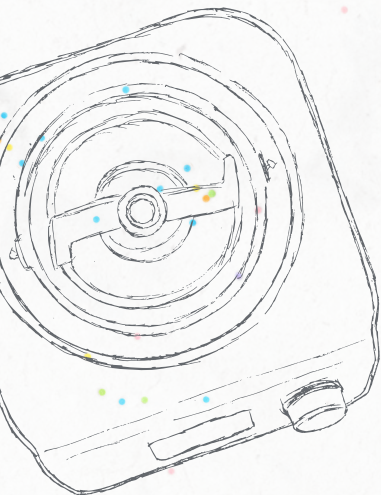


Dualit®

Ice Cream Maker Recipes

Includes: artisan ice cream, real fruit sorbet, frozen yoghurt, slushies, frozen cocktails, protein treats & more



Family Fun!



Endless possibilities!



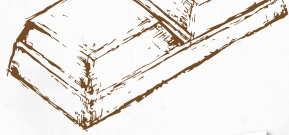
Chocolate Ice Cream

Ingredients

- 225ml full fat milk
- 155ml single or double cream
- 2 Dualit Hot Chocolate Sachets (62g)
- 2 tbsp granulated sugar (optional)

Method

1. Pour the milk into your Dualit Milk Frother Max. Add the Dualit Chocolate Chunks and start the hot chocolate function – if using sugar, add in at this stage to dissolve with the hot chocolate.
2. Meanwhile, carefully measure out the cream into a measuring jug.
3. Add the hot chocolate and cream to the Bowl and select the Ice Cream, Gelato, Sorbet function.
4. Set the timer to your desired length, we recommend 40 to 60 minutes.



Real Fruit Raspberry Ice Cream

Ingredients

- 250g fresh raspberries
- 50g granulated sugar
- 200ml whole milk
- 200ml double cream
- White chocolate chips (optional)

Method

1. Pour the fresh raspberries and sugar into a bowl, jug or blender.
2. Using the Dualit Hand Blender or VortecS Blender, blend the raspberries and sugar together.
3. Add the milk and cream, then mix until the sugar has dissolved.
4. Pour the mixture into the Ice Cream Maker Bowl.
5. Set the Ice Cream Maker to the Ice Cream, Gelato, Sorbet function and mix until the desired consistency is reached.

Tip: Add white chocolate chips towards the end of the cycle if desired.



Real Fruit Orange Sorbet

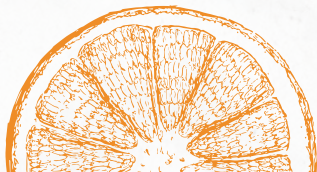
Ingredients

- 4 large oranges
(Or you can also use grapefruit or blood oranges)
- 2 tbsp granulated sugar (optional)
- 1 tsp cardamom (optional)



Method

1. Carefully peel the oranges, making sure to remove all the skin.
2. Cut the oranges into quarters.
3. Place the oranges into a bowl, jug or blender.
4. If adding sugar and/or cardamom, add them to the same bowl as the oranges.
5. Using the Dualit Hand Blender or VortecS Blender, blend the ingredients together.
6. Strain the orange mixture through a sieve if you would like a smooth consistency.
7. Pour the mixture into the Ice Cream Maker Bowl.
8. Set the ice cream maker to slushie mode and mix until the desired consistency is reached.



Frosé 18+ Please enjoy responsibly

Ingredients

- 1 bottle of rosé or sparkling rosé wine
(or a non-alcoholic version)

Method

1. Measure out a maximum of 600ml of wine.
2. Pour the wine into the Ice Cream Maker Bowl.
3. Set the Ice Cream Maker to the Slushies function and mix until the desired consistency is reached.



Frozen Custard

Ingredients

- 500g ready-to-serve custard
- 190g sweetened condensed milk
- 2tsp vanilla extract

Method

1. Combine the custard, sweetened condensed milk and vanilla extract in a bowl.
2. Pour the contents into the Ice Cream Maker bowl.
3. Set the Ice Cream Maker to the Ice Cream, Gelato, Sorbet function and mix until the desired consistency is reached.



Dubai Chocolate Ice Cream (Pistachio and Chocolate)

Ingredients

- 190g milk
- 50g pistachio crème, paste or flavoured syrup
- 140g single or double cream
- 2 Dualit 72% Dark Chocolate Sachets
- Optional: Chopped pistachios

Method

1. Combine the milk and pistachio crème in a bowl using the Dualit Hand Blender.
2. Once combined, add the cream and Dualit hot chocolate sachets, then mix using a spoon.
3. Pour the mixture into the Ice Cream bowl.
4. Set the Ice Cream Maker to Ice Cream mode and mix until the desired consistency is reached.

Tip: Add white chocolate chips towards the end of the cycle.

Cherry and Dark Chocolate Frozen Yoghurt

Ingredients

- 450g plain yoghurt or cherry-flavoured yoghurt
- 1tbsp honey
- 1 Dualit Dark Chocolate Sachet (31g)
- A handful of chopped glacé cherries or canned pitted cherries (optional)

Method

1. Pour the yoghurt into the Ice Cream Maker bowl.
2. Add the honey to the yoghurt.
Do not worry, the Ice Cream Maker will mix it in.
3. Set the Ice Cream Maker to the Ice Cream, Gelato, Sorbet function and mix until the desired consistency is reached.
4. Add the dark chocolate sachet towards the end of the cycle.



Matcha Blueberry Ice Cream

Ingredients

- 100g blueberries
- 3 tsp matcha
- 2 tbsp sugar
- 200ml full-fat milk
- 150g single or double cream



Method

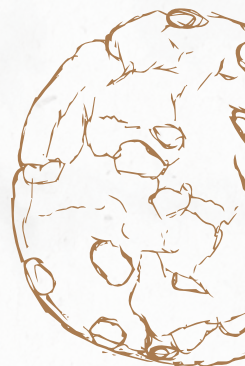
1. Pour the blueberries, matcha and sugar into a bowl, jug or blender.
2. Using the Dualit Hand Blender or VortecS Blender, blend the blueberries, matcha and sugar together.
3. Add the milk and cream, then mix until the sugar has dissolved.
4. Pour the mixture into the Ice Cream Maker bowl.
5. Set the Ice Cream Maker to the Ice Cream, Gelato, Sorbet function and mix until the desired consistency is reached.



Cookie Protein Ice Cream

Ingredients

- 200g semi-skimmed or full-fat milk
- 150g single or double cream
- 1 tbsp protein powder
- 4 chocolate chip cookies, (broken into small pieces)



Method

1. Combine the milk, cream, protein powder and cookie pieces in a bowl using the Dualit Hand Blender.
2. Pour the contents into the ice cream bowl.
3. Set the ice cream maker to ice cream mode and mix until the desired consistency is reached.





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