

Breville

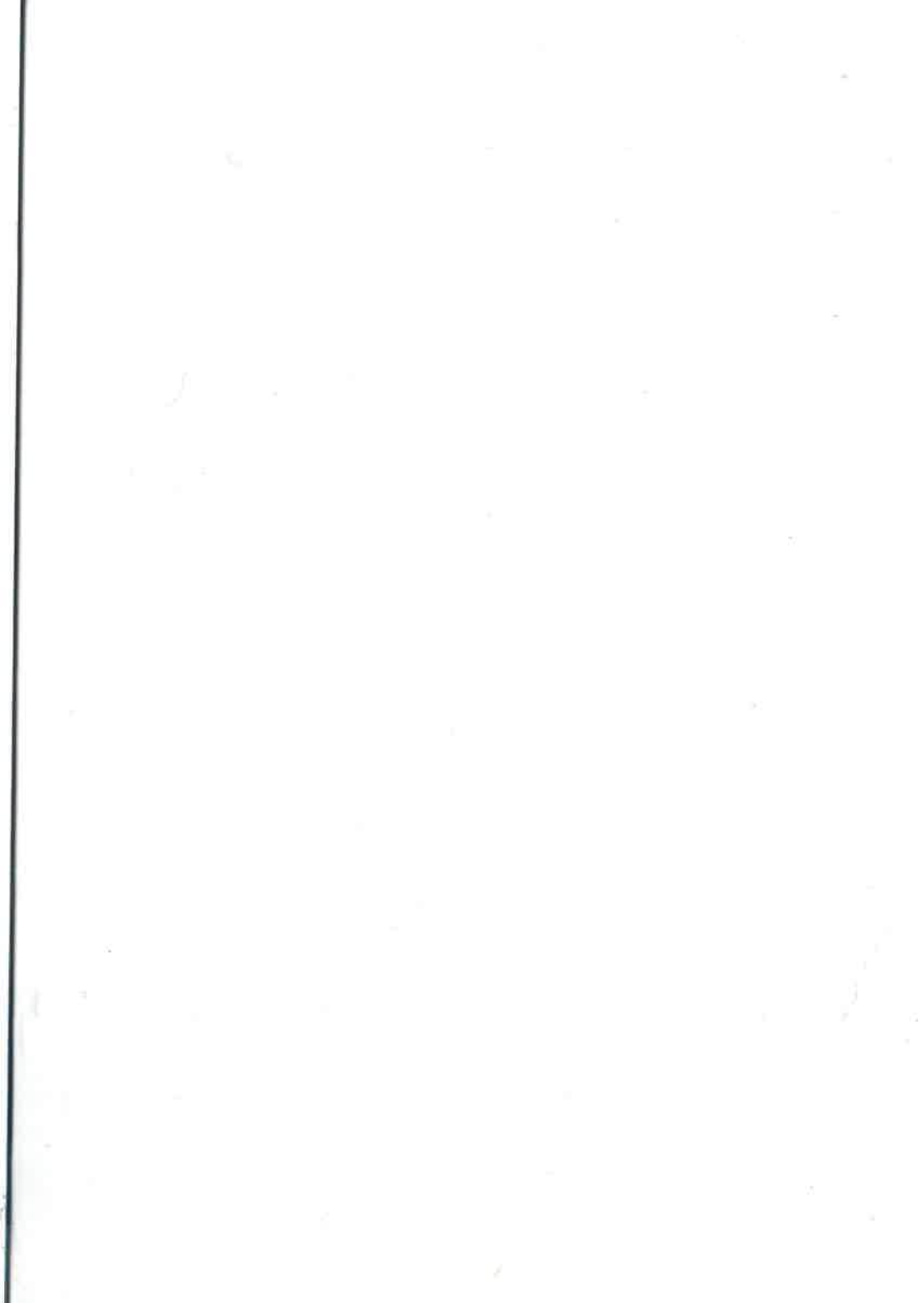
Scoop Factory

Ice Cream and Frozen Dessert Maker



**INSTRUCTIONS FOR USE
AND RECIPE BOOK**

Model ICM15



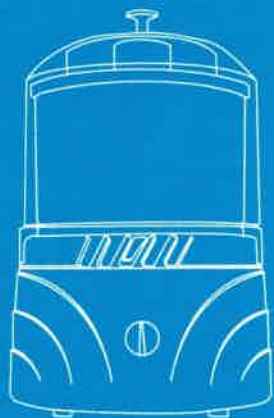
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Scoop Factory

Congratulations

on your purchase of your new Breville Scoop Factory



BREVILLE RECOMMENDS SAFETY FIRST

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS

- Do not immerse the motor base, plug or cord in water or any other liquid.
- Do not place the Freezer Bowl in hot water.
- Avoid touching frozen metal of freezer bowl. If necessary use a cloth, oven mitts or rubber gloves.
- Always use the Scoop Factory on a dry level surface.
- Always switch appliance to 'Off' then switch the power off at the power outlet. Then remove the plug before disassembling the unit. Wait for the motor to come to a complete standstill before opening the lid.
- Always switch the appliance off then switch the power off at the power outlet before removing the plug.
- Do not leave the appliance unattended when in use.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville Service Centre for examination, replacement or repair.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors.
- Avoid contacting moving parts. Keep fingers, hair, clothing, as well as spatulas and other utensils away during operation.
- Keep fingers, utensils and other foreign objects out of the mixing bowl when in use to reduce the risk of injury to persons or damage to the appliance.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

KNOW YOUR BREVILLE SCOOP FACTORY

Your new Breville Scoop Factory Ice Cream and Frozen Dessert Maker will make a variety of delicious frozen desserts such as ice cream, gelato, sorbet and frozen yoghurt.

Freezer Bowl and Storage Lid

The Freezer Bowl contains food grade safe liquid in a completely sealed container. It must be thoroughly frozen for 15 to 20 hours before each use. Use the Storage Lid during the freezing process. Once frozen, the Freezer Bowl is positioned over the centre drive shaft of the Motor Base



Clearview Cover with easy-add opening and Lid

Ingredients can be easily added through the opening in the Clearview Cover without turning the machine off. The Clearview Cover locks onto the motor base and holds the Stir Paddle in position

Stir Paddle

The Stir Paddle is placed into position in the Clearview Cover before placing onto the Motor Base. The Stir Paddle remains stationary while the Freezer Bowl rotates around it, churning and chilling the dessert mixture. Ensure the dessert mixture does not exceed the MAX FILL line on the Stir Paddle

Motor Base

The Motor Base keeps the Clearview Cover in position and rotates the Freezer Bowl

On/Off Switch

Convenient On/Off switch control



OPERATING YOUR BREVILLE SCOOP FACTORY

BEFORE FIRST USE

- Remove all packing materials and promotional labels from the Scoop Factory.
- Wash the Freezer Bowl, Storage Lid, Clearview Cover and Lid and Stir Paddle in warm soapy water. Rinse and dry thoroughly.

PRE-FREEZING THE FREEZER BOWL

Before making frozen desserts, it is important that the Freezer Bowl is thoroughly frozen for 15 to 20 hours, depending on the coldness of the freezer (refer to 2). If the Freezer Bowl is not thoroughly frozen the dessert may be too liquid and without volume.

1. Ensure the Freezer Bowl and Storage Lid are washed and thoroughly dried. Place the Clearview Cover on the Freezer Bowl. To keep the Freezer Bowl clean and free

from absorbing other odours, etc., place into a large freezer bag and seal before placing in the freezer. Store the Freezer Bowl in this manner in the freezer so frozen desserts can be created as required.

2. The length of time required to sufficiently freeze the Freezer Bowl depends on the type and temperature of the freezer. Australian and New Zealand freezers have an average temperature range of -16°C to -18°C , which should take 15 hours to freeze the Freezer Bowl. It is recommended to allow 15 to 20 hours to allow for variances in storage positions in upright and chest freezers. Avoid frequent opening of the freezer door.
3. Shake the Freezer Bowl to determine if the Freezer Bowl is completely frozen. If liquid movement can be heard then the Freezer Bowl requires longer freezing time.



DO NOT PLACE THE FREEZER BOWL INTO HOT WATER.



DO NOT CLEAN ANY COMPONENTS WITH ABRASIVE CLEANERS OR HARD IMPLEMENTS.



DO NOT WASH ANY COMPONENTS IN THE DISHWASHER. HARSH DISHWASHER DETERGENT WILL HARM THE PARTS.

OPERATING THE BREVILLE SCOOP FACTORY cont'd

Follow recipes provided in this booklet. These recipes have been developed in Breville's Test Kitchen to ensure delicious, consistent results are achieved every time.

1. Ensure the Freezer Bowl has had adequate freezing time (Refer Page 6).
2. Prepare all the ingredients for the recipe and pre-chill mixture in a pouring bowl or jug in the refrigerator for at least 1-2 hours (or place in the freezer for 20-30 minutes).
3. Ensure the Scoop Factory Motor Base is placed on a dry level surface.
4. Place Stir Paddle into position in the Clearview Cover (see fig 1)
5. Remove the Freezer Bowl from the freezer and remove freezer bag. Position Freezer Bowl over the centre drive shaft of the Motor Base (see fig 2).



fig 1



fig 2



Freezer Bowl should be used immediately after removing from the freezer as it begins to thaw.

6. Place the Clearview Cover onto the Motor Base ensuring the Stir Paddle is centred in the Freezer Bowl (see fig 3). Ensure the lock tabs on the Clearview Cover and Motor Base have locked into position (see fig 4).



fig 3



fig 4
locking tabs

7. Insert the plug into a 230/240V power outlet and turn the power on.
8. Turn the On/Off switch to 'ON'. The Freezer Bowl will now begin to rotate while the Stir Paddle remains stationary.
9. Pour the pre-chilled dessert mixture through the centre opening in the top of the Clearview Cover into the rotating Freezer Bowl (see fig 5). Ensure the mixture does not exceed the MAX FILL line (4cups/1litre) on the Stir Paddle. Place the Clearview Cover Lid into position (see fig 6).



fig 5



fig 6

OPERATING THE BREVILLE SCOOP FACTORY cont'd

10. The churning time required for processing the mixture to the desired thickness and volume will vary (30-40 minutes) according to the recipe's ingredients.
11. As the mixture begins to thicken and increase in volume, extra ingredients such as chocolate chips, nuts, etc. can be added through the centre opening in the Clearview Cover at 5 minutes before completion.
12. When the desired thickness of the mixture has been achieved, turn the Scoop Factory On/Off switch to 'OFF'. Remove the Clearview Cover Lid. Press down on the Stir Paddle to dislodge it from the Clearview Cover. Unlock the Clearview Cover and remove from the Motor Base. Remove the Stir Paddle, scraping off mixture with a rubber or soft plastic spatula.
13. Use a wooden, rubber or soft plastic spatula or spoon to remove the thickened mixture from the Freezer Bowl. Do not use metal utensils. To avoid absorbing other odours, etc. place mixture into clean, sterile, air-tight storage containers. Place storage container into a freezer bag, seal, label and date before placing in the freezer.



Do not store dessert in the Freezer Bowl for longer than 30 minutes. Transfer dessert to a covered airtight container to store. (Label and date before freezing.)



Ensure the motor is switched on and the Freezer Bowl is rotating before pouring in the prepared dessert mixture. Otherwise the mixture may start to set hard on the base and sides of the Freezer Bowl and the Stir Paddle will not turn.

14. Wash and dry the Freezer Bowl and Storage Lid. Cover Freezer Bowl with Storage Lid, place into a large freezer bag and seal before placing upright in the freezer. Store the Freezer Bowl in this manner in the freezer so that it is ready for use and frozen desserts can be created as required.

CARE AND CLEANING

- Make sure all parts are rinsed and dried thoroughly.
- Never immerse the motor base in water.
- Switch off, unplug and then wipe motor base with a damp sponge or cloth.
- Never freeze Freezer Bowl if it is still wet.
- Never store plastic parts in the freezer.
- Do not wash the Freezer Bowl or other components in the dishwasher.
- Do not place the Freezer Bowl in hot water.



DO NOT PLACE THE MOTOR BASE, PLUG OR CORD IN WATER OR ANY OTHER LIQUID.



DO NOT WASH ANY PARTS OF THE SCOOP FACTORY IN THE DISHWASHER AS HARSH DISHWASHING DETERGENTS WILL HARM THESE PARTS.

HINTS FOR BEST RESULTS

- To achieve the best results when making frozen desserts, ensure all ingredients are fresh and well chilled.
- Recipes that require pre-cooking are best done the day before. This will allow longer time for pre-chilling mixture before use.
- It is recommended to pre-chill all made up mixtures in a pouring bowl or jug for at least 1-2 hours in the refrigerator (or 20-30 minutes in the freezer) before using in the Scoop Factory. Longer chilling time will increase the volume of the frozen dessert during the churning stage.
- Dessert mixtures that do not require pre-cooking are best made with a food processor or blender on low speed as this will provide better texture to the finished dessert.
- An electric mixer on low speed can be used to blend the ingredients but avoid over aeration of the mixture.

VITAL INGREDIENTS

Milk, cream, sugar and eggs are the most commonly used ingredients in ice cream making. These can often be substituted with similar ingredients depending on your preference.

Other frozen desserts such as gelato use more milk than cream, sorbets are made from sugar syrup, and frozen yoghurts use a mixture of unflavoured yoghurt, milk and cream to achieve their distinctive textures.

MILK

Recipes using a mixture of milk and cream will be smoother than those made with milk. The type of milk chosen will also affect the flavour, texture and consistency of the dessert. Most recipes in this book use homogenised, pasteurised full cream milk. However, for individual dietary requirements, a selection of Special Request Ice Cream recipes have been created for your convenience using a variety of available milk types. If changing a recipe by substituting full-cream milk with low fat milk, the frozen dessert will be icier and may not have as much volume. Buttermilk can be used, it is thicker than milk but has less fat and a refreshing acidity that blends well with fruit ices. Pre-flavoured milks are a quick and easy way to add versatility to your ice cream making.

CREAM

Rich ice cream is usually cream based. Different types of cream are available and labelled according to the amount of fat

contained. Ice cream recipes in this book require cream containing 35% milk fat. In recipes using more milk, a fine, smooth textured ice cream can be made by substituting cream for some of the milk content. To make a harder, firmer ice cream, reduce the amount of cream and egg yolks. Overall, the thicker the cream used (and more cream than milk used) the richer the results.

EGGS

Eggs and egg yolks will assist in giving more volume and stability to the frozen ice creams. Egg whites will give a finer texture and more volume to sorbets.

SUGAR

Sugar adds sweetness to frozen desserts and at the same time controls the softness. Too much sugar will impede the mixture's ability to freeze whilst not enough sugar may result in the dessert setting too hard. White granulated sugar, or white caster sugar, has been used in most of the recipes in this book. Other sweeteners, such as brown sugar, honey, syrup, etc. can be used, but the flavour, texture and consistency of the frozen dessert may vary. Artificial sweeteners, such as granulated Splenda, can be used. If wishing to substitute Splenda for sugar in a recipe, use an equivalent amount, however the flavour, texture and consistency of the frozen dessert may vary. For your convenience a Low-Joule Vanilla Ice Cream recipe using Splenda has been included in the recipe section.

VITAL INGREDIENTS cont'd

FRUIT

The ripeness, sweetness and acidity of a fruit can affect the taste and texture of ice cream. If using a tart fruit, compensate by adding more sugar. If a fruit is extremely sweet, reduce the sugar.

Once the ice cream is frozen it will not taste as sweet as the original mixture. Keep this in mind when adjusting the sweetness.

A wide variety of canned fruits can be used to add flavour and colour to frozen desserts.

When using fresh fruit, it may be necessary to sprinkle with a little lemon juice to avoid discolouring.

ALCOHOL

Add alcohol to the dessert mixture when it is almost frozen. If alcohol is added too soon, it will slow down the freezing process. Sweeter liqueurs or fortified wines will add that special flavour to vanilla or fruity ice creams.

THICKENING AGENTS

Gelatine and agar agar will assist in stabilising frozen desserts particularly when low in fat or sugar and also will help to slow melting after serving. If wishing to add to a recipe, dissolve 1-2 teaspoons gelatine or agar agar in 1-2 tablespoons water and add to the mixture before chilling.

ESSENCES, EXTRACTS AND FOOD COLOURINGS

Essences such as vanilla, almond, lemon, peppermint add that extra distinctive flavour. Vanilla extract has been used in the Instruction Book recipes and will give a more authentic vanilla flavour to the frozen desserts. It is recommended to use essences and extracts sparingly but remember the flavour of the frozen desserts will not be as strong as the chilled mixture prior to churning.

Food colourings will accentuate the particular flavour of the frozen dessert. For example, green colour in peppermint ice cream or red colour in strawberry ice cream. Use only a few drops for softly coloured frozen desserts, add more for brighter colour effects.

MEASUREMENTS

Recipes in this instruction booklet use Australian standard metric utensils.

All cup and spoon measurements are level.

For measuring liquids:

- 250 ml (1 cup) jug

For measuring dry ingredients:

- graduated set of 4 measuring cups -
1 cup, $\frac{1}{2}$ cup, $\frac{1}{3}$ cup, $\frac{1}{4}$ cup

For measuring small quantities:

- A graduated set of 4 measuring spoons -
1 tablespoon (20ml), 1 teaspoon (5ml), $\frac{1}{2}$
teaspoon and $\frac{1}{4}$ teaspoon

STORAGE OF FROZEN DESSERTS

At the completion of the churning process, the soft-serve ice cream and frozen yoghurt may be served immediately. If a firmer dessert is required, and for gelato and sorbets, freeze for several hours before serving.

To ensure the freshness of frozen desserts made in the SCOOP FACTORY it is recommended to store in the freezer for no longer than 1-2 weeks. The flavour, texture and consistency will be maintained when frozen desserts are prepared shortly before use and storage time is limited.

Commercially made frozen desserts containing stabilizers may indicate longer shelf-life but these too will show loss of freshness when stored for extended periods.

When storing the frozen dessert in the freezer, the following procedure is recommended:

- Use clean, sterile storage containers with tight fitting seals.
- Write the date of preparation and the type of frozen dessert on the container.
- Do not use the Freezer Bowl to store desserts.
- The freezer storage temperature should be -16°C to -18°C
- Avoid re-freezing defrosted or partly defrosted frozen desserts.

For ease of serving, remove the frozen dessert from the freezer and place in the refrigerator for half an hour before serving or at room temperature for 10-15 minutes. Allow a shorter period of time for sorbet, as it defrosts quicker.

CONVERTING OTHER RECIPES

Recipes other than those contained in this booklet may be used in the SCOOP FACTORY. However, ingredients may have to be reduced in ratio to ensure the MAX FILL line on the Stir Paddle is not exceeded. The capacity of the Freezer Bowl when filled to the MAX FILL line on the Stir Paddle is 4 cups or 1 litre.

Use the Ice Cream Recipes in this booklet as a guide to creating your own ice cream flavours.

TROUBLE SHOOTING - RECIPES

RECIPE/ INGREDIENTS		MIXTURE WILL NOT THICKEN/ TOO LIQUID	ICECREAM GRAINY IN TEXTURE	ICECREAM HARD/ICY AFTER FREEZING	COOKED MIXTURE GRAINY AND CURDLED
Cream	Not enough	•		•	
	Out of date	•	•	•	•
	Not chilled enough	•		•	
Sugar	Not enough			•	
	Not sufficiently dissolved		•	•	
	Too much	•	•		
Milk	Too much	•		•	
	Out of date	•	•	•	•
	Not chilled enough	•		•	
Eggs	Out of date	•	•	•	•

TROUBLESHOOTING - MACHINE

MACHINE		MIXTURE HARD ON BASE/SIDES OF BOWL	MIXTURE WILL NOT THICKEN/ TOO LIQUID	CLEARVIEW COVER WILL NOT LOCK INTO POSITION	ICECREAM PUSHED THROUGH THE LID OPENING	LIQUID NOISE IN BOWL WHEN SHAKEN
Freezer Bowl	Not sufficiently frozen (see page 6)		•			•
Stir Paddle	Placed into bowl incorrectly (see page 7)	•	•	•		
Motor Base	Not switched on before mixture poured into the bowl	•	•			
Clearview Cover/Stir Paddle	Not placed over bowl before mixture is poured in	•	•			
Icecream mixture	Poured into bowl before motor switched on	•	•			
	Too much mixture	•	•		•	

CLASSIC RICHLY FLAVOURED ICE CREAMS

These recipes are classic custard style ice creams which are cooked for a fuller flavour

RICH VANILLA ICE CREAM

- 2 cups milk
- 1 cup cream
- 3 egg yolks
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla extract

1. Stir milk and cream in a saucepan over medium heat until mixture almost boils. Remove from heat.
2. Beat egg yolks, sugar and salt until smooth and creamy. Slowly stir 1 cup of milk mixture into beaten egg mixture.
3. Return egg mixture to remaining milk in saucepan. Cook over medium heat, stirring constantly until mixture thickens slightly. Remove from heat. Stir in vanilla extract.
4. Place mixture into a pouring jug or bowl, cover and cool. Refrigerate for 1-2 hours or until mixture is completely chilled.
5. Stir mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

CHOCOLATE RUM & RAISIN ICE CREAM

- 2 cups milk
- 1 cup cream
- 3 egg yolks
- 1 cup grated dark cooking chocolate
- 1 tablespoon baking cocoa
- $\frac{1}{2}$ cup raisins
- 2 teaspoons rum essence
- $\frac{1}{2}$ cup grated dark cooking chocolate

1. Stir milk and cream in a saucepan over medium heat until mixture almost boils. Remove from heat.
2. Beat egg yolks until smooth and creamy. Slowly stir 1 cup of milk mixture into beaten egg yolks.
3. Return egg mixture to remaining milk in saucepan. Add grated chocolate and cocoa. Stir until dissolved, add raisins. Cook over medium heat, stirring constantly until mixture thickens slightly. Remove from heat.
4. Place mixture into a pouring jug or bowl, cover and cool. Refrigerate for 1-2 hours or until mixture is completely chilled.
5. Stir rum essence into mixture before pouring into rotating Freezer Bowl. Add remaining grated chocolate to the mixture as the bowl rotates. Process until desired consistency is achieved.

CLASSIC RICHLY FLAVOURED ICE CREAMS cont'd

CARAMEL FUDGE ICE CREAM

- 2 cups milk
- 1 cup cream
- 3 egg yolks
- 1 cup chopped Jersey Caramel Sweets
- 1 teaspoon vanilla extract
- ½ cup grated Jersey Caramel Sweets

1. Stir milk and cream in a saucepan over medium heat until mixture almost boils. Remove from heat.
2. Beat egg yolks until smooth and creamy. Slowly stir 1 cup of milk mixture into beaten egg yolks.
3. Return egg mixture to remaining milk in saucepan, stir in chopped caramel sweets. Cook over medium heat, stirring constantly until caramel sweets dissolve and mixture thickens slightly. Remove from heat. Stir in vanilla extract.
4. Place mixture into a pouring jug or bowl, cover and cool. Refrigerate for 1-2 hours or until mixture is completely chilled.
5. Stir mixture before pouring into rotating Freezer Bowl. Add remaining grated caramel sweets to the mixture as the bowl rotates. Process until desired consistency is achieved.

STRAWBERRY ICE CREAM

- 2 cups milk
- 1 cup cream
- 3 egg yolks
- 250g strawberry jam
- 1 teaspoon vanilla extract
- Red food colouring
- 1 cup fresh strawberries, chopped

1. Stir milk and cream in a saucepan over medium heat until mixture almost boils. Remove from heat.
2. Beat egg yolks until smooth and creamy. Slowly stir 1 cup of milk mixture into beaten egg yolks.
3. Return egg mixture to remaining milk in saucepan, stir in jam. Cook over medium heat, stirring constantly until mixture thickens slightly. Remove from heat. Stir in vanilla extract and a few drops of red food colouring, sufficient to achieve a light pink colour.
4. Place mixture into a pouring jug or bowl, cover and cool. Refrigerate for 1-2 hours or until mixture is completely chilled.
5. Stir mixture before pouring into rotating Freezer Bowl. Add chopped strawberries to the mixture as the bowl rotates. Process until desired consistency is achieved.

PREMIUM FAMILY STYLE ICE CREAMS

VANILLA ICE CREAM

- 1½ cups milk
- 1¼ cups cream
- 1 x 60g egg
- ½ cup caster sugar
- ½ teaspoon vanilla extract

PEACH AND ALMOND ICE CREAM

- 1 cup milk
- 1 cup cream
- 1 x 60g egg
- 425g can peaches, drained
- ½ cup caster sugar
- 1 teaspoon almond essence
- 1/3 cup ground almonds

CHERRY BERRY ICE CREAM

- 1 cup milk
- 1 cup cream
- 1 x 60g egg
- 1 cup pitted cherries
- 1 cup berries
- ½ cup caster sugar
- ½ teaspoon vanilla extract

MANGO ICE CREAM

- 1 cup milk
- 1 cup cream
- 1 x 60g egg
- 425g can sliced mangoes
[or 1 cup fresh sliced mangoes]
- ½ cup caster sugar
- ½ teaspoon vanilla extract

BANANA ICE CREAM

- 1 cup milk
- 1 cup cream
- 1 x 60g egg
- 1 cup mashed bananas
- ½ cup caster sugar
- ½ teaspoon vanilla extract



NOTE!!

Combine mashed bananas with 1 tablespoon lemon juice to avoid discolouration.

TROPICAL ICE CREAM

- 1 cup milk
- 1 cup cream
- 1 x 60g egg
- 225g can pineapple pieces
- 170g can passionfruit in syrup
- ¼ cup glace ginger
- ½ cup caster sugar

ROCKMELON ICE CREAM

- 1 cup milk
- 1 cup cream
- 1 x 60g egg
- 2 cups chopped rockmelon
- ½ cup caster sugar
- ½ teaspoon vanilla extract

VANILLA MALTED MILK ICE CREAM

- 1½ cups vanilla malted flavoured milk
- 1¼ cups cream
- 1 x 60g egg
- ½ cup caster sugar
- ½ teaspoon vanilla extract

PREMIUM FAMILY STYLE ICE CREAMS cont'd

CHOCOLATE MILK ICE CREAM

- 1½ cups chocolate flavoured milk
- 1¼ cups cream
- 1 x 60g egg
- ½ cup caster sugar
- ½ teaspoon vanilla extract

CARAMEL MILK ICE CREAM

- 1½ cups caramel flavoured milk
- 1¼ cups cream
- 1 x 60g egg
- ½ cup caster sugar
- ½ teaspoon vanilla extract

STRAWBERRY MILK ICE CREAM

- 1½ cups strawberry flavoured milk
- 1¼ cups cream
- 1 x 60g egg
- ½ cup caster sugar
- ½ teaspoon vanilla extract

Method for above recipes

1. Process all ingredients in a food processor or blender on low speed until the mixture is smooth and the sugar dissolves.
2. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
3. Stir mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

TREASURE ISLAND ICE CREAM

- 1 cup milk
- 1¼ cups cream
- 1 x 60g egg
- ½ cup caster sugar
- ½ teaspoon vanilla extract

Select ¾ cup only of the following flavours or flavour combinations.

- * ¾ cup grated milk or dark chocolate
 - * 2 x 35g Peppermint Crisp confectionary bars, crushed
 - * 1 x 45g Maltesers, crushed
 - * 1 x 50g Peanut Brittle bar, crushed
 - * 2 x 55g Turkish Delight bars, chopped
 - * 10 marshmallows, chopped
 - * 10 Mint Slice biscuits, crushed
 - * 10 Iced VoVo biscuits, crushed
 - * ¾ cup crushed nuts (unsalted macadamias, pecans, walnuts, cashews, peanuts)
 - * ¾ cup mixed glace fruits, chopped (cherries, pineapple, apricots, ginger)
1. Process first five ingredients in a food processor or blender on low speed until the mixture is smooth and the sugar dissolves.
 2. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
 3. Stir mixture before pouring into rotating Freezer Bowl.
 4. Add ¾ cup selected flavours or flavour combinations as the ice cream is thickening. Process until desired consistency is achieved.

EASY MIX QUICK ICE CREAMS

COFFEE ICE CREAM

395g can NESTLÉ Coffee & Milk
1½ cups milk
1¼ cups cream

VANILLA ICE CREAM

395g can NESTLÉ sweetened condensed milk
1½ cups milk*
1¼ cups cream

Method for above recipes.

1. Process all ingredients in a food processor or blender on low speed until the mixture is smooth.
2. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
3. Stir mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.



NOTE

For Flavour Variations:
substitute milk with
flavoured milks such as
strawberry, chocolate,
vanilla malted

COOKIES AND CREAM

2 cups cream
395g can NESTLÉ sweetened condensed milk
1 tsp vanilla
¾ cups crushed chocolate biscuits

1. Process cream, sweetened condensed milk and vanilla in a food processor or blender on low speed until the mixture is smooth.
2. Fold in biscuit pieces.
3. Pour mixture into Freezer Bowl. Process until desired consistency is achieved.

CHOC CHIP ICE CREAM

2 cups cream
395g can NESTLÉ sweetened condensed milk
1 tsp vanilla
¾ cups chocolate grated chocolate

1. Process cream, sweetened condensed milk and vanilla in a food processor or blender on low speed until the mixture is smooth.
2. Fold in grated chocolate.
3. Pour mixture into Freezer Bowl. Process until desired consistency is achieved.

SPECIAL REQUEST DIETARY ICE CREAMS

SKIM MILK VANILLA ICE CREAM

- 3 cups skim milk
- ½ cup skim milk powder
- ½ cup sugar
- 2 teaspoons or 10g sachet gelatine
- 3 tablespoons water
- ½ teaspoon vanilla extract

1. Combine skim milk, skim milk powder and sugar in a saucepan. Stir over medium heat until sugar dissolves. Remove from heat.
2. Sprinkle the gelatine over the water and soak for 2-3 minutes. Dissolve gelatine mixture over a bowl of warm water.
3. Combine 1 cup of skim milk mixture with gelatine mixture and vanilla extract, stir until smooth.
4. Pour this mixture into remaining skim milk mixture and stir until smooth.
5. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
6. Stir mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

LITE MILK VANILLA ICE CREAM

- 3½ cups lite milk
 - ½ cup sugar
 - 2 teaspoons or 10g sachet gelatine
 - 3 tablespoons water
 - ½ teaspoon vanilla extract
1. Combine milk and sugar in a saucepan. Stir over medium heat until sugar dissolves. Remove from heat.
 2. Sprinkle the gelatine over the water and soak for 2-3 minutes. Dissolve gelatine mixture over a bowl of warm water.
 3. Combine 1 cup of milk mixture with gelatine mixture and vanilla extract, stir until smooth.
 4. Pour this mixture into remaining milk mixture and stir until smooth.
 5. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
 6. Stir mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

SPECIAL REQUEST DIETARY ICE CREAMS cont'd

LOW-JOULE VANILLA ICE CREAM

- 2½ cups evaporated skim milk
- ¼ cup skim milk powder
- ½ cup granulated Splenda
- 2 teaspoons or 10g sachet gelatine
- 3 tablespoons water
- 1 teaspoon vanilla extract

1. Process skim milk, skim milk powder and Splenda in a food processor or blender on low speed until the mixture is smooth and the Splenda dissolves.
2. Sprinkle the gelatine over the water and allow to soak for 2-3 minutes. Dissolve gelatine mixture over a bowl of warm water.
3. Combine 1 cup of skim milk mixture with gelatine mixture and vanilla extract, stir until smooth. Pour this mixture into remaining skim milk mixture and stir until smooth.
4. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
5. Stir mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

NON-DAIRY VANILLA ICE CREAM

- 2 teaspoons powdered agar agar
- 3 cups vanilla flavoured soy milk drink
- ½ cup caster sugar
- 1/3 cup sunflower or safflower oil
- 1-2 teaspoons vanilla extract

NON-DAIRY CHOCOLATE ICE CREAM

- 2 teaspoons powdered agar agar
- 3 cups chocolate flavoured soy milk drink
- ½ cup caster sugar
- 1/3 cup sunflower or safflower oil
- 1-2 teaspoons vanilla extract

NON-DAIRY CAROB ICE CREAM

- 2 teaspoons powdered agar agar
- 3 cups carob flavoured soy milk drink
- ½ cup caster sugar
- 1/3 cup sunflower or safflower oil
- 1-2 teaspoons vanilla extract

Method for above recipes.

1. Combine agar agar and 1 cup soy milk drink in a saucepan. Stir over a medium heat until agar agar dissolves and milk begins to boil. Remove from heat.
2. Process agar agar mixture with remaining ingredients in a food processor or blender until sugar dissolves.
3. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
4. Stir mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

GELATO

Gelato is a lighter Italian-style of ice cream - with plenty of flavour. The following gelatos compliment each other - select a scoop of three flavours for a dessert with variety.

CAPPUCCINO GELATO

2¼ cups milk

1 cup cream

2 x 60g eggs

½ cup caster sugar

1 tablespoon Coffee & Chicory Essence

1. Process milk, cream, eggs and sugar in a food processor or blender on low speed until the mixture is smooth and the sugar dissolves.
2. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
3. Stir essence into mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

NOUGAT GELATO

2¼ cups milk

½ cup cream

2 x 60g eggs

¼ cup caster sugar

1 teaspoon almond essence

1 x 150g packet Almond Nougat sweets

1. Process milk, cream, eggs, sugar and essence in a food processor or blender on low speed until the mixture is smooth and the sugar dissolves.
2. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
3. Process Almond Nougat sweets in a food processor or blender and fold into chilled mixture.
4. Stir mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

GELATO cont'd

PASSIONFRUIT GELATO

- 2 cups milk
- $\frac{1}{2}$ cup cream
- 2 x 60g eggs
- $\frac{1}{4}$ cup caster sugar
- 2 x 170g cans passionfruit pulp in syrup

1. Process all ingredients in a food processor or blender on low speed until the sugar dissolves.
2. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
3. Stir mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

VANILLA GELATO

- 2 $\frac{1}{2}$ cups milk
- $\frac{1}{2}$ cup cream
- 2 x 60g eggs
- $\frac{1}{2}$ cup sugar
- 1 teaspoon vanilla extract

1. Process all ingredients in a food processor or blender on low speed until the mixture is smooth and the sugar dissolves.
2. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
3. Stir mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

ZABAGLIONI GELATO

- 2 $\frac{1}{4}$ cups milk
- $\frac{3}{4}$ cup cream
- 2 x 60g eggs
- $\frac{1}{2}$ cup caster sugar
- $\frac{1}{4}$ cup marsala wine

1. Process milk, cream, eggs and sugar in a food processor or blender on low speed until the mixture is smooth and the sugar dissolves.
2. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
3. Stir marsala wine into mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

SORBET

These delightful ices make ideal palate cleansers or light desserts. The lightest sorbets are made using Sorbet Syrup which can be prepared in advance.

Sorbets are water-based frozen desserts and will thicken slightly during the churning process. They will require further freezing to develop the traditional sorbet texture.

SORBET SYRUP

1½ cups sugar

2 cups water

1. Combine the sugar and water in a saucepan over a medium heat. Stir until the sugar has dissolved, then bring to the boil. Remove from heat and cool.
2. Pour syrup into sterilised bottles, seal and refrigerate until required.

TANGY LEMON SORBET

3 cups prepared Sorbet Syrup

½ cup lemon juice

1 tablespoon finely grated lemon rind

2 egg whites

MANGO & ORANGE SORBET

2 cups prepared Sorbet Syrup

425g can mangoes, undrained

½ cup freshly squeezed orange juice

2 egg whites

COCONUT LYCHEE SORBET

2 cups Sorbet Syrup

¾ cup light coconut milk

565g can lychees, drained

2 egg whites

PINE-MINT SORBET

2 cups Sorbet Syrup

440g can pineapple pieces, undrained

1 tablespoon sweet mint sauce

2 egg whites

QUICK FRESH FRUIT SORBET

3 cups fresh fruit puree

¼ cup caster sugar

2 egg whites

[Suitable fruits: strawberries, raspberries, blackberries, pineapple, pawpaw, kiwifruit, plums, peaches, nectarines, apricots, pitted cherries, seedless grapes, mangoes, tamarillos. Frozen fruits such as strawberries and raspberries may also be used.]

Method for above recipes.

1. Process all ingredients in a food processor or blender on low speed until the mixture is smooth.
2. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
3. Stir mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

FROZEN YOGHURT

These recipes have been created using natural low-fat yoghurt. Traditional natural yoghurt will give a stronger, more acidic flavour to the desserts. They can be eaten as soft-serve yoghurt from the Freezer Bowl or frozen if a firmer texture is desired.

APPLE AND CINNAMON FROZEN YOGHURT

2 cups natural low fat yoghurt
¼ cup milk
¼ cup cream
1 x 60g egg
½ cup sugar
1 cup cooked apple, chopped
½ teaspoon ground cinnamon

BUTTERSCOTCH FROZEN YOGHURT

2 cups natural low-fat yoghurt
¼ cup milk
¼ cup cream
1 x 60g egg
½ cup prepared Caramel Sauce

COCONUT HONEY FROZEN YOGHURT

2 cups natural low-fat yoghurt
¼ cup milk
1 cup light coconut cream
1 x 60g egg
½ cup honey

BERRY FROZEN YOGHURT

2 cups natural low-fat yoghurt
¼ cup milk
¼ cup cream
1 x 60g egg
½ cup sugar
½ cup berries
(strawberries, raspberries, blueberries)

VANILLA FROZEN YOGHURT

2 cups natural low-fat yoghurt
¼ cup milk
¼ cup cream
1 x 60g egg
½ cup caster sugar
1 teaspoon vanilla extract

Method for above recipes.

1. Process all ingredients in a food processor or blender on low speed until the mixture is smooth.
2. Place mixture into a pouring jug or bowl, cover and refrigerate for 1-2 hours or until completely chilled.
3. Stir mixture before pouring into rotating Freezer Bowl. Process until desired consistency is achieved.

NOTES

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