SMEG

ICE CREAM MAKER

All the *pleasure* of **ICE CREAM** in a few ***simple steps.***

User guide

10 simple steps

1

Place the cooling container in the freezer **without the lid** for at least **18 hours**, at a temperature of at least **-18°C**.

2

Prepare the ice cream mixture separately, following the instructions in this guide. Before using, ensure that it is at **fridge temperature** (+8°C /+10°C).

3

Position the **adapter ring** on the cooling container and turn clockwise until it stops (A). Insert the **cooling container** inside the **steel bowl** of the mixer (B).

4

Place the steel bowl in position on the mixer and insert the whisk into the bowl (C). Bringing the **magnetic adapter for the whisk** in line with the slot on the mixer and the magnet on the adapter will enable the latter to be attached without any effort (D). Next, lower the mixer head (E) so that the adapter fits together with the whisk.

5

Start the mixer at **speed 1** and leave to work for a few seconds.

6

Pour the refrigerated mixture into the container using the slide.

7

Leave the mixer to work for **20/30 minutes** in accordance with the recipe selected.

8

Turn off the mixer and remove the whisk adapter and the whisk.
Next, remove the bowl from the mixer.

9

Remove the cooling container from the bowl and detach the adapter ring.

10

Serve the ice cream (F) using the spatula supplied and then place the lid on the container. The remaining ice cream can be stored in the freezer provided it is **moved to another non-refrigerating container**.

Useful tips

to know

- I n order to make ice cream or other cold desserts, the **bowl must be completely frozen**; follow the instructions provided above.
- **Liqueurs and alcohol-based drinks** have a powerful anti-freezing effect. Accordingly, we recommend adding these when the ice cream or sorbet is almost ready and not during the preparation phase, as this may prevent them from freezing.
- To **remove the ice cream** from the container, only use the **spatula provided**.
- To prepare a second flavour of ice cream, allow the cooling container to reach room temperature, **clean carefully**, dry and place in the freezer following the steps indicated above, until it reaches the correct temperature.
- The cooling container contains 1.1 l of finished product. As such, the ingredients added **must not exceed 700 g**.
- For recipes requiring pre-processing, **wait for the mixture to cool completely** in the fridge at +8°C /+10°C.
- Ice cream and other cold desserts are best enjoyed as soon as they have been prepared.
- **Never refreeze melted** or semi-melted **ice cream**.

Recipes

Yoghurt ice cream

Ingredients

- Fresh whole milk 100 g
- 35% cream 105 g
- Sugar 95 g
- Whole natural yoghurt 300 g

Method

Dissolve the sugar in the milk and cream, warming over low heat for a few minutes. Pour into a bowl (preferably steel). Add the yoghurt, stirring constantly.
Place the bowl in the fridge for as long as it takes for the mixture to reach the refrigerator temperature (8°C-10°C / 46.4°F-50°F).
Suggestions: when the yoghurt ice cream is almost ready, you could add chocolate shavings, chopped hazelnuts or walnuts or pieces of fresh fruit.

Strawberry ice cream

Ingredients

- Whole milk 150 g
- Sugar 80 g
- Cream 135 g
- Strawberries (puréed flesh) 235 g

Method

Place the milk, sugar and cream on a low heat
and warm for a few minutes.
Pour the sweetened condensed milk into a bowl (preferably steel). Add the strawberry purée, stirring constantly.
Place the bowl in the fridge for as long as it takes for the mixture to reach the refrigerator temperature (8-10°C).

Chocolate ice cream

Ingredients

- Whole milk 380 g
- Sugar 60 g
- Sweetened condensed milk 110 g
- Unsweetened cocoa 48 g
- Salt 2 g

Method

Dissolve the sugar in the milk and warm on a low heat, turning off before it reaches boiling.
In a bowl, mix the condensed milk with the cocoa, combine well and add a pinch of salt. Add the sweet milk mixture and continue to mix with a spatula from the bottom upwards.
Place the bowl in the fridge for as long as it takes for the mixture to reach the refrigerator temperature (8-10°C).

Coffee granita

Ingredients

- Strong coffee 480 g
- Sugar 120 g

Method

Bring 120g of coffee and 120g of sugar to the boil to obtain a syrup, turning off after around 3 minutes. Pour into a bowl (preferably steel) and leave to cool.
Add the remaining coffee and mix.
Place the bowl in the fridge for as long as it takes for the mixture to reach the refrigerator temperature (8-10°C).

Grapefruit granita

Ingredients

- Grapefruit juice 320 g
- Sugar 95 g
- Water 185 g

Method

Bring the water and sugar to the boil to obtain a syrup, turning off after around 3 minutes. Pour into a bowl (preferably steel) and leave to cool.
Add the grapefruit juice and mix.
Place the bowl in the fridge for as long as it takes for the mixture to reach the refrigerator temperature (8-10°C).

Lemon sorbet

Ingredients

- Lemon juice 135 g
- Orange juice 20 g
- Sugar 180 g
- Water 265 g

Method

Bring the water and sugar to the boil to obtain a syrup, turning off after around 3 minutes.
Do not let it boil for too long, to prevent it from caramelising.
Leave to cool. Squeeze the lemon and orange and pour the juice into a bowl (preferably steel).
Stir in the chilled syrup, mixing well.
Place the bowl in the fridge for as long as it takes for the mixture to reach the refrigerator temperature (8-10°C).

Orange sorbet

Ingredients

- Water 145 g
- Sugar 145 g
- Orange juice 300 g
- Grand Marnier* 10 g
- Orange peel strips, as desired

Method

Bring the water and sugar to the boil to obtain a syrup, turning off after around 3 minutes. Do not let it boil for too long, to prevent it from caramelising. Leave to cool. Squeeze the orange and pour the juice into a bowl (preferably steel). Add the cooled syrup, stirring
well. Place the bowl in the fridge for as long as it takes for the mixture to reach the refrigerator temperature (8°C-10°C / 46.4°F-50°F).

*Only add the Grand Marnier when the sorbet is nearly ready. All liqueurs have a powerful anti-freezing effect, so if these are added as the sorbet or ice cream is forming, the mixture may not freeze.

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