

Pistachio Gelato (Made with Homemade Pistachio Paste)

Yield: 8 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/best-italian-pistachio-gelato-recipe>

Ingredients:

- 1 1/2 cups pistachio nuts shelled unsalted
- 2/3 cup granulated sugar
- 1/2 cup whole milk
- 1 teaspoon pistachio or almond extract
- 1 batch base Sicilian-Style Gelato, or Classic Gelato Base

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 5 milligrams
4. Fat: 11 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 5 milligrams
9. Sugar: 19 grams

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