

Cuisinart®

Recipe Booklet

Instruction Booklet on reverse side



ICE CREAM & GELATO MAKER

Make sweet memories in the kitchen with the Cuisinart® Ice Cream and Gelato Maker. From mix-ins, to fresh fruit, nuts or chocolate, control the quality of the ingredients, creating endless combinations of flavour.

Get professional results every time with separate paddles for gelato and ice cream so you can create authentic, silky gelato and perfect batches of gourmet creamy ice cream. The fully automatic operation comes with a 60-minute countdown timer. The Keep Cool function will kick in after your time is up to keep your ice cream or gelato cool to ensure perfect consistencies every time! Mix-ins can be added through the see-through lid while churning up to 1.5L of dessert. The commercial quality compressor-freezer means it's always ready to go.

RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen drinks and desserts. You may create or use recipes of your own, as long as they yield no more than 1.5 litres. You should start with no more than 4.5 cups of liquid, as it will expand in volume.

- Gelato and Sorbet bases should be no more than 1 litre (should not go above the highest dasher on the paddle).
- Ice Cream bases should be no more than 5 cups (should not go above the highest dasher on the paddle).
- For optimum consistency, chill all mixtures for a minimum of 2 hours, or up to 2 days. Always re-whisk the mixture after chilling to be sure all ingredients are well combined. While chilling the mixture is not required, this step will prevent any "ice" or "fat" crystals from forming during the freezing process. Chilled mix will result in a faster setting of ice cream or gelato, and resting in a chilled environment helps bind the ingredients together and improve flavour.
- When cooling the thickened mixture (in the refrigerator) cover the mixture with a layer of plastic wrap directly onto the surface (as is done with custard) to prevent a skin forming as the mixture cools.
- Frozen desserts from the Cuisinart® Gelato & Ice Cream Maker use pure, fresh ingredients. Because of this, the desserts do not have the same characteristics as commercially prepared frozen desserts. Most store-bought versions use gums and preservatives to make them firmer. If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer until desired consistency is reached, usually two or more hours.
- Some recipes use precooked ingredients. For best results, the mixture should be chilled overnight before using. Or, chill the recipe over an ice bath, until it is completely cooled, before using. To make an ice bath, fill a large container with ice and water. Place saucepan or other container into the ice bath. Cool precooked ingredients completely.
- You may substitute lower fat creams (e.g., half and half) and/or milk (reduced fat or low fat) for thickened cream and full cream milk used in many recipes. However, keep in mind that the higher the fat content, the richer and creamier the result. Using lower fat substitutes may change the taste, consistency and texture of the dessert. When substituting, be sure to use the same volume of the substitute as you would have used of the original item. For example, if the recipe calls for two cups of cream, use a total of two cups of the substitute (such as 1 cup cream, 1 cup full cream milk). See our recipes starting on page 3 for more tips.
- You may substitute artificial sweeteners for sugar. Stir the mixture thoroughly to dissolve the sweetener. See our recipe using Splenda on page 9 for a guide.
- When heating the milk or milk/cream don't rush this over a high heat as it can lead to scalding the milk and it may catch on the bottom of the saucepan and add a slight burnt taint to the finished product.
- When making sorbet, be sure to test the ripeness and sweetness of the fruit before you use it.

The freezing process reduces the sweetness of the fruit so that it will taste less sweet than the recipe mixture. If the fruit tastes tart, add additional sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe. Use our sorbet recipes on page 17 as a guide.

- Make sure the mixing paddle and lid are in place before turning on machine.
- Ideally enjoy your homemade delicious ice cream or gelato within 1 week. Domestic freezers (especially in summer) are often not as low in temperature as chest or commercial freezers. The more the ice cream melts each time and then is re frozen the likelihood of ice crystals forming.

ADDING INGREDIENTS

- Ingredients such as chocolate chips, nuts or fresh raspberries should be added about 5 minutes before the freezing process is complete. You want it to still be soft enough to be able to fully incorporate into the frozen mixture.
- To add a chocolate or caramel swirl to ice cream, gelato or frozen yoghurt, drizzle in hot fudge, melted chocolate or salted caramel. The melted chocolate will harden once it makes contact with the freezing ingredients so add it in a slow drizzle to ensure that it does not clump.

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SIMPLE ICE CREAMS

Simple Vanilla Ice Cream

This ice cream can easily be dressed up by adding your favourite chopped lollies, chopped chocolate or berries at the end of churning.

Makes about 5 cups (ten ½-cup servings)

- 1½ cups full cream milk**
- 1 cup white sugar**
- pinch flaked salt**
- 2½ cups thickened cream**
- 1 tablespoon pure vanilla extract**

1. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the thickened cream and vanilla. Cover and refrigerate a minimum of 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Simple Chocolate Ice Cream

For a real treat, serve this with our Hot Fudge Sauce on page 18.

Makes about 5 cups (ten ½-cup servings)

- ¾ cup cocoa powder, sifted**
- ½ cup white sugar**
- 1⁄³ cup packed brown sugar**
- pinch flaked salt**
- 1 cup full cream milk**
- 2 cups thickened cream**
- 2 teaspoons pure vanilla extract**

1. In a medium bowl, whisk together the cocoa, sugars and salt. Add the milk and, using a hand mixer on low speed or a whisk, beat to combine until the cocoa, sugars and salt are dissolved. Stir in the thickened cream and vanilla. Cover and refrigerate for a minimum of 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Butter Pecan Ice Cream

The butter used to toast the pecans can be saved and reheated to drizzle over pancakes or waffles.

Makes about 5 cups (ten ½-cup servings)

- 2 tablespoons unsalted butter**
- 1 cup pecans (halves, pieces or whole)**
- 1 teaspoon flaked salt**
- 1 cup full cream milk**
- ¾ cup white sugar**
- pinch flaked salt**
- 2 cups thickened cream**
- 1 tablespoon pure vanilla extract**

1. Melt the butter in a medium fry pan. Add the pecans and 1 teaspoon of salt. Cook over medium-low heat until pecans are toasted and golden, stirring frequently, about 6 to 8 minutes. Remove from the heat, strain and reserve the pecans, allowing them to chill. The butter can be used for another use – delicious over pancakes or waffles.
2. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and pinch of salt until the sugar is dissolved. Stir in the thickened cream and vanilla. Cover and refrigerate for a minimum of 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. Five minutes before mixing is completed, add the reserved pecans through the mix-in opening and let mix in completely. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Fresh Strawberry Ice Cream

Best made when strawberries are at their peak in season, this ice cream is light, sweet and fruity.

Makes about 5½ cups (eleven ½-cup servings)

- 1½ cups fresh strawberries, hulled***
- ¾ cup full cream milk**
- ⅔ cup white sugar**
- pinch flaked salt**
- 1½ cups thickened cream**
- 2 teaspoons pure vanilla extract**

1. Put the strawberries into the bowl of a food processor fitted with the chopping blade. Pulse strawberries until rough/finely chopped (depending on preference). Reserve in bowl.
2. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the thickened cream and vanilla. Stir in reserved strawberries with all juices. Cover and refrigerate for a minimum of 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

*Frozen strawberries may be substituted if fresh strawberries are not available.

CUSTARD-STYLE ICE CREAMS

Vanilla Bean Ice Cream

For the true vanilla lover. Be sure to use fresh vanilla beans to capture the intense flavour.

Makes about 5 cups (ten ½-cup servings)

- 2 cups full cream milk**
- 2 cups thickened cream**
- 1 cup white sugar, divided**
- pinch sea salt**
- 1 whole vanilla bean, halved and seeds scraped**
- 5 large egg yolks**
- 2 teaspoons pure vanilla extract**

1. In a medium saucepan, whisk together the milk, cream, half of the sugar, salt and the scraped vanilla bean (including the pod). Place over medium heat and bring to a gentle simmer.
2. While the milk/cream mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or whisk, beat until mixture is pale and thick.
3. Once the milk/cream mixture has come to a gentle simmer, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.
4. Pour the mixture through a fine mesh strainer (discard the vanilla pod) into a jug or bowl. Cover the mixture with a layer of plastic wrap directly onto the surface to prevent a 'skin' forming as the mixture cools and stand at room temperature for 1 hour. Stir in the vanilla. Recover and refrigerate for a minimum of 2 hours or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set

Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Note – when custard is ready it will leave a thin layer on the back of the wooden spoon. Run your finger down the length of the spoon and should leave a line. Your custard is now ready.

Buttermilk Ice Cream

This slightly tangy ice cream is a perfect match with a slice of warm apple pie.

Makes about 5 cups (ten ½-cup servings)

- 2 cups thickened cream**
- 1 cup white sugar, divided**
- pinch sea salt**
- 2 teaspoons pure vanilla extract**
- 6 large egg yolks**
- 2 cups buttermilk**

1. Put the cream, half of the sugar, salt and vanilla extract in a medium saucepan. Whisk to combine and place over medium heat and bring to a gentle simmer.
2. While the cream mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or whisk, beat until mixture is pale and thick.
3. Once the cream mixture has come to a gentle boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon (see note in previous recipe). This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.
4. Pour the mixture through a fine mesh strainer into a jug or bowl, whisk in the buttermilk. Cover the mixture with a layer of plastic wrap directly onto the surface to prevent a 'skin' forming as the mixture cools and stand at room temperature for 1 hour. Refrigerate for a minimum of 2 hours or overnight. Whisk

mixture together again before pouring into the ice cream maker.

5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Fresh Mint with Chocolate Cookies

Always a winning combination, fresh mint and chocolate take the forefront in this rich and creamy ice cream.

Makes about 6 cups (twelve ½-cup servings)

- 2 cups full cream milk**
- 2 cups thickened cream**
- 1 cup white sugar, divided**
- pinch flaked salt**
- 2 teaspoons pure vanilla extract**
- 2 cups packed fresh mint leaves**
- 5 large egg yolks**
- 1 cup crushed chocolate sandwich cookies (about 8 cookies)**

1. In a medium saucepan, whisk together the milk, cream, half of the white sugar, salt and vanilla. Place over medium heat and bring to a gentle simmer. Remove from heat and add the mint leaves; let steep for 20 to 30 minutes. If you desire a milder mint flavour, remove and discard the mint leaves after steeping, but for a more intense ice cream we recommend blending the milk/mint mixture using an immersion blender. After steeping, reheat the mixture to a gentle simmer over low heat.
2. While the milk/cream mixture is reheating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.

3. Once the milk/cream mixture has come to a gentle boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.
4. Pour the mixture through a fine mesh strainer into a jug or bowl. Cover the mixture with a layer of plastic wrap directly onto the surface to prevent a 'skin' forming as the mixture cools and stand at room temperature for 1 hour. Refrigerate for a minimum of 2 hours or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. When the ice cream is almost fully churned, gradually add the crushed cookies through the mix-in opening; let mix until fully combined.
6. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Mexican Style Chocolate Ice Cream

This ice cream can be spicy for some, so adjust the cayenne to your personal taste.

Makes about 5 cups (about ten ½-cup servings)

- 2 cups full cream milk**
- 1½ cups thickened cream**
- 2 teaspoons pure vanilla extract**
- 1 teaspoon ground cinnamon**
- 1 to 2 pinches ground cayenne pepper**
- pinch flaked salt**

⅔ cup white sugar, divided
5 large egg yolks
180g bittersweet chocolate (70% cacao), roughly chopped

1. In a medium saucepan, whisk together the milk, cream, vanilla, spices, salt and half of the sugar. Place over medium heat and bring to a gentle simmer.
2. While the milk/cream mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.
3. Place the chopped chocolate in a separate mixing bowl; reserve. Once the milk/cream mixture has come to a gentle boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over the low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.
4. Pour the mixture through a fine mesh strainer into the bowl of the reserved chocolate; whisk to combine. Cover the mixture with a layer of plastic wrap directly onto the surface to prevent a ‘skin’ forming as the mixture cools and stand at room temperature for 1 hour. Refrigerate for a minimum of 2 hours or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Grand Marnier Ice Cream

A luxurious treat intended for the adult crowd.

Makes about 5 cups (about ten ½-cup servings)

2 cups full cream milk
2 cups thickened cream
Rind of one large orange
1 cup white sugar, divided
pinch flaked salt
5 large egg yolks
1 teaspoon pure vanilla extract
¼ cup Grand Marnier (orange liqueur)

1. In a medium saucepan, stir together the milk and thickened cream. Place over medium heat and bring to a gentle simmer. Turn heat off and add the orange rind; let mixture steep for 30 to 60 minutes. After steeping, add half of the sugar and salt and gradually return the mixture to a gentle boil over low heat.
2. While the milk /cream mixture is reheating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.
3. Once the milk /cream mixture has come to a gentle boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over the low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.
4. Stir in the vanilla and Grand Marnier and pour the mixture through a fine mesh strainer (discard the orange zest); Cover the mixture with a layer of plastic wrap directly onto the surface to prevent a ‘skin’ forming as the mixture cools and stand at room temperature for 1 hour. Refrigerate for a minimum of 2 hours or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted

ALTERNATIVE ICE CREAMS

with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Dairy-Free Vanilla Ice Cream

The soy milk powder helps the texture of the ice cream. If you are intolerant to soy then try an alternative listed below.

Makes about 5 cups (ten ½-cup servings)

- 3 cups dairy-free milk (soy, almond, rice)**
- 2 tablespoons soy milk powder**
- ¾ cup white sugar**
- pinch flaked salt**
- 2 teaspoons pure vanilla extract**

1. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar substitute and salt until the sugar substitute is dissolved. Cover, and refrigerate for a minimum of 2 hours or overnight. Whisk mixture again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Dairy-Free Vanilla Custard Ice Cream

Another version of a dairy-free vanilla ice cream, but this version is a traditional cooked custard version, which makes it a bit

creamier. If you are not allergic or intolerant to eggs, this is a great one to try.

Makes about 5 cups (ten ½-cup servings)

- 3 cups dairy-free milk (soy, rice, almond, etc.)**
- 1 cup white sugar**
- pinch flaked salt**
- 2 teaspoons pure vanilla extract**
- 5 large egg yolks**

1. In a medium saucepan stir together the milk, half the sugar, salt and vanilla. Place over medium heat and bring to a gentle simmer.
2. While the milk mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or whisk, beat until mixture is pale and thick.
3. Once the milk mixture has come to a slight boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook. The process should only take a few minutes.
4. Pour the mixture through a fine mesh strainer into a jug or bowl. Cover the mixture with a layer of plastic wrap directly onto the surface to prevent a 'skin' forming as the mixture cools and stand at room temperature for 1 hour. Refrigerate for a minimum of 2 hours or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Sugar-Free Vanilla Ice Cream

Finally, a homemade ice cream for diabetics or those watching their sugar intake.

Makes about 5 cups (ten ½-cup servings)

- 1** **cup full cream milk**
- ¾** **cup sugar substitute**
- pinch flaked salt**
- 2** **cups thickened cream**
- 2** **teaspoons pure vanilla extract**

1. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar substitute and salt until the sugar substitute is dissolved. Stir in the thickened cream and vanilla. Cover, and refrigerate for a minimum of 2 hours or overnight. Whisk mixture again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Goat Milk Ice Cream

A tasty tanginess, a delicious vanilla-style ice cream that will please any person who cannot tolerate cow's milk. Add mix-ins of chocolate, fruit, nuts or caramel to make your own blend.

Makes about 5 cups (ten ½-cup servings)

- 3** **cups goat's milk**
- ¾** **cup white sugar**
- pinch flaked salt**
- 2** **teaspoons pure vanilla extract**
- 2** **tablespoons goat's milk powder**
 (found in many mainstream
 grocery stores, or in any health
 food store)

1. In a medium bowl, use a hand mixer on low speed or whisk to combine all of the

ingredients. Cover, and refrigerate for at least 2 hours or overnight. Whisk mixture again before pouring into the ice cream maker.

2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Coconut Chocolate Ice Cream

A delicious creamy and chocolate non - dairy frozen dessert.

Makes about 5 cups (ten ½-cup servings)

- ¾** **cup cocoa powder, sifted**
- ½** **cup white sugar**
- ½** **cup light brown sugar**
- pinch flaked salt**
- 2** **cans (400ml) coconut milk**
 (do not use "lite")
- 2** **tablespoon pure vanilla extract**

1. In a medium bowl mix all ingredients together very well until there are no clumps (you can use a blender on low speed, or a hand blender, to be sure).
2. Cover, and refrigerate for at least 2 hours or overnight. Whisk mixture again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

GELATO

Basic Vanilla Gelato

Drizzle in melted dark or milk chocolate for a decadent gelato.

Makes about 5 cups (ten ½-cup servings)

- 1 cup thickened cream**
 - 3 cups full cream milk, divided**
 - 1 cup white sugar**
 - 2 tablespoons cornflour**
 - pinch flaked salt**
 - 2 teaspoon pure vanilla extract**
1. In a medium saucepan, combine cream and 2 cups of the milk. Place over a medium heat and bring to a gentle simmer.
 2. While cream/milk mixture is heating, put the remaining milk, sugar, cornflour, salt and vanilla into a medium sized mixing bowl. Whisk to combine.
 3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. With the saucepan still over medium heat, continuously stir mixture until it gently boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
 4. Remove pan from heat, and transfer mixture to a heatproof jug. Cover the mixture with a layer of plastic wrap directly onto the surface to prevent a 'skin' forming as the mixture cools and stand at room temperature for 1 hour. Refrigerate for a minimum of 2 hours or overnight. Whisk mixture together again before pouring into the ice cream maker.
 5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the gelato paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 50 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Note – Vanilla bean paste can be used as a substitute to extract and will result in the gelato having a black speckled, vanilla appearance. Use

the same amount of paste, as you would extract.

Chocolate-Hazelnut Gelato

Makes about 5 cups (ten ½-cup servings)

- 1¾ cups thickened cream**
 - 2¾ cups full cream milk, divided**
 - ½ cup white sugar**
 - 2 tablespoons cornflour**
 - pinch flaked salt**
 - 1 cup chocolate-hazelnut spread, such as Nutella®**
 - ½ cup chopped hazelnuts (or you may use the same amount of chopped Baci chocolates)**
1. In a medium saucepan, combine cream and 1½ cups of the milk. Set over medium heat and bring to a gentle simmer.
 2. While cream/milk mixture is heating, put the remaining milk, sugar, cornflour and salt into a small-medium mixing bowl. Whisk to combine.
 3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. Slowly whisk in the chocolate-hazelnut spread. While still set over medium/medium-low heat, continuously stir until mixture boils and thickens to where it can coat the back of a spoon (this will take about 10 to 15 minutes, depending on the stove being used).
 4. Remove pan from heat, strain and cool to room temperature. Cover the mixture with a layer of plastic wrap directly onto the surface to prevent a 'skin' forming as the mixture cools and stand at room temperature for 1 hour. Refrigerate for a minimum of 2 hours or overnight. Whisk mixture together again before pouring into the ice cream maker.
 5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the gelato paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 30 minutes. About 5 minutes before the mixture has finished, add the chopped hazelnuts/candies through the

mix-in opening. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Custard Gelato

This recipe uses egg yolks to create an extra creamy and custard-like flavour.

Makes about 6 cups (twelve ½-cup servings)

- 1 cup thickened cream**
 - 2 cups full cream milk, divided**
 - 2 teaspoons pure vanilla extract**
 - ¼ teaspoon flaked salt**
 - 2 tablespoons cornflour**
 - 6 large egg yolks**
 - ¾ cup white sugar**
1. In a medium saucepan, combine thickened cream and 1¾ cups milk together with the vanilla and salt. Set over medium heat and bring to a gentle simmer. In a small bowl, mix together the remaining milk and cornflour and reserve.
 2. While the cream mixture is heating, whisk the egg yolks and sugar together really well until pale and thick (you can use a blender on low speed, or a hand blender, to be sure).
 3. Once the cream/milk comes to a simmer, stir in the milk/cornflour mixture well and continue to stir over low heat for an additional five minutes, being sure mixture does not come to a full boil.
 4. Whisking continuously at the same time, very slowly pour all of the hot liquid into the yolk/sugar mixture. Return mixture back to the saucepan over low heat and whisk for about 5 minutes and then return to mixing bowl. (This mixture must NOT boil or the yolks will overcook). Cover the mixture with a layer of plastic wrap directly onto the surface to prevent a 'skin' forming as the mixture cools and stand at room temperature for 1 hour. Refrigerate for a minimum of 2 hours or overnight. Whisk mixture together again

before pouring into the ice cream maker

5. Pour the mixture into mixing bowl, fitted with the gelato paddle, of the Cuisinart® Ice Cream and Gelato Maker. Turn unit on, set Timer and press Start. Let mix until thickened, about 30 to 40 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Espresso Gelato

For an extra coffee hit, add some dark chocolate covered espresso beans toward the end of freezing.

Makes about 4 cups (eight ½-cup servings)

- 1 cup thickened cream**
 - 2 cups full cream milk, divided**
 - 120ml double shot of espresso coffee**
 - 1 cup white sugar**
 - 2 tablespoons cornflour**
 - pinch flaked salt**
1. In a medium saucepan, combine cream and 1½ cups of the milk. Place over medium heat and bring to a gentle simmer.
 2. While cream/milk mixture is heating, put the remaining milk, espresso, sugar, cornflour and salt into a medium mixing bowl. Whisk to combine.
 3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. With the saucepan still over medium heat, continuously stir mixture until it gently boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
 4. Remove pan from heat, and transfer mixture to a heatproof jug. Cover, and refrigerate a minimum of 2 hours or overnight. Whisk mixture together again before pouring into the ice cream maker.
 5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted

with the gelato paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 50 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Lemon Gelato

The perfect amount of sweet and tart for this classic gelato flavour.

Makes about 4 cups (eight ½-cup servings)

- 1 cup thickened cream**
- 2 cups full cream milk, divided**
- 4 lemons, rind removed (reserve 2 tablespoons of finely grated lemon rind), juiced with juice reserved**
- 1¼ cup white sugar**
- 1 teaspoon pure vanilla extract**
- 2 tablespoons cornflour**

1. In a medium saucepan, combine cream and 1 cup of the milk. Place over medium heat and bring to a gentle simmer.
2. While cream/milk mixture is heating, put the remaining milk, lemon rind, sugar, cornflour, salt and vanilla into a medium sized mixing bowl. Whisk to combine.
3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. With the saucepan still over medium heat, continuously stir mixture until it gently boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
4. Remove pan from heat, and transfer mixture to a jug or bowl and stir in the lemon juice. Cover and refrigerate for a minimum of 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl, fitted with the gelato paddle, of the Cuisinart® Ice

Cream Maker. Turn unit on, set Timer and press Start. Let mix until thickened, about 50 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Mascarpone and Fig Gelato

Mascarpone and fig combine deliciously together in this grown up gelato flavour.

Makes about 6 cups (twelve ½-cup servings)

Fig purée:

- 1 cup dried, figs, about 12 figs**
- 1½ cups water**
- 2 tablespoons honey**

Mascarpone base:

- 1 cup thickened cream**
- 2 cups full cream milk, divided**
- 1¼ cups white sugar**
- 1 teaspoon pure vanilla extract**
- 2 tablespoons cornflour**
- 300g mascarpone**
- 1 generous cup fig purée (entire yield from recipe above)**

Make the purée:

1. Put the figs, water and honey in a small saucepan. Bring mixture to a boil and then immediately reduce the heat to maintain a gentle simmer.
2. Continue simmering for for a minimum of 3 hours, adding water as necessary to keep the figs covered while they are simmering.
3. When figs are really soft and there is only ½ cup of liquid remaining, purée mixture with a hand blender until smooth. Refrigerate until ready to use.

While the figs are simmering, prepare the base:

1. In a medium saucepan, combine the cream and 1 cup of the milk. Place over medium heat and bring to a gentle simmer.

2. While cream/milk mixture is heating, put the remaining milk, sugar, cornflour, salt and vanilla into a medium mixing bowl. Whisk to combine.
3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined,
4. With the saucepan still over medium heat, continuously stir mixture until it gently boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
5. Remove pan from heat. Place the mascarpone into a bowl and soften with a spoon. Slowly pour the hot liquid into the mascarpone, mixing with a hand mixer or whisk until mixture is completely homogenous and smooth. Cover and refrigerate a minimum of 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker, base will be very thick.
6. Pour the mixture into the mixing bowl, fitted with the gelato paddle, of the Cuisinart® Ice Cream and Gelato Maker. Turn unit on, set Timer and press Start. Let mix until thickened, about 50 minutes. The gelato will have a soft, creamy texture. Once the gelato is thick, spoon the fig mixture in while mixing, a large dollop at a time until all is incorporated. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Mixed Berry Gelato

Makes about 5 cups (ten ½-cup servings)

- | | |
|----------|---|
| 1 | cup thickened cream |
| 2 | cups full cream milk, divided |
| 1 | cup white sugar |
| 2 | tablespoons cornflour |
| | pinch flaked salt |
| 1 | cup mixed fresh or frozen (thawed) berries |
| ½ | teaspoon pure vanilla extract |
| 1 | tablespoon mixed berry jam |

1. In a medium saucepan, combine cream and 1½ cups of the milk. Set over medium heat and bring to a gentle simmer.
2. While cream/milk mixture is heating, put the remaining milk, sugar, cornflour and salt into a medium mixing bowl. Whisk to combine. Using a blender, food processor or hand blender, purée the berries until mostly smooth; reserve.
3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. While still set over medium/medium-low heat, continuously stir until mixture boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
4. Remove pan from heat, stir in the puréed berries, vanilla and jam; using a wire meshed sieve strain mix into a jug or bowl. Cover and stand at room temperature for 1 hour. Refrigerate a minimum of 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the gelato paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 30 to 40 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Olive Oil-Thyme Gelato

Makes about 4½ cups (nine ½-cup servings)

- 1 cup thickened cream**
- 3 cups full cream milk, divided**
- 1 large sprig fresh thyme leaves**
- 1 cup white sugar**
- 2 tablespoons cornflour**
- pinch flaked salt**
- ¼ cup extra virgin olive oil**

1. In a medium saucepan, combine cream, 2 cups of the milk, and the thyme. Place over medium heat and bring to a gentle simmer. Remove from heat and allow thyme to steep in the cream/milk mixture for about 30 minutes. After steeping, remove and discard thyme and then return to the heat and bring back to a simmer.
2. While cream/milk mixture is re-heating, put the remaining milk, sugar, cornflour and salt into a small-medium mixing bowl. Whisk to combine. Slowly whisk in the olive oil.
3. Once milk/cream mixture comes to its second simmer, add the milk/sugar mixture and stir until fully combined. With the saucepan still over medium heat, continuously stir mixture until it gently boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
4. Remove pan from heat, and transfer mixture to a jug or bowl. Cover and stand at room temperature for 1 hour. Refrigerate a minimum of 2 hours, or overnight.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the gelato paddle of the Cuisinart® Ice Cream Maker. Turn unit on, set Timer and press Start. Let mix until thickened, about 50 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Pistachio Gelato

Makes about 4 cups (eight ½-cup servings)

- 1 cup thickened cream**
- 3 cups full cream milk, divided**
- 1¼ cups white sugar, divided**
- 2 tablespoons cornflour**
- pinch flaked salt**
- 2 cups pistachios kernels**
- ¾ teaspoon pure almond extract**

1. In a medium saucepan, combine cream and 2 cups of the milk. Place over medium heat and bring to a gentle simmer.
2. While cream/milk mixture is heating, put the remaining milk, 1 cup of the sugar, cornflour and salt into a medium mixing bowl. Whisk to combine; reserve. Put the pistachios and remaining ¼ cup of sugar into a food processor. Pulse to roughly chop; reserve.
3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. With the saucepan still over medium heat, continuously stir mixture until it gently boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
4. Remove pan from heat and transfer mixture to a heatproof jug, stir in almond extract and pistachio/sugar mixture. Cover and stand at room temperature for 1 hour. Refrigerate a minimum of 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the gelato paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 50 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

FROZEN YOGHURTS

Honey-Almond Frozen Yoghurt

Makes about 5 cups (ten ½-cup servings)

- 2 cups thickened cream**
- ¼ cup honey**
- ¼ cup white sugar**
- pinch flaked salt**
- 2 cups full cream milk vanilla yoghurt**
- 1½ teaspoons pure almond extract**
- ½ cup toasted sliced almonds**

1. In a medium saucepan, combine the cream, honey, sugar and salt. Place over medium heat and bring to a gentle simmer. Cover and stand at room temperature for 1 hour.
2. In a medium mixing bowl, whisk the yoghurt and almond extract together until combined. Re-cover and refrigerate a minimum of 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. About 5 minutes before the mixture is done churning, add the sliced almonds through the mix-in opening. Allow to mix thoroughly. The frozen yoghurt will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Pumpkin Frozen Yoghurt

Getting tired of the same old pumpkin desserts?

Serve this to your guests with some fresh ginger bread and whipped cream.

Makes about 5 cups (ten ½-cup servings)

- 1 cup thickened cream**
- 450g pumpkin purée (pre steamed and pureed)**
- 1⅓ cups packed light brown sugar**
- 1½ teaspoons ground cinnamon**
- 1 teaspoon ground ginger**
- ¼ teaspoon ground nutmeg**
- pinch flaked salt**
- 2 cups plain, full fat yoghurt (you can substitute vanilla yoghurt, but then reduce the vanilla extract to 1 teaspoon)**
- 1½ teaspoons pure vanilla extract**

1. In a medium saucepan, combine all ingredients, except for the yoghurt and vanilla. Place over medium heat and bring to a gentle simmer, whisking occasionally to combine ingredients. Cover and stand at room temperature for 1 hour.
2. In a medium mixing bowl, whisk the yoghurt and vanilla together until combined. Slowly whisk in the cooled cream/pumpkin mixture and continue to whisk until combined. Re-cover and refrigerate a minimum of 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The frozen yoghurt will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

SORBETS

Coconut Sorbet

Delicious when topped with toasted coconut or our Hot Fudge Sauce (page 18).

Makes about 5 cups (ten ½-cup servings)

- 1¼ cups water**
- 1¼ cups white sugar**
- 1 whole vanilla bean, halved and seeds scraped**
- pinch flaked salt**
- 2 cans (400ml) unsweetened coconut milk**

1. Combine the water, sugar, vanilla bean (including the pod) and salt. Place over medium heat and bring to a gentle simmer. Remove saucepan from heat and allow the mixture to stand/steep for 1 hour; using a fine wire meshed strainer, strain the mixture (discarding pod) into a jug or bowl.
2. Add the coconut milk to the strained mixture. Cover and refrigerate for a minimum of 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 60 minutes. The sorbet will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

Prosecco-Grapefruit Sorbet

Makes about 4 cups (eight ½-cup servings)

- ¾ cup water**
- ¾ cup white sugar**
- 1 tablespoon finely grated grapefruit rind**
- 2 cups fresh grapefruit juice**
- ¾ cup prosecco (Italian sparkling wine)**

1. In a medium saucepan combine the water, sugar, grapefruit rind and salt. Place over medium heat and heat until the sugar is dissolved.
2. Pour the grapefruit juice into the sugar mixture and whisk together. Cover and refrigerate for a minimum of 2 hours, or overnight. Using a fine wire meshed strainer, strain the mixture and then whisk in prosecco prior to pouring into the ice cream maker.
3. Pour the mixture into the ice cream mixing bowl, fitted with the gelato paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 60 minutes. The sorbet will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. If frozen for longer remove from freezer about 10 minutes before serving.

SAUCES

Caramel Sauce

While we love this sauce on our ice creams, it can also be used as a dipping sauce for fruit and cake.

Makes about $\frac{3}{4}$ cup

- $\frac{3}{4}$ cup white sugar
- $\frac{1}{4}$ teaspoon flaked salt
- $\frac{1}{4}$ cup water (enough so that the consistency when mixed with the sugar and salt is similar to wet sand)
- 1 tablespoon light glucose syrup
- $\frac{1}{3}$ cup thickened cream
- 60g unsalted butter, cut into 1cm cubes

1. In a medium, heavy-based saucepan, stir together the sugar, salt, water and glucose syrup. Be sure to clean the inside walls of the pan if there is any sugar on the sides (a clean, wet pastry brush works best). Set over medium-low heat, to keep the mixture at a low simmer, and cook until the sugar mixture turns a very light amber colour (about 15 to 20 minutes). Keep a close eye on the caramel sauce as it can burn easily.
2. Once the sugar mixture has a light amber colour, take it off the stove and slowly and carefully stir in the cream. After the cream has been incorporated, slowly whisk in the butter, one piece at a time, continually whisking to emulsify until all the butter has been added. Use immediately, or keep warm over a pot of warm water. Caramel can also be cooled and reheated for future use.

Note – salted caramel is very popular. The salt amount can be increased to taste.

Hot Fudge Sauce

Makes about 2 cups

- $\frac{2}{3}$ cup thickened cream
- $\frac{1}{3}$ cup light glucose syrup
- $\frac{1}{3}$ cup packed light brown sugar
- $\frac{1}{4}$ cup cocoa powder, sifted
- $\frac{1}{4}$ teaspoon flaked salt
- 40g unsalted butter
- 1 teaspoon pure vanilla extract
- 30g semisweet chocolate

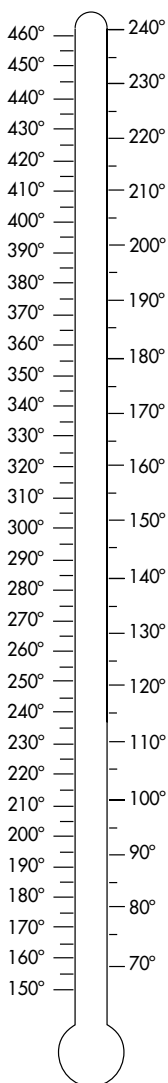
1. In a heavy-based saucepan, combine all ingredients except for the chocolate. Place over medium heat and bring to a gentle simmer. Add chocolate and whisk to combine.

WEIGHTS, MEASURES & CONVERSIONS

Temperature °F / °C

Fahrenheit

Celsius



$$^{\circ}\text{F} = \frac{9 \times ^{\circ}\text{C}}{5} + 32$$

$$^{\circ}\text{C} = \frac{5(^{\circ}\text{F} - 32)}{9}$$

Metric cup & spoon sizes

cup	metric
¼ cup	60ml
⅓ cup	80ml
½ cup	125ml
1 cup	250ml
spoon	metric
¼ teaspoon	1.25ml
½ teaspoon	2.5ml
1 teaspoon	5ml
2 teaspoon	10ml
1 tablespoon (equal to 4 teaspoons)	20ml

Liquids

Metric	cup	imperial
30 ml		1 fl oz
60 ml	¼ cup	2 fl oz
80 ml		3 ½ fl oz
100ml	⅓ cup	2 ¾ fl oz
125ml	½ cup	4 fl oz
150ml		5 fl oz
180ml	¾ cup	6 fl oz
200ml		7 fl oz
250ml	1 cup	8 ¾ fl oz
310ml	1 ¼ cups	10 ½ fl oz
375ml	1 ½ cups	13 fl oz
430ml	1 ¾ cups	15 fl oz
475ml		16 fl oz
500ml	2 cups	17 fl oz
625ml	2 ½ cups	21 ½ fl oz
750ml	3 cups	26 fl oz
1L	4 cups	35 fl oz
1.25L	5 cups	44 fl oz
1.5L	6 cups	52 fl oz
2L	8 cups	70 fl oz
2.5L	10 cups	88 fl oz