

## 5 Ways to Pair Your Gelato

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Attention gelato lovers! Looking for new ways to enjoy the beloved Italian take on ice cream? While excellent on its own, gelato in Italy can also be served with a variety of other food! Discover five of our favorite ways to pair gelato with our guide below.

### **1. MAKE A BOMBOLONE OR BRIOCHE SANDWICH.**

You might have had an ice cream sandwich before, but what about with gelato? In [Sicilia](#) [2], a traditional summertime treat is a brioche con gelato, an Italian-style croissant cut in half and filled with one or two – or sometimes even three – scoops of gelato. A variation of this is with a bombolone, a cream-filled doughnut coated in sugar.

Can't decide? Try them both! We won't judge.



### 2. SERVE IT WITH AN EDIBLE WAFER SPOON.

Why use a real spoon when you can use an edible wafer? With its added crunch and delicate crisp bite, a wafer spoon is a truly tasty way to enjoy gelato. Did we mention it's also environmentally-friendly? Try pairing your next gelato with Loacker's selection of crispy wafer cookies. Trust us: two treats are better than one!

### 3. DRIZZLE IT.

It might sound strange at first, but a drizzle of high-quality extra virgin olive oil or balsamic vinegar atop a simple fior di latte gelato is absolutely divine. When it comes to olive oil, the subtle nuances of the fruity and peppery flavors provide a wonderful backdrop for creamy gelato. As for balsamic vinegar, stick to the Traditional Balsamic Vinegar or a balsamic glaze, such as Saba, which offers more contrasting flavors that are deep, complex, and sometimes even caramel-like.

### 4. AFFOGATO IT.

When you can't decide between a coffee or a sweet treat, affogato is your answer! Simply pour a fresh shot of espresso over your choice of gelato and enjoy. Check out our affogato recipe to get more step-by-step instructions or ask for it in the store at our Lavazza counters!

### 5. ADORN WITH SEASONAL FRUIT.

You can't go wrong here. In the summer, top your favorite gelato with fresh peaches and blueberries. In the spring, try it with strawberries, and in the fall and winter, go for spiced apples or pears.

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