Chef express

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frosty frozen treats

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Publishers
Simon St.John Bailey

Digital Content Manager
Christian G Bailey

Editing
Isabel Toyos

Compilation
Sofia Toyos

Design and lay out
Natalia Canet

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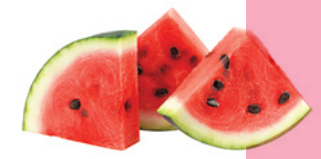
introduction

Welcome to the tantalizing world of "Frosty Frozen Treats," where every recipe is a journey into icy indulgence. This collection kicks off with the exotic "Tropical Paradise Mango Sorbet," a vibrant blend of juicy mangoes and zesty lime that transports you straight to a sun-kissed beach. Next, indulge in the rich and velvety "Creamy Chocolate Almond Ice Cream," a decadent treat combining smooth chocolate with crunchy almond bits for a perfect balance of flavors.

frosty frozen treats



- Welcome to "Frosty Frozen Treats," your ultimate guide to creating delectable frozen delights that will transport you to a world of sweet indulgence. This collection features a tantalizing array of recipes, perfect for ice cream enthusiasts and dessert lovers alike. Whether you're an experienced home chef or new to the world of frozen desserts, this book offers a delightful journey through flavors and textures, with each recipe designed to make the most of your ice cream maker and simple kitchen tools.

- Start your adventure with the "Cookies and Cream Ice Cream Cake," a crowd-pleaser that layers creamy ice cream with crunchy cookie crumbles, creating a nostalgic treat that never fails to impress. The "Cherry Garcia Frozen Yogurt" pays homage to a classic flavor, blending tart cherries with rich chocolate chunks in a tangy yogurt base. For those who love a nutty twist, the "Peanut Butter Banana Ice Cream" combines the comforting flavors of ripe bananas and creamy peanut butter, making it an irresistible favorite.

- Spice things up with "Mango Chili Lime Pops," a refreshing yet fiery treat that marries the sweetness of mango with the kick of chili and zesty lime. The "Vanilla Bean Ice Cream with Fresh Berries" offers a simple yet elegant dessert, showcasing the purity of vanilla and the vibrant flavors of seasonal berries. Finally, indulge in the unique "Cinnamon Churro Ice Cream," a delightful fusion of creamy ice cream with the warm, spiced notes of churros, perfect for a cozy night in.

- With "Frosty Frozen Treats," you'll not only explore classic and innovative recipes but also learn tips and tricks for using your ice cream maker to its fullest potential. So, grab your spoons and get ready to scoop up some fun and flavor, all year round!

Difficulty scale

■□□ | Easy to do

■■□ | Requires attention

■■■ | Requires experience

tropical
paradise mango sorbet

■□□ | Preparation time: 15 minutes (excluding freezing time) - Cooking time: 5 minutes (for making the simple syrup)

ingredients

- 3 ripe mangoes (about 2 cups of mango puree)
- ½ cup coconut milk
- ¼ cup fresh lime juice (about 2 limes)
- ½ cup sugar
- ½ cup water

method

1. Peel and pit the mangoes. Blend the mango flesh until smooth to get about 2 cups of mango puree.
2. In a small saucepan, combine the sugar and water. Heat over medium heat, stirring occasionally, until the sugar dissolves completely. Allow the simple syrup to cool.
3. In a mixing bowl, combine the mango puree, coconut milk, lime juice, and cooled simple syrup. Mix well.
4. Pour the mixture into an ice cream maker and churn according to the manufacturer's instructions, typically about 20-25 minutes.
5. Transfer the churned sorbet to an airtight container and freeze for at least 2 hours before serving to firm up.

Serves 4

tip from the chef

Serve with a drizzle of raspberry sauce for an elegant dessert!

creamy
chocolate almond ice cream

■■□ | Preparation time: 15 minutes (excluding freezing time) - Cooking time: 15 minutes

method

1. In a medium saucepan, combine the heavy cream, whole milk, and sugar. Heat over medium heat until the mixture is hot but not boiling.
2. In a separate bowl, whisk together the cocoa powder and egg yolks. Gradually add a ladle of the hot cream mixture to the cocoa mixture, whisking constantly to temper the eggs.
3. Pour the egg mixture back into the saucepan with the remaining cream mixture. Cook over medium heat, stirring constantly, until the mixture thickens and coats the back of a spoon, about 5 minutes. Remove from heat and stir in the almond extract.
4. Allow the mixture to cool slightly, then stir in the chopped almonds and dark chocolate chips. Transfer to a container and chill in the refrigerator for at least 2 hours.
5. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions, typically 20-25 minutes. Transfer the ice cream to an airtight container and freeze for at least 2 hours before serving.

Serves 4

ingredients

- **2 cups heavy cream**
- **1 cup whole milk**
- **¾ cup sugar**
- **½ cup unsweetened cocoa powder**
- **½ teaspoon almond extract**
- **½ cup chopped almonds**
- **3 egg yolks**
- **½ cup dark chocolate chips**
- **extra chopped almonds for garnish**

tip from the chef

Serve this Chocolate Almond Ice Cream on top of store bought almond brownies with a dollop of whip cream!

berry bliss
frozen yogurt

■□□ | Preparation time: 10 minutes (excluding freezing time) - Cooking time: 0 minutes (no cooking required)

ingredients

- 2 cups mixed berries (fresh or frozen, such as cherries, strawberries, blueberries, raspberries, blackberries)
- 2 cups plain Greek yogurt
- ½ cup honey
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice

method

1. If using fresh berries, wash and hull them as needed. If using frozen berries, ensure they are thawed and drained.
2. In a blender or food processor, combine the berries, Greek yogurt, honey, vanilla extract, and lemon juice. Blend until smooth.
3. For a smoother texture, strain the mixture through a fine mesh sieve to remove seeds and any berry skins.
4. Pour the mixture into an airtight container and refrigerate for about 1 hour to chill.
5. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions, usually 20-25 minutes. Transfer to an airtight container and freeze for at least 2 hours before serving.

Serves 4

tip from the chef

Make few different versions using different types of berries!

pineapple coconut popsicles

■□□ | Preparation time: 10 minutes - Cooking time: 0 minutes (no cooking required)

method

1. In a blender, combine the pineapple chunks, coconut milk, honey, lime juice (if using), and vanilla extract (if using). Blend until smooth and creamy.
2. Taste the mixture and adjust the sweetness or acidity by adding more honey or lime juice if desired.
3. Pour the blended mixture evenly into popsicle molds, leaving a little space at the top to allow for expansion when freezing.
4. If your molds require sticks to be inserted, place them in the center of each mold. If using a lid with built-in sticks, secure it on top.
5. Freeze the popsicles for at least 4-6 hours, or until completely solid. Once frozen, run the molds under warm water for a few seconds to release the popsicles.

Serves 6

ingredients

- **2 cups fresh pineapple chunks (or canned, drained)**
- **1 cup coconut milk (full-fat for creaminess)**
- **¼ cup honey or maple syrup**
- **1 teaspoon lime juice (optional, for a hint of tartness)**
- **½ teaspoon vanilla extract (optional)**

tip from the chef

Enjoy your tropical and refreshing Pineapple Coconut Popsicles!

mint chocolate chip ice cream sandwiches

■■□ | Preparation time: 20 minutes (excluding freezing time) - Cooking time: 10 minutes

ingredients

- 2 cups mint chocolate chip ice cream (store-bought or homemade)
- 1 cup all-purpose flour
- ½ cup unsweetened cocoa powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup unsalted butter (softened)
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup of chocolate chips

method

1. In a bowl, whisk together the flour, cocoa powder, baking soda, and salt. In another bowl, cream the softened butter with the granulated and brown sugars until light and fluffy. Beat in the egg and vanilla extract until well combined. Gradually mix in the dry ingredients until a dough forms. Add the chocolate chips and stir.
2. Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper. Scoop tablespoon-sized balls of dough onto the baking sheet, spacing them about 2 inches apart. Flatten each ball slightly. Bake for 8-10 minutes, or until the edges are set. Let cookies cool completely on a wire rack.
3. While the cookies cool, let the mint chocolate chip ice cream soften slightly at room temperature for easy scooping.
4. Once the cookies are completely cool, place a generous scoop of softened ice cream on the flat side of one cookie. Top with another cookie, pressing gently to create a sandwich. Smooth the edges of the ice cream with a knife or spoon.
5. Place the assembled ice cream sandwiches on a baking sheet and freeze for at least 1 hour to firm up. Once frozen, wrap individually in plastic wrap or store in an airtight container until ready to serve.

Serves 6-8 sandwiches

strawberry basil ice lollies

■□□ | Preparation time: 10 minutes - Cooking time: 0 minutes (no cooking required)

method

1. Rinse and hull the strawberries, then cut them in half. Rinse the basil leaves and roughly chop them.
2. In a blender, combine the strawberries, basil, water, honey, and lemon juice (if using). Blend until smooth.
3. Taste the mixture and adjust the sweetness or acidity by adding more honey or lemon juice if desired.
4. Pour the blended mixture evenly into ice lolly molds, leaving a little space at the top to allow for expansion when freezing.
5. Insert sticks into the molds if they don't have built-in sticks. Freeze the ice lollies for at least 4-6 hours, or until completely solid. To release the lollies, run the molds under warm water for a few seconds.

Serves 6 ice lollies

ingredients

- **2 cups fresh strawberries (hulled and halved)**
- **¼ cup fresh basil leaves (loosely packed)**
- **½ cup water**
- **¼ cup honey or maple syrup**
- **1 tablespoon lemon juice (optional, for brightness)**

tip from the chef

Enjoy your refreshing and unique Strawberry Basil Ice Lollies!

peach melba
frozen custard

■■□ | Preparation time: 15 minutes (excluding chilling and freezing time) - Cooking time: 20 minutes

ingredients

- 2 cups fresh or frozen peaches (peeled and sliced)
- ½ cup sugar (divided)
- 1 cup fresh raspberries (or raspberry sauce)
- 2 cups heavy cream
- 1 cup whole milk
- 5 large egg yolks
- 1 teaspoon vanilla extract

method

1. In a saucepan, combine the peaches with ¼ cup sugar. Cook over medium heat, stirring occasionally, until the peaches soften and release their juices, about 5 minutes. Mash slightly and let cool.
2. If using fresh raspberries, blend them and strain through a fine sieve to remove seeds. Sweeten with a little sugar if desired. Alternatively, use a pre-made raspberry sauce. Set aside.
3. In a medium saucepan, heat the heavy cream and milk over medium heat until steaming but not boiling. In a separate bowl, whisk together the egg yolks and the remaining ¼ cup sugar until pale and thick. Gradually pour the hot cream mixture into the egg yolks, whisking constantly to temper the eggs.
4. Return the mixture to the saucepan and cook over low heat, stirring constantly, until the mixture thickens and coats the back of a spoon, about 5-7 minutes. Remove from heat and stir in the vanilla extract. Let cool slightly, then refrigerate until chilled.
5. Pour the chilled custard into an ice cream maker and churn according to the manufacturer's instructions, usually 20-25 minutes. During the last few minutes of churning, swirl in the cooled peach compote and raspberry sauce. Transfer to an airtight container and freeze for at least 2 hours before serving.

Serves 4-6

lemon
blueberry icebox cake

■■□ | Preparation time: 20 minutes (excluding chilling time) - Cooking time: 0 minutes (no cooking required)

method

1. In a large mixing bowl, whip the heavy cream, powdered sugar, and vanilla extract until stiff peaks form. Set aside.
2. In another bowl, beat the softened cream cheese until smooth. Add the lemon curd and mix until well combined. Gently fold in half of the whipped cream to lighten the mixture.
3. Spread a thin layer of the lemon cream filling on the bottom of a 9x13 inch dish. Place a layer of graham crackers on top, breaking them as needed to fit. Spread a third of the lemon cream mixture over the crackers, followed by a layer of blueberries. Repeat the layers two more times, finishing with the remaining lemon cream mixture on top.
4. Spread the remaining whipped cream over the top layer of the cake. Optionally, garnish with fresh blueberries and lemon zest.
5. Cover and refrigerate the cake for at least 4 hours, preferably overnight, to allow the flavors to meld and the graham crackers to soften. Slice and serve chilled.

Serves 8-10

ingredients

- **2 cups heavy cream**
- **½ cup powdered sugar**
- **1 teaspoon vanilla extract**
- **1 (8 oz) package cream cheese (softened)**
- **1 cup lemon curd**
- **1 cup fresh blueberries**
- **1 package graham crackers (about 18-20 crackers)**
- **Zest of 1 lemon (optional, for garnish)**

tip from the chef

Serve with a scoop of vanilla ice cream!

espresso chip gelato

■■□ | Preparation time: 20 minutes (excluding chilling and freezing time) - Cooking time: 10 minutes

ingredients

- 2 cups whole milk
- 1 cup heavy cream
- ¾ cup sugar
- 4 large egg yolks
- 2 tablespoons instant espresso powder (or finely ground espresso beans)
- ½ cup dark chocolate chips

method

1. In a medium saucepan, combine the whole milk, heavy cream, and sugar. Heat over medium heat until the sugar dissolves and the mixture is hot, but not boiling. Remove from heat.
2. In a separate bowl, whisk together the egg yolks until smooth. Gradually add a ladleful of the hot milk mixture to the yolks, whisking constantly to temper the eggs.
3. Pour the egg mixture back into the saucepan with the remaining milk mixture. Add the espresso powder. Cook over medium-low heat, stirring constantly, until the mixture thickens slightly and coats the back of a spoon, about 5-7 minutes. Do not let it boil.
4. Remove the saucepan from heat and let the mixture cool to room temperature. Cover and refrigerate for at least 2 hours, or until well chilled.
5. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions, usually 20-25 minutes. In the last few minutes of churning, add the dark chocolate chips. Transfer the gelato to an airtight container and freeze for at least 2 hours before serving

Serves 4-6

tip from the chef

Top the gelato with some chopped nuts or crushed sugar cones to add some extra flavor!

watermelon mint granita

■□□ | Preparation time: 15 minutes (excluding freezing time) - Cooking time: 0 minutes (no cooking required)

method

1. In a blender, combine the watermelon cubes, fresh mint leaves, sugar, lime juice (if using), and water. Blend until smooth.
2. For a smoother texture, strain the mixture through a fine mesh sieve to remove pulp and mint leaf bits.
3. Pour the blended mixture into a shallow baking dish. Place the dish in the freezer for about 1 hour, or until the mixture starts to harden around the edges.
4. Use a fork to scrape the frozen edges into the center, breaking up the ice crystals. Return the dish to the freezer and repeat the scraping process every 30 minutes until the entire mixture is fluffy and granular, about 2-3 hours total.
5. Once the granita has a snow-like consistency, serve immediately in chilled bowls or glasses.

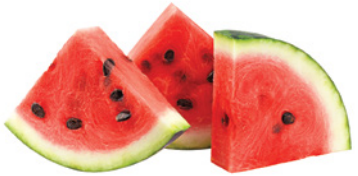
Serves 4-6

ingredients

- **4 cups watermelon (seeded and cubed)**
- **¼ cup fresh mint leaves**
- **¼ cup sugar (adjust to taste)**
- **1 tablespoon lime juice (optional, for a hint of tartness)**
- **¼ cup water**

tip from the chef

Garnish with extra mint leaves and watermelon wedges!



salted
caramel ice cream

■■□ | Preparation time: 20 minutes (excluding chilling and freezing time) - Cooking time: 15 minutes

ingredients

- 1 cup granulated sugar
- ¼ cup water
- 1 cup heavy cream
- 1 cup whole milk
- ½ cup light brown sugar
- ½ teaspoon sea salt (adjust to taste)
- 5 large egg yolks
- 1 teaspoon vanilla extract

method

1. In a medium saucepan, combine the granulated sugar and water. Heat over medium heat, stirring gently, until the sugar dissolves. Continue to cook without stirring until the mixture turns a deep amber color. Remove from heat and carefully whisk in ½ cup of heavy cream (it will bubble). Stir in the brown sugar and sea salt until well combined.
2. In another saucepan, heat the remaining ½ cup heavy cream and whole milk until steaming but not boiling. In a separate bowl, whisk the egg yolks until pale. Gradually add a ladleful of the hot cream mixture to the yolks, whisking constantly to temper the eggs. Pour the egg mixture back into the saucepan with the remaining cream mixture.
3. Cook over medium-low heat, stirring constantly, until the mixture thickens and coats the back of a spoon, about 5-7 minutes. Remove from heat and stir in the caramel sauce (step 1) and vanilla extract. Let the mixture cool slightly.
4. Refrigerate the mixture for at least 2 hours, or until well chilled.
5. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions, usually 20-25 minutes. Transfer to an airtight container and freeze for at least 2 hours before serving.

Serves 4-6

avocado lime popsicles

■□□ | Preparation time: 10 minutes (excluding freezing time) - Cooking time: 0 minutes (no cooking required)

method

1. In a blender, combine the avocados, lime juice, honey, coconut milk, and water. Blend until smooth and creamy.
2. Taste the mixture and adjust sweetness or acidity by adding more honey or lime juice if needed.
3. Pour the blended mixture evenly into popsicle molds, leaving a little space at the top for expansion.
4. Place sticks into the molds. If using molds with built-in sticks, secure the lids.
5. Freeze the popsicles for at least 4-6 hours, or until completely solid. To release the popsicles, run the molds under warm water for a few seconds.

Serves 6 popsicles

ingredients

- **2 ripe avocados (peeled and pitted)**
- **½ cup fresh lime juice (about 4 limes)**
- **½ cup honey or agave syrup**
- **1 cup coconut milk (or whole milk)**
- **¼ cup water (adjust if needed)**

tip from the chef

Keep these in your freezer for a healthy snack!

coconut
mango mochi ice cream

■□□ | Preparation time: 20 minutes (excluding freezing time) - Cooking time: 10 minutes

ingredients

- 1 cup coconut milk
- ½ cup sugar
- ½ cup mango puree (fresh or canned)
- 1 ½ cups sweet rice flour (mochi flour)
- ½ cup cornstarch (for dusting)
- ¼ cup water

method

1. In a bowl, mix the mango puree with ¼ cup of coconut milk and ¼ cup of sugar. Freeze the mixture in ice cube trays or small silicone molds until firm.
2. In a saucepan, combine the remaining coconut milk, sugar, and sweet rice flour. Stir constantly over medium heat until the mixture thickens into a dough-like consistency, about 5-7 minutes. Remove from heat and let cool slightly.
3. Dust a clean surface with cornstarch. Turn the mochi dough out onto the dusted surface and roll it out to about ¼ inch thickness. Cut the dough into circles large enough to wrap around the frozen mango filling.
4. Place a small piece of the frozen mango filling in the center of each dough circle. Carefully fold the edges of the mochi dough over the filling and seal it, pinching the edges together.
5. Place the assembled mochi balls on a baking sheet dusted with cornstarch and freeze for at least 2 hours to firm up. Serve directly from the freezer.

Serves 6-8 pieces

tip from the chef

Enjoy your delicious Coconut Mango Mochi Ice Cream with a glass of Muscat wine for an elegant dinner dessert!

banana split

ice cream sundae

■□□ | Preparation time: 10 minutes - Cooking time: 0 minutes (no cooking required)

method

1. Peel and slice the bananas lengthwise. Arrange the slices in a serving dish, creating a base for the sundae.
2. Place two scoops of vanilla ice cream on top of each banana split, or adjust the number of scoops depending on the number of servings.
3. Drizzle the chocolate syrup and strawberry sauce evenly over the ice cream. Spoon the crushed pineapple over the ice cream and toppings.
4. Generously dollop whipped cream on top of the sundae. Optionally, sprinkle with chopped nuts for extra crunch.
5. Garnish each sundae with a maraschino cherry. Serve immediately.

Serves: 2-4

ingredients

- **2 ripe bananas**
- **4 scoops vanilla ice cream**
- **¼ cup chocolate syrup**
- **¼ cup strawberry sauce**
- **¼ cup crushed pineapple (drained)**
- **½ cup whipped cream**
- **Maraschino cherries (for garnish)**
- **Chopped nuts (optional, for garnish)**

tip from the chef

Use a combination of ice creams and toppings of your choice!

matcha green
tea ice cream

■■□ | Preparation time: 15 minutes (excluding chilling and freezing time) - Cooking time: 10 minutes

ingredients

- 2 cups heavy cream
- 1 cup whole milk
- ¾ cup sugar
- 4 large egg yolks
- 3 tablespoons matcha green tea powder
- 1 teaspoon vanilla extract

method

1. In a medium saucepan, combine the heavy cream, whole milk, and sugar. Heat over medium heat until the mixture is hot but not boiling.
2. In a separate bowl, whisk the egg yolks until smooth. Gradually add a ladleful of the hot cream mixture into the yolks, whisking constantly to temper the eggs.
3. Pour the egg mixture back into the saucepan with the remaining cream mixture. Cook over medium-low heat, stirring constantly, until the custard thickens slightly and coats the back of a spoon, about 5-7 minutes. Remove from heat.
4. Whisk in the matcha powder and vanilla extract until fully dissolved and smooth. Let the mixture cool to room temperature, then cover and refrigerate for at least 2 hours or until well chilled.
5. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions, usually 20-25 minutes. Transfer to an airtight container and freeze for at least 2 hours before serving.

Serves 4-6

tip from the chef

Serve with mini white chocolate chips on top for garnish!

chocolate hazelnut semifreddo

■■□ | Preparation time: 20 minutes (excluding freezing time) - Cooking time: 30 minutes

method

1. In a large mixing bowl, whip the heavy cream until stiff peaks form. Set aside.
2. In a saucepan over medium heat, whisk together the sugar and egg yolks until the mixture is smooth and slightly thickened. Remove from heat and stir in the chocolate hazelnut spread until well combined. Allow to cool slightly.
3. Gently fold the whipped cream into the chocolate-hazelnut mixture until fully incorporated. Be careful not to deflate the whipped cream.
4. Fold in the toasted and chopped hazelnuts, reserving a small amount for garnish if desired.
5. Pour the mixture into a loaf pan or a similar container. Smooth the top and cover with plastic wrap. Freeze for at least 4 hours, or until firm. Garnish with reserved hazelnuts before serving.

Serves 4-6

ingredients

- **1 cup heavy cream**
- **½ cup hazelnuts (toasted and chopped)**
- **½ cup sugar**
- **½ cup chocolate hazelnut spread (e.g., Nutella)**
- **3 large egg yolks**
- **1 teaspoon vanilla extract**

tip from the chef

Serve with a scoop of vanilla ice cream!

coconut
rice pudding pops

■■□ | Preparation time: 10 minutes (excluding freezing time) - Cooking time: 10 minutes

ingredients

- 1 cup cooked jasmine rice (cooled)
- 1 cup coconut milk
- ½ cup milk
- ¼ cup sugar
- ½ teaspoon vanilla extract
- ¼ cup shredded coconut (optional, for added texture)

method

1. In a saucepan, combine the coconut milk, milk, and sugar. Heat over medium heat until the sugar dissolves and the mixture is warm but not boiling. Stir in the cooked jasmine rice.
2. Reduce heat to low and simmer the mixture, stirring frequently, until it thickens slightly, about 5-7 minutes. Remove from heat and stir in the vanilla extract. Let cool slightly.
3. If using shredded coconut, sprinkle a small amount into the bottom of each popsicle mold.
4. Pour the rice pudding mixture into the popsicle molds. Insert sticks and tap the molds gently to remove any air bubbles.
5. Freeze the popsicles for at least 4-6 hours, or until completely solid. To release the popsicles, run the molds under warm water for a few seconds.

Serves 6-8 pops

tip from the chef

Enjoy your creamy and unique Coconut Rice Pudding Pops!

passion fruit
popsicles with kiwi slices

■■□ | Preparation time: 10 minutes (excluding freezing time) - Cooking time: 5 minutes

method

1. In a saucepan, combine the sugar and water. Heat over medium heat, stirring until the sugar is completely dissolved. Remove from heat and let the simple syrup cool.
2. In a bowl, mix the cooled simple syrup with the passion fruit juice and lemon juice (if using). Stir until well combined.
3. Pour the blended mixture evenly into popsicle molds, put a slice of kiwi in the mold leaving a little space at the top to allow for expansion when freezing.
4. Insert sticks into the molds if they don't have built-in sticks. Freeze the popsicles for at least 4-6 hours, or until completely solid. To release the lollies, run the molds under warm water for a few seconds.

Serves 4-6

ingredients

- **1 cup passion fruit juice (fresh or store-bought)**
- **½ cup sugar**
- **½ cup water**
- **2 ripe kiwis (peeled and sliced)**
- **1 tablespoon lemon juice (optional, for extra tartness)**

tip from the chef

Use different colored passion fruit juices to create an array of colors, just freeze the first colored layer, then add the next color and freeze, repeat until the mold is full!

raspberry ice cream bars

■□□ | Preparation time: 15 minutes (excluding freezing time) - Cooking time: 5 minutes

ingredients

- 2 cups vanilla ice cream (softened)
- 1 cup fresh raspberries (or raspberry sauce)
- ¼ cup heavy cream
- 2 tablespoons sugar

method

1. If using fresh raspberries, mash them with a fork and mix with 2 tablespoons of sugar. If using raspberry sauce, simply stir in 2 tablespoons of sugar if needed. Set aside.
2. In a bowl, gently fold the softened vanilla ice cream with the raspberry mixture, creating a marbled effect without fully blending.
3. Pour the ice cream mixture into a lined 8x8 inch baking dish or silicone mold. Smooth the top with a spatula. Freeze for at least 4 hours, or until firm.
4. Once firm, lift the ice cream out of the dish using the parchment paper or mold, and cut into bars. Serve immediately.

Serves 8-10 bars

tip from the chef

This ice cream can also be served in waffle cones with sprinkles on top!

coconut
lychee sorbet

■■□ | Preparation time: 10 minutes (excluding freezing time) - Cooking time: 0 minutes (no cooking required)

method

1. In a bowl, whisk together the coconut milk, lychee juice, and sugar until the sugar is fully dissolved. Stir in the lime juice if using.
2. Refrigerate the mixture for at least 1 hour to chill thoroughly.
3. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions, usually 20-25 minutes.
4. If using fresh lychees, chop them into small pieces and gently fold them into the sorbet during the last few minutes of churning.
5. Transfer the sorbet to an airtight container and freeze for at least 2 hours to firm up. Serve scoops of sorbet in bowls or cups.

Serves 4-6

ingredients

- **1 cup coconut milk**
- **1 cup lychee juice (fresh or canned, preferably without added sugar)**
- **½ cup sugar (adjust to taste)**
- **1 tablespoon lime juice (optional, for added brightness)**
- **½ cup fresh lychees (peeled and pitted, optional, for garnish)**

tip from the chef

This sorbet can be served after Sunday breakfast or brunch!

cookies and cream ice cream cake

■■□ | Preparation time: 20 minutes (excluding freezing time) - Cooking time: 0 minutes (no cooking required)

ingredients

- 1 ½ cups chocolate sandwich cookies (crushed, plus extra for garnish)
- ¼ cup butter (melted)
- 2 cups cookies and cream ice cream (softened)
- 2 cups vanilla ice cream (softened)
- 1 cup whipped cream (for topping optional)
- ¼ cup chocolate syrup (for drizzling, optional)

method

1. In a bowl, mix the crushed chocolate sandwich cookies with the melted butter until the mixture resembles wet sand. Press the mixture firmly into the bottom of an 8-inch springform pan to form the crust. Freeze for at least 30 minutes to set.
2. Spread the softened cookies and cream ice cream evenly over the chilled crust. Return to the freezer for about 30 minutes to firm up.
3. Spread the softened vanilla ice cream evenly over the cookies and cream layer. Return to the freezer and freeze for at least 2 hours, or until the cake is firm.
4. Remove the cake from the pan and place on a serving plate. Spread the whipped cream over the top of the cake. Garnish with extra crushed cookies and a drizzle of chocolate syrup if desired.
5. Slice and serve immediately. Store any leftovers in the freezer.

Serves 4-6

tip from the chef

Serve with a drizzle of raspberry sauce instead of the chocolate syrup!

cherry
garcia frozen yogurt

■□□ | Preparation time: 15 minutes (excluding freezing time) - Cooking time: 0 minutes (no cooking required)

method

1. In a bowl, mix the chopped cherries with ¼ cup of sugar. Let sit for 10 minutes to macerate, then gently mash with a fork or potato masher.
2. In a separate bowl, whisk together the Greek yogurt, remaining ¼ cup sugar, and vanilla extract until smooth and well combined.
3. Fold the cherry mixture into the yogurt mixture until evenly distributed. Stir in the mini chocolate chips.
4. Pour the mixture into an ice cream maker and churn according to the manufacturer's instructions, usually 20-25 minutes.
5. Transfer the frozen yogurt to an airtight container and freeze for at least 2 hours to firm up. Serve in bowls or cones.

Serves 4-6

ingredients

- **2 cups plain Greek yogurt**
- **1 cup fresh or frozen cherries (pitted and chopped)**
- **½ cup sugar**
- **1 teaspoon vanilla extract**
- **¼ cup mini chocolate chips**
- **fresh cherries with stem on for garnish**

tip from the chef

Tip: Substitute the cherries for raspberries for another sweet version of this frozen yogurt!

peanut butter
banana ice cream

■■□ | Preparation time: 10 minutes (excluding freezing time) - Cooking time: 0 minutes (no cooking required)

ingredients

- 4 ripe bananas (peeled and sliced)
- ½ cup creamy peanut butter
- ½ cup milk (any kind)
- ¼ cup honey or maple syrup
- ½ teaspoon vanilla extract

method

1. Place the banana slices in a single layer on a baking sheet and freeze until solid, about 2 hours.
2. In a blender or food processor, combine the frozen bananas, peanut butter, milk, honey, and vanilla extract. Blend until smooth and creamy.
3. For a softer texture, you can enjoy the mixture directly. For a firmer texture, transfer to an ice cream maker and churn according to the manufacturer's instructions for about 20 minutes.
4. If you didn't churn, transfer the mixture to an airtight container and freeze for at least 2 hours to firm up.
5. Scoop the ice cream into bowls or cones and serve. Let it sit at room temperature for a few minutes if it's too hard to scoop.

Serves 4-6

tip from the chef

Serve in waffle cones with a sprinkle of peanuts!

mango chili lime pops

■□□ | Preparation time: 10 minutes (excluding freezing time) - Cooking time: 0 minutes (no cooking required)

method

1. In a bowl, whisk together the mango puree, lime juice, honey, chili powder, and salt until well combined.
2. Taste the mixture and adjust the sweetness or chili powder as needed to suit your preference.
3. Pour the mixture evenly into popsicle molds, leaving a little space at the top for expansion.
4. Place sticks into the molds. If using molds with built-in sticks, secure the lids.
5. Freeze the popsicles for at least 4-6 hours, or until completely solid. To release the popsicles, run the molds under warm water for a few seconds.

Serves 6-8 pops

ingredients

- **2 cups fresh mango puree (about 3 ripe mangos, peeled and blended)**
- **¼ cup lime juice (freshly squeezed, about 2 limes)**
- **¼ cup honey or agave syrup**
- **½ teaspoon chili powder (adjust to taste)**
- **¼ teaspoon salt**

tip from the chef

Tip: Enjoy your refreshing and zesty Mango Chili Lime Pops!

vanilla bean
ice cream with fresh berries

■■□ | Preparation time: 20 minutes (excluding chilling and freezing time) - Cooking time: 10 minutes

ingredients

- 2 cups heavy cream
- 1 cup whole milk
- ¾ cup sugar
- 1 vanilla bean (split and scraped, or 1 tablespoon vanilla extract)
- 4 large egg yolks
- 1 cup fresh mixed berries (e.g., strawberries, blueberries, raspberries)

method

1. In a medium saucepan, combine the heavy cream, whole milk, and ½ cup of sugar. Heat over medium heat until the mixture is steaming but not boiling. If using a vanilla bean, add the bean and seeds to the mixture.
2. In a separate bowl, whisk the egg yolks with the remaining ¼ cup sugar until smooth. Gradually add a ladleful of the hot cream mixture to the yolks, whisking constantly to temper the eggs. Pour the egg mixture back into the saucepan.
3. Cook over medium-low heat, stirring constantly, until the mixture thickens slightly and coats the back of a spoon, about 5-7 minutes. Remove from heat and stir in vanilla extract if using.
4. Remove the vanilla bean if used. Let the mixture cool to room temperature, then cover and refrigerate for at least 2 hours or until well chilled. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions, usually 20-25 minutes.
5. Transfer the ice cream to an airtight container and freeze for at least 2 hours to firm up. Serve scoops of vanilla bean ice cream with fresh mixed berries on top.

Serves 4-6

cinnamon
churro ice cream

■■□ | Preparation time: 15 minutes (excluding freezing time) - Cooking time: 5 minutes

method

1. In a medium saucepan, combine the heavy cream, whole milk, and ½ cup of sugar. Heat over medium heat until the mixture is hot but not boiling.
2. Stir in the ground cinnamon and the remaining ¼ cup of sugar. Continue to heat, stirring constantly, until the sugar is fully dissolved and the mixture is well combined.
3. Remove from heat and stir in the vanilla extract. Let the mixture cool to room temperature.
4. Pour the cooled mixture into an ice cream maker and churn according to the manufacturer's instructions, usually 20-25 minutes. During the last few minutes of churning, gently fold in the churro pieces if using.
5. Transfer the ice cream to an airtight container and freeze for at least 2 hours to firm up. Serve in ice cream dishes with a cinnamon stick.

Serves 4-6

ingredients

- **2 cups heavy cream**
- **1 cup whole milk**
- **¾ cup sugar**
- **1 tablespoon ground cinnamon**
- **1 teaspoon vanilla extract**
- **½ cup churro pieces (store-bought or homemade, optional, for added texture)**
- **Cinnamon sticks for garnish**

tip from the chef

Enjoy your delicious Cinnamon Churro Ice Cream with a delightful hint of churro crunch!

mixed berry
lemon frozen yogurt bark

■■□ | Preparation time: 10 minutes (excluding freezing time) - Cooking time: 45 minutes

ingredients

- 2 cups plain Greek yogurt
- ¼ cup honey or maple syrup
- 1 tablespoon lemon zest (optional)
- 1 tablespoon lemon juice (freshly squeezed)
- 1 cup fresh mixed berries (or thawed frozen mixed berries)
- 2 tablespoons granola
- 2 tablespoons chopped nuts
- 1 tablespoon chia seeds (optional)

method

1. In a bowl, mix the Greek yogurt, honey, lemon zest, and lemon juice until well combined.
2. Line a baking sheet or a rectangular pan with parchment paper. Spread the yogurt mixture evenly on the parchment paper to form a thin layer, about ¼ inch thick.
3. Scatter the fresh blueberries evenly over the yogurt. Sprinkle with chia seeds if using.
4. Place the baking sheet or pan in the freezer and freeze for at least 2 hours, or until the yogurt is fully frozen and firm.
5. Once frozen, break the yogurt bark into pieces and serve immediately. Store any leftovers in an airtight container in the freezer.

Serves 4-6

tip from the chef

Enjoy your refreshing and tangy Yogurt Bark!

almond joy ice cream

■■□ | Preparation time: 15 minutes (excluding freezing time) - Cooking time: 5 minutes

method

1. In a medium saucepan, combine the heavy cream, whole milk, and ½ cup of sugar. Heat over medium heat until the mixture is hot but not boiling.
2. Stir in the remaining ¼ cup of sugar until fully dissolved. Remove from heat and stir in the vanilla extract.
3. Let the mixture cool to room temperature, then cover and refrigerate for at least 2 hours or until well chilled.
4. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions, usually 20-25 minutes. During the last few minutes of churning, add the shredded coconut, chopped almonds, and chocolate chips.
5. Transfer the ice cream to an airtight container and freeze for at least 2 hours to firm up. Scoop and serve.

Serves 4-6

ingredients

- **2 cups heavy cream**
- **1 cup whole milk**
- **¾ cup sugar**
- **½ cup sweetened shredded coconut**
- **½ cup chopped almonds**
- **½ cup chocolate chips or peanut sauce (optional)**
- **1 teaspoon vanilla extract**
- **shredded coconut and almonds for garnish**

tip from the chef

Enjoy your rich and indulgent Almond Joy Ice Cream!

honey
lavender gelato

■■□ | Preparation time: 15 minutes (excluding chilling and freezing time) - Cooking time: 10 minutes

ingredients

- 2 cups whole milk
- 1 cup heavy cream
- ½ cup honey
- 2 tablespoons dried culinary lavender
- 4 large egg yolks
- 1 teaspoon vanilla extract

method

1. In a medium saucepan, combine the milk and cream. Heat over medium heat until hot but not boiling. Stir in the dried lavender and let steep for 10 minutes. Strain out the lavender and return the milk mixture to the saucepan.
2. In a bowl, whisk the egg yolks with the honey until smooth. Gradually add a ladleful of the hot milk mixture to the yolks, whisking constantly to temper the eggs.
3. Pour the egg mixture back into the saucepan with the remaining milk mixture. Cook over medium-low heat, stirring constantly, until the mixture thickens slightly and coats the back of a spoon, about 5-7 minutes. Remove from heat and stir in the vanilla extract.
4. Let the mixture cool to room temperature, then cover and refrigerate for at least 2 hours or until well chilled.
5. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions, usually 20-25 minutes. Transfer to an airtight container and freeze for at least 2 hours to firm up before serving.

Serves 4-6

tip from the chef

Serve with your favorite cup of tea!

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