

# *Classic Cuisine*

INSTRUCTION  
AND RECIPE  
BOOKLET



*Classic Cuisine* **Instant Ice Cream Roller Plate**

## Safety

- Read all of the instructions carefully before use.
- Always make sure everything is thoroughly clean before making ice cream.
- If the freezing solution appears to be leaking from the inner bowl, discontinue use. The freezing solution is non-toxic.
- Do not place the ice cream machine on hot surfaces such as stoves, hotplates or near open gas flames.

### Before using for the first time

- 1 Remove all of the packaging.
- 2 Wash the parts: see “cleaning”.
- 3 **12-24** hours in advance, place the freezing pan into a freezer.

### Hints

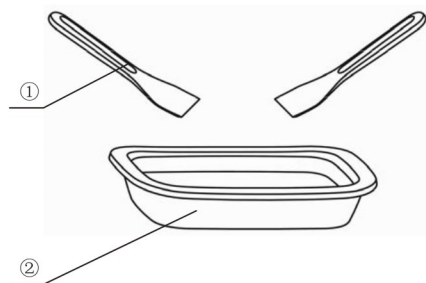
- We suggest that you store the freezing pan in the freezer so that it is ready for use.
- Always make sure the freezing pan is dried thoroughly before placing in the freezer.
- Do not puncture or heat the freezing pan.
- For best results always refrigerate the ingredients before making ice cream or sorbet.

## To use your Instant Ice Cream

### Roller Plate

#### Key

- ① Ice shavel
- ② Freezing pan



- 1 The freezing pan should be placed right side up in a freezer that is operating at a temperature of  $-18^{\circ}$  Centigrade ( $-0.40^{\circ}$  Fahrenheit) or below for 12-24 hours before use.  
For best results always refrigerate the ingredients before making ice cream.
- 2 Take out the freezing pan from the freezer.
- 3 Pour about  $\frac{1}{2}$  cup of the mixture into the freezing pan.
- 4 The first batch will take 1-2 minutes for the mixture to freeze, then the ice cream is finished.
- 5 Use the plastic ice shovel to roll the ice cream off the freezing pan.
- 6 You can repeat this process about 4-5 times. It will take more time for the mixture to freeze after the first use.

### Cleaning

- Do not wash parts in the dishwasher.
- Do not clean with scouring powders, steel wool pads, or other abrasive materials.

### Freezing pan

- Allow the freezing pan to reach room temperature before attempting to clean.
- Wash the inside of the freezing pan, then dry thoroughly.

### Ice shavel

- Wash then dry thoroughly.

# Recipe

## Vanilla Ice Cream Roll

### Ingredients

- |          |                   |
|----------|-------------------|
| Cream    | $\frac{1}{2}$ Cup |
| Milk     | $\frac{1}{4}$ Cup |
| Egg Yolk | 2                 |
| Sugar    | 2 Tablespoons     |
| Vanilla  | Couple Drops      |

### Method

1. Blend the egg yolk and sugar in a bowl.
2. Add the others ingredients into the mixture of yolk and sugar, mix lightly with a spoon.
3. Take the freezing pan from the freezer, then fill the mixture in it. Cover the surface of the plate.
4. Use the scoop to roll the ice cream.

## Chocolate Ice Cream Roll

### Ingredients

- |           |                   |
|-----------|-------------------|
| Cream     | $\frac{1}{2}$ Cup |
| Milk      | $\frac{1}{4}$ Cup |
| Egg Yolk  | 2                 |
| Sugar     | 2 Tablespoons     |
| Chocolate | A Couple Chips    |

### Method

1. Blend the egg yolk and sugar in a bowl.
2. Add the others ingredients into the mixture of yolk and sugar, mix lightly with a spoon.
3. Take the freezing pan from the freezer, then fill the mixture in it. Cover the surface of the plate.
4. Use the scoop to roll the ice cream.

## Strawberry Ice Cream Roll

### Ingredients

- |            |                                 |
|------------|---------------------------------|
| Cream      | $\frac{1}{2}$ Cup               |
| Milk       | $\frac{1}{4}$ Cup               |
| Egg Yolk   | 2                               |
| Sugar      | 2 Tablespoons                   |
| Strawberry | A Few (thinly sliced or mashed) |

### Method

1. Blend the egg yolk and sugar in a bowl.
2. Add the others ingredients into the mixture of yolk and sugar, mix lightly with a spoon.
3. Take the freezing pan from the freezer, then fill the mixture in it. Cover the surface of the plate.
4. Use the scoop to roll the ice cream.

## Orange Juice Ice Slush

### Ingredients

- |              |        |
|--------------|--------|
| Orange Juice | 2 Cups |
|--------------|--------|
- Add some fruit as you like

### Method

1. Take the freezing pan from the freezer, then pour in the orange juice and fruit. Cover the surface of the plate.
2. Use the scoop to scrape the orange juice mixture.

## Soft Frozen Yogurt

### Ingredients

- |        |        |
|--------|--------|
| Yogurt | 2 Cups |
|--------|--------|
- Add some fruit as you like

### Method

1. Take the freezing pan from the freezer, then pour in yogurt and fruit. Cover the surface of the plate.
2. Use the scoop to scrape the yogurt mixture.