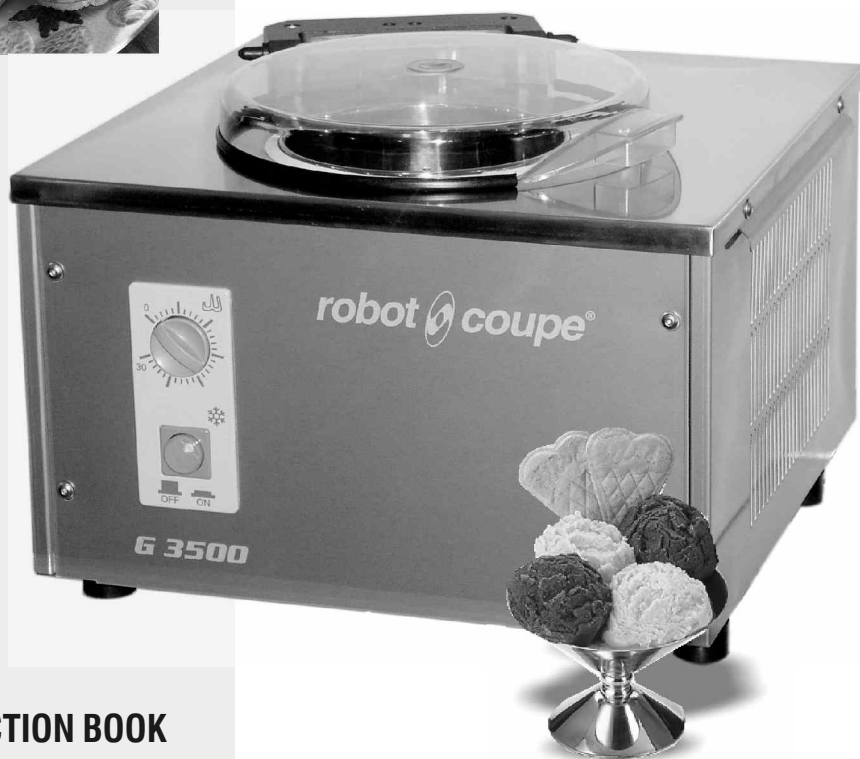


G3500

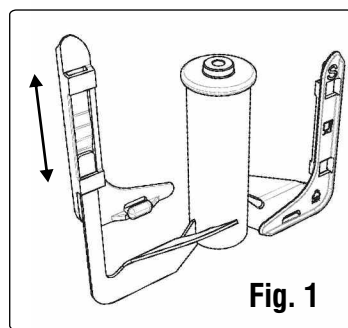
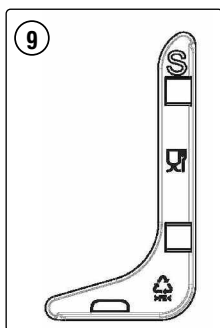
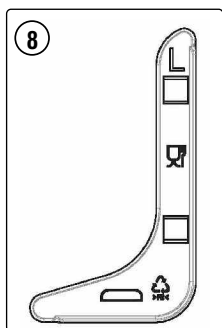
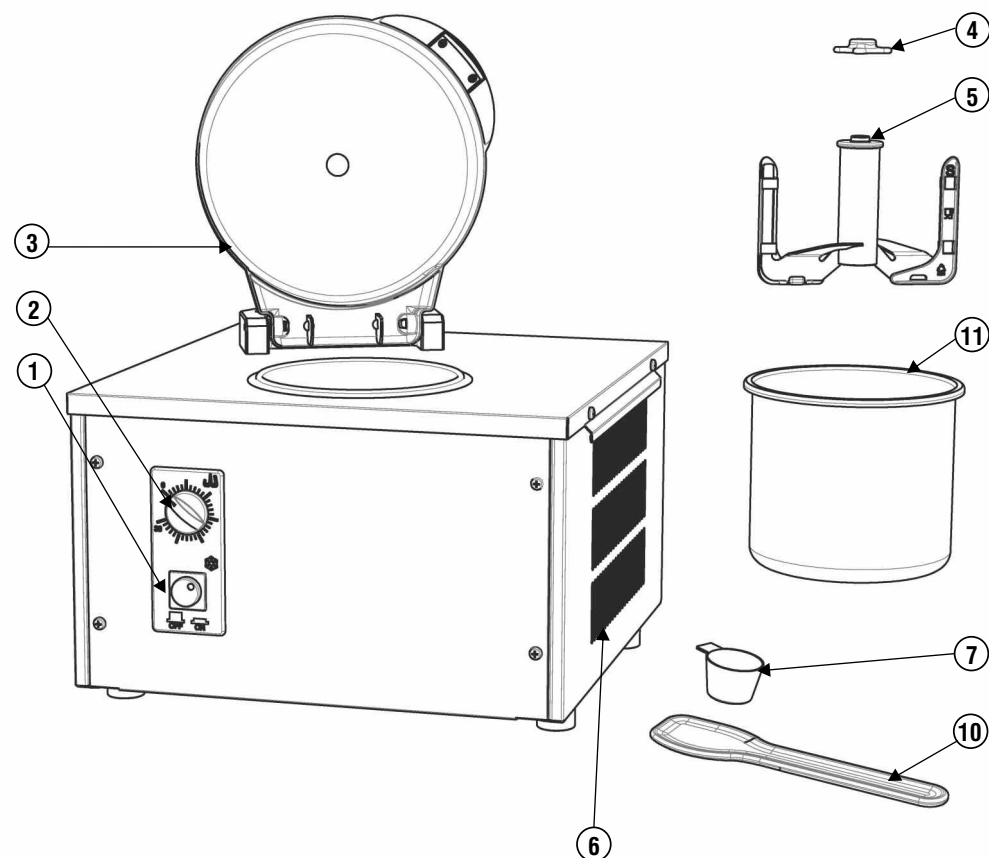


**INSTRUCTION BOOK
+
RECIPES**

For enquiries please contact
Robot Coupe UK Ltd on
020 8232 1800

robot coupe[®]

robot coupe® G3500



INSTRUCTIONS OF USE

- 1). Refrigeration system switch.
- 2). Mixing paddle timer.
- 3). Transparent lid.
- 4). Paddle locking nut.
- 5). Mixing paddle with inserts.
- 6). Ventilation slot.
- 7). Measure (25ml capacity).
- 8). Plastic paddle inserts for use with fixed bowl.
- 9). Plastic paddle inserts for use with removable bowl.
- 10). Ice cream spatula.
- 11). Removable bowl.



Materials and articles destined for use in contact with food products conform to the **EC Regulation 1935/2004**. This appliance complies with the requirements of the **Low Voltage Directive 72/23** and successive amendment 93/68, and the **Electromagnetic Compatibility Directive 89/336** and successive amendment 92/31 and 93/68.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of appliances separately, the product is marked with a crossed-out wheeled dustbin.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be observed, including the following:

- Read all instructions carefully.
- To protect against risk of electric shock, do not put the main body of appliance in water or any other liquid.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to an authorised Service Centre for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the appliance manufacturer may result in fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.

SAVE THESE INSTRUCTIONS

CAUTION

- An authorised service representative should perform any servicing other than cleaning and user maintenance. Authorized service personnel only should do repair.
- After removing the appliance from the packaging, check it for damage. If in doubt, do not use the appliance and contact an authorised service centre.
- Plastic bags, polystyrene, nails, etc. must not be left within reach of children as they are potentially dangerous.
- The appliance's manufacturer and vendor reject any responsibility for failure to comply with the instructions provided in this user manual.
- Check that the voltage shown on the rating plate corresponds to the voltage of the mains.
- **Do not use sharp utensils inside the bowl!** Sharp objects will scratch and damage the inside of the bowl. A rubber spatula or metal spoon may be used, when the appliance is in the "OFF" or "0" position.
- Never clean with scouring powders or hard implements.
- Do not place or use the appliance on or near hot surfaces, such as stoves, hotplates, or near open gas flames.
- Do not put any part in the dishwasher.
- Do not unplug the unit by pulling on the cord.
- The appliance must be connected to an electrical system and power supply socket with a minimum capacity of 10A, equipped with an efficient earth contact. The manufacturer is not responsible for damages to things or people in the event that the prescribed safety norms have not been respected.
- Before carrying out any maintenance or cleaning operations, make sure that the appliance has been disconnected from the electrical mains by removing the plug from the power supply socket.
- Never wash the appliance using water jets or place it in water!

IMPORTANT:

This Ice Cream Machine contains its own refrigerant which must be allowed to settle after transport. Leave the Ice Cream Machine on a horizontal surface for at least 12 hours after purchase or after any move which might have stored the machine the wrong way up.

Leave at least 20 cm on each side of the machine to allow free air circulation. Make sure the vent slots are free and unobstructed.

UK USERS ONLY

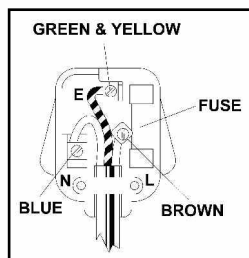
HOW TO CONNECT THE CORD TO A U.K. PLUG: IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

- Green and yellow: Earth
- Blue: Neutral
- Brown: Live

Please, read the instructions given below before connecting the cord to a plug. If in doubt, please, consult a qualified electrician. As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: the wire that is coloured Green and Yellow must be connected to the terminal in the plug which is marked with the letter E or the Earth symbol (⊕), or coloured Green or Green and Yellow.

The wire that is coloured Brown must be connected to the terminal which is marked with the letter L or coloured Red. The wire that is coloured Blue must be connected to the terminal which is marked with the letter N or coloured Black.



SAFETY POINTS FOR REWIRABLE OR MOULDED PLUG

The mains lead of this appliance may be already fitted with a BS1363 13A plug.

- If your socket outlet is not suitable for the plug, then the plug must be removed (cut off if it is a moulded on plug), the flexible cord insulation should be stripped back as appropriate and a suitable 3 pin plug fitted.
- **WARNING:** Dispose of a plug that has been cut from the power supply cord, as such a plug is hazardous if inserted in a live 13A socket outlet elsewhere in the house.
- Should the fuse need to be replaced an ASTA marked fuse, approved to BS 1362, of the same rating must be used.
- Always replace the fuse cover after fitting a fuse. The plug must **NOT** be used if the cover is omitted or lost until a replacement is obtained. Make certain that only the correct fuse cover is used and fitted.
- For plugs with detachable fuse cover, the replacement must be the same as the colour insert in the base of the plug, or as directed by the embossed wording on the base of the plug.
- If the detachable fuse cover is lost a replacement may be purchased from a Service Centre.
- Information for supply may also be obtained from the plug manufacturer.

USING THE MACHINE FOR THE FIRST TIME

Place your **G3500** on a flat surface.

Leave the appliance horizontal for at least **12 hours before using it for the first time**. If it has been tilted in transit, the refrigerant must be allowed to settle back into the correct position.

IMPORTANT ABOUT THE USE

- Hygiene is extremely important when making ice cream. Before starting to use your ice cream machine, wash thoroughly all parts coming in contact with ice cream (bowl, paddle and lid).
- Never turn off the freezing switch (1) when the machine is working. In case you accidentally switch it off or the power fails, wait at least 10 minutes before turning it on again. The compressor is fitted with a safety device to prevent any possible damage to the motor unit. Should you restart the machine immediately after it has been switched off, the compressor will not freeze.
- Keep the appliance far enough from walls and furniture, which might restrict air circulation, necessary for cooling the unit. It is normal for warm or hot air to flow from the lateral air vents. The refrigeration process requires this.

PREPARATION OF THE MIXTURE

Select your recipe and follow it to prepare the mixture. Pay attention to the following:

- Use pitted, peeled fruit and ingredients free of any waste

matter.

- Always chill the ingredients in the refrigerator before pouring into the machine. This will reduce the time required to prepare the ice cream.
- Do not make up more than 1,5 Kg mixture. This will allow the mixture to increase during churning to maximum bowl capacity.

USING THE FIXED BOWL

- 1). Place the machine so that the ventilation slots (6) on either side are unobstructed.
- 2). Check that voltage on the rating plate corresponds to the voltage of the mains. Connect the plug to an electrical socket, and press the refrigeration button (1) to start cooling.
- 3). Place the correct pair of plastic inserts on the mixing paddle (see Fig. 1). For fixed bowl use the inserts (8) - you can recognize it by the letter "L" moulded in the plastic.
- 4). Insert the mixing paddle (5) in the container, turning it clockwise until it is correctly positioned on the bottom.
- 5). Fit the retainer (4) to ensure that the mixing paddle is locked in position.
- 6). Pour the ice-cream mixture previously prepared into the bowl.
- 7). Close the transparent lid (3) over the bowl.
- 8). To start the paddle movement, set the desired time on the timer (2). Preparation time varies according to

quantity, temperature of the mix, type of ice cream (cream-style or sherbet), and room temperature.

IMPORTANT: Movement of the mixing paddle is completely independent from the freezing system. A safety device automatically stops the paddle when the lid (3) is not in closed position.

- 9). Depending on the quantity of ingredients and recipe used you will have a delicious fresh ice cream in 15/20 minutes.
- 10). When the set time is over the paddle stops automatically. If the ice cream has not reached the desired consistency, re-select some additional time.
- 11). When ice cream reaches the right consistency, stop the paddle by turning the timer handle (2) counterclockwise until it locks. Turn off the freezing plant by pressing the key (1).
- 12). For better access to the ice cream, remove the mixing paddle by unscrewing the locking nut (4). Remove the ice cream using the spatula (10). **Avoid all metal tools!**
- 13). Unplug the unit when finished.

USING REMOVABLE BOWL

Use of the removable bowl makes it easier to make consecutive batches of ice cream. The removable bowl is also easier to clean. When using the removable bowl:

- 1). Pour c.a. 50-80ml of brandy or other liquor into the fixed bowl. As alternate, you can use a solution of salt and water (c.a.50-80ml water and 5-10g salt). **THE ENTIRE WALL OF THE REMOVABLE BOWL MUST BE WET:** this operation is most important to allow the good cold transmission from fixed to removable bowl.
- 2). Insert the removable bowl (11) securely.
- 3). Place the correct pair of plastic inserts on the mixing paddle (see Fig. 1). For removable bowl use the inserts (9) - you can recognize it by the letter "S" moulded in the plastic.
- 4). Follow the procedure described in the paragraph "USING THE FIXED BOWL" from item 4 to item 11.
- 5). Unscrew the locking nut (4), remove the paddle (5) and pull out the bowl (11). If you wish, you may leave the ice cream in the bowl and use the latter to store the product in the freezer compartment (-12° C**).
- 6). Unplug the unit when finished.

HELPFUL HINTS

- Ingredients should preferably be pre-chilled to refrigerator temperature; this will shorten ice-cream making times.
- For better results, start refrigeration by pressing the button (1) 5 minutes before pouring in the ingredients.
- To allow volume to increase of the mixture, **do not fill the container to more than half its capacity (max. 1.25Kg of ingredients in the fixed bowl, max. 1Kg of ingredients in the removable bowl).**
- The G3500 ice-cream maker has a powerful refrigeration system. Do not leave the ice cream in the container for too long with the refrigeration on, you might find it frozen!

HOW TO MAKE AN EXCELLENT ICE-CREAM

Making good, healthy, natural ice cream, with the right consistency, depends on the following factors:

- An appliance in good working order: leave enough space on the sides of the unit so as to allow air to circulate freely. This air is necessary to cool the compressor.
- Good, fresh ingredients.
- A good recipe: a perfect blend of ingredients and perfect processing.

APPLIANCE CLEANING AND MAINTENANCE

- Before starting to clean make sure that the machine is switched off and unplugged.
 - Wash out the bowls with a sponge. **Do not use sharp utensils inside the bowls!**
 - Wash the paddle (5) and the locking nut (4), in a soapy warm water.
 - To better clean the paddle, remove the plastic inserts by pulling it from his site (see Fig. 1).
 - If the inserts are worn out, they must be replaced to prevent the mixing action from becoming less effective. These parts are available from all authorised service centres.
 - The transparent lid (3) is removable. In order to take off and clean, simply remove the lid hinge.
 - Clean the body of the appliance and non-removable parts with a specific product.
- IMPORTANT: never wash the appliance with jets of water! - it contains electrical parts.**
- Before storing the appliance, clean it with an absorbent cloth.

STORING ICE-CREAM

• In the ice cream maker.

When the ice cream is ready, it can be kept covered in the ice cream maker itself for about 10 to 20 minutes with the motor off. Before serving, rework for several minutes until it reaches the right consistency and degree of whipping.

• Into the freezer.

You may store the ice cream in an airtight container into the freezer. Long term freezing is not recommended. Fresh ice cream has a better taste and quality.

If you do want to store the ice cream into the freezer, do the following:

- Put the ice cream in cleaned and well closed airtight container.
- The temperature should at least be of -18 °C.
- Specify on the container the preparation date of the ice cream.

WARNING!

- The ice cream is sensitive to bacteria. Consequently it is very important that the ice cream maker and the utensils used are well cleaned and dried.
- **DO NOT REFREEZE THE ICE CREAM ONCE IT HAS MELTED.**
- Remove the ice cream from the freezer approx. 30 minutes before you intend to serve.

STORING TIME

Ice cream made of raw ingredients	± 1 week
Sherbets	1-2 weeks
Ice cream made of cooked ingredients	± 2 weeks

HELPFUL HINTS

- Certain recipes involve cooking. Prepare them at least a day previously to ensure they chill completely and expand. It is always advisable to chill the basic mixture.
- In the case of cold mixtures, the best results are obtained by beating the eggs and sugar with an electric whisk. This helps increase the volume of the mixture.
- The majority of mixtures consist of cream, milk, eggs and sugar. You can use whatever cream you wish, but the flavour and texture will change greatly according to the quality of cream chosen. The higher the percentage of fat in the cream, the richer the ice cream will be. For example, whole cream contains a minimum of 36% fat, whipped cream 30%, cream for coffee or skimmed cream 18% and half cream plus half milk 10%. In all cases, the important thing is to always maintain the same quantity of liquid. For example, the lightest ice cream can be made by using more milk than cream, or by eliminating the cream altogether. You can also use skimmed milk, but the texture of the ice cream will be very different.
- The ice cream mixture can be kept in the refrigerator for a number of days. Shake it well before pouring it into the cylinder.
- Add the mixture until the cylinder is no more than half full. The mixture increases in volume during preparation.
- Alcoholic ingredients slow down the chilling process. Liqueurs should therefore be added during the final minutes of preparation.
- The flavour of sorbets depends largely on the degree of ripeness and sweetness of the fruit and juice used. Taste the fruit before adding to the recipe. If it is too acid, add sugar. If it is very ripe, add less sugar or leave it out altogether. Remember that cold reduces sweetness.
- Sweeteners can be used in place of sugar. In this case, add the sweetener to the mixture and mix until completely dissolved.
- Mixtures which require heating must not be poured into the cylinder until they are completely cold.
- If you want to make the mixture sweeter during preparation, do not add sugar directly into the cylinder (it does not dissolve). You are recommended to dissolve the sugar in a little water or skimmed milk and pour the resulting syrup (cooled) into the cylinder.
- The fruit used in the recipes must always be washed and dried before use. Even when not specified, fruit must always be peeled, shelled, destoned, etc.
- To reduce the quantity of ice cream, the quantities indicated can be broken down or halved.
- When using raw eggs, make sure they are fresh by

breaking them one at a time into a container and checking that:

- 1). They do not have a bad smell.
- 2). The white is not watery but dense and adhering to the yolk.
- 3). The yolk is round and swollen.

WHAT COULD GO WRONG?

Under normal conditions, ice cream preparation does not require more than 50 minutes.

If the ice cream is still not formed after 50 minutes, check the following points before contacting an authorised service centre.

- The ingredients must be poured into the ice cream maker at room temperature or, preferably, at refrigerator temperature. Ice cream cannot be made from hot ingredients.
- The cylinder must not be more than half filled. If the quantity of ingredients is excessive, the time required to form the ice cream increases considerably and the result may not be satisfactory.
- The compressor is fitted with a safety device. In the event of power failure, or if the appliance is turned off then on again for any reason, operation of the chilling system is interrupted. If this device trips, the appliance must be left for 10 minutes before turning on again. If the 10 minute pause is not respected, operation will not commence, even if the chilling button is in the ON position and the relative indicator light is on.

TROUBLESHOOTING

The refrigeration system fails to work:

- Check that the plug is correctly inserted in the mains and that the appliance is receiving electricity. Restart the ice-cream maker.
- The compressor safety device has been tripped. Wait 10 minutes before restarting the appliance. Continuous, premature attempts to restart the appliance simply prolong the time before it can be put back into use.
- Check that the appliance is correctly positioned on a horizontal surface with the ventilation slots free from all obstacles.

The mixing paddle does not turn:

- Check that it is correctly connected to the sleeve, and fixed in place with the fixing nut (4).
- Check that there are no obstacles preventing it from turning.
- Make sure that the cover is in correct closed position: the safety device stops the paddle if the cover is lifted.

The appliance is excessively noisy:

- A certain level of noise during operation is normal. If it becomes excessive, contact an authorised service centre.

RECIPES

The following recipes are for 1.5L bowl capacity. Increase or diminish the quantity according to the bowl capacity of your machine.

Classic gelato

VANILLA GELATO

INGREDIENTS:

- 150 g sugar.
- 250 g milk.
- 150 g cream.
- 4 egg yolks.

Whisk yolks and sugar together till they are light and foamy. Add milk and cream, mix well and pour the mixture into the ice-cream maker bowl.

MALAGA (raisin) GELATO

INGREDIENTS:

- 125 g sugar.
- 250 g milk.
- 150 g cream.
- 1 egg.
- 75 g raisin.
- A bit of rum.

Wash raisin and macerate it in enough rum to cover it. Whisk eggs and sugar, add cream and milk, mix well and pour the mixture into the icecream maker bowl. When ice-cream is ready, add dried raisin and some of the rum used for macerating; mix again.

“GIANDUIA” (hazelnut chocolate) GELATO

INGREDIENTS:

- 175 g sugar.
- 300 g milk.
- 75 g dark bitter chocolate.
- 1 egg.
- A pinch vanillin.
- 30 g shelled peeled hazelnuts.

Break chocolate into pieces and melt it together with some milk and the vanillin in a double saucepan over hot water. Whisk eggs and sugar, add the remaining milk together with the melted chocolate perfectly cooled. Finish with the hazelnuts finely crushed and pour the mixture into bowl.

CHOCOLATE GELATO

INGREDIENTS:

- 150 g sugar.
- 200 g milk.
- 200 g cream.

- 75 g dark bitter chocolate.
- 1 egg.
- A pinch vanillin.

Break chocolate into pieces and melt it together with some milk and vanillin in a double saucepan over hot water. Whisk eggs together with sugar, add remaining milk, cream and the melted chocolate perfectly cooled, finally pour the mixture into the ice-cream maker bowl.

BLUEBERRY GELATO

INGREDIENTI:

- 150 g sugar.
- 150 g cream.
- 1/2 lemon.
- 300 g freeze blueberry.

Let blueberries defrost at room temperature, reserving the syrup produced while they thaw out. Sprinkle with lemon juice, add sugar and cream, whisk the mixture till stiff and finally pour everything into the ice-cream maker bowl.

LEMON GELATO

INGREDIENTS:

- 150 g sugar.
- 200 g milk.
- 200 g cream.
- 3 lemons.
- 1 tablespoon lemon syrup.

Squeeze lemons and add juice to sugar and lemon syrup, then combine the other ingredients, whip the mixture thick and finally pour everything into the ice-cream maker bowl.

BANANA GELATO

INGREDIENTS:

- 150 g sugar.
- 150 g milk.
- 1 lemon.
- 300 g banana pulp (net weight).

Peel bananas and cut into small pieces, sprinkle with lemon juice and whisk together with sugar. Add milk, stir well and pour the mixture into the ice-cream maker bowl.

STRAWBERRY GELATO

INGREDIENTS:

- 150 g sugar.
- 150 g milk.
- 100 g cream.
- 200 g intact ripe strawberries.
- 1 egg.

Beat eggs together with sugar, add strawberries cut into small pieces and the other ingredients. Stir and pour the mixture into the ice-cream maker bowl.

HAZELNUT GELATO

INGREDIENTS:

- 150 g sugar.
- 200 g milk.
- 150 g cream.
- 1 egg.
- A pinch vanillin.
- 75 g peeled shelled hazelnuts.

Finely crush hazelnuts and add sugar. Next add eggs (and whisk everything until thick), and then combine the other ingredients, stir and pour the mixture into the ice-cream maker bowl.

NUT GELATO

INGREDIENTS:

- 125 g sugar.
- 200 g milk.
- 150 g cream.
- 1 egg.
- 75 g nut kernels (net weight).
- 2 tablespoons nut liqueur.

Finely crush nuts together with sugar. Add eggs (whisk everything until thick), cream, milk and liqueur, stir and pour the mixture into the icecream maker bowl.

CARROT GELATO

INGREDIENTS:

- 250 g sugar.
- 1.3 kg tender carrots.
- 1 lemon.
- 4 dl whipping cream.

Scrape and wash the carrots, place in a juice extractor and extract the juice. Place in a saucepan, dilute with one decilitre of water and place on a low flame together with the sugar and lemon juice. Cook for five minutes without allowing to boil, then remove from the flame and leave to cool. Blend in the cream, mixing well, and place the mixture in the refrigerator to cool. Pour the mixture into the ice cream maker and operate for about 30 min.

DATE GELATO

INGREDIENTS:

- 200 g dates.
- 200 g milk.
- 150 g single cream.
- 1 dessertspoon of malt.

Stone the dates and remove any skin that comes away easily. Chop finally, add the malt and dilute with the milk and cream. Mix well and pour into the ice cream maker. Operate for about 30 minutes.

This procedure can also be used to make apricot or prune ice cream.

TEA GELATO

INGREDIENTS:

- 4 dessert spoons of tea.
- The juice of 3 oranges.
- 1/2 litre single cream.
- 2 eggs.
- Sugar.
- 1/2 glass of water.

Bring the water to the boil and pour over the tea. Leave to steep for 3 minutes. Strain, leave to cool and place in the refrigerator. Mix the cooled tea extract, single cream, orange juice and egg yolk vigorously in a blender. When the mixture is well blended, pour into the ice cream maker and operate for about 30 minutes.

RICE AND RAISIN GELATO

INGREDIENTS:

- 150 g parboiled rice.
- 50 g raisins.
- 1/2 l milk.
- 2 dessertspoons of honey.
- 1 vanilla pod.
- 1 pinch of salt.
- The juice and peel of one lemon.
- Orange peel.

Cook the rice in milk together with the raisins and vanilla. Bring to the boil, salt and cook over a low flame until the milk is almost completely absorbed. Remove the vanilla and leave to cool. Grate the lemon and orange peel and squeeze the lemon. Add the cooled rice and honey. Blend all the ingredients and pour into the ice cream maker. Operate for about 30 minutes.

CHESTNUT GELATO

INGREDIENTS:

- 250 g chestnut purée.
- 250 g milk.
- 100 g cream.
- 1 egg.
- 2 dessertspoons of honey.
- A pinch of salt.

To obtain the purée, peel the chestnuts, weigh and then blanch in boiling water for a few minutes to facilitate removal of the skin. If you use dried chestnuts, first soften them by soaking overnight in cold water, then drain. Pour the milk and cream into a saucepan, bring to the boil, add the chestnuts, lightly salt and leave to cook slowly for about an hour. When the chestnuts are well cooked, reduce to a cream using a potato masher or purée maker. Add the honey and mix vigorously or blend for a few minutes to homogenise. When the mixture is well cooled, pour into the ice cream maker and operate for about 30 minutes.

NOUGAT GELATO

INGREDIENTS:

- 30 g candied lime peel.
- 40 g candied pumpkin.
- 30 g sweet almonds.
- 20 g pistachios.
- 250 g sugar.
- 1 dl milk.
- 4 egg yolks.
- 1 sachet vanilla sugar.

Prepare the cream with the milk, castor sugar, vanilla sugar and egg yolks. When the mixture is foamy, add the pistachios, almonds and pieces of candied lime and pumpkin. Mix well and pour into the ice cream maker. Operate for about 30-40 minutes.

Sherbets

PEACH SHERBET

INGREDIENTS:

- 150 g sugar.
- 1 lemon.
- 400 g peach pulp (net weight).

Sprinkle lemon juice on peach pulp cut into small pieces and add sugar. Stir and pour the mixture into the ice-cream maker bowl.

BANANA SHERBET

INGREDIENTS:

- 150 g sugar.
- 1 lemon.
- 450 g ripe banana pulp (net weight).
- A pinch vanillin.

Sprinkle lemon juice on peeled bananas cut into small pieces, add the other ingredients and pour the mixture into the ice-cream maker bowl.

APRICOT SHERBET

INGREDIENTS:

- 150 g sugar.
- 1 lemon.
- 400 g ripe apricot pulp (net weight).
- 2 tablespoons apricot brandy.

Sprinkle lemon juice on apricot pulp cut into small pieces, add sugar and liqueur as well. Stir and pour the mixture into the ice-cream maker bowl.

APPLE SHERBET*

INGREDIENTS:

- 100 g sugar.
- 1 lemon.
- 350 g apple juice.
- 100 g sweet white wine.
- A pinch powdered cinnamon.

Sprinkle lemon juice on the other ingredients, stir and pour the mixture into the ice-cream maker bowl.

MELON SHERBET

INGREDIENTS:

- 150 g sugar.
- 1 lemon.
- 400 g melon pulp (net weight).
- A small glass brandy.

Sprinkle lemon juice on melon cut into small pieces, add the other ingredients, stir and pour the mixture into the ice-cream maker bowl.

KIWI SORBET

INGREDIENTS:

- 500 g ripe kiwis.
- 50 g sugar.
- Lemon juice.

Peel the kiwi fruit and cut into slices. Blend the kiwis for several minutes together with the sugar and lemon juice. Pour into the ice cream maker and operate until the required consistency is reached.

GRAPEFRUIT SHERBET

INGREDIENTS:

- 175 g sugar.
- 150 g water.
- 2 tablespoons gin.
- 300 g grapefruit juice.

Combine all the ingredients, stir and pour the mixture into the ice-cream maker bowl.

STRAWBERRY ICE-CREAM

INGREDIENTS:

- 150 g sugar.
- 1 lemon.
- 400 g strawberries (net weight).
- 2 tablespoons pomegranate syrup.

Sprinkle lemon juice on strawberries cut into small pieces, add the other ingredients, stir and pour the mixture into the ice-cream maker bowl.

CHAMPAGNE SHERBET*

INGREDIENTS:

- 100 g sugar.
- 1/2 bottle champagne or dry Italian sparkling wine.

Combine sugar with champagne or sparkling wine and pour the mixture into the ice-cream maker bowl.

LIME JUICE SHERBET*

INGREDIENTS:

- 100 g sugar.
- 300 g water.
- 1 lemon.
- 200 g lime juice.

Sprinkle lemon juice on the other ingredients, stir and pour the mixture into the ice-cream maker bowl.

BRANDY SHERBET*

INGREDIENTS:

- 100 g sugar.
- 300 g water.
- 3 lemons.
- 125 g brandy.

Squeeze lemons and add juice to the other ingredients, stir and pour the mixture into the icecream maker bowl.

FIG SORBET

INGREDIENTS:

- 500 g ripe figs.
- 50 g cane sugar.
- 100 g milk.
- The juice of 1/2 lemon.

Peel the figs. Blend the figs with the sugar, milk and lemon juice. Pour into the ice cream maker and operate until the required consistency is reached.

WATER MELON SORBET

INGREDIENTS:

- 500 g water melon pulp.
- 100 g sugar.
- 100 g water.
- 100 g single cream.
- Lemon juice.

Cut the water melon pulp into pieces, removing all the seeds and retaining as much juice as possible. Blend together with the lemon juice. Prepare the syrup separately by boiling the sugar dissolved in the water and a couple of dessertspoons of water melon juice for several minutes. Leave the syrup to cool. Whip the cream. Mix all the ingredients, incorporating the fruit and syrup with the cream and taking care not to allow it to deflate. Pour into the ice cream maker and operate until the required consistency is reached.

MANDARIN SORBET

INGREDIENTS:

- 4 ripe mandarins.
- 1 orange.
- 150 g sugar.
- 250 g water, 200 g single cream.

Firstly, prepare the syrup by boiling the water and sugar together in a saucepan for about 10 minutes. While still hot, add the grated orange peel and leave to cool. In the meantime, squeeze the mandarins and half the orange and add the juice to the cooled syrup. Mixing thoroughly, fold in the whipped cream, pour the mixture into the ice cream maker and operate until the required consistency is reached.

RASPBERRY SORBET

INGREDIENTS:

- 500 g ripe raspberries.
- 100 g sugar.
- 150 g water.
- 1 egg white.
- Lemon juice.

Wash the raspberries rapidly and delicately under a light jet of running water. Remove the stems and cover with the lemon juice sweetened with a little sugar. At the same time, prepare the syrup by boiling the water and sugar together in a saucepan for about 10 minutes. Leave to cool, then blend all the ingredients before pouring into the ice cream maker.

*** The use of alcohol in these recipes requires 10-15 minutes more of preparation.**

These recipes tend to melt rapidly. It is advisable to take them out of the bowl only at the time of serving them.

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