



2L Ice Cream Maker
ICE30BCU

Cuisinart®

Important Safeguards

When using appliances, basic safety precautions should always be followed, including the following:

1. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
2. Children should always be supervised to ensure that they do not play with this product.
3. Not for use by children. Keep out of reach of children during and after use.
4. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. Do not use this appliance if the lead is damaged. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information).

Congratulations on your purchase of the Cuisinart 2L Ice Cream Maker.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment.

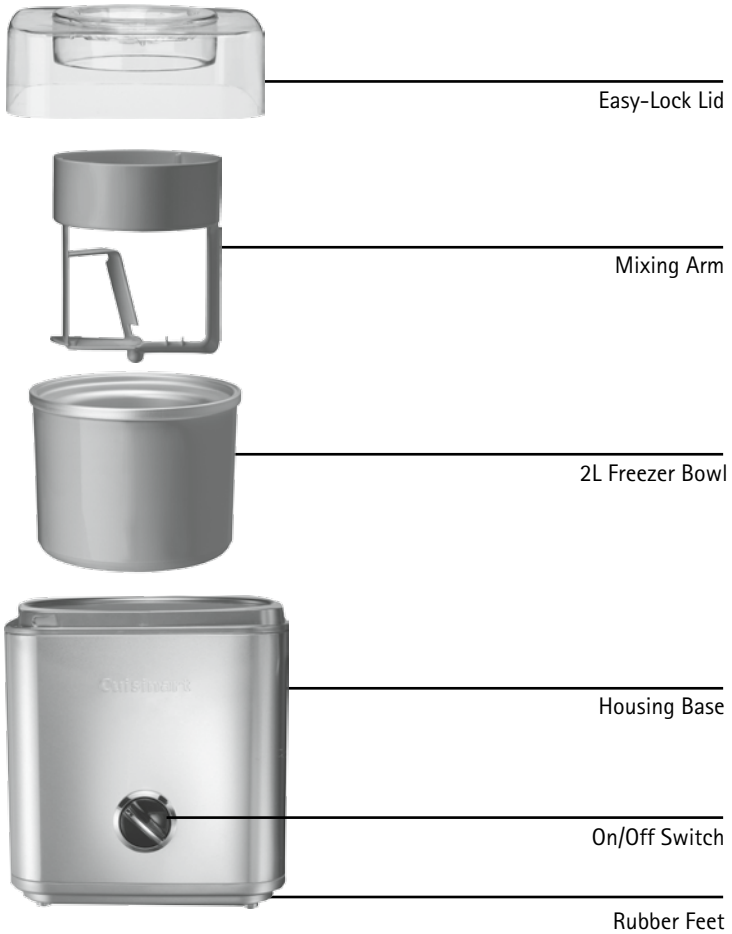
All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website www.cuisinart.co.uk

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Product Description



Read all the instructions thoroughly before using the appliance and keep in a safe place for future reference.

Safety Cautions


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.

- Ensure all packaging materials and any promotional labels or stickers are removed from the 2L Ice Cream Maker before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service" section for further information).
- Do not use this appliance if the lead is damaged. In the event of lead damage discontinue use immediately. If the lead is damaged it must be replaced with a special lead available from the manufacturer or its service agent. (See "UK After Sales Service").
- 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 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 appliance. Wipe with a warm moist cloth.
- Do not allow the lead to overhang the edge of the table or work surface.
- For indoor, domestic use only.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should always be supervised to ensure they do not play with this product.
- Not for use by children. Keep out of reach of children during and after use.
- Do not use any attachments other than those recommended by Cuisinart.
- Do not use the freezer bowl 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.
- This appliance complies with the basic requirements of Directives 2004/108/EC -(Electromagnetic Compatibility) and 2006/95/EC (Safety of domestic electrical appliances).



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.



- 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 the applicable 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.

UK Wiring Instructions


- The wires in the mains lead are coloured in accordance with the following code:

BLUE = NEUTRAL

BROWN = LIVE

As the colours of the wire in the mains lead of this appliance may not correspond with the colour marking identifying the terminals on your plug, proceed as follows:

- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L

Neither the BLUE or BROWN wires should be connected to the terminal which is marked with the letter E or the  symbol

This appliance is supplied fitted with a BS1363 mains plug and a BS1362 3A fuse. If this plug is removed from the appliance please ensure it is disposed of safely as a disconnected plug is dangerous if reconnected to the mains. If any other type of plug is used, a 3A fuse must be fitted.

Instructions for Use

Before first use, clean the lid, mixing bowl and mixing paddle in warm soapy water.

N.B. Do not clean any of the parts with abrasive cleaners or hard implements.

A Preparing the Freezer Bowl

- The freezer bowl must be completely frozen before you begin. Before freezing, wash and dry the bowl. Wrap it 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 should be a minimum of 12 hours, with a freezer temperature of -17°C or cooler. To determine whether the bowl is completely frozen, shake it. If you do not hear liquid moving, the cooling liquid is frozen.
- We recommend that you place the freezer bowl in the back of your freezer where it is coldest. Place the freezer bowl on a flat surface in its upright position for even freezing. For convenience, leave your freezer bowl in the freezer at all times. You can take it out any time for immediate use.

B Assembling the Ice Cream Maker

N.B. The bowl will begin to defrost rapidly after being removed from the freezer. Have your recipe prepared before assembling the ice cream maker to ensure perfect results.

- Remove the freezer bowl from the freezer and remove the plastic bag. Place the freezer bowl into the centre of the base.
- Place the mixing arm in the freezer bowl.
NOTE: The arm does not fit tightly, it just rests in the centre of the bowl, with the circle facing up.
- Place lid onto the housing base, and twist to lock into place. The easy lock lid mechanism allows the lid to rest on the base in multiple positions.



C Making Frozen Desserts

You can make lots of different frozen desserts using your Ice Cream Maker. There are a selection of recipe ideas for Ice Cream, Gelato, Frozen Yoghurt and Sorbet at the back of this booklet.

- For best results, prepare the ingredients in a container from which it is easy to pour.
- Switch to the ON position, the freezer bowl will begin to turn.
- Immediately pour ingredients through the lid. Always leave at least 2cm of space at the top of the bowl as the ingredients will increase in volume during the freezing process.
- You can add extra ingredients during the mixing process such as nuts and chocolate chips. These should be added about 5 minutes before the end of the mixing process.
- Frozen desserts will be ready in 20-30 minutes. The time will depend on the recipe and volume of the dessert you are making. If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer for 2 or more hours.
- If the frozen dessert is stuck on top of the mixing arm, stop the machine briefly and use a spatula to scoop the mixture off the arm back into the freezer bowl.
- Do not store the frozen desserts in the freezer bowl. Desserts 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 from the housing by twisting slightly out of its locked position and lifting up.
- Carefully lift out the mixing arm, followed by the freezer bowl. 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 1.5 litres of liquid, 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)

- Homemade Ice Cream uses fresh ingredients, i.e. without the preservatives 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 double cream for lower fat creams and whole milk for lower fat milk. 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 you will need to experiment with quantities and timing in order to achieve the same consistency as achieved in the recipe ideas within this book.
- 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.
- Well chilled ingredients require shorter mixing time.
- Mixing time 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.
- Nuts and other ingredients should be no larger than a chocolate chip.

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

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 bowl, lid and mixing arm, wash by hand in warm soapy water and dry thoroughly before storing. Do not put in the dishwasher. Never use abrasive cleaners or utensils such as scouring pads as this will damage the bowl.
- Do not put the freezer bowl in the freezer if it is wet. Do not store the lid, mixing arm or base in the freezer. You may store the mixing bowl in the freezer, in its upright position for convenient, immediate use. Before freezing, wrap the bowl in a plastic bag to prevent freezer burn.
- Do not store frozen desserts in the freezer bowl. Transfer desserts to an airtight container for longer storage in the freezer.

UK Guarantee

This Cuisinart appliance is guaranteed for consumer use for 5 years. This guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repairs by unauthorised persons. If the appliance does not perform satisfactorily due to defects in materials or manufacture, it will be repaired or replaced through Conair UK After Sales Service. No responsibility will be accepted for any damage caused in transit. The Conair Group Ltd 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 the appliance, contact the Conair Customer Care Line on 0870 240 6902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

If you should need to return your appliance to us please send it to the following address:

Customer Care Centre
Conair Logistics
Unit 4
Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your name and address, together with a copy of proof of purchase and details of the fault.

Recipes

To help you get started with your new Ice Cream Maker, we have included a few recipe ideas in this instruction manual. For further recipe ideas and inspiration please visit our website www.cuisinart.co.uk. You can also share some of your own recipe ideas on our Facebook page Cuisinart UK.

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Vanilla Ice Cream

Serves 6-8

330ml whole milk
250g granulated sugar
650ml double cream
2 tsp vanilla extract

- Ensure the freezer bowl is completely frozen. (see page 9)
- Pour the milk and sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream and vanilla extract, cover and chill if time allows.
- Turn the appliance on, pour the mixture into the freezer bowl and leave the ice cream to churn for 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 1 tsp peppermint extract. Chop 200g milk chocolate into very small pieces and add through the lid during the last 5 minutes of mixing.

Cookies and Cream: add 180g coarsely chopped cookies e.g. chocolate chip through the lid during the last 5 minutes of mixing.

Pistachio: add 1 tsp almond extract to the base mixture. Coarsely chop 200g shelled pistachios and add through the lid during the last 5 minutes of mixing.

Fresh Strawberry Ice Cream

Serves 6-8

600g fresh ripe strawberries, stemmed and sliced

4 tbsp freshly squeezed lemon juice

330g granulated sugar

330ml whole milk

600ml double cream

1½ tsp vanilla extract

- Ensure the freezer bowl is completely frozen. (see page 9)
- In a small bowl, combine the strawberries with the lemon juice and 110g of the sugar. Stir gently and leave to stand in the juices for 2 hours. Strain the strawberries, reserving juices. Mash or purée half the strawberries.
- 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 extract, cover and chill if time allows.
- Turn the appliance on, pour the mixture into the freezer bowl and leave the ice cream to churn for 20-25 minutes.
- 5 minutes before mixing is complete, 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

Serves 6-8

150g unsweetened cocoa powder

150g granulated sugar

100g soft brown sugar

350ml whole milk

725ml double cream

1 tbsp vanilla extract

- Ensure the freezer bowl is completely frozen. (see page 9)
- 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 chill for 2 hours.
- Turn the appliance on, pour the mixture into the freezer bowl and leave the ice cream to churn for 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

Serves 6-8

4 tbsp unsalted butter
110g almonds, roughly chopped
1 tsp salt
330ml whole milk, chilled
250g granulated sugar
3-5 tbsp instant coffee/espresso, to taste
675ml double cream
2 tsp almond extract
1 tsp vanilla extract

- Ensure the freezer bowl is completely frozen. (see page 9)
- Melt the butter in a medium saucepan, add the almonds and salt and cook over a medium-low heat until the almonds are toasted and golden. Stir frequently (for approx 1-2 minutes).
- Remove from the heat and strain, chill the almonds.
- In a medium mixing bowl, whisk the milk, granulated sugar and coffee until the sugar is dissolved (for approx 1-2 minutes). Stir in the double cream and the vanilla and almond extracts.
- Turn the appliance on, pour the mixture into the freezer bowl and leave the ice cream to churn for 20-25 minutes.
- 5 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.

Variations:

Coffee Ice Cream: Instead of adding toasted buttered almonds, if desired add 1 tbsp coffee liqueur to the mixture.

Red Raspberry Gelato

Serves 6-8

800g red raspberries (thawed, pureed and strained to remove seeds)

225g granulated sugar

250ml semi-skimmed milk

250ml double cream

6 large egg yolks

50g fat free powdered milk

2 tsp vanilla extract

1-2 drops red food colouring, optional (will enhance colour)

- Ensure the freezer bowl is completely frozen. (see page 9)
- Place the sugar, cream and semi-skimmed 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, for approximately 2 minutes.
- Whilst whisking the eggs, add half the hot sugar, milk and cream mixture and whisk until blended. Then stir into the saucepan with the rest of the sugar, cream and milk and increase heat to medium.
- Stir the mixture constantly with a wooden spoon, until the mixture is thickened like a custard sauce.
- Stir in the powdered milk. Strain the mixture through a fine mesh strainer then stir in reserved raspberry purée, vanilla extract, and food colouring.
- Cover and chill for at least 6 hours before continuing.
- Turn the appliance on and pour the chilled mixture into the freezer bowl and leave the ice cream to churn for 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.

Blueberry Cassis Gelato

Serves 6-8

800g blueberries (thawed, pureed and strained)

50ml crème de cassis

225g granulated sugar

6 large egg yolks

75g fat free powdered milk

220ml double cream

220ml semi-skimmed milk

2 tsp vanilla extract

- Ensure the freezer bowl is completely frozen. (see page 9)
- Combine the blueberry purée with 3 tbsp 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 semi skimmed 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 half of the hot cream, milk and sugar mixture and whisk until blended. Stir the 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 the powdered milk then strain the mixture through a fine mesh strainer. Stir in reserved chilled blueberry purée, remaining tablespoon of crème de cassis and vanilla extract.
- Cover and chill for at least 6 hours before continuing.
- Turn the appliance on and pour the chilled mixture into the freezer bowl and leave the ice cream to churn for 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

Serves 6-8

375ml whole milk

175g granulated sugar

875g low fat vanilla yoghurt

60ml double cream

1 tbsp vanilla extract

- Ensure the freezer bowl is completely frozen. (see page 9)
- 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 ice cream to churn for 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 Yoghurt

Serves 6-8

225g dark or milk chocolate (melted)
330ml whole milk, heated to a simmer
880ml low fat vanilla yoghurt
75g granulated sugar
60ml maraschino cherry juice
200g drained maraschino cherries, roughly chopped

- Ensure the freezer bowl is completely frozen. (see page 9)
- Place the melted chocolate into a bowl, slowly add the warm milk and stir.
- Add the yoghurt, sugar, and cherry juice and stir until smooth.
- Chill for at least 2 hours.
- Turn the appliance on, pour the chilled mixture into the freezer bowl and leave the ice cream to churn for 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 Yoghurt

Serves 6-8

60ml whole milk

150g granulated sugar

880ml low fat vanilla yoghurt

450g frozen mixed berries, thawed, puréed and strained to remove seeds

1 tsp vanilla, almond, or lemon extract

- Ensure the freezer bowl is completely frozen. (see page 9)
- 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 ice cream to churn for 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 Yoghurt

Serves 6-8

220ml whole milk
1 packet plain gelatin
110g granulated sugar
3 tbsp instant coffee/espresso powder
700ml low fat vanilla yoghurt
55ml semi-skimmed milk
55ml double cream

- Ensure the freezer bowl is completely frozen. (see page 9)
- Place whole 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, semi-skimmed milk and cream, stir until completely blended.
- Turn the appliance on, pour the chilled mixture into the freezer bowl and leave the ice cream to churn for 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

Serves 6-8

675g granulated sugar

660ml water

500ml freshly squeezed lemon juice

1½ tbsp lemon zest

- Ensure the freezer bowl is completely frozen. (see page 9)
- Place the sugar and water in a medium saucepan and bring to the boil. Reduce the heat and simmer for 3-5 mins without stirring until the sugar dissolves. 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 ice cream to churn for 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 500ml freshly squeezed lime juice for the lemon juice and 1¼ tbsp finely chopped lime zest for the lemon zest.

Fresh Lemon-Lime Sorbet: Use half lemon juice and half lime juice and ¾ tbsp each of finely chopped lemon and lime zest.

Dark Chocolate Sorbet

Serves 6-8

900ml water

375g granulated sugar

75g soft brown sugar

250g un-sweetened cocoa powder

1 tbsp vanilla extract

- Ensure the freezer bowl is completely frozen. (see page 9)
- 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 extract. 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 ice cream to churn for 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

Serves 6-8

125g granulated sugar

110ml water

1.35kg pitted sweet dark cherries (puréed)

60ml fresh lemon juice

110ml syrup

- Ensure the freezer bowl is completely frozen. (see page 9)
- Place sugar and water in a small saucepan. Bring to a boil over a medium-high heat, reduce heat to medium, and cook until the sugar is completely dissolved to make a simple syrup. Transfer to a bowl and cool completely.
- Place the puréed cherries in a bowl. Stir in the lemon juice, syrup and the cooled simple syrup you have just prepared. Cover and chill for 2 hours or longer.
- Turn the appliance on, pour the chilled mixture into the freezer bowl and leave the ice cream to churn for 20-25 minutes.
- For a firm sorbet, transfer to an air tight container and place in the freezer for 2 hours.

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