



LOVE gelato



Gelato Made Fresh

Grab a spoon and taste the difference!

Artisanal gelato made farm fresh with milk from our prized Swiss Oberhasli dairy goats, here locally in the Western North Carolina mountains of Hendersonville at Fields of Gold Farm.

Handcrafted Farm Fresh Goat Milk Gelato



Our gelato is special...and we really can prove it! We take the time to create the perfect unique melding of flavors using only the finest organic and naturally pure ingredients. *No cheap flavorings here!* Our recipes are blended to perfection, giving the taste buds a multi-dimensional memorable experience that satisfies!

Yummy... just like you were traveling the meandering streets of Italy, sampling 'gelaterie artigianali'... the best of the REAL gelatos, with fresh local milk, adding only the purest and freshest ingredients, thus creating a dreamy, delightful treat from scratch daily.

Our gelato is made fresh in small batches and is slow turned for incredible creaminess! The butterfat with Oberhasli goats is only 2.5% to 4%, so it's naturally healthier, with up to 75% LESS butterfat than cow milk, and only ONE THIRD the calories too. Goat milk is also known for its higher protein content and is easier to digest for most. Because there's 50% less air in gelato than in regular ice cream, it has a creamier, smoother, denser consistency with more of an intense REAL flavor you'll absolutely love at first bite... guaranteed! ♥

And just for peace of mind... our ingredients are gluten free, non-GMO, without chemicals, no artificial preservatives, fillers or colors added either. We also use about half the amount of organic sugar than most... just so that our amazing flavors shine through! Fields of Gold Farm is passionate about creating great products that are wholesome, nutritious, delicious and healthy too... because you deserve it!!



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Over 40
Current Gelato
Flavors!

828-692-7096

- Naked Chocolate Soufflé** - Organic cacao blended into a creamy souffle, sprinkled with lightly sweetened raw cacao nibs for an extra surprise.
- Very Vanilla** - Several real vanillas with bean bits combined with a vanilla infusion to add depth and deliciousness for a VERY vanilla #1 taste.
- Cherry Sherry Cheesecake** - Sweet-tart luscious Italian Amarena cherries swirled into creamy mascarpone cheesecake.
- Peachy Keen** - Tasty sweet peach purée, combined with swirls of peach compote, plus a peachy infusion to top off the peachiest peach flavor.
- Chocolate Dipped Strawberry** - Fresh strawberry purée combined with fine dark chocolate Italian stracciatella chips throughout... the best!
- Golden Chai** - Extraordinary infusion made with cinnamon, cardamom, piquant ginger and citrusy lemongrass blended to perfection.
- Bananas Foster** - Born out of New Orleans, a favorite with organic bananas caramelized with spices and combined into a vanilla cream.
- Toasted Nut Brûlée** - Silky infusion of roasted hazelnuts, almonds, warm coconut, cinnamon and caramel with spiced roasted pecans.
- Strawberry-Rhubarb Pie** - Fresh strawberry and rhubarb purées marbled in a swirl, with that famous sweet and tart combo that everyone loves!
- Pistachio French Macaron** - Roasted creamed pistachios, pistachio buttercream and pistachio french macaron pieces.
- Stracciatella Reale (Italian Chocolate Chip)** - Organic shaved dark chocolate pieces in a lightly spiced vanilla cream base.
- Coconut Matcha Latte** - Finest ceremonial green tea swirled together with coconut cream and lemon zest to achieve this delicate, complex flavor.
- Caffé Mocha Marble** - Dark and light mochas swirled together in a mocha latte, with tiny espresso bits and shaved chocolate, peak it to the max.
- Maple Walnut Snickerdoodle** - Gluten free, soft baked snickerdoodle cookie crumbles mixed in a maple-yogurt base for a classic treat.
- Tiramisu Treviso** - Complex and delightful, for fans and first-timers... gluten free, real coffee, shaved dark chocolate, with an infusion to add depth.
- ChocoMint Dream** - Gluten free chocolate mint farm baked soft cookie crumbles, shaved mint chocolate, mixed with a fresh light minty infusion.
- The Moose is Loose** - Maple mousse folded in with roasted hazelnuts, yogurt base and finished with a maple ribbon swirl.
- Toasted Almond with Orange Kisses** - Toasted almond butter, fresh sweet orange with zest and lightly glazed roasted almonds sprinkled.
- Superfruit Unity** - Powerful harmony of 12 healthy fruits puréed... including cranberries, acai, goji, blueberries, raspberries and pomegranate.
- Turtle Popcorn** - Heirloom organic popcorn (essence), infused into cream with dark chocolate, toasted pecans and caramel ribbons.
- Lime in the Coconut** - Refreshing lime-coconut infusion, coconut cream, sprinkled with toasted fine coconut and topped off with lime zest.
- Chocolate Dipped Banana Twist** - Chocolate and banana... the famous pair! Full flavored deliciousness with dark chocolate Italian chips.
- Ginger Ginseng Vitality** - Health tonic, yummy too... multidimensional flavors of ginger, ginseng, spices, honey and lemon, chewy ginger bits.
- Pear Luna** - Caramelized pears, using fresh pear purée, lemon caramel ribbons and infusions layered with a lemon zest finish.
- Fruitabomba Vanilla Crème** - Himalayan golden raisins, apricots and figs combined into a spiced infusion and swirled into vanilla almond.
- Citrus & Herbs** - Citrus lovers blend with mandarin oranges, orange zest, lemon, plus hints of lavender blossoms and a sage herbal infusion.
- Nut Butters Caramel Ganache Swirl** - Roasted almond, hazelnut, peanut butters with dark chocolate ganache and caramel ribbons.
- Chocolate Truffle Razmataz** - Raspberry-currant purée layers, marbled with a yogurt base, chocolate truffle bits and shaved dark chocolate.
- Kiwi & Cream** - Fresh puréed kiwi, swirled with berries, then marbled into coconut cream and panna cotta cream.
- Spiced Pumpkin Almond Crème Swirl** - **FALL FLAVOR** - Roasted organic pumpkin and almond butter marbled, spices.
- Peppermint Bark Crinkle** - **FALL FLAVOR** - Farm-fresh made peppermint bark, chocolate crinkle cookie bits in light vanilla-mint.

Specialty Local Wine-Infused Gelato, as well as Local Craft Beer-Infused Flavors... Excite Your Taste Buds!

Saint Paul Homeplace Blackberry - Blackberries, Homeplace blackberry infusion, then marbled with white chocolate yogurt.

Saint Paul Cabernet Bliss - Infusion with Chestnut Gap Red and berries, with a mixed berry infusion for accent.



Saint Paul Chocolat du Barista - Chocolate, coffee and caramel ribbons swirled together, with an added spiced infusion.

Saint Paul Queen For A Day - Mixed fruits and berries with an infusion of Queen and other accent flavors for a unique finish.

Saint Paul Pink & Pom Sangria - Bright, fresh pink grapefruit and pomegranate with a splash of Bearwallow Hard Cider.



Russian Chapel Hills Muscadine Medley - Muscadine infusion with pear, shaved mild goat cheese and a berry swirl.

Russian Chapel Hills Red Trinity - Fig balsamic with toasted walnuts, white chocolate mascarpone with Kagor infusion.

Highland Black Walnut Mocha Stout - Black Mocha Stout infused cacao, with roasted black walnuts and chocolate bits.



Highland Oatmeal Porter Party - Medley of roasted and toasted nuts, chips, pretzels, popcorn swirled in spiced Porter.

Highland Gaelic Caramel Apple Pie - Mom's caramel apple pie bits with a light spiced Gaelic infusion.



Quest Smokin' Porter Trio - White chocolate, mocha chocolate, dark chocolate hazelnut with a cherry swirl and porter finish.

Quest Grilled & Nutty Ale - Pecan bar bits mixed with spiced Golden Fleece Belgian Ale infusion.

Quest Salted Caramel Macchiato Stout - Kaldi infusion with salted caramel macchiato swirls... better than a coffee shop!

Thank you to all our local wineries and craft breweries for letting us work with you!

— ALL FLAVORS AVAILABLE IN FULL SIZE 5 LITER PANS, PLUS ALSO IN 16 & 24 OUNCE PERSONAL SIZE CONTAINERS —

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