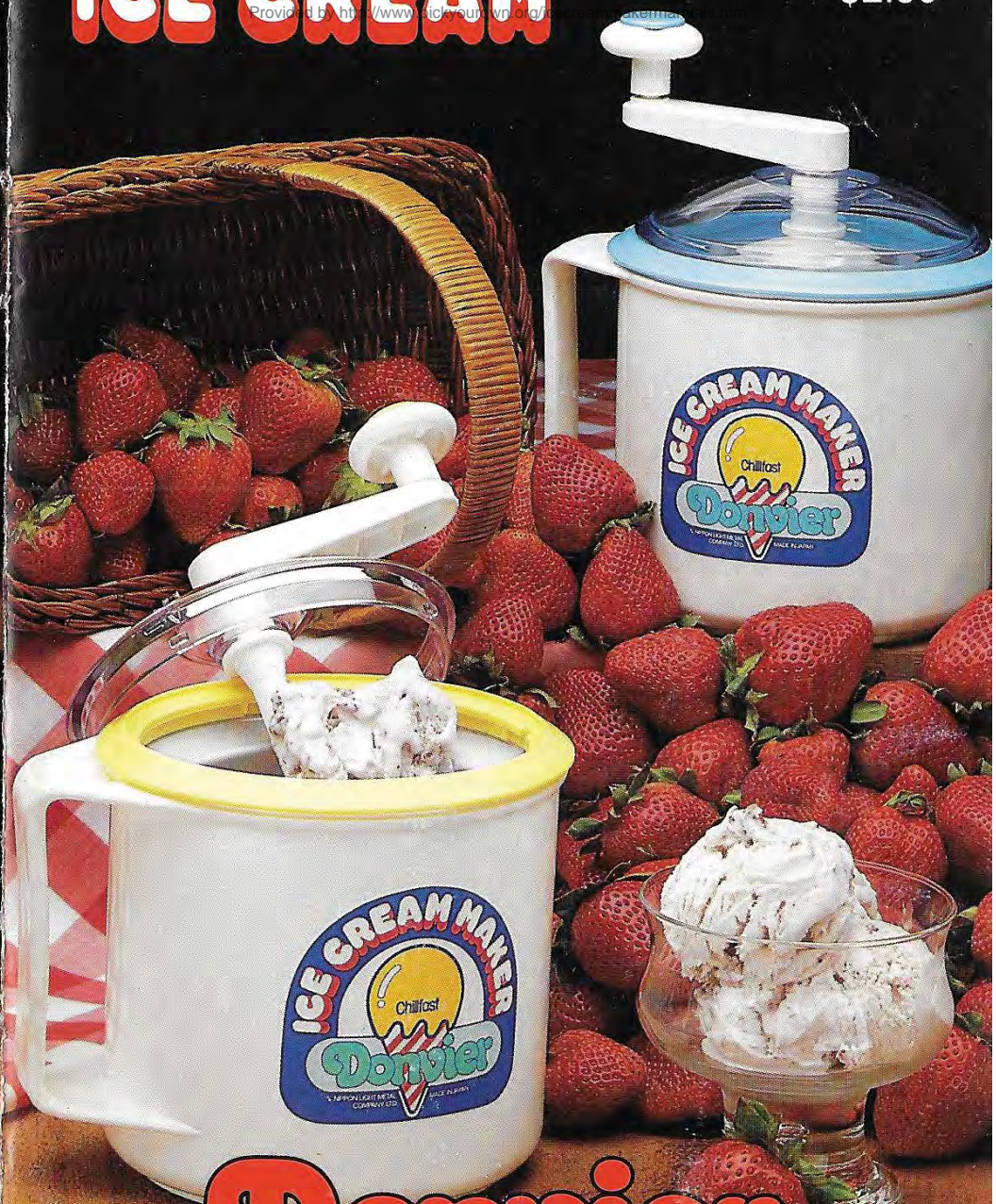


ICE CREAM

Provided by <http://www.kicky.com.vn/org/>

\$2.50



THE **Donvier** WAY

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WELCOME TO THE FUN WORLD OF EASY FROZEN DESSERTS BY DONVIER™

Have fun with your Donvier™ Ice Cream Maker. To add to your family's enjoyment, we are providing some basic recipes and variations for ice cream and other frozen desserts.

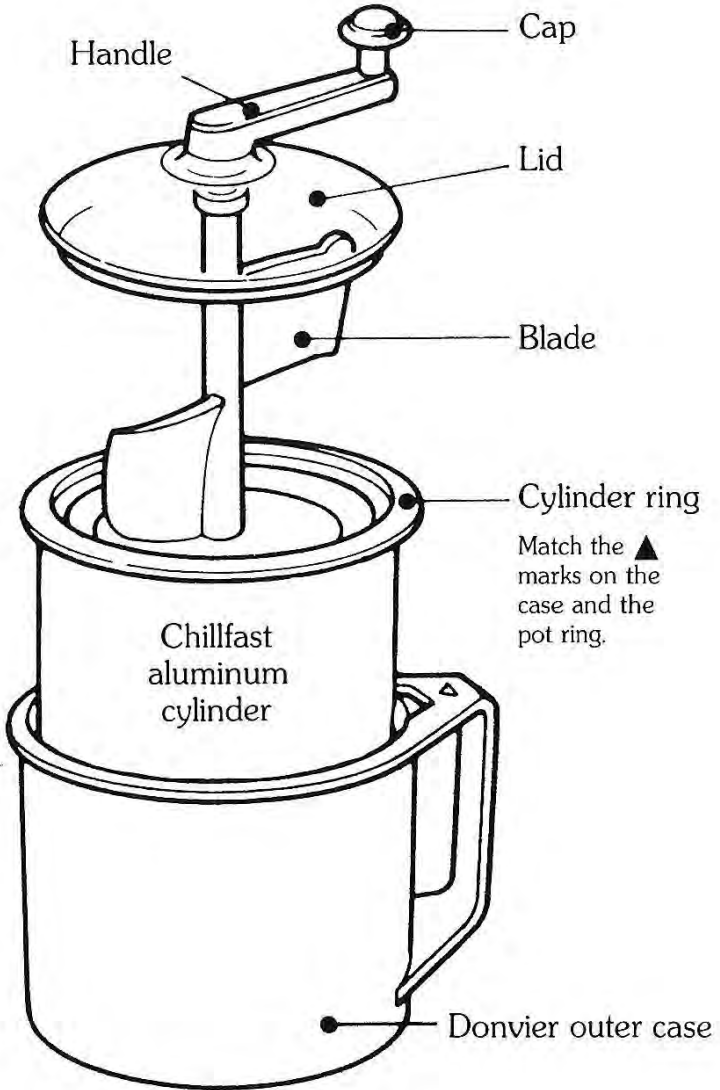
Discover the Donvier magic as you and your family create your own ice cream flavors and scrumptious frozen treats. Send us your favorite recipes so that we may include them in our next edition for others to enjoy. Mail your Donvier specialties to:

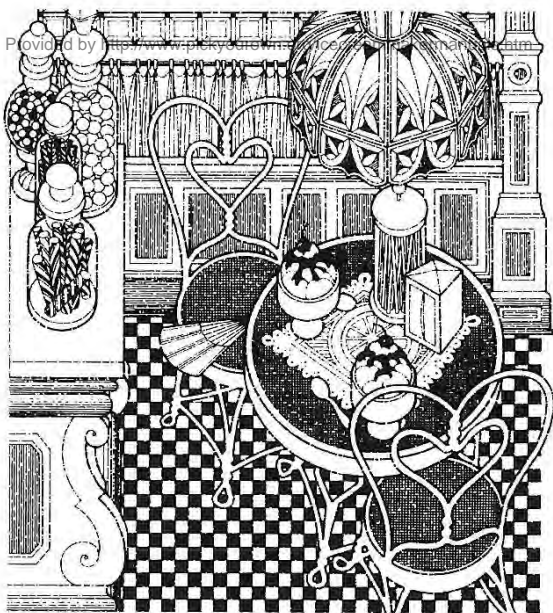
Jean Douglas
Nikkal Industries, Ltd.
2548 Sandfiddler Road
Virginia Beach, Virginia 23456

We look forward to hearing from you.

KNOW YOUR DONVIER™

Parts Diagram





PREPARING YOUR DONVIER™

1. Remove the lid, handle, and blade of the Donvier Ice Cream Maker. Then remove the Chillfast™ aluminum cylinder from the Donvier outer case.
2. Wipe the inside of the cylinder thoroughly with a clean dry cloth.
3. Place the Chillfast aluminum cylinder in the freezer. (Freezer temperature should be at least 18° C (0° F.)). It is important to thoroughly freeze the Chillfast aluminum cylinder.
4. If your freezer has a cold air vent, place the cylinder open end up directly in front of the air vent. If your freezer is a direct cooling type, place the cylinder directly on the floor of the freezer in an upright position.
5. Leave the cylinder in your freezer for at least 7 hours, and preferably overnight.

NOTE: Storing your Chillfast aluminum cylinder in the freezer lets you make ice cream at a moment's notice.



MAKING ICE CREAM THE DONVIER™ WAY

Blend ice cream ingredients in a separate bowl. Cool. (The colder the mixture is, the better it will freeze.)

STEPS 2 THROUGH 8 SHOULD BE DONE AS QUICKLY AS POSSIBLE TO KEEP THE CYLINDER PROPERLY CHILLED.

1. Take the Chillfast aluminum cylinder out of the freezer.
2. Place the chilled cylinder in the Donvier outer case, matching up the "▲" marks on the ring and outer case to prevent slipping. (Diagram #2)
3. Fit the bottom of the blade in the shallow hole in the bottom of the cylinder. (Diagram #3)
4. Pour the blended ingredients into the Chillfast aluminum cylinder. (Diagram #4)
5. Place the lid on the cylinder carefully aligning the "▲" marks on the cylinder ring with the "lock" tab on the lid. The hole in the lid should fit directly over the top of the blade. (Diagram #5)



6. Lock the lid by turning it counter-clockwise into position.
7. Hold the Donvier case handle with one hand covering the "▲" mark on the cylinder ring with your thumb.
8. Immediately attach the handle and turn it clockwise slowly three or four times. (Diagram #6)
9. Let the mixture sit for two or three minutes and turn the handle clockwise again two or three times.
10. Continue this procedure for 15-20 minutes.
11. The top of the turn handle has a small plastic cap. This can be removed to plug the opening in the top of the lid prior to serving the contents. Do not allow children to play with the cap.

NOTE: If the steady freezing of the ingredients makes turning difficult, turn the handle in the opposite direction.

It is not necessary to continuously turn the handle. In fact, turning the handle too frequently will delay the freezing process. LET DONVIER DO THE WORK!

CHOCOLATE CHIP



CARING FOR YOUR DONVIER™

Care and Cleaning

1. After using, wash the freezer cylinder with a sponge or soft cloth in luke warm water with a mild detergent.
2. Rinse completely.
3. Wipe the cylinder thoroughly dry.
4. Store in a dry place or **keep in the freezer.**

NOTE: The Chillfast refrigerant used in the Donvier cylinder is absolutely non-toxic and safe.

- Never wash the freezer cylinder in the dishwasher.
- Never use a scouring pad.
- Never wipe the plastic parts with cleaning solvents.
- Never heat the freezer cylinder in any way.
- Never handle the frozen cylinder with wet hands.
- **Never allow children to use without supervision.**
- Never freeze the plastic parts of your Donvier. Always remove the blade, lid, and handle before placing the Chillfast aluminum cylinder in the freezer.

ICE CREAM RECIPES AND HINTS

(**NOTE:** Some ice cream recipes require pre-cooked bases.)

1. Make cooked ice cream bases at least one day ahead. This allows them time to cool properly and the volume will be maximized. Pre-chilling of each base is recommended!
2. If only yolks are called for in a recipe, use the whites for other recipes included here, or use them to make baked meringue shells to serve ice cream in.
3. If only egg whites are used in a recipe, as in some sherbets, save the yolks for cooked bases calling only for yolks, or add them to enrich other cooked bases.

4. Richer, creamier ice creams can be made by adding more cream and less milk.
5. Lighter ice creams can be made by using more milk than cream, or by eliminating the cream altogether. Most recipes will work if skimmed milk is used, although there will be a change in texture.
6. Uncooked ice creams will give best results if you use an electric mixer to “cream” the eggs and sugar (or honey). This maximizes the volume and helps incorporate the sugar into the mixture.
7. Since alcohol added to ice cream results in a softer texture, you may wish to add this later in the freezing process rather than at the beginning.
8. All ice cream mixtures should keep well for several days in your refrigerator. Just pour into the frozen Donvier when ready to use.
9. Acidic ingredients (including almost all fruits) should be mixed and stored in non-metallic containers as metals may cause color or flavor changes.
10. When pouring the ice cream base into the frozen cylinder, stop $\frac{1}{4}$ ” from the top as the ice cream will increase in volume during freezing.
11. Use only a rubber or plastic scraper or a wooden spoon to remove the contents to avoid damage to the aluminum cylinder.
12. Ice cream made in the Donvier will be a soft, smooth texture. For a firmer texture simply remove the blade and replace the lid and cap, and allow it to sit for $\frac{1}{2}$ hour.
13. Water-based frozen treats (such as sherbets, juices, sorbets) require more frequent turning of the blade. Just turn every minute or two for a smooth freeze.
14. In the unlikely event any ice cream is left over, you may store it in a plastic container in the freezer.

BASIC FLAVOR RECIPES

FRENCH CHOCOLATE SILK

1 cup sugar	2 cups cream
3 egg yolks	1/3 cup cocoa
1 1/2 cups milk	1 tsp. vanilla

Beat milk and egg yolks together. Blend in sugar. Cook over medium heat, **stirring constantly**, until thick enough to coat the spoon. Remove from heat, **sift** cocoa into the mixture, then beat until well blended. Cool. Add cream and vanilla. Mix well. Refrigerate overnight.

(Makes a quart)

BASIC VANILLA

2 eggs	2 cups cream
2/3 cup sugar	2 tsp. vanilla
1 3/4 cups milk	

Beat eggs and sugar with an electric mixer until thick and cream-colored. Add milk, cream, and vanilla. Mix well.

This one may be refrigerated or used immediately!

(Makes a quart)

For a pint:

1 egg	3/4 cup cream
1/3 cup sugar	1 tsp. vanilla
3/4 cup milk	

FRENCH VANILLA



3 eggs	2 cups milk
1 cup sugar	2 tsp. vanilla
2 cups cream	

Beat eggs and milk together in a large saucepan. Add sugar. Cook over low heat, stirring constantly until thickened (approx. 10 min.). Mixture should smoothly coat the spoon. Cool, then add cream and vanilla. Refrigerate overnight.

(Makes a quart)

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FRENCH CHOCOLATE SILK

HONEY VANILLA

3 eggs
1/2 cup honey
2 cups cream
2 cups milk
2 tsp. vanilla

Beat eggs and milk together in a large saucepan. Add honey. Cook over low heat, stirring constantly until thickened (approx. 10 min.). Mixture should smoothly coat the spoon. Cool, then add cream and vanilla. Refrigerate overnight.
(Makes a quart)

CARAMEL



1/2 cup sugar
2 egg yolks
3/4 cup milk
3/4 cup cream
1 tsp. vanilla

Heat sugar slowly in a skillet until melted and light brown, stirring constantly. In a saucepan, scald milk and pour into sugar. Cook to dissolve sugar. In a large bowl, beat egg yolks and add hot milk and sugar mixture SLOWLY, stirring constantly. Cook slowly until thickened. Cool. Add cream and vanilla. Stir. Refrigerate overnight.
(Makes a pint)

PUMPKIN

1 egg
1/2 cup sugar
1/2 tsp. cinnamon
1/8 tsp. ginger
1/2 cup milk
3/4 cup cream
dash ground cloves
1/2 to 3/4 cup solid pack pumpkin

Beat egg and sugar until thick and cream-colored. Add cinnamon, ginger, cloves, milk, cream, and pumpkin. Blend well.
(Makes a pint)

VARIATIONS

Use pint amount of any of these bases for variations: (you may wish to reduce vanilla to $\frac{1}{2}$ tsp.)

- French Vanilla
- Basic Vanilla
- Honey Vanilla
- Sugar-Free Vanilla

RUM RAISIN

Soak 2 T. raisins in 2 T. rum for 30 minutes. Chop raisins, then return to rum to continue soaking. Add toward the middle of freezing process.

RUM COCONUT

Add 2 T. rum and $\frac{1}{4}$ cup freshly grated coconut.

EGG NOG

Add 1 T. brandy and 1 T. rum. Dash nutmeg!

PEPPERMINT

Add $\frac{1}{4}$ cup crushed peppermint candy. Optional: add a few drops red food coloring and/or $\frac{1}{8}$ tsp. mint extract.

PEANUT BRITTLE

Add $\frac{1}{2}$ cup crushed peanut brittle.

MACAROON

Crumble about 5 macaroons into cream mixture. Optional: add $\frac{1}{4}$ tsp. almond extract; macaroons may be soaked in sherry (about $\frac{1}{4}$ cup) before adding.

MINT CHOCOLATE CHIP

Add $\frac{1}{4}$ tsp. mint extract and $\frac{1}{4}$ cup semi-sweet mini chocolate chips (or shaved chocolate). Optional: add a few drops of green food coloring.

CHOCOLATE CHIP

Add $\frac{1}{3}$ cup semi-sweet mini chocolate chips or shaved chocolate.

GRASSHOPPER

Add 2 T. creme de menthe and $\frac{1}{3}$ cup (about 6) crumbled chocolate cookies (sandwich or wafer type).

BUTTER PECAN

Beat softened or melted butter (1 T.) in with egg and sugar until completely blended. Add $\frac{1}{2}$ cup chopped pecans (plain or roasted).

KAHLUA AND CREAM

Add 4 T. Kahlua mid-way through freezing.

TOASTED COCONUT

Add $\frac{1}{2}$ cup lightly toasted shredded coconut. Optional: add $\frac{1}{4}$ tsp. almond extract.

COFFEE

Increase sugar to $\frac{1}{2}$ cup. Dissolve $1\frac{1}{2}$ T. instant coffee in smallest amount of very warm water. Add to base.

COOKIES AND CREAM

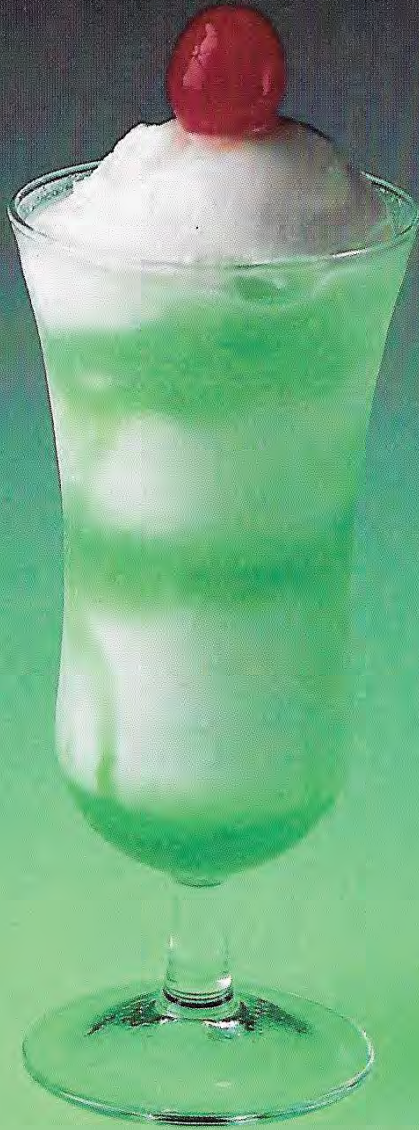
Add $\frac{1}{2}$ cup (about 8) crumbled chocolate cookies.

TOPPERS

Crushed or chopped nuts
Chocolate chips
Crushed cookies (any kind)
Macaroons
Granola
Preserves (good heated)

Crushed Heath Bars
M & M's
Liquors
Shredded coconut
Sauces

GRASSHOPPER



SIMPLE CHOCOLATE SAUCE

- 1 pkg. (6 oz.) chocolate chips (Semi-sweet)
- 1 can (5.3 oz.) EVAPORATED milk
- 1 tsp. vanilla

Melt chocolate chips in double boiler, add milk and stir. When thoroughly mixed, remove from heat and add vanilla.

FRUIT BASES, SHERBERTS, AND ICES

Fruit ice creams are measured for pint size. Double all ingredients when using quart size.

BERRY GOOD



- 1 egg
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ tsp. vanilla
- 1 cup cream

- 1 cup fresh berries
(strawberries, raspberries,
or boysenberries) — or
you may use one 10 oz.
pkg. frozen berries, thawed.

Beat egg and sugar until thick and cream-colored. Mash berries, then add along with cream and vanilla.

PEACHY

- 1 egg
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ tsp. vanilla
- $\frac{1}{4}$ tsp. almond extract
- 1 cup cream

- 1 cup mashed or chopped
fresh, ripe peaches
(frozen peaches work well
also)

Beat egg and sugar until thick and cream-colored. Add cream, peaches, and extracts. Mix well to blend.
Apricots can be substituted for the peaches for a terrifically different taste.

FRUITS

1 egg
 $\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ tsp. vanilla

1 cup cream
fruit

Beat egg and sugar until thick and cream-colored. Add vanilla, cream, and fruit. Mix well.

Fruits — choose one of the following:

1 cup mashed ripe banana (not over-ripe)
1 cup chopped or mashed cherries (fresh or frozen, thawed)
 $\frac{3}{4}$ cup mashed blueberries (fresh or frozen, thawed)

CANTALOUPE

1 cup cantaloupe, pureed
with 1 tsp. lemon juice
 $\frac{1}{4}$ cup sugar
2 T. honey

scant $\frac{1}{4}$ tsp. vanilla
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup cream

Beat sugar with milk and cream. Add vanilla. Add pureed cantaloupe along with honey and mix long enough to blend honey and dissolve sugar.

PINEAPPLE



1 egg
 $\frac{1}{3}$ cup sugar
 $\frac{1}{2}$ cup cream

$\frac{1}{2}$ cup milk
 $\frac{3}{4}$ cup crushed pineapple in
its own juice

Beat egg and sugar until thick and cream-colored. Add milk, cream, and pineapple (don't drain the juice), and mix well.

RASPBERRY ICE

1 pint raspberries (fresh or
frozen)
 $\frac{2}{3}$ cup sugar

$\frac{1}{2}$ cup water
2 T. orange juice
2 egg whites

In a saucepan, heat crushed berries with sugar. Cook over medium heat for 5 minutes. Remove from heat. When cool strain

Provided by <http://www.pickyourown.org/icecreammakermanuals.htm>

to remove seeds. Add water slowly while stirring. Cool. Add orange juice. In a separate bowl, beat egg whites until foamy. Then fold in egg whites to berry mixture.

ORANGE SHERBET

1 ¹ / ₃ cups orange juice	1/2 cup water
1 T. lemon juice	orange rind, finely grated
3/4 cup sugar	1/2 cup cream
2 egg whites	

Simmer sugar and water for 10 minutes. In a small bowl, beat egg whites until foamy. Set aside. Add orange rind to sugar mixture and cook for 5 minutes. Remove from heat and cool. In a large bowl, mix juices. Add rind mixture. Fold in beaten egg whites along with cream.

LEMON SHERBET

1 egg white	sweeten to taste
1 ¹ / ₂ -2 cups lemonade	

Beat egg white until foamy but not dry. Mix in lemonade and sweetener and pour into Donvier. Freeze to desired consistency.

DONVIER™ HEALTH NOTES

Most of us can handle an occasional dive into a rich and creamy dessert. However, many people are concerned about their consumption of refined sugars, salt, and fatty foods. Sugar can sometimes be reduced or eliminated. Often, several tablespoons, or for the quart capacity, 1/8 to 1/4 cup, less sugar will cause little taste difference. Honey may often replace sugar. Just use half as much honey as sugar.

The following are general figures concerning the caloric, carbohydrate, fat, and cholesterol content of various frozen desserts. They may vary according to the different amounts of ingredients each person may use to suit his or her taste. Remember, it's not only the type of frozen dessert you eat, but the portion size that is important.

RASPBERRY ICE



DIET CONSCIOUS RECIPES

The Donvier is an excellent way to watch what you consume. You can reduce the fat content of a recipe by using more milk, less cream, and eliminating egg yolks from uncooked recipes.

SUGAR-FREE ICE "CREAM"

1 egg	6 pkgs. Equal
1 $\frac{1}{2}$ cups milk	1 tsp. vanilla extract

Beat all ingredients together. Pour into the Donvier.

NOTE: A combination of milk and cream may be used; however, the calorie conscious may want to use milk only.

Most variations that are possible with other ice creams are also easy to use with this base. Just add any "variation" ingredient listed.

Fruit ice creams can be made by omitting a portion (about $\frac{3}{4}$ cup) of the milk and substituting your choice of fruit in its place.

FROZEN YOGURT

Any flavored or fruited yogurt may be used right from the original container. Simply place 2 cups of any flavored yogurt into the frozen cylinder and freeze as you would ice cream. Plain yogurt may also be used. Just add $\frac{1}{3}$ cup of sugar, $\frac{1}{4}$ cup of honey, or 5 pkgs. of "Equal." Fruit may be added, and no additional sweetener may be necessary. This is especially true with fruits canned in their own fruit juices. Another way to avoid adding sweeteners is to use only 1 $\frac{1}{2}$ cups of yogurt and add fruit juices ($\frac{1}{2}$ cup) as flavor and natural sweeteners.

In any case, a beautiful, soft, smooth frozen yogurt emerges!

HONEY PUMPKIN

- | | |
|----------------------|--|
| 1 egg | 1/2 cup milk |
| 1/4 to 1/3 cup honey | 3/4 cup cream |
| 1/2 tsp. cinnamon | 1/2 to 3/4 cup solid packed
pumpkin |
| 1/8 tsp. ginger | |
| dash ground cloves | |

Beat egg and honey together. Add pumpkin, spices, and milk. Blend well. Fold in cream.

HONEY CAROB

- | | |
|----------------------|----------------------|
| 1/2 to 2/3 cup honey | 1 1/2 cups milk |
| 3 egg yolks | 2 cups cream |
| 1 tsp. vanilla | 1/3 cup carob powder |

Beat honey, egg yolks, and milk together until well blended. Cook over medium heat, stirring constantly until thick enough to coat the spoon. Remove from heat, sift carob into the mixture and beat until well blended. Cool. Add cream and vanilla. Mix well. Refrigerate overnight.

FLUFFY PINEAPPLE

- | | |
|---|--|
| 1 egg white | 1/2 cup pineapple juice
(unsweetened) |
| 3/4 cup crushed pineapple
(in its own juice) | 1/2 cup either: milk, light
cream, or half and half |

Beat egg white until foamy (not dry). Add pineapple, juice, and cream choice to beaten white.

APPLE CINNAMON

- | | |
|--|------------------------------------|
| 1 egg white | 1/8 tsp. nutmeg |
| 3/4 cup unsweetened
applesauce | 1/4 tsp. cinnamon |
| 1/2 cup unsweetened apple
juice (or 2 T. frozen
concentrate) | 1/2 cup cream choice
(as above) |

Beat egg white until foamy (not dry). Add remaining ingredients and blend gently but thoroughly.

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SOUTH SEAS

$\frac{2}{3}$ cup pineapple juice

$\frac{2}{3}$ cup orange juice

$\frac{2}{3}$ cup apple juice

Mix juices together and pour into Donvier™.

SOUTH SEA ISLANDER

$\frac{1}{2}$ cup pineapple juice

$\frac{1}{2}$ cup crushed pineapple —

$\frac{1}{2}$ cup apple juice

fresh or canned in its own

$\frac{1}{2}$ cup orange juice

juice

Mix all ingredients and pour into Donvier.

JUICE SLUSH

Pour 2 cups of **any** unsweetened juice or combination of juices into the Donvier. Instant health slush! Freeze to the consistency you desire.

SMOOTHIE

2 bananas

$\frac{1}{2}$ cup strawberries

$\frac{3}{4}$ cup apple juice

Blend mixture in a blender to puree. Pour into the Donvier. Yum!

GRAPEFRUIT SORBET

2 cups fresh grapefruit juice

Equal sweetener to taste

Mix well and freeze. Calorie wize!

The Scoop on . . . Frozen Desserts

There are frozen desserts that may be healthier than ice cream because they are lower in calories, saturated fat, and cholesterol.

ICE CREAM

1/2 cup (2.2 oz.)

Calories	140
Carbohydrate	15 grams
Fat	7 grams
Cholesterol	30 milligrams
% Calories from fat	45%

SHERBET

1/2 cup (3 oz.)

Calories	135
Carbohydrate	29 grams
Fat	2 grams
Cholesterol	7 milligrams
% Calories from fat	8%

ICE MILK

1/2 cup (2 oz.)

Calories	100
Carbohydrate	15 grams
Fat	3.5 grams
Cholesterol	9 milligrams
% Calories from fat	31%

FROZEN YOGURT

1/2 cup (3.5 oz.)

Calories	90
Carbohydrate	19 grams
Fat	3.5 grams
Cholesterol	7 milligrams
% Calories from fat	7%

Enjoy!!

FROZEN MIXED DRINKS

DAIQUIRI #1

Juice of 1 lime
dash of grenadine
1 oz. light Puerto Rican rum
1 cup water
Mix all ingredients and pour into Donvier.

DAIQUIRI #2

1 oz. light Puerto Rican rum
12 oz. limeade
Mix and freeze in the Donvier.

PEACH DAIQUIRI

1 $\frac{1}{2}$ oz. rum
Juice of $\frac{1}{2}$ lime
1 tsp. sugar
1 cup water
1 fresh, ripe, pureed peach (or frozen, thawed)
Mix and freeze in the Donvier.

STRAWBERRY DAIQUIRI



1 $\frac{1}{2}$ oz. rum
Juice of $\frac{1}{2}$ lime
1 tsp. sugar
1 cup water
 $\frac{3}{4}$ cup pureed strawberries (fresh or frozen, thawed)
Mix and freeze in the Donvier.

HINT: For best results with frozen mixed drinks, add the recommended portion of alcohol during the last minute of the freezing process.

ADDITIONAL USES

1. **Ice Bucket**

Remove the handle and blade. Plug the hole in the lid with the cap. Fill with ice and cover. Ice keeps for three hours. If the cylinder has been in the freezer, ice will keep for a very long time without melting.

2. **Make ice coffee, tea, or cold soups**

Hot liquids can be cooled instantly in the frozen Chillfast aluminum cylinder.

3. **Ice cup**

Fill the frozen cylinder with water. Ice will form on the wall of the cylinder. When the ice is about 1 cm. thick, warm the bottom of the cylinder with tap water and remove the ice cup. Put the ice cup into the freezer until ready to use. Fill it with fresh fruit, shrimp, a wine bottle, etc.



WHAT WENT WRONG?

Your frozen dessert didn't turn out right —

1. The Chillfast™ aluminum cylinder may not have been sufficiently frozen because:
 - The freezer was not turned to maximum cool.
 - The cylinder was placed too near the freezer door.
 - The freezer door had been opened and closed too many times.
 - Food items blocked off the cold air vent at the back of the freezer.
 - The Chillfast aluminum cylinder was placed on its side or upside down.

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- The cylinder was left in its case or had its cover on. (Never cover with anything when it's in the freezer.)
 - The freezer interior was too frosty.
 - The Chillfast aluminum cylinder was in the freezer less than 7 hours.
 - The cylinder was left unused at room temperature for more than 10 minutes after removing from the freezer.
2. The ingredients were warmer than room temperature. (The colder your ingredients and bases are, the better they will freeze.)

You have difficulty unlocking the plastic lid.

1. Moisture has frozen between the colored ring and the edge of the lid.
 - Remove the Chillfast aluminum cylinder from the Donvier outer case.
 - Pull the lid and the colored ring off the cylinder together.
2. Prevention entails making sure the lid and ring are dry before using. Also, make sure the lid and your hands are clean and free of any oils or grease.

For further assistance or replacement of lost or damaged parts, call our toll free number between 9:00 AM and 5:00 PM Eastern Time.

1-800-334-4559

