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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
Nikko Industries, Ltd.
2548 Sandfiddler Road
Virginia Beach, Virginia 23456

We look forward to hearing from you.

KNOW YOUR DONVIER™

Parts Diagram

Handle

Cap

Lid

Blade

Cylinder ring

Match the ▲ marks on the case and the pot ring

Chillfast aluminum cylinder

Donvier outer case

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  
3rd the mixture is, the better it will freeze.)

Steps 2 through 8 should be done as quickly  
possible to keep the cylinder properly filled.

Take the Chillfast aluminum cylinder out of the freezer.

Place the chilled cylinder in the Donvier outer case, matching  
up the "△" marks on the ring and outer case to prevent slipping. (Diagram #2)

Fit the bottom of the blade in the shallow hole in the bottom  
of the cylinder. (Diagram #3)

Pour the blended ingredients into the Chillfast aluminum  
cylinder. (Diagram #4)

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  
opening 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 better to put 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!

CARING FOR YOUR DONVIER™

Care and Cleaning
1. After using, wash the freezer cylinder with a sponge or soft  
cloth in lukewarm 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 alu-
ninium 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 sherberts,  
save the yolks for cooked bases calling 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 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 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.

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**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
1/2 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 1/4 cup cream
1/3 cup sugar 1 tsp. vanilla
1/2 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)

**HONEY VANILLA**

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

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


(Makes a pint)

**PUMPKIN**

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

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 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 1/4 cup freshly grated coconut.

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

PEPPERMINT
Add 1/4 cup crushed peppermint candy. Optional: add a few drops red food coloring and/or 1/4 tsp. mint extract.

PEANUT BRITTLE
Add 1/4 cup crushed peanut brittle.

MACAROON
Crumble about 5 macaroons into cream mixture. Optional: add 1/4 tsp. almond extract; macaroons may be soaked in sherry (about 1/4 cup) before adding.

MINT CHOCOLATE CHIP
Add 1/4 tsp. mint extract and 1/4 cup semi-sweet mini chocolate chips (or shaved chocolate). Optional: add a few drops of green food coloring.

CHOCOLATE CHIP
Add 1/3 cup semi-sweet mini chocolate chips or shaved chocolate.

GRASSHOPPER
Add 2 T. creme de menthe and 1/4 cup (about 6) crumbled chocolate cookies (vanilla or water type).

BUTTER PECAN
Beat softened or melted butter (1 T.) in with egg and sugar until completely blended. Add 1/2 cup chopped pecans (plain or roasted).

KAHLUA AND CREAM
Add 4 T. Kahlua mid-way through freezing.

TOASTED COCONUT
Add 1/2 cup lightly toasted shredded coconut. Optional: add 1/4 tsp. almond extract.

COFFEE
Increase sugar to 1/2 cup. Dissolve 1 1/2 T. instant coffee in smallest amount of very warm water. Add to base.

COOKIES AND CREAM
Add 1/2 cup (about 8) crumbled chocolate cookies.

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

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
1/4 cup sugar
1/4 tsp. vanilla
1 cup cream
1 cup fresh berries
(berry, strawberries, raspberries, or boysenberries) or you may use one 10 oz.
pkg. frozen berries, thawed.

PEACHY
1 egg
1/4 cup sugar
1/4 tsp. vanilla
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 1 cup cream
1/2 cup sugar 1/2 cup water
1/4 tsp. vanilla

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)
1/2 cup mashed blueberries (fresh or frozen, thawed)

CANTALOUPE
1 cup cantaloupe, peeled 1/2 cup sugar
with 1 tsp. lemon juice 1/4 cup sugar
2 T. honey

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

PINEAPPLE 😊
1 egg 1/2 cup milk
1/2 cup sugar 1/4 cup crushed pineapple in
1/2 cup cream 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 1/2 cup water
frozen) 2 T. orange juice
1/2 cup sugar 2 egg whites

In a saucepan, heat crushed berries with sugar. Cook over me-
dium heat for 5 minutes. Remove from heat. When cool strain
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
1/2 cup orange juice 1 T. lemon juice
1/2 cup sugar 1/4 cup sugar
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
1 1/2 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, 1/4 to 1/2 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, carbohy date, fat, and cholesterol content of various frozen de-
serts. They may vary according to the different amounts of ingredients each person may use to suit his or her taste. Re-
member, it’s not only the type of frozen dessert you eat, but the portion size that is important.

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
1/2 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 "var-
ation" ingredient listed.

Fruit ice creams can be made by omitting a portion (about 1/4 cup) of the milk and substituting your choice of fruit in its place.

FROZEN YOGURT

Any flavored or fruit 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 1/2 cup of sugar, 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 1/2 cups of yogurt and add fruit juices (1/2 cup) as flavor and natural sweeteners.

In any case, a beautiful, soft, smooth frozen yogurt emerges!
HONEY PUMPKIN
1 egg
1/4 to 1/3 cup honey
1/4 tsp. cinnamon
1/4 tsp. ginger
dash ground cloves

HONEY CAROB
2 to 3 1/4 cup honey
3 egg yolks
1 tsp. vanilla
1/2 cup carob powder
Beat honey, egg yolks, and milk together until well blended. Cook over medium heat, stirring constantly until thick enough to coat a spoon. Remove from heat, stir 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 crushed pineapple (in its own juice)
1/2 cup pineapple juice (unsweetened)
1/2 cup either: milk, light cream, or half and half
Beat egg white until foamy (not dry). Add pineapple juice, cream, and blend gently but thoroughly.

APPLE CINNAMON
1 egg white
1/4 cup unsweetened applesauce
1/4 cup unsweetened apple juice (or 2 T. frozen concentrate)
1/4 tsp. nutmeg
1/4 tsp. cinnamon
1/2 cup cream choice (as above)
Beat egg white until foamy (not dry). Add remaining ingredients and blend gently but thoroughly.

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 2 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 grams
Cholesterol 0 milligrams
% Calories from fat 31%

FROZEN YOGURT
cup (4.5 oz.)
Calories 50
Carbohydrate 8 grams
Fat 6 grams
Cholesterol 0 milligrams
% Calories from fat 12%

SOUTH SEAS
1/4 cup pineapple juice
1/4 cup orange juice
1/4 cup apple juice
Mix juices together and pour into Donvier.

SOUTH SEA ISLANDER
1/2 cup pineapple juice
1/2 cup crushed pineapple — fresh or canned in its own juice
1/4 cup orange 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
1/4 cup apple juice
Blend mixture in a blender to puree. Pour into the Donvier. Yum!

GRAPEFRUIT SORBET
2 cups fresh grapefruit juice
Equal sweeter to taste
Mix well and freeze. Calorie wise.

FROZEN MIXED DRINKS

DAIQUIRI #1
1 oz. light Puerto Rican rum
Dash of grenadine
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
1/2 oz. rum
Juice of 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
1/2 oz. rum
Juice of 1/2 lime
1 tsp. sugar
1 cup water
1 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 suf-
   ficiently 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.

2. The cylinder was left in its case or had its cover on. (Never
   cover with anything when it’s in the freezer.)

3. The freezer interior was too frosty.

4. The Chillfast aluminum cylinder was in the freezer less than
   7 hours.

5. 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
1-804-431-2825 (Virginia)
1-800-387-0752 (Canada)