1/2 cup (360 ml) heavy cream
3/4 teaspoon (3.75) pure vanilla extract

Split the vanilla bean in half with a knife and remove the seeds. Place seeds and vanilla bean pod in a medium-size, heavy-bottomed saucepan and add the milk and 3/4 cup (150 g) of sugar. Stir to combine. Place over medium heat and cook, stirring occasionally, until the mixture registers 170°F (77°C) on an instant-read thermometer. Remove from the heat, cover, and let steep for 1/2 hour.

Remove the vanilla bean pod, add the cream and the vanilla extract, and stir until fully incorporated. Pour into a clean container, cover with plastic wrap, and chill in the refrigerator for at least 8 hours or overnight.

When ready, pour the chilled mixture into the ice-cream maker and process according to manufacturer’s specifications.

Remove the finished gelato from the ice-cream maker and place in a plastic container. Cover with plastic wrap by pressing the wrap gently against the top of the gelato, affix lid to container, and place in the freezer to fully harden before serving.

Yield: approximately 1 quart (528 g)