

Olive Oil Gelato



Palestinian olive oil meets western tastes in this trendy dessert appearing in fine restaurants. Olive oil makes a rich, smooth, decadent gelato. Like fruit gelatos, this custard does not have to be cooked, so preparation is under 10 minutes and the recipe can easily be doubled or tripled. Try chopping a few Canaan almonds or some dark chocolate to sprinkle on top. Hello world! With love from Palestine.

New look for traditional dishes: by artist Faten Nayroukh, available in the Canaan showroom in Burqin.

Ingredients: (serves 2-4)

½ cup sugar

4 egg yolks

1/3 cup of [Nabali olive oil](#)

1 ½ cups milk

½ cup heavy whipping cream

1 tsp vanilla extract

½ tsp salt

¼ cup chopped Canaan almonds (optional)

2 squares dark chocolate chopped (optional)

Recipe:

Beat sugar and egg yolks together until pale yellow, about 2 minutes

Continue beating, adding oil in a steady stream and beat for another 1-2 minutes. The mixture will start to thicken.

Add the remaining ingredients and beat until well mixed.

Pour into your gelato maker and follow manufacturer's instruction for freezing.

Olive oil Gelato will freeze firm so take out of the freezer a few minutes before serving to soften.

Optional: top with almonds and chocolate if desired, or serve with a thin wafer cookie. Let your imagination be your guide!

Enjoy and “Sahha w Afyeh” – Bon Appetit!