

# fine Cooking



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## You say gelato, I say ice cream

We were curious about the difference between gelato and ice cream, so we posed the question to Il Laboratorio del Gelato owner Jon Snyder. It turns out there is no clear-cut difference. "The way I see it," he says, "gelato is the Italian word for ice cream." There isn't one way to make gelato, just as there isn't one way to make ice cream. In the South of Italy, for example, gelato tends to be icier, while in the North it's creamier, with a lot more egg yolks.

That said, a couple of general rules apply. Gelato tends to have less cream and more milk than ice cream, so it has a denser texture because less air is whipped into it (cream incorporates more air than milk). Also, gelato is churned more slowly and served at slightly higher temperatures than ice cream, making it particularly smooth and creamy. Egg yolks can be used in both gelato and ice cream.

## splurge

## In a league of its own



Our panel's top ice creams (at left) are fine everyday treats, and they'd make tasty milk shakes, too, but if you're looking for something truly special, you'll want Il Laboratorio del Gelato's dark chocolate ice cream in your freezer. To say that it's smooth and creamy is almost an understatement. This ice cream is luxuriously rich and silky—oh, so silky—like the deepest, richest chocolate mousse with an intense, perfectly bittersweet chocolate flavor that will knock your socks off.

Il Laboratorio del Gelato ice creams are available in select stores in New York City or by mail order at [LaboratorioDelGelato.com](http://LaboratorioDelGelato.com) (\$60 for four 18-ounce containers, plus shipping).