

Cuisinart®

Freeze Ease Pro Ice Cream Maker

ICE150U



Instruction
Booklet



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For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFETY CAUTIONS

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

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.

1. **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
2. **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
3. **WARNING:** Do not damage the refrigerant circuit.
4. Do not store explosive substances such in aerosol cans with a flammable propellant in this appliance.
5. The appliance is not intended to be operated by means of external timer or separate remote control system.
6. 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.
7. Children should always be supervised to ensure that they do not play with this product.
8. This appliance shall not be used by children. Keep out of reach of children during and after use.
9. 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).
10. Do not use the appliance if the lead is damaged. In the event of lead damage, discontinue use immediately. If the lead is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.
11. Never pull the plug out of the mains socket by the lead.
12. Do not wrap the lead around the main body of the appliance during or after use.

13. Always ensure the voltage to be used corresponds with the voltage on the appliance; this is indicated on the bottom of the housing.
14. Always disconnect the appliance from the electrical supply if it is left unattended and before assembling, disassembling or cleaning.
15. This appliance is for indoor, domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
16. This product complies fully with all appropriate EU and UK legislation and the standards relevant to this type and class of appliance. We are an ISO9001:2015 certified company that continually evaluates our Quality Management System performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see "U.K. After Sales Service" section).



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.

WARNING



Danger Extremely Flammable Gas

This product uses R600a as a refrigerant gas.

R600a has higher efficiency and lower environmental impacts, compared to Fluorinated gases.

The gas is flammable, but under normal operating conditions this poses no risk to the user as it is safely contained in a sealed system within the product. If the product is dropped or damaged it is possible for the gas to escape. In such circumstances the gas could ignite if exposed to sources of ignition such as naked flames.

When transporting this product take care to ensure that the product is not dropped or damaged.

If the refrigerant gas escapes or leaks are suspected:

Immediately ventilate the room by opening doors and windows for several minutes.

Avoid naked flames and other potential ignition sources.
 Do NOT use the product if you suspect a leak of the refrigerant gas.
 Do Not dispose of this product in household waste.
 Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment.

SAFETY DURING USE

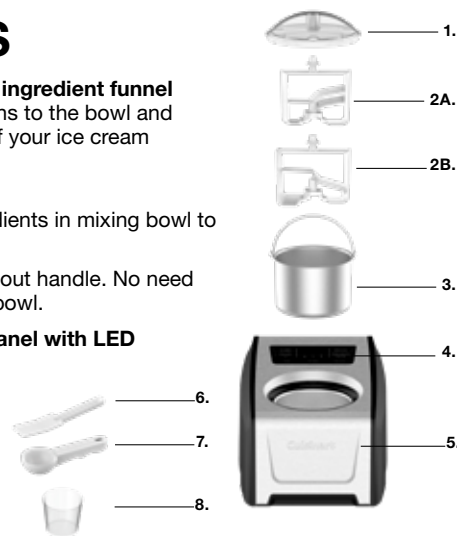
- The appliance should remain upright at all times. If the appliance is turned on its side or upside down, you will need to put it in an upright position and wait 24 hours before using.
- Before first use, remove all packaging materials and any promotional labels and stickers.
- Do not use the appliance for anything other than its intended use.
- Position the unit on a stable, level surface, near a power socket.
- Do not place on or near hot gas or electric burners or in a heated oven.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- Do not use accessories or attachments with this appliance other than those recommended by Cuisinart.
- 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.
- Always ensure that your hands are dry before removing the plug from the mains outlet.
- Always unplug from the mains outlet when not in use, before putting on or taking off parts and before cleaning.
- Do not immerse the housing or motor base in water or any other liquid or put it in a dishwasher.

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PARTS AND FEATURES

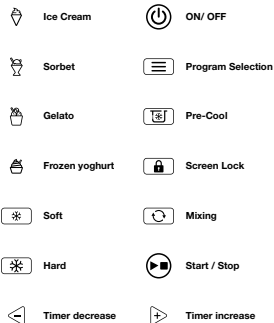
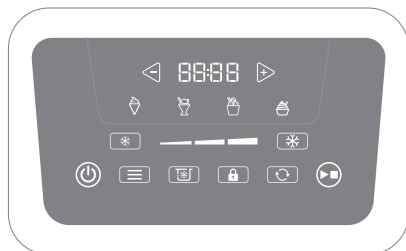
1. **Transparent lid with ingredient funnel**
Effortlessly add mix-ins to the bowl and check the progress of your ice cream creation.
2. **Mixing Paddle**
Mix and aerate ingredients in mixing bowl to create frozen treats.
3. **Mixing bowl** with lift-out handle. No need to pre-chill or freeze bowl.
4. **Touchpad Control panel with LED**
5. **Main Body**
6. **Spatula**
7. **Scoop**
8. **Measuring cup**



BEFORE FIRST USE

DO NOT immerse the compressor base in water. Wipe it with a moist cloth. Wash the lid, mixing bowl, and mixing paddle in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. Only the mixing paddle, measuring cup, Spatula and Scoop are top-shelf dishwasher safe. DO NOT place lid and mixing bowl in dishwasher. DO NOT clean any of the parts with abrasive cleaners or hard implements. Place the base in location to be used in upright position and let it rest for 24 hours before use.

CONTROL PANEL





OPERATING INSTRUCTIONS



IMPORTANT: Prior to initial use, let the unit rest upright for 24 hours before plugging it in.

1. After 24-hour rest period, plug the unit into the power outlet. The light above the power button will illuminate, and the unit beeps to indicate the unit is ready to use.
2. Prepare ingredients.
Note: If using your own recipe, be sure bases do not go over horizontal rib of the mixing paddle.


3. Place mixing bowl into the base. Be sure the mixing bowl is properly aligned in base. Mixing bowl handle should line up with gaps in rim of compressor base.
4. Place the mixing paddle onto stainless steel shaft in the center of the mixing bowl.
5. Pour ingredients into the mixing bowl.
6. Position mixing bowl lid by lining up arrow on lid with the unlock icon on base. Turn counterclockwise to lock the lid. The mix-in ingredient funnel should be centered in the front.
7. Press the Power button to turn the unit on. The LED display will illuminate.
8. Select the desired preset from the screen by using the program selection button.
 - a. Ice cream
 - b. Sorbet
 - c. Gelato
 - d. Frozen yoghurt
9. If you want to adjust the preset time, press up/down arrows .
10. If you want to adjust the firmness of frozen treats, press snow buttons . **NOTE:** Firmness cannot be adjusted once the program begins.
11. Once ready, press Start/Stop button to begin the cooling/mixing cycle.
 - a. Mix-in Ingredients such as chips and nuts can be added towards the end of mixing time. Once the frozen treats have begun to thicken (usually 5 minutes from end time), add the ingredients through the mix-in ingredient funnel. Mix-ins should be no larger than chocolate chips.
 - b. **Note:** To turn the unit off at any time, press the Power button.
12. The timer will count down to "00:00" and the unit will beep to indicate the frozen treat is ready.
13. When the cycle is over, the unit will go to automatic Keep Cool feature for 90 minutes.

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14. Turn the unit off by pressing the Power button and unplug. Remove the lid by turning it clockwise to unlock. Lift the lid from mixing bowl. Remove mixing bowl from the base by lifting it with the handle. Remove mixing paddle from mixing bowl.
 15. To turn on the screen lock feature, press and hold screen lock  for 3 seconds and the screen lock button will illuminate
 16. To turn off the screen lock feature, press and hold screen lock  for 3 seconds.
 17. When finished, turn the unit off by pressing the Power button.

To Pause time and mixing:

After 3 minutes of the selected program running, the screen will lock. To pause the program, press and hold the lock  for 3 seconds to unlock it, and then press the Start/Stop button. To continue processing, press the start/pause button .

To add time:

If frozen treat is not done or you would like to add at any point during the selected program. Unlock the machine and start/pause button , then press the arrow repeatedly to increase or decrease time in 1-minute increments. Press and hold to scroll through quickly.

Note: when making consecutive batches of frozen treats, be sure to allow extra time for the compressor to adjust to cooling.

Tip: Unplug unit and let it rest for 10 minutes to allow the motor to cool before making a second batch.

Keep Cool

At the end of the cooling/mixing cycle, the unit will beep and the unit will automatically enter the Keep Cool cycle.

Note: The compressor will be on during the Keep Cool cycle. At the end of keep cool cycle, the unit will beep and return to Standby mode.

Note: The mixing function is not activated during the Keep Cool cycle. You can turn the unit off at any time during the Keep Cool cycle.

If the frozen treat is not as firm as you desire, press + arrow to add further processing time.

Precool: Make sure the paddle is inside the mixing bowl. This feature ensures that both the mixing bowl and the frozen treat mix are kept cool before starting the process of making frozen treats. It helps maintain the right temperature and can also save time, making the frozen treat creation process more efficient. Use only room temperature frozen treat mix.

Mixing: This feature allows users to blend mix-ins into the base before starting the process of making frozen treats. It ensures a better mixture.

SAFETY FEATURE

The Cuisinart ICE-150 Freeze Ease Pro Ice Cream Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This safety system may activate under heavy loads, if the unit has been running for an excessively long period of time, or if mix-ins (nuts, etc.) are in extremely large pieces. To reset the unit, press the Power button and unplug the unit. Let the unit rest. After 10 minutes, you may turn the unit on again and continue making the frozen treat.

CLEANING, STORAGE, AND MAINTENANCE

Cleaning

Clean the mixing bowl, mixing paddle and lid in warm soapy water. Mixing paddle and lid are top-shelf dishwasher safe. **DO NOT PUT MIXING BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.** Wipe the unit base clean with damp cloth. Dry all parts thoroughly.

Storage

Be sure to store your unit in an upright position. Do not store frozen desserts in the mixing bowl in the freezer for more than 30 minutes at a time. Transfer frozen treats to a freezer-safe, airtight container for longer storage in the freezer.

Maintenance

Any other servicing should be performed by an authorised service representative.

TROUBLESHOOTING

PROBLEM	SOLUTION
Screen displays “EEEE”, continuous beeping and the unit is stopped.	Power off and unplug the unit.
	Contact Consumer Service
Unit turns off sooner than the time set	The overload safety feature has been activated. Let unit rest for a few minutes before continuing making the frozen dessert.
	If not the reason above, unplug the unit and let it rest for 2 hours. Power unit on and begin making your frozen dessert.
At any time during the cooling/mixing cycle, the unit beeps continuously for 30 seconds.	Power off and unplug the unit. Let it rest for 2 hours. Power unit on and begin making your frozen dessert.
	If this happens again, let the unit rest for 24 hours. If unit continues to beep after you have tried the above procedure, contact Consumer Service.
Mixing bowl is difficult to lift.	Wait 2 minutes and lift the mixing bowl.
	Make sure mixing bowl and the base are dry before making frozen dessert.
Paddle slippage after several batches of ice cream.	Watch for condensation on the outside of mixing bowl. Clear off water or ice from mixing bowl and base.
	Make sure mixing bowl and base are dry and clean before making next batch.

RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen desserts. You may create or use recipes of your own, as long as bases do not go over the top dasher on mixing paddle.

Recipe Tips

- Always rewhisk the mixture after chilling to be sure all ingredients are well combined. While chilling the mixture is not required, this step will prevent any “ice” or “fat” crystals from forming during the freezing process as resting it in a chilled environment helps bind the ingredients together.
- Frozen desserts from your Cuisinart Ice Cream Maker use pure, fresh ingredients. Because of this, the desserts do not have the same characteristics as commercially prepared frozen desserts. Most store-bought versions use gums and preservatives to make them firmer. If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer until desired consistency is reached, usually two or more hours.
- Some recipes use cooked ingredients. For best results, the mixture should be chilled overnight before using.
- You may substitute lower-fat creams (e.g., half and half) and/or milk (reduced fat or low fat) for heavy cream and whole milk used in many recipes. However, keep in mind that 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, be sure to use the same volume of the substitute as you would have used of the original item.
- You may substitute other sweeteners for sugar. Stir the mixture thoroughly to dissolve the sweetener.
- If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.
- When making sorbet, be sure to test the ripeness and sweetness of the fruit before you use it. The freezing process reduces the sweetness of the fruit so that it will taste less sweet than the recipe mixture. If the fruit tastes tart, add additional sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe.
- Make sure the mixing paddle and lid are in place before turning on machine.

ADDING INGREDIENTS

- Ingredients such as chips and nuts should be added about 5 minutes before the freezing process is complete. You want it to still be soft enough to be able to fully incorporate into the frozen mixture.
- To add a chocolate swirl to ice cream, gelato, or frozen yoghurt, drizzle in hot fudge or melted chocolate. The melted chocolate will harden once it makes contact with the freezing ingredients so add it in a slow drizzle to ensure that it does not clump.

UK GUARANTEE

Limited Three-Year Guarantee

This appliance is guaranteed for consumer use for 3 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet.
2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non domestic usage

4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc.

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists.

It is important to retain your proof of purchase. We recommend attaching your receipt to this page.

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and **not** from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK AFTER SALES SERVICE

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre

Conair Logistics

Unit 4, Revolution Park

Buckshaw Avenue

Buckshaw Village

Chorley

PR7 7DW

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

Please note this Instruction Booklet is not the guarantee.

RECIPES

To help you get started with your new Ice Cream & Gelato Professional, 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.

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SIMPLE VANILLA ICE CREAM

220ml full fat milk
150g granulated sugar
450ml double cream
1 tsp vanilla extract

1. Pour the milk and sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream and vanilla, cover and refrigerate for at least 2 hours, preferably overnight.
2. With the ice cream paddle fitted, whisk the mixture and pour into the ice cream maker bowl. Cover with the lid.
3. Turn appliance on and set the timer for 40 to 50 minutes.
4. To produce a firmer ice cream churn in the ice cream maker for longer.
5. Serve or store in an airtight container in the freezer.

Variations:

Mint Choc Chip: omit the vanilla and replace with 1tsp of peppermint extract. Chop 100g of milk chocolate into very small pieces and add during the last 5 minutes of mixing.

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

CHOCOLATE ICE CREAM

225ml full fat milk
100g granulated sugar
200g milk chocolate, broken into 1cm pieces
450ml double cream
1 tsp vanilla extract

1. Heat the milk, cream and vanilla in a medium pan over a medium heat until just bubbling around the edges.
2. Place the sugar and chocolate into a food processor and process until finely chopped. Add the hot milk to the processor and mix until smooth.
3. Transfer to a medium bowl to cool completely. Cover and refrigerate for at least 2 hours, preferably overnight.
4. With the ice cream paddle fitted, whisk the mixture and pour into the ice cream maker. Cover with the lid.
5. Turn appliance on and set the timer for 40 to 50 minutes.
6. To produce a firmer ice cream churn in the ice cream maker for longer.
7. Serve or store in an airtight container in the freezer.

STRAWBERRY ICE CREAM

300g fresh strawberries, stemmed & sliced
1 tbsp lemon juice
160ml full fat milk
150g granulated sugar
300ml double cream
1 tsp vanilla extract

1. In a small bowl combine the strawberries, lemon juice and 50g of the sugar. Stir gently and leave to stand in the fridge for 2 hours. Strain the strawberries, reserving juices. Mash or puree half of the strawberries and add to the reserved juices, leaving the remaining strawberries aside.
2. Pour the milk and the remaining sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream, mashed strawberries and vanilla. Cover and refrigerate for at least 2 hours, preferably overnight.
3. With the ice cream paddle fitted, whisk the mixture and pour into the ice cream maker. Cover with lid.
4. Turn appliance on and set the timer for 40 to 50 minutes. Five minutes before ice cream is complete, remove lid and add the reserved strawberries. Replace lid and allow to mix in completely.
5. To produce a firmer ice cream churn in the ice cream maker for longer.
6. Serve or store in an airtight container in the freezer.

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.

BERRY RIPPLE ICE CREAM

225g mixed berries
150g caster sugar
1 tbsp water
1 tbsp lemon juice
375ml whole milk
300ml double cream
1 vanilla pod (split down the middle and seeds scraped out)
4 egg yolks
pinch of salt

1. In a medium saucepan, combine the berries, 30g of the sugar and two tablespoons of water. Bring to the boil and simmer for a few minutes until the fruit is soft.
2. Remove berry mixture from the heat, crush the berries until pureed, before passing through a sieve. Discard the pips.
3. Return the puree to a clean pan. Simmer for 10 minutes or until the mixture has reduced to a syrup. Stir in the lemon juice and cool. Chill completely in the fridge.
4. In a medium saucepan over a low heat, whisk together the milk, cream, 85g of the caster sugar, salt, and the entire vanilla pod including the scraped seeds. Bring the mixture to the boil.
5. Whilst this is heating, combine the egg yolks and the remaining sugar (85g) in a medium bowl. Beat the mixture until pale and thick.
6. Once the milk/cream mixture has come to a slight boil remove the vanilla pod. Pour the milk/cream mixture into the egg mixture, whisking as you go. Wash out the pan and pour the custard mixture back into the cleaned pan and heat stirring continuously for up to 10 minutes or until the custard starts to

thicken. Do not bring to the boil or it may curdle. When you can see a film form over the back of your spoon remove the saucepan from the heat. Leave to cool, stirring every so often.

7. Cover and refrigerate for at least 2 hour, preferably overnight.
8. Whisk mixture again. With ice cream paddle fitted. Pour mixture into the ice cream maker. Cover with lid.
9. Turn on appliance and set the timer for 40 to 50 minutes. Just before the ice cream is ready, remove lid and add the berry puree so that it creates a marbled effect.
10. The ice cream will have a soft, creamy texture and a fabulous colour. To produce a firmer ice cream churn in the ice cream maker for longer.
11. Serve or store in an airtight container in the freezer.

LEMON GELATO

250ml double cream
500ml full fat milk
1/2 cup of lemon zest
6 lemons juiced
200g granulated sugar
2 tbsp cornstarch
pinch of salt
1 tbsp vanilla extract
1 tbsp liquid pectin

1. In a medium saucepan, combine the cream and 250ml of the milk. Set over a medium heat and bring to a simmer.
2. Whilst the cream and milk mixture is heating, whisk the remaining milk (250ml), lemon zest, sugar, cornstarch, salt and vanilla into a bowl.
3. Once the milk and cream mixture has come to a simmer add the milk and sugar mixture. Keeping on the heat, continuously stir until the mixture comes to a gentle boil and thickens to where it can coat the back of the spoon (this will take about 15 minutes).
4. Remove the pan from the heat, stir in the pectin and cool to room temperature. Stir in the lemon juice, cover and refrigerate for at least 2 hours, preferably overnight.
5. Once chilled, whisk the mixture again. With the gelato paddle fitted pour into the ice cream/gelato maker. Cover with the lid.
6. Turn appliance on and set the timer for 40 to 50 minutes. The gelato is ready when it starts to thicken. To produce a firmer gelato churn in the ice cream/gelato maker for longer.
6. Serve or store in an airtight container in the freezer.

ESPRESSO GELATO

180ml double cream
375ml full fat milk
180ml freshly brewed espresso
130g granulated sugar
2 tbsp cornstarch
pinch of salt
1 tbsp liquid pectin

1. In a medium saucepan, combine the cream and 375ml of the milk. Set over a medium heat and bring to a simmer.
2. Whilst the cream and milk mixture is heating, whisk the remaining milk, espresso, sugar, cornstarch and salt into a bowl.
3. Once the milk and cream mixture has come to a simmer add the milk and sugar mixture. Keeping on the heat, continuously stir until the mixture comes to a gentle boil and thickens to where it can coat the back of the spoon (this will take about 15 minutes).
4. Remove the pan from the heat, stir in the pectin and cool to room temperature. Cover and refrigerate for at least 2 hours, preferably overnight.
5. Once chilled, whisk the mixture again. With the gelato paddle fitted, pour mixture into the ice cream/gelato maker. Cover with lid.
6. Turn the appliance on and set the timer for 40 to 50 minutes. The gelato is ready when it starts to thicken. To produce a firmer gelato churn in the ice cream/gelato maker for longer.
7. Serve or store in an airtight container in the freezer.

ORANGE, MANGO & PASSION FRUIT SORBET

300g mango cubes
180g granulated sugar
4 tbsp lemon juice
zest of 1 orange
500ml unsweetened orange Juice
2 passion fruit

1. Combine the mango, sugar, lemon juice and orange zest in a medium bowl. Leave to stand for 1 hour.
2. Stir well and puree in a blender.
3. Stir in the orange juice and passion fruit pulp.
4. Cover and refrigerate for at least 2 hours, preferably overnight.
5. With the gelato paddle fitted, pour the sorbet mixture into the ice cream/gelato maker. Cover with lid.
6. Turn the appliance on and set the timer for 40 to 50 minutes. The sorbet is ready when the mixture starts thicken. The sorbet will have a soft texture.
7. Serve or store in an airtight container in the freezer.

PROSECCO & GRAPEFRUIT SORBET

135ml water

135g sugar

zest of 2 grapefruit

juice of 3 grapefruit

pinch of salt

115ml Prosecco (Italian sparkling wine)

1. Combine the water, sugar, grapefruit zest and salt in a small to medium saucepan set over a medium-low heat. Cook the mixture until the sugar is dissolved.
2. Pour the grapefruit juice into the sugar/zest mixture and whisk together. Cover and refrigerate for at least 2 hours, preferably overnight.
3. Strain the mixture and then whisk in the prosecco.
4. With the gelato paddle fitted pour mixture into the ice cream/gelato maker. Cover with lid.
5. Turn appliance on and set the timer for 45 minutes. The sorbet is ready when the mixture starts to thicken. The sorbet will have a soft texture.
6. Serve or store in an airtight container in the freezer.

PEACH FROZEN YOGHURT

415g tin of peach slices in juice

450g Greek yoghurt

150ml full fat milk

75g granulated sugar

1. Drain the peaches and reserve 100ml of the juice. Place the peaches in a blender.
2. Add the Greek yoghurt, milk, sugar and reserved peach juice. Process in a Blender until smooth and the sugar has dissolved.
3. Cover and chill for at least 2 hours, preferably overnight.
4. Once chilled, whisk the mixture again and pour into the ice cream/gelato maker with the ice cream paddle already fitted. Cover with the lid.
5. Turn the unit on and set the timer for 40-50 minutes. The frozen yoghurt is ready when it starts to thicken. To produce a firmer frozen yoghurt run the machine for longer.
6. Serve or store in an airtight container in the freezer.

HONEY FROZEN YOGHURT

750g Greek yoghurt

250ml full fat milk

150g runny honey

1. Combine the Greek yoghurt, milk and honey. Mix until smooth.
2. Cover and refrigerate for at least 2 hours, preferably overnight.
3. Once chilled, whisk the mixture again and pour into the ice cream/gelato maker with the ice cream paddle already fitted. Cover with the lid.
4. Turn the unit on and set the timer for 40-50 minutes. The frozen yoghurt is ready when it starts to thicken. To produce a firmer frozen yoghurt run the machine for longer.
5. Serve or store in an airtight container in the freezer.

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Scan to get started with your new ice cream maker.