

Your Classroom's Ice Cream Machine and You

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Introduction

The Virginia Tech English Department recently installed a number of Cuisinart Cool Creations™ Ice Cream Makers in Shanks Hall as part of an ongoing initiative to thank its faculty and students for their continued passion and hard work. This document is intended to help you get the most out of your interaction with the ice cream machine, as well as teach you key upkeep and cleaning procedures to ensure that the machines can be enjoyed by many for years to come.

Uses

The Cool Creations Ice Cream Maker can make up to two quarts of frozen treats in as little as 20 minutes, pair up with a few friends to assemble your ingredients before class starts, and before you know it, you'll have ice cream, gelato, or sorbet at the push of a button!

What You'll Find Inside

Included, you'll find a comprehensive guide to three critical tasks of the ice cream machine: prepping the machine, making a batch of ice cream, and cleaning the machine after you're finished, as well as three ice cream recipes to guarantee you a quick, easy, and delicious treat! Happy eating!

Ice Cream Machine Components

This details the elements of the Shanks ice cream machine.

Components

1. Cap with Measurement Cup

Use this to pour ingredients into the freezer bowl without interfering with the freezing cycle. The measurement cup is especially useful for add-ins like chocolate chips and sprinkles.

2. Easy-Lock Lid with Ingredient Spout

This lid is transparent so you can directly observe the freezing process, and the spout allows you to add different ingredients to the mixture with ease!

3. Mixing Arm

This unique mixing arm combines your ingredients in the mixing bowl, churning and turning until it yields the perfect bowl.

4. Freezer Bowl

This double-insulated bowl is kept in the freezer whenever it isn't in use.

5. Control Panel

This is where you let the machine know whether you want ice cream, gelato, or sorbet. The control panel also houses the start/stop button that you'll press to get the freezer bowl turning.

6. Base

This is the part of the machine that should be in the room at all times. It houses the motor needed to make hundreds of bowls of frozen treats.

Before You Begin

Make sure your frozen treat pre-mix has been chilled in the fridge for at least two hours, and that the freezer bowl is frozen. This can be ensured by shaking the bowl – if you hear liquid moving, it needs to be chilled for a longer period of time. We recommend leaving it in the freezer at all times it is not in use in order to minimize the time you have to wait to prepare your snack.

Assembling The Machine

This will introduce the proper way to assemble your class' ice cream machine.

Gather the following components of the machine:

- **Cap with Measurement Cup**
 - **Easy-Lock Lid with Ingredient Spout**
 - **Mixing Arm**
 - **Freezer Bowl**
 - **Control Panel**
 - **Base**
1. Wipe all components **except** the **freezer bowl** clean with a damp cloth.
 - a) **WARNING: Do NOT immerse the base in water.**
 2. Place the **freezer bowl** in the center of the base.
 - a) It should fit snugly in the hollow.
 3. Place the **mixing arm** into the **freezer bowl**.
 - a) This should rest in the center of the bowl with the circle side facing up.
 4. Orient the **easy-lock lid with ingredient spout** slightly right of center.
 5. Turn the **easy-lock lid with ingredient spout** clockwise to lock it to the base.
 - a) The lid may seem loose, this will not impact performance.
 6. Plug the unit into the nearest power source, and prepare to pour your ice cream mixture!

Storing Your Ice Cream

This will detail the steps you should take to ensure the proper storage of your snack.

Because the ice cream machine is available to all students and staff in the English Department, it's important to ensure the proper labeling and storage of all leftover treats. **It is university policy to remove all leftover food from the Shanks freezer after seven days.**

Gather the following supplies

- **Spoon**
 - **Plastic Zip-loc Bag**
 - **Permanent Marker**
1. Use the **spoon** to empty your left-over frozen treat into a **plastic zip-loc bag**.

- a) Use caution when removing the ice cream from the **freezer bowl**, and refrain from scratching the sides.
2. Remove the air from the **plastic zip-loc bag** and seal.
3. Use the **permanent marker** to record the your full name and date (dd/mm/yyyy)
4. Place the **plastic zip-loc bag** in the freezer of the Shanks kitchen.
5. Return the **plastic zip-loc bag, permanent marker, and spoon** to their respective locations.

Cleaning Everything Up

This will help you thoroughly sanitize all equipment in order to prepare it for the next batch of ice cream.

It's incredibly important to remove traces of allergens that can linger on the equipment if you aren't careful.

Gather the following cleaning supplies:

- **Dishwashing Soap**
- **Drying Rack**
- **Sponge**
- **Dishwasher**
- **Dry Cloth**
- **Damp Cloth**

1. Disassemble the machine.
2. Wipe the base of the machine with the **damp cloth**
 - a) **WARNING: do NOT immerse the base in water.**
3. Clean the **freezer bowl, mixing arm, measuring cup, and easy-lock lid with ingredient spout** into the **dishwasher**.
4. Turn the **dishwasher** on and set to clean
5. Thoroughly dry the **freezer bowl** with the **dry cloth**
6. Place the **freezer bowl** back in the freezer.
7. Remove the **mixing arm, measuring cup, and easy-lock lid with ingredient spout** from dishwasher and reassemble onto the machine base
 - a) **WARNING: do NOT store these items in the freezer**

Ice Cream Machine Etiquette

If you're enjoying your ice cream in class, make sure to wait until after it's concluded before you head off to the kitchen to wash your dishes. Education comes first, and it's important to show respect to your professors and the department that provided the ice cream machine in the first place.

Lemon Gelato

This delicious and refreshing gelato is a tart and creamy treat! Read on to learn how to replicate it in your classroom's ice cream machine.

Possible Allergens

Dairy

Prep Time

2 hours, 25 minutes

Yields

5 cups of gelato.

Ingredients

1 cup heavy cream	2 cups whole milk, divided	1 pinch kosher salt	1.25 cups granulated sugar	1 tbsp liquid pectin	0.5 cups lemon zest	1 cup lemon juice
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Procedure

1. Combine the **cream** and **1 cup of the whole milk** in a medium saucepan
2. Set over medium/medium-low heat and bring to a simmer
3. Whisk the remaining **whole milk, lemon zest, sugar, cornstarch, salt** and **vanilla** in a small mixing bowl
4. Add the **milk/sugar** mixture to the *simmering* **cream/milk** mixture and stir until fully combined
5. Stir continuously until mixture comes to a strong simmer and thickens slightly so that it coats the spoon you're using to mix.
6. Remove pan from heat.
7. Stir in **pectin**, strain, and cool to room temperature.
8. Stir in **lemon juice**.
9. Cover and refrigerate for at least two hours.

Adding to the Machine

1. Whisk mixture together
2. Press **Gelato** and then **Start/Stop**.
3. Pour the mixture through the **easy-lock lid with ingredient spout** and cover it with the **cap with measuring cup**.
4. Let mix until thickened

Raspberry-Mint Sorbet

This delicious sorbet is a refreshing, tart, and dairy-free treat! Read on to learn how to replicate it in your classroom's ice cream machine.

Prep Time

2 hours, 20 minutes

Yields

8 cups of sorbet.

Ingredients

3 cups water	2 cups granulated sugar	1 cup packed mint leaves	1 pinch kosher salt	6 cups frozen raspberries
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Procedure

1. Combine the **water** and **sugar** in a medium saucepan
2. Set over medium/medium-low heat
3. Combine the mixture until the **sugar** is completely dissolved
4. Remove the mixture from heat and add the **mint leaves** and **salt**
5. Steep the mixture for 15-20 minutes
6. Add the raspberries, and blend the mixture until smooth
7. Strain the mixture through a fine mesh strainer
8. Cool the mixture to room temperature, cover
9. Cover and refrigerate for at least two hours.

Adding to the Machine

1. Press **Sorbet** and then **Start/Stop**
2. Pour the mixture through the hole in the **easy-lock lid with ingredient spout** and cover it with the **cap with measuring cup**.
3. Cover and refrigerate at least two hours.

Simple Vanilla Ice Cream

This delicious recipe is a classic! Read on to learn how to replicate it in your classroom's ice cream machine.

Possible Allergens

Dairy

Prep Time

2 hours, 10 minutes

Yields

7 cups of ice cream.

Ingredients

1.5 cups whole milk	3 cups heavy cream	1 pinch kosher salt	1 cup, 2 tbsp granulated sugar	1.5 tbsp pure vanilla extract
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Procedure

1. Whisk the **milk**, **sugar**, and **salt** in a medium bowl until the sugar is dissolved.
2. Stir in the **heavy cream** and **vanilla**
3. Cover and refrigerate at least 2 hours

Adding to the Machine

1. Press **Ice Cream** and then **Start/Stop**
2. Pour the mixture through the hole in the **easy-lock lid with ingredient spout** and cover it with the **cap with measuring cup**.
3. Cover and refrigerate at least two hours.