

# The Joy of Ice Cream with Kurt



ROMMELSBACHER  
GERMANY

ROMMELSBACHER

# Table of Contents

- 3** Frozen Yoghurt
- 4** vanilla ice cream
- 4** chocolate ice cream
- 5** Mokka ice cream
- 7** Dulce de leche ice cream
- 9** Gin Tonic ice
- 11** Pineapple sorbet
- 13** Gazpacho ice cream
- 14** Raspberry prosecco ice cream
- 15** Melon feta ice cream
- 17** Vegan Avocado coconut ice cream
- 19** Protein ice cream



## 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  $-18^{\circ}\text{C}$  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

### AS A 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  $-18^{\circ}\text{C}$  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.



 **ROMMELSBACHER**  
ElektroHausgeräte GmbH

Rudolf-Schmidt-Str. 18 • 91550 Dinkelsbühl • Germany  
phone +49 9851/57 58 0 • [www.rommelsbacher.de](http://www.rommelsbacher.de) • [export@rommelsbacher.de](mailto:export@rommelsbacher.de)  
reg. court Ansbach HRB No. 77  
managing directors: Sigrid Klenk, Willi Klenk

