

# EASY NUTELLA GELATO

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## DIRECTIONS

- Begin by mixing condensed milk with Nutella by hand using a spoon.
- When mixture is totally blended and smooth, set aside.
- Whip heavy cream to stiff and firm peaks with hand blender on high speed.
- Turn down speed to lowest setting and add Nutella mixture, a couple of tablespoons at a time.
- When mixture is totally incorporated, add chopped chocolate.
- Blend a few seconds on low to mix.
- Place finished mixture into a Tupperware container.
- Cover and place in freezer for at least 4 hours, best if overnight.
- Serve by itself or, for the adults, as Affogato (see note).
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- Note:
- Affogato is a famous way of serving gelato in Italy. All you do is pour a demitasse of strong espresso over a serving of gelato. Yum!
- For the adults who don't want espresso, pour a shot glass of Amaretto liquor over gelato. Yummy too!

## INGREDIENTS

- 500 ml (2 cups plus 2 TBSPs) heavy whipping cream
- 1 can (14 Oz.) sweetened condensed milk
- 200 gr (3/4 cups) Nutella
- Chocolate chunks, chopped, as needed



## NONNA'S TIPS

- Heavy cream whips faster if both bowl and beaters are cold. Just place them in the fridge for 15 minutes before planning on executing the recipe.
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- The base for this quick and easy (but delicious!) gelato is the whipped cream and condensed milk. Experiment by adding other ingredients you like instead of Nutella to achieve different flavors.