

Recipe No. 03/2017

# Peanut Butter Gelato

By Donato Joce  
Recipe courtesy of Thermomix Calendar 2016 (Australia)

Each year, Thermomix Australia brings out a lovely glossy calendar with a delicious recipe for each month and a little about the person who developed the recipe. There is also place to write something down for each day. This is a perfect kitchen calendar to complement your Thermomix purchase.

NB: Suitable for both TM5 and TM31

Serves: 6  
Active time: 20 minutes  
Total time: 1 day 4 hours

## Ingredients

### Peanut butter

150 g roasted, salted peanuts  
30 g peanut oil, to taste

### Peanut butter gelato

650 g full cream milk  
140 g caster sugar  
50 g skim milk powder



## Method

### Peanut butter

1. Place peanuts into mixing bowl and chop **15 sec/speed 7**.
2. Add oil and mix **1 min/speed 5** until smooth. Transfer into a bowl and set aside.

### Peanut butter gelato

1. Without washing mixing bowl, place milk into mixing bowl and warm **5 min/37°C/speed 2**.
2. Insert **butterfly whisk**. Add sugar, milk powder and reserved peanut butter and cook **8 min/90°C/speed 2** then blend **10 sec/speed 4**. **Remove butterfly whisk**.
3. Pour mixture up to 4 cm high into shallow freezable containers or ice cube trays and cover with plastic wrap. Allow mixture to cool to room temperature before placing into freezer overnight.
4. Transfer frozen gelato mixture into refrigerator for 15 minutes to soften slightly, then cut into pieces (4 x 4 cm) Place half of the gelato pieces into mixing bowl and blend **20 sec/speed 6**, then mix **10 sec/speed 4**, with aid of spatula. Transfer ice-cream into a freezable container.
5. Place remaining frozen gelato pieces into mixing bowl and blend **20 sec/speed 6**, then mix **10 sec/speed 4**, with aid of spatula. Transfer into freezable container with gelato and return to freezer for a minimum of 2 hours. Serve with beer and chilli peanut brittle. Recipe to follow next week.

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