



Vanilla Bean Ice Cream



the Smart Scoop™

Sage®

Vanilla Bean Ice Cream

 Makes approximately 1 litre



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500ml whipping cream

250ml whole milk

1 vanilla bean, split and seeds scraped

5 egg yolks

110g caster sugar

Method

1. Place cream, milk and vanilla bean and seeds into a medium heavy-based saucepan. Heat until mixture just starts to simmer.
2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Remove vanilla bean from cream mixture and slowly whisk cream into the egg mixture.
3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon, without boiling, until mixture has thickened and coats the back of the spoon.
4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.
5. Pour into ice cream bowl. Set ice cream maker to desired setting and churn.
6. Once mixture is frozen, transfer to a freezer safe container and freeze for up to 1 week.



Strawberry and Rhubarb Ice Cream



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Strawberry and Rhubarb Ice Cream



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 Makes approximately 1 litre

ICE CREAM BASE

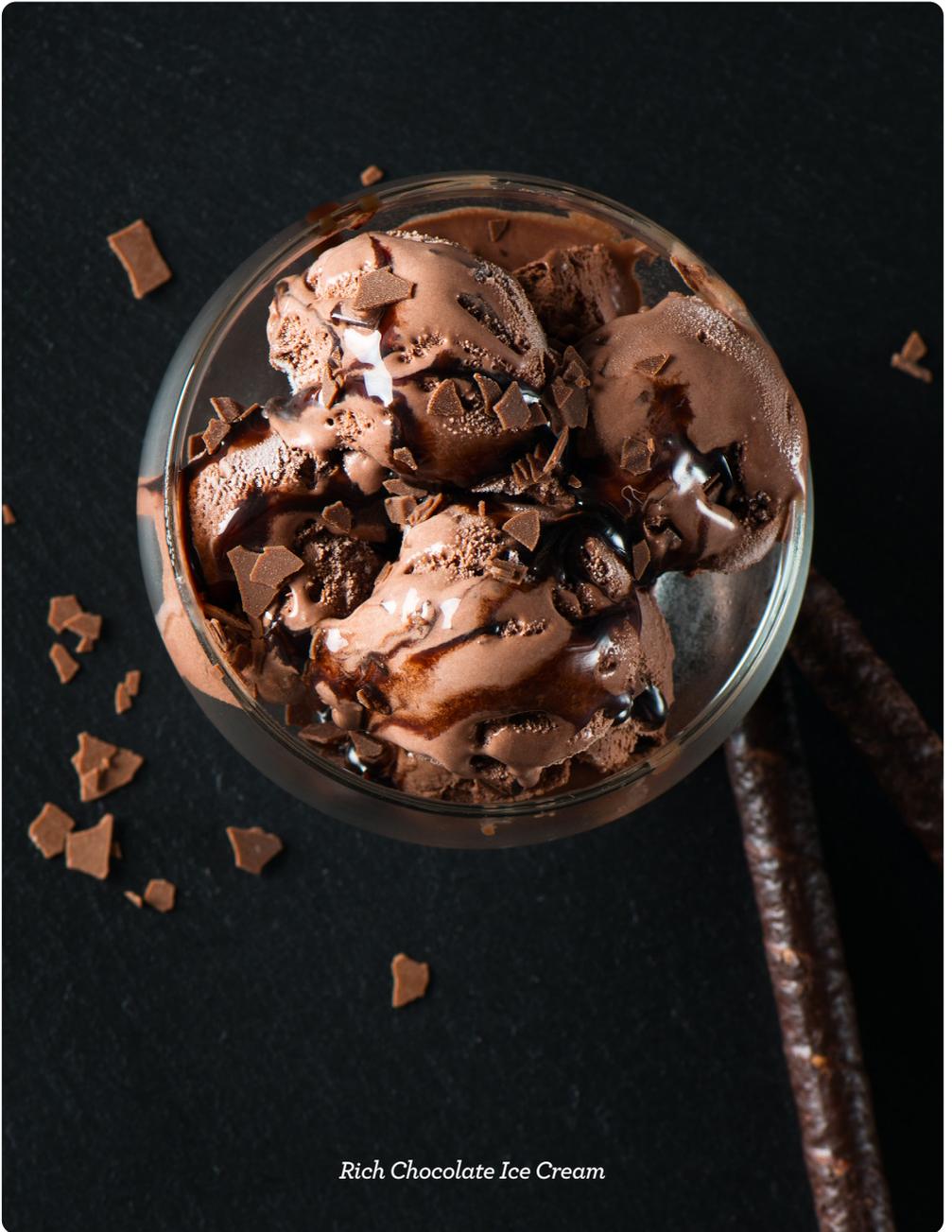
375ml whipping cream
125ml whole milk
4 egg yolks
75g caster sugar

FRUIT BASE

250g fresh strawberries
200g rhubarb, cut into 2cm pieces
55g caster sugar

Method

1. To make the ice cream base, place cream and milk into a medium heavy-based saucepan. Heat until mixture just starts to simmer.
2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Once cream mixture is hot, slowly whisk cream into the egg mixture.
3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon, without boiling, until mixture has thickened and coats the back of the spoon.
4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.
5. To make fruit base, blend strawberries until smooth then push through a fine sieve to remove seeds. Place strawberry puree, rhubarb and sugar into a small saucepan; stir over a low heat until the sugar has dissolved. Increase heat and simmer, stirring occasionally until the mixture has reduced to 250ml. Do not over stir or the rhubarb will break down too much. Refrigerate until cold.
6. Once both mixtures are cold, gently fold together. Pour into ice cream bowl. Set ice cream maker to desired setting and churn.
7. Once mixture is frozen, transfer to a freezer safe container and freeze for up to 1 week.



Rich Chocolate Ice Cream



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Rich Chocolate Ice Cream



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 Makes approximately 1 litre

500ml whipping cream

125ml whole milk

180g good quality dark chocolate, chopped

5 egg yolks

75g caster sugar

Chocolate sauce and chocolate flakes, to serve (optional)

Method

1. Place cream, milk and chocolate into a medium heavy-based saucepan. Cook, stirring, until mixture just starts to simmer.
2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Once chocolate mixture is hot, slowly whisk chocolate into the egg mixture.
3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon, without boiling, until mixture has thickened and coats the back of the spoon.
4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.
5. Pour into ice cream bowl. Set ice cream maker to desired setting and churn.
6. Once mixture is frozen, transfer to a freezer safe container and freezer for up to 1 week.
7. Serve drizzled with chocolate sauce and sprinkled with chocolate flakes, if desired.

Tip:

For a bigger chocolate treat, add 30g grated dark chocolate once machine specifies to add in mix-ins.



Cookies and Cream Ice Cream



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Cookies and Cream Ice Cream



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 Makes approximately 1 litre

250ml whipping cream

250ml whole milk

160g sweetened condensed milk

1 tsp vanilla extract

6 chocolate cream filled cookies, coarsely chopped

Method

1. Place cream, milk, condensed milk and vanilla into a large jug and stir to combine. Refrigerate until cold.
2. Pour into ice cream bowl. Set ice cream maker to desired setting and churn.
3. Add cookies once machine specifies to add in mix-ins.
4. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.



Salted Caramel Ice Cream



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Salted Caramel Ice Cream



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 Makes approximately 1 litre

375ml whole milk
7 egg yolks
220g white sugar
60ml water
310ml whipping cream
1 tsp fine sea salt

Method

1. Place milk into a medium heavy-based saucepan. Heat until milk just starts to simmer.
2. Meanwhile beat egg yolks until pale and thickened. Once milk is hot, slowly whisk the milk into the eggs. Set aside.
3. Combine sugar and water in a saucepan and stir over low heat until the sugar has softened and started to dissolve. Increase heat to a medium-high heat, brush down side of saucepan with a pastry brush that has been dipped in hot water to dissolve any sugar crystals and cook without stirring until the toffee starts to turn a rich golden colour. Remove from heat and carefully pour in cream. **Note:** Mixture may splatter at this stage.
4. Return mixture to a low heat and stir until any lumps have dissolved. Add egg mixture and salt and cook, stirring, without boiling, until mixture has thickened and coats the back of a wooden spoon.
5. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.
6. Pour into ice cream bowl. Set ice cream maker to desired setting and churn.
7. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.



Quick Mix Vanilla Ice Cream



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Quick Mix Vanilla Ice Cream

 *Makes approximately 1 litre*



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250ml whipping cream
315ml whole milk
240g sweetened condensed milk
1 tsp vanilla extract

Method

- 1. Place cream, milk, condensed milk and vanilla into a large jug and stir to combine. Refrigerate until cold.*
- 2. Pour into ice cream bowl. Set ice cream maker to desired setting and churn.*
- 3. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.*



Honey Ice Cream



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Honey Ice Cream

 *Makes approximately 1 litre*



the Smart Scoop™

500ml whipping cream

250ml whole milk

6 egg yolks

175g good quality honey, plus extra, to serve (optional)

Method

- 1. Place cream and milk into a medium heavy-based saucepan. Heat until mixture just starts to simmer.*
- 2. Meanwhile beat egg yolks and honey in a bowl until pale and thick. Once cream mixture is hot, slowly whisk cream into the honey mixture.*
- 3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon, without boiling, until mixture has thickened and coats the back of the spoon.*
- 4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.*
- 5. Once mixture is frozen, transfer to a freezer safe container and freezer for up to 1 week.*
- 6. Serve drizzled with honey, if desired.*



Pistachio Gelato



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Pistachio Gelato

 Makes approximately 1 litre



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500ml whole milk

250ml whipping cream

½ tsp vanilla extract

5 egg yolks

110g caster sugar

110g shelled pistachios, roasted and chopped

Method

1. Place milk, cream and vanilla extract into a medium heavy-based saucepan. Heat until mixture just starts to simmer.
2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Once milk mixture is hot, slowly whisk into the egg mixture.
3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon, without boiling, until mixture has thickened and coats the back of the spoon.
4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.
5. Pour gelato base into ice cream bowl. Set ice cream maker to desired setting and churn.
6. Add chopped pistachios once machine specifies to add in mix-ins.
7. Once mixture is frozen, transfer to a freezer safe container and freezer for up to 1 week.



Chocolate Hazelnut Gelato



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Chocolate Hazelnut Gelato



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 Makes approximately 1 litre

500ml whole milk
150g chocolate hazelnut spread
½ tsp vanilla extract
5 egg yolks
110g caster sugar
30g roasted hazelnuts, finely chopped

Method

1. Place milk, hazelnut spread and vanilla extract into a medium heavy-based saucepan. Heat until spread has melted and mixture just starts to simmer.
2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Once milk mixture is hot, slowly whisk into the egg mixture.
3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon, without boiling, until mixture has thickened and coats the back of the spoon.
4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.
5. Pour mixture into ice cream bowl. Set ice cream maker to desired setting and churn.
6. Add hazelnuts once machine specifies to add in mix-ins.
7. Once mixture is frozen, transfer to a freezer safe container and freezer for up to 1 week.



Mint Chocolate Gelato



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Mint Chocolate Gelato

 Makes approximately 1 litre



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375ml whole milk

125ml whipping cream

120g good quality dark chocolate, chopped

2-3 drops peppermint essence

5 egg yolks

75g caster sugar

60g good quality dark chocolate, finely chopped (extra)

Method

1. Place milk, cream, chocolate and peppermint essence into a medium heavy-based saucepan. Heat until chocolate has melted and mixture just starts to simmer.
2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Once chocolate mixture is hot, slowly whisk into the egg mixture.
3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon, without boiling, until mixture has thickened and coats the back of the spoon.
4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.
5. Pour mixture into ice cream bowl. Set ice cream maker to desired setting and churn.
6. Add extra finely chopped chocolate once machine specifies to add in add-ins.
7. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.



Passionfruit Gelato



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Passionfruit Gelato

 Makes approximately 1 litre



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500ml whole milk

125ml whipping cream

½ tsp vanilla extract

5 egg yolks

110g caster sugar

2-3 passionfruit, plus extra to serve (optional)

Method

1. Place milk, cream and vanilla extract into a medium heavy-based saucepan. Heat until mixture just starts to simmer.
2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Once milk mixture is hot, slowly whisk into the egg mixture.
3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon, without boiling, until mixture has thickened and coats the back of the spoon.
4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.
5. Pour mixture into ice cream bowl with passionfruit pulp. Set ice cream maker to desired setting and churn.
6. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.
7. Serve topped with extra passionfruit, if desired.



Pink Grapefruit Sorbet



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Pink Grapefruit Sorbet

 *Makes approximately 1 litre*



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160g caster sugar

375ml water

190ml fresh pink or ruby red grapefruit juice, chilled

1 small egg white, lightly beaten

Method

- 1. Combine sugar and water in a saucepan over a low heat. Cook stirring, until the sugar has dissolved. Increase heat and simmer for 2 minutes. Remove from heat and allow to cool. Refrigerate until needed.*
- 2. Combine sugar syrup, grapefruit juice and egg white into ice cream bowl. Set ice cream maker to desired setting and churn.*
- 3. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.*

Tip:

To make this recipe without using the egg white, we recommend using the manual setting and allow approximately 60 minutes for churning. Mixture will make approximately 700ml sorbet once churned.



Raspberry Sorbet



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Raspberry Sorbet

 Makes approximately 1 litre



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165g caster sugar

190ml water

300g frozen raspberries

1 tbsp fresh lime juice

1 small egg white, lightly beaten

Method

1. Combine sugar and water in a saucepan over a low heat. Cook, stirring, until the sugar has dissolved. Increase heat and simmer for 2 minutes. Remove from heat and allow to cool. Refrigerate until needed.
2. Place raspberries in a bowl and allow to just thaw. Blend or process raspberries and their juices until smooth. Push mixture through a fine sieve to remove seeds.
3. Combine raspberry puree, lime juice, sugar syrup and egg white into the ice cream bowl. Set ice cream to desired setting and churn.
4. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Tip:

To make this recipe without using the egg white, we recommend using the manual setting and allow approximately 60 minutes for churning. Quantities can be increased to 220g sugar, 250ml water, 500g raspberries, 2 tbsp lime juice. Mixture will make approximately 1 litre sorbet once churned.



Quick Frozen Yoghurt



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Quick Frozen Yoghurt

 Makes approximately 1 litre



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750g flavoured yoghurt of your choice

Method

1. Place yoghurt into the ice cream bowl. Set ice cream maker to desired setting and churn.
2. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.



Yoghurt Berry Freeze



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Yoghurt Berry Freeze

 *Makes approximately 1 litre*



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500g fresh strawberries

520g natural yoghurt

110g caster sugar

Method

- 1. Blend or process strawberries until pureed. Remove seeds if desired by pushing through a fine sieve.*
- 2. Combine strawberries, yoghurt and sugar into the ice cream bowl. Set ice cream maker to desired setting and churn.*
- 3. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.*



Banana Frozen Yoghurt



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Banana Frozen Yoghurt

 *Makes approximately 1 litre*



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260g mashed ripe bananas (about 3 large)

2 tsp lemon juice

520g vanilla yoghurt

1-2 tbsp honey, plus extra to serve

Toasted oats and banana chips, to serve (optional)

Method

1. *Combine banana, lemon juice, yoghurt and honey into the ice cream bowl. Set ice cream maker to desired setting and churn.*
2. *Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.*
3. *Serve topped with oats, banana chips and honey, if desired.*



Lemon Honey Frozen Yoghurt



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Lemon Honey Frozen Yoghurt

 *Makes approximately 1 litre*



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85ml fresh lemon juice

90g honey

650g vanilla yoghurt

Method

- 1. Combine lemon juice and honey in a small saucepan. Cook over a low heat until the honey has melted. Remove from heat. Refrigerate until cold.*
- 2. Combine honey mixture and yoghurt in a jug; mix well. Pour mixture into the ice cream bowl. Set ice cream maker to desired setting and churn.*
- 3. Once mixture is frozen, transfer to a freezer safe container and freezer for up to 1 week.*