

# STOP!



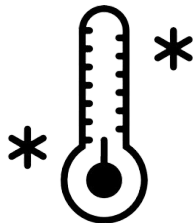
## ***YOU PROBABLY ARE EATING GELATO ALL WRONG!***

Most people don't realize that they have been eating their gelato and ice cream **ALL WRONG ALL OF THEIR LIVES!**

Well, that ends today! Follow these simple instructions and show some f\*cking restraint and you too can have a perfect scoop of gelato!

### ***Temperature***

The perfect temperature to serve gelato, sorbetto and other ice cream products is  $-13^{\circ}\text{C}$  or approximately  $8^{\circ}\text{F}$ . Most people keep their freezers ridiculously cold. So in order for you to get that perfectly creamy scoop you need to warm your ice cream perfectly.



### ***How to thaw gelato best to worst!***

#### **Best**

Move the pint of gelato to the refrigerator for approximately 30 minutes. This gives the gelato the perfect, cool environment to thaw evenly and consistently through the entire pint.



#### **Not As Good**

Can't wait? Have no willpower? You can put the pint in the microwave. Put it in covered and microwave 10-15 seconds. This is not the best way as the pint will not be thawed consistently through but, hey, you literally have no patience so go for it.

#### **Bad!**

Leaving it out on the counter is the worst of both worlds. It takes at least 15 minutes and you will only soften about 1" of gelato around the outside of the container leaving a hard, ice rock in the center. By the time the center thaws the rest is soup. Don't do it.



## **NOW YOU KNOW!**

Thaw your gelato correctly and you too can enjoy the best this frozen confectionary has to offer!