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**Fresh Strawberry Gelato**

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### Ingredients: 1-pound fresh strawberries, 1 cup granulated sugar, 3/4 cup water,

### 2 tablespoons freshly squeezed lemon juice, 1/2 cup heavy whipping cream

**Instructions:** Remove the stems and leaves from the strawberries and rinse in cold water.Place the strawberries, lemon juice and the sugar in a food processor and process until liquefied.Add the water and run the food processor until all the mixture is smooth.Whip the cream with a wire whisk until it begins to thicken slightly and becomes the consistency of buttermilk.Mix the cream and strawberry mixture in a bowl and mix thoroughly. Pour the mixture into an ice cream maker and freeze following the manufacturer’s instructions.