

WHAT CONSTITUTES GOOD GELATO?

Gelato is made with milk and contains less fat than American ice cream. It is churned more slowly so there is less air in the final product. Excellent gelato has a dense, creamy texture and rich seasonal flavors. It is best stored in flat, lidded tins so it remains at the optimal serving temperature (Donati).

A good test:

Look at the pistachio gelato to make sure it is not an unnatural color. Avoid any gelateria that serves bright, artificially colored products from overflowing containers.

Look for signs that say:

gelato fatto en casa (homemade),
 produzione propria (our own production)
 artigianale (artisanal).

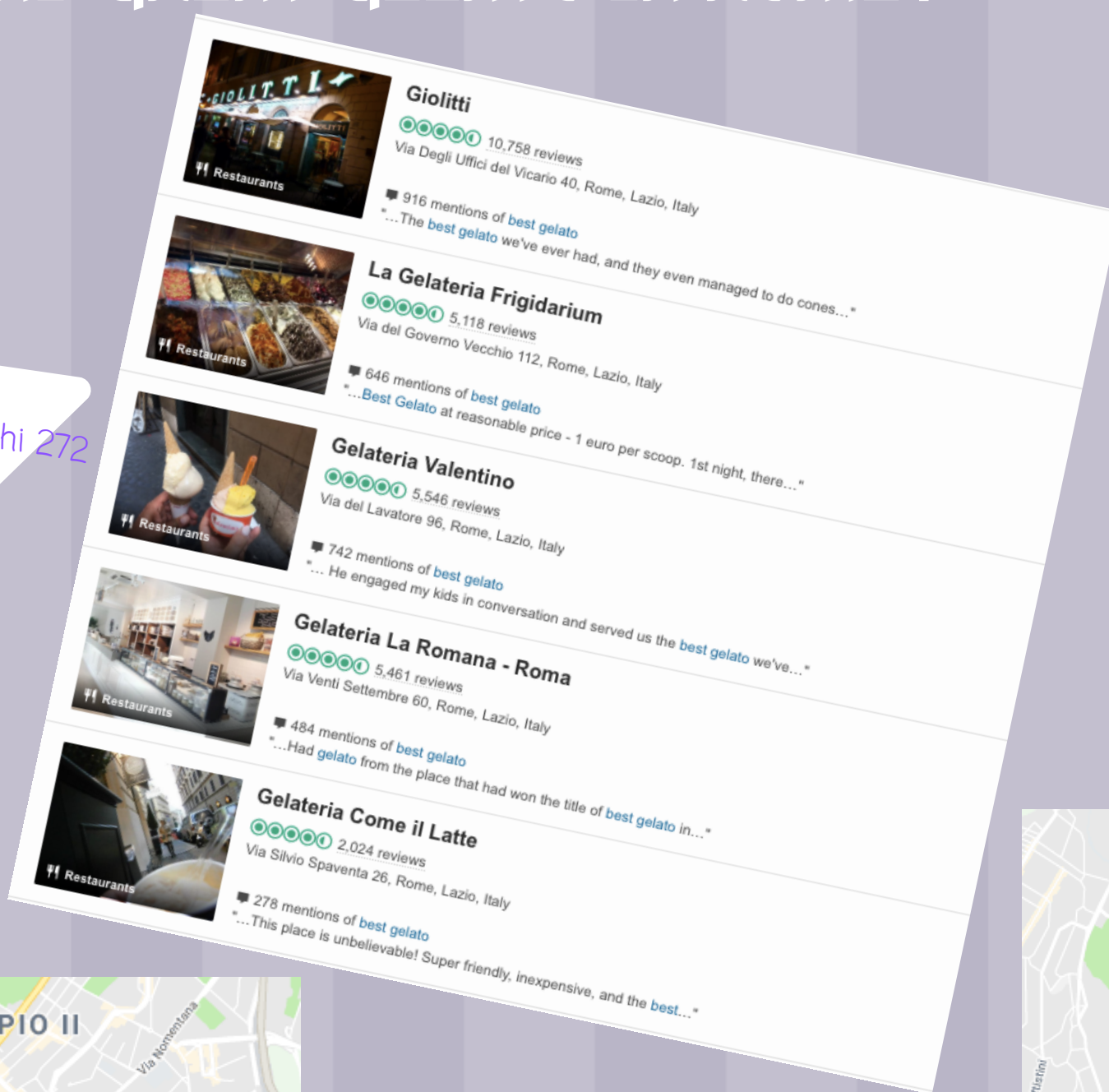
These shops use fresh, high quality ingredients (Bakerjian).



WHERE CAN YOU FIND GREAT GELATO IN ROME?

Gelateria dei Gracchi, Via dei Gracchi 272
 Convenient location near Vatican
 Luscious, creamy gelato
 Favored by locals (Fodor's)

Come il Latte, Via Silvio Spaventa, 24/26
 Convenient location near train station
 "under the radar" feel
 rich and buttery consistency
 "transcendent flavors" (Fordham)



Learn More . . .
 Gelato Museum
 Pizza & Gelato Class in Italy
 A Taste of Gelato History (Youtube video)

