

Snow white coffee gelato

Ingredients for 500 g

200 g coffee beans250 ml cream150 g water150 g sugar

Musso Srl Via Luigi Goia, 100 Mortara, Pavia

Preparation method

Pour the coffee beans and water into a pan. Bring to the boil, take off the heat and add sugar. Stir occasionally until the sugar has dissolved, then cover and leave the mixture to cool. After pouring the syrup through a colander to remove the coffee beans, add the cream and pour into your Musso ice cream machine.

www.gelatieremusso.it info@gelatieremusso.it

