

S M E G

Italian  Gelato

*Ice Cream
Edition*

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 40 min + resting time

 10 min

 Easy

 Serves 4/6

INGREDIENTS

For around 1 litre of ice cream

For the custard base:

5 egg yolks
150 g sugar
250 ml fresh whole milk 250 ml
fresh single cream Salt

For the ice cream:

2 tsp powdered matcha green tea
80 g diced marrons glacés

For the dark chocolate sauce:

150 g dark chocolate
5 tbsp milk

GREEN TEA ICE CREAM WITH MARRONS GLACÉS AND CHOCOLATE SAUCE

Bring the milk and cream to the boil over a low flame in a saucepan. Remove from the heat and leave to rest for 5 minutes. In the meantime, whisk the egg yolks in the stand mixer with the sugar and a pinch of salt, until frothy. Incorporate the hot milk and cream mixture in a drizzle, mixing well.

Place the bowl with the mixture over another pan with boiling water on a low flame, ensuring that the bottom of the bowl is not in contact with the pan. Warm in this manner (bain marie) for 8-10 minutes, until it coats the back of a spoon. Remove from the heat, place the bowl into another filled with ice and cool the mixture, stirring frequently.

Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared, chilled mixture into the container and continue for 25-30 minutes, until the ice cream is airy and creamy. Near the end, incorporate the green tea and finely diced marrons glacés. Serve the ice cream with the chocolate sauce or chocolate shavings.

Dark chocolate sauc

Break 150 g of dark chocolate into pieces in a bowl, add 5 tbsp of milk and melt in a bain marie over a pan of gently boiling water. Stir constantly until amalgamated, then serve the sauce warm with the ice cream.




Dairy-Free Alternative

The ice cream can be prepared with the same quantities of almond milk and dairy-free cream alternative.



It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 40 min + resting time

 10 min

 Average

 Serves 4/6

INGREDIENTS

For around 1 litre of ice cream

For the ice cream:

4 egg yolks
120 ml Marsala wine 180 g sugar
200 ml fresh cream 200 ml fresh
whole milk

For the fig sauce:

120 g dried figs
200 ml Marsala wine
1 tbsp sugar
Zest from 2-3 untreated lemons

ZABAIONE ICE CREAM WITH MARSALA WINE, SERVED WITH FIG SAUCE

For the zabaione, slowly whisk the egg yolks with the sugar in a heat-proof bowl using the electric whisk, until you obtain a light, foamy mixture. Drizzle in the Marsala wine and cook for 8-10 minutes in a bain marie, continuing to whisk, until you obtain a dense, airy zabaione.

Place the bowl with the zabaione into a larger bowl filled with ice and leave to cool, then cover and place in the refrigerator for 3 hours.

Add the cold milk and cream to the zabaione. Position the adapter ring onto the ice-cream maker container, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared cold mixture into the ice cream maker accessory and run for 25-30 minutes, until the ice cream is airy and creamy. Serve with the fig sauce, or with fig jam.


Fig Sauce


Chop up 120 g of dried figs and place in a pan with 200 ml of Marsala wine, 1 tbsp sugar and the zest of 2-3 untreated lemons. Leave to rest for an hour, then slowly bring to the boil and cook on a low flame for around 40 minutes, until the mixture is soft and the liquid syrupy. Serve the sauce warm with the ice cream.



It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 40 min + resting time

 15 min

 Easy

 Serves 4/6

INGREDIENTS

For around 1 litre of ice cream

400 ml fresh milk
200 ml fresh single cream
150 g caster sugar
4 egg yolks
200 g shelled pistachios
Salt

PISTACHIO ICE CREAM

Add 150 g of pistachios and 1 tbsp sugar to the blender, and blend until pulverised. Pour the milk and cream into a heavy saucepan, bring to the boil over a very low flame, then remove from the heat and leave to cool slightly.

Add the egg yolks into the stand mixer bowl, add the remaining sugar and a pinch of salt, and whisk until foamy. Add the warm milk and cream mixture in a stream, then cook in a bain marie for 8-10 minutes until it coats the back of a spoon. Add the ground pistachios and leave to cool, then place in the refrigerator for 3 hours.

Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared, chilled mixture into the container and continue for 25-30 minutes, until the ice cream is airy and creamy. Serve with the remaining pistachios, chopped.

Variants

This recipe is suitable for use with all oily nuts such as almonds, walnuts, hazelnuts, pine nuts, macadamia nuts, etc.




Dairy-Free Alternative


The ice cream can be prepared with the same quantities of soy milk and dairy-free cream alternative.



It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 40 min + resting time

 15 min

 Easy

 Serves 4/6

INGREDIENTS

For around 1 litre of ice cream

400 ml fresh milk
200 ml fresh single cream
150 g sugar
4 egg yolks
200 g toasted unsalted cashew nuts
Salt

CASHEW NUT ICE CREAM

Add 150 g of cashews and 1 tbsp sugar to the blender, and blend until pulverised. Pour the milk and cream into a heavy saucepan, bring to the boil over a very low flame, then remove from the heat and leave to cool slightly.

Add the egg yolks, the sugar and a pinch of salt into the stand mixer bowl and whisk until foamy. Add the warm milk and cream mixture in a stream then cook in a bain marie for 8-10 minutes until it coats the back of a spoon. Add the ground cashews and leave to cool, then place in the refrigerator for 3 hours.

Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared, chilled mixture into the container and continue for 25-30 minutes, until the ice cream is airy and creamy. Serve with the remaining cashews, chopped.




Dairy-Free Alternative


The ice cream can be prepared with the same quantities of soy milk and dairy-free cream alternative.




It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 45 min + resting time

 15 min

 Easy

 Serves 4

INGREDIENTS

For around 1 litre of ice cream

500 g fresh ricotta
250 ml fresh milk
4 egg yolks
150 g sugar
1 vanilla pod
150 g peeled pistachios, coarsely chopped
2 sachets saffron
Salt

SAFFRON AND RICOTTA ICE CREAM WITH PISTACHIOS

Pass the ricotta through a sieve or fine colander over a bowl. Slice the vanilla pod lengthways, remove the pulp and seeds and mix it into the ricotta, then cover and place in the refrigerator.

Bring the milk to the boil. Whisk the egg yolks with the sugar in the stand mixer bowl until foamy, then incorporate the hot milk, adding it in a stream while continuing to whisk. Pour into a pan, place back on the heat and cook at a very low heat for 7-8 minutes, until the mixture coats the back of a spoon. Remove from the heat, leave to cool then place in the refrigerator for at least 3 hours.


Incorporate the strained ricotta, mixing well. Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared, chilled mixture into the ice cream maker container and run for around 25-30 minutes, until the ice cream is airy and creamy. Add the pistachios towards the end.


Garnish with rose petals to serve.




It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 45 min + resting time

 5 min

 Easy

 Serves 4/6

INGREDIENTS

For around 1 litre of ice cream

500 g ripe strawberries

200 g sugar

350 ml fresh milk

150 g fresh single cream

1 vanilla pod

STRAWBERRY ICE CREAM

Pour the milk and cream into a pan. Add the sugar and vanilla pod sliced lengthways, then bring to the boil over low heat. Remove from the heat, then take out the vanilla pod.

In the meantime, hull the strawberries and blend, then add them to the mixture and mix well. Place the mixture in the refrigerator and leave to cool for 3 hours.

Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared, chilled mixture into the container and continue for 25-30 minutes, until the ice cream is airy and creamy. Serve decorated with mint leaves and sliced strawberries.




Dairy-Free Alternative


The ice cream can be prepared with the same quantities of rice milk and dairy-free cream alternative.




It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 45 min + resting time

 5 min

 Easy

 Serves 4/6

INGREDIENTS

For around 1 litre of ice cream

500 g sliced mango

200 g sugar

350 ml lukewarm milk

150 g fresh single cream

1 vanilla pod

MANGO ICE CREAM

Pour the milk and cream into a pan, then add the sugar and vanilla pod, sliced lengthways, and bring to the boil over a low heat. Remove from the heat and leave to cool, then take out the vanilla pod.

In the meantime, blend the sliced mango, then add to the mixture and mix well. Place the mixture in the refrigerator and leave to cool for 3 hours.

Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared, chilled mixture into the container and continue for 25-30 minutes, until the ice cream is airy and creamy. Decorate with mint or lemon balm leaves.




Dairy-Free Alternative


The ice cream can be prepared with the same quantities of rice milk and dairy-free cream alternative.




It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 45 min + resting time

 5 min

 Easy

 Serves 4/6

INGREDIENTS

For around 1 litre of ice cream

For the ice cream:

400 ml coconut milk
200 ml fresh single cream
150 g sugar
50 g desiccated coconut
1 vanilla pod

For the rum caramel sauce:

150 g sugar
4 tbsp lemon juice
150 ml hot rum

COCONUT ICE CREAM WITH RUM CARAMEL SAUCE

Place the coconut milk in a pan with the vanilla pod, sliced lengthways. Bring slowly to the boil, then remove from the heat.

Add the sugar and desiccated coconut, mix well and leave to cool, then cover and transfer the mixture to the refrigerator for 3 hours.

Add the cold cream to the coconut cream. Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared cold mixture into the ice cream maker container and run for 25-30 minutes, until the ice cream is airy and creamy. Serve with rum caramel sauce or chocolate shavings.

Rum caramel sauce

Add 150 g of sugar to a frying pan with 4 tbsp lemon juice and caramelize over a low flame, until golden brown. Add 150 ml warm rum a little at a time, mixing well to obtain a dense but fluid mixture, then leave to cool. Serve the sauce with the ice cream.




Dairy-Free Alternative


The ice cream can be prepared with the same quantity of dairy-free cream alternative




It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 40 min + resting time

 5 min

 Easy

 Serves 4/6

INGREDIENTS

For around 0.90 litres of ice cream

150 g grated Parmesan cheese

200 ml fresh cream

200 ml fresh whole milk

60 g sugar

Salt and pepper

Balsamic vinegar

PARMESAN CHEESE ICE CREAM WITH BALSAMIC VINEGAR DROPS

Add the milk and cream to a saucepan with a pinch of salt and pepper. Bring to the boil over low heat, remove from the heat and leave to cool slightly, then add the Parmesan and amalgamate with the immersion blender.


Cover and chill in the refrigerator for 3 hours.


Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared, chilled mixture into the container and continue for 25-30 minutes, until the ice cream is airy and creamy. Serve as a snack, hors d'oeuvre or with an aperitif, decorating with drops of balsamic vinegar.




It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 40 min + resting time

 3 min

 Easy

 Serves 4/6

INGREDIENTS

For around 0.90 litres of sorbet

250 ml Prosecco
 250 g peeled white peaches,
 sliced
 2 tbsp lemon juice
 1 egg white
 150 g sugar
 50 ml mineral water

BELLINI SORBET

Dissolve the sugar in the mineral water in a saucepan over a low flame, simmer for 1 minute and leave the syrup to cool. Blend the peaches, then add to a bowl with the lemon juice and mix.


Add the syrup to the peach mixture, add the chilled prosecco and mix well. Then fold in the whisked egg white with a fork.


Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared, chilled mixture into the ice cream maker container and run for 25-30 minutes, until the sorbet is airy and creamy. Serve in champagne flutes, garnished with mint or lemon balm leaves.




It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 40 min + resting time

 3 min

 Easy

 Serves 4/6

INGREDIENTS

For around 0.90 litres of sorbet

250 g raspberries
3 tbsp lemon juice
1 egg white
150 g sugar
250 ml mineral water

RASPBERRY SORBET

Rinse the raspberries quickly. Blend and then strain into a bowl to remove the seeds.


Dissolve the sugar in 50 ml of mineral water in a saucepan over low heat. Leave to simmer for 1 minute, then let the syrup cool. Add the remaining mineral water then mix to amalgamate.


Mix the syrup into the raspberry coulis, add the lemon juice, then whisk the egg white with a fork and add to the mixture. Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared, chilled mixture into the ice cream maker container and run for 25-30 minutes, until the sorbet is airy and creamy. Serve in champagne flutes, garnished with mint or lemon balm leaves.



It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 5 min + resting time

 Easy

 Serves 4/6

INGREDIENTS

Per circa 0,90 litri di frozen frozen yoghurt

600 ml full-fat plain Greek-style yoghurt

1 tbsp cinnamon

4 tbsp acacia honey 140 g shelled walnuts

FROZEN GREEK-STYLE YOGHURT WITH HONEY, WALNUTS AND CINNAMON

Mix the honey into the yoghurt, then place the mixture in the refrigerator for 30 minutes.


Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared, chilled mixture into the ice cream maker container and run for 25-30 minutes, until the sorbet is airy and creamy.

Towards the end, add 100 g of coarsely chopped walnuts and the cinnamon to the mixture. Garnish with the remaining whole walnut kernels to serve.



It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 5 min + resting time

 Easy

 Serves 4/6

INGREDIENTS

For around 1 litre of frozen yoghurt

600 g of full-fat plain yoghurt
250 g blueberries
100 g demerara sugar
2 tbsp lemon juice

BLUEBERRY FROZEN YOGHURT

Wash the blueberries, place in a bowl and add the lemon juice and 2 tbsp sugar, then mix and leave to rest for 15 minutes. Mix the remaining sugar into the cold yoghurt.

Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared, chilled mixture into the ice cream maker container and run for 25-30 minutes, until the frozen yoghurt is airy and creamy.

Add the blueberries with the liquid towards the end. Garnish with mint or lemon balm leaves to serve.

Variants

You can use the same recipe to prepare frozen yoghurt with seasonal fresh fruit of your choice, using other berries, diced pears or apples, peaches, apricots, plums etc.




Dairy-Free Alternative


The frozen yoghurt can be prepared with the same quantity of dairy-free yoghurt.



It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 30 min + resting time

 2 min

 Easy

 Serves 4/6

INGREDIENTS

For around 1 litre of granita ice

600 ml unsweetened almond milk

120 g sugar

1-2 tbsp amaretto liqueur

50 g slivered almonds

ALMOND GRANITA ICE

Gently warm the almond milk and dissolve in the sugar, then leave to cool and place in the refrigerator for at least 2 hours.


Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the chilled almond milk into the ice cream maker container and run for 25-30 minutes, until the granita is dense and creamy. Add the liqueur towards the end.


Serve the granita with lightly toasted slivered almonds and lemon balm leaves.




It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



 45 min + resting time

 3 min

 Easy

 Serves 4/6

INGREDIENTS

For around 1 litre of granita ice

200 ml fresh pomegranate juice
(from 3-4 pomegranates)

150 g sugar

2 tbsp lemon juice

500 ml mineral water

WINTER POMEGRANATE GRANITA

Open the pomegranates and remove the seeds and flesh, then place in a centrifuge or juicer to extract the juice, measuring out 200 ml of liquid.

Pour the mineral water into a pan, add the sugar and bring to the boil. Heat the syrup on a low flame for 1-2 minutes. Shut off the heat, add the lemon juice and leave to cool, then add the cold pomegranate juice, mix and place in the refrigerator.

Position the adapter ring onto the ice cream maker accessory, which has been chilled in the freezer in advance, then transfer onto the appliance. Insert the whisk, lower the motor head and start up at speed 1 for a few moments. Pour the prepared, chilled mixture into the ice cream maker container and run for 25-30 minutes, until the granita is dense and creamy. Serve in bowls, garnished with whipped cream and mint leaves.

Variants

This granita can also be prepared using the same quantity of berries, oranges, lemons, blackberries, kiwis or other acidic fruit.



It is recommended to eat the ice cream within two hours of preparation; if it is to be eaten at a later date, remove from the SMEG ice cream maker bowl and store in a suitable container in the freezer.



Stand mixer FULL COLOR



Cream
SMF03CREU

Ice Cream Maker Accessory



Ice Cream Maker
SMIC01



Mixer whisk



Magnetic adapter
for whisk



Adapter ring
with slide



Ice cream spatula



Transparent lid

Ice Cream Maker accessory suitable only for Smeg mixers with stainless-steel bowl SMB401.
An additional bowl with lid SMIC02 can also be purchased to allow you to prepare a different ice cream flavour or dessert.

Good to know...

These **ICE CREAMS** are made only using *fresh ingredients* and do not contain emulsifiers or other additives to prevent icing, and so must be **consumed immediately**, at most the day after they are made.

The **time** that ice creams, sorbets and other ices will require in the **ICE CREAM MAKER** will depend on the *quality* and *consistency* of the ingredients: check that the mixture is **airy** and **CREAMY** before shutting off the appliance.

The **WEIGHT** of the **INGREDIENTS** must not exceed 700 g and the final **volume** of the *ice cream* will reach a maximum of 1.1 litres.

The *ice cream maker* container must be placed in the **FREEZER** for at least **18 HOURS** before use, at a temperature no higher than **-18°C**.

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