Cuisinart®

Freeze Ease Pro Ice Cream Maker

ICE-150XA

THREE YEAR WARRANTY
3 YEAR
CUISINART

Instruction & Recipe Booklet

www.cuisinart.com.au
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For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

When using any electrical appliance, especially when children are present, **basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury,** including the following:

This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- farmhouses;
- Clients in hotels, motels and other residential type environments;
- bed and breakfast settings

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

1. **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
2. **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
3. **WARNING:** Do not damage the refrigerant circuit.
4. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
5. The appliance is not intended to be operated by means of external timer or separate remote control system.
6. Children should always be supervised to ensure that they do not play with this product.
7. This appliance shall not be used by children. Keep out of reach of children during and after use.
8. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care.
9. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. No repair must be attempted by the consumer.
10. Never pull the plug out of the mains socket by the cord.
11. Do not wrap the cord around the main body of the appliance during or after use.

12. Always ensure the voltage to be used corresponds with the voltage on the appliance; this is indicated on the bottom of the housing.
13. Always disconnect the appliance from the electrical supply if it is left unattended and before assembling, disassembling or cleaning.
14. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

Warning

Danger Extremely Flammable Gas

This product uses R600a as a refrigerant gas.

R600a has higher efficiency and lower environmental impacts, compared to Fluorinated gases.

The gas is flammable, but under normal operating conditions this poses no risk to the user as it is safely contained in a sealed system within the product. If the product is dropped or damaged it is possible for the gas to escape. In such circumstances the gas could ignite if exposed to sources of ignition such as naked flames.

When transporting this product take care to ensure that the product is not dropped or damaged.

If the refrigerant gas escapes or leaks are suspected:

Immediately ventilate the room by opening doors and windows for several minutes.

Avoid naked flames and other potential ignition sources.

Do NOT use the product if you suspect a leak of the refrigerant gas.

Do Not dispose of this product in household waste.

Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment.

Safety Feature

The Cuisinart® Freeze Ease Pro Ice Cream maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This safety system may activate under heavy loads, if the unit has been running for an excessively long period of time, or if added ingredients (nuts, etc.) are in extremely large pieces. To reset the unit, press the Power button and unplug the unit. Let the unit rest. After a few minutes, you may turn the unit on again and continue making the dessert.

Safety During Use

- The appliance should remain upright at all times. If the appliance is turned on its side or upside down, you will need to put it in an upright position and wait 24 hours before using.
- Before first use, remove all packaging materials and any promotional labels and stickers.
- Do not use the appliance for anything other than its intended use.
- Position the unit on a stable, level surface, near a power socket.
- Do not place on or near hot gas or electric burners or in a heated oven.
- Do not leave the cord hanging over the edge of a kitchen table or worktop. Avoid contact between the cord and hot surfaces.

- Do not use accessories or attachments with this appliance other than those recommended by Cuisinart.
- Avoid contact with moving parts. Keep hands, hair, clothing and spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
- **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE MIXING BOWL!** Sharp objects will scratch and damage the inside of the bowl. A rubber spatula or wooden spoon may be used when the appliance is in the off position.
- Always ensure that your hands are dry before removing the plug from the mains outlet.
- Always unplug from the mains outlet when not in use, before putting on or taking off parts and before cleaning.
- Do not immerse the housing or motor base in water or any other liquid or put it in a dishwasher.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

Before First Use

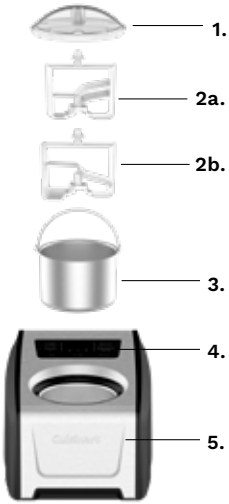
DO NOT immerse the compressor base in water. Wipe it with a moist cloth. Wash the lid, mixing bowl, and mixing paddle in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. Only the mixing paddle is top-shelf dishwasher safe. DO NOT place lid and mixing bowl in dishwasher. DO NOT clean any of the parts with abrasive cleaners or hard implements. Place the base in location to be used in upright position and let it rest for 24 hours before use.

Parts And Features

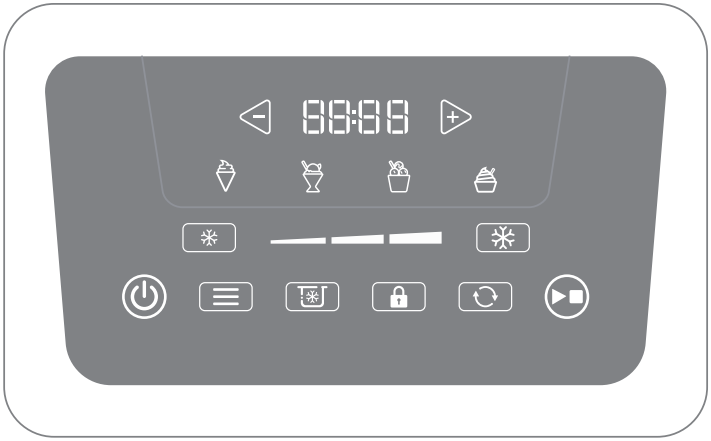
1. **Transparent lid with ingredient funnel**
   Effortlessly add mix-ins to the bowl and check the progress of your ice cream creation.
2. **Mixing Paddles**
   Mix and aerate ingredients in mixing bowl to create frozen dessert.

   a. Gelato Paddle
   Perfectly incorporates less air into the ingredients and creates richly textured results with intense flavour.

   b. Ice Cream Paddle
   Churns ingredients perfectly and creates smooth and creamy results.
3. **Mixing bowl** with lift-out handle. No need to pre-chill or freeze bowl.
4. **Touchpad Control panel with LED**
5. **Base** Contains heavy-duty compressor motor and mixing motor.



Control Panel



Ice Cream	Firmness selector - Softer	Pre-Cool
Sorbet	Firmness selector - Firmer	Screen Lock
Gelato	Power ON / OFF	Mixing
Frozen yoghurt	Program Selection	Start / Stop
Timer decrease	Timer increase	

Operating Instructions

IMPORTANT: Prior to first use, let the unit rest upright for 24 hours before plugging it in.

1. After 24-hour rest period, plug the unit into the power outlet. The light above the power button will illuminate, and the unit will beep to indicate it is ready for use.
2. Prepare ingredients.

   NOTE: IF USING YOUR OWN RECIPE, BE SURE BASES DO NOT GO OVER 4 CUPS OR OVER THE HORIZONTAL RIB OF THE MIXING PADDLE WHEN ADDED TO THE MIXING BOWL.
3. Place mixing bowl into the base. Be sure the mixing bowl is properly aligned in base. Mixing bowl handle should line up with gaps in rim of compressor base.
4. Place the mixing paddle onto stainless steel shaft in the centre of the mixing bowl.
5. Pour ingredients into the mixing bowl.
6. Position mixing bowl lid by lining up arrow on lid with the unlock icon on base. Turn counterclockwise to lock the lid. The mix-in ingredient funnel should be centered at the front.
7. Press the Power button to turn the unit on. The LED display will illuminate.
8. Select the desired preset from the screen by using the program selection button.

   a. Ice cream

   b. Sorbet

   c. Gelato

   d. Frozen yoghurt
9. To adjust the preset time, press the + and - buttons. Press and release timer buttons to decrease or increase time in 1-minute increments. Press and hold to scroll up or down more quickly.

10. To adjust the firmness of frozen treats, press the button with the snowflake icon ❄. The large snowflake indicates a firmer consistency.

    NOTE: When firmness setting is selected this will over-ride the timer which will default to 0:00. The timer will count up during the churning process and the unit will detect when the desired consistency has been reached.

    NOTE: Firmness cannot be adjusted once the program begins.

    NOTE: Time can be set up to 60 minutes or as low as 5 minutes.

11. Once ready, press Start/Stop button ▶■ to begin the cooling/mixing cycle.

    a. Mix-in Ingredients such as chips and nuts can be added towards the end of mixing time. Once the frozen treats have begun to thicken (usually 5 minutes from end time), add the ingredients through the mix-in ingredient funnel. Mix-ins should be no larger than chocolate chips.

    b. **NOTE:** To turn the unit off at any time, press the Power ⏻ button.

12. If the firmness setting has not been selected, the timer will count down to “00:00” and the unit will beep to indicate the frozen treat is ready.

13. When the cycle is over, the unit will go to automatic keep cool for 90 minutes.

14. Turn the appliance off by pressing the power ON / OFF button and unplug. Remove the lid by turning it clockwise to unlock. Lift the lid from mixing bowl. Remove mixing bowl from the base by lifting it with the handle. Remove mixing paddle from mixing bowl.

    NOTE: To use the screen lock feature during operation, press and hold screen lock 🔒 for 3 seconds. The screen lock button will illuminate to show that it is ON. To cancel the screen lock feature, press and hold the screen lock button 🔒 for 3 seconds.
    When turned ON the screen lock feature will stop any program alterations during the churning process.

NOTE: The screen lock will automatically activate after 3 minutes. To pause churning, or change processing time the screen lock will need to be turned OFF by pressing the screen lock button for 3 seconds first.

15. When finished, turn the unit off by pressing the Power button.

To Pause time and mixing:

After turning screen lock 🔒 OFF (if processing has already commenced for greater than 3 minutes), press the START / STOP button ▶■ to pause churning. To continue again, press the START / STOP button again.

To add or reduce time:

If you would like to add or reduce churning time at any point during the selected program, ensure the screen is unlocked and press the arrow keys up or down repeatedly to increase or decrease in 1 minute increments. To scroll through quickly, press the arrow key and hold down.

NOTE: when making consecutive batches of frozen treats, be sure to allow extra time for the compressor to adjust to cooling.

TIP: Unplug unit and let it rest for 10 minutes to allow the motor to cool before making a second batch.

Keep Cool

At the end of the cooling/mixing cycle, the unit will beep and the unit will automatically enter the Keep Cool cycle.

NOTE: The compressor will be on during the Keep Cool cycle. At the end of keep cool cycle, the unit will beep and return to standby.

NOTE: The mixing function is not activated during the Keep Cool cycle. You can turn the unit off at any time during the Keep Cool cycle.

If the frozen treat is not as firm as you desire, press + arrow to add further processing time.

During Keep Cool, the compressor runs without mixing, so texture may firm at the edges over time; if you plan to serve later, remove

the mixing bowl and transfer to a freezer-safe, airtight container, or briefly re-churn by selecting Mixing before serving to restore an even texture.

Activating the pre-cool feature: Make sure the paddle is inside the mixing bowl. This feature ensures that both the mixing bowl and the frozen treat mix are kept cool before starting the process of making frozen treats. It helps maintain the right temperature and can also save time, making the frozen treat creation process more efficient. Use only room temperature frozen treat mix.

Activating the mixing feature: This feature allows users to blend mix-ins into the base before starting the process of making frozen treats. It ensures a better mixture.

Cleaning, Storage, And Maintenance

Cleaning

Clean the mixing bowl, mixing paddle and lid in warm soapy water. Only the mixing paddle is top-shelf dishwasher safe. DO NOT PUT LID AND MIXING BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS. Wipe the unit base clean with damp cloth. Dry all parts thoroughly.

Storage

Be sure to store your unit in an upright position. Do not store frozen desserts in the mixing bowl in the freezer for more than 30 minutes at a time. Transfer frozen treats to a freezer-safe, airtight container for longer storage in the freezer.

Maintenance

Any other servicing should be performed by an authorised service representative.

Troubleshooting

PROBLEM	SOLUTION
Screen displays “EEEE”, continuous beeping and the unit is stopped.	Power off and unplug the unit.
	Contact Consumer Service
Unit turns off sooner than the time set	The overload safety feature has been activated. Let unit rest for a few minutes before continuing making the frozen dessert.
	If not the reason above, unplug the unit and let it rest for 2 hours. Power unit on and begin making your frozen dessert.
At any time during the cooling/mixing cycle, the unit beeps continuously for 30 seconds.	Power off and unplug the unit. Let it rest for 2 hours. Power unit on and being making your frozen dessert. If this happens again, let the unit rest for 24 hours. If unit continues to beep after you have tried the above procedure, contact Consumer Service.
Mixing bowl is difficult to lift.	Wait 2 minutes and lift the mixing bowl.
	Make sure mixing bowl and the base are dry before making frozen dessert.
Paddle slippage after several batches of ice cream.	Watch for condensation on the outside of mixing bowl. Clear off water or ice from mixing bowl and base.
	Make sure mixing bowl and base are dry and clean before making next batch.

Recipe Tips

The recipes that follow offer you a variety of options for delicious frozen desserts. You may create or use recipes of your own, as long as bases do not go over the top dasher on mixing paddle.

Recipe Tips

- 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 as resting it in a chilled environment helps bind the ingredients together.
- Some recipes use cooked ingredients. For best results, the mixture should be chilled overnight before using.
- You can replace thickened cream and full-cream milk with lighter options, such as reduced-fat cream or light 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.
- You may substitute other sweeteners for sugar. Stir the mixture thoroughly to dissolve the sweetener.
  NOTE: Frozen desserts from the Cuisinart Freeze Ease Pro Ice Cream & Gelato Maker use fresh ingredients, because of this, the desserts do not have the same characteristics as store bought desserts. Most store bought ice creams use gums and preservatives to make them firmer. If you desire a firmer consistency, transfer the dessert to an air tight container and store in the freezer until the desired consistency is reached.
- If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.
- 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.
- Make sure the mixing paddle and lid are in place before turning on machine.

Adding Mix-Ins

- Ingredients such as chocolate chips and nuts 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 swirl to ice cream, gelato, or frozen yoghurt, drizzle in hot fudge or melted chocolate. 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.

Warranty

Cuisinart warrants that, in the unlikely event that this product develops any malfunction within 36 months of purchase of the product used for household or domestic use (or within 3 months of purchase of the product used for commercial use) due to faulty workmanship, materials or manufacture, we will either (at our discretion) repair or replace it for you.

This warranty applies for a period of 36 months for products purchased for household or domestic use (and 3 months for products purchased for commercial use) from the date of purchase of the product after which time the warranty expires and has no further force of effect.

Should you experience any operating difficulties refer to the FAQ in this booklet or contact Customer Service for advice on **1800 566 567 in Australia or 0800 456 546 in New Zealand.**

Please retain your **Purchase Receipt** as proof of purchase in order for your warranty entitlement to be valid. This document must be presented in the event of making a claim under the terms of the Cuisinart Warranty Policy.

During the warranty period Cuisinart will repair or replace (at our discretion) any defective product. However, if the product includes a number of accessories, only the defective part or relevant accessory will be replaced. Cuisinart reserves the right to make minor adjustments to fix any defect instead of replacing the entire product or accessory. Packaging, instructions, recipe books etc. will not be replaced unless faulty. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

If a spare part is required under warranty it will be shipped to the customer or retailer at No Charge.

In the event of a product or accessory being replaced during the warranty period, the guarantee on the replacement product or accessory will expire 36 months for household or domestic use (or 3 months for commercial use) from the original purchase date.

This warranty does not include or cover the following:

- Defects caused by the product not being used in accordance with instructions;
- Defects caused by accidental damage;
- Defects caused by misuse or negligent handling of the product;
- Defects caused by the product not being maintained or cleaned according to instructions;
- Defects caused by being tampered with by unauthorised persons;
- Defects which are normal or fair wear and tear;
- Freight or any other costs incurred in making a claim;
- Consumable items or accessories that by their nature and limited lifespan require periodic renewal (such as filters, seals, blades or related accessories, such as trays, racks or utensils);
- Products serviced or modified other than by Cuisinart or an authorised Cuisinart representative;
- To any claims made beyond 12 months if the filament of the light bulb breaks i.e. the light bulb has burned out;
- Exposure of the product to abnormally corrosive conditions;
- Any product which has its serial number or appliance plate removed or defaced;
- To any claims made beyond 3 months from the date of purchase if the product is used in commercial, industrial, educational or rental applications; or
- To any claims made beyond 36 months from the date of purchase if the product is used in household or domestic applications.
- Products purchased from any person who is not a retailer serviced by Conair's authorised distributors, overseas retailers, parallel importers or purchased second hand.

The benefits given to you by our warranty are in addition to other rights and remedies under the Australian Consumer Law.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Guarantees Act.

To make a warranty claim or spare part, contact our customer service agents:

Cuisinart Australia

Ph: 1800 566 567

PO Box 146, Terrey Hills

NSW 2084 AUSTRALIA

Cuisinart New Zealand

Ph: 0800 456 546

YOU MUST provide your full name, address, email and phone details. A copy of your proof of purchase must be supplied.

You can contact Cuisinart Australia/New Zealand via email at aus_cuisinart@conair.com or through the "Contact Us" option on the Cuisinart website www.cuisinart.com.au

The warranty contained in this document is provided by:

Conair Australia Pty Ltd (ACN 068 492 044) (Cuisinart)

18 Rodborough Rd,

Frenchs Forest, NSW 2086

Australia

Recipes

To help you get started with your new Ice Cream & Gelato Professional, we have included a few recipe ideas in this instruction manual. For further recipe ideas and inspiration please visit our website www.cuisinart.com.au.

Ice Cream

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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 caster sugar
pinch 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® Freeze Ease Pro fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 50-60 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

MAKES ABOUT 5 CUPS (TEN ½-CUP SERVINGS)

¾ cup cocoa powder, sifted
½ cup caster sugar
⅓ cup packed brown sugar
pinch 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® Freeze Ease Pro fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 50-60 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 caster sugar, divided

pinch salt

2 teaspoons pure vanilla extract

2 cups packed fresh mint leaves

5 large egg yolks

1 cup crushed chocolate sandwich cookies, e.g., Oreo (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® Freeze Ease Pro fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 50-60 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.

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 caster sugar
pinch 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 and salt until the sugar 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® Freeze Ease Pro fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 50-60 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.

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 caster 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® Freeze Ease Pro. Turn unit on, set Timer and press Start. Let mix until thickened, about 50-60 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.

Honey-Almond Frozen Yoghurt

MAKES ABOUT 5 CUPS (TEN ½-CUP SERVINGS)

2 cups thickened cream
¼ cup honey
¼ cup caster sugar
pinch 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® Freeze Ease Pro fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 50-60 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.

Coconut Sorbet

MAKES ABOUT 5 CUPS (TEN ½-CUP SERVINGS)

1¼ cups water
1¼ cups caster sugar
1 whole vanilla bean, halved and seeds scraped
pinch flaked salt
2 cans (400ml each) 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® Freeze Ease Pro fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 50-60 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.

Scan to get started with
your new ice cream & gelato maker.

www.cuisinart.com.au

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