ACCE CREAM COURSE

THE

TENINA HOLDER



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THE WHOLE SCOOP

ICE CREAM COURSE

THE WHOLE SCOOP AND NOTHING BUT THE SCOOP IS RIGHT HERE, READY AND MELTING FOR THE ICE CREAM LOVERS IN YOUR LIFE.

PROUDLY BROUGHT TO YOU IN COLLABORATION WITH









There is a lot to be said about homemade ice cream vs the purchased variety so hop on in and get the scoop.

We have created an easy to follow course starting with ice cream bases where all good ice cream begins! Including meringue, French custard, American style, keto, vegan and nut free, then moving on through to fantastic ways to add flavour and texture, churning tips and freezing tips. Apart from eating your amaazing creations, there are literally limitless ways to use your new found creativity and frosty cleverness. We take you through sorbets, instant fruit ice-creams, stunning frozen dessert creations, cones, cookies for ice cream sandwiches, frozen ice cream on sticks, toppings, sauces and generally everything you need to know about opening your own ice cream parlour.

We drill down on equipment, do you need a churner or not? (And we have an offer on two of the best churners in the biz!)

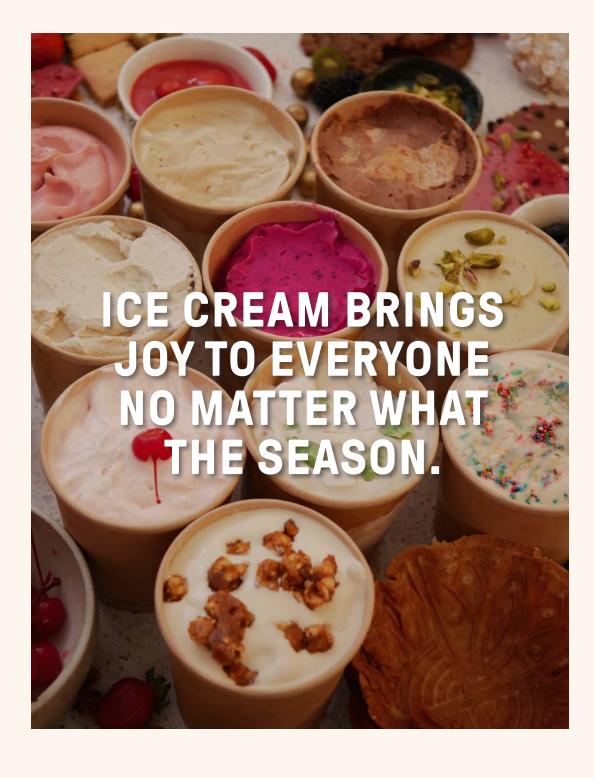
This course is designed to be self managed. You can jump in and out as you need. Make a few things, save some for later, come back for your favourites. You will learn everything you want to know about homemade ice cream making, for today and every day! Summer or not.

Did you know that New Zealanders actually eat more ice cream per capita than any other country in the world downing a massive 28.4 litres per person per annum? It's all that gorgeous cream they have! What's not to love?

Then the USA comes in at number two, (which you sort of expect right?) and are also huge ice cream consumers at nearly 20 litres per person per year.

Australia is right behind them with 18 litres per person and you will never believe who is nipping at our heels with 14 litres per person... is it a warm summery climate? No it isn't. None other than chilly Finland. Who would have picked it? With an average temperature in the 'warmer' southern parts of Finland between 5°C and 7.5°C this is a cold place but they still rank as number 4 in the ice cream eating stakes globally!

So for those of you who have been hiding your ice cream eating throughout winter, we invite you to join us year round. The Whole Scoop is ready and freezing!



I am delighted you have elected to join me in The Whole Scoop ice cream course.

Ice Cream brings joy to everyone no matter what the season. It is hard to be upset when you are busy licking an ice cream cone before it drips down your front! I say ice cream and world peace go hand in hand, something we all need more of right now.

Enjoy the course and the videos, we had a lot of fun (and some serious bike riding to ward off the effects) throughout the process of creating the course. We look forward to seeing the results of your excellent work.

Remember the discounts are yours for good.

NEW FARM CONFECTIONERY

pecial O

CODE: TENINA15

before checkout will get you 15% off the entire range of delicious hand crafted confectionery that are all excellent when stirred through you ice creams.

RESTAURANT EQUIPMENT ONLINE

CODE: TENINA

before checkout on any of the Musso or Apuro ice cream churners will give you a 5% discount on their already discounted prices.



When you prepare an ice cream base, there are a few simple principles to keep in mind:

Adding more fat in the form of cream will make your ice cream richer. Add too much fat, and it will have a slick mouthfeel and can harden completely in your freezer. High fat slows flavour release, making for a long, lingering flavour, while lean ice cream has a crisp, bursting flavour that doesn't linger as long. Adding more sugar will improve flavour (to a point) and soften the final product. Add too much, and your ice cream could be sickly or runny, or it won't freeze at all.

Milk will make your ice cream icier and harder because milk is made up mostly of water, which will freeze into ice crystals. In moderation, milk is very important to the molecular makeup of your frozen treat (and it will help to reduce the richness added by cream), but it is possible to overdo it. Having said that we have created an Ice Milk recipe which is entirely milk without cream. We loved it.

Eggs will make your ice cream dense (by adding solids that thicken the mix), custardy (eggs will, of course, add egg flavour), and smooth. Ice cream made with eggs is much less likely to be coarse or icy because the proteins in the eggs help control ice crystal growth. The hotter you cook the eggs, the more "eggy" flavour you'll get in the final product—French ice creams tend to include a high ratio of eggs that are cooked at high temperatures before the base is chilled and churned.

Your first task, should you choose to accept it;

To create a smooth and creamy ice cream base, be it vegan, meringue, nut free, egg free, keto or otherwise. The trick to a great ice cream base is that it stands alone as a vanilla flavoured option. With a vanilla flavoured ice cream, there is literally nowhere to hide. So if it is delicious as vanilla, it will certainly be delicious when made into chocolate, fruit, caramel, coffee, etc.

All of these recipe versions are interchangeable with other creams and milks or even yoghurt, replacing the cows milk and cream. Be warned though, the textures will vary depending on how much water ends up in the milks you use.

We don't insist you HAVE to have an ice cream churner, but we do highly recommend it. You will have much more success across (nearly) all of these recipes with a churner. Please check out your discount from Restaurant Equipment if you are thinking of getting a commercial grade churner.



MERINGUE BASE KILLER VANILLA ICE CREAM

SERVES 10

THE BASES

This recipe is very special. (If I say so myself.) I love it. The method is brilliant. (Again, if I say so myself!!) It makes the most elegant scoop of ice-cream straight from the freezer and I LOVE it. The recipe now appears in all of my most recent cookbooks in one way or another. It is that good. I am using the idea or method for so many other things now, you will start to see it show up in all sorts of places.

NEED

200g egg whites

1 tsp cream of tartar

250g raw caster sugar

2 tsp vanilla bean paste

600ml pure or whipping cream

- Place egg whites and cream of tartar into Thermomix bowl and whip 5 min/37°C/Butterfly/speed 3/MC off.
- Add sugar a spoonful at a time through hole in lid as you whip 6 min/50°C/Butterfly/speed 3/MC off.
- 3. Whip 20 min/Butterfly/speed 3/MC off.
- Place Thermomix bowl into the fridge, with the Butterfly still in place. When the bowl is completely cold, place back into the machine and add vanilla and cream. Whip 20-40 sec/Butterfly/speed 3 or until soft peaks form.
- 5. Pour into insulated containers for freezing and place into the freezer for several hours.

KETO VANILLA ICE CREAM

MAKES 1.5L

Well thank you Mia Jenkins, for showing me the ropes on this one. We are delighted to present the Keto version of Killer Vanilla, and therefore, the keto version of any ice cream you care to change it up into. To be honest, we tested this with some doubts as I really hate any lingering aftertaste of anything that is not natural in my book. I have to say, awesome. The taste in fact is probably not as sweet as the regular version, a little more airy and leaves a clean taste in your mouth. I sourced the Allulose from IHerb and it came pretty quickly. Not quick enough to create a video, but to be honest, there is nothing to see here folks. It is literally the same experience, same method, as the regular Killer Vanilla.

Now what are you going to put through it to create any flavour you want? The sky is the limit. You are welcome Keto-ites!

NEED

200g egg whites

1 tsp cream of tartar

250g Allulose sugar

2 tsp vanilla bean paste

600ml pure or whipping cream

- Place egg whites and cream of tartar into Thermomix bowl and whip 5 min/37°C/Butterfly/speed 3/MC off.
- Add Allulose sugar a spoonful at a time through hole in lid as you whip 6 min/50°C/Butterfly/speed 3/MC off.
- 3. Whip 20 min/Butterfly/speed 3/MC off.
- Place Thermomix bowl into the fridge, with the Butterfly still in place. When the bowl is completely cold, place back into the machine and add vanilla and cream. Whip 20-40 sec/Butterfly/speed 3 or until soft peaks form.
- 5. Pour into insulated containers for freezing and place into the freezer for several hours.
- This ice cream has the most beautiful texture straight from the freezer. If it separates into 2 layers that is because your freezer is not cold enough or your container is not insulated.



VEGAN VANILLA ICE CREAM

MAKES 1.5L

THE BASES

Killer Vanilla but vegan? Yes we did. And yes you can. Zero complaints from my fussy lot, who know a good ice cream when they taste it. This is the perfect base for all of your vegan ice cream flavours. Follow through with the same processes found in the infusions and inclusions sections of The Whole Scoop and be a vegan pro in no time. Don't forget there is also the rice vegan ice cream base as well.

Creating flavours is now up to you!

NEED

200g aqua faba

25g raw caster sugar

2 tbsp vanilla bean paste

600g coconut cream recipe

DO

- Place aqua faba into the Thermomix bowl and whip 6 min/37°C/Butterfly/speed 3/MC off.
- Add sugar a spoonful at a time through hole in lid as you whip 6 min/50°C/Butterfly/speed 3/MC off.
- 3. Whip 20 min/Butterfly/speed 3/MC off.
- Place Thermomix bowl into the fridge, with the Butterfly still in place. When the bowl is completely cold, place back into the machine and add vanilla and coconut cream. Whip 20-40 sec/Butterfly/speed 3 or until soft peaks form.
- 5. Pour into insulated containers for freezing and place into the freezer for several hours.

Flavour PAIRINGS

Vegan Salted Caramel Sauce Nutty Caramel Chocolate Bites Crunchy Ice Cream Topping Strawberry Sauce Pistachio Praline Crumb



FRENCH VANILLA CUSTARD BASE

SERVES MANY

THE BASES

As you move through The Whole Scoop ice cream course, you will find that this recipe is the ideal base recipe to which you can add infusions, inclusions and any toppings or flavours of your choosing. It is also completely delicious as vanilla ice cream. It may beat Killer Vanilla, but then again... that is pretty hard to beat.

French Vanilla ice cream is a custard base, and does not refer to the origin of the vanilla being from France, but rather to the addition of egg yolks (a lot of egg yolks) to the ice cream.

Just a little eggy info. In an ice cream base, the idea is not to taste the egg yolks, rather they add creaminess, colour and texture. The higher the temperature that you cook your eggs at, the more eggy taste you will get in the end product. Thus our recipe is less eggy and just plain vanillery delicious. This recipe is the perfect starting point for any number of flavours. But also absolutely perfect to have in your freezer at all times, as what dessert isn't best served with a scoop of vanilla ice cream?

NEED

6 egg yolks

250g whole milk

150g raw caster sugar

500g cream

1 pinch pink salt flakes

1 tbsp vanilla bean paste

 $\frac{1}{2}$ tsp vanilla bean powder

DO

- Place all ingredients except the vanillas into the Thermomix bowl and cook 8 min/80°C/speed 4.
- 2. Add vanilla bean paste and powder through the hole in the lid and blend **10 sec/speed 6.**
- 3. Pour into a jug or bowl that doesn't retain the heat and cover with a cartouche. Allow to come to room temperature for a minimum of 2 hours.
- 4. Place into the fridge overnight or until completely cold.
- 5. Churn following manufacturers instructions.
- Thermomix method; After cooling the custard completely, pour into a flat tray or ice cube tray and freeze overnight. Remove when frozen and return to the Thermomix bowl and blend until fluffy. You could insert the Butterfly once the entire mix is together and whip for a little just to aerate.

Flavour PAIRINGS

Toasted almonds or pistachios Apple Chai Crumble Raspberry Coulis Simple Ice Magic Tonka Bean Salted Caramel Lime Caramel Sauce



AMERICAN STYLE VANILLA ICE CREAM - EGG FREE

SERVES 12

THE BASES

This recipe is so simple and needed no video. If you have a great churner, you don't even really need to infuse the vanilla and sugar into the cream. Give the ingredients a good blend and you will find you get a pretty similar result.

This eggless ice cream base is very clean tasting, if you use a great vanilla (need I stress, Heilala is my preference?) then you will enjoy it a lot just like this.

Officially it is called Philadelphia ice cream, and came about when the locals back in the day in Philly (clearly) got rid of the time consuming custard making for ice cream. This base is awesome with muted flavours, like vanilla, but like all the other base recipes that we are showing you in the course, it can be treated to an upgrade with just about anything. The texture once fully frozen is a lot harder than French Vanilla ice cream.

All throughout Philadelphia there are ice cream shops proudly selling this ice cream in all the flavours you can imagine, but it has also become known as New York Ice Cream, or as we have called it, American Style Ice Cream.

NEED

600g cream divided

1 tbsp vanilla bean paste

1/2 tsp vanilla bean powder

150g raw sugar

250g whole milk

1 pinch pink salt flakes

Flavour PAIRINGS

Hot Fudge Chocolate Sauce Passionfruit Coulis Raspberry Coulis Butter Crunch Toffee with Nuts Very Vanilla Chai Powder

- Place 250g of the cream with the vanilla bean paste and powder and sugar into the Thermomix bowl and warm 8 min/80°C/speed 1.
- 2. Add the remaining cream, milk and salt into the Thermomix bowl and blend **10 sec/speed 8**.
- Pour into a flat tray or jug and cool completely before churning in an ice cream churner according to manufacturers instructions.
- 4. Thermomix method; Pour into a flat tray and freeze. Break into pieces and place half into the Thermomix bowl. Blend for 20 sec/speed 8. Add remaining frozen chunks and keep blending with the aid of the Thermomix spatula until desired consistency is reached. You should serve immediately once re-blended in the Thermomix.

EVOO VANILLA ICE CREAM

SERVES MANY

THE BASES



I wrote this recipe way before the Killer Vanilla Ice Cream recipe appeared on the scene, and I have to say it is pretty good and my go to if I am in a hurry and need instant ice cream for that same day. It will be better if you have time to freeze it for more than just a few hours, but of course, you can put the entire mix into an ice cream churner for instant satisfaction. It also does freeze enough to serve it as a topping with something else if you get it done a minimum of 5 hours before you need it...so what are you waiting for?? The EVOO needs to be the best, you know I love my Cobram EVOO and for this one I especially love the Hojiblanca as it is perfect for desserts. It can be purchased online....get it organised my lovelies.

NEED

395g sweetened condensed milk

1 tbsp vanilla bean paste

70g extra virgin olive oil (EVOO)

600g cream

DO

- Place condensed milk, vanilla and EVOO into the Thermomix bowl and blend 20 sec/speed 6. Scrape bowl and repeat.
- 2. Add cream and blend 20 sec/speed 4.
- Pour into an insulated container (we love Tovolo) and freeze.

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STICKY RICE ICE CREAM

SERVES MANY

I am often asked about egg free ice cream recipes. There are many advantages to using eggs in ice cream bases, that are discussed elsewhere in the course. But as I am always seeking for options, this egg free ice cream was a no brainer. You could use any milk or cream to cook this, almond, oat, etc. A lot of vegan ice creams are made using coconut milk or cream. If you wanted to get away from this flavour, then change it up. However, some people are allergic to nuts, so again, just use what suits your household.

Remember, vegan ice cream does tend to set VERY firmly. I have noticed the same thing in store-bought vegan ice cream so this is a common scenario. However with the addition of cacao butter, which has a similar consistency to chocolate, you will find it scoops pretty well straight from the freezer. You need to purchase a good quality cacao butter, some of them have been 'deodorised' which is a chemical process and not what you would really like to be eating.

You can let the ice cream sit in the fridge for 15-20 minutes before scooping it so that it has softened up a little if necessary.

This is the perfect base for any and all of the other flavours we have highlighted in the course. Just follow instructions! You have a whole world of ice cream tasting at the end of your scoop!

NEED

100g glutinous rice, water for soaking rice

200g raw sugar

500g coconut cream (Kara)

200g water

1 pandan leaf tied into a knot OR 1 tbsp vanilla bean paste

100g cacao butter

Flavour PAIRINGS

Lime Coconut Butter Chips Crispy Fried Chilli Sugar Wontons Mango Lime Sorbet Fresh mango or other fruits Strawberry Sauce

DO

- Place the glutinous rice into a small bowl and cover with water overnight. Drain just before you are ready to proceed with the recipe.
- Place drained rice, sugar, coconut cream, water and pandan leaf into Thermomix bowl. Cook 60 min/90°C/ speed 1. Cool slightly, remove pandan leaf.
- Add cacao butter in pieces and blend 2 min/speed 8 until butter is combined and the texture is smooth. Cool completely in the fridge.
- Prepare your churner as per manufacturers instructions. Churn the ice cream, store in freezer.

THERMOMIX METHOD:

- 5. Cool mixture before freezing in a flat tray.
- Break up frozen mixture into large chunks and place about half into Thermomix bowl. Chop 10 sec/speed 10 before adding the remaining frozen mix.
- 7. Blend **1** min/speed **10** with the aid of the spatula as needed.
- 8. Serve immediately or store well covered in the freezer.
- This is amazing with crushed fresh berries, chocolate sauce, caramel sauce or all three. Follow the instructions for the inclusions you would like.

FRUIT SORBET BASE



The bright, bright colour of raspberry sorbet is hard to pass up. This is such a simple recipe and is very easy to duplicate with any fruit at all. As we began to create the ice cream course, this method just got used again and again. You don't really need any other sorbet recipe to be honest. Swap your fruit in and out of the recipe on demand, or swirl a couple of flavours together.

This is not the instant Thermomix version that whilst very impressive is not true sorbet and ends up rock hard in the freezer as it is literally ice. Although I used a churner for this recipe, you don't need that either. (Though why you wouldn't invest in a good churner is a mystery!)

NEED

600g raspberry puree without seeds (you can do this yourself or buy it frozen)

300g raw sugar

1 lime, juice only

- 1. Place the raspberry puree and sugar into the Thermomix bowl and blend **10 sec/speed 10.**
- 2. Cook 8 min/100°C/speed 1.
- 3. Add lime juice and blend 6 sec/speed 6.
- 4. Cool completely before proceeding.
- Churn according to ice cream manufactures instructions. Store in the freezer for a few hours. It will not reach full frozen density in just the churner as it is quite a soft sorbet.
- To make this entirely in the Thermomix, freeze the cooked mixture once cooled in a tray. Break into pieces once frozen and blend with the aid of the Thermomix official spatula 1 min/speed 8 or until well blended and smooth.



AVOCADO COCONUT ICE CREAM

SERVES MANY

THE BASES

Avocado ice cream may sound a little weird as we generally associate avocado's with all things Mexican and savoury, chip dipping etc. However, due to their high fat content, you will find they make a fantastic creamy ice cream base, be it very green! Pretty green, but green. Go for your life and start adding any other flavours you wish, we used lime zest and juice as well as vanilla here, but leave them out and add cocoa powder, melted chocolate, essential oils or other inclusions that are all discussed in The Whole Scoop course. The sky is the limit and you can tell your kids this is blended frog ice cream. They will love that. (Don't take my word for it though!)

Dairy free, gluten free, egg free, nut free and vegan but still delicious ice cream. (Mint works really well as your mind wants this to be mint because of the colour!)

NEED

120g raw sugar

2 limes zest, finely grated

50g fresh lime juice

400g coconut cream

380 - 400g ripe avocado flesh (approx 2 medium)

1 tsp vanilla bean paste

DO

- Place sugar and zest into Thermomix bowl and mill 10 sec/speed 10.
- 2. Add remaining ingredients and blend 30 sec/speed 7.
- 3. Pour into flat baking tray and freeze for several hours.
- 4. Cut into chunks and return to Thermomix bowl and blend 2 min/speed 8 with the help of the spatula. Serve immediately or keep in freezer until use. You will need to place ice cream in fridge for at least 20 minutes prior to serving as the avocado content makes for a very dense solid ice cream.

Flavour PAIRINGS

doTERRA Peppermint Oil doTERRA lemon oil Raspberry Lemon Curd Raspberry Coulis Chocolate Sauce





These recipes are quicker than the time it takes to eat them!

The following recipes are probably a little more traditional to Thermomix users than not. With a little freezing forethought, these recipes can be served immediately after making them. The kids will love this section!

THE FRUITY INSTANT ICE CREAM

SERVES 4

THE INSTANTS



If there is one amazing recipe in The Whole Scoop ice cream course, this might be it... well... there are loads of fantastic recipes, but this one is instant. As long as you have frozen fruit ready to go, you have ice cream at a moments notice. This beautiful jewel hued dragon fruit ice cream takes less than a minute to whip up and stays remarkably serve-able once frozen. The same is true for passionfruit, and potentially any other fruit you try this recipe with. The maple syrup will help with the scoopability. We loved it a lot!

NEED

300g frozen fruit of choice, we used dragon fruit for the image and video

2 tbsp pure maple syrup

50g cream

1 tsp vanilla bean paste

- Place frozen fruit into the Thermomix bowl and mill 10 sec/speed 10.
- 2. Add remaining ingredients and blend with the aid of the Thermomix spatula until creamy and well combined.
- 3. Serve immediately.

PHILLY VANILLY INSTANT ICE CREAM

SERVES MANY

THE INSTANTS

The instant version of the American Style Vanilla Ice Cream recipe. Egg free, delicious, VERY vanilla and the perfect base for any other flavour ice cream you may wish to create with infusions, inclusions etc. If you don't have a churner yet, give this one a whirl. It is entirely Thermomix. And apart from freezing time, instant! Very, very clean flavour and a wonderful texture. We look forward to hearing how much you love this one!

NEED

600g cream divided

1 tbsp vanilla bean paste

1/2 tsp vanilla bean powder

150g raw sugar

250g whole milk

1 pinch pink salt flakes

- Place 250g of the cream with the vanilla bean paste and powder and sugar into the Thermomix bowl and warm 8 min/80°C/speed 1.
- 2. Add the remaining cream, milk and salt into the Thermomix bowl and blend **10 sec/speed 8**.
- 3. Pour into a flat tray and cool completely before placing into the freezer overnight.
- 4. Break into pieces and place half into the Thermomix bowl. Blend for 20 sec/speed 8. Add remaining frozen chunks and keep blending with the aid of the Thermomix spatula until desired consistency is reached. You should serve immediately once re-blended in the Thermomix, though we put ours in the freezer again and it is pretty ok served the next day or so. It does get harder than the churned version.



CHOCOLATE EVOO ICE CREAM

MAKES 1.2L

THE INSTANTS

If you have not tried this recipe before (in one of its many versions) then you are in for a scoopable treat! It is really fantastic for a quick ice cream that you only thought of in the morning to be served that same evening. Get it happening my friends. The Whole Scoop has done it again. No churner required.

NEED

200g chocolate dark

1 tin sweetened condensed milk

90g extra virgin olive oil (EVOO)

1 tbsp vanilla bean paste

600g cream

DO

- Place chocolate into the Thermomix bowl. Melt
 7 minutes/40/speed 1. Scrape bowl occasionally to ensure chocolate is beneath the blades.
- Add condensed milk, EVOO and vanilla and blend
 20 sec/speed 6. Scrape bowl and repeat. Set aside.
- Without cleaning the bowl, place cream into bowl and whip 15-30 sec/Butterfly/speed 4 or until the cream is holding soft peaks.
- Remove the Butterfly and place the milk mixture back into the bowl and blend 3 sec/speed 6.
- 5. Fold through with a spatula and pour into your Ice Cream Churner.
- Alternatively, if you don't have a churner, pour mixture directly into an insulated container and freeze for at least 4 hours.

Flavour PAIRINGS

Choc Peanut Butter Ice Cream Coffee Sugar Syrup Simple Ice Magic doTERRA Wild Orange Oil







Make one or more infusions before proceeding with your finished ice cream.

To create some flavours using our suggestions for infusions. You can choose any base unless specified otherwise.

Dairy carries flavour well and acts like a blank canvas, so use your imagination and local ingredients to inspire you—whether that means incorporating a flavour from your culture that you've been missing or using strawberries and mint from your garden. Just be cautious of adding watery ingredients to your base, which can lead to larger crystal formation. I always cook my fruit when adding to ice cream, sometimes in alcohol, or just on its own. Again, it is best not to add too much liquid. It always results in ice crystals which ruin the texture of your ice cream.



CARAMEL POPCORN ICE CREAM

SERVES 10

THE INFUSIONS

The Whole Scoop delivers! With both an infusion and an inclusion, this recipe is next level with flavour and super simple and easy to achieve. It was a favourite when shooting the course, we fondly referred to this one as ice cream crack. It is addictive in a good way.

NEED

1/4 cup unpopped popcorn kernels

1-2 tsp EVOO for popping

250g whole milk

500g cream

100g raw caster sugar

5 egg yolks

Generous pinch pink salt flakes

1 tbsp vanilla bean paste

80g Salted Caramel Corn, prepared well in advance and frozen in small pieces (p. 46)

DO

- 1. Pop the corn. Watch the video for some hints and tips on this!
- Place the popped popcorn and the milk and cream into the Thermomix bowl and infuse for 10 min/70°C/speed 1. Allow to cool before continuing.
- 3. Set a strainer over a jug and push the mixture through, pressing on the popcorn to release all the liquid. Discard the popcorn, clean the Thermomix bowl of any husks or remaining popcorn and return the liquid to the bowl with the remaining ice cream ingredients except the vanilla bean paste.
- 4. Cook 8 min/80°C/speed 4. Add the vanilla bean paste and blend 10 sec/speed 8. Pour into a container, press down a cartouche onto the surface of the custard and allow to cool at room temperature for 2 hours. Refrigerate for up to 24 hours or until it is completely cold before proceeding.
- 5. Churner Method; When the custard is completely cold, tip into the ice cream churner and follow the appliance instructions for churning. Fold through the Salted Caramel Corn or add it in the last few seconds of churning.
- To store, pack down firmly into the container of your choice and cover with a piece of baking paper. You can use this to push the ice cream down further. Then fit the lid. Keep frozen.

THERMOMIX METHOD;

7. Freeze the custard in ice cube trays overnight. When you are ready to serve, return half the frozen custard to the Thermomix bowl and blend **10 sec/speed 10.** Add the remainder and keep blending with the aid of the Thermomix spatula until it is creamy and aerated. Fold through the caramel popcorn and serve immediately.



CEREAL MILK ICE CREAM

SERVES 6

In a bit of a salute to the most amazing soft serve I had in Las Vegas from the very famous Christina Tosi, may I present my version of her Cereal Milk Ice cream.

TIPS:

You can use any kind of cereal your kids love for this idea. Just watch the baking time for the cereal though as some cereals will bake faster than others. The purpose of baking the cereal is to increase the flavour. We did try fruit loops, but not good and certainly not pretty!

NEED

100g Crunchy Nut Cornflakes (yes the bought kind)

500g cold whole milk

30g light brown sugar

Good pinch pink salt flakes

40g Caramelised Milk Powder (p. 84)

50g pure maple syrup

500g cream

DO

- Place the cereal onto a lined tray and into a cold oven set to 150°C for exactly 15 minutes.
- 2. Remove and tip into the cold milk, stirring well. Allow to infuse for at least 20 minutes.
- Strain, but don't push any solids through the sieve. Discard solids.
- Place 200g of the Cereal Milk into the Thermomix bowl and warm 5 min/80°C/speed 1.
- 5. Add the rest of the ingredients and stir to combine. Allow to age overnight in the fridge if possible.
- 6. Churn using manufacturer instructions.

THERMOMIX METHOD;

- Freeze in a container you can easily remove the contents from, I used a plastic container with a lid as you need to cover the mixture while it freezes.
- When ready to serve, chop into pieces. Put about half of them into the Thermomix bowl and blend 10 sec/speed 8. Add the rest and keep blending for 1 min/speed 8, using the official spatula to help mix.
- Insert the Butterfly and whip 20 sec/Butterfly/speed 4 if you are going for a soft serve result.
- Serve immediately in cones or cups with some cereal or sprinkles on top.



WHITE CHOCOLATE AND BLACK TRUFFLE ICE CREAM

SERVES 6

THE INFUSIONS

The best ice cream recipe after Killer Vanilla would have to be this one. I am SO in love with these flavours. I was a little worried, but pass me a spoon! Worried is not the right word, cautious would be a better choice. I mean, black truffle in ice cream, but you are going to love it. LOVE. That is definitely the right word!

NEED

250g white chocolate callets

1 eggs

5 egg yolks

500g whole milk

1 tsp vanilla bean paste

1 pinch pink salt flakes

20g black truffle shavings (I used a microplane)

600g cream

100-150g chocolate dark callets

- Place the white chocolate, egg, yolks, milk, vanilla and salt into the Thermomix bowl and cook 10 min/80°C/ speed 4.
- Scrape out of the Thermomix bowl into a plastic container and add the grated truffle. Stir vigorously until well combined. Add the cream and stir again. Cover with a cartouche and allow it to cool completely before refrigerating a minimum of 4 hours.
- 3. Process in an ice cream churner until frozen.
- 4. Pour into a container and drizzle with melted dark chocolate.



LIVELY LEMON ICE MILK

SERVES 6-10

THE INFUSIONS

This was such a fresh lemony surprise and so simple. Using both the zest and juice means you get the fragrant oils of the lemon as well as the punchy acidic freshness of the juice. No cooking required, which sort of means you can almost skip the chilling/ageing bit. If you wish to add the lemon oil I highly recommend it as it does add a big lemony punch of flavour to the end result. As you make more ice cream, you will notice that once frozen, flavours that you may taste in the mix are a little less pronounced thus over flavouring the mix can be a good idea.

This recipe, if you have a churner is almost instant. Can be made in the time it takes you to churn it. If you wanted to make up the mix, freeze it in ice cube trays, then blend it, you will also have an instant ice cream... plus the freezing time of course. EASY!

NEED

2 lemons zest, finely grated

200g raw caster sugar

100g fresh lemon juice

800g milk, divided

35g cornflour or cornstarch

1 tbsp Caramelised Milk Powder (this will enrich and enhance the creaminess of this recipe) (p. 84)

1 pinch pink salt flakes

10 drop doTERRA lemon oil

Flavour PAIRINGS

Try this with orange or lime Blackberries, blueberries, cherries Honey EVOO Salt Vanilla

DO

- 1. Place lemon zest and sugar into the Thermomix bowl and mill **20 sec/speed 10**.
- 2. Add juice and blend 30 sec/speed 10.
- Add half the milk, cornflour and milk powder and combine 10 sec/speed 4. Cook 8 min/90°C/speed 4. Add remaining milk and lemon oil and blend 10 sec/speed 10.
- 4. Cool completely and chill for several hours.
- 5. Pour into Ice Cream churner and churn until frozen.

THERMOMIX METHOD;

- If you don't have a churner yet, freeze this mix in an ice cube tray, and when frozen, blend in your Thermomix for up to 1 min/speed 10 with the aid of your Thermomix spatula.
- This will be delicious with just a small drizzle of amazing EVOO on top and a few salt flakes.



BUBBLEGUM ICE CREAM

SERVES MANY CHILDREN

OK OK OK, I know. Not natural. Full of colour and flavourings. But can I just mention, there is no natural way to create bubblegum flavour. There really isn't. So after years of requests (Maureen) here it finally is and I have to say, we were all really happy with the outcome.

As someone who does not indulge in bubblegum flavoured anything, this was a true hit. The version you are looking at was actually made with the Keto Vanilla Ice Cream Base which was truly fluffy and amazing. (Also a great big surprise.) Of course you can use any of the bases we have in the course and any milk or cream of choice.

NOW to the flavouring and colour discussion. You can easily access non toxic food colouring. I am sure today's mums know all about that. The bubblegum flavour was literally 2 weeny drops in over 1 litre of ice cream. In other words, stress less. It really isn't enough to worry about. And if I may say so, far better overall than any purchased version of Bubblegum ice cream you could ever get for the kids. So little kids and big kids alike, get mixing. This is sure to be a favourite!

NEED

1 batch Killer Vanilla Ice Cream or any other plain ice cream base of your choosing, not frozen (p. 9)

2-3 drop bubblegum flavouring

4 drop neon pink food colour

6 drop neon blue food colour

- 1. Make the ice cream base as recipe directs. Make sure it is ready to either go into a churner or the freezer.
- Either leave the batter in the Thermomix or return it to the Thermomix if it has been in the fridge overnight or whatever. Add the flavouring and blend 10 sec/speed 10. Taste and adjust if you think it needs it. Remember once frozen, some of the flavour is lessened.
- 3. Divide mixture into 3 parts. Stir through the pink and blue colours leaving the 3rd part white.
- I used my churners to churn the pink, blue and white separately. I dolloped mounds of soft serve consistency ice cream into the container and didn't stir them at all.
- 5. When you scoop the ice cream it will look as you hope, though you could use a skewer or similar to swirl a pattern whilst the mix is still not completely frozen.
- Alternatively you can semi freeze each colour separately and then combine them with a quick fold in one container when they are well on their way to freezing.



LICQUORICE ICE CREAM

SERVES 8

THE INFUSIONS

If you love liquorice as much as I do this was a no brainer and bound to happen sooner or later! Welcome to the best Liquorice Ice cream recipe for Thermomix there is...if I say so myself. The others are just mere copies of this one! hahaha

I remember as a girl going with my father into the city of Melbourne on the train with him and and going to get ice cream at some little place that had become popular. They had a midnight black ice cream...licorice with chunks, and I was hooked from then on. This recipe is not so black, but it has the little chunks and could totally be black if I added some charcoal...which is not such a bad idea!

NEED

200g raw caster sugar

5 egg yolks

1 whole egg

500g milk

Pinches pink salt flakes

1 tsp vanilla bean paste

200g black liquorice pieces

600g cream

- Place sugar yolks, egg, milk salt and vanilla into Thermomix bowl and cook 10 min/80°C/speed 5.
- 2. Add licorice and cook 2 min/90°C/speed 2.
- 3. Bring speed up slowly and beat 30 sec/speed 7.
- 4. Pour into cold tin, allow to come to room temperature then freeze several hours or overnight.
- In clean dry Thermomix bowl, whip cream until soft peaks form 20-30 sec/speed 4/Butterfly. Remove from bowl and set aside.
- Cube the frozen ice cream mixture and place approx half into Thermomix bowl and chop 6 sec/speed 6. Add a little of the whipped cream if necessary to help combine. Add remaining frozen ice cream mix and blend up to 2 min/speed 6-7. Add cream through hole in lid until fully combined.
- 7. Pour back into tin and re-freeze several hours until solid.
- 8. Remove from freezer and place into fridge ten minutes prior to serving.

The Inclusions

Whether you're adding cookie crumbles or a swirl, be sure to do it when the ice cream is nearly finished churning so your mix-ins don't get soggy or sink to the bottom. If there's space, you can add mix-ins directly to the machine and let the dasher (the paddle that turns inside the bowl) stir them in. Alternatively, gently layer them in by hand as you transfer the ice cream to a storage container.

There are two main types of mix-ins (or as us pros call them, inclusions): solid or saucy. They differ in texture, and you should use different methods to add them to your base.

The solids or 'pieces', in the ice cream world, can include nuts, cookies, toffee, popcorn, sprinkles, fruit, chocolate, or cake bits. You should only add these when the ice cream is basically done. You need to let the churner do the work, literally for the last 30 seconds of churning. If adding in by hand, you need to be careful to use a folding motion as this will keep the air in the mix which you have been churning in!

The saucy add ins, also called variegates, include fudges, caramels, or fruit purees that you can layer into your base. It is a good idea to put these into a sauce bottle and squeeze it into the base also at the end of churning.

The one important take away from this section is that you add in only cold things. Ice cold preferably. Especially if you have a domestic ice cream churner. They are not built to freeze warm or room temperature mixes. So the colder the better when it comes to everything you are putting into your ice cream recipe.

We hope you will check out the amazing range of potential ice cream inclusions from New Farm Confectionary and don't forget to use your exclusive discount code, any time!



BUTTER CRUNCH TOFFEE

SERVES 1-2

Honestly though. Don't say I didn't warn you. This is hard to stop eating.

I have a few tips for you on toffee making. And although this is more of an English style hard toffee, it is using a raw caster sugar or white sugar, thus making it more American...it's a long story and one day we'll have a chat about all that too.

The dark roasted nuts bring the sweetness down a bit as does the salt, making it a well balanced treat. It is wonderful when really cold as it snaps and if I hadn't been using this for something else entirely, I may have drizzled it in dark or white chocolate. Both of which would have been completely amazing. SO...up to you which way you go. Don't over cook or it will split and the lovely butter becomes oily rather than remaining in the toffee where it belongs.

I suggest a good thermometer as this can be helpful, otherwise be really confident with the hard crack stage. If you don't have a candy thermometer, you can use the cold water test in a pinch: Drop a spoonful of hot syrup into cold water, then remove it from the water and attempt to bend it. If your syrup has reached the hard-crack stage, it will form brittle strands in the water and crack as you bend it.

Work quickly once you are at hard crack stage. Get it away from the heat and out of the pan as quickly as you can. It will keep cooking with its own heat, so you run the risk of it splitting at this point too. Get it onto that silpat mat ASAP. It will set very fast, so make sure your nuts and salt are right there. Load it up, and then just wait until it sets hard. It will be cold after around 30 minutes. It should break and snap easily. Store in an airtight container in the fridge for best freshness.

NEED

Generous handful raw macadamias

Generous handful brazil nuts

100g butter cubed

100g raw caster sugar

2 tsp water

1 tsp vanilla bean paste

Pink salt flakes to finish

- Place the nuts onto a lined tray and into a cold oven set to 190°C and roast for 14 minutes. You want a dark roast without burning. Cool and roughly chop.
- Place butter, sugar, water and vanilla into heavy-based saucepan and bring to a simmer on a medium heat (induction 6). Stir occasionally and continue to cook until it reaches hard crack stage (150°C/305°F on candy thermometer).
- Pour over onto a silpat mat, working quickly to spread. Sprinkle with chopped nuts and salt. Allow to cool completely before breaking into pieces. Store in an airtight container in the fridge. This will make it all the more crunchy.



SALTED CARAMEL CORN

SERVES MANY

THE INCLUSIONS

This fun recipe has a lot to answer for. We made an amazing Caramel Popcorn Ice Cream as part of The Whole Scoop and of course, I decided that it needed caramel popcorn as part of it. Thanks Bree, you made the best caramel popcorn recipe ever. We had to send this out of the test kitchen to prevent it being eaten in a single afternoon. It is really very good on it's own, and if you agree, then stir it through the Caramel Popcorn Ice Cream and send me love letters. It is really something.

You have been warned. Think rehab, it's the only suggestion I have to avoid eating too much of this.

NEED

2 tbsp EVOO

1/3 cup popping corn (or more for a lighter coverage of caramel)

100g butter

220g brown sugar

170g golden syrup

Pinch pink salt flakes

1 tsp vanilla bean paste

1/2 tsp baking soda

- 1. Preheat oven to 110 degrees. Line 2 oven trays with baking paper.
- Pour EVOO in a large saucepan over medium heat. Add a few pieces of popcorn. When they pop remove them and pour in remaining popcorn. Shake pan to spread corn out evenly. Cover with a lid.
- 3. When the popcorn starts popping in earnest, shake the pot gently.
- 4. Remove from heat when the popping stops (when you can count to 3 between pops) and transfer to a bowl.
- To make the caramel, melt butter in a saucepan over medium heat. Add sugar, golden syrup and salt. Stir until just combined.
- 6. When it starts to bubble, let it go for 4 minutes, Do NOT stir. Then take pan off the heat.
- Quickly whisk in vanilla and baking soda until combined. Pour caramel over the popcorn and toss for approximately 2 minutes or until caramel cools and feels firmer.
- Spread popcorn over 2 trays. Bake for 1 hour. Tossing every 15 minutes.
- 9. Remove from oven and leave to cool. Break up into individual pieces if you wish.

NUTTY HONEYCOMB BARK

MAKES A LOT

THE INCLUSIONS



This recipe is a bit of a cheat recipe in that you must first use the Cookido guided cooking method for honeycomb in the TM6. However, if you are a dab hand at candy making, go ahead and use the stove top. I will put another recipe up for homemade, no Thermomix honeycomb soon.

We love the paper thin result of this, pressing it between two layers of my fave breadmat is perfect and gets the smooth result you are hoping for, the nuts are perfect with the honeycomb and of course the chocolate is not optional whatsoever. You could go all out and add white or gold drizzle as well. WOW.

NEED

1 batch honeycomb, cooked as per TM6 instructions

1 handful macadamias roasted and roughly chopped

35 gram chocolate dark

DO

- This recipe can only be done in the TM6 using the guided cooking recipe on cookido.(Unless you make it yourself on a stove top!)
- 2. Make honeycomb as per TM6 guided cooking recipe.
- While it's cooking, prepare macadamias and have 2 silpat mats ready.
- As soon as honeycomb is ready, scrape out onto a silicone breadmat thinly, sprinkle with macadamias instantly. Place another breadmat on top and spread and flatten into a thin layer. Let cool.
- Melt chocolate in microwave on high for 1 minute, then stir until all chocolate has melted. Drizzle over honeycomb.
- Once set, break up honeycomb into pieces. Store in an airtight container in the fridge. It will stay crisp.

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STICKY DATE PUDDING

SERVES 8-10

THE INCLUSIONS

NEED

- 200g dates pitted
- 300g water
- 2 tsp bicarb soda
- 170g coconut sugar

60g butter cubed

- 2 eggs
- 170g plain flour
- 1 tsp vanilla bean paste
- 1 batch Salted Caramel Sauce (p. 80)

1 pinch pink salt flakes

Water for steaming

- Lightly grease 6-8 dariole moulds and set aside in Varoma dish.
- Place dates into Thermomix bowl and chop 6 sec/ speed 6.
- Add water and warm 5 min/100°C/speed 1. Blend 10 sec/ speed 4.
- Add bicarb soda and combine 4 sec/speed 2. It will foam up. Set this mixture aside. Cool mixing bowl to room temperature before continuing.
- 5. Place sugar and butter into the cooled Thermomix bowl and blend **3 sec/speed 6**.
- 6. Whip **1 min/Butterfly/speed 4** until light and fluffy.
- Add eggs and a generous spoonful of the flour. Mix 20 sec/Butterfly/speed 4. Remove Butterfly.
- Add remaining ingredients including date mixture and blend 5 sec/speed 4. Divide mixture between dariole moulds.
- 9. Rinse the Thermomix bowl and add 1L water. Set Varoma dish into position.
- 10. Steam puddings **20-25 min/Varoma/speed 4** or until set in centre. This will vary depending on the type of dariole mould used and the size.
- Turn out onto serving plates and drizzle with plenty of Salted Caramel Sauce. Whipped cream or ice cream is a bit of decadence not to be missed!

STICKY DATE PUDDING CARAMEL ICE CREAM

SERVES MANY

THE INCLUSIONS

If Sticky Date Puddings are great with vanilla ice cream, then how great are they IN the ice cream. You clearly get more ice cream than Sticky Date Pudding, but that is kind of a good thing in my opinion. We tried this flavour somewhere and we all loved it, so voila... here is my version.

This is how easy an inclusion recipe is to make. Taste a flavour you like at some gorgeously expensive ice cream/gelato place. Figure out if it is an inclusion or an infusion recipe. Come home and duplicate it for way less than the price of a single scoop.

Yes, you get The (entire) Whole Scoop with us!

NEED

80g classic Sticky Date Puddings (p.49)

1 batch Salted Caramel Sauce as needed (p. 80)

1 batch French Vanilla Ice Cream or any other vanilla ice cream base you wish to use, unfrozen, or partially frozen (p. 14)

- Pre-make the Sticky Date puddings well in advance. You will loads left over for actually eating, so make them for dessert one night and keep about 100g out of circulation! Chop these into small (large raisin size) and freeze.
- Pre-make the Salted Caramel Sauce as this needs to be completely fridge cold. There is a vegan version available online as well.
- 3. Make the vanilla ice cream base of your choice and get it ready to the point of either churning or partially freezing.
- 4. Pour the ice cream mix into the churner and begin churning as per manufacturers instructions. In the last minutes of churning, (see video for instructions on this) add the frozen pieces of sticky date pudding and a drizzle of the Salted Caramel Sauce allowing the churner to incorporate for no more than a minute. Transfer into ice cream containers and into the freezer for at least 2 hours before serving... unless you just cannot wait that long.

LIME COCONUT BUTTER CHIPS

MAKES 200G

THE INCLUSIONS



NEED

200g shredded coconut. This has to be full fat coconut for this recipe to work, not desiccated

10 drop doTERRA lime oil

1 lime, zest only

70g raw sugar

4-6 drop Pandan paste or green food colouring

30g coconut oil

- Place all ingredients into Thermomix bowl and blend 4 min/speed 8.
- 2. Stop and scrape down sides of bowl and lid as needed.
- Scrape into a flat tray or chocolate mould. Tap onto bench until it levels. Refrigerate and chop up to use in the Ice Cream Sundae or just snack on! It is very pretty on top of a dessert.



APPLE PIE ICE CREAM

SERVES MANY

THE INCLUSIONS

Ice cream on top of apple pie is so last year. Though how you could ever pass up on that combo is anyones guess. How about apple pie IN your ice cream and THEN on top of apple pie. Yep. Another inclusion recipe that is super easy to make. Just get the base right (which clearly as you are in The Whole Scoop course you have organised) then follow these simple steps. Less baking, more eating!

NEED

1/2 batch Vanilla Bean Pastry

2 apples

30 g raw caster sugar

1 tsp vanilla extract

1⁄2 tsp ground cinnamon OR 1 drop Cinnamon Bark Oil

1 batch vanilla ice cream base of choice

VANILLA BEAN PASTRY:

50g sugar

1 vanilla bean, toasted until crisp in medium hot oven

200g cold butter, cubed

380g plain flour

Ice cold water as needed

DO

- Preheat oven to 180°C and line a flat tray with baking paper.
- Prepare the pastry and roll it to approx .5cm thickness.
 Place onto the lined tray and bake 20 minutes or until golden and fragrant. Cool completely.
- Peel, core and dice the apples and place into the Thermomix bowl with sugar, vanilla and cinnamon or cinnamon bark oil. Cook 8 min/100°C/Reverse/speed 1. The fruit needs to be softened and sweet with most of the water from the apples fully evaporated. Cool completely. Chill.
- Make your ice cream mix according to recipe instructions. In the last minute of churning, stir through 80g of broken up vanilla bean pastry, and all of the cooked apples.
- 5. Store and freeze as ice cream recipe instructs. Enjoy with or without Apple Pie on the side!

VANILLA BEAN PASTRY:

- 6. Place sugar and vanilla bean into the Thermomix bowl and mill **10 sec/speed 10.**
- 7. Add butter and flour and mix **10 sec/speed 6** until resembles breadcrumbs.
- Add water through hole in lid while you continue to mix
 22 sec/Interval.
- As soon as the dough starts to form a ball, stop and remove pastry from bowl onto lightly floured baking mat. Roll and use as directed.
- To roast a vanilla bean, place into a cold oven set to 200°C and roast exactly 10 minutes. The house will smell amazing. I usually do a couple of beans when I toast nuts. Easy. Then store in ziploc bag in the spice drawer or pantry.



CHOC PEANUT ICE CREAM

MAKES 1.2L

THE INCLUSIONS

If you look up peanut butter in the Flavour Bible, literally the book I cannot do what I do without, you will see that CHOCOLATE, especially dark milk, is one of its top flavour pairings. Voila. The end pretty much.

I have often been known to take a late night trip to our local Baskin and Robbins to pick up a litre or two of their Choc Peanut Butter ice cream, but no more! This is it. Better than 'IT'...in fact. But you knew that if you are in this course! Enjoy.

NEED

120g Peanut Butter

200g chocolate dark

1 tin sweetened condensed milk

90g extra virgin olive oil (EVOO)

1 tbsp vanilla bean paste

600ml cream

- Place small spoonfuls of peanut butter on to a plate (using half of the peanut butter), freeze for at least 30 minutes. Chill the rest of the peanut butter.
- Place chocolate into the Thermomix bowl. Melt
 7 minutes/40°C/speed 1. Scrape bowl occasionally to ensure chocolate is beneath the blades.
- Add condensed milk, EVOO and vanilla and blend
 20 sec/speed 6. Scrape bowl and repeat. Set aside.
- Without cleaning the bowl, place cream into bowl and whip 15-30 sec/Butterfly/speed 4 or until the cream is holding soft peaks.
- 5. Remove the Butterfly and place the milk mixture back into the bowl and blend **3 sec/speed 6**.
- 6. Fold through with a spatula and pour into your Ice Cream Churner. if using.
- When almost finished churning add chilled peanut butter. Scrape into an insulated container and freeze, layering in the frozen lumps of peanut butter.
- Thermomix method; Pour mixture directly into an insulated container and swirl through peanut butter.
 Freeze for at least 4 hours.
- Serve with gold chocolate ice magic to take it to the next level!



CHOC MINT KILLER VANILLA

MAKES 1.5L

THE INCLUSIONS

Killer Vanilla meets choc mint... in a match made in ice cream heaven. This recipe was originally an Insider Club recipe but just had to be included in The Whole Scoop and once you make it you will know why!

This recipe is both an infusion (adding flavour to the dairy) and an inclusion, adding chocolate pieces to the frozen mix! So now you are full bottle on all of that, what other flavours will you be infusing and 'inclusing' into your ice cream base of choice?

NEED

200g egg whites

1 tsp cream of tartar

250g raw caster sugar

2 tsp vanilla bean paste

10 drop doTERRA Peppermint Oil

600ml cream

1/2 batch Ice Magic frozen into shards (p. 76).

- Place egg whites and cream of tartar into the Thermomix bowl and whip 5 min/37°C/Butterfly/speed 3/MC off.
- Add sugar a spoonful at a time through the hole in the lid while you whip 6 min/50°C/Butterfly/speed 3/MC off.
- 3. Whip 20 min/Butterfly/speed 3/MC off.
- 4. Place the the Thermomix bowl into the fridge with Butterfly still attached until completely cold.
- When the bowl feels cold to the touch, place back into the machine and add vanilla, peppermint oil and cream. Whip 20 sec/speed 3. Scrape down sides of bowl is necessary and add a few seconds whipping time. (As per the video)
- Add the Ice Magic, broken in by hand and then combine
 4 sec/speed 5. Finish combining the chocolate through with a spatula.
- 7. Pour into containers for freezing and place into freezer.

PISTACHIO PRALINE PASTE

MAKES 700G

THE INCLUSIONS



NEED

250g raw caster sugar

500g pistachios, unroasted

Generous pinch pink salt flakes

100g extra virgin olive oil or Hojiblanca if you can get it

- Make a dry caramel with the sugar by placing into a dry frying pan over a medium heat. Shake the pan occasionally. The caramel will start to happen after around 8 minutes. Keep going until the entire amount of sugar is liquid and darkened in colour. It will smell amazing. Pour it out onto your Silpat mat. If you don't have one of those, IT IS TIME. Head to my store immediately and get yourself 2 of them. (No regrets)
- When the caramel is cold and completely set, break it into pieces and place into the Thermomix bowl with all the remaining ingredients except EVOO. Blend 3 min/ speed 8. Once the oil has started to release from the pistachios and you are getting a paste happening, add the EVOO and incorporate 20 sec/speed 10.
- If you are hoping for a smoother texture, blend longer in the first step. Do not blend for a long time when the EVOO has been added as it creates a bitterness.
- 4. Store in jars and use as directed.



Well you have mastered all the ice cream recipes you can ever eat! Now what?

We think you will love some of these special occasion recipes to really take your icecreamery to the next level. Some of these recipes are a little trickier than others, but you can do it! Watch the accompanying videos and voila!

Ice Cream Queen.... or King as the case may be.





TROPICAL COCONUT ICE CREAM CUPS

MAKES 6 CUPS

THE IMPRESSIVE DESSERTS

A very simple but impressive dessert to use up some of that gorgeous ice cream you've been making... as if you needed something to help you with that!

These are great as you can make all of the components in advance, (even assembling in full if you wish) or you can just assemble to order. I think if you could be patient enough, they would make a lovely mini serving for a finger food only party! (You can have that idea for free, but me? Give me the bigger serve thanks!)

NEED

THE COOKIE CUPS;

- 50g chocolate dark
- 70g unsalted butter cubed

70g bakers or strong flour

15g shredded coconut toasted, plus more to garnish

1 tsp vanilla bean paste

30g dark brown sugar

1 pinch pink salt flakes

Killer Vanilla ice cream or other vanilla ice cream of your choice (p. 9)

1 tsp condensed milk Dulce de Leche per serving

- 1. Preheat oven to 180°C and butter a 6 cup muffin pan.
- Place chocolate into Thermomix bowl and mill for 7 sec/ speed 7. Remove from bowl and set aside.
- Place butter, flour, ¼ cup coconut, sugar and salt into Thermomix bowl and pulse until combined, resembling wet sand.
- 4. Place 1 heaped tbsp of mixture and press into muffin tin to make even cases. Freeze for 15 minutes.
- 5. Bake 20 minutes.
- Remove tray from oven and divide milled chocolate between bases. Return tray to turned off oven and allow chocolate to melt. Brush to coat cases evenly if necessary.
- Place cooled muffin tray in freezer for around 20 minutes. Remove cases carefully.
- Scoop 1 large scoop ice cream of choice into cases. Drizzle with Dulce de Leche, and garnish with additional toasted coconut. Serve immediately.

Flavour FAVOURITES

Lime Coconut Butter Chips Nutty Honeycomb Bark Almond ' Praline' Addiction Flowers, sprinkles, freeze drief fruit, chopped nuts

ICE CREAM ECLAIR POPS

MAKES 6 CUPS

THE IMPRESSIVE DESSERTS

WELL, when you get a little bit fancy and you are feeling the instagram vibe, we suggest you give these a red hot go.

You will need a little patience, but they are simple enough for most people to create, especially if you already have the eclair part down. Watch the video, get the kids involved and you will be impressing the next time you need to show off your cooking skills.

We used the EVOO ice cream recipe, I think this is quite a good consistency for piping without being frozen in the beginning. If you wanted to use Killer Vanilla, and it's variations, it will also work quite well.

Then the creative part is up to you! What is your flavour fave?

NEED

1 batch Choux Pastry piped into mini eclair or profiterole shapes

Softened ice cream of choice

400g chocolate melted. We used dark, gold and strawberry Callebaut callets

Decorations eg; sprinkles, chopped nuts, dehydrated fruits, coconut flakes

CHOUX PASTRY:

120g milk

120g water

120g butter cubed

1⁄2 tsp raw caster sugar

1 pinch pink salt flakes

140g bakers or strong flour

180g eggs (3 or 4)

DO

- 1. Prepare both the eclair pastries and the ice cream you plan on using well in advance of wanting to serve.
- Cut a small hole in the middle of the flat side of eclairs (this is where you'll pipe the ice cream in).
- Using a piping bag with a small circle nozzle, pipe ice cream into each eclair until they feel full. Insert a pop stick in the end of each eclair. Freeze for at least 2 hours or until very solid.
- Dip frozen eclairs into melted chocolate, place on a paper lined tray and decorate as desired. Return to the freezer in an airtight container until ready to serve. CUTE!

CHOUX PASTRY:

- 5. Preheat oven to 200°C. Line 2 oven trays with baking paper.
- Place milk, water, butter, sugar and salt into the Thermomix bowl and cook 10 min/100°C/speed 2.
- 7. Add the flour and mix **30 sec/speed 4.** Allow to cool for around 30 minutes.
- Once cool, add eggs to the mix by dropping one egg at a time onto rotating blades 30-40 sec/speed 4.
- 9. Spoon mixture into piping bag with large nozzle and pipe into rounds (or eclairs) on a baking paper lined tray.
- Place into oven and cook for approx 20-25 minutes. Depending on what application you are using the choux pastry for, will determine the precise cooking time. See each recipe for further details.

ETON MESS

THE IMPRESSIVE DESSERTS



WELLLLL, you are going to LOVE this one. I was not in the mood to eat anything during the filming of this course, especially ice cream. But the next day was a completely different situation and I have to tell you, run, don't walk and serve this for your next impressive dinner party dessert. It is ultra simple in that all it needs is the components all ready and available. Make this on demand, over and over until you run out of the good stuff. I am so going to make these again, and potentially even again! The great thing about pairing the meringue with the French Vanilla ice cream is that you use the egg whites in one recipe and the egg yolks in the other. (And that my friends is the best no waste excuse I have for you!)

On that note, you can make the mini pavs and then freeze them, ready to assemble on demand as you wish. Such a great make ahead dessert!

NEED

1 batch Pavlova baked into 12 mini pavlovas (see Tenina.com)

1-2 scoop French Vanilla Ice Cream per serving (p. 14)

1 scoop Raspberry Sorbet per serving Recipe (p. 20)

Strawberries as needed

Other berries (we used blueberries, blackberries and kiwi berries) of choice

DO

- Pre-make all the ingredients as stated. The mini pavlovas need to be completely cold. The ice cream and sorbet fully frozen.
- 2. Prepare the berries, slice up the big ones, leave the others whole.
- Assemble by placing a mini pavlova in the bottom of each large glass you will use to serve. Add a scoop or two of the French Vanilla ice cream.
- 4. Add one smaller scoop of the Raspberry Sorbet. Top with berries, passionfruit and serve immediately.

1-2 passionfruit, pulp only



FROZEN GRASSHOPPER PIE

SERVES 8-12

THE IMPRESSIVE DESSERTS

This recipe appears in The Weekend Table and is an absolute family fave. I thought that as you are joining The Whole Scoop ice cream course, you deserved this treat more than most, thus we are sharing it here!

This ice cream 'pie' is a little bit addictive, especially if you love the peppermint chocolate combo as much as our family does. It will keep in the freezer for up to a month, but good luck with that! You can make it well in advance of needing it. It keeps extremely well if you wrap it correctly and then forget that it exists.

NEED

THE BASE;

250g Chocolate Shortbread Base cooked

80g butter

THE ICE CREAM;

1 x 395 tin condensed milk

90g extra virgin olive oil (EVOO)

50g creme de menthe

10 drop doTERRA Peppermint Oil

1 tsp vanilla bean paste

600ml cream

1-2 Peppermint Crisp bars, cut into shards

CHOCOLATE SHORTBREAD BASE:

50g raw caster sugar

- 1 pinch pink salt flakes
- 100g butter cold, cubed
- 140g bakers or strong flour

30g cocoa powder

1 tsp vanilla bean paste

10g cacao nibs

DO

- Place the Chocolate Shortbread base and butter into the Thermomix bowl and blend 6 sec/speed 6.
- Press into a lined 18 x 28cm baking tin. Place into freezer while you prepare the filling.
- Place the condensed milk, EVOO, creme de menthe, peppermint oil and vanilla into a clean dry Thermomix bowl and blend **10 sec/speed 5.** Scrape down sides of bowl and make sure it is well combined. Repeat blending if necessary. Remove from bowl and set aside.
- 4. Without cleaning, add cream to the Thermomix bowl and whip 20-40 sec/Butterfly/speed 4 or until soft peaks form. Add to the peppermint mixture and fold cream through with a spatula by hand.
- 5. Spread onto the base, top with the Peppermint Crisp bars and place into freezer.
- 6. Serve in squares with or without more whipped cream.

CHOCOLATE SHORTBREAD BASE:

- Preheat oven to 180°C and line the base of the tin(s) you will use to bake these. If you are making shortbread rather than a base for a cheesecake, simply line a baking sheet.
- Place sugar and salt into the Thermomix bowl and mill
 5 sec/speed 10.
- Add butter, flour, cocoa and vanilla and blend 15 sec/ speed 6.
- 10. Add cocoa nibs and mix 5 sec/speed 5.
- Tip out onto floured mat and bring together with your hands. Roll and cut into shapes or line your baking tins accordingly.
- 12. Bake around 10-15 minutes until fragrant.

66



SPUMONI ICE CREAM CAKE

SERVES MANY

THE IMPRESSIVE DESSERTS

We thought you would like this one! We just love the colourful layers, the flavours are perfectly paired and isn't it just as pretty as a picture? The good thing about serving an ice cream cake is that you will nearly always have leftovers, because no one can take a piece home!

NEED

CHOCOLATE LAYER

4-6 Amaretti Biscuits (see tenina.com)

1 batch EVOO Chocolate Ice Cream Recipe (p. 27)

PISTACHIO LAYER

1 batch Pistachio Praline Ice Cream Recipe (p. 73)

60g shelled pistachios crushed

CHERRY LAYER

250g whole milk

500g cream

1 pinch pink salt flakes

150g white caster sugar (this is just for colour reasons!)

2 tsp vanilla bean paste

60-80g syrup from jar of maraschino cherries

80g maraschino cherries, stalks removed, plus some more with stalks for finishing

TO FINISH

200g Perfect Whipped Cream

Ice Magic to finish (p. 76)

New Farm Confectionary raspberry chocolate bark to finish

Freeze dried red berries of choice

- 1. Make the Amaretti biscuits well in advance.
- Line the sides of the tin you plan on using with acetate (a laminating sheet, in a single layer works really well). We used deep 2 x 5 inch tins. You can make one large one if you like, there are still leftovers on everything.
- Make the chocolate ice cream and churn it. Place a few broken amaretti into the bottom of the tin. Spread ice cream on top, about 2 inches deep. Make it as level as possible. Freeze for a few hours before proceeding.
- 4. Make the pistachio praline ice cream, and churn, at the very end, add in the crushed pistachios. Spread on top of the chocolate layer, to about the same depth if possible and return to the freezer. Leave for a few hours.
- To make the cherry layer, place milk, half the cream, salt, sugar and vanilla bean paste into the Thermomix bowl and warm 6 min/80°C/speed 3.
- Add the cherry syrup and blend 5 sec/speed 5. Check you are happy with the pinkness of the mix. Add more if you wish to add more colour.
- Add remaining cream to the bowl and blend 10 sec/ speed 3. Cool.
- 8. Churn according to manufacturers instructions and at the last minute add in the whole maraschino cherries, they will chop up a bit with churning. Spread this layer on top of the pistachio layer and freeze.
- 9. Finally, whip the remaining cream and spread it on top of the cherry layer. Reserve some in a piping bag for rosettes if you wish.
- 10. When the cake is fully frozen, and you are ready to finish or serve, remove the cake from the tin by placing the base of the tin into a dish of lukewarm water for a few

seconds. This should loosen the frozen base enough to remove. Place directly onto the serving plate you plan on using and remove the acetate sheet. Return to the freezer while you make the Ice Magic. Drizzle down the edges and spread across the top of the cream. Finish by piping cream around the top of the cake and garnishing with sprinkles, cherries and freeze dried fruit. Anything goes!

THERMOMIX METHOD FOR MARASCHINO LAYER;

 Pour ice cream into flat container and freeze several hours until solid. Whip remaining cream, 20-40 sec/ Butterfly/speed 4 or until soft peaks hold. Remove from bowl and set aside. Break frozen mixture into chunks and place into Thermomix bowl. Blend 1 min/speed 9 with the aid of the spatula. Fold through the whipped cream and chopped maraschinos, and spread final layer on top of the pistachio layer and freeze.



RASPBERRY PISTACHIO RUBY POPS

MAKES 9-10

THE IMPRESSIVE DESSERTS



This is the perfect make ahead dessert for a casual summer meal around the pool, or if you wanted to get very trendy serve on a plate with extra chopped nuts for dipping. Of course they will be great any time of year... don't just keep them for summer!

Get the ice cream moulds from Alyce Alexandra, she has a complete range and they come with the sticks. They are super easy to use and I absolutely love the results.

If you cannot source the ruby chocolate (Perth peeps, you can get it at European Foods Marketplace) then go with white or dark. Both delish. Both just as pretty.

NEED

- 1 eggs
- 4 egg yolks

75g honey

1 tsp vanilla bean paste

- 350g double cream or mascarpone
- 200g frozen raspberries, thawed
- 50g shelled pistachios

Ice Magic made with Ruby Callebaut chocolate to finish (p. 76)

- Place the egg, egg yolks, vanilla and honey into the Thermomix bowl and whip 5 min/37°C/Butterfly/speed 4. Cool completely.
- 2. Fold through the cream, raspberries and pistachios.
- 3. Pour into moulds of choice and freeze at least overnight.
- 4. Dip or drizzle with Ruby Ice Magic.
- Keep frozen until service. If using as a dessert, serve with additional pistachios and fresh raspberries on a plate. Pretty!



PINEAPPLE RASPBERRY SWIRL SORBET

SERVES 8-10

THE IMPRESSIVE DESSERTS

If there are any doubts, these flavours are the perfect match! Give it a whirl and you'll see what I mean. OR, take any fruit sorbets and swirl them together. Given you are practically a pro ice cream, slash sorbet maker, what will you put into your signature combo?

NEED

1 batch Raspberry Sorbet Recipe (p. 20)

THE PINEAPPLE SORBET:

300g fresh pineapple, peeled and chopped

150g raw sugar

1 lime, juice only

DO

- Pre-make the Raspberry Sorbet mix and be ready to churn it before beginning. It can just hang out in the fridge and get nice and cold.
- 2. Place the pineapple and sugar into the Thermomix bowl and blend **10 sec/speed 10**.
- 3. Cook 8 min/100°C/speed 1.
- 4. Add lime juice and blend 6 sec/speed 6.
- 5. Cool completely before proceeding.
- Churn according to ice cream manufactures instructions.
 Store in the freezer while you churn the raspberry sorbet.
- 7. When the raspberry sorbet is almost frozen, place dollops of the still soft pineapple sorbet into the churner and it will marble together wonderfully.
- Store in the freezer for a few hours. It will not reach full frozen density in just the churner as it is quite a soft sorbet.

Flavour FAVOURITES

Lemon/Blueberry Almond/Plum Strawberry/Orange Peach/Cherry

PISTACHIO PRALINE ICE CREAM

SERVES 8-10

THE IMPRESSIVE DESSERTS



The ice cream or gelato flavour I default to if available (and it always is in Europe) is Pistachio! The Italians do it very well, the French have Pistachio down perfectly and it all comes back to the pistachios or the pistachio paste. SO, we made our own. I do eat it from the jar. It is so delish! This recipe is super creamy, simple with or without a churner, but easier with one. Happy Summer Days ahead!

NEED

- 1 tbsp vanilla bean paste
- 300g milk
- 100g raw caster sugar

3 large eggs

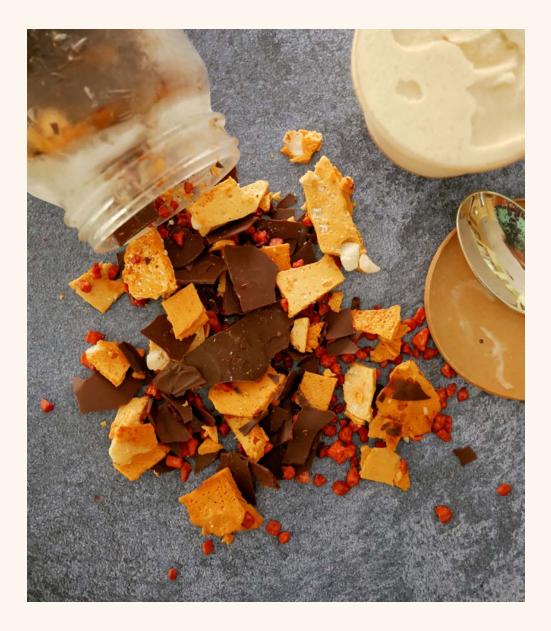
- 200g Pistachio Praline Paste (p. 58)
- 500g cream
- 1 tsp almond extract (optional)

- Place vanilla bean paste, milk, sugar and eggs into Thermomix bowl and cook 8 min/80°C/speed 4.
- Allow to cool until temperature registers 50°C. Add pistachio praline paste and blend 10 sec/speed 10. Add cream and almond extract and blend 10 sec/speed 7.
- 3. Cool completely... I mean fridge cold, then pour into churner and follow manufacturers instructions for churning.
- 4. Fluffy, creamy, pistachio green, the texture of gelato, the fat of ice cream.

Sprinkles, Prizzles & Crunches

Here are a few recipes that will take your ice cream game to the next level.

Choose from waffle cones, cookies for ice cream sandwiches, toppings, sprinkles. The sky is the limit. And you can make them all!



CRUNCHY ICE CREAM TOPPING

MAKES A LOT

THE TOPPINGS



We have been making so much amazing ice cream in The Whole Scoop Ice Cream course, but there is always room for a topping or two. This crunchy delight is the answer to all your cravings at once. Perfect when stirred through the creamy offerings of French Vanilla Ice Cream, Killer Vanilla Ice Cream, American Style Vanilla Ice Cream (egg free) or any of the other base recipes we have created. Also fantastic on Chocolate I Scream! This topping happens to be accidentally vegan if you use dark enough chocolate.

Keep it in the freezer as it will stay very crunchy. Which is after all what you are hoping for when you ladle it all over your favourite new ice cream recipes!

NEED

¹/₂ batch Nutty Honeycomb Bark in small pieces (p. 47)

100-150g dark chocolate

1 handful freeze dried berries of choice

- 1. You need a large jar to keep this in.
- Place the honeycomb in small pieces into a large mixing bowl.
- Melt the chocolate in a microwave on high for 1 minute or until easily stirred into a glossy mix. You don't need to temper it.
- Spread onto a silicone mat and place into the fridge to set solid. Break into pieces and add to the honeycomb. Add the berries, give the bowl a good shake and place into the jar.
- 5. Keep in the freezer until use.
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RASPBERRY COULIS

MAKES 300G JAR

THE TOPPINGS

This is really a very basic recipe for a very speccy result. You can whip this up in the time it takes to run down the road and get the very best vanilla bean ice cream available to you. Impressive, without the stressive.

NEED

200g raspberries, fresh or frozen

100g golden caster sugar

40g lemon or lime juice, fresh

DO

- Place all ingredients into Thermomix bowl and cook 8 min/90°C/speed 3.
- Strain through a sieve to remove seeds if they offend you, otherwise, that is it. Pretty well done. You could also blend it on a high speed for at least a minute if desired.

SIMPLE ICE MAGIC

MAKES PLENTY

THE TOPPINGS

I do love this recipe. I often make it on the fly when in need of something for strawberries and ice cream at the very last minute. It works beautifully. Best slightly cooled before pouring over the ice cream, but hey, if you can't wait that long, it will still work. Don't tell me I didn't warn you. This is seriously good stuff. Try it with dark, milk or white chocolate but make sure you use a good quality chocolate with cocoa butter in it as opposed to other fats that can sometimes be added to inferior chocolates.

NEED

200g chocolate chocolate in pieces or callets

100g coconut oil

2 tsp vanilla bean paste

- Place all ingredients into the Thermomix bowl and melt 4 min/50°C/speed 1. Scrape down all the chocolate so it is beneath the blades and repeat if necessary.
- Cool completely before pouring over ice-cream. Store in an airtight jar in the pantry. It will keep well (Ha, not in my house, but maybe in yours). To loosen it to pouring consistency, just warm in the microwave for a few seconds before further use.



WAFFLE CONES AND BOWLS

MAKES APPROX. 14

These are a lot of fun to make. It may be best to have two people on the job, so make it a family project. You need some help with the rolling unless you are all kitted up with a cone form, which I could not source anywhere. If you have any clues for me, please let me know!

We do have a special thin waffle cooker, called a biscottiera, a very fun little thing (see the video) but you could potentially try this recipe in your waffle iron, being sure to make the pour of the batter into the waffle maker, pretty thin. I especially love the lacy edges of the not perfect cones, don't you? It makes eating homemade ice cream so much more rewarding.

I suggest storing these in the freezer in an airtight container as they will remain crisp. They are perfectly edible on their own I might add!

NEED

- 4 large egg whites
- 120g cream
- 260g raw caster sugar
- Large pinch pink salt flakes
- 2 tsp vanilla bean paste
- 1 tsp almond extract
- 150g butter melted and cooled
- 160g bakers or strong flour

- Place egg whites and cream in the Thermomix bowl. Whip 2 min/Butterfly/speed 3.
- Add sugar, salt, vanilla and almond extract. Whip 1 min/ Butterfly/speed 3.
- 3. Add cooled, melted butter. Whip **1 min/Butterfly/speed 3.**
- Add flour. Combine 5 sec/Butterfly/speed 3. Scrape bowl and repeat.
- 5. Pour batter into your waffle iron according to the directions of your iron.
- Remove waffle carefully and shape into cones or bowls. They will harden when cool.

MARSHMALLOW SAUCE

MAKES PLENTY

THE TOPPINGS

Look! Plain old Vanilla Bean ice cream -- if it's perfect, is amazing all on it's own -- but on a day when you need to jhoosh it up a notch, or you have the in-laws coming over, why not add a few sauces and start an ice cream bar. Add Ice Magic, a few bananas, some candies, or even better, Salted Caramel Sauce, and you have taken the whole vanilla thing to a whole new level.

NEED

DO

300g commercial marshmallows

120g cream

1 tsp vanilla bean paste

- Place all ingredients into the Thermomix bowl and cook 5 min/80°C/speed 3.
- 2. Whip 20 sec/speed 4.
- 3. Serve warm over vanilla ice cream.
- Any leftovers will set. Reheat in the Thermomix bowl 5 min/80°C/speed 3.

HOT FUDGE SAUCE

MAKES 300G		THE TOPPINGS
NEED	DO	
150g chocolate dark milk callets (54%)	1.	5 min/60°C/speed 2.
150g cream		
1 tsp vanilla bean paste	2.	Use hot. Will thicken on standing. Simply reheat to use.
1 pinch pink salt flakes		

SALTED CARAMEL SAUCE

SERVES 8-10

THE TOPPINGS

NEED

125g butter

125ml cream

250g dark brown sugar

1 tbsp vanilla bean paste

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Pinch pink salt flakes

DO

- Place all ingredients into the Thermomix bowl and cook 12 min/Varoma/speed 2/MC off.
- Or to speed things up a notch, if you are really in a hurry for that dessert... throw it all in a saucepan, whack it onto the induction and stir to combine. Cook around 2-3 min/ Induction 5 until bubbling and thickened.
- 3. Pour over ice cream, or into a glass jar. It will set in the fridge.

STRAWBERRY SAUCE

MAKES 600G

THE TOPPINGS

NEED

500g small strawberries, hulled

100g raw caster sugar

50-60g fresh lemon juice

30g cornflour or cornstarch

- Place half the strawberries and remaining ingredients into the Thermomix bowl and cook 8 minutes/90°C/ speed 3.
- Add remaining whole strawberries and cook
 3 minutes/90°C/Reverse/ speed 1. Serve as you please, store any remaining sauce in a sterilised jar in the fridge for up to a month.



ICE CREAM SANDWICHES

MAKES PLENTY

THE TOPPINGS

This is not really so much a recipe as yet another serving suggestion for those of you who are making your way through The Whole Scoop ice cream course.

We played around with cookies that don't freeze rock hard (no broken teeth on my watch we hope!) and just a few little hints and tips of how to get them looking even. Then there is the option to dip half into Simple Ice Magic and add a few sprinkles of course. Ultra cute and very kid friendly.

NEED

Batch cookies of choice (p. 83)

Batch ice cream of choice, frozen in a flat tray

Ice Magic to dip (optional) (p. 76)

Chopped nuts or sprinkles of choice

- Pre make your cookies well in advance. See options below. We suggest round cookies, but rectangles work really well too. Freeze them.
- Pre-make your ice cream of choice and freeze it in a flat tray after churning, the depth depends on you, but we suggest no thicker than 5cm deep.
- Cut rounds out of the ice cream using a scone or cookie cutter. Make sure the circumference matches the size of your cookies. Return these cut rounds to the freezer on a lined tray.
- 4. Prepare the ice magic if you are using and be ready with all sprinkles, nuts etc.
- Sandwich the ice cream between two cookies and dip half into the ice magic returning them to the lined tray.
 Sprinkle anything you like on top of the chocolate using a small spoon. Work quickly as this will set quite fast.
- 6. Place into the freezer for a few minutes before serving.

CHEWY OATMEAL COOKIES

MAKES 40 COOKIES

THE TOPPINGS

If you are going to have a cookie, with ice cream in it, then it should be this one. I do have loads of delish cookies on this site and scattered amongst my works, but this is a keeper. They don't freeze rock hard which is important with an ice cream sandwich. You can crack a tooth on some cookies, just saying.

Enjoy these ones filled with the ice cream flavours of your choice! SO many to choose from, so little time!

NEED

50g shredded coconut

60g pure maple syrup

50g black molasses

120g butter

100g buckwheat flour

1 tsp bicarb soda

100g rolled oats

1 pinch pink salt flakes

30g mixed citrus peel

100g raw caster sugar

50g raw sugar

DO

- 1. Preheat oven to 160°C. Line 4 trays with baking paper.
- Place coconut into the Thermomix bowl. Mill 10 sec/ speed 10. Scrape bowl and lid and repeat. Set aside.
- Place maple syrup, black molasses and butter into the Thermomix bowl and melt 5 min/90°C/speed 1.
- Add remaining ingredients including coconut and blend 10 sec/speed 5.
- 5. Tip dough out onto a floured silpat mat. Shape into a log and refrigerate for 1 hour.
- Roll into walnut sized balls and place on prepared trays. Leaving space between as they will spread.
- 7. Bake 6 minutes, turn trays and bake a further 4-6 minutes. Cookies will harden when cool.
- 8. Leave on the trays as they cool on a rack. Store in airtight container.

Flavour FAVOURITES

Cereal Milk Ice Cream Killer Vanilla Ice Cream Choc Peanut Butter Ice Cream Chocolate EVOO Ice Cream Bubblegum Ice Cream Ice Cream Sandwiches

CARAMILISED MILK POWDER

MAKES PLENTY

THE TOPPINGS



Caramelised milk powder is to baked goods, chocolate and ice cream what Umami is to savoury dishes.

Think about it. Milk powder is basically the dehydrated milk solids that are found in butter, and caramelising them is akin to the nice tasty bits that appear in brown butter that I always bang on about. Brown butter is one of the miracles of dairy in my book. You can add so much flavour without adding any other ingredients, purely through creating beurre noisette first before cooking your normal recipe containing butter.

Caramelising milk powder is easier, it removes the fat from the equation and thus you can use it in many ways, think ice creams straight off!

We have created this recipe as a tool for you to arc up the flavour profile in your ice creamery! Use as you would a flavour booster such as vanilla, add to the base mix in tablespoon amounts. Keep this powder in a sealed jar in the fridge for up to 3 months for best use.

NEED

200-300g full cream powdered milk

DO

- 1. Preheat oven to 160°C and line a baking tray with paper.
- Spread the milk powder across the paper and place into the oven for 20 minutes, stirring it frequently, every 4-5 minutes. It will caramelise around the edges first, so bring the edges in and under each time you stir. Store in an airtight jar in the fridge until use.

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THE WHOLE SCOOP

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