

Quick Lemoncello Gelato Souffle

6 extra-large egg yolks
1 cup sugar
Zest of 2 lemons
1/2 tsp. vanilla
3 Tbsp. Lemoncello liquor

Place in bowl of your mixer and place over a pan of simmering water (like a double boiler) & cook while whisking rapidly for 2 minutes careful not to scramble the eggs, remove from heat occasionally to ensure this.

Let cool in fridge.

Place on mixer and using the whip and blend for 3 minutes on high.

Transfer to glass bowl.

Place 2 cups heavy cream with quarter cup of sugar in mixing bowl and whip until stiff peak stage.

Gently fold this into the egg mixture and blend well.

Freeze the mixture at least 4-5 hours.

Serve with your favorite biscotti, espresso and some extra Lemoncello.

BUON APPETITO
