

### **UBE Philippine DAIRY FREE ICE CREAM**

Emery Thompson CB-350

4 Quarts Mami's Vegan Mix  
1 Packet powdered UBE Yam\*\*  
2 Tablespoons UBE Extract  
1 Oz. Vanilla

Add all ingredients into the Emery Thompson CB-350 and freeze for 11 minutes.\*

Store at 0 degrees Fahrenheit  
Scoop at 6 - 10 degrees Fahrenheit

\*\*UBE is a purple yam that is a dessert favorite in the Philippines and Indonesia. I had no trouble finding the UBE powder and the McCormic extract on Amazon

\*The freezing time is a bit longer than a dairy ice cream as this product is more like an Italian ice than an ice cream

### **MISSISSIPPI MUD (almost) DAIRY FREE ICE CREAM**

Emery Thompson CB-350

4 Quarts Mami's VEGAN COCONUT BLEND  
4 Ounces Kentucky BOURBON  
2 Packages Praline PECANS

1 package frozen and then ground in the Ninja  
1 package chopped to be added at the end of the batch

1 Can Hershey's FUDGE  
1 Oz. VANILLA

Hershey's syrup added to the finished ice cream

Add all ingredients into the Emery Thompson CB-350 and freeze for 11 minutes.

Store at 0 degrees Fahrenheit  
Scoop at 6-10 degrees Fahrenheit

### **CHOCOLATE FUDGE BROWNIE ITALIAN ICE**

Emery Thompson CB-350

4 Quarts WATER  
1 –1/2 Pounds cane SUGAR  
10 Ounces Fresh Baked BROWNIES  
1 Can Hershey's FUDGE  
1 Oz. Vanilla

Hershey's syrup added to the finished ICE

Add all ingredients into the Emery Thompson CB-350  
and freeze for 14 minutes.\*

Store at 0 - 10 degrees Fahrenheit  
Scoop at 14 - 16 degrees Fahrenheit

### **World's Best Lemon Ice**

Emery Thompson CB-350

2 LBS. PURE CANE SUGAR\*\*  
3.5 QUARTS WATER  
16 – 24 OZ. LEMON JUICE  
ZEST OF THREE LEMONS

Add all ingredients into the Emery Thompson CB-350  
and freeze for approximately 14 minutes.

Store at 0 degrees Fahrenheit  
Scoop at 16 degrees Fahrenheit

\*\*SUGAR determines the SMOOTHNESS of the ICE

### **Blueberry Italian Ice**

Emery Thompson CB-350

40 oz. BLUEBERRIES – IQF – instant quick frozen  
Marinate overnight in some sugar and water

Then puree in the NINJA

3 QUARTS WATER

1-1/2 LBS. SUGAR

1 oz. LEMON JUICE AND ZEST

Add all ingredients into the Emery Thompson CB-350  
and freeze for 16 minutes.

Store at 0 degrees Fahrenheit

Scoop at 16 degrees Fahrenheit

### **Avocado Dairy Free Ice Cream**

Emery Thompson CB-350

4 QUARTS MAMI'S DAIRY FREE COCONUT BLEND

6 – 8 VERY RIPE AVOCADOS

1 oz. LEMON JUICE

Add all ingredients into the Emery Thompson CB-350  
and freeze for 8 minutes.

Store at 0 degrees or colder Fahrenheit

Scoop at 6 – 10 degrees Fahrenheit

### **Vanilla Custard Ice Cream**

Emery Thompson CB-350

5 Quarts Dairy Blend (Milk, Cream, Skim Milk, Sugar)

5 oz. Vanilla Extract

1 Quart Bavarian Base by I. Rice Company

### **NYPD Coffee & Donuts Ice Cream**

Emery Thompson 12NW-IOC 12-Quart Batch Freezer

5 Quarts Dairy Blend (Milk, Cream, Skim Milk, Sugar)  
5 oz. Freeze-Dried Coffee (Regular or Decaf) – I use  
Taster's Choice brand  
12 oz. Maple Syrup  
7 Frozen and ground up glazed donuts  
10 Glazed donuts broken into pieces: Half into the  
machine, half onto the ice cream as it is being discharged  
4 Squirts of Hershey's Chocolate Syrup

### **Oreo Candy Cane Italian Ice**

Emery Thompson 12NW-IOC 12-Quart Batch Freezer

3 lbs. Sugar  
7 Qts. Water  
12 Oreo Candy Canes  
10 Oz. Oreo Cookies

### **STRAWBERRY BANANA ITALIAN ICE**

Emery Thompson CB-350

32 oz. FROZEN STRAWBERRIES – THAWED  
4-1/2 LBS. RIPE BANANAS  
1 QUART- 16 OUNCES WATER  
1 LB. SUGAR  
1 oz. LEMON JUICE AND ZEST  
Puree Strawberries and Bananas with a Ninja blender  
Add all ingredients into the Emery Thompson CB-350  
and freeze for 16 minutes.  
Store at 0 degrees Fahrenheit  
Scoop at 16 degrees Fahrenheit

Note: use stabilizer if needed for extended lifespan  
(more than three days)

### **CRANBERRY CHOCOLATE CHIP**

#### **DAIRY FREE ICE CREAM**

Emery Thompson CB-350

1-1/2 BAGS (12 OZ) FROZEN STRAWBERRIES  
3 BAGS (12 OZ) WHOLE CRANBERRIES  
54 OZ. MAMI'S DAIRY FREE POWDERED MIX  
4 TBS. PUMPKIN PIE SPICE  
3/4 CUP HONEY  
3 OZ. VANILLA  
2 CUPS CHOCOLATE CHIPS

### **GRAND MARNIER**

#### **CHRISTMAS GELATO**

Emery Thompson CB-350

GRAND MARNIER LIQUOR  
3 QUARTS ICE CREAM MIX  
1 OUNCES VANILLA EXTRACT 2 FOLD  
4 NAVEL ORANGES - ZEST ONLY

### **LEMON ICE CREAM**

CB-350 EMERY THOMPSON

3 QUARTS DAIRY BLEND  
8 OZ. CANE SUGAR  
24 OZ. FRESH SQUEEZED LEMON JUICE  
ZEST OF 4 LEMONS  
2 DROPS YELLOW COLOR – Green Mountain  
Flavors CO.

Add all ingredients into the Emery Thompson  
CB-350 and freeze for 8 minutes.

Store at 0 degrees Fahrenheit or lower

Serve at 6 degrees Fahrenheit

### **Black Berry Wine Dairy Free**

CB-100 EMERY THOMPSON

12 OZ. BOTTLE DRY RED WINE  
4 OZ. CANE SUGAR  
16 OZ. DAIRY FREE MIX  
1/2 BAG BLACK RASPBERRIES

Add all ingredients into the Emery Thompson CB-100  
and freeze for 20 minutes.

Store at 0 degrees Fahrenheit

Serve at 6 degrees Fahrenheit

### **COFFEE COOKIES & CREAM**

CB-350 EMERY THOMPSON

3.5 QUARTS ICE CREAM BLEND (MIX)  
3-4 OZ. TASTERS CHOICE COFFEE  
2 OZ. HERSHEY'S SYRUP  
¾ bag CHOCOLATE CHIP COOKIES

Add all ingredients into the Emery Thompson CB-350  
and freeze for 8 minutes.

Store at -10 degrees Fahrenheit or colder

Serve at 6 degrees Fahrenheit

### **Lemon Sky Sorbet**

CB-100 EMERY THOMPSON

5 cups water\*\*\*

2-1/2 cups lemon juice

2 cup sugar

2 oz. agave syrup - can use corn syrup

2 teaspoons ginger crystals

6 oz. Lemoncello

(adapted from an Ample Hills formula)

\*\*\*try substituting Champagne

### **CHOCOLATE ITALIAN ICE\*\*\***

CB-350 EMERY THOMPSON

½ POUND COCOA

2.5 POUNDS SUGAR

4 QUARTS WATER

1 OUNCE VANILLA

1 CAN CHOCOLATE SYRUP

\*\*\* The difference between Chocolate Italian Ice and  
Chocolate Sorbet is

charging \$1.00 more per serving for the Sorbet!!

## **REESE'S PEANUTBUTTER CUPS**

### **Ice Cream**

CB-350 EMERY THOMPSON

3.5 QUARTS ICE CREAM BLEND  
1 LB. REESE'S PIECES  
2 OZ. 2 FOLD VANILLA EXTRACT  
6 OZ. REESE'S PEANUT BUTTER CHIPS

Add all ingredients into the Emery Thompson  
CB-350 and freeze for 8 minutes.

Store at 0 degrees Fahrenheit  
Serve at 6-8 degrees Fahrenheit

## **BANANA CREAM ICE**

### **Dairy Free**

CB-350 EMERY THOMPSON

3.5 QUARTS DAIRY FREE BLEND  
16 OZ. WATER  
4 LBS. BANANAS PUREED  
2 LBS SUGAR  
4 TABLESPOONS LEMON JUICE

Add all ingredients into the Emery Thompson  
CB-350 and freeze for 13 minutes.

Store at 0 degrees Fahrenheit  
Serve at 15 degrees Fahrenheit

## **HAWAII**

### **Dairy Free Ice Cream**

CB-350 EMERY THOMPSON

3.5 QUARTS DAIRY FREE BLEND  
3 BAGS FRESH FROZEN CHERRIES  
2 CANS CRUSHED PINEAPPLE  
SWEETENED COCONUT FLAKES  
1 OZ. VANILLA EXTRACT

Add all ingredients into the Emery Thompson

CB-350 and freeze for 8 minutes.

Store at 0 degrees Fahrenheit  
Serve at 6-10 degrees Fahrenheit

### **DAIRY FREE PINA COLADA ICE CREAM**

CB-350 EMERY THOMPSON

8 OUNCES AGAVE (OR 12 OZ. SUGAR)  
1 QUART and 16 OZ. COCONUT WATER  
16 OZ. CREAM OF COCONUT (Coco Lopez)  
16 OZ. PINEAPPLE JUICE  
16 OZ. CRUSHED PINEAPPLE  
4 TABLESPOONS SHREDDED COCONUT  
Pour all ingredients into the Emery Thompson  
and freeze for approximately 16 minutes.

### **RASPBERRY ICE CREAM WITH WHITE CHOCOLATE**

CB-350 EMERY THOMPSON

3 – BAGS FRESH FROZEN RASPBERRIES  
1 BAG WHITE CHOCOLATE MORSELS  
3.5 QUARTS ICE CREAM BLEND

Pour all ingredients into the Emery Thompson and  
freeze for approximately 8 minutes.

### **GINGER SNAP ICE CREAM**

CB-350 EMERY THOMPSON

1 – BAG GINGER SNAP COOKIES  
1-1/2 CUPS APPLE SAUCE  
3.5 QUARTS ICE CREAM BLEND  
4 TABLESPOONS CINNAMON  
3 OZ. VANILLA EXTRACT

Pour all ingredients into the Emery Thompson  
and freeze for approximately 8 minutes.

### **Grape Nuts & Golden Raisins Ice Cream**

CB-350 Countertop Batch Freezer

4 Quarts Ice Cream Blend  
1-1/2 Cups Grape Nuts  
3 Cups Golden Raisins - Soak 24 hrs. in

Ice Cream Blend  
2 oz. 2-Fold Vanilla  
1 tsp Sea Salt  
Add the raisins 4-5 minutes into the batch  
Freeze for 8 minutes

### **Concord Grape Italian Ice**

CB-350 Countertop Batch Freezer

3 Lbs. Concord Grapes  
1-1/2 Lbs. Cane Sugar  
3 Quarts Water  
1 Pint Concord Grape Juice  
Freeze for 15 Minutes  
Scoop at 16° F

### **Raspberry Habanero Ice Cream**

CB-350 Countertop Batch Freezer

3-1/2 Quarts Ice Cream Blend  
30 oz. Raspberry Habanero Sauce  
Freeze for 8 minutes

**Vanilla Chip Cream Ice**

CB-350 COUNTER TOP BATCH FREEZER

12 oz ice cream blend  
1 1/2 Quarts water  
13 oz pure cane sugar  
2 oz vanilla extract (two-fold if available)  
1/2 lb mini chocolate chips  
2 oz Hershey's chocolate syrup

**ORANGE CREAM ICE**

12 QT. EMERY THOMPSON BATCH FREEZER

1 QT ORANGE CREAM WIB  
1 QT SUPREME SORBET  
1.25 GAL WATER  
2.5 LBS SUGAR  
3 FL OZ CITRIC ACID SOL.  
ZEST 1 ORANGE

**LEMON ICE**

12 QT. EMERY THOMPSON BATCH FREEZER

6 FL OZ. STABILEZE  
124 FL OZ. WATER  
2.75 LBS SUGAR  
4 FL OZ. CORN SYRUP  
1.5 FL OZ. LEMON EMULSION  
1.5 FL OZ. CITRIC ACID SOLUTION

**SALTED CARAMEL ICE CREAM**

12 QT. EMERY THOMPSON BATCH FREEZER

2.5 GAL ICE CREAM MIX  
28 FL OZ. SALTED CARAMEL BASE  
ADD SALTED CARAMEL VARIEGATE ON DRAW

**STEVE'S COOKIE MONSTER CREAM ICE**

12 QT. EMERY THOMPSON BATCH FREEZER

3/4 LB OREO COOKIES  
3/4 LB CHOCOLATE CHIP COOKIES  
1 BAG MINI CHOCOLATE CHIPS  
6 QTS WATER  
1.5 - 2 LBS SUGAR  
1 QT ICE CREAM MIX - 10% OR HIGHER

**LILLY WITH THE NUTS**

VANILLA RUM ITALIAN ICES

12NW-IOC

3-1/2 QUARTS WATER  
2-1/2 POUNDS SUGAR  
8 OZ. VANILLA  
10 OZ. ROASTED SLIVERED ALMONDS

**STRAWBERRY ITALIAN ICE**

CB-350 COUNTER TOP BATCH FREEZER

3 LBS Strawberries – IQF – instant quick frozen  
--Puree 2 lbs of Strawberries--  
3 to 3.5 QUARTS WATER  
2 LBS. SUGAR  
1.25 oz. Natural Strawberry Flavor

Add all ingredients into the Emery Thompson CB-350  
and freeze for 16 minutes.

Store at 0 degrees Fahrenheit

Scoop at 16 degrees Fahrenheit

**SPECULOOS COOKIE BUTTER ICE CREAM- EMERY THOMPSON 12NW-IOC**

4 QUARTS ICE CREAM BLEND  
2 14 OZ. JARS OF COOKIE BUTTER (Trader Joe's or Amazon)  
1/2 Box Graham Crackers  
1 oz. Vanilla extract  
Freeze for 8 minutes  
Serve at 6 degrees F.

**MANGO ITALIAN ICE - CB-200 COUNTER TOP BATCH FREEZER)**

1-3/4 QUARTS WATER  
1 POUND SUGAR  
16 Oz. I. Rice MANGO BASE

**TIRAMISU GELATO (CB-350 COUNTER TOP BATCH FREEZER)**

4.5 QUARTS ICE CREAM MIX  
8 OZ. FABBRI TIRAMISU PASTE

**COFFEE KAHLUA GELATO (CB-350 COUNTER TOP BATCH FREEZER)**

4.5 QUARTS ICE CREAM MIX  
3 OZ. TASTERS CHOICE COFFEE  
1 OZ. VANILLA  
4 OZ. HERSHEY'S SYRUP

**PAUL BUNYAN MAPLE SYRUP ICE CREAM WITH CANDIED PRALINES**

CB-350 COUNTER TOP BATCH FREEZER

4 quarts ice cream blend 10%  
8 ounces Paul Bunyan's pure maple syrup  
10 ounces candied pecan pralines (purchased at the supermarket)

Add the ice cream blend and maple syrup into the CB-350. Turn on and adjust the speed to 170 RPM.  
After three minutes add the pralines. Freeze for a total of 8 minutes and discharge all the finished ice cream in about 35 seconds.

**CHERRY ITALIAN ICE - EMERY THOMPSON 12NW-IOC  
CHERRY WATER ICE  
CHERRY SORBET  
FROZEN LEMONADE  
SLUSH**

2 quarts I.Rice Company cherry water ice base  
1 pound cane sugar – lowest price brand you can find  
8 quarts water

2 12 ounce bags frozen dark sweet cherries

Add the sugar, water and flavor blend into the 12NW. Turn on and adjust the speed to 230 RPM. After ten minutes add the cherries. Freeze for a total of 18 minutes and discharge all the finished Italian Ice in about 25 seconds.

**FRUTTI DI BOSCO GELATO - CB-350 COUNTER TOP BATCH FREEZER**

3.5 quarts ice cream blend 10%  
2 12 ounce fresh frozen mixed fruit – or fresh  
1 ounce pure vanilla  
9 ounces Fabbri Frutti di Bosco Paste

Add the ice cream blend and all the other ingredients minus the fruit. Turn on and adjust the speed to 140 RPM.  
After three minutes add the mixed fruit. Freeze for a total of 10 minutes and discharge all the finished gelato in about 35 seconds.



### **CHOCOLATE RASPBERRY SORBET- EMERY THOMPSON 12NW-IOC**

2.5 pounds cane sugar – lowest price brand you can find  
4.5 quarts water  
1 ounce vanilla  
12 ounce bag of small chocolate chips  
1 pound hot fudge topping  
4 ounces chocolate syrup  
2 12 ounce bags frozen raspberries

Add the sugar, water and flavor blend into the 12NW. Turn on and adjust the speed to 230 RPM. After ten minutes add the cherries. Freeze for a total of 18 minutes and discharge all the finished sorbet in about 25 seconds.

### **CANDY CANE ICE CREAM**

This Recipe is for the CB-350 COUNTER TOP BATCH FREEZER

24 CANDY CANES – red and white only\*\*  
4 QUARTS ICE CREAM MIX  
2 OZ. VANILLA

Crush the candy canes into small bits\*. Add the mix, vanilla and half of the candy canes into the Emery Thompson counter top batch freezer. Freeze at 180 RPM's. Freezing time will be about 8 minutes. At the six minute mark, add the second half of the candy cane bits.

\*Make the candy cane pieces small enough as to not be a choking risk when eaten.

\*\*The traditional red and white candy canes will turn your ice cream a pale pink. If you use the red and green candy canes your ice cream will have a grey cast to it.

### **BANANA CHOCOLATE CHIP ICE CREAM - 12 QT**

5 QUARTS 14% MIX  
2 OZ. VANILLA  
4 POUNDS FRESH RIPE BANANAS\*\*  
2 BAGS CHOCOLATE CHIPS\*\*

Pour the dairy mix into the Emery Thompson with the vanilla and turn on the dasher and refrigeration. Then add the whole bananas and the chocolate chips to the batch. Freezer for approximately 8 minutes then discharge all the ice cream into a 3 gallon tub.

\*\*Do not try this with any machine other than an Emery Thompson. The bananas and chips will get stuck in the inlet and discharge openings and may cause damage to their freezing cylinder

### **KEY LIME ICE CREAM - 12 QT. EMERY THOMPSON**

This is a favorite of mine made famous by Tie Dye Jeff Markow who owns "Mystic Ices and Ice Cream" in Fruitland Park, Florida. It is Jeff's "secret" formula which I can't give away here. But if you tune into Lunch With The President you can watch Jeff make it and maybe you'll figure out the recipe for yourself!

### **BLUEBERRY CRANBERRY SORBET - CB-350 COUNTER TOP BATCH FREEZER**

3 CUPS SUGAR  
3 CUPS WATER  
3 QUARTS CRANBERRY BLUEBERRY JUICE  
1 PINT BLUEBERRIES

Mix sugar, cold water and cranberry blueberry juice together until the sugar is dissolved. Add to the CB-350 Emery Thompson Batch Freezer and turn on. Run at full speed (234 RPM's). Add the blueberries to the mix.

Freeze for 13 minutes and discharge 6 quarts of finished sorbet.

**COOKIE MONSTER ARTISAN GELATO\*- 12 QT. EMERY THOMPSON**

5 QTS. 10% ICE CREAM BLEND (MIX)  
1 OZ. TWO FOLD VANILLA  
1 POUND OREO COOKIES  
1 POUND CHOCOLATE CHIP COOKIES  
1 PINT HOT FUDGE

Pour into the Emery Thompson Batch Freezer the ice cream blend and the vanilla. Turn on the dasher and refrigeration switches. Set your infinite overrun control to 150 RPM's. Once the freezing process starts add the half of the cookies and all of the Hot Fudge into the batch freezer. Note: Don't try this in any other brand of batch freezer as you will damage the dasher and the freezing chamber.

Take the remaining cookies and break them into thirds. When the gelato is ready (in about 8 minutes) turn off the refrigeration increase the speed to 230 RPM's and discharge the product. Add the remaining cookies to the gelato as it is coming out of the machine.

\* Adapted from "Incredible Ice Cream" by Malcolm Stogo Associates

**WORLD'S BEST LEMON WATER ICE FORMULA (CB-350)**

3 QUARTS WATER  
8 OZ. FRESH LEMON JUICE  
2 OZ. FRESH ORANGE JUICE  
3 LEMONS GRATED  
1-3/4 LBS. SUGAR

**RASPBERRY FROZEN YOGURT - 12 QT. EMERY THOMPSON**

4 QUARTS ICE CREAM MIX 10%  
2 QUARTS NON FAT YOGURT  
3 LBS. RASPBERRIES MARINATED IN SYRUP  
4 OZ. VANILLA EXTRACT  
JUICE OF TWO LEMONS

**GRAND MARNIER ICE CREAM - 12 QT. EMERY THOMPSON**

5 QUARTS ICE CREAM MIX  
2 OZ. VANILLA  
13 OZ. GRAND MARNIER LIQUEUR  
ZEST FROM THREE ORANGES

. POUR INGREDIENTS AND GRAND MARNIER INTO THE 12 QUART EMERY THOMPSON BATCH FREEZER AND SET THE INFINITE OVERRUN CONTROL FOR 160 RPM'S.

. WHEN ICE CREAM IS READY (IN ABOUT 9 MINUTES) TURN OFF THE REFRIGERATION, TURN THE DASHER SPEED TO FULL SPEED AND EXTRACT THE ICE CREAM.

\* ADAPTED FROM "INCREDIBLE ICE CREAM" BY MALCOLM STOGO ASSOCIATES

**BORDEAUX WINE SORBET (CB-350 COUNTER TOP BATCH FREEZER)**

1 LB. SUGAR  
24 OZ. WATER  
1 RED BORDEAUX WINE 750ML.  
12 OZ. RED RASPBERRIES (FREEZER CASE AT SUPERMARKET)  
OPTIONAL – 4 GRAMS STABILIZER (MAIN STREET #9100)  
\* COURTESY MALCOLM STOGO ASSOCIATES AND ICE CREAM UNIVERSITY, WWW.ICECREAMUNIVERSITY.ORG

**WHITE MINT CHIP GELATO - 12 QT. EMERY THOMPSON**

6 QUARTS ICE CREAM MIX  
1 OZ. VANILLA  
9 OZ. BERZACI WHITE MINT PASTE  
1 BAG CHOCOLATE CHIPS

**FRESH MANGO SORBET - 12 QT. EMERY THOMPSON**

2 QUARTS I. RICE MANGO BASE  
1-1/2 POUNDS SUGAR  
7 QUARTS WATER

**REAL SIMPLE CHOCOLATE ITALIAN ICE - EMERY THOMPSON CB-350**

1-1/2 POUNDS CANE SUGAR  
½ OUNCE PURE VANILLA EXTRACT  
4 QUARTS WATER  
20 OZ. HERSHEY'S SYRUP

\*\*\* THE DIFFERENCE BETWEEN CHOCOLATE ITALIAN ICE AND CHOCOLATE SORBET IS CHARGING 75 CENTS MORE PER SERVING FOR THE SORBET!!

**KENTUCKY DERBY MINT JULEP ICE GELATO -EMERY THOMPSON CB-350**

4 QUARTS ICE CREAM MIX  
1 OZ. VANILLA  
6 OZ. MINT PASTE  
8 OZ. MAKERS MARK BOURBON  
SPRIGS OF MINT FOR DECORATION

**SNICKERS ICE CREAM - 12 QT. EMERY THOMPSON**

5-6 QUARTS ICE CREAM MIX  
2 OZ. VANILLA EXTRACT  
6 OZ. BUTTERSCOTCH TOPPING  
1-1/2 QUARTS SNICKERS CANDY

**BLUEBERRY WINE SORBET - EMERY THOMPSON CB-350**

1 LB. SUGAR  
24 OZ. WATER  
1 BLUEBERRY WINE 750ML.  
2 PINTS FRESH BLUEBERRYS  
OPTIONAL - 4 GRAMS STABILIZER (MAIN STREET #9100)

**OREO BANANA ICE CREAM - 12 Quart Batch Freezer**

5 QUARTS 10% MIX  
2 OZ. VANILLA  
1 POUND OREO COOKIES  
2 POUNDS FRESH RIPE BANANAS

Pour the dairy mix into the Emery Thompson with the vanilla and turn on the dasher and refrigeration. Then add the whole bananas and the chocolate chips to the batch. Freezer for approximately 8 minutes then discharge all the ice cream into a 3 gallon tub.

\*\*Do not try this with any machine other than an Emery Thompson. The bananas and chips will get stuck in the inlet and discharge openings and may cause damage to their freezing cylinder

### **RASPBERRY CHARDONNAY SORBET (CB-350)**

1 LB. SUGAR  
24 OZ. WATER  
1 CHARDONNAY WINE 750ml.  
12 oz. RED RASPBERRIES (freezer case at supermarket)  
Optional - 4 GRAMS STABILIZER (Main Street #9100)

Freeze for approximately 6 minutes, discharge all the product from the CB-350 in 30 seconds and Enjoy!

### **COCONUT CREAM ICE 12NW-I.O.C.**

7 QUARTS WATER  
2 CANS COCO LOPEZ  
2 LBS SUGAR  
1 PINT HEAVY CREAM  
1 CAN SWEETENED CONDENSED MILK

### **IRISH MOCHA GELATO**

5 QUARTS 14% MIX  
2 OZ. VANILLA  
3 OZ. TASTER'S CHOICE COFFEE CRYSTALS  
HERSHEY'S SYRUP TO TASTE  
10 oz. IRISH WHISKEY

### **Amish vanilla ice cream CB-350 Counter Top Batch Freezer**

1 5.6 oz. package of Geez Amish Ice Cream Mix  
2 oz. Vanilla  
1 Cup heavy cream  
2 quarts whole milk  
1 ¼ cup sugar

### **STRAWBERRY SORBET (ITALIAN ICE) 12 QUART BATCH FREEZER**

#### **STRAWBERRY SORBET STRAWBERRY FROZEN LEMONADE**

7 QUARTS WATER  
2 QTS. STRAWBERRY BASE  
FRESH STRAWBERRIES  
1 LB. SUGAR

Mix the sugar and water and pour into the 12 quart Emery Thompson Batch Freezer. Turn on the machine and add the base and the fresh strawberries. Freezer for 13 minutes for frozen lemonade consistency and 16 minutes for sorbet and Italian ices.

### **FRESH MANGO GELATO CB-350 COUNTER TOP BATCH FREEZER)**

4 QUARTS ICE CREAM MIX  
6 OZ. MANGO PASTE  
1 OZ. VANILLA  
2 OZ. SUGAR

### **Raspberry shiraz wine sorbet CB-350 COUNTER TOP BATCH FREEZER**

1 LB. SUGAR  
24 OZ. WATER  
1 RED shiraz WINE 750ml.  
12 oz. RED RASPBERRIES (freezer case at supermarket)  
Optional - 4 GRAMS STABILIZER (Main Street #9100)

**PuMPKIN ice cream\*(CB-350 COUNTER TOP BATCH FREEZER)**

2-1/2 quarts ice cream mix  
1 oz. vanilla extract  
1 oz. Cinnamon  
¾ quart pumpkin puree

Pour all ingredients into the Emery Thompson counter top batch freezer.

Turn on the dasher and refrigeration switches. Set the Infinite Overrun

Control for 234 RPM's

When the ice cream is ready (in about 8 minutes) turn off the refrigeration, and discharge all the ice cream.

\* Adapted from "Incredible Ice Cream" by Malcolm Stogo Associates

**PINA COLADA ICE (CB-350 COUNTER TOP BATCH FREEZER)**

1 QUART PINA COLADA BASE (I. Rice and Company)  
1 POUNDS SUGAR  
3.5 QUARTS WATER  
1 Can pineapple chunks

**CIOCCOLATO CHIP GELATO (CB-350 COUNTER TOP BATCH FREEZER)**

4 QUARTS 14% MIX  
2 OZ. VANILLA  
16 OZ. CIOCCOLATO BASE  
8 OZ. BITTERSWEET CHOCOLATE CHIPS

**CHERRY ITALIAN WATER ICE (12 QUART BATCH FREEZER)**

2 QUARTS CHERRY ITALIAN ICE BASE  
(I. Rice and Company or National Flavors)  
1 POUND SUGAR  
7 QUARTS WATER  
1 QUART Port Wine Cherry Halves (Limpert Brothers)

**OREO BANANA GELATO (Penn state 2011) 12-Quart Batch Freezer**

5 QUARTS 10% MIX  
2 OZ. VANILLA  
1 POUND OREO COOKIES  
2 POUNDS FRESH RIPE BANANAS

Pour the dairy mix into the Emery Thompson with the vanilla and turn on the dasher and refrigeration. Then add the whole bananas and the chocolate chips to the batch. Freezer for approximately 8 minutes then discharge all the ice cream into a 3 gallon tub.

\*\*Do not try this with any machine other than an Emery Thompson. The bananas and chips will get stuck in the inlet and discharge openings and may cause damage to their freezing cylinder.

**COOKIES AND CREAM CREAM ICE (CB-350 COUNTER TOP BATCH FREEZER)**

2.5 POUNDS SUGAR  
3 QUARTS WATER  
24 OZ. ICE CREAM MIX  
1 OUNCE VANILLA  
1 POUND OF OREO COOKIES

**MOKA CHOCOLATE CHIP GELATO (CB-350 COUNTER TOP BATCH FREEZER)**

4 QUARTS 14% MIX  
2 OZ. VANILLA  
16 OZ. FABBRI MOKA BASE  
8 OZ. BITTERSWEET CHOCOLATE CHIPS

**FRESH BLUEBERRY GELATO\* - (12 quart Batch Freezer)**

6 quarts ice cream mix  
2 oz. vanilla  
13 oz. National Blueberry Puree  
1-1/2 quarts fresh blueberries (marinated in ½ pound sugar and ½ oz. lemon juice)

Pour ice cream mix, vanilla extract and National blueberry puree into the Emery Thompson 12 quart batch freezer. Turn on the dasher and refrigeration switches. Set the Infinite Overrun Control for 150 RPM's. Add half the blueberries to the machine.

When the ice cream is ready (in about 8 minutes) turn off the refrigeration. To finish, extrude the ice cream while adding the second half of the blueberries to the gelato. Turn the Infinite Overrun Control to full (234) speed.

\* Adapted from "Incredible Ice Cream" by Malcolm Stogo Associates

**BLUE RASPBERRY ITALIAN ICE - 12NW-I.O.C. MACHINE  
BLUE RASPBERRY SORBET  
BLUE RASPBERRY FROZEN LEMONADE**

7 QUARTS WATER  
2 QTS. MAMA G'S BLUE RASPBERRY MIX  
FRESH RASPBERRIES  
1.5 LBS. SUGAR

Mix the sugar and water and pour into the 12 quart Emery Thompson Batch Freezer. Turn on the machine and add the MAMA G's and the fresh strawberries. Freezer for 13 minutes for frozen lemonade consistency and 16 minutes for sorbet and Italian ices.

**PISTACHIO GELATO - CB-350 COUNTER TOP BATCH FREEZER**

4 QUARTS 14% MIX  
2 OZ. VANILLA  
16 OZ. FABBRI PISTACHIO BASE  
8 OZ. SHELLED PISTACHIOS

**COCONUT / PINEAPPLE SORBET - 12 Quart Batch Freezer**

7 QUARTS WATER  
2 CANS COCO LOPEZ  
2 CANS PINEAPPLE  
1.5 LBS SUGAR

### **ABSOLUTELY NUTS ICE CREAM\* - 12 Quart Batch Freezer**

5 QUARTS 14% MIX  
1 OZ. VANILLA  
16 oz. Roasted pecan pieces, praline pecans, cashews, peanuts and walnuts\*\*  
12 OZ. BUTTER PECAN BASE

Pour the dairy mix into the Emery Thompson with the vanilla and turn on the dasher and refrigeration. Then add half of the nuts into the batch. Freezer for approximately 8 minutes then discharge all the ice cream into a 3 gallon tub. While discharging the ice cream add in the other half of the nut mixture.

\*\*Do not try this with any machine other than an Emery Thompson. The nuts will get stuck in the inlet and discharge openings and may cause damage to their freezing cylinder.

\*From Malcolm Stogo's book "Incredible Ice Cream" available for sale at Emery Thompson Machine.

### **STRAWBERRY ITALIAN ICE - 12 Quart Batch Freezer STRAWBERRY SORBET STRAWBERRY FROZEN LEMONADE**

7 QUARTS WATER  
2 QTS. MAMA G'S STRAWBERRY MIX  
FRESH STRAWBERRIES  
1 LB. SUGAR

Mix the sugar and water and pour into the 12 quart Emery Thompson Batch Freezer. Turn on the machine and add the MAMA G's and the fresh strawberries. Freezer for 13 minutes for frozen lemonade consistency and 16 minutes for sorbet and Italian ices.

### **COFFEE TIRAMISU GELATO IN THE CB-350 COUNTER TOP BATCH FREEZER**

8 OZ. OF FABBRI "SIMPLE" TIRAMISU  
2.5 QUARTS 10% ICE CREAM MIX  
1 OZ. VANILLA  
3/4 OZ. TASTERS CHOICE COFFEE CRYSTALS  
1 BAG CHOCOLATE CHIPS

### **BLUEBERRY WINE SORBET IN THE CB-350 COUNTER TOP BATCH FREEZER**

1 LB. SUGAR  
24 OZ. WATER  
1 BLUEBERRY WINE 750ml.  
2 PINTS FRESH BLUEBERRYS  
Optional - 4 GRAMS STABILIZER (Main Street #9100)

### **MANGO ICE (Sorbet)\*\*\***

2 QUARTS MANGO BASE (I. Rice and Company or National Flavors)  
2 POUNDS SUGAR  
7 QUARTS WATER

**PINEAPPLE ITALIAN ICE  
PINEAPPLE SORBET  
PINEAPPLE FROZEN LEMONADE**

7 QUARTS WATER  
2 QTS. MAMA G'S PINEAPPLE MIX  
1 CAN PINEAPPLE PIECES  
1 LB. SUGAR

Mix the sugar and water and pour into the 12 quart Emery Thompson Batch Freezer. Turn on the machine and add the MAMA G's and the one can of pineapple pieces. Freezer for 13 minutes for frozen lemonade consistency and 16 minutes for sorbet and Italian ices.

**BLUEBERRY CRANBERRY SORBET  
IN THE CB-350 COUNTER TOP BATCH FREEZER**

3 CUPS SUGAR  
3 CUPS WATER  
3 QUARTS CRANBERRY BLUEBERRY JUICE  
1 PINT BLUEBERRIES

Mix sugar, cold water and cranberry blueberry juice together until the sugar is dissolved. Add to the CB-350 Emery Thompson Batch Freezer and turn on. Run at full speed (234 RPM's). Add the blueberries to the mix.

Freeze for 13 minutes and discharge 6 quarts of finished sorbet. ENJOY!!!

**FROZEN LEMONADE (SLUSH)**

7 QUARTS WATER  
2 Quarts LEMON BASE  
1 OZ. STABILIZER  
1-3/4 LBS. SUGAR

**FRESH MANGO SORBET (CB-350 COUNTER TOP BATCH  
FREEZER)**

26 OZ. WATER  
3 POUNDS FRESH MANGO  
1 POUND SUGAR  
JUICE OF ONE LEMON

**CREAMSICLE CREAM ICE**

6 QUARTS FRESH SQUEEZED ORANGE JUICE  
1 QUART 10% ICE CREAM MIX  
2 POUNDS SUGAR  
1 OZ. VANILLA

**VANILLA BUTTERSCOTCH CHIP (12 QUART BATCH  
FREEZER)**

6 QUARTS 10 – 16 % ICE CREAM BLEND (MIX)  
4 OZ. VANILLA  
1-1/2 POUNDS BUTTERSCOTCH CHIPS

**BORDEAUX WINE SORBET (CB-350 COUNTER TOP BATCH  
FREEZER)**

2 LB. SUGAR  
48 OZ. WATER  
2 RED BORDEAUX WINE 750ml.  
½ LB. RED RASPBERRIES (freezer case at supermarket)  
Optional – 1 oz. STABILIZER (Main Street #9100)

Courtesy Malcolm Stogo Associates and Ice Cream University  
[www.icecreamuniversity.org](http://www.icecreamuniversity.org)

IMPORTANT NOTE: Malcolm says it is very important to add half of the red Bordeaux wine into the batch at the end of the cycle because of the freezing point of the wine.



### **PISTACHIO ARTISAN GELATO (CB-350)**

3 LBS. 3 OZ. FABBRI PISTACHIO BLEND (ONE CAN)  
2 CANS 10% ICE CREAM BLEND (MIX)  
½ CAN WHOLE MILK

### **ROOT BEER ITALIAN WATER ICE (12 QUART BATCH FREEZER)**

2 QUARTS ROOT BEER BASE  
(I. Rice and Company or National Flavors)  
1 POUNDS SUGAR  
7 QUARTS WATER

### **COCONUT / PINEAPPLE SORBET (CB-350 COUNTER TOP BATCH FREEZER)**

3.5 QUARTS WATER  
1 CANS COCO LOPEZ  
2 CANS PINEAPPLE  
¾ LBS SUGAR  
COCONUT / PINEAPPLE SORBET  
7 QUARTS WATER  
2 CANS COCO LOPEZ  
2 CANS PINEAPPLE  
1.5 LBS SUGAR  
VANILLA CHOCOLATE CHIP  
5 QUARTS 14% MIX  
2 OZ. VANILLA  
1 POUND CHOCOLATE CHIPS

### **COFFEE ICE CREAM**

5 QUARTS 14% MIX  
2 OZ. VANILLA  
3.5 OZ. TASTER'S CHOICE COFFEE CRYSTALS  
HERSHEY'S SYRUP TO TASTE

### **COCONUT / PINEAPPLE SORBET**

7 QUARTS WATER  
2 CANS COCO LOPEZ  
2 CANS PINEAPPLE  
1.5 LBS SUGAR  
VANILLA CHOCOLATE CHIP  
5 QUARTS 14% MIX  
2 OZ. VANILLA  
1 POUND CHOCOLATE CHIPS

### **CHOCOLATE ITALIAN ICE\*\*\***

½ POUND COCOA  
2.5 POUNDS SUGAR  
4 QUARTS WATER  
1 OUNCE VANILLA  
1 BAG OF CHOCOLATE CHIPS

optional – ½ pound Hersheys fudge

\*\*\* The difference between Chocolate Italian Ice and Chocolate Sorbet is charging 75 cents more per serving for the Sorbet!!

### **CREAMSICLE – 12 QUART FREEZER**

5 QUARTS FRESH SQUEEZED ORANGE JUICE  
2 QUART 10% ICE CREAM MIX  
1-¾ POUNDS SUGAR  
1 OZ. VANILLA

**OREO COOKIE  
COOKIE MONSTER  
COOKIES AND CREAM**

5 QUARTS 14% MIX  
2 OZ. VANILLA  
½ POUND COOKIES IN THE MACHINE – Fruit Flavor  
½ POUND COOKIES ADDED OUTSIDE THE MACHINE – Fruit  
Identity

**TIRAMISU GELATO (alcohol free)**

5 QUARTS 14% MIX  
2 OZ. VANILLA  
16 OZ. TIRAMISU  
8 OZ. CHOCOLATE CHUNKS

**WATERMELON ICE**

2 QUARTS WATERMELON BASE  
2 POUNDS SUGAR  
7 QUARTS WATER  
1 OZ. STABILIZER\*\*\*  
8 OZ. STABILEEZE\*\*\*

\*\*\*See notes from Steve – to use or not Tate and Lyle #CC-917