

Gelato

WHAT'S THE DIFFERENCE?



-20°C ← **SERVING TEMPERATURE** → **-13°C**

Lower temperature gives ice cream a harder texture.

Higher temperature allows the tongue to experience more intense flavour.

10-18%

Butterfat.

FAT

4-8%

Much lower in butterfat.

UP TO 50%

More air gives it less intense flavour.

AIR

LESS THAN 20%

Slow churning gives gelato smoother texture.

Gelato is Italian for Ice Cream. But it isn't Ice Cream! It is made with a lower fat content and churned at a slower speed to give a soft, smooth texture that is delicious tasting. We had such fun testing different Gelato producers! Finally we chose a Sicilian Family business to provide our Gelato, we love it and hope you will too!



By the Scoop!

In a Waffle Cone to take out or a dish to enjoy inside

1 Scoop	£1.95
2 Scoops	£3.25
3 Scoops	£4.50

Sundaes

Chocolate Suicide Sundae

Rich Chocolate Gelato, Rocher Gelato, Vanilla Gelato
all sitting on a base of rich Chocolate Sauce and
topped with Cream and Chocolate Shavings!

£6.95

Strawberry Delight

Strawberry and Vanilla Gelato sitting on a base of
Strawberry Sauce, with Cream and a topping of
your choice

£6.95

Salted Caramel

Caramel Sauce base, Salted Caramel and
Vanilla Gelato woven with Caramel Fudge Cubes
and topped with Cream

£7.20

Waffles

Served with your choice of 3 Scoops of Gelato

£5.95

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