Chocolate Gelato

Serves 4-6

¾ cup heavy cream

¼ cup milk

¼ cup sugar

¼ tsp salt

2 tsp cornstarch

3 ounces dark chocolate broken into pieces

1 teaspoon vanilla extract

In a heavy sauce pan bring the heavy cream, sugar and salt to a simmer for 2 minutes.

Whisk the milk with the corn starch.

Place the chocolate in a large bowl with the vanilla and cornstarch mixture.

Pour the hot cream mixture over the chocolate mixture and stir till smooth.

Chill for at least 2 hours in the refrigerator.

Pour mixed ingredients into the ice cream maker, follow the instruction manual for assembling ice cream maker.

Set to Hard ice cream. Check after 60 minutes.

Frozen Yogurt

Serves 4-6

1/2 cup whole milk

1/3 cup of sugar

1 cup flavored yogurt (vanilla, berry, peach)

½ cup heavy cream

1 teaspoon vanilla extract

Using a blender, puree the milk, sugar and yogurt till smooth. Add the cream and extract and pulse a couple of times.

Pour mixed ingredients into the ice cream maker careful not to exceed max fill line, follow the instruction manual for assembling ice cream maker.

Set to soft ice cream. Check after 50 minutes.

Old Fashioned Vanilla Ice Cream

Serves 4-6

¾ cup heavy cream

¾ cup half n half

2/3 cup sugar

1 large egg beaten

1 tsp vanilla (extract or bean scrapings)

Mix all the ingredients together.

Pour mixed ingredients into the ice cream maker, follow the instruction manual for assembling ice cream maker.

Set to Hard ice cream. Check after 60 minutes.

Strawberry Ice Cream

Serves 4-6

1 cup fresh strawberries pureed, Just over a pint of berries

½ cup sugar

1 teaspoon vanilla

1 cup heavy cream

Using a blender pulse the ingredients together, chill for at least 1 hour.

Pour the mixture into the ice cream machine, careful not to exceed the Max fill line.

Pour mixed ingredients into the ice cream maker, careful not to exceed the max fill line.

Follow the instruction manual for assembling ice cream maker.

Set to Hard ice cream. Check after 60 minutes.

Honey Dew Sorbet

Serves 4-6

2 cups of ripe honey dew melon with its juice (approximately 1 melon)

½ cup sugar

½ teaspoon lemon zest

Using a blender or food processor puree to smooth.

Pour the ingredients into the ice cream maker.

Pour mixed ingredients into the ice cream maker, follow the instruction manual for assembling ice cream maker.

Set to soft or hard ice cream. Check after 50 minutes.

Pink Grapefruit Sorbet

Serves 6

½ cup water

1 tsp zest from a pink grapefruit

1/3 cup of sugar

1 ½ cups fresh grapefruit juice

Place the water, zest and sugar in a saucepan stir and bring to a boil.

Mix with the fresh grapefruit juice and strain through a sieve.

Chill mixture for at least 2 hours in the refrigerator.

Pour mixed ingredients into the ice cream maker, follow the instruction manual for assembling ice cream maker.

Set to Hard ice cream. Check after 60 minutes.