

No-Churn Olive Oil Gelato

Besides being a no-churn gelato, this is definitely unique. If possible, it's even creamier than other ice creams, and you can definitely taste that familiar and more-than-welcome flavour of sweetened condensed milk. We may just be addicted to the stuff. This is an awesome recipe because, really, who has their own ice cream maker? And who loves ice cream? It's about time this one came along!

1 can sweetened condensed milk
¼ cup EVOO or Lemon Pressato Olive Oil
2 cups whipping cream (35%)
1 tsp vanilla or vanilla bean paste

In the bowl of a blender, mix together the sweetened condensed milk and olive oil until fully combined.

In a stand mixer, add whipping cream and whip until stiff peaks form. Be careful not to over- whip, as it will turn to butter.

With the mixer running on the lowest speed, slowly pour in the condensed milk, olive oil mixture, and vanilla. Let it stir until fully combined but not over-mixed. You want to keep as much air as you can in the mixture.

Transfer to a loaf tin, spreading evenly, and freeze for at least 6 hours until fully frozen.