

The Joy of Ice Cream with Kurt



ROMMELSBACHER
GERMANY

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Important tip for success

Before use, pre-freeze the freezer container for 12 hours at -18 °C in the 4-star freezer compartment.



FROZEN
YOGHURT

Frozen yoghurt

INGREDIENTS

- 500 g natural yoghurt (3.5% fat)
- 50 g icing sugar
- 1 sachet of vanilla sugar

PREPARATION

- 1 Freeze the container in the freezer at -18°C for 12 hours.

PREPARATION

- 1 Measure out the ingredients and whisk them together in a mixing bowl.
- 2 Place the ice cream mixture in the fridge for 2–3 hours.
- 3 Place the freezer container in the ice cream maker.
- 4 Start the machine and pour in the cooled ice cream mixture.
- 5 Stir the ice cream mixture for 20–40 minutes until it reaches the desired consistency.

TIP

Top your frozen yoghurt with fruit purée, biscuits or a sauce of your choice.

WITH MILK & CREAM

Vanilla ice cream

INGREDIENTS

200 ml whole milk

200 ml cream

100 g sugar

The seeds from a vanilla pod

PREPARATION

1 Freeze the container in the freezer at -18°C for 12 hours.

PREPARATION

1 Place the ingredients in a large mixing bowl and whisk with a hand whisk or electric mixer until smooth and the sugar has completely dissolved.

2 Place the ice cream mixture in the fridge for 2–3 hours.

3 Then place the freezer bowl into the ice cream maker.

4 Start the machine and pour in the cooled ice cream mixture.

5 Stir the ice cream mixture for 20–40 minutes until it reaches the desired consistency.

WITH MILK & CREAM

Chocolate ice cream

INGREDIENTS

200 ml whole milk

200 ml cream

2 tbsp sugar

200 g dark chocolate coating

1 tbsp cocoa powder

PREPARATION

1 Freeze the container in the freezer at -18°C for 12 hours.

PREPARATION

1 Measure out all the ingredients and place them in a saucepan.

2 Gently stir the ingredients in the saucepan over until the chocolate coating has completely melted.

3 Leave the mixture to cool and ideally store it in the fridge overnight.

4 Place the freezer container in the ice cream maker.

5 Start the machine and pour in the cooled ice cream mixture.

6 Stir the ice cream mixture for 20–40 minutes until it reaches the desired consistency.



WITH MILK & CREAM

Mocha ice cream

INGREDIENTS

400 g sweetened condensed milk
200 g cream
1 tsp instant coffee
5 chocolate and coffee pralines

PREPARATION

1 Freeze the container in the freezer at -18°C for 12 hours.

PREPARATION

- 1 The chocolates are roughly chopped together with the cream (e.g. in a blender or with a hand blender).
- 2 Then stir in the sweetened condensed milk and instant coffee.
- 3 Place the ice cream mixture in the fridge for 2–3 hours.
- 4 Place the freezer container in the ice cream maker.
- 5 Start the machine and pour in the cooled ice cream mixture.
- 6 Stir the ice cream mixture for 20–40 minutes until it reaches the desired consistency.



WITH MILK AND CREAM

Dulce de Leche

ice cream

INGREDIENTS

100 g whole milk
200 g whipping cream
2 egg yolks
50 g sugar
125 g dulce de leche
½ tbsp vanilla extract
½ tsp salt

ASA TOPPING:

a little dulce de leche
Caramel sweets

PREPARATION

1 Freeze the container in the freezer at -18°C for 12 hours.

PREPARATION

- 1 Pour the milk and cream into a saucepan and heat gently.
- 2 Meanwhile place the egg yolks in a bowl with the sugar, salt and vanilla extract, and whisk (or beat with a hand mixer) until pale and fluffy.
- 3 Now pour the hot milk and cream mixture into the egg yolk mixture in a thin stream, stirring constantly.
- 4 Once everything has been mixed together, return the mixture to the pan and heat it to around 75 °C, stirring continuously. The mixture should thicken noticeably but must not boil under any circumstances.
- 5 Now pass the mixture through a sieve into a bowl. Add about four-fifths of the dulce de leche and whisk until smooth. This may take a moment.
- 6 Place the freezer container in the ice cream maker.
- 7 Start the machine and pour in the cooled ice cream mixture.
- 8 Stir the ice cream mixture for 20–40 minutes until it reaches the desired consistency.
- 9 Spread the remaining dulce de leche over the ice cream as well.



SORBET

Gin and Tonic Ice Cream *(contains alcohol)*

INGREDIENTS

100 g sugar
100 ml water
50 ml lime juice
100 g cucumber
200 ml tonic water
30 ml gin

PREPARATION

- 1 Freeze the container in the freezer at -18°C for 12 hours.
- 2 Heat the sugar and water together in a small saucepan. Stir occasionally with a whisk. Simmer until the sugar has completely dissolved and a sugar syrup has formed. Leave the syrup to cool completely.

PREPARATION

- 1 For the sorbet, peel the cucumber and purée it with the lime juice (e.g. in a food processor).
- 2 Stir in the tonic water and gin. Stir in the cooled sugar syrup as well.
- 3 Place the freezer container in the ice cream maker.
- 4 Start the machine and pour in the cooled ice cream mixture.
- 5 Stir the ice cream mixture for 20–40 minutes until it reaches the desired consistency.

TIP

Gin and tonic ice cream can also be served as ice lollies. To do this, remove the ice cream mixture (once it has frozen to a nice creamy consistency) from the ice cream maker and fill the ice lolly moulds with it. Insert the sticks and place the moulds in the freezer. After 2–3 hours, your ice lollies are ready to enjoy.



Pineapple sorbet

INGREDIENTS

500 ml pineapple juice

1 lemon (juice)

70 g sugar

PREPARATION

1 Freeze the container in the freezer at -18°C for 12 hours.

PREPARATION

1 Whisk all the ingredients together until frothy.

2 Chill the ice cream mixture in the fridge for 2–3 hours.

3 Place the freezer container in the ice cream maker.

4 Start the machine and pour in the cooled ice cream mixture.

5 Stir the ice cream mixture for 20–40 minutes until it reaches the desired consistency.

TIP

Pineapple sorbet can also be served as an ice lolly. To do this, remove the sorbet mixture from the ice cream maker (once it has frozen to a creamy consistency) and fill the ice lolly moulds with it. Insert the sticks and place the moulds in the freezer. After 2–3 hours, your refreshing ice lolly will be ready to enjoy.



SORBET

Gazpacho sorbet

INGREDIENTS

1 red pepper
½ cucumber
200 g vine tomatoes
1 red onion
1 clove of garlic
½ lemon
50 g olive oil
100ml vegetable stock
1 slice of toast
1 sprig of thyme
1 sprig of rosemary
Salt and pepper
Smoked paprika powder
½ tsp sugar
Olive oil for frying

PREPARATION

1 Freeze the container in the freezer at -18°C for 12 hours.

PREPARATION

- 1 Wash the peppers, quarter them and remove the seeds.
- 2 Peel the garlic, cut it in half, slice it into thin strips, then fry it in a pan with hot olive oil until golden brown.
- 3 Peel onions and chop them very finely (in a food processor/blender).
- 4 Wash the cucumber and tomatoes, remove the stalks, chop them into large chunks, add them to the onions along with the toast, and blend everything until smooth.
- 5 Place the contents in a large bowl.
- 6 Now blend the peppers, garlic, olive oil, spices and herbs with the vegetable stock and lemon juice until smooth.
- 7 Add the contents to the other ingredients and mix everything together.
- 8 Season to taste with the spices. Chill the ice cream mixture in the fridge for 2–3 hours.
- 9 Place the freezer container in the ice cream maker.
- 10 Start the machine and pour in the cooled ice cream mixture.
- 11 Stir the ice cream mixture for 20–40 minutes until it reaches the desired consistency.

TIP

If there are any leftovers of this chilled summer soup, they can be kept in the fridge and enjoyed cold within 2–3 days.



SORBET

Raspberry Prosecco ice cream *(containing alcohol)*

INGREDIENTS

400 g frozen raspberries
50 g sugar
100 ml Prosecco
100 g raspberry iced tea or juice
and 100 ml–150 ml of
Prosecco per glass

PREPARATION

1 Freeze the container in the freezer at -18°C for 12 hours.

PREPARATION

- 1 Bring the raspberries, sugar and raspberry iced tea to the boil in a saucepan until the sugar has dissolved.
- 2 Leave the contents of the pot to cool, then place in the fridge for 2–3 hours.
- 3 Place the freezer container in the ice cream maker.
- 4 Start the machine and pour in the cooled ice cream mixture.
- 5 Let the ice cream mixture churn for 40 minutes until it reaches the desired consistency.
- 6 Once the ice cream is ready, place a scoop of it in each champagne glass and top up with Prosecco.



SPECIALITIES

Melon Feta ice cream

INGREDIENTS

350 g finely puréed watermelon

100 g finely grated feta cheese

Salt and pepper

PREPARATION

1 Freeze the container in the freezer at -18°C for 12 hours.

PREPARATION

1 Mix the ingredients together and chill thoroughly.

2 Place the freezer container in the ice cream maker.

3 Start the machine and pour in the cooled ice cream mixture.

TIP

Perfect as a refreshing topping for a salad



Vegan Avocado Coconut ice cream

INGREDIENTS

400 g coconut milk
1 avocado
100 g sugar
1 tbsp lemon juice
1 pinch of salt

PREPARATION

1 Freeze the container in the freezer at -18°C for 12 hours.

PREPARATION

- 1 Remove the stone and peel from the avocado.
- 2 The avocado flesh is finely puréed together with the other ingredients.
- 3 The dough is pre-chilled for 2–3 hours.
- 4 Place the freezer container in the ice cream maker.
- 5 Start the machine and pour in the cooled ice cream mixture.
- 6 Stir the ice cream mixture for 20–40 minutes until it reaches the desired consistency.



Protein ice cream

Protein ice cream contains much more protein and fewer carbohydrates than traditional ice cream, and has a lower fat content. It is therefore the perfect dessert for athletes, providing an extra boost of protein after a strenuous workout.

INGREDIENTS

300 g crumbly cream cheese
100 g milk (3.5% fat)
30 g maple syrup
½ tsp vanilla extract
Topping of your choice,
e.g. berries or nuts

PREPARATION

1 Freeze the container in the freezer at -18°C for 12 hours.

PREPARATION

1 Measure out all the ingredients and purée them until very smooth.

2 Chill the ice cream mixture in the fridge.

3 Place the freezer container into the ice cream maker.

4 Start the machine and pour in the cooled ice cream mixture.

5 Let the ice cream mixture churn for 20–40 minutes until it reaches the desired consistency.

6 Served with fresh berries or nuts, it makes a healthy treat.



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