Peach Cobbler Ice Cream
Emery Thompson CB-350 6-Quart Batch Freezer

- 3-1/2 qts Dairy Mix
- 2 oz Lochhead Vanilla
- Peach Cobbler, to taste

Freeze for approximately 11 minutes

Raspberry Lavender Sorbet
Emery Thompson CB-350 6-Quart Batch Freezer

- 3 qts Water
- 20 oz Torani's Lavender Syrup
- 2 lbs sugar
- 20-24 oz Frozen Raspberries, Thawed

Freeze for approximately 12 minutes

Chocolate Jalapeño Ice Cream
Emery Thompson CB-350 6-Quart Batch Freezer

- 3-1/2 qts Dairy Mix
- 6 oz Jalapeno Flavoring, by Weber Flavors
- 10 oz Forbes Chocolate Powder

Freeze for approximately 11 minutes

Cookie Butter Ice Cream
EMERY THOMPSON 12NW-I.O.C.

- 5 quarts dairy mix
- 2 tsp cinnamon
- 4 oz Lochhead vanilla extract
- 17 oz Biscoff Cookie Butter spread
- 6 – 5.29 oz packs of Biscoff Chocolate Cream Filled Cookies

Freeze for approximately 11 minutes

Orange Pineapple Italian Ice
Emery Thompson CB-350 6-Quart Batch Freezer

- 2 qts 100% orange juice, Simply brand
- 2 qts 100% pineapple juice, Dole brand
- 2 lbs sugar

Freeze for approximately 10 minutes

Pink Champagne Lemonade Sorbet
Emery Thompson CB-350 6-Quart Batch Freezer

- 2 qts Sparkling Wine, or Pink Champagne
- 2 qts Pink Lemonade, Country Time Lemonade Powder (follow directions)
- 11-16 oz frozen strawberries, thawed and pureed
- 2 lbs sugar

Freeze for approximately 10 minutes

Mickey's Candied Bacon Ice Cream
Emery Thompson CB-350 6-Quart Batch Freezer

Candied Bacon:

- 2 lbs bacon
- 1 cup brown sugar
- ½ cup maple syrup

Dip or brush bacon with brown sugar and maple syrup mixture
Bake at 350° for 35 min or until crispy. Let cool.

Recipe:

- 3.5 quarts dairy mix
- 2 oz vanilla extract
- 1 ½ cups brown sugar
- 6 tbs maple syrup
- Candied bacon, crumbled

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

- Remember, this is a high sugar content ice cream. Adding more sugar (maple syrup, brown sugar, etc.) to any recipe will result in longer freezing times.

CINNAMON SUGAR COOKIE ICE CREAM
12 OR 24 QUART EMERY THOMPSON

5 QUARTS OF DAIRY BLEND
2 OZ. LOCHHEAD ALL NATURAL VANILLA
5-7 TBS. CINNAMON POWDER
2 LBS. FRESH SUGAR COOKIES

Add one pound of the sugar cookies directly into the Emery Thompson 12NW-IOC OR 24NW-IOC and freeze for approximately 8 minutes. The second pound will be added to the ice cream as it comes out of the ET.

Store at -10 degrees Fahrenheit or colder if possible
Scoop at 6 degrees Fahrenheit
Note: COLD is your best product life extender

Very Berry (Fink) Wine Sorbet**
CB-350 SIX QUART EMERY THOMPSON

2 - 750ml BOTTLES OF SWEET RED WINE
2 - 750ml BOTTLES OF TAP WATER
2 - LBS. PURE GANE SUGAR
24 . Oz'. FROZEN MIXED BERRIES THAWED AND PUREED

**Very Barry Fink is our personal agent for Sterling Capital Leasing - our exclusive Leasing Company. (call us for more information on leasing your new EmeryThompson).

Freeze all the ingredients for approximately 15 minutes.
Move the finished sorbet to a O degrees Fahrenheit freezer and serve at 16 degrees.

Note: COLD, not chemicals, are your best product life extender.

CB-350 SIX QUART EMERY THOMPSON
PISTACHIO HOMEMADE ICE CREAM

4 – QTS. OF ICE CREAM MIX (Blend)
4 – 3.4 OZ. BOXES OF PISTACHIO JELLO INSTANT PUDDING
3 – CUPS SHELLED/ROASTED/SALTED

We suggest you make this flavor as your last flavor of the day. Even though a Pistachio is not a Peanut, we feel it’s better to be safe when handling all nuts.

Freeze for approximately 8 minutes and store at

Minus ten or colder in your chest freezer or -25 below in your Victory (sold by Emery Thompson) Blast / Hardening cabinet.

PECAN PIE ICE CREAM
Emery Thompson CB-350

3.5 QUARTS OF DAIRY BLEND
3 OZ. LOCHHEAD ALL NATURAL VANILLA
1 WHOLE PECAN PIE from a bakery
10 OZ. CANDIED PECANS (chopped in the Ninja)

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

Store at -10 degrees Fahrenheit or colder if possible
Scoop at 6 degrees Fahrenheit

Note: COLD is your best product life extender

Ginger Snap Ice Cream
Emery Thompson CB-350

3.5 QUARTS OF DAIRY BLEND
3 OZ. LOCHHEAD ALL NATURAL VANILLA
1 CUP BROWN SUGAR
24 OZ. GINGER SNAP COOKIES (chopped in the Ninja)

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

Store at -10 degrees Fahrenheit or colder if possible
Scoop at 6 degrees Fahrenheit
Note: COLD is your best product life extender

Apple Cider Sorbet
Emery Thompson CB-350

3.5 QUARTS OF MUSSLEMAN'S APPLE CIDER
2 LBS. SUGAR
½ CAN APPLE PIE FILLING

Optional: You can add 2 cups VODKA for an "adult" kick to this refreshing ice!

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

Store at 0 to -10 degrees Fahrenheit – for weeks if necessary

Scoop at 16 degrees Fahrenheit

Note: use stabilizer if needed for extended lifespan

Strawberry Pink Lemonade ITALIAN ICE
Emery Thompson CB-350

2-1/2 CANS PINK LEMONADE CONCENTRATE- diluted according to the direction on the can
2 LBS. SUGAR
22 OUNCES FROZEN STRAWBERRIES – PUREED

Optional: You can add 2 cups Tequila Rose Strawberry Cream Liquor for an "adult" kick to this refreshing ice!
Add all ingredients into the Emery Thompson CB-350 and freeze for 14 minutes.
Store at 0 to -10 degrees Fahrenheit – for weeks if necessary
Scoop at 16 degrees Fahrenheit
Note: use stabilizer if needed for extended lifespan

LEMON STRAWBERRY POPPYSEED CAKE ICE CREAM
EMERY THOMPSON 12NW-I.O.C.

4 QUARTS DAIRY BLEND
1 LARGE LEMON CAKE (bakery)
4 TSP. POPPY SEEDS
4 OZ. VANILLA EXTRACT
4 FRESH SQUEEZED LEMONS
15 OZ. FRESH FROZEN STRAWBERRIES - PUREED

Add all ingredients into the Emery Thompson 12NW and freeze for 8 minutes.
Store at -10 degrees Fahrenheit (or colder) – for weeks if necessary
Scoop at 6 degrees Fahrenheit

MOM'S APPLE PIE HOMEMADE ICE CREAM
EMERY THOMPSON 12NW-I.O.C.

1 ea. MOM'S APPLE PIE – (Call your Mom or buy one at your local supermarket)
5 QUARTS ICE CREAM BLEND
20 OZ. (TWO CANS) APPLE PIE FILLING
4 OZ. VANILLA EXTRACT
1 tsp. CINNAMON
5 OZ. SUGAR

Add all ingredients into the Emery Thompson 12NW-IOC and freeze for 9 minutes.
Store at -10 degrees OR COLDER Fahrenheit – for weeks if necessary
Scoop at 6 degrees Fahrenheit

SIMPLY DELICIOUS CRANBERRY ORANGE ITALIAN ICE
Emery Thompson CB-350

2 QTS. SIMPLY DELICIOUS CRANBERRY JUICE
2 QTS. SIMPLY DELICIOUS ORANGE JUICE
2 LBS. SUGAR

Add all ingredients into the Emery Thompson CB-350 and freeze for 14 minutes.
Store at 0 to -10 degrees Fahrenheit – for weeks if necessary
Scoop at 16 degrees Fahrenheit.

Note: use stabilizer if needed for extended lifespan (more than three days in the serving cabinet)

MATCHA TEA ICE CREAM
Emery Thompson CB-200

40 oz. (1 quart / 8 ounces) DAIRY BLEND
1 oz. MATCHA TEA POWDER (amazon.com)
4 oz HONEY – the good stuff (not 5 gallons for $10.00)
4 oz CANE SUGAR
1/2 LEMON
4 oz SUGAR

Add all ingredients into the Emery Thompson CB-200 and freeze for 10 minutes.
Store -10 degrees or colder Fahrenheit
Scoop at 6 degrees Fahrenheit

MALIBU ITALIAN ICE
Emery Thompson CB-200

30 oz. (1-1/2 CANS) CRUSHED PINEAPPLE
15 oz (1 CAN) CREAM OF COCONUT
1 QUART WATER
4 oz SUGAR
14 oz. MALIBU COCONUT RUM

Add all ingredients into the Emery Thompson CB-200 and freeze for 14 minutes
Store at 0 to -10 degrees Fahrenheit – for weeks if necessary
Scoop at 16 degrees Fahrenheit
Note: use stabilizer if needed for extended lifespan (more than three days in the serving cabinet)

CARROT CAKE ICE CREAM
Emery Thompson CB-350

3 FRESH CARROT CAKES
1 CUP PURE CANE SUGAR
4 QTS. ICE CREAM BLEND (milk, cream, sugar, powdered skim milk)

Freeze one of the carrot cakes and then break it up into pieces.
Freeze the second carrot cake but leave out to slightly thaw. Chop this second cake into pieces.
Put the first frozen carrot cake through a Ninja Blender. Add this carrot cake into the ET batch freezer with the ice cream blend.
The chopped pieces of the second cake will be added to the ice cream as it exits the Emery Thompson batch freezer.
Serve ice cream with a piece of a third fresh carrot cake.

DAIRY FREE OATMEAL RAISIN ICE CREAM
EMERY THOMPSON 12NW-I.O.C.

3 BOXES (3 LBS.) OATMEAL RAISIN COOKIES
1 CUP BROWN SUGAR
5 QTS. MEADOWVALE DAIRY - DAIRY FREE BLEND

Freeze half of the cookies (1-1/2 lbs) and then grind them up in a Ninja Blender. Add this to the dairy free mix in the machine along with the brown sugar. Freeze for approximately 9 minutes.

Break up each of the second half of the cookies into 4 pieces and add them as the ice cream is coming out of the Emery Thompson.

DILL PICKLE AND BACON ITALIAN ICE
Emery Thompson CB-200

24 OZ. JAR OF CLAUSSEN DILL PICKLES
1 LB. PURE CANE SUGAR
12 OZ. WATER
STRIPS OF BACON

Puree the Claussen pickles with a Ninja blender
Add PICKLES, WATER AND SUGAR into the Emery Thompson CB-200 and freeze for 14 minutes.
Add a strip of bacon as the perfect garnish.

Notes:
Store at 0 degrees Fahrenheit
Scoop at 16 degrees Fahrenheit
Note: use a natural stabilizer if needed for extended lifespan more than three days

CHERRY GARCIA GELATO
EMERY THOMPSON CB-350

4 QTS. ICE CREAM BLEND
32 OZ. DARK CHERRIES
30 OZ. CAN DH COMSTOCK RED CHERRY PIE FILLING
16 OZ. CHOCOLATE CHIPS

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

BANANA FUDGE CREAM ICE
EMERY THOMPSON 12NW-IOC

4 LBS. RIPE BANANAS
2 LBS. CANE SUGAR
4 QTS. WATER
2 PINTS HEAVY CREAM
HERSHEY'S SYRUP OR 2 JARS FUDGE

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

CROSS BRONX EXPRESSWAY AKA ROCKY ROAD
EMERY THOMPSON CB-350

4 QTS. ICE CREAM BLEND
1 - 1.5 CUP COCOA
3 OZ. VANILLA
16 OZ. TRAIL MIX (Added as the ice cream comes out)
10 OZ. MINI MARSHMELLOWS (Added as the ice cream comes out)

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

Pumpkin Pie Ice Cream
12 Qt Emery Thompson Batch Freezer

5 Quarts Ice Cream Mix
24 Oz. Brown Sugar
5 Oz. Vanilla
1.5 Quarts Pumpkin Puree (4 cans)
Honey Roasted Pecans
12 Oz. Caramel
4 T. Cinnamon

LAVENDER CHOCOLATE CHIP
EMERY THOMPSON CB-350

4 QUARTS ICE CREAM BLEND
3/4 LITER LAVENDER SYRUP
2 BAGS MINI - CHOCOLATE CHIPS
Add all the ingredients into the Emery Thompson and
freeze for approximately ten minutes.

LEMON ICE CREAM
EMERY THOMPSON CB-350

4 QUARTS ICE CREAM BLEND
1 QUART LEMON JUICE
1/2 POUND CANE SUGAR
ZEST FROM 4-6 LEMONS
TUMERIC FOR COLOR (if desired)
Add all the ingredients into the Emery Thompson and
freeze for approximately ten minutes.

DAIRY FREE CHOCOLATE ICE CREAM
EMERY THOMPSON CB-350

4 QUARTS DAIRY FREE BLEND
1/2 -3/4 LB. FORBES CHOCOLATE

Add all the ingredients into the Emery Thompson and
freeze for approximately ten minutes.

ESPRESSO WITH BEIGNETS
Emery Thompson CB-350

4 Qts. Ice cream blend (mix)
10 oz. freezed dried coffee (espresso or Tasters Choice)
1 dry quart of fresh fried and crumpled Beignets

Add half of the beignets into the Emery Thompson CB-350 and
freeze for 8 minutes.
Add the second half of the beignets as the product is discharging
out of the CB-350. You'll have to be quick!
Store at -10 degrees Fahrenheit or colder
Scoop at +6 degrees Fahrenheit "laissez les bon temps rouler"

WHITE RABBIT ICE CREAM
Emery Thompson CB-350

4 Qts. Ice cream blend (mix)
3 oz. vanilla extract
1 dry quart of White Rabbit candies

Puree half of the White Rabbit (frozen) in a Ninja Blender
Add all ingredients into the Emery Thompson CB-350 and freeze for 8 minutes.

Store at -10 degrees Fahrenheit or colder
Scoop at +6 degrees Fahrenheit

RASPBERRY CHOCOLATE CHIP ITALIAN ICE
Emery Thompson CB-350

40 oz. Raspberries
Torani Syrup
1 bag Chocolate Chip Minis
1 .5 Qts water
1.5 LBS. SUGAR
1 oz. LEMON JUICE
Puree Raspberries 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 “serving” lifespan more than three days

STRAWBERRY ITALIAN ICE
Emery Thompson CB-350

48 oz. FROZEN STRAWBERRIES – THAWED
4 QUARTS WATER
2 LB. SUGAR
(add Additional Strawberry extract and color if desired)

Puree Strawberries with a Ninja blender (for added flavor)
Add all ingredients into the Emery Thompson CB-350 and freeze for 16 minutes.

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

Agave CHOCOLATE ITALIAN ICE
Emery Thompson CB-350

1 lb. (16oz) FORBES CHOCOLATE POWDER
1.5 pounds AGAVE
2 QUARTS WATER
1 OUNCE VANILLA EXTRACT

Freeze in the Emery Thompson CB-350 for approximately 14 minutes
Store at zero degrees F.
Serve at 14 – 16 degrees F.

The difference between Chocolate Italian Ice and Chocolate Sorbet is
charging $2.00 more per serving for the Sorbet!!

BLUEBERRY Wine Sorbet
CB-350 COUNTER TOP BATCH FREEZER

2 LB. SUGAR
2 750 ML BOTTLES OF WATER (24oz. each)
2 RED WINE 750ml.
2-1/2 LBS. (40 oz.) BLUEBERRIES (freezer case at supermarket)

STEVE THOMPSON'S SECRET FRESH
LEMON ICE FORMULA
Emery Thompson 12NW-IOC 12-Quart Batch Freezer

3.5 LBS PURE CANE SUGAR
7 QUARTS TAP WATER
1 QUART FRESH SQUEEZED SUNKIST LEMON JUICE
ZEST AND PULP FROM LEMONS

LIGONBERRY ITALIAN ICE
Emery Thompson CB-200

1 3/4 QUARTS WATER
10 OUNCES ACAI PUREE
1.5 LBS SUGAR
24 OUNCES LIGONBERRY JAM

Double this formula for the CB-350 Emery Thompson

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

DRESDNER STOLLEN ICE CREAM
Emery Thompson CB-350

4 QUARTS ICE CREAM MIX
5 OUNCES VANILLA
1 LARGE STOLLEN CAKE

Set Infinite Overrun Control for Super Premium
Double this formula for the 12NW-IOC Emery Thompson
Add all ingredients into the Emery Thompson CB-350 and freeze for approximately 8 minutes.

FRESH PINEAPPLE ITALIAN ICE
Emery Thompson CB-350

4 QUARTS WATER
24 OZ. PINEAPPLE (pureed)
2 LBS. 4 OZ SUGAR
Add all ingredients into the Emery Thompson CB-350 and freeze for approximately 14 minutes.
Store at 0 degrees Fahrenheit.
Scoop at +16 degrees F.

GRAPE NUTS AND GOLDEN RAISINS
CB-350-IOC EMERY THOMPSON

4 QUARTS ICE CREAM BLEND
2-1/2 CUPS GRAPE NUTS
3 CUPS GOLDEN RAISINS – Soak 24 hrs. in ice cream blend
2 OZ. 2 FOLD VANILLA
1 TEASPOON SEA SALT
ADD THE RAISINS 4-5 MINUTES INTO THE BATCH

ACAI BERRY FRUIT SORBET
Emery Thompson 12NW-IOC 12-Quart Batch Freezer

4 QUARTS WATER
3 QUARTS ACAI PUREE
3 LBS 8OZ. SUGAR
24 OZ. STRAWBERRY/ BANANA BLEND
24 OZ. RASPBERRIES
24 OZ. BLUEBERRIES

Double this formula for the 24NW-IOC Emery Thompson
Add all ingredients into the Emery Thompson 12NW-IOC and freeze for approximately 8 minutes.

AVOCADO ICE CREAM
Emery Thompson CB-350

6-7 VERY RIPE AVOCADOS (depending on size)
3.5 QTS. ICE CREAM BLEND 10%
4 TBS. FRESH LEMON JUICE
Optional: 3/4 cup coconut chips

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

CINNAMON TOAST CRUNCH
Emery Thompson 12NW-IOC 12-Quart Batch Freezer
(Double this recipe for our 24NW-IOC)

2 LBS. CINNAMON TOAST CRUNCH
6 QUARTS DAIRY BLEND
6 OUNCES NATURAL VANILLA

Add all ingredients into the Emery Thompson 12NW-IOC
Or 24NW-IOC and freeze for 8 minutes.

Store at -10 to -30 degrees Fahrenheit
Scoop at 6 - 8 degrees Fahrenheit

PAULA'S UBE ICE CREAM
Emery Thompson CB-350

1 TABLESPOON McCormick UBE EXTRACT
150 GRAMS UBE SWEET POTATO POWDER**
4 QUARTS 10% OR HIGHER ICE CREAM BLEND

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

Store at -10 degrees Fahrenheit.
Scoop at +6 degrees F.

** I use a purple sweet potato (UBE) from Japan.
The product from Indonesia is more coarse.

WARNING: an "oxygen scavenger" – desiccant packet is in every package.

BANANA BLUEBERRY ITALIAN ICE (All Organic)
Emery Thompson CB-350

32 oz. BLUEBERRIES – Organic --Puree all—
4-1/2 LBS. RIPE BANANAS – Organic
48 OZ. WATER
1 LB. ORGANIC 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 F.

GREEN MOUNTAIN MINT CHIP
Emery Thompson 12-Quart Batch Freezer

5 Quarts ICE CREAM MIX
3 TEASPOONS NATURAL MINT EMULSION*
3 OUNCES GREEN COLOR BLEND*
1 POUND CHOCOLATE MINI MORSELS
*Green Mountain Flavors
Oswego, Illinois
Stan Sitton, President

SPENCER'S PUDDING ICE CREAM
Emery Thompson CB-350

3.5 Quarts ICE CREAM MIX
3 RIPE BANANAS
1 CONTAINER COOL WHIP
1 PACKAGE PHILADELPHIA CREAM CHEESE
1 BOX NABISCO NILLA WAFERS
1 CUP CANE SUGAR
Soften the cream cheese and process in a Ninja blender with some ice cream mix to and the Cool Whip to create a liquid. Add more ice cream mix if necessary.
Add to the CB-350 along with half of the Nilla Wafers.

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

MISSIPPI 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
¾ 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 0z. 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. EMERY THOMPSON

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 FOR160 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

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
3/4 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
1-3/4 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