

# gelato vs ice cream

## HOW TO SPOT THE DIFFERENCE

LESS AIR



We don't pump air into the mix (not like ice cream, which can be up to 50% air)



Gelato has less fat than ice cream - because it's made using more milk than cream (the opposite of ice cream)

MORE  
INTENSE  
FLAVOUR

Because there is less air in the mixture, you get a denser product with a more indulgent flavour

WARMER

-13°C

Gelato is served at a warmer temperature than ice cream - there should be no iciness or brain freeze!

SMALL BATCH



Gelato is made fresh in small batches

SMOOTHER  
TEXTURE



Gelato is designed to be scraped with a paddle - not an ice cream scoop

FRESH  
INGREDIENTS



At Little 'Lato we use real ingredients whenever we can - perfect for gelato which is designed to be eaten fresh

DAIRY-FREE OPTIONS



Our dairy-free flavours are carefully crafted to be just as indulgent and creatively delicious as the rest of our flavours

SORBET



Sorbet is 100% dairy free, and uses water as a base. Often, it's blitzed with real fruit to make it extra creamy and smooth

little  
LATO