

**Cuisinart®**

**Ice Cream Duo**

ICE40BCU



Congratulations on your purchase of the Cuisinart Ice Cream Duo.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment so that cooks at home as well as professional chefs have the tools to express their creativity.

All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day. That is why they have come to be regarded as the defining machines in their field by chefs across the world.

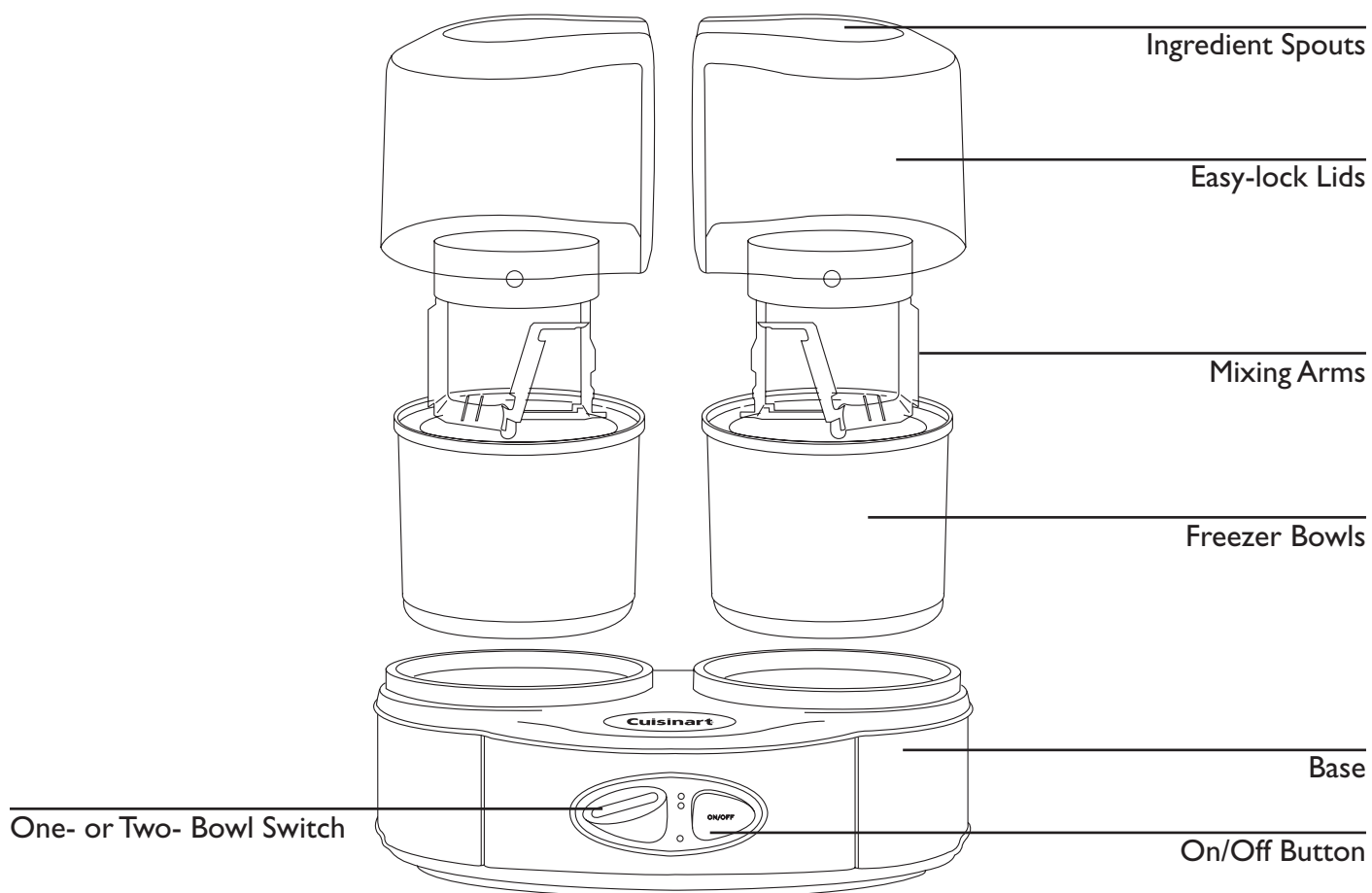
Whatever you cook, cook it better with Cuisinart.



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## Product Description



## Safety Cautions


**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.

- Do not immerse the housing base in water or any other liquid or put it in a dishwasher. Disconnect from the mains and clean using a damp cloth. Allow to dry thoroughly before re-use.
- Always disconnect the appliance immediately after use.
- Always unplug from the mains outlet when not in use, before putting on or taking off parts, and before cleaning.
- Never disconnect the plug by pulling on the mains lead.
- Always ensure that your hands are dry before removing the plug from the mains outlet.
- 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.
- Never use a scourer to clean the appliance. Wipe with a warm moist cloth.
- Do not allow the lead to overhang the edge of the table or work surface.
- Do not use this appliance if the lead is damaged. In the event of damage the lead must be replaced by a specialist lead available from the manufacturer or its service agent. (See “UK After Sales Service” section).
- Do not use the appliance if it has fallen or shows signs of damage. Discontinue use immediately. (See “UK After Sales Service” section).
- No repair can be carried out by the user. Return the appliance to the ‘Cuisinart Service Centre’ for inspection and repair or replacement. (See “UK After Sales Service” section).
- Use this appliance only as described within these instructions for use. Retain these for future reference.
- For indoor use only.
- For domestic use only.

- This appliance should not be used by adults or children whose lack of experience, product knowledge or disability might cause a hazard, unless they have been correctly instructed and are adequately supervised.
- Children should always be supervised to ensure that they do not play with this product.
- This appliance complies with the basic requirements of Directives 04/108/EEC (Electromagnetic Compatibility) and 06/95/EEC (Safety of domestic electrical appliances).
- Do not use any attachments other than those recommended or sold by Cuisinart.  
**WARNING:** A cut off plug inserted into a 13 amp outlet is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.  
**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.
- Do not use the freezer bowls on flames, hot plates, or ovens. Do not expose to heat source. Do not wash in dishwasher; doing so may cause risk of fire, electric shock or injury.



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

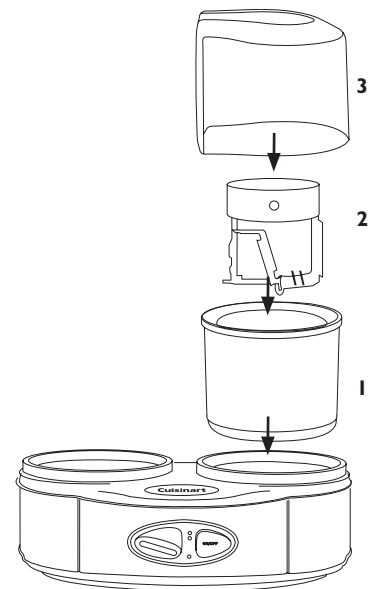
## Instructions for Use

### A Preparing the Freezer Bowls

- The freezer bowls must be completely frozen before you begin. Before freezing, wash and dry the bowls. Wrap them in a plastic bag to prevent freezer burn. The length of time required to freeze in the freezer depends on the temperature of your freezer. In general, freezing time is between 6 and 22 hours, with a freezer temperature of -17 degrees or cooler. To determine whether the bowls are completely frozen, shake them. If you do not hear liquid moving, the cooling liquid is frozen.
- We recommend that you place the freezer bowls in the back of your freezer where it is coldest. Place the freezer bowls on a flat surface in their upright position for even freezing. For convenience, leave your freezer bowls in the freezer at all times. You can take them out any time for immediate use.

### B Assembling the Ice Cream Maker

- Select required number of freezer bowls from the freezer and remove the plastic bag(s). Place freezer bowls on the centre of the base (1).  
**N.B.** The bowls will begin to defrost rapidly after being removed from the freezer, therefore use immediately. Have your recipe prepared before assembling the ice cream maker.
- Place the mixing arm(s) in the freezer bowl(s) (2).  
**N.B.** The arm does not fit tightly, it just rests in the centre of the bowl, with the circle side facing up.
- Place lid(s) onto the base (3). The easy lock lid mechanism allows the lid to rest on the base in one position. Set lid(s) slightly off centre and turn clockwise to lock in place.



## C Making Frozen Desserts or Drinks

- For best results, prepare the ingredients in a container from which it is easy to pour.
- Choose the one or two bowl switch position. If you use one bowl only, use the right side of the unit. Always select this prior to turning on the appliance.
- Press the ON/OFF switch, the freezer bowls will begin to turn.  
**N.B.** If you choose to make only one batch, only the right bowl will begin to turn.
- Immediately pour ingredients through the lid(s). Do not fill the freezer bowls higher than 2cm from the top, as the ingredients will increase in volume during the freezing process.
- Frozen desserts or drinks will be ready in 20-30 minutes. The time will depend on the recipe and volume of the dessert or drink you are making. If you desire a firmer consistency, transfer the dessert or the drink to an airtight container and store in the freezer for 2 or more hours.  
**N.B.** If the ice cream is stuck on top of the mixing arm, stop the machine briefly and use a spatula to scoop the ice cream off the arm back into the freezer bowl.  
**N.B.** Do not store the frozen desserts or drinks in the freezer bowl. Desserts and drinks will stick to the side of the freezer bowl and may damage the bowl, always transfer to a plastic airtight container.

## D Dismantling the Ice Cream Maker

- Remove the lid(s) from the housing by twisting slightly out of its locked position and lifting up.
- Carefully lift out the mixing arms, followed by the freezer bowls. Serve the ice cream, or, for a firmer texture, scoop into an airtight container and place in the freezer.

## **E Hints & Tips**

- Your recipe should be no more than 0.5L of liquid per bowl, as it will expand in volume.
- Processing time depends on the recipe, the amount of dessert being made and the temperature of the ingredients being used. All recipes take between 20 and 30 minutes.
- Some recipes use pre-cooked ingredients. For best results, the mixture should be chilled overnight before using.
- Prior to freezing, most mixed recipes may be stored in the refrigerator for up to 3 days (depending on the use by date of the ingredients being used).
- Your Ice Cream Duo makes ice cream using fresh natural ingredients, i.e. without the preservative etc as found in commercial ice creams. Therefore it will not have the same hard consistency; for a firmer consistency, transfer the dessert to an airtight container and store it in the freezer for at least 2 hours before serving.
- You may substitute lower fat creams and milk for double cream and whole milk used in many recipes. However, 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 ingredients, ensure you use the same quantity of the substitute as the original ingredient required.
- You may also substitute artificial sweeteners for sugar. If the recipe is to be pre-cooked, add the sweetener after the heating process is complete (the ingredients have been cooked). Stir the mixture thoroughly to dissolve the sweetener.
- When making sorbet, test the ripeness and sweetness of the fruit before you begin. The freezing process reduces the sweetness of the fruit so that it will not taste as sweet as the recipe mixture. If the fruit tastes tart, add sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe.
- Do not fill the mixing bowls higher than 2cm from the top. Take this into consideration if you wish to add extra ingredients through the lid.
- Well chilled ingredients require shorter mixing times.
- Mixing times suggestions can vary due to ingredients and type of recipe.
- Ingredients such as chocolate chips and nuts should be added about 5 minutes before the recipe is complete.
- Once the dessert or drink has begun to thicken, add the ingredients through the lid(s).
- Nuts and other ingredients should be no larger than a chocolate chip.

## Cleaning & Maintenance

- Always unplug the appliance before cleaning.
- To clean the base, wipe with a damp cloth and dry. Never use abrasive cleaners or immerse in water.
- To clean the freezer bowls, lids and mixing arms, wash by hand in soapy water and dry thoroughly before storing. Do not put in the dishwasher. Never use abrasive cleaners or utensils such as a scouring pad as this will damage the bowls.
- Do not put the freezer bowls in the freezer if they are wet. Do not store the lids, mixing arms or base in the freezer. You may store the mixing bowls in the freezer, in their upright position for convenient, immediate use. Before freezing, wrap the bowls in a plastic bag to prevent freezer burn.
- Do not store frozen desserts in the freezer bowls. Transfer desserts to an airtight container for longer storage in the freezer.

**N.B.** The ice cream will lose its soft consistency and harden after it is stored in the freezer.

## UK Guarantee

- This Cuisinart appliance is guaranteed for domestic consumer use for 5 years.
- The guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repair by unauthorised persons.
- If the appliance does not perform satisfactorily due to defects of material or manufacture, it will be repaired or replaced by the manufacturer (See “UK After Sales Service” section).
- This guarantee is only valid in the United Kingdom and Eire (includes Channel Islands and Isle of Man).
- No responsibility will be accepted for any damage caused in transit.
- A charge may be made if goods are returned outside the relevant guarantee period or if the product is returned unnecessarily.
- The manufacturer reserves the right to amend terms and specifications without prior notice.
- This guarantee in no way affects your statutory rights.

## UK After Sales Service

For further advice on using your Cuisinart Ice Cream Duo and other products in the Cuisinart range, contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or alternatively, email your enquiry to [support@cuisinart.co.uk](mailto:support@cuisinart.co.uk).

### **In Guarantee**

Firstly, please call the Cuisinart Helpline 0870 240 6902.

Return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre  
P.O. Box 506  
WIGAN  
WNI 9AA

Enclose your name and address, together with proof of purchase and details of the fault. Cuisinart will either repair or replace the product, as appropriate.

### **Out of Guarantee**

Contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to [support@cuisinart.co.uk](mailto:support@cuisinart.co.uk) for details of the standard repair or replacement charge. If you wish to proceed with the repair or replacement, return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre  
P.O. Box 506  
WIGAN  
WNI 9AA

Enclose your name, address and contact number along with details of the fault.

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## Vanilla Ice Cream

165ml milk  
125g granulated sugar  
325ml double cream  
1 tsp vanilla extract

- Pour the milk and sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream and vanilla, cover and refrigerate if time allows.
- Turn the appliance on. Pour the mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes. This will produce a soft ice cream. For a firm ice cream, transfer to an air tight container and place in the freezer for 2 hours.

### Variations:

**Mint chip:** omit vanilla and replace with  $\frac{1}{2}$  tsp peppermint extract. Chop 100g milk chocolate into very small pieces and add through the lid during the last 5 minutes of mixing.

**Cookies and Cream:** add 90g coarsely chopped cookies e.g. chocolate chip through the lid during the last 5 minutes of mixing.

**Pistachio:** add  $\frac{1}{2}$  tsp almond extract to the base mixture. Coarsely chop 100g shelled pistachios and add through the lid during the last 5 minutes of mixing.

## Fresh Strawberry Ice Cream

300g fresh ripe strawberries, stemmed and sliced  
2 tbsp freshly squeezed lemon juice  
165g granulated sugar  
165ml milk  
300ml double cream  
½ tsp vanilla extract

- In a small bowl, combine the strawberries with the lemon juice and 80g of the sugar. Stir gently and allow the strawberries to macerate in the juices for 2 hours. Strain the berries, reserving juices. Mash or purée half the berries.
  - Pour the milk and remaining sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream, reserved strawberry juice and vanilla, cover and refrigerate if time allows.
  - Turn the appliance on, pour the mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes.
  - Five minutes before mixing is completed, add the reserved sliced strawberries and allow them to mix in completely.
  - This will produce a soft ice cream. For a firm ice cream, transfer to an air tight container and place in the freezer for 2 hours.
- N.B:** This ice cream will have a “natural” appearance of very pale pink. If a deeper pink is required, add a few drops of red food colouring until the desired colour is achieved.

## Simple Chocolate Ice Cream

75g unsweetened cocoa powder  
75g granulated sugar  
50g brown sugar  
175ml milk  
360ml double cream  
½ tbsp vanilla extract

- Place the cocoa and sugars in a medium bowl and stir to combine.
- Add the milk and use a hand mixer on low speed or whisk to combine until the cocoa and sugars are dissolved, approximately 1 to 2 minutes.
- Stir in the double cream and vanilla extract then cover and refrigerate for 2 hours.
- Turn the appliance on, pour the mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes. This will produce a soft ice cream. For a firm ice cream, transfer to an air tight container and place in the freezer for 2 hours.

## Coffee Butter Almond Ice Cream

2 tbsp unsalted butter  
55g almonds, chopped  
½ tsp salt  
165ml milk, chilled  
125g granulated sugar  
1-3 tbsp instant coffee/espresso, to taste  
340ml double cream  
1 tsp almond extract  
½ tsp vanilla extract

- Melt the butter in a medium saucepan, add the chopped almonds and salt and cook over a medium-low heat until the almonds are toasted and golden. Stir frequently for approximately 4-5 minutes.
- Remove from the heat and strain, refrigerate the almonds.  
**N.B:**The butter will have an almond flavour and can be reserved for use with other ingredients.
- In a medium mixing bowl, use a hand mixer on low speed to combine the milk, granulated sugar and coffee until the sugar is dissolved for approximately 1 to 2 minutes. Stir in the double cream and the extracts.
- Turn the appliance on, pour the mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes.
- Five minutes before mixing is completed, add the chopped almonds and allow them to mix in completely.
- This will produce a soft ice cream. For a firm ice cream, transfer to an air tight container and place in the freezer for 2 hours.

## Creamy Butter Pecan Ice Cream

2 tbsp unsalted butter  
60g pecan halves and pieces  
½ tsp salt  
250ml milk  
250ml double cream  
½ vanilla pod  
2 large eggs  
1 large egg yolk  
130g sugar  
1 tsp vanilla extract

- Melt the butter in a medium saucepan. Add the pecans and salt and cook over a medium-low heat until the pecans are toasted and golden, stirring frequently, approximately 4 to 6 minutes.
- Remove from the heat and strain, refrigerate the pecans.  
**N.B:**The butter will have a pecan flavour and can be reserved for use with other ingredients.
- Heat the milk and cream in a medium saucepan.
- Use a sharp knife to split the vanilla bean in half lengthwise. Use the blunt edge to scrape out the seeds. Stir the seeds and bean pod into the milk/cream mixture.
- Bring the mixture to a slow boil over medium heat then reduce the heat to low and simmer for 30 minutes, stirring occasionally.
- Combine eggs, egg yolk, and sugar in a medium bowl. Use a hand mixer on medium speed to beat until the mixture is thick, smooth, and pale yellow in colour (similar to mayonnaise) for approximately 2 minutes.
- Strain the mixture through a sieve into a medium bowl and stir into the custard.
- Add a small amount of the hot mixture to the egg mixture and mix well, then add the egg mixture into the rest of the hot cream mixture and stir. Cook over a medium-low heat, stirring constantly until warmed through, do not allow to boil.
- Cook, stirring constantly, over medium-low heat until the mixture is thick enough to coat the back of a spoon.

- Transfer to a bowl and place cling film over the bowl, so that it touches the custard to prevent a skin forming and chill completely for at least 8 hours.
- Turn the appliance on, remove the cling film and pour the chilled mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes.
- Five minutes before mixing is completed, add the reserved pecans, and allow them to mix in completely.
- This will produce a soft ice cream. For a firm ice cream, transfer to an air tight container and place in the freezer for 2 hours.

## Red Raspberry Gelato

400g red raspberries (thawed if frozen)  
110g granulated sugar  
125ml semi skimmed milk  
125ml double cream  
3 large egg yolks  
25g fat free powdered milk  
1 tsp vanilla extract  
1 drop red food colouring, optional (will enhance colour)

- Place raspberries in a food processor fitted with the metal “s” blade or in a blender (if using a blender, use 200g at a time for best results). Process until completely puréed and smooth.
- Press the raspberry purée through a fine mesh sieve with a wooden spoon or spatula. Discard the seeds and there should be approximately 225g red raspberry purée; reserve.
- Place the sugar, cream and milk into a medium saucepan, bring to a simmer over a medium heat and stir to dissolve the sugar. Keep warm over a low heat.
- Place the egg yolks in a medium bowl and whisk until thickened, approximately 2 minutes.
- Whilst whisking, add 125ml of the hot sugar, milk and cream mixture and whisk until blended. Stir the egg mixture into the saucepan and increase heat to medium.
- Stir the mixture constantly with a wooden spoon, until the mixture is thickened like a custard sauce.
- Stir in remaining cream, milk and powdered milk. Strain the mixture through a fine mesh strainer; stir in reserved raspberry purée, vanilla, and food colouring.
- Cover and refrigerate at least 6 hours before continuing.
- Turn the appliance on and pour the chilled mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes.
- The Gelato will produce a soft, creamy texture. For a firm ice cream, transfer to an air tight container and place in the freezer for 2 hours.

### Variation:

**Raspberry Lavender Gelato:** Add 1 tbsp dried edible lavender flowers to the cream, milk and sugar mixture when heating.

## Blueberry Cassis Gelato

400g blueberries (thawed if frozen)  
25ml crème de cassis, divided  
110g granulated sugar  
3 large egg yolks  
40g fat free powdered milk  
110ml double cream  
110ml milk  
1 tsp vanilla extract

- Place blueberries in a food processor fitted with the metal “s” blade or in a blender (if using a blender, use 200g at a time for best results). Process until completely puréed and smooth.
- Press the blueberry purée through a fine mesh sieve with a wooden spoon or spatula. Discard the seeds and there should be approximately 200g red blueberry purée; reserve.
- Combine the blueberry purée with 1-2 tablespoons of the crème de cassis in a medium saucepan and place over medium-low heat. Cook until the mixture is reduced by half. Remove from pan and chill.
- Place the sugar, cream and milk into a medium saucepan, bring to a simmer over a medium heat and stir to dissolve the sugar. Keep warm over a low heat.
- Place the egg yolks in a medium bowl and whisk until thickened, approximately 2 minutes.
- Whilst whisking, slowly add 115ml of the hot cream, milk and sugar mixture and whisk until blended. Stir the egg mixture back into the saucepan and increase heat to medium.
- Stir the mixture constantly with a wooden spoon, until the mixture is thickened like a custard sauce.
- Stir in remaining cream, milk and powdered milk. Strain the mixture through a fine mesh strainer. Stir in reserved chilled blueberry purée, remaining tablespoon of crème de cassis and vanilla.
- Cover and refrigerate at least 6 hours before continuing.
- Turn the appliance on and pour the chilled mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes.
- The Gelato will produce a soft, creamy texture. For a firm ice cream, transfer to an air tight container and place in the freezer for 2 hours.

## Mango Gelato

350g 1.5cm mango cubes (thawed, if frozen)  
55ml mango juice  
220ml milk  
110g sugar  
25g fat free powdered milk  
4 large egg yolks  
110ml single cream  
½ tsp vanilla extract

- Place mango cubes in a food processor fitted with the metal “s” blade or in a blender (if using a blender, use 175g at a time for best results). Process until completely puréed and smooth, you will have approximately 400ml mango purée.
- Stir in the mango juice and refrigerate while continuing with recipe.
- Place the milk, sugar and powdered milk in a large saucepan. Bring to a simmer over a medium heat and stir to dissolve the sugar. Keep warm over low heat.
- Place the egg yolks in a medium bowl and whisk until thickened, approximately 2 minutes. Whilst whisking, slowly add 100ml of the hot milk/sugar mixture and whisk until blended. Stir the egg mixture back into the saucepan; increase heat to medium.
- Stir the mixture constantly with a wooden spoon, until the mixture is thickened like a custard sauce. Strain the custard through a fine mesh strainer into a medium bowl.
- Stir in light cream, reserved mango purée and vanilla. Cover and refrigerate at least 6 hours before continuing.
- Turn the appliance on and pour the chilled mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes.
- The Gelato will produce a soft, creamy texture. For a firm ice cream, transfer to an air tight container and place in the freezer for 2 hours.

## Vanilla Frozen Yoghurt

190ml milk

90g granulated sugar

440g fat free vanilla yoghurt

30ml double cream

½ tbsp vanilla extract

- Place the milk and sugar in a medium bowl, whisk together until the sugar is dissolved. Stir in the yoghurt, cream and vanilla extract. Cover and chill for 2-3 hours.
- Turn the appliance on, pour the chilled mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes. This will produce a soft frozen yoghurt. For a firm frozen yoghurt, transfer to an air tight container and place in the freezer for 2 hours.

## Chocolate Cherry Frozen Yogurt

110g dark or milk chocolate, cut into 1cm pieces  
165ml milk, heated to a simmer  
440ml low fat vanilla yogurt  
40g granulated sugar  
30ml maraschino cherry juice  
100g drained maraschino cherries, roughly chopped

- Place the chocolate in a food processor fitted with the metal “s” blade and pulse to chop.
- With the machine running, add warmed milk in a slow, steady stream and process until the chocolate is melted. Add the yogurt, sugar, and cherry juice and process until smooth.
- Chill for at least 2 hours.
- Turn the appliance on, pour the chilled mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes.
- During the last 5 minutes of freezing, add the chopped cherries.
- This will produce a soft frozen yoghurt. For a firm frozen yoghurt, transfer to an air tight container and place in the freezer for 2 hours.

## Very Berry Frozen Yogurt

30ml milk

75g granulated sugar

440ml low fat vanilla yogurt

225g frozen mixed berries, thawed, puréed and strained to remove seeds

½ tsp vanilla, almond, or lemon extract

- Place the milk and sugar in a medium bowl, whisk together until the sugar is dissolved. Stir in the yoghurt, berry purée and extract. Cover and chill for 2-3 hours.
- Turn the appliance on, pour the chilled mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes.
- This will produce a soft frozen yoghurt. For a firm frozen yoghurt, transfer to an air tight container and place in the freezer for 2 hours.

## Coffee Latte Frozen Yogurt

110ml milk

½ packet plain gelatin

55g granulated sugar

2 tbsp instant coffee/espresso powder

350ml low fat vanilla yogurt

30ml milk

30ml double cream

- Place milk in a medium saucepan, sprinkle with gelatin and let stand for 1 minute. Heat milk and gelatin and stir until smooth.
- Stir in sugar and coffee and cook until sugar is dissolved. Transfer to a medium bowl and cool.
- Add yogurt, milk and cream, stir until completely blended.
- Turn the appliance on, pour the chilled mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes
- This will produce a soft frozen yoghurt. For a firm frozen yoghurt, transfer to an air tight container and place in the freezer for 2 hours.

## Fresh Lemon Sorbet

340g granulated sugar  
330ml water  
250ml freshly squeezed lemon juice  
1 tbsp lemon zest

- Place the sugar and water in a medium saucepan and bring to the boil. Reduce the heat and simmer without stirring until the sugar dissolves, 3-5 minutes. Cool completely.
- When cool add the lemon juice and zest and stir well. Cover and chill for 2-3 hours.
- Turn the appliance on, pour the chilled mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes.
- This will produce a soft sorbet. For a firm frozen sorbet, transfer to an air tight container and place in the freezer for 2 hours.

### Variations:

**Fresh Lime Sorbet:** Substitute 250ml freshly squeezed lime juice for the lemon juice and 1 tbsp finely chopped lime zest for the lemon zest.

**Fresh Lemon-Lime Sorbet:** Use half lemon juice and half lime juice and ½ tbsp each of finely chopped lemon and lime zest.

## Dark Chocolate Sorbet

450ml water

190g granulated sugar

40g brown sugar

100g unsweetened cocoa powder

½ tbsp vanilla extract

- Combine the water and sugars in a large saucepan and place over a medium heat. Stir until the sugar dissolves.
- Whisk in the cocoa and bring the mixture to a simmer. Simmer for 2 minutes, stirring constantly. Remove from the heat and transfer to a medium bowl. Stir in the vanilla. Chill in the refrigerator for 2 hours. Stir the chilled mixture.
- Turn the appliance on, pour the chilled mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes.
- This will produce a soft sorbet. For a firm frozen sorbet, transfer to an air tight container and place in the freezer for 2 hours.

## Sweet Dark Cherry Sorbet

65g granulated sugar

55ml water

0.70kg pitted sweet dark cherries

30ml fresh lemon juice

55ml syrup

- Place sugar and water in a small saucepan. Bring to the boil over a medium-high heat, reduce heat to medium, and cook until the sugar is completely dissolved to make a simple syrup – you will have about 1-2 cups simple syrup. Transfer to a bowl and cool completely.
- Place the cherries in a food processor fitted with the metal “s” blade. Pulse to chop, then process until completely puréed – you will have approximately 700ml of purée. Stir in the lemon juice, syrup, and cooled simple syrup. Cover and chill for 2 hours or longer.
- Turn the appliance on, pour the chilled mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes.
- This will produce a soft slushy texture similar to a freshly scooped Italian ice. For a firm frozen yoghurt, transfer to an air tight container and place in the freezer for 2 hours.

## Raspberry 'Ritas

200g raspberries, thawed, if frozen

150ml frozen limeade, thawed

40ml chilled Triple Sec

40ml chilled tequila

Thin lime slices for garnish

- Combine raspberries and limeade in a blender or food processor fitted with the metal “s” blade. Process until smooth. Press through a fine mesh strainer to remove seeds.
- Turn the appliance on, pour the juice mixture into the freezer bowl and leave the mixture to thicken, 20-25 minutes (mixture should be very thick as liquors will thin it out).
- Add chilled Triple Sec and tequila during the last 2 to 3 minutes of mixing.
- Serve immediately in stemmed glasses with straws, or freeze until ready to serve. Garnish with a thin slice of lime.

### Variation:

**Peachy 'Ritas:** Substitute sliced peaches for the raspberries.

The Cuisinart logo is displayed in white text on a black square background.

## Slushy Julius

220ml water

40g granulated sugar

165ml concentrated orange juice

275ml milk or coconut milk

1 tsp vanilla extract

- Combine water and sugar and stir until sugar is completely dissolved. Stir in remaining ingredients.
- Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened and slushy, about 12 to 20 minutes, depending on thickness preferred. Transfer to tall glasses and serve with straws and a maraschino cherry garnish.







[www.cuisinart.co.uk](http://www.cuisinart.co.uk)

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