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GELATO MAKING FROM SCRATCH



Prepare Fresh Ingredients



Mixing All Ingredients



Gelato Extraction



Presenting Finished Gelato

Where Tradition Intersects with Artful Flavors

Near the corner of Market and High Street in West Chester, Gemelli—Artisanal Gelato & Dessert Café beckons customers with the promise of handmade gelato—and doesn't disappoint. The gelateria, larger than one might find in Italy, welcomes guests to linger and enjoy coffee, espresso or tea with their dessert.

"Gelato is different from ice cream. It has a lower fat content and isn't whipped with air." Explains gelato Maestro and owner Vincenzo Tettamanti. But it is the decadent array of flavors that make this shop a must-go-to. The rotation of eighteen flavors includes the winner of last year's Gelato World Tour People's Choice: his exquisite Fresh Goat Cheese with handcrafted Fig Balsamic Reduction.

When asked how he creates such unique flavor combinations, he shared his inspiration on creating his beloved Blueberry Cheesecake flavor. He starts with a traditional dessert, transforms it into gelato and then gives it an Italian flare. "For example, I use mascarpone cheese instead of cream cheese and a freshly baked butter crust in place of graham crackers. Cooking down the blueberry compote creates the right texture while balancing the sweet and tart."

He is committed to making gelato in the traditional Italian style he grew up with—which means everything made by hand from the best ingredients. Vanilla beans are scraped from pods to enhance flavor, fresh mint is used in the mint chocolate chip, nut butters are all made in-house from nuts, and the grass-fed, organic dairy products come from local farms.

"We have vegan flavors," Vincenzo says, "but really good ones." He explains how he worked on the recipe for his Chocolate Peanut Butter until the flavor, texture and creaminess met his very high bar.

This all adds up to incredible taste. Vincenzo is happy to share his knowledge, hosting classes on Thursday evenings to teach his artisanal process. He and his business partner and wife Julianne also have a private room for 16 that is available for private parties.

Desserts and gelatos can be eaten on the premises or taken to go. Come in soon to end your meals on the right note—light, sweet and flavorful. ■

<http://www.gemelligelato.com>

HANDCRAFTED TIRAMISU



CANNOLI GELATO CAKE



VINCENZO'S HOMETOWN CHOCOLATE TORTA

