

## Blueberry and Lemon Buttermilk Gelato

**Yield:** 1.5 | **Difficulty:** 1/5 | **Time:** 10 min prep + churning + cooling time

Recipe can also be made into popsicles and or vegan by replacing dairy products with plant-based alternatives such as coconut cream. This may change the flavour and texture.

### Ingredients:

- 300 gr frozen blueberries \*
- 250 ml buttermilk
- 100-150 gr sugar (or other sweetener to taste)
- ½ tsp salt
- 1 tsp lemon extract
- lemon juice
- 200 ml cream\*\*



\*Can be replaced with any other frozen fruit you like

\*\*For popsicles you can omit the cream so they freeze more solid or double the fruit

### Instructions:

1. In a blender or food processor mix the buttermilk, blueberries, sugar, salt, lemon extract and lemon juice until smooth. You can use more or less sugar or lemon juice to adjust it to your taste. Lastly mix the cream into it quickly.
2. a. To make gelato fill the mixture into the ice cream machine and churn according to manufacturer instructions until the gelato has visibly grown in volume. Transfer to a freezer-friendly container and freeze for eight hours or overnight.  
b. To make popsicles fill the mixture into popsicle moulds, tap on your counter to remove any air bubbles and freeze overnight until solid.