

What is Gelato?



Gelato is Italy's version of ice cream, with three major differences:

First, gelato has significantly less butterfat than ice cream's typical 18 and 26 percent. Tests routinely conducted by The Department of Agriculture, confirm vanilla and chocolate gelato both have less than 10 percent butterfat.

However, less fat does not mean less taste. With the lower butterfat content, gelato is less solidly frozen than ice cream and melts in the mouth faster. Therefore, the customer will taste gelato's full flavor immediately.

Second, gelato has a much higher density than ice cream. Ice cream is produced by mixing cream, milk and sugar, then adding air. Manufacturers add air to ice cream because it nearly doubles the quantity of their product. But, it cuts their quality in half. No air is added to gelato. The result is a higher quality dessert with a richer, creamier taste.

Third, gelato is served slightly warmer than ice cream. While both gelato and ice cream are served well below the freezing temperature of 32 degrees Fahrenheit, gelato is served 10 to 15 degrees warmer than ice cream. Because it is less solidly frozen, gelato's taste is further enhanced as it melts in the mouth.

Pure Pizza uses real fruit, nuts, chocolates, milk and cream, not syrups, to make our award winning gelato. Three centuries ago, northern and southern Italy created two separate and distinct gelato recipes. In the north, the people of Dolomite made gelato with fresh milk, cream and sugar. In Sicily, the southern Italians used a predominantly water-based gelato with fresh fruit.