

## Gelato vs Ice Cream (vsdiff.com)

Attribute	Gelato	Ice Cream
Primary base	Milk-focused ( <b>more milk, less cream</b> )	Milk + <b>higher cream</b> and sometimes egg yolks
Milkfat (typical)	<b>~4%-8%</b>	<b>~10%-18% (varies)</b>
Overrun (air)	<i>Low</i> (~15%-30%)	<i>Higher</i> (~50%-100% or more)
Serving temperature	<b>-10°C to -12°C</b>	<b>-18°C or colder</b>
Texture & mouthfeel	Denser, silkier, <b>pronounced flavor</b>	Creamier, lighter airy texture, <b>cooler bite</b>
Typical uses	Scoops, desserts, <i>gelato-based pastries</i>	Bakes, scoops, sundaes, industrial products

Source: <https://vsdiff.com/gelato-vs-ice-cream/>