

Cuisinart®

Recipe Booklet

Instruction Booklet on reverse side



FLAVOURS™

With the Flavours™ Frozen Dessert Maker activate your imagination and allow your tastebuds to indulge in your own frozen works of edible art. Enjoy the convenience and simplicity of making homemade ice cream using ingredients and flavours you choose, with simply the flick of a switch. Never go a Summer's day without the bowl in the freezer and a cool scoop to cool down.

This compact, easy-to-use machine allows you to enjoy making smooth velvety ice cream, silky gelato, crisp sorbet and deliciously-rich frozen yoghurt. Simply follow the recipes in this booklet or be inspired and use them as a base for perfect parfaits, summer slushies and other mouthwatering frozen desserts.

Just remember to ensure your bowl is well frozen for at least 24 hours before use, then choose your recipe, flick the switch to "ON" and add the mix through the transparent lid. The motorised unit with paddle, does all the hard work for you and churns your desserts to the same quality as an Italian-gelateria.

QUICK TIPS

During the churning process, the constant moving of the paddle prevents the mixture from freezing and sticking to the inside of the bowl. However, as soon as the churning process discontinues the mixture becomes iced on. The most efficient and effective way from preventing this from happening is to work quickly once the ice cream has finished spinning. Ensure you spare no time in using a scratch-free utensil such as a rubber or wooden spatula in scraping the sides when transferring the dessert to your serving bowls.

The consistency of freshly churned ice cream and gelato is similar to that of soft serve, however if you would like a firmer texture, transfer the churned mixture into a storage container that encourages speedy freezing. It is recommended to select a container that is plastic rather than ceramic or glass, and with a shape that has a high surface-area-to-volume ratio; as this increases the exposure of ice cream to cold air, i.e. wide and flat rather than compact and boxy. Place the container in your freezer for at least 2 hours for the perfect scooping texture.

FROZEN DESSERT GUIDE

	Ice Cream	Soft, sweet frozen dessert made with milk & cream.
	Gelato	A similar custard base as ice cream, but has a higher proportion of milk & a lower proportion of cream & eggs (or no eggs at all).
	Sorbet	Frozen water sweetened with sugar or other sweet like syrups; typically fruit juice, fruit purée, wine, liqueur or honey.
	Frozen Yoghurt	Fresh yoghurt frozen & aerated. Usually more tart than ice cream, as well as lower in fat.
	Parfait	A rich cold dessert made with whipped cream, eggs & fruit.
	Slushie or Slush	Frozen uncarbonated beverages or water with flavouring churned into a finely crushed drinkable ice.

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ICE CREAMS

Simple Vanilla Ice Cream

Makes about ten ½-cup servings

250ml	full-fat milk
¾ cup	white sugar
500ml	thickened cream
1tbsp	pure vanilla essence

1. In a medium mixing bowl, use a hand mixer on low speed to combine the milk and white sugar until the sugar is dissolved, about 1 to 2 minutes. Stir in the thickened cream and vanilla.
2. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. The ice cream will have a soft, creamy texture.

Simple Chocolate Ice Cream

Makes about ten ½-cup servings

¾ cup	unsweetened cocoa powder (Dutch process preferred)
½ cup	white sugar
⅓ cup	firmly packed brown sugar
250ml	full-fat milk
500ml	thickened cream
1tbsp	pure vanilla essence

1. Place the cocoa and sugars in a medium bowl; stir to combine. Add the full-fat milk and use a hand mixer on low speed or whisk to combine until the cocoa and sugars are dissolved, about 1 to 2 minutes. Stir in the thickened cream and vanilla. If not freezing immediately, cover and refrigerate until ready to use.
2. Turn machine on; pour mixture into freezer bowl, and let mix until thickened, about 25 to 35 minutes. The ice cream will have a soft, creamy texture.

Fresh Strawberry Ice Cream

Makes about ten ½-cup servings

½ cup	fresh ripe strawberries, stemmed & sliced
2tbsp	freshly squeezed lemon juice
¾ cup	white sugar, divided
200ml	full-fat milk
300ml	thickened cream
1tsp	pure vanilla essence

1. In a small bowl, combine the strawberries with the lemon juice and ¼ cup of the sugar. Stir gently and allow the strawberries to macerate in the juices for 2 hours. Strain the berries, reserving juices. Mash or purée half the berries.
2. In a medium mixing bowl, use a hand mixer on low speed to combine the milk and remaining white sugar until the sugar is dissolved, about 1 to 2 minutes. Stir in the thickened cream, reserved strawberry juice, mashed strawberries, and vanilla.
3. Turn the machine on; pour mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes.
4. Five minutes before mixing is completed, add the reserved sliced strawberries and let mix in completely. The ice cream will have a soft, creamy texture.

For Fresh Peach Ice Cream: Substitute sliced fresh peaches for the strawberries.

Peanut Butter Cup Ice Cream

Makes about ten ½-cup servings

1 cup	good quality peanut butter
⅓ cup	white sugar
250ml	full-fat milk
500ml	thickened cream
1tsp	pure vanilla essence
½ cup	chopped chocolate peanut butter cups

1. In a medium mixing bowl, use a hand mixer or whisk to combine the peanut butter and sugar until smooth. Add the milk and mix on low speed until the sugar is dissolved, about 1 to 2 minutes. Stir in the thickened cream and vanilla.
2. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 25 to 35 minutes.
3. Five minutes before mixing is completed, add the chopped peanut butter cups through the top and let mix in completely. The ice cream will have a soft, creamy texture.

Chocolate-Chip Mint Ice Cream

Makes about ten ½-cup servings

250ml	full-fat milk
150ml	chocolate syrup
2tbsp	white sugar
500ml	thickened cream
1tsp	peppermint essence
½ cup	chopped chocolate chip

1. In a medium mixing bowl, use a hand mixer on low speed to combine the milk, chocolate syrup, and white sugar until the sugar is dissolved, about 1 to 2 minutes. Stir in the thickened cream and peppermint.
2. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes.
3. Five minutes before mixing is completed, add the reserved chopped chocolate chip and let mix in completely. The ice cream will have a soft, creamy texture.

Chocolate Coconut Ice Cream

Makes about ten ½-cup servings

¾ cup	cocoa powder, sifted
⅔ cup	white sugar
⅓ cup	light brown sugar
2	cans coconut milk (do not use lite)
1½tsp	vanilla essence
	Pinch flaked salt

1. In a medium mixing bowl, use a hand mixer on low or whisk to combine all ingredients together very well until there are no clumps. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the machine.
2. Turn on the machine on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 20 to 25 minutes. The ice cream will have a soft, creamy texture.

Pistachio Ice Cream

Makes about ten ½-cup servings

200ml	full-fat milk, well chilled
¾ cup	white sugar
300ml	thickened cream, well chilled
1tsp	pure vanilla essence
1tsp	pure almond essence
1¼ cups	shelled pistachios, roughly chopped (use plain or lightly salted)

1. In a medium mixing bowl, use a hand mixer on low speed to combine the milk and white sugar until the sugar is dissolved, about 1 to 2 minutes. Stir in the thickened cream, vanilla and almond essences.
2. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes.
3. During the last 5 minutes of freezing, add the pistachios. The ice cream will have a soft, creamy texture.

Vanilla Bean Ice cream

Makes about ten ½-cup servings

440ml	full-fat milk
440ml	thickened cream
1	whole vanilla bean (about 6cm in length)
5	large egg yolks
1 cup	sugar
2tsp	pure vanilla essence

1. Combine the milk and cream in a medium saucepan. Use a sharp knife to split the vanilla bean in half lengthwise. Use the blunt edge to scrape out the "seeds." Stir the seeds and bean pod into the milk/cream mixture. Bring the mixture to a slow boil over medium heat, reduce the heat to low, and simmer for 30 minutes, stirring occasionally.
2. Combine, egg yolks, and sugar in a medium bowl. Use a hand mixer on medium speed to beat until the mixture is thick, smooth, and pale yellow in colour, about 2 minutes.
3. Remove the vanilla bean pod from the milk/cream mixture and discard. Measure out 1 cup of the hot liquid. With the mixer on low speed, add the cup of hot milk/cream to the egg mixture in a slow, steady stream. When thoroughly combined, pour the egg mixture back into the saucepan with the rest of the milk/cream mixture and stir to combine. Cook, stirring constantly, over medium-low heat until the mixture is thick enough to coat the back of a spoon. Transfer to a bowl, stir in vanilla, cover with a sheet of plastic wrap placed directly on the custard, and chill completely.
4. Turn the machine on; pour the chilled mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. The ice cream will have a soft, creamy texture.

Creamy Butter Pecan Ice cream

Makes about ten ½-cup servings

3tbsps	unsalted butter
¾ cup	pecan halves & pieces
1tsp	flaked salt
420ml	full-fat milk
420ml	thickened cream
1	whole vanilla bean (about 6cm in length)
3	large eggs
2	large egg yolks
1 cup	sugar
2tsp	pure vanilla essence

1. Melt the butter in a 26cm pan. Add the pecans and flaked salt. Cook over medium-low heat until pecans are toasted and golden, stirring frequently, about 4 to 6 minutes. Remove from the heat, strain (the butter will have a pecan flavour and can be strained and reserved for another use). Chill the nuts.
2. Combine the milk and cream in a medium saucepan. Use a sharp knife to split the vanilla bean in half lengthwise. Use the blunt edge to scrape out the "seeds." Stir the seeds and bean pod into the milk/cream mixture. Bring the mixture to a slow boil over medium heat, reduce the heat to low, and simmer for 30 minutes, stirring occasionally.
3. Combine eggs, egg yolks, and sugar in a medium bowl. Use a hand mixer on medium speed to beat until the mixture is thick and smooth, about 2 minutes. Remove the vanilla bean pod from the milk/cream mixture and discard it. Pour out 1 cup of the hot liquid. With the mixer on low speed, add the cup of hot milk/cream to the egg mixture in a slow, steady flow. When thoroughly combined, pour the egg mixture back into the saucepan and stir to combine. Stirring constantly, over medium low heat until the mixture is thick enough to coat the back of a spoon. Transfer to a bowl, cover with a sheet of plastic wrap, and chill completely.
4. Turn the machine on; pour the chilled mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. Five minutes before mixing is completed, add the reserved pecans.

GELATO

Red Raspberry Gelato

Makes about ten ½-cup servings

3 cups	red raspberries (thawed if frozen)
¾ cup	white sugar
420ml	skim milk, divided
5	large egg yolks
50ml	skim powdered milk
190ml	thickened cream
2tsp	pure vanilla essence

1. Place raspberries in a food processor fitted with the metal “s” blade or in a blender (if using a blender, 300ml at a time for best results). Process until completely puréed and smooth. Press raspberry purée through a fine mesh sieve or chinois with a wooden spoon or spatula. Discard seeds – you will have approximately 1½ cups red raspberry purée; reserve.
2. Place the sugar and 1¼ cups of the skim milk in a 2.5-litre saucepan with a heavy bottom. Bring to a simmer over medium heat and stir to dissolve the sugar. Keep warm over low heat. Place the egg yolks in a medium bowl and whisk until thickened, about 2 minutes (can use a hand or stand mixer fitted with the whip on low speed). While whisking, add 95ml of the hot skim milk/sugar mixture and whisk until blended. Stir the egg mixture back into the saucepan; increase heat to medium. Stir the mixture constantly with a wooden spoon, until the mixture is thickened like a custard sauce. Stir in remaining skim milk, powdered milk and thickened cream. Strain the mixture through a fine mesh strainer; stir in reserved raspberry pure and vanilla. Cover and refrigerate at least 6 hours before continuing.
3. Turn the machine on; pour mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. The gelato will have a soft, creamy texture.

For Raspberry Lavender Gelato:

Add 2 tablespoons dried edible lavender flowers to the skim milk/sugar mixture when heating.

Hazelnut Gelato

Makes about ten ½-cup servings

300ml	thickened cream
500ml	full-fat milk
⅓ cup	white sugar
1½tbsp	maple syrup
¾ cup	chocolate-hazelnut spread, such as Nutella
½-¾cups	chopped hazelnuts
1tsp	flaked salt

1. In a medium saucepan, combine cream and 375ml of the milk. Set over medium/medium-low heat and bring to a simmer.
2. While cream/milk mixture is heating, put the remaining milk, sugar, maple syrup 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 (about 10 to 15 minutes, depending on the stove being used).
4. Remove pan from heat, strain and cool to room temperature. Cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Turn the machine on; pour mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. About 5 minutes before the mixture has finished, add the chopped hazelnuts through the mix-in opening. The gelato will have a soft, creamy texture.

Mango Gelato

Makes about ten ½-cup servings

525g	2.5cm mango cubes (thawed, if frozen)
⅓ cup	mango nectar
375ml	full-fat milk
¾ cup	sugar
3tbsp	skim powdered milk
6	large egg yolks
190ml	light cream
1tsp	pure vanilla essence

1. Place mango cubes in a food processor fitted with the metal “s” blade or in a blender (if using a blender, 2 cups at a time for best results). Process until completely puréed and smooth – you will have about 2½ cups mango purée. Stir in mango nectar and refrigerate while continuing with recipe.
2. Place the milk, sugar and powdered milk in a 3.5-litre saucepan with a heavy bottom. Bring to a simmer over medium heat and stir to dissolve the sugar. Keep warm over low heat. Place the egg yolks in a medium bowl and whisk until thickened, about 2 minutes (may use a hand or stand mixer fitted with the whip on low speed). While whisking, slowly add 1 cup of the hot milk/sugar mixture and whisk until blended. Stir the egg mixture back into the saucepan; increase heat to medium. Stir the mixture constantly with a wooden spoon, until the mixture is thickened like a custard sauce. Strain the custard through a fine mesh strainer into a medium bowl. Stir in light cream, reserved mango purée and vanilla. Cover and refrigerate at least 6 hours before continuing.
3. Turn the machine on; pour mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. The gelato will have a soft, creamy texture.

Green Tea Gelato

Makes about ten ½-cup servings

610ml	full-fat milk
6g	green tea bags
3tbsp	skim powdered milk
6	large egg yolks
¾ cup	white sugar
200ml	thickened cream

1. Place the milk in a medium saucepan and heat to a simmer. Pour half over the tea bags in a medium bowl and let steep for 30 minutes; strain, pressing all the liquid from the tea bags.
2. Stir powdered milk into remaining milk and keep warm over low heat. Place egg yolks and sugar in a medium bowl. Using a hand mixer or whisk, beat until thick and pale yellow. While mixing, slowly add the hot milk and whisk until blended. Stir the egg mixture back into the saucepan and add the tea-infused milk; increase heat to medium. Stir the mixture constantly with a wooden spoon, until the mixture is thickened like a custard sauce. Strain the custard through a fine mesh strainer into a medium bowl. Stir in cream, cover and refrigerate at least 6 hours before continuing.
3. Turn the machine on; pour mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. The gelato will have a soft, creamy texture.

FROZEN YOGHURT

Vanilla Frozen Yoghurt

Makes about ten ½-cup servings

400ml	full-fat milk
½ cup	white sugar
3 cups	fat-free vanilla yoghurt
50ml	thickened cream
1tbsp	pure vanilla essence

1. In a medium mixing bowl, use a hand mixer on low speed to combine the milk and white sugar until the sugar is dissolved, about 1 to 2 minutes. Stir in the yoghurt, thickened cream, and vanilla.
2. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. The frozen yoghurt will have a soft, creamy texture.

Chocolate Cherry Frozen Yoghurt

Makes about ten ½ cup servings

200g	bittersweet or semisweet chocolate, cut into 2.5cm pieces
280ml	full-fat milk, heated to a simmer
3 cups	low-fat vanilla yoghurt
⅓ cup	white sugar
50ml	maraschino cherry juice
¾ cup	drained maraschino cherries, roughly chopped

1. Place the chocolate in a food processor fitted with the metal "s" blade. Pulse to chop. With the machine running, add the warmed milk in a slow, steady stream and process until the chocolate is melted. Add the yoghurt, sugar, and cherry juice; process until smooth. Refrigerate until well chilled, at least 2 hours.
2. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. During the last 5 minutes of freezing, add the chopped cherries. The frozen yoghurt will have a soft, creamy texture.

Very Berry Frozen Yoghurt

Makes about ten ½-cup servings

140ml	full-fat milk
⅓ cup	white sugar
3 cups	low-fat vanilla yoghurt
375g	frozen mixed berries, thawed, puréed & strained to remove seeds
1tsp	pure vanilla, almond, or lemon essence

1. In a medium mixing bowl, use a hand mixer to combine the milk and white sugar until the sugar is dissolved, about 1 to 2 minutes on low speed. Stir in the yoghurt, berry purée and essence.
2. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. The frozen yoghurt will have a soft, creamy texture.

Caffè Latte Frozen Yoghurt

Makes about ten ½-cup servings

200ml	full-fat milk
6g	plain gelatin
⅓ cup	white sugar
2½tbsp	instant espresso powder
2¾ cups	low-fat vanilla yoghurt
100ml	skim milk

1. Place milk in a 2-litre saucepan; sprinkle with gelatin and let stand 1 minute.
2. Heat milk and gelatin and stir until smooth. Stir in sugar and espresso powder; cook until sugar is dissolved. Transfer to a medium bowl and cool. Add yoghurt and skim milk, stir until completely blended.
3. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. The frozen yoghurt will have a soft, creamy texture.

SORBET

Fresh Lemon Sorbet

Makes about ten ½-cup servings

1¼ cup **white sugar**
550ml **water**
420ml **freshly squeezed lemon juice**
1½tbsp **finely chopped lemon zest**

1. Combine the sugar and water in a large saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 to 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.
2. When cool, add the lemon juice and zest; stir to combine. Turn the machine on. Pour the lemon mixture into the freezer bowl, and mix until the mixture thickens, about 25 to 30 minutes. The sorbet will have a soft texture similar to a freshly scooped Italian ice.

For Fresh Lime Sorbet: Substitute freshly squeezed lime juice for the lemon juice and finely chopped lime zest for the lemon zest.

For Fresh Lemon-Lime Sorbet: Use half lemon juice and half lime juice and ¾ tablespoon each of finely chopped lemon and lime zest.

Cranberry Sorbet

Makes about ten ½-cup servings

3¾ cups **fresh cranberries, washed & drained,
stems removed & discarded**
2¼ cup **white sugar**
550ml **white cranberry juice**
375ml **water**
 Pinch of flaked salt
3tbsp **light maple syrup**
2tsp **chopped fresh lime
or orange zest**

1. Place cranberries, sugar, white cranberry juice, water, and salt in a 3.5-litre saucepan. Bring to a boil over high heat. Reduce heat to medium low and simmer for 15 minutes, until berries have popped and sugar has dissolved. Cool 10 to 15 minutes.
2. Drain cranberries (reserve cooking liquid) and place in work bowl of food processor fitted with metal “s” blade or in a blender – you may need to do this in 2 batches. Add ¾ cup cooking liquid. Cover and process until completely puréed and smooth. Press through a fine mesh strainer to remove seeds and pulp; discard seeds and pulp. Stir in remaining cooking liquid, maple syrup and zest. Cover and refrigerate until totally chilled – 6 hours or longer.
3. Turn the machine on; Pour the chilled mixture into the freezer bowl, and mix until the mixture thickens, about 25 to 30 minutes. The sorbet will have a soft texture similar to a freshly scooped Italian ice.

For Cranberry Ginger Sorbet: Add 1 tablespoon chopped fresh ginger to the cranberries, sugar and juice to cook. Finely chopped zest of 1 orange or lime may also be added.

Rockmelon Sorbet

Makes about fourteen ½-cup servings

⅔ cup	white sugar
150ml	water
750g	rockmelon cubes
125ml	tangerine or orange juice
1tbsp	maple syrup

1. Place sugar and water in a 1.5-litre saucepan. Bring to a boil over medium high heat, reduce heat to medium and cook until the sugar is completely dissolved to make a simple syrup – you will have about 1 cup of simple syrup. Transfer to a bowl and cool completely.
2. Place the melon cubes in a food processor fitted with the metal “s” blade. Pulse to chop, then process until completely puréed – you will have about 4½ cups rockmelon purée. Stir in the tangerine juice, maple syrup and cooled simple syrup. Cover and chill for 2 hours or longer.
3. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. The sorbet will have a soft, slushy texture, similar to a freshly scooped Italian ice.

Dark Chocolate Sorbet

Makes about ten ½-cup servings

750ml	water
1½ cups	white sugar
½ cup	brown sugar, packed
1½ cups	unsweetened cocoa powder
1tbsp	pure vanilla essence

1. Combine the water and sugars in a 3.5-litre non-reactive saucepan and place over medium heat. Stir until the sugar dissolves. Whisk in the cocoa and bring the mixture to a simmer. Simmer for 2 minutes, stirring constantly. Remove from the heat and transfer to a medium bowl. Stir in the vanilla. Chill in the refrigerator for 2 hours.
2. Stir the chilled mixture. Turn the machine on; pour mixture into the freezer bowl and let mix until thickened, about 25 to 30 minutes. The sorbet will have a soft, creamy texture.

DRINKS

Raspberry 'Ritas

Makes six servings

- 350g** chilled fresh or frozen, thawed raspberries
- 250ml** frozen lime squash, thawed
- 1½tbsp** chilled Triple Sec
- 150ml** chilled tequila
- thin lime slices for garnish

1. Combine raspberries and lime squash in a blender or food processor fitted with the metal "s" blade. Process until smooth. Press through a fine mesh strainer to remove seeds.
2. Turn machine on. Pour the juice mixture into the freezer bowl and mix until thickened, about 20 to 25 minutes (mixture should be very thick as liquors will thin it out). Add chilled Triple Sec and tequila during the last 2 to 3 minutes of mixing. Serve immediately in stemmed glasses with straws, or freeze until ready to serve. Garnish with a thin slice of lime.

For Peachy 'Ritas substitute: sliced peaches for the raspberries.

Brown Cow Slushy

Makes six servings

- 375ml** skim milk
- ½ cup** white sugar
- 225ml** ginger beer

1. In a medium mixing bowl, use a hand mixer on low speed to combine the skim milk and white sugar until the sugar is dissolved, about 1 to 2 minutes. Stir in ginger beer.
2. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened and slushy, about 12 to 20 minutes, depending on thickness preferred. Transfer to tall glasses and serve with straws and a maraschino cherry to garnish.

Slushies

Makes six servings

- 4.5 cups** cola or other soda, lemonade, cranberry juice, white grape juice, chilled*

1. Pour into freezer bowl, turn the machine on and let mix until thick and slushy, about 15 to 20 minutes. Serve immediately, or if desired, transfer to an airtight container and store in the freezer. Remove from freezer at least 20 minutes before serving.

* Do not use sugar-free products to make slushies.

Slushy Julius

Makes six servings

- 350ml** water
- ½ cup** white sugar
- 250g** frozen orange juice concentrate, thawed
- 400ml** milk or coconut milk (unsweetened, can use skim milk)
- 2tsp** pure vanilla essence

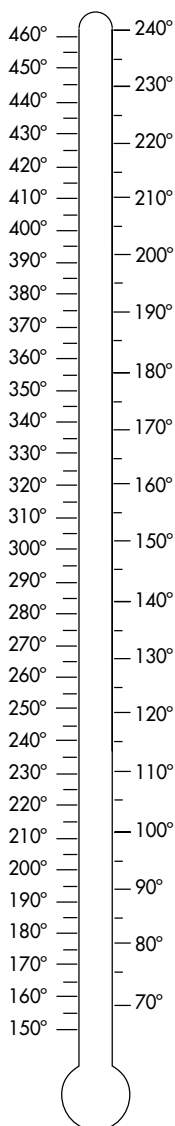
1. Combine water and sugar and stir until sugar is completely dissolved. Stir in remaining ingredients.
 2. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened and slushy, about 12 to 20 minutes.
- For an "adult" drink, use the coconut milk and add ½ cup rum.

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

[illegible]