



ICE CREAM MAKER

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Simple Ice Cream



Method

1. Mix the ice cream powder with water and stir for 5-8 minutes.
2. Put the mixture into the refrigerator, cool to 5-10°C.
3. Turn on the ice cream maker. Pour the mixture into freezer bowl through the opening on the cover.

Ingredients

- 200g of Ice Cream Powder
- 500ml of Pure Water

Milk Ice Cream



Method

1. Mix the condensed milk with sugar to prepare a foaming agent.
2. Mix with pure milk and stir. Put the mixture into the refrigerator.
3. Turn on the ice cream maker. Pour the mixture into freezer bowl through the opening on the cover.

Ingredients

- 455g of Pure Milk
- 192g of Condensed Milk
- 53g of Sugar

Strawberry Ice Cream



Ingredients

- 150g Milk
- 30g White Sugar
- 40g Whipped Cream
- 5 Strawberries

Method

1. Cut the strawberries and blend them together with milk using blender or food processor
2. Add a small amount of hot water to white granulated sugar to melt the sugar.
3. Stir the whipped cream to a semi-viscous state.
4. Mix the above ingredients and stir well.
5. Turn on the ice cream maker. Pour the mixture into freezer bowl through the opening on the cover.

Tip

It is recommended to refrigerate the ice cream after preparation.

Blueberry Yogurt Ice Cream



Ingredients

- 150g Yogurt
- 40g White Sugar
- 40g Whipped Cream
- Appropriate Amount of Blueberries
- 5g Chocolate Powder

Method

1. Blend the blueberries with yogurt using blender or food processor.
2. Add a small amount of hot water to white granulated sugar to melt the sugar.
3. Stir the whipped cream to a semi-viscous state.
4. Mix the above ingredients and stir well.
5. Turn on the ice cream maker. Pour the mixture into freezer bowl through the opening on the cover.

Tip

You can sprinkle chocolate powder on this ice cream while serving.

Mango Ice Cream



Ingredients

- 300g of Mango
- 300g of Milk

Method

1. Cut the mango into cubes. Reserve a few cubes to use later as toppings. Blend the remaining mango cubes using blender or a food processor.
2. Add milk to the blended mango puree and mix well. Foam the cream.
3. Put the mixture in the refrigerator, cool to 5-10°C.
4. Turn on the ice cream maker. Pour the mixture into freezer bowl through the opening on the cover.
5. Add the cut mango cubes to the ice cream.

Chocolate Ice Cream



Method

1. Melt chocolate, add milk, and foam the cream.
2. Put the mixture into the refrigerator, cool to 5-10°C.
3. Turn on the ice cream maker. Pour the mixture into freezer bowl through the opening on the cover.

Ingredients

- 200g of Chocolate
- 400g of Milk

Frozen Yogurt



Ingredients

- 200ml Yogurt
- 30g White Sugar
- 60g Light Cream
- 10ml Lemon Juice

Method

1. Add a small amount of hot water to white granulated sugar to melt sugar. Add Yogurt and mix.
2. Stir the whipped cream to a semi-viscous state.
3. Mix the above ingredients and stir well.
4. Turn on the ice cream maker. Pour the mixture into freezer bowl through the opening on the cover.

Tip

Determine the operating time of the machine as required.

Frozen Matcha Yogurt



Ingredients

- 200ml Yogurt
- 30g White Sugar
- 60g Light Cream
- 10g Matcha Powder

Method

1. Add a small amount of hot water to white granulated sugar to melt sugar.
2. Mix the yogurt and matcha powder.
3. Stir the whipped cream to a semi-viscous state.
4. Mix the above ingredients and stir evenly.
5. Turn on the ice cream maker. Pour the mixture into freezer bowl through the opening on the cover.

Tip

You can sprinkle chocolate powder on this ice cream while serving.

Watermelon Smoothie



Ingredients

- 150g Watermelon
- 100g Purified Water
- 40g White Sugar

Method

1. Blend watermelon using blender or a food processor.
2. Add a small amount of hot water to white granulated sugar to melt sugar.
3. Mix the above ingredients and stir evenly.
4. Turn on the ice cream maker. Pour the mixture into freezer bowl through the opening on the cover.

Tip

You can sprinkle chocolate powder on this ice cream while serving.

Mango Coconut Sago Smoothie



Ingredients

- 1 Mango
- 200ml Coconut Milk
- Appropriate Amount of Sago
- 30g White Sugar
- 100ml Purified Water

Method

1. Cut the mango into cubes. Reserve a few cubes to use later as toppings. Blend the remaining mango cubes using blender or a food processor.
2. Add small amount of hot water to white sugar to melt it.
3. Mix coconut milk, melted sugar water, blended mango puree (except sago).
4. Turn on the ice cream maker. Pour the mixture into freezer bowl through the opening on the cover.
5. Sprinkle with sago and stir well. Add the reserved mango cubes as toppings.

Tip

You can buy ready-made Coconut sago.

PROCESSING TIPS

- Thoroughly dry the freezer bowl, place it in a plastic bag and store it in the freezer. The condensed water or water in the freezer bowl is difficult to remove. The freezer bowl is frozen vertically and stored in a freezer until it is ready for use.
- Store the freezer bowl in a freezer at least 8 hours before use.
- Use castor sugar because it is easy to dissolve. Artificial sweeteners can also be used as a substitute for sugar.
- Mix all ingredients in a separate bowl before pouring the mixture into the freezer bowl.
- Do not add ingredients such as chocolate chips, nuts or alcohol until the ice cream is ready.
- Use ripe fruit. Wash the fruit thoroughly, peel it and remove any core.
- Use pure juice. This will produce a more intense taste.
- Some ingredients need to be heated, such as boiled fruit or berries or melted chocolate. Always heat the mixture with low heat and do not bring the mixture to the boiling point. Boiling the mixture destroys the texture of the milk. Then the mixture should be cooled in the refrigerator for 2 hours before they are placed in the appliance.
- The time required to make a frozen dessert depends on the pre-cooling time, room temperature and the temperature of the ingredients.
- When preparing a dessert mixture that does not require cooking each time, be sure to use an electric mixer for maximum ventilation.
- The key ingredients in any ice cream mix are butter, sugar, eggs, and milk. They can be replaced by similar ingredients to suit your taste and diet.
- Avoid filling the freezer bowl completely with the mixture. Ensure there is at least 4cm gap from the top to allow the mixture to expand.
- When the ice cream begins to thicken, ingredients such as chocolate chips, raisins and nuts can be added through the perfusion holes of the cover.
- Alcohol inhibits the freezing process. If you want to add alcohol, add it when the mixture is almost ready. The mixture is ready when it expands till the top of the freezer bowl.
- The taste of sorbet depends on sweetness of the fruit or juice. If the fruit or juice is too acidic, add extra sugar to the mixture. Once frozen, your mixture will not be as sweet as the original mixture.
- The consistency of ice cream and sorbet is best held in a spoon. It is recommended to transfer the ready mixture to a sealed container and store it in the freezer for an additional 2 hours.
- Frozen desserts can be stored in the refrigerator for 2 weeks and sealed.



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