



Cuisinart®

Custom Scoops
Recipe Booklet

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SIMPLE ICE-CREAMS

Simple Vanilla Ice Cream

Makes about 1¾ cups

INGREDIENTS

½ cup full cream milk
¼ cup caster sugar
Pinch of salt
¾ cup thickened cream
1 teaspoon pure vanilla extract
½ cup chopped mix-ins (crushed cookies, sprinkles), optional

METHOD

1. Put the milk, sugar, and salt in a small mixing bowl. Whisk until the sugar is dissolved. Stir in the thickened cream and vanilla. Cover and refrigerate at least 2 hours, preferably overnight.
2. Turn on the Cuisinart® ice cream maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, about 20 minutes. If using an optional mix-in, gradually add through the funnel a few minutes before the end of churning time.
3. The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

Simple Chocolate Ice Cream

Makes about 1¾ cups

INGREDIENTS

¼ cup cocoa powder, sifted
2 tablespoons caster sugar
2 tablespoons packed brown sugar
Pinch of salt
½ cup full cream milk
¾ cup thickened cream
½ teaspoon pure vanilla extract

METHOD

1. In a small bowl, whisk together the cocoa, sugars and salt. Add the milk and, using a hand mixer on low speed or a whisk, mix until the sugars are dissolved. Stir in the thickened cream and vanilla. Cover and refrigerate at least 2 hours, preferably overnight.
2. Turn on the ice cream maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, 15 to 20 minutes.

Mixed Berry Ice Cream

Makes about 1¾ cups

INGREDIENTS

½ cup fresh berries* (a mixture of raspberries, blackberries, and blueberries works well)

¼ cup full cream milk

¼ cup caster sugar

Pinch of salt

½ cup thickened cream

½ teaspoon pure vanilla extract

METHOD

1. Put the berries into the work bowl of a food processor fitted with the chopping blade. Pulse until finely chopped. Reserve in the work bowl.
2. Put the milk, sugar, and salt in a small mixing bowl. Mix, using a hand mixer on low speed or a whisk, until the sugar is dissolved. Stir in the thickened cream and vanilla. Stir in the reserved berries and their juices. Cover and refrigerate at least 2 hours, preferably overnight.
3. Turn on the ice cream maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, 15 to 20 minutes. The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

* Frozen thawed mixed berries may be substituted if fresh are not available.



GOURMET ICE-CREAM

Salted Caramel & Praline Ice Cream

Makes 500ml

INGREDIENTS

PRALINE INGREDIENTS

75g brown sugar
30ml thickened cream
15g salted butter
50g chopped pecans

SALTED CARAMEL COULIS

Makes 400ml
200g caster sugar
85g unsalted butter, at room temperature and sliced into small cubes.
120ml thickened cream
1 teaspoon sea salt flakes

ICE CREAM

125ml full cream milk
75g caster sugar
125ml thickened cream
1 teaspoon pure vanilla essence
50ml salted caramel coulis

METHOD

PRALINE

1. Combine brown sugar, butter and thickened cream in a saucepan, heating over medium heat. Bring the mixture to a gentle boil and let it bubble for approximately 4 minutes until the sugar achieves a light caramelization.
2. Remove the saucepan from the heat source and, using a heatproof spatula, gently fold in the pecans. Ensure all pecans are thoroughly coated as the mixture cools. Allow it to cool for approximately 5 minutes before transferring the pecans onto a baking pan lined with baking paper.

SALTED CARAMEL COULIS

1. Heat caster sugar in a medium heavy-duty saucepan (avoid using nonstick) over medium heat, stirring constantly with a wooden spoon. It will take approximately 5 to 6 minutes for the sugar to melt into a thick brown amber-colored liquid.
2. Once the sugar has completely melted, promptly incorporate the butter into the mixture until it melts and blends thoroughly. Exercise caution during this step as the caramel will bubble vigorously upon adding the butter. If you observe any separation or clumping, remove the mixture from heat and vigorously whisk until it combines again. Return to heat once combined.
3. Maintain a constant stir while slowly pouring in the thickened cream. Once all the cream is incorporated, cease stirring and allow the mixture to boil for 1 minute. It will rise in the pan during boiling. If using a candy thermometer, the temperature should reach 105°C.
4. Remove the saucepan from heat and stir in the salt. The caramel will be a thin liquid but will thicken once it has cool down.
5. Cover tightly and store for up to 1 month in the fridge.

ICE CREAM

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.
3. Five minutes before mixing is completed, add the reserved cooled praline and let mix in completely.
4. One minute before the mixing is completed, add the caramel coulis. The ice cream will have a soft, creamy texture.
5. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in the freezer for about 2 hours.

Maple & Cookie Dough Ice Cream

Makes 500ml

INGREDIENTS

For the cookie dough:

55g plain flour
55 salted butter
55g brown sugar
30ml full cream milk
1 teaspoon pure vanilla essence
70g mini chocolate chips

For the Ice cream:

125ml full cream milk
75g caster sugar
125ml thickened cream
1 teaspoon pure vanilla essence
5 drops pure maple extract (to taste)

METHOD

For the cookie dough:

1. Preheat oven to 170 °C.
2. Evenly spread the flour out on a sheet pan, and bake for 5 minutes. This will kill any bacteria in the flour.
3. In a bowl, cream the butter and brown sugar. Add the milk and vanilla, and mix until thoroughly incorporated.
4. Add the baked flour and mix then gently fold in chocolate chips.
5. Using a rolling pin, roll the dough on a baking tray lined with baking paper. Freeze for a minimum of an hour. Break the cookie dough in rough pieces and add it to your food processor. Pulse on LOW 3 or 4 times until the cookie dough breaks in smaller pieces.

For the Ice cream:

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, maple extract and vanilla.
2. Turn the machine on; pour the mixture into freezer bowl, and mix until thickened, about 20 to 25 minutes.
3. Five minutes before mixing is completed, add the reserved chopped cookie dough and let mix in completely. The ice cream will have a soft, creamy texture.
4. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in the freezer for about 2 hours.

Lemon Verbena Ice Cream

Makes 500ml

INGREDIENTS

10g fresh lemon verbena leaves
180ml full cream milk
180ml thickened cream
75g caster sugar
½ lime (juice and zest)
3 egg yolks

METHOD

1. In a saucepan, warm the lemon verbena leaves with the milk, 70ml of the cream, the sugar, and some grated lemon zest.
2. Warm the mixture over low heat until just heated through. Remove from heat, cover, and set aside for at least one hour.
3. Prepare an ice water bath by placing a bowl in a sink filled with ice water. Pour the remaining thickened cream into the bowl and set a mesh strainer over the bowl.
4. Use a slotted spoon to remove the lemon verbena leaves from the cream & milk mixture and squeeze the leaves to extract as much liquid as possible back into the saucepan, then discard them. Rewarm the lemon verbena-infused cream & milk.
5. In a separate bowl, whisk the eggs yolks in a small bowl and slowly pour in the warm infusion, whisking constantly.
6. Pour the mixture back into the saucepan and cook, stirring continuously with a wooden spoon or heatproof spatula over medium heat, until the custard leaves a trail on the spatula when you drag your finger across it. Be careful not to boil, as it could curdle.
7. Immediately strain the custard into the bowl of cream set in the ice water bath. Stir occasionally until cooled.
8. Chill thoroughly. Squeeze a few drops of lime juice into the ice cream base.
9. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes.
10. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in the freezer for about 2 hours.

Fig & Honeycomb Ice Cream

INGREDIENTS

125ml full cream milk
75g caster sugar
125ml thickened cream
1 teaspoon pure vanilla essence
Honeycomb pieces
50ml fig jam
For fig jam
5 figs, peeled and sliced
1 tablespoon brown sugar
120g caster sugar
170ml water
juice of 1 lemon, strained
1 teaspoon white wine vinegar
For honeycomb
100g caster sugar
2.5 tablespoons golden syrup
1 teaspoon bicarbonate soda

METHOD

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.
3. Two minutes before mixing is completed, add the reserved honeycomb pieces and let mix in completely.
4. One minute before the mixing is completed, add the fig jam. The ice cream will have a soft, creamy texture.
5. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in the freezer for about 2 hours.

FIG JAM

1. Toss the sliced figs with the tablespoon of brown sugar.
2. Add the figs in a medium saucepan and cook over medium heat for 5 minutes or until the figs have reduced and caramelized.
3. Meanwhile, put the water, caster sugar, lemon juice, white wine vinegar in a saucepan and heat gently until the sugar is dissolved. Add the caramelized figs and simmer for 5 minutes.
4. Remove from the heat. Once cooled down, strain the figs mixture into a jar and refrigerate until ready to use.

HONEYCOMB

1. On a gentle heat, stir the sugar and golden syrup together in a medium saucepan until all the sugar has dissolved.
2. Once dissolved, simmer the mixture until it turns into an amber colour caramel. This should only take a few minutes. Turn off the heat and quickly add all the bicarbonate soda at once, beating with a heatproof spatula. The mixture will be foamy and very hot.
3. Quickly spread the mixture into a greased tin or non-stick baking silicone mat.
4. Leave to cool for at least one hour. Once cooled down, put the honeycomb in a food processor and pulse a few times until you have smaller pieces.

Black Sesame Cookies & Cream Ice Cream

Makes about 1¾ cups

INGREDIENTS

½ cup full cream milk

¼ cup caster sugar

Pinch of salt

¾ cup thickened cream

1 teaspoon pure vanilla extract

2 tablespoons black sesame paste

½ cup finely crushed chocolate cookies

METHOD

1. Put the milk, sugar, and salt into a medium mixing bowl. Whisk well until the sugar is dissolved. Stir in the thickened cream, vanilla, and black sesame paste. Cover and refrigerate at least 2 hours, preferably overnight.
2. Turn on the ice cream maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, 15 to 20 minutes. Gradually add the crushed cookies through the ingredient funnel a few minutes before the end of churning time.
3. The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.



Strawberry Cheesecake Ice Cream

Makes about 1¾ cups

INGREDIENTS

- ½ block cream cheese, cut into 4 pieces, room temperature
- ½ cup thickened sugar
- Pinch of salt
- ½ cup full cream milk
- ¾ teaspoon pure vanilla extract
- 1 tablespoon sour cream or plain yoghurt, room temperature
- ½ cup sliced strawberries
- 2 digestive biscuits, chopped

METHOD

1. Put the cream cheese, sugar, and salt into a medium mixing bowl. Using a hand mixer, beat until creamy. Gradually add the milk and vanilla, mixing until smooth. Stir in the sour cream or yoghurt. Cover and chill for a minimum of 2 hours, preferably overnight.
2. Turn on the Custom Scoops ice cream maker. Whisk the ice cream base, straining if the mixture appears to have lumps. Pour the mixture into the freezer bowl through the ingredient funnel, and churn until thickened, about 15 minutes. Five minutes before churning is completed, gradually add the strawberries and biscuit pieces through the ingredient funnel. Continue churning until sufficiently thickened, about 20 minutes total.
3. The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

Coconut Rough Ice Cream

Makes about 1¾ cups

INGREDIENTS

- 50g dark chocolate (70%)
- 150ml full cream milk
- 40g sugar
- 2 free range egg yolks
- 125ml thickened cream
- 50g shredded coconut

METHOD

1. Break the chocolate into pieces and place in a saucepan with the milk. Heat gently, stirring until smooth and then remove from the pan to cool slightly.
2. Beat the sugar and egg yolk in a bowl until pale and thick. Stir in the cooled chocolate milk and then strain back into the pan.
3. Cook the custard over a gentle heat, stirring until it thickens and coats the back of a wooden spoon. Don't allow the mixture to boil or it will curdle.
4. Pour into a bowl and leave to cool, stirring occasionally.
5. Once cooled, whip the cream into stiff peaks and fold through the mixture. Place in the fridge to cool for 2-3 hours, preferably in a metal bowl.
6. Pour mixture into the Custom Scoops ice cream maker and churn for around 20 minutes or until frozen.
7. Add the shredded coconut to the mixture just before churning ends.



Sorbet

Mango Sorbet

Makes 1½ Cups

INGREDIENTS

1 ½ cups diced fresh mango

¼ cup water

¼ cup caster sugar

½ tsp grated fresh lime zest

½ tsp fresh lime juice

Pinch of salt

METHOD

1. Place all ingredients into a blender jar in the order listed and blend on high until smooth.
2. Cover and refrigerate 2-3 hours or overnight.
3. Turn on the Custom Scoops Ice Cream Maker. Pour the sorbet base into the freezer bowl through the ingredient funnel. Churn until thickened about 15 minutes.
4. The sorbet will have a soft, creamy texture. For a firmer consistency transfer to a container and place in the freezer for around 2 hours. Remove from the freezer bowl 15 minutes prior to serving.

Apple Sorbet

Makes 1½ Cups

INGREDIENTS

3 pink lady apples

150ml water for simple sugar syrup

150ml caster sugar for simple sugar syrup

Juice of 1 lemon

METHOD

1. Peel, core and chop the apples into 3-4cm pieces. Place in a container with a lid and freeze for at least 24 hours.
2. Make the simple sugar syrup: combine the water and caster sugar into a small saucepan. Stir over low heat until all the sugar has dissolved. Once all the sugar has dissolved, bring the syrup to the boil and cook for at least 2 minutes. Remove from the heat.
3. Placed the frozen apples in a blender with the juice of the lemon and the simple sugar syrup. Blend until completely smooth, then pass through a fine sieve.
4. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes

Dark Chocolate Sorbet

Makes 1½ Cups

INGREDIENTS

1 cup water

½ cup caster Sugar

Pinch salt

½ cup cocoa (sifted)

½ tsp pure vanilla extract

METHOD

1. Prepare the syrup by combining the water, sugar and salt in a medium saucepan and cooking over medium-low heat until the sugar is dissolved.
2. Remove the saucepan from the heat and gradually add the cocoa powder, whisking until smooth. Add the vanilla and stir to combine. Cover and refrigerate 2-3 hours or overnight.
3. Turn on the Custom Scoops Ice Cream Maker. Pour the sorbet base into the freezer bowl through the ingredient funnel. Churn until thickened 20-25 minutes.
4. The sorbet will have a soft, creamy texture. For a firmer consistency transfer to a container and place in the freezer for around 2 hours. Remove from the freezer bowl 15 minutes prior to serving.



Protein, Dairy Free & Vegan Ice Cream

Coconut Protein Ice Cream

Makes 1½ Cups

INGREDIENTS

200ml coconut milk (not light)
100ml unsweetened almond milk
(or any milk of your choice)
50g vanilla protein powder (use
cocoa protein powder for a
chocolate version)
2 tablespoons maple syrup or
honey
1 teaspoon vanilla extract
Pinch of salt
¼ cup toasted coconut flakes

METHOD

1. Toast coconut flakes: preheat your oven to 170°C. Spread the coconut flakes on a baking sheet and toast for 5-7 minutes, or until golden brown. Keep an eye on them to prevent burning. Let cool.
2. In a blender, combine coconut milk, milk, protein powder, honey or maple syrup, vanilla extract, and salt. Blend until smooth and well combined.
3. Transfer the mixture to a bowl and refrigerate for about 30 minutes to chill it.
4. Stir in the cooled toasted coconut flakes, reserving a tablespoon for topping if desired.
5. Pour the chilled mixture into the Custom Scoop Personal ice cream maker and churn for 15 min.
6. Once the ice cream is firm and creamy, scoop and enjoy! Top with reserved toasted coconut flakes if desired.

Apple Crumble Protein Ice Cream

Makes 2 cups

INGREDIENTS

1½ cups skim milk
150g low-fat cream cheese
1 scoop True Protein vanilla
protein powder
1 teaspoon ground all spice
½ teaspoon ground cinnamon
2 scotch finger biscuits
30g dried apples (chopped)

METHOD

1. Place milk, cream cheese, protein powder, spice and cinnamon into a blender and blend until smooth.
2. Refrigerate the mixture for at least 2-3 hours (preferably in a metal bowl). Pour the chilled mixture into the Custom Scoops Ice Cream Maker and churn for 15-20 minutes until the desired consistency is reached.
3. Fold in the biscuits and dried apple. Serve immediately, or place in a freezer safe container if you desire a firmer consistency.

Vegan Chocolate Ice Cream

Makes 1 $\frac{3}{4}$ cups

INGREDIENTS

400g can coconut milk (not light)
 $\frac{1}{2}$ cup caster sugar
50g cocoa powder
100g vegan chocolate, chopped
1 tbsp vanilla extract

METHOD

1. Pour the coconut milk into a saucepan, and add the sugar, cocoa, chocolate and vanilla to the pan. Heat gently until the chocolate is melted and the sugar is dissolved.
2. Pour the mixture into a metal bowl and allow to cool. Refrigerate for 2-3 hours.
3. Pour the cold mixture into the Custom Scoops ice cream machine and allow to churn for 10-15 minutes until the desired consistency is achieved. The mixture will be soft and creamy. If a firmer texture is required, transfer into a container and freeze.