

# Banana OREO Gelato



28-May-2024

Level: Easy

Serves: 10

Cooking Time: 40 minutes

Refrigerator & Freezing Time: 9 hours + overnight

## *Fudge ripple ingredients:*

$\frac{1}{4}$  cup white granulated sugar

$\frac{1}{4}$  cup water

2 Tbsp. + 2 tsp. light corn syrup

3 Tbsp. unsweetened Dutch-process cocoa powder

Pinch of fine sea salt

$\frac{1}{4}$  tsp. pure vanilla extract

## *Banana gelato base ingredients:*

2 cups whole milk

1 cup heavy whipping cream

5 large egg yolks

$\frac{2}{3}$  cup white granulated sugar

$\frac{1}{4}$  tsp. fine sea salt

3 to 4 large and very ripe bananas, cut into slices (should yield 2 cups blended bananas)

1 tsp. pure vanilla extract

1 tsp. dark rum (I used Captain Morgan® Original Spiced Rum)



## *Other ingredient:*

8 OREO cookies, chopped into fourths (should yield about 1 cup)

*For the fudge ripple:* In a medium saucepan, whisk together the sugar, water, corn syrup, cocoa powder, and salt. Whisk constantly over medium heat until the mixture comes to a low boil and bubbles around the edges. Cook for 1 minute, whisking continuously. Remove from heat, stir in vanilla extract, and let cool completely before covering and chilling in the refrigerator for at least 4 hours or overnight (the sauce will thicken when chilled).

*For the banana gelato base:* In a medium saucepan, heat the whole milk and heavy whipping cream on medium heat until bubbles form along the edges of the pan. Do not boil. Remove from heat and cool for 5 minutes. Meanwhile, in a large heatproof mixing bowl, beat the eggs yolks, sugar, and salt with a handheld mixer until thick and pale yellow in color (should be the consistency of mayonnaise). With the handheld mixer on low, slowly add the hot milk to the egg yolk mixture to temper the eggs. Mix until combined. Place the mixture back into the saucepan. On medium heat, stir the mixture continuously with a silicone spatula, until the mixture thickens like a custard (when it reaches 180°F on a candy thermometer). Strain the custard through a fine mesh sieve into a medium heatproof bowl. Place the sliced bananas in a food processor/blender. Add  $\frac{1}{4}$  of the strained custard into the food processor/blender. Puree until smooth, then pour back into the bowl with the rest of the custard. Add the vanilla extract and rum. Stir until all are combined. Cool gelato base in an ice bath. Cover with plastic wrap so that

the plastic wrap sits directly on top of the custard (this prevents a skin from forming). Refrigerate overnight.

Turn your ice cream maker on and pour the banana gelato base into the freezer bowl (which has been placed in the freezer for at least 24 hours), and mix until thickened, about 20 to 25 minutes. Add the chopped OREO cookies and mix for another 2 minutes.

*To assemble:* Dollop large spoonfuls of chilled fudge ripple into your ice cream storage container or 9"x5" loaf pan. Top with a layer of freshly churned banana gelato. Repeat until all of the gelato is layered. (You will have leftover fudge ripple which can be saved up to one week and drizzled on top of the gelato, if desired.) Do not stir or mix layers as you want the fudge ripple to be marbled throughout the gelato. Freeze for at least 5 hours before serving.