

Gelato

2 cups milk
1 cup heavy cream
4 egg yolks
1/2 cup sugar

Mix milk and cream. In a medium saucepan warm until foam forms around the edges. Remove from heat.

In a large bowl, beat the egg yolks and sugar until frothy. Gradually pour the warm milk into the egg yolks, whisking constantly. Return mixture to saucepan; cook over medium heat, stirring with a wooden spoon until the mixture gels slightly and coats the back of the spoon. If small egg lumps begin to show, remove from heat immediately.

Pour the mixture through a sieve or fine strainer into a bowl. Cover, and chill for several hours or overnight.

Pour the mixture into an ice cream maker, read the manufacturer's instructions, cut ice and salt by half. If the ice melts before the gelato is finished add 1 to 2 more cups of ice and more salt. Transfer to a sealed container, and freeze until firm. If the gelato is too firm, place it in the refrigerator until it reaches the desired consistency.