

donvier® ICE CREAM MAKER



RECIPE • INSTRUCTION BOOKLET



WELCOME TO DONVIER™

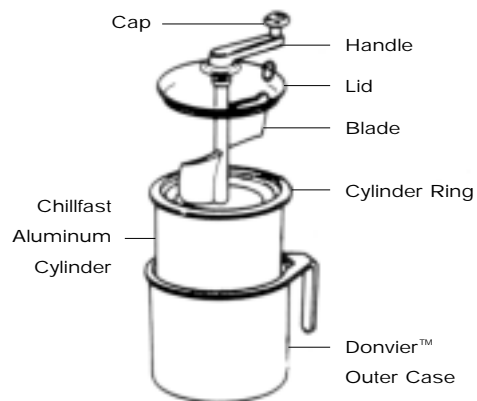
Create all-natural premium ice cream and elegant sorbets in less than 20 minutes with the Donvier™ Ice Cream Maker. Freeze the Chillfast cylinder overnight, add your favorite ingredients and turn the handle occasionally – no salt, ice or electricity required.

Make your homemade frozen desserts – light and healthy or rich and decadent – it's your choice. Try our kitchen-tested recipes, then experiment with your own. Select sunripened fruit, yogurt, bittersweet chocolate chunks, toasted nuts and more. Let the kids add candy or chocolate bar pieces.

With a Donvier™ Ice Cream Maker, dessert has never been so quick and easy to make, or so much fun. You'll never buy commercial ice cream again!

Store the Donvier™ cylinder in the freezer to whip up/produce/stir up/frozen treats at a moment's notice.

KNOW YOUR DONVIER™



CARING FOR YOUR DONVIER™

To clean your Donvier,™ wash the Chillfast cylinder in warm, soapy water with a soft cloth or sponge. Rinse and wipe dry. Do not use scouring pads or abrasive cleaners.

Never place freezer cylinder in the dishwasher.

To make ice cream at a moment's notice, store cylinder upright in the freezer.

Freeze cylinder for at least seven hours or overnight. For best results, freezer temperature should be at least 0 F (-18 C). You may need to set your freezer to a colder setting.

Do not freeze the Donvier's plastic parts.

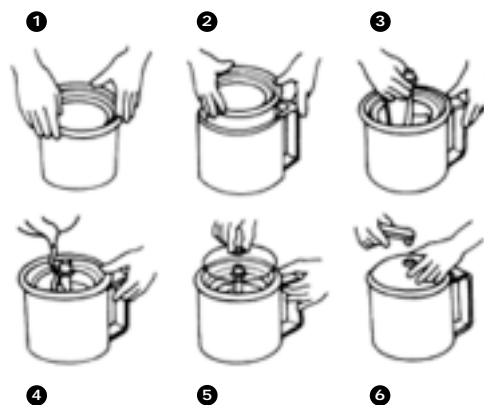
Do not handle frozen cylinder with wet hands, or allow children to use the machine without supervision.

The Chillfast refrigerant used in the Donvier cylinder is completely safe and non-toxic.

MAKING DONVIER™ ICE CREAM

Remove metal Chillfast cylinder from the freezer.

- 1 Place flexible plastic ring over the cylinder rim and press down piece by piece with your fingers.



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- 2 Line up the arrows on the cylinder rim and on the outer case and place chilled cylinder in case. It should fit snugly.
- 3 Fit the bottom of the blade into the shallow hole in the cylinder.
- 4 Pour chilled ice cream mixture into the Chillfast cylinder.
- 5 Place lid on the cylinder, aligning the arrow on the cylinder ring with the "lock" tab on the lid.
- 6 Lock lid by turning it counter-clockwise into position. Immediately attach handle and turn it clockwise slowly 3-4 times.

Let mixture sit for 2-3 minutes, then turn handle clockwise again 2-3 times. Repeat for 15-20 minutes, until handle is difficult to turn.

If not serving immediately, remove handle and blade and plug the lid opening with the plastic cap, which snaps into the top of the

handle. Do not let children play with the cap.

At this point, your ice cream will be soft. For harder ice cream, leave the cap on for up to 30 minutes. For hard-packed ice cream, transfer ice cream to a separate container, cover and freeze for 1 hour.

Place leftover ice cream in a separate container and store in the freezer.

HELPFUL HINTS

The metal Chillfast cylinder must be completely frozen.

Once the cylinder has been removed from the freezer, use within 10 minutes.

For maximum volume, pre-chill ice cream mixtures. Make cooked mixtures at least one day ahead.

For richer, creamier ice cream, add more cream and less milk.

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Alcohol gives ice cream a softer texture. It is best added later in the freezing process.

When pouring ice cream base into the frozen cylinder, leave at least 3/16" (.5 cm) head space to allow mixture to expand during freezing.

Do not use metal utensils to stir or scoop your ice cream – they may damage the cylinder.

Turn the blade more frequently – every minute or two – when making water-based frozen treats such as sorbet.

ICE CREAM – Milk or cream mixed with sweeteners and flavorings and churned in a machine is the basis for creamy smooth ice cream.

FROZEN PUMPKIN ICE CREAM

2 eggs 2
 1/4 tsp cinnamon 1 ml
 1/2 tsp nutmeg 2 ml
 1 1/2 cup milk 375 ml
 1 cup sugar 125 ml
 1 cup whipping cream 250 ml
 1 cup fresh cooked or solid packed canned pumpkin 250 ml

In a saucepan over medium heat, whisk milk, sugar and eggs. Stirring constantly, cook until slightly thickened, about 10 minutes. Remove from heat. Whisk in cream, pumpkin, cinnamon and nutmeg. Chill thoroughly. Makes about 1 Qt/.9L.

BRANDY EGGNOG ICE CREAM

3 egg yolks 3
 1/4 tsp nutmeg 1 ml
 1 3/4 cups milk, divided 425 ml
 2/3 cup sugar 150 ml
 1 3/4 cups whipping cream 425 ml
 1/4 cup brandy or 2 1/2 tsp/12ml brandy flavoring 50 ml

In a saucepan over medium heat, heat 1 cup milk. In a small bowl whisk together sugar and egg yolks. While stirring constantly, add hot milk to egg mixture. Return to saucepan. Stirring constantly, cook until slightly thickened, about 10 minutes. Remove from heat. Stir in remaining milk, cream, nutmeg and brandy. Chill thoroughly. Makes about 1 Qt/.9L.

HEALTHY PEACH ICE CREAM

2 egg yolks 2
 1 (28 oz.) can peaches in natural syrup 796 ml
 2 tbsp sugar 30 ml
 1 1/2 cups low fat or skim milk 375 ml
 1/2 cup non-fat milk powder 125 ml
 Fresh fruit, if desired

In a food processor/blender, process peaches and syrup to a smooth puree. In saucepan, beat egg yolks with sugar until thick and creamy. Scald milk. Stir in non-fat dried milk until dissolved. Pour milk over eggs, stirring continually until custard thickens. Remove from heat. Cool. Make about 1 Qt/.9L.

FRENCH VANILLA ICE CREAM

- 3 eggs 3
- 1 cup sugar 250 ml
- 2 cups light cream 500 ml
- 2 cups milk 500 ml
- 2 tsp vanilla 10 ml

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 about 1Qt/.9L.

EASIEST VANILLA ICE CREAM

- 4 cups light cream 1 L
- 1 cup icing sugar 250 ml
- 2 tsp vanilla 10 ml

Combine the cream, sugar and vanilla extract. Makes about 1Qt/.9L.

FRENCH CHOCOLATE SILK

- 3 egg yolks 3
- 1 cup sugar 250 ml
- 1 1/2 cups milk 375 ml
- 2 cups light cream 500 ml
- 1/3 cup unsweetened cocoa powder .. 75 ml
- 1 tsp vanilla 5 ml

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 1 Qt/.9L.

CARAMEL ICE CREAM

- 4 egg yolks 4
- 1 cup sugar 250 ml
- 1 1/2 cups milk 375 ml
- 1 1/2 cups light cream 375 ml
- 2 tsp vanilla 10 ml

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 about 1Qt/.9L.

BLUEBERRY ICE CREAM

- 2 cups blueberries, 500 ml
(fresh or frozen without sugar)
- 1 cup milk 250 ml
- 1 cup whipping cream 250 ml
- 3/4 cup sugar 175 ml

In a blender or processor, combine berries, milk, cream and sugar. Puree. Makes about 1Qt/.9L.

SORBET – This refreshing, water-based frozen dessert contains no milk or cream.

MINTED GRAPEFRUIT SORBET

- Grated peel of grapefruit
- 1/2 cup sugar125 ml
- 1 1/2 cups water375 ml
- 2 cups grapefruit juice
(about 3 grapefruits)500 ml
- 1 1/2 tsp chopped fresh mint7 ml

In a small saucepan, simmer peel with sugar and water 10 minutes. Cool. Strain through a fine nylon strainer. Set peel aside. In a medium bowl, mix strained sugar syrup, juice and mint. Chill mixture thoroughly. Freeze until almost firm. Add peel. Freeze until firm. Makes about 1Qt/.9L.

TOMATO AND BASIL SORBET

- 6 ripe tomatoes, peeled and seeded
- 13 juice of 1 large lemon
- 1/3 cup sugar syrup *75 ml
- 3 chives, finely chopped
- 6-8 basil leaves, finely chopped
- 1/4 cup tomato juice175 ml
- Salt and pepper to taste
- Dash of Tabasco, if desired

In a food processor or blender, process tomato flesh, lemon juice, sugar syrup, chives and basil leaves until smooth. Add tomato juice, salt, pepper and Tabasco, if used, to tomato puree.

* In a medium saucepan, combine 2 1/2 cups (625 ml) sugar and 2 cups (500ml) water. Simmer 10 minutes. Cool before using. Store in refrigerator. Makes about 1Qt/.9L.

SHERBET – Dairy-based sherbet is generally lower in fat and sweeter than ice cream.

CANTALOUPE SHERBET

- 1/2 tsp. vanilla2 ml
- 2 cups cantaloupe500 ml
- 2 tsp. lemon juice10 ml
- 1/2 cup sugar125 ml
- 4 tbsp. honey50 ml
- 1 cup milk250 ml
- 1 cup light cream250 ml

Puree cantaloupe with lemon juice. Beat sugar and honey with milk and cream. Add vanilla. Add pureed cantaloupe to milk mixture and beat long enough to blend honey and sugar. Chill thoroughly. Makes about 1Qt/.9L.

LEMON SHERBET

- 2 cups fresh lemon juice (8 lemons) . .500 ml
- 2 cups sugar500 ml
- Grated zest of 3 lemons
- 1 cup whipping cream250 ml
- 1/2 cup water125 ml

Process all ingredients in a blender or food processor fitted with a steel blade. Makes about 1Qt/.9L.

FROZEN YOGURT – Commercial brands often contain more sugar than yogurt. Make your own for a deliciously healthy treat.

FRENCH VANILLA FROZEN YOGURT

- 4 egg yolks 4
- 1 1/2 tsp vanilla 7 ml
- 1 cup milk 250 ml
- 1/2 cup sugar 125 ml
- 1 cup plain yogurt 250 ml

In a small heavy saucepan, stir milk with sugar, heat just until bubbles appear around edge of pan. Gradually whisk into egg yolks, return egg yolk mixture to saucepan. Cook over medium heat, stirring constantly, for 3 to 5 minutes or just until steaming and thickened enough to coat spoon. Immediately remove from heat, strain into a bowl. Stir in yogurt and vanilla. Chill thoroughly. Makes about 3 cups.

STRAWBERRY YOGURT

- 1 package frozen sliced strawberries with sugar, thawed 425 g
- 16 ounce tub vanilla yogurt 500 g

In a blender or processor, puree strawberries. Stir in yogurt. Makes about 1Qt/.9L.

BANANA FROZEN YOGURT

- 3 cups low fat plain yogurt 750 ml
- 2 cups very ripe bananas 500 ml
- 1/3 cup brown sugar 75 ml
- 2 tsp lemon juice 10 ml

Blend bananas, brown sugar and lemon juice in blender or food processor. When thoroughly blended, add yogurt. Makes about 1Qt/.9L.

GELATO – This intensely-flavored Italian ice cream has a softer consistency than ice cream and a clean, refreshing taste.

ESPRESSO GELATO

- 5 large egg yolks 5
- 2 cups whole milk 500 ml
- 3/4 cups sugar 175 ml
- 1 cup whipping cream 250 ml
- 5 tbsp instant espresso powder 75 ml

Combine egg yolks and sugar in bowl of electric mixer. Beat at medium-high speed until very thick and pale yellow, 3 to 5 minutes. Meanwhile bring milk to a simmer. Add half the milk to egg-yolk mixture and whisk until blended. Stir into remaining milk and cook over low heat until mixture has thickened enough to coat the back of a spoon. Remove from heat and immediately stir in cream. Strain into a medium mixing bowl set in an ice bath until chilled. Stir in instant espresso. Makes about 1Qt/.9L.

CHOCOLATE GELATO

- 2 eggs, slightly beaten 2
- 3/4 cup unsweetened cocoa powder . 175 ml
- 3/4 cup sugar 175 ml
- 1 cup milk 250 ml
- 1 1/2 cups whipping cream 375 ml

In a saucepan combine cocoa and sugar. Stir until well mixed. Gradually add milk, making a paste. Whisk in eggs. Place over medium heat and cook stirring constantly until steaming, about 8 to 10 minutes. Stir in cream. Chill thoroughly. Makes about 1Qt/.9L.

NON-DAIRY – Delicious, creamy frozen desserts can easily be made with water or soy milk.

APRICOT SOY MILK CREAM

2 cups soy milk500 ml
1/2 cup dried apricots125 ml
3/4 cup water175 ml
3/4 cup honey175 ml

In a small covered saucepan, cook apricots in 3/4 cup/175ml of water for 10 minutes or until tender. In a food processor/blender, process apricots and cooking liquid to a smooth puree. Mix in honey. Add heavy and soy milk and blend well.

NON-DAIRY BERRY DESSERT

1/2 tsp almond extract2 ml
2 cups soy milk500 ml
2 cups fresh strawberries500 ml
2/3 cup sugar150 ml

In a blender or processor, combine soy milk and berries. Puree. Add sugar and almond extract. Stir until sugar dissolves. Makes about 1 Qt/.9L.