

gorenje *Life Simplified*

**BE
CREATIVE
WITH**

ICE CREAM MAKER ICM10W

YUMMY ICE CREAM RECIPES
TO MAKE AT HOME





HOMEMADE IS THE BEST POSSIBLE WAY IMPRESS WITH YOUR FROZEN CREATIONS

Whether you're having an indulgent evening in, you're entertaining friends, or simply craving something sweet, ice cream is the fuss-free dessert that hits the spot every time. Our ice cream maker is ideal if you're looking to avoid certain ingredients, or you're dedicated to using the best produce you can find.



Now, let's
have some
COOLinary
fun!

VANILLA ICE CREAM



INGREDIENTS:

- 160 g whole milk
- 76 g granulated sugar
- 120 g heavy cream, well chilled
- 0.5–1.5 teaspoons pure vanilla extract, to taste

METHOD:

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1–2 minutes on low speed. Stir in the heavy cream and vanilla to taste.

BASIC CHOCOLATE ICE CREAM



INGREDIENTS:

- 160 g whole milk
- 76 g granulated sugar
- 160 g bittersweet or semi-sweet chocolate (your favourite), broken into 1.2-cm pieces
- 160 g heavy cream, well chilled
- 0.6 teaspoon pure vanilla extract

METHOD:

Heat the whole milk until it is just bubbling around the edges (this may be done on the stovetop or in a microwave oven). In a blender or food processor fitted with a metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk, process until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla to taste. It is best to pre-cool the mixture in the refrigerator for about 15 minutes before making ice cream.

FRESH STRAWBERRY ICE CREAM



INGREDIENTS:

- 167 g fresh ripe strawberries, stemmed and sliced
- 35 g freshly squeezed lemon juice
- 76 g granulated sugar
- 160 g whole milk
- 160 g heavy cream
- 0.6 teaspoon pure vanilla extract

METHOD:

In a small bowl, combine the strawberries with the lemon juice and 76 g granulated sugar. Stir gently and allow the strawberries to macerate in the juices for 2 hours. In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved. Stir in the heavy cream plus any accumulated juices from the strawberries and vanilla.

FRESH LEMON SORBET



INGREDIENTS:

- 235 g granulated sugar
- 280 g pure water
- 80 g freshly squeezed lemon juice
- 0.5 tablespoon finely chopped lemon zest

METHOD:

Combine the granulated sugar and water in a medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 – 5 minutes. Cool completely. This is called a simple syrup and may be made ahead in larger quantities to have on hand for making fresh lemon sorbet. Keep refrigerated until ready to use. After cooling, add the lemon juice and zest; stir to combine.

CHOCOLATE FROZEN YOGURT



INGREDIENTS:

- 160 g whole milk
- 180 g bittersweet or semisweet chocolate, chopped
- 268 g low-fat vanilla yogurt
- 33 g granulated sugar

METHOD:

Combine the milk and chocolate in a blender or food processor fitted with a metal blade and process until well-blended and smooth, 15 seconds. Wait until the mixture cools down completely.

FRESH VEGAN BLUEBERRY ICE CREAM



INGREDIENTS:

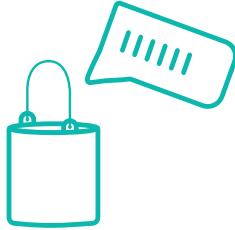
- 150 g fresh blueberries
- Coconut milk: adjust the quantity until you see a smooth puree
- 1 tbsp of raw sugar or honey

METHOD:

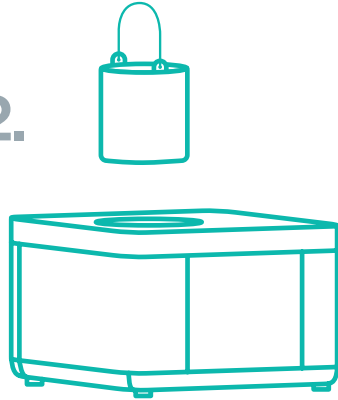
Puree blueberries, coconut milk and raw sugar or honey with a blender. Pour the mixture into Gorenje ice cream maker and turn it on. Garnish with fresh mint and top with a few fresh blueberries. Enjoy!

HOW TO MAKE ICE CREAM

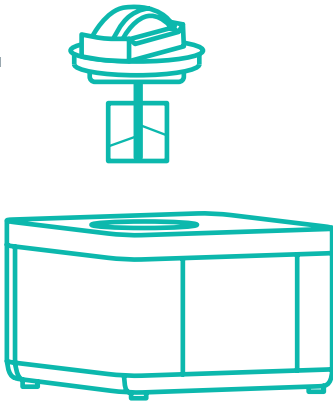
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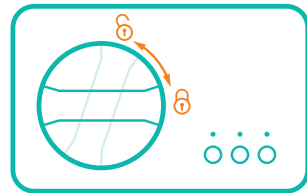
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ON



1 sec.

START



OFF



1 sec.

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