

Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Cuisinart® Supreme™ Commercial Quality Ice Cream Maker

ICE-50BCC Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IB-5012-CAN

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest Cuisinart Repair Centre for examination, repair, electrical or mechanical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electric shock or risk of injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. This appliance is for household use. Any servicing other than cleaning and user maintenance should be done only by authorized Cuisinart Repair Personnel.

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SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base and mixing arm in water.
- To reduce the risk of fire or electric shock, do not disassemble the base.
Note: the base does not contain any user-serviceable parts.
- Repairs should be made only by authorized personnel.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never clean with scouring powders or hard implements.
- Unit should remain upright at all times. If unit is turned on its side or upside down, you will need to put it in upright position and wait 24 hours before using.

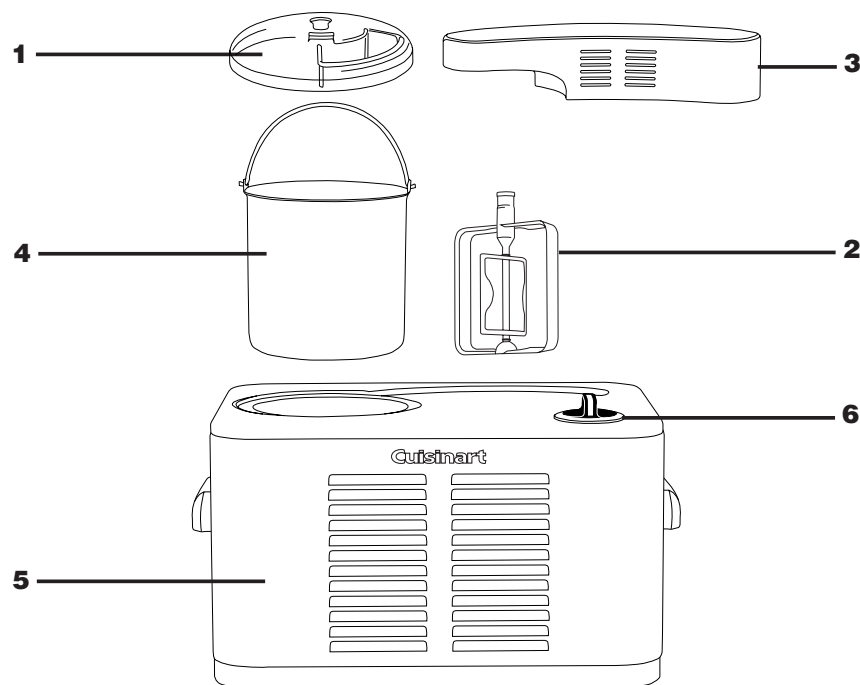
INTRODUCTION

Congratulations on your purchase of the Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Now you can delight family and friends with decadently rich homemade ice creams, light fruit sorbets, creamy sherbets and deliciously healthy frozen yogurt. The Cuisinart Supreme™ Commercial Quality Ice Cream Maker has a built-in compressor freezer that eliminates the need to pre-freeze the bowl, so frozen desserts and drinks are ready faster! Don't forget, extras can be added during the cycle through the opening in the transparent lid.

With the touch of a button, this stunning brushed stainless dessert maker automatically starts the process. Just add the ingredients to the mixing bowl, set the timer and create the smoothest, creamiest frozen desserts.

FEATURES AND BENEFITS

- 1. Transparent Lid with Opening**
Use to add toppings and mix-ins like chips or nuts, without interrupting the freezing cycle, and you can see every phase.
- 2. Mixing Paddle**
Mixes and aerates ingredients in freezer bowl to create frozen dessert.
- 3. Motor Arm**
- 4. Mixing Bowl**
Anodized Aluminum Bowl. No Pre-chill or Freezing Bowl Required.
- 5. Base**
Contains heavy-duty compressor motor strong enough to handle ice cream, frozen yogurt, sherbet, and sorbet.
- 6. On/Off Timer Dial**



BEFORE USING FOR THE FIRST TIME

DO NOT immerse the compressor motor base and mixing arm in water. Wipe it with a moist cloth. Wash the lid, mixing bowl and mixing paddle in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT clean any of the parts with abrasive cleaners, hard implements, or in the dishwasher.

MAKING FROZEN DESSERTS OR DRINKS

Caution: Unit should remain upright at all times. If unit is turned on its side or upside down, you will need to put it in upright position and wait 24 hours before using.

- 1. Prepare recipe ingredients from the Cuisinart recipe book or from your recipe.** If you use your own recipe, be sure it yields 1-1/2 quarts (1.4 L) or less. For best results, prepare ingredients in an easy-pour container.
- 2. Place mixing bowl in unit**
- 3. Pour ingredients into bowl**
- 4. Put motor arm and lid together**
- 5. Place mixing paddle in lid. Paddle does not fit tightly.** (It is snug enough to hold paddle in but not to lock in).
- 6. Place lid and motor arm on unit**
- 7. Turn dial to selected time (maximum: 60 minutes).** Processing will begin. The unit will stop mixing and turn itself off when set time has elapsed. Audible tone will sound to alert you that unit is off .

Note: If frozen dessert reaches maximum thickness before set time has elapsed, the unit will stop mixing. If you don't shut off the unit manually, the timer will continue counting down to "0" and will then shut itself off.

- 8. Frozen desserts or drinks process in 35-60 minutes.** Processing time depends on the recipe, the amount of dessert being made, and temperature of the ingredients being used. Soft ice cream takes about 35-45 minutes; hard ice cream takes about 45-60 minutes. For firmer consistency, transfer the dessert to an airtight container and store it in the freezer for at least two hours.

ADDING INGREDIENTS

Ingredients such as 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 ingredient spout. Nuts and other ingredients should be no larger than a chocolate chip.

CLEANING AND STORAGE

Cleaning

Clean the mixing bowl, mixing paddle and lid in warm, soapy water. Wipe motor base clean with damp cloth. Dry all parts thoroughly. Do not wash parts in the dishwasher.

Storage

Be sure to store your unit in an upright position.

RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen drinks and desserts. You may create or use recipes of your own, as long as they yield no more than 1-1/2 quarts (1.4 L).

Note: You should start with no more than 4-1/2 cups (1-1/8 L) of liquid, as it will expand in volume.

Recipe Tips:

- Frozen desserts from the Cuisinart® Supreme™ Commercial Quality Ice Cream Maker use pure, fresh ingredients. Because of this, the desserts and drinks do not have the same characteristics as commercially prepared frozen desserts and drinks. Most store-bought versions use gums and preservatives to make them firmer. **If you desire a firmer consistency, transfer the dessert or drink to an airtight container and store in the freezer until desired consistency is reached, usually two or more hours.**
- Some recipes use precooked ingredients. For best results, the mixture should be chilled overnight before using. Or, chill the recipe over an ice bath, until it is completely cooled, before using.
- To make an ice bath, fill a large container with ice and water. Place saucepan or other container into the ice bath. Cool precooked ingredients completely.
- Prior to freezing, most mixed recipes may be stored in the refrigerator for up to 3 days.
- You may substitute lower fat creams (e.g. half and half) and milk (reduced fat or lowfat) for heavy cream and whole milk used in many recipes. However, keep in mind that 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, be sure to use the same volume of the substitute as you would have used of the original item. For example, if the recipe calls for two cups (500 ml) of cream, use a total of two cups (500 ml) of the substitute [such as 1 cup (250 ml) cream, 1 cup (250 ml) whole milk].
- You may substitute artificial sweeteners for sugar. If the recipe is to be precooked, add the sweetener after the heating process is complete and ingredients have cooked. Stir the mixture thoroughly to dissolve the sweetener.
- When making sorbet, be sure to test the ripeness and sweetness of the fruit before you use it. 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.

- The Cuisinart recipes listed below will yield up to 1-1/2 quarts (1.4 L) of dessert or drink. When pouring ingredients in through the ingredient spout, **DO NOT** fill the freezer bowl higher than 1-1/4" (3 cm) from the top of the freezer bowl. The ingredients will increase in volume during the freezing process.
- Make sure mixing arm and lid are in place before turning on machine.
- Well-chilled mixtures may require shorter mixing times.
- Mixing time suggestions can vary due to ingredients and type of recipe.

Ice Cream Pies

You can easily make an ice cream pie using any flavour of ice cream, frozen yogurt, or even sorbet. Begin with a cooled crust – traditional pastry or crumb (it may be placed in the freezer while you are mixing your filling). You may fill the crust directly or add a layer of syrup or chocolate, or sprinkle the hot crust with chopped chocolate, chocolate chips or nuts. Spoon your frozen mixture directly from the Cuisinart® Supreme™ Commercial Quality Ice Cream Maker into the chilled crust. Freeze for 1 hour until the top is firm, then cover and freeze until needed. Thirty minutes before serving, remove from the freezer and place in the refrigerator. Serve plain, or with additional toppings. Freshly whipped cream makes a nice garnish.

Ice Cream Sodas

Ice cream sodas are made with a flavouring/syrup, soda, a scoop of your favourite ice cream, frozen yogurt or sorbet. Place 2 tablespoons (30 ml) syrup in the bottom of a large glass. Add chilled soda or seltzer to within 3 inches (7.5 cm) of the lip of the glass. Top with 1 large scoop of very firm ice cream, frozen yogurt or sorbet. The ice cream soda may be topped off with a dollop of whipped cream. You may do a traditional soda such as a Black & White (chocolate syrup, seltzer, vanilla ice cream) or something more exotic like ginger ale with a scoop of fruit flavoured sorbet.

QUICK & EASY

VANILLA ICE CREAM

Makes ten 1/2-cup (125 ml) servings

- 1 cup (250 ml) whole milk, well chilled
- 3/4 cup (180 ml) granulated sugar
- 2 cups (500 ml) heavy cream, well chilled
- 1 – 2 teaspoons (5-10 ml) pure vanilla extract, to taste

In a medium bowl, use a Cuisinart® Hand Mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 – 2 minutes on low speed. Stir in the heavy cream and vanilla to taste. Cover, refrigerate, and chill if time allows.

Pour into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. If desired, transfer the ice cream to an airtight container and place in freezer until firm, about 2 hours, to “ripen.” Remove from freezer 10 minutes before serving.

Nutritional analysis per serving:

*Calories 242 (67% from fat) • carb. 19g • pro. 2g • fat 18g
• sat. fat 11g • chol. 69mg • sod. 35mg • calc. 80mg • fiber 0g*

Variations:

Mint Chip: Omit the vanilla and replace with 1 to 1-1/2 teaspoons (5-7 ml) pure peppermint extract (to taste). Chop your favourite 4-ounce (113 g) bittersweet or semi-sweet chocolate bar into tiny, uneven pieces. Add the chopped chocolate during the last 5 minutes of mixing.

Butter Pecan (Almond): Melt 1 stick unsalted butter in a Cuisinart® 10-inch (25 cm) skillet. Add 1 cup (250 ml) roughly chopped pecans (almonds) and 1 teaspoon (5 ml) kosher salt. Cook over medium-low heat, stirring frequently, until the pecans are lightly browned. Remove from the heat; strain (the butter will have a pecan flavor and may be reserved for another use). Allow the pecans to cool completely. Add the toasted buttered pecans during the last 5 minutes of mixing.

Pistachio: Add 1/2 teaspoon (2 ml) almond extract to the base mixture. Add 1 cup (250 ml) roughly chopped shelled pistachios (salted or unsalted) during the last 5 minutes of mixing.

Cookies & Cream or Candy & Cream: Add 3/4 cup (180 ml) coarsely chopped cookies (chocolate chip, *Oreo®, Mint Oreo®, chocolate covered graham crackers, etc.) or candy bar during the last 5 minutes of mixing.

*Oreo is a registered trademark owned by the Nabisco Brands Company.

CHOCOLATE ICE CREAM

Makes ten 1/2-cup (125 ml) servings

- 1 cup (250 ml) whole milk
- 1/2 cup (125 ml) granulated sugar
- 8 ounces (227 g) bittersweet or semi-sweet chocolate (your favourite), broken into 1/2-inch (1 cm) pieces
- 2 cups (500 ml) heavy cream, well chilled
- 1 teaspoon (5 ml) pure vanilla extract

Heat the whole milk until it is just bubbling around the edges (this may be done on the stovetop or in a microwave). In a Cuisinart® Blender or Food Processor fitted with the metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk; process until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla to taste. Cover, refrigerate, and chill for 2 hours or longer.

Stir chocolate mixture and pour into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. If desired, transfer the ice cream to a resealable container and place in freezer until firm, about 2 hours, to “ripen.” Remove from freezer 10 minutes before serving.

Nutritional analysis per serving:

*Calories 370 (60% from fat) • carb. 34g • pro. 3g • fat 25g
• sat. fat 11g • chol. 65mg • sod. 31mg • calc. 80mg • fiber 0g*

Variations:

Chocolate Almond: Add 1/2 teaspoon (2 ml) pure almond extract along with the vanilla. Add 1/2 – 3/4 cup (125 ml - 180 ml) chopped toasted almonds or chopped chocolate-coated almonds during the last 5 – 10 minutes of freezing.

Chocolate Cookie: Add 1/2 - 1 cup (125 ml - 250 ml) chopped cookies (chocolate chip or chocolate sandwich, chocolate mint, chocolate covered graham crackers, etc.) during the last 5 minutes of freezing. Transfer to a container and freeze for 2 hours before serving.

Chocolate Fudge Brownie: Add 1/2 - 1 cup (125 ml - 250 ml) chopped day-old brownies during the last 5 minutes of freezing. Transfer to a container and freeze for 2 hours before serving.

Chocolate Marshmallow Swirl: When removing the ice cream to a container for freezing, layer it with dollops of your favourite chocolate sauce and scoops of marshmallow crème (Fluff). Freeze at least 2 hours before serving.

COFFEE ICE CREAM

Makes ten 1/2-cup (125 ml) servings

- 1 cup (250 ml) whole milk, well chilled**
- 3/4 cup (180 ml) granulated sugar**
- 2 – 3 tablespoons (30 ml - 45 ml) instant espresso or coffee, to taste**
- 2 cups (500 ml) heavy cream, well chilled**
- 1 teaspoon (5 ml) pure vanilla extract**

In a medium bowl, use a Cuisinart® Hand Mixer (or a whisk) to combine the milk, granulated sugar, and espresso powder until the sugar and espresso are dissolved, about 1 – 2 minutes on low speed. Stir in the heavy cream and vanilla. Cover, refrigerate, and chill if time allows.

Pour mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. Serve immediately or transfer the ice cream to an airtight container and place in freezer until firm, about 2 hours, to “ripen.” Remove from freezer 10 minutes before serving.

Nutritional analysis per serving:

*Calories 241 (67% from fat) • carb. 18g • pro 3g • fat 18g
• sat. fat 11g • chol. 69mg • sod. 30mg • calc. 77mg • fiber 0g*

MOCHA LATTE ICE CREAM

Makes ten 1/2-cup (125 ml) servings

- 1 cup (250 ml) whole milk, well chilled**
- 3/4 cup (180 ml) brown sugar, packed**
- 2 tablespoons (30 ml) instant espresso or coffee**
- 2 tablespoons (30 ml) unsweetened cocoa powder**
- 2 cups (500 ml) heavy cream, well chilled**
- 1 teaspoon (5 ml) pure vanilla extract**

In a medium bowl, use a Cuisinart® Hand Mixer (or a whisk) to combine the milk, sugar, espresso powder, and cocoa until the sugar and espresso are dissolved, about 1 – 2 minutes on low speed. Stir in the heavy cream and vanilla.

Stir mixture and pour into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle on lid; place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. Serve immediately or transfer the ice cream to a resealable container and place in freezer until firm, about 2 hours, to “ripen.” Remove from freezer 10 minutes before serving.

Nutritional analysis per serving:

*Calories 241 (67% from fat) • carb. 18g • pro. 3g • fat 18g
• sat. fat 11g • chol. 69mg • sod. 30mg • calc. 80mg • fiber 0g*

CINNAMON BROWN SUGAR ICE CREAM

Makes ten 1/2-cup (125 ml) servings

- 1 cup (250 ml) whole milk, well chilled**
- 3/4 cup (180 ml) brown sugar, packed**
- 2 teaspoons (10 ml) ground cinnamon***
- 2 cups (500 ml) heavy cream, well chilled**
- 1-1/2 teaspoons (7 ml) pure vanilla extract, to taste**

In a medium bowl, use a Cuisinart® Hand Mixer (or whisk) to combine the milk, brown sugar and cinnamon until the sugar is dissolved, about 1 – 2 minutes on low speed. Stir in the heavy cream and vanilla. If time allows, cover and refrigerate.

Pour mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. Serve immediately or transfer the ice cream to a resealable container and place in freezer until firm, about 2 hours, to “ripen.” Remove from freezer 10 minutes before serving.

*There are many types of cinnamon available. Try this ice cream using a China Cassia cinnamon, or a Saigon cinnamon.

Nutritional information per serving:

*Calories 242 (67% from fat) • carb. 19g • pro. 2g • fat 18g
• sat. fat 11g • chol. 68mg • sod. 35mg • calc. 80mg • fiber 0g*

PEANUT BUTTER CUP ICE CREAM

Makes ten 1/2-cup (125 ml) servings

- 1 cup (250 ml) creamy peanut butter**
- 3/4 cup (180 ml) granulated sugar**
- 1 cup (250 ml) whole milk**
- 1-1/3 cups (330 ml) heavy cream**
- 1-1/2 teaspoons (7 ml) vanilla extract**
- 3/4 cup (180 ml) roughly chopped Reese's® Peanut Butter Cups**
- 1/3 cup (80 ml) chopped toasted peanuts**

In a medium bowl, use a Cuisinart® Hand Mixer on low speed, or a whisk, to combine peanut butter and sugar until smooth. Add the milk and blend

on low speed until smooth and sugar is dissolved, about 2 minutes. Stir in heavy cream and vanilla.

Pour mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. Five minutes before freezing/mixing ends, add chopped candy and nuts through opening in lid.

Serve immediately or transfer the ice cream to a resealable container and place in freezer for 2 hours or longer to “ripen.” Remove from freezer 10 minutes before serving.

Nutritional information per serving:

*Calories 431 (67% from fat) • carb. 25g • pro. 10g • fat 33g
• sat. fat 15g • chol. 59mg • sod. 164mg • calc. 73mg • fiber 1g*

CHEESECAKE ICE CREAM

Makes ten 1/2-cup (125 ml) servings

- 12 ounces (340 g) lowfat cream cheese cut in 1-inch (2.5 cm) pieces, at room temperature**
- 1 can [14 ounces (397 ml)] fat free sweetened condensed milk**
- 2 cups (500 ml) fat free half-&-half**
- 2 teaspoons (10 ml) pure vanilla extract**
- 1 teaspoon (5 ml) pure lemon extract**
- 1/2 teaspoon (2 ml) pure almond extract**

Place cream cheese and sweetened condensed milk in a medium bowl. Blend using a hand mixer on medium speed until smooth and creamy with no visible lumps. With the mixer on low speed, stir in half-&-half, vanilla, lemon and almond extracts. Stir until smooth. (For best results, refrigerate for 2 hours or longer.)

Pour mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid/mixing arm on unit. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. Serve immediately, or transfer to a resealable container and freeze until ready to use. Remove from freezer 10 minutes before serving. Serve plain or top with a fruit sauce such as a cherry or blueberry sauce.

Nutritional information per serving:

*Calories 228 (33% from fat) • carb. 29g • pro. 8g • fat 8g
• sat. fat 5g • chol. 19mg • sod. 317mg • calc. 189mg • fiber 0g*

Variations:

Cherry Cheesecake Ice Cream: Strain 1 can [21 ounce (595 ml)] Cherry Pie filling, reserving the sauce and cherries separately. Prepare Cheesecake Ice Cream, reducing the half-&-half to 1-1/2 cups (375 ml). Stir the reserved sauce into the ice cream mixture and mix/chill as directed. Five minutes before the ice cream is ready, add 1/2 cup (125 ml) of the cherries through the opening in the lid. When ice cream is mixed, transfer to a resealable container, layering the remaining cherries in dollops as the ice cream is placed in the container. Stir gently to swirl in and distribute. Freeze for 2 hours or longer before serving. Remove from freezer 10 minutes before serving.

GOURMET FLAVOURS:

VANILLA BEAN ICE CREAM

Makes ten 1/2-cup (125 ml) servings

- 2-1/2 cups (625 ml) heavy cream**
- 1-1/4 cups (300 ml) whole milk**
- 1 vanilla bean, split lengthwise**
- 6 large egg yolks**
- 3/4 cup (180 ml) granulated sugar**
- 1/4 teaspoon (1 ml) salt**
- 1 tablespoon (15 ml) pure vanilla extract**

Place cream, milk and vanilla bean in a heavy 3-3/4 quart (3.6 L) saucepan. Bring to a simmer over medium low heat. Reduce heat to low and simmer for 15 minutes.

Place egg yolks and sugar in a medium bowl. Using a hand mixer, beat on highest speed until thick and pale, and mixture forms a ribbon when beaters are lifted, about 3 minutes – mixture will resemble mayonnaise. With the mixer on low speed, slowly add 1 cup (250 ml) of the hot cream/milk mixture to the egg yolk/sugar mixture. Stir the egg/cream mixture back into the simmering cream/milk. Cook over medium low heat, stirring constantly, just until the mixture reaches 160°F (70°C) on a candy or instant read thermometer – do not boil. Strain the custard through a sieve into a medium bowl. Using the back of a knife, scrape out the seeds of the vanilla bean; stir seeds into the custard. Stir in salt and vanilla extract. Place a sheet of plastic wrap directly on the custard. Place in the refrigerator until completely chilled, at least 8 hours. Custard can be prepared a day ahead.

Place chilled custard into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. Serve immediately or transfer to a resealable container, cover, and place in freezer to “ripen” for 2 hours or longer before serving. Remove from freezer 10 minutes before serving.

Nutritional information per serving:

*Calories 314 (72% from fat) • carb. 18g • pro. 4g • fat 26g
• sat. fat 15g • chol. 201mg • sod. 103mg • calc. 87mg • fiber 0g*

Variations:

Fresh Peaches & Cream: Combine 2 cups (500 ml) chopped ripe peaches with 1/2 cup (125 ml) sugar and 3 tablespoons (45 ml) freshly squeezed lemon juice and let macerate for 2 hours. Drain and stir the accumulated juices into the chilled cream base. Chill the custard as directed, adding the reserved chopped peaches during the last 5 minutes of chilling.

Fresh Strawberries & Cream: Purée 1 pound (454 g) fresh or frozen thawed strawberries in a food processor or blender. Strain through a fine mesh sieve and discard seeds. You will have about 8-10 ounces (227 - 283 g) strawberry purée. Prepare Vanilla Bean Ice Cream, reducing amount of milk by 1/2 cup (125 ml). Stir in strawberry purée. Mix/chill ice cream as directed. Five minutes before ice cream is ready, add 1/2 cup (125 ml) sliced or quartered fresh strawberries.

CRÈME BRULÉE ICE CREAM

Makes ten 1/2-cup (125 ml) servings

2-1/2 cups (625 ml) heavy cream
1-1/4 cups (300 ml) whole milk
1 vanilla bean, split lengthwise
6 large egg yolks
3/4 cup (180 ml) light or dark brown sugar, packed
1/4 teaspoon (1 ml) salt
1 tablespoon (15 ml) pure vanilla extract

Place cream, milk and vanilla bean in a heavy 3-3/4 quart (3.6 L) saucepan. Bring to a simmer over medium low heat. Reduce heat to low and simmer for 15 minutes.

Place egg yolks and brown sugar in a medium bowl. Using a hand mixer, beat on highest speed until thick and pale tan, and mixture forms a ribbon when beaters are lifted, about 3 minutes. With the mixer on low speed, slowly add 1 cup (250 ml) of the hot cream/milk mixture to the egg yolk/sugar mixture. Stir the egg/cream mixture back into the simmering cream/milk. Cook over medium low heat, stirring constantly, just until the mixture reaches 160°C (70°C) on a candy or instant read

thermometer – do not boil. Strain the custard through a sieve into a medium bowl. Using the back of a knife, scrape out the seeds of the vanilla bean; stir seeds into the custard. Stir in salt and vanilla extract. Place a sheet of plastic wrap directly on the custard. Place in the refrigerator until completely chilled, at least 8 hours. Custard can be prepared a day ahead.

Place chilled custard into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid on unit. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. Serve immediately or transfer to a resealable container, cover, and place in freezer.

Remove from freezer 10 minutes before serving. Serve topped with Brulée Crunch.

Nutritional information per serving (Ice Cream only):

*Calories 379 (61% from fat) • carb. 34g • pro. 4g • fat 26g
• sat. fat 15g • chol. 202mg • sod. 108mg • calc. 101mg • fiber 0g*

BRULÉE CRUNCH

1 teaspoon (5 ml) unsalted butter, melted
3/4 cup (180 ml) granulated sugar
1/2 teaspoon (2 ml) water

Use a baking sheet with sides, and line it with a sheet of aluminum foil. Brush foil to coat with melted butter; reserve. Place sugar in heavy weight 10-inch (25 cm) nonstick skillet.

Cook sugar over medium-high heat, shaking occasionally, until the sugar begins to melt – do not leave unattended. While sugar is melting, cook and stir with a wooden spoon for about 3 to 4 minutes, until sugar is melted and coppery in colour. Remove from heat. Carefully stir in 1/2 teaspoon (2 ml) water – mixture will bubble up slightly. Pour immediately onto prepared sheet, spreading the sugar as thinly as possible – do not touch with fingers; melted sugar will burn skin. Let cool for 30 minutes. When cool, break into shards. Store in a tightly sealed container. Sprinkle over Crème Brulée Ice Cream just before serving.

Nutritional information (Brulée Crunch only):

*Calories 61 (5% from fat) • carb. 15g • pro. 0g • fat 0g
• sat. fat 0g • chol. 1mg • sod. 0mg • calc. 0mg • fiber 0g*

WHITE CHOCOLATE ICE CREAM WITH CHOCOLATE CHUNKS AND MACADAMIA NUTS

Makes ten 1/2-cup (125 ml) servings

- 1-1/4 cups (300 ml) whole milk
- 1-1/3 cups (330 ml) heavy cream
- 2/3 cup (160 ml) sugar
- 4 large eggs
- 8 ounces (227 g) white chocolate, chopped
- 1 tablespoon (15 ml) brandy or Kirschwasser
- 1 teaspoon (5 ml) vanilla extract
- 1 teaspoon (5 ml) almond extract
- 2 ounces (57 g) bittersweet chocolate, chopped in 1/4 - 1/2-inch (0.6 cm - 1.2 cm) chunks
- 1/3 cup (80 ml) toasted macadamia nuts, chopped

Combine milk and cream in a heavy bottomed saucepan and bring to a simmer over medium low heat. In a medium bowl, beat the sugar and eggs until thick and light. Measure out one cup (250 ml) of the hot milk mixture. With the mixer on low speed, add the hot milk to the egg mixture in a steady stream. Stir the egg mixture into the saucepan. Cook over low heat, stirring constantly, until the mixture reaches 160°F (70°C) when checked with an instant read or candy thermometer. Add the chopped white chocolate, and stir until it is completely melted. Transfer to a bowl. Cover with plastic wrap placed directly on the surface of the custard and refrigerate until completely cooled (at least 8 hours).

Pour the chilled custard into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place the mixing paddle in the lid; place lid on unit. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. Five minutes before mixing ends, (mixture will be thick and creamy with the appearance of a soft serve ice cream) add the chopped chocolate and nuts – continue to mix for 5 minutes. If desired, transfer the ice to an airtight container and place in freezer until firm. Remove from freezer 10 minutes before serving.

Nutritional information per serving:

*Calories 402 (62% from fat) • carb. 32g • pro. 6g • fat 29g
• sat. fat 15g • chol. 141mg • sod. 78mg • calc. 137mg • fiber 1g*

CHOCOLATE TRUFFLE ICE CREAM

Makes ten 1/2-cup (125 ml) servings

- 1-1/3 cups (330 ml) whole milk
- 1-1/2 cups (375 ml) heavy cream
- 1 vanilla bean

- 3/4 cup (180 ml) sugar
- 3/4 cup (180 ml) unsweetened cocoa
- 4 large eggs
- 8 ounces (227 g) bittersweet chocolate, chopped
- 1-1/2 teaspoons (7 ml) vanilla extract

In a medium saucepan with a heavy bottom, combine the whole milk and heavy cream over medium low heat. With a sharp knife, split the vanilla bean lengthwise; use the blunt edge of the knife to scrape out the “seeds” of the vanilla bean. Stir the seeds and bean pod into the milk/cream mixture. Simmer the milk/cream mixture over low heat for 30 minutes. After 30 minutes, remove the vanilla bean pod and discard, or rinse and reserve for another use.

Combine the sugar, cocoa, and eggs in a medium bowl; use a hand mixer on medium speed to beat the sugar, cocoa, and eggs until thickened like mayonnaise. Measure 1 cup (250 ml) of the hot milk/cream mixture. With the mixer on low speed, add the hot milk/cream in a slow, steady stream to the thickened egg mixture and mix until completely incorporated. Stir the chopped chocolate into the saucepan with the hot milk/cream; stir until chocolate is melted. Stir the egg mixture into the hot milk/cream. Cook over low heat, stirring constantly, until the mixture thickens and begins to resemble a chocolate pudding. Transfer the chocolate mixture to a bowl. Cover with plastic wrap placed directly on the surface of the chocolate mixture, and refrigerate until completely cooled (8 hours or overnight).

Pour the chilled custard into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place the mixing paddle in the lid; place the lid on the unit. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. Serve immediately, or transfer the ice cream to an airtight container and place in freezer until ready to serve. Remove from freezer 10 minutes before serving.

Variation: Add 1/2 cup (125 ml) of your favourite chopped toasted nuts or 1/2 cup (125 ml) of your favourite chopped dark chocolate.

Nutritional information per serving:

*Calories 359 (60% from fat) • carb. 33g • pro. 7g • fat 26g
• sat. fat 15g • chol. 136mg • sod. 51mg • calc. 99mg • fiber 3g*

GREEN TEA ICE CREAM

Makes ten 1/2-cup (125 ml) servings

- 2 cups (500 ml) whole milk
- 1-1/4 cups (300 ml) heavy cream
- 3 tablespoons (45 ml) green tea powder (available in Asian markets)
- 5 egg yolks
- 3/4 cup (180 ml) granulated sugar

Bring milk, cream and green tea to a low simmer. Remove from heat and let steep for 15 minutes.

Beat egg yolks with sugar and cornstarch, using a hand mixer on medium speed until thick and pale – mixture should resemble mayonnaise. On low speed, gradually beat in 1 cup (250 ml) of the warm milk mixture. Stir the egg mixture into the milk mixture. Place over medium heat and stir until thick, and temperature reaches 160°F (70°C) – do not boil. Pour through a strainer. Stir in vanilla and a drop or two of green food colouring if desired. Cover with a sheet of plastic wrap placed directly on the custard. Refrigerate 8 hours or overnight.

Pour chilled custard into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid and mixing arm on unit. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. Serve immediately or transfer to a resealable container and freeze until ready to serve. Remove from freezer 10 minutes before serving.

Nutritional information per serving:

*Calories 214 (59% from fat) • carb. 19g • pro. 3g • fat 14g
• sat. fat 8g • chol. 113mg • sod. 40mg • calc. 85mg • fiber 0g*

LAVENDER ICE CREAM

Makes ten 1/2-cup (125 ml) servings

2-1/2 cups (625 ml) whole milk
1/3 cup (80 ml) food quality or organic lavender buds
6 large egg yolks
1/3 cup (80 ml) granulated sugar
1/3 cup (80 ml) lavender honey
3/4 cup (180 ml) heavy cream
1-1/2 teaspoons (7 ml) vanilla extract

Place milk and lavender buds in a 3-3/4 quart (3.6 L) sauce pan and bring to a simmer over medium heat. When bubbling around the edges, remove from heat and let steep for 30 minutes. Strain and discard lavender buds. Place milk over low heat to warm.

Place egg yolks and sugar in a medium bowl. Using a hand mixer, mix on medium speed until thickened and pale (mixture will resemble mayonnaise). With the hand mixer on low, slowly add 1 cup (250 ml) of the warm milk to the egg mixture and blend well. Stir this mixture back into the warm milk. Stir with a wooden spoon over medium low heat until the mixture bubbles and reaches a temperature of 160°F (70°C). Remove from heat and pour through a strainer. Stir in honey, heavy cream and vanilla. Cover with a piece of plastic wrap placed directly on the custard and chill for 8 hours or longer.

Pour lavender custard into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” ice cream or 45-60 minutes for “hard” ice cream and let mix until thickened. Serve immediately, or transfer to a resealable container and freeze until ready to serve. Remove ice cream from freezer 10 minutes before serving.

Nutritional information per serving:

*Calories 354 (59% from fat) • carb. 32g • pro. 7g • fat 26g
• sat. fat 15g • chol. 139mg • sod. 56mg • calc. 92mg • fiber 3g*

FROZEN YOGURTS:

VANILLA FROZEN YOGURT

Makes ten 1/2-cup (125 ml) servings

1-1/4 cups (300 ml) whole milk
3/4 cup (180 ml) granulated sugar
2-1/2 cups (625 ml) plain fat free yogurt
1/4 cup (50 ml) heavy cream
1 tablespoon (15 ml) pure vanilla extract

Place milk and sugar in a medium bowl; combine, using a whisk or hand mixer on low speed, until sugar is completely dissolved. Stir in yogurt, heavy cream and vanilla extract.

Place mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Attach paddle to lid and place lid/motor arm on unit. Set timer for 35-45 minutes for “soft” frozen yogurt or 45-60 minutes for “hard” frozen yogurt and let mix until thickened. Serve immediately, or transfer to a resealable container and freeze until ready to serve. Remove ice cream from freezer 10 minutes before serving.

Nutritional information per serving:

*Calories 130 (22% from fat) • carb. 21g • pro. 5g • fat 3g
• sat. fat 2g • chol. 14mg • sod. 62mg • calc. 145mg • fiber 0g*

CHOCOLATE FROZEN YOGURT

Makes ten 1/2-cup (125 ml) servings

- 1-1/2 cups (375 ml) whole milk or fat free half-&-half**
- 9 ounces (255 g) bittersweet or semisweet chocolate, chopped**
- 1/3 cup (80 ml) sugar**
- 2-1/2 cups (625 ml) low-fat or fat free vanilla yogurt**

Combine the milk, chocolate and sugar in a 2-quart (1.9 L) saucepan. Cook over medium heat, stirring constantly, until the chocolate is completely melted and sugar is dissolved. Cool completely in refrigerator.

Stir in vanilla yogurt. Pour into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” frozen yogurt or 45-60 minutes for “hard” frozen yogurt and let mix until thickened. Serve immediately, or transfer to a resealable container and freeze until ready to serve. Remove ice cream from freezer 10 minutes before serving.

Nutritional analysis per serving (made with whole milk)
Calories 219 (45% from fat) • carb. 28g • pro. 6g • fat 12g
• sat. fat 7g • chol. 8mg • sod. 56mg • calc. 157mg • fiber 1g

RASPBERRY FROZEN YOGURT

Makes ten 1/2-cup (125 ml) servings

- 16 ounces (454 g) raspberries (can use frozen, thawed)**
- 1 cup (250 ml) granulated sugar**
- 1/3 cup (80 ml) fresh lime juice**
- 3 cups (750 ml) fat free vanilla yogurt**

Place raspberries, sugar and lime juice in a medium bowl. Stir to blend. Cover and allow to macerate for 2 to 3 hours in the refrigerator. Place the raspberry mixture in a blender and blend for 15 to 20 seconds to purée.

Strain the mixture using a fine mesh strainer (chinois), pressing through the solids to remove all the seeds; discard seeds.

Combine the raspberry purée with the yogurt. Stir to blend until smooth. Pour raspberry mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid and mixing arm on unit. Set timer for 35-45 minutes for “soft” frozen yogurt or 45-60 minutes for “hard” frozen yogurt and let mix until thickened. Serve immediately or transfer to a resealable container and freeze until ready to serve. Remove from freezer 10 minutes before serving.

Nutritional information per serving:
Calories 157 (0% from fat) • carb. 36g • pro. 3g • fat 0g
• sat. fat 0g • chol. 1mg • sod. 40mg • calc 116mg • fiber 2g

QUICK PEACH FROZEN YOGURT

Makes ten 1/2-cup (125 ml) servings

- 1 can [14 ounces (397 g)] peaches packed in juice**
- 3 cups (750 ml) lowfat vanilla yogurt**
- 1/3 cup (80 ml) sugar**

Drain peaches, reserving 1/2 cup (125 ml) of the juice. Place peaches in a Cuisinart® blender or food processor fitted with the metal blade, pulse to chop the peaches. Add the vanilla yogurt, sugar, and reserved peach juice. Process until smooth and the sugar is dissolved, about 1 minute.

Pour the peach/yogurt mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” frozen yogurt or 45-60 minutes for “hard” frozen yogurt and let mix until thickened. Serve immediately or transfer the frozen yogurt to a resealable container and place in freezer until firm, about 2 hours, to “ripen.” Remove from freezer 10 minutes before serving.

Nutritional information per serving:
Calories 111 (6% from fat) • carb. 24g • pro. 3g • fat 1g
• sat. fat 0g • chol. 5mg • sod. 59mg • calc. 140mg • fiber 1g

SORBETS & SHERBETS:

FRESH LEMON SORBET

Bits of fresh citrus zest add a burst of flavour to these refreshing sorbets.

Makes ten 1/2-cup (125 ml) servings

- 2 cups (500 ml) sugar**
- 2 cups (500 ml) water**
- 1-1/2 cups (375 ml) freshly squeezed lemon juice**
- 1 tablespoon (15 ml) finely chopped lemon zest ***

Combine the sugar and water in a Cuisinart® medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 – 5 minutes. Cool completely. This is called simple syrup, and may be made ahead in larger quantities to have on hand for making Fresh Lemon Sorbet. Keep refrigerated until ready to use.

When cool, add the lemon juice and zest; stir to combine. Turn the machine ON. Pour the lemon mixture into mixing bowl of Cuisinart®

Supreme™ Commercial Quality Ice Cream Maker. Set timer for 35-45 minutes for “soft” sorbet or 45-60 minutes for “hard” sorbet and let mix until thickened. If desired, transfer the sorbet to an airtight container and place in freezer until firm, about 2 hours, to “ripen”. Remove from freezer 10 minutes before serving.

Nutritional analysis per serving:

*Calories 204 (0% from fat) • carb. 52g • pro. 19g • fat 0g
• sat. fat 0g • chol. 0mg • sod. 2mg • calc. 0mg*

Variations:

Fresh Lime Sorbet: Substitute 1-1/2 cups (375 ml) freshly squeezed lime juice for the lemon juice and 1 tablespoon (15 ml) finely chopped lime zest for the lemon zest.

Fresh Lemon-Lime Sorbet: Use half lemon juice and half lime juice and 1/2 tablespoon (7 ml) each of finely chopped lemon and lime zest.

***When zesting a lemon or lime, use a vegetable peeler to remove the coloured part of the citrus rind.**

FRESH PINK GRAPEFRUIT SORBET

Makes ten 1/2-cup (125 ml) servings

- 1-1/2 cups (375 ml) sugar**
- 1-1/2 cups (375 ml) water**
- 1 tablespoon (15 ml) finely chopped/grated grapefruit zest**
- 2 cups (500 ml) freshly squeezed pink grapefruit juice**
- 1/2 cup (125 ml) Orgeat syrup**

Combine the sugar and water in a medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 – 5 minutes. Cool completely.

When cool, add the zest, juice and orgeat syrup; stir to combine. Pour the grapefruit mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Set timer for 35-45 minutes for “soft” sorbet or 45-60 minutes for “hard” sorbet and let mix until thickened. If desired, transfer the sorbet to an airtight container and place in freezer until firm, about 2 hours, to “ripen”. Remove from freezer 10 minutes before serving.

*Orgeat Syrup is used for cocktails such as MaiTais or Scorpions and can be found with the drink mixes in most well-stocked grocery stores.

Nutritional information per serving:

*Calories 164 (0% from fat) • carb. 42g • pro. 0g • fat 0g
• sat. fat 0g • chol. 0mg • sod. 81mg • calc. 5mg • fiber 0g*

CRANBERRY/CRANBERRY GINGER SORBET

Makes ten 1/2-cup (125 ml) servings

- 3 cups (750 ml) fresh cranberries, washed and drained, stems removed and discarded**
- 1-1/2 cups (375 ml) granulated sugar**
- 1-1/2 cups (375 ml) white grape juice**
- 1 cup (250 ml) water**
- 1 tablespoon (15 ml) chopped fresh ginger***
- 1/4 teaspoon (1 ml) salt**
- 2 tablespoons (30 ml) light corn syrup**

Place cranberries, sugar, white grape juice, water, ginger and salt in a 3-3/4 quart (3.6 L) saucepan. Bring to a boil over high heat. Reduce heat to medium low and simmer for 15 minutes, until berries have popped and sugar has dissolved. Cool 10 to 15 minutes. Drain cranberries (reserve cooking liquid) and place in work bowl of food processor or in a blender. Add 1 cup (250 ml) cooking liquid. Cover and process until completely puréed and smooth. Press through a fine mesh strainer to remove seeds and pulp; discard seeds and pulp. Stir in remaining cooking liquid and corn syrup. Cover and refrigerate until totally chilled – 6 hours or longer.

Pour cranberry mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle on lid; place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” sorbet or 45-60 minutes for “hard” sorbet. If desired, transfer the sorbet to an airtight container and place in freezer until firm, about 2 hours, to “ripen.” Remove from freezer 10 minutes before serving.

***For Cranberry Sorbet, omit ginger. May add zest of 1 orange or lime.**

Nutritional information per serving:

*Calories 164 (0% from fat) • carb. 42g • pro. 0g • fat 0g
• sat. fat 0g • chol. 0mg • sod. 69mg • calc. 5mg • fiber 1g*

BLUEBERRY SORBET

Makes ten 1/2-cup (125 ml) servings

- 1-1/3 cups (330 ml) granulated sugar**
- 2/3 cup (160 ml) water**
- 2-1/2 pounds (1.15 kg) fresh or frozen blueberries (wild if possible)**
- 3 tablespoons (45 ml) fresh lime juice**
- 2 tablespoons (30 ml) light corn syrup**

Place sugar and water in a 1-1/2 quart (1.4 L) saucepan and bring to a boil over high heat. Reduce heat to medium and cook, undisturbed, until sugar is dissolved. Allow to cool completely. Thaw blueberries if frozen.

Place blueberries and lime juice in a blender or food processor fitted with the metal blade. Purée until smooth – this may require two batches, depending upon the size of the blender or processor. Press through a fine mesh sieve to remove seeds; discard seeds. Combine the strained blueberry purée with the cooled sugar syrup and corn syrup. Refrigerate 2 hours or longer for best results. Remove from freezer 10 minutes before serving.

Place the blueberry mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” sorbet or 45-60 minutes for “hard” sorbet and let mix until thickened. If desired, transfer the sorbet to an airtight container and place in freezer until firm, about 2 hours, to “ripen.” Remove from freezer 10 minutes before serving.

Nutritional information per serving:

*Calories 173 (4% from fat) • carb. 48g • pro. 1g • fat 1g
• sat. fat 0g • chol. 0mg • sod. 5mg • calc. 12mg • fiber 3g*

KIWI SORBET

Makes ten 1/2-cup (125 ml) servings

- 1-1/4 cups (300 ml) granulated sugar**
- 1 cup (250 ml) water**
- 2 pounds (900 g) ripe kiwis, peeled, quartered**
- 3 tablespoons (45 ml) fresh lime juice**
- 1 teaspoon (5 ml) vanilla extract**

Place sugar and water in a 1-1/2 quart (1.4 L) saucepan on high heat and bring to a boil. Reduce heat to medium and cook, undisturbed, until sugar is dissolved. Allow to cool completely.

Place kiwi pieces and lime juice in blender or food processor fitted with metal blade (this may require 2 batches, depending upon size of unit). Pulse to chop, then process continuously until the mixture is totally puréed and smooth. Transfer to a bowl. Stir in cooled sugar syrup and vanilla. Chill for 2 hours or longer for best results.

Place kiwi mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Attach mixing paddle and lid. Place the mixing paddle in lid and place lid and mixing arm on unit. Set timer for 35-45 minutes for “soft” sorbet or 45-60 minutes for “hard” sorbet and let mix until thickened. If desired, transfer to an airtight container and place in freezer until firm, about 2 hours, to “ripen.” Remove from freezer 10 minutes before serving.

Nutritional information per serving:

*Calories 159 (3% from fat) • carb. 40g • pro. 1g • fat 1g
• sat. fat 0g • chol. 0mg • sod. 1mg • calc. 38mg • fiber 2g*

MANGO TANGO SORBET

Makes ten 1/2-cup (125 ml) servings

- 2 cups (500 ml) mango cubes [1/2-inch (1 cm) – fresh or frozen, thawed]**
- 1 cup (250 ml) granulated sugar**
- 1/4 cup (50 ml) fresh lemon juice**
- zest of 1 tangerine or orange**
- 2-1/4 cups (550 ml) unsweetened tangerine juice**

Place mango cubes, sugar, lemon juice and tangerine zest in a medium bowl and stir. Allow to macerate for 1 hour or longer. Stir. Place in a blender or food processor and blend/process until completely puréed and smooth. Stir in tangerine juice. Refrigerate for 1 hour or longer.

Pour the mango/tangerine mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place the mixing paddle in lid and place lid and mixing arm on unit. Set timer for 35-45 minutes for “soft” sorbet or 45-60 minutes for “hard” sorbet and let mix until thickened. If desired, transfer to an airtight container and place in freezer until firm, about 2 hours, to “ripen.” Remove from freezer 10 minutes before serving.

Nutritional information per serving:

*Calories 124 (1% from fat) • carb. 32g • pro. 0g • fat 0g
• sat. fat 0g • chol. 0mg • sod. 1mg • calc. 14mg • fiber 1g*

ORANGE CREAMSICLE SHERBET

Makes ten 1/2-cup (125 ml) servings

- 1-1/2 cups (375 ml) frozen orange juice concentrate, thawed**
- 3 tablespoons (45 ml) granulated sugar**
- 3 cups (750 ml) fat free half-&-half or reduced fat milk**
- 2 teaspoons (10 ml) vanilla extract**

Combine orange juice concentrate, sugar and 1 cup (250 ml) half-&-half in a Cuisinart® Blender and blend until smooth. Stir in remaining half-&-half and vanilla.

Pour the mixture into the freezer bowl. Place mixing paddle in lid. Place lid and mixing arm on unit. Set timer for 35-45 minutes for “soft” sherbet or 45-60 minutes for “hard” sherbet and let mix until thickened. If desired, transfer the frozen sherbet to an airtight container and place in freezer until firm, about 2 hours, to “ripen.” Remove from freezer 10 minutes before serving.

Nutritional information per serving:

*Calories 125 (8% from fat) • carb. 26g • pro. 3g • fat 1g
• sat. fat 1g • chol. 4mg • sod. 105mg • calc. 82mg • fiber 0g*

EARL GREY SORBET

Makes ten 1/2-cup (125 ml) servings

- 4-1/4 cups (1.1 L) water**
- 2 cups (500 ml) granulated sugar**
- 12 Earl Grey tea bags**
- 1/3 cup (80 ml) fresh lemon juice**

Combine water and sugar in a medium saucepan and bring to a boil. Reduce heat to simmer and let cook until sugar is dissolved – do not stir. Add tea bags and let steep for 15 minutes. Remove, squeeze and discard tea bags. Allow liquid to come to room temperature; stir in lemon juice. Chill for 6 hours or longer.

Pour tea mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Attach paddle to lid. Place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” sorbet or 45-60 minutes for “hard” sorbet and let mix until thickened. When sorbet is thickened, serve as a soft “Italian” ice, or place in a resealable container and freeze for 2 hours or longer. If frozen longer than 2 hours, allow to sit at room temperature for 10 minutes before serving.

Earl Grey Sorbet is very good as a summer treat with fresh berries or sliced fresh peaches.

Nutritional information per serving:

*Calories 157 (0% from fat) • carb. 41g • pro. 0g • fat 0g
• sat. fat 0g • chol. 0mg • sod. 3mg • calc. 1mg • fiber 1g*

APRICOT SHERBET

Makes ten 1/2-cup (125 ml) servings

- 2/3 cup (160 ml) granulated sugar**
- 2/3 cup (160 ml) water**
- 2 cans [15-16 oz. (454 g) each] apricot halves in heavy syrup**
- 2 tablespoons (30 ml) fresh lemon juice**
- 1-1/4 cups (300 ml) fat free half-&-half**
- 1 teaspoon (5 ml) pure vanilla extract (may use half vanilla and half almond extract)**

Combine the sugar and water in a Cuisinart® medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 – 5 minutes. Cool completely. [You will have about 3/4 cup (180 ml) simple syrup.]

Drain apricots, reserving 2/3 cup (160 ml) of the heavy syrup [you will have about 2 cups (500 ml) poached apricot halves]. Place apricots and the reserved heavy syrup in the blender or food processor and process

until completely smooth and puréed. Stir in the lemon juice, chilled simple syrup, half-&-half, and vanilla extract.

Pour the apricot mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid and place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” sherbet or 45-60 minutes for “hard” sherbet and let mix until thickened. If desired, transfer the frozen sherbet to an airtight container and place in freezer until firm, about 2 hours, to “ripen.” Remove from freezer 10 minutes before serving.

Nutritional information per serving (made with fat free half-&-half):

*Calories 142 (3% from fat) • carb. 34g • pro. 1g • fat 1g
• sat. fat 0g • chol. 2mg • sod. 53mg • calc. 37mg • fiber 1g*

VERY BERRY SHERBET

Makes ten 1/2-cup (125 ml) servings

- 1 12-ounce (340 g) bag frozen mixed berries, puréed and strained to remove seeds, or fresh berries in season**
- 1/2 cup (125 ml) granulated sugar**
- 3 tablespoons (45 ml) fresh lemon juice**
- 2 1/4 cups (550 ml) fat-free half & half or whole milk**

Place berries, sugar and lemon juice in a medium bowl. Stir to combine. Allow to macerate for 2 hours or longer. Berries will release natural juices. Place berry mixture in blender or food processor (may need to do this in two batches). Process until completely puréed. Strain through a fine mesh sieve, pressing out seeds. Discard seeds. Stir in half-&-half.

Pour the mixture into mixing bowl of Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. Place mixing paddle in lid; place lid and motor arm on unit. Set timer for 35-45 minutes for “soft” sherbet or 45-60 minutes for “hard” sherbet and let mix until thickened. If desired, transfer the frozen sherbet to an airtight container and place in freezer until firm, about 2 hours, to “ripen”. Remove from freezer 10 minutes before serving.

Nutritional information per serving:

*Calories 122 (8% from fat) • carb. 26g • pro. 2g • fat 1g
• sat. fat 1g • chol. 4mg • sod. 104mg • calc. 77mg • fiber 1g*

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty supersedes all previous warranties on the Cuisinart® Supreme™ Commercial Quality Ice Cream Maker. This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Supreme™ Commercial Quality Ice Cream Maker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Supreme™ Commercial Quality Ice Cream Maker will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We suggest that you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration is not a condition of these warranties.

If your Cuisinart® Supreme™ Commercial Quality Ice Cream Maker should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Centre toll-free at 1-800-472-7606 or write to:

Cuisinart Canada
156 Parkshore Drive
Brampton, Ontario L6T 5M1

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by cheque or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Supreme™ Commercial Quality Ice Cream Maker has been manufactured to strict specifications and has been designed for use with the Cuisinart® Supreme™ Commercial Quality Ice Cream Maker accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart.

These warranties do not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

These warranties exclude all incidental or consequential damages.

BEFORE RETURNING YOUR CUISINART® PRODUCT

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Centre, please remind the servicer to call our Consumer Service Center to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

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Cuisinart Canada, 156 Parkshore Drive,
Brampton, Ontario, L6T 5M1
Printed in China
www.cuisinart.ca

04CC18178