

Tangerine sorbet



For 4 servings:

100 g raw sugar

150 ml water

400 ml fresh tangerine juice

Put the water and sugar in a saucepan and boil for 5-6 minutes (do not stir!!). Allow to cool.

Add the tangerine juice and mix well.

Put the mixture into a container with a lid and place it in the freezer. After about an hour remove from the freezer and stir well with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

Vanilla ice cream



Vanilla ice cream

For 4 servings:

2 cups soy milk

250 ml soy cream

1/2 cup raw sugar

2 teaspoons vanilla extract (or 1 sachet vanilla sugar – 9g)

3 teaspoons locust bean gum powder

Put all ingredients in blender or food processor and blend until smooth and the sugar has dissolved.

Put the composition in the ice cream maker or pour it into a container with a lid and place it in the freezer. After about an hour remove from the freezer and mix well, with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

It can be served plain or with various toppings (for this one I used sour cherries in syrup).



Vanilla ice cream

Cocoa ice cream



2 cups soymilk
250 ml soy creamer
1/2 cup raw sugar
3 tablespoons cocoa powder
2 teaspoons vanilla extract
2 tablespoons arrowroot powder

Dissolve the arrowroot powder in 1/2 cup of soymilk. Set aside.

In a saucepan mix the remaining soymilk, soy creamer and sugar, stir frequently on low heat and bring to boil. Remove from heat and add the arrowroot mixture, cocoa powder and vanilla extract.

Pour into a container with a lid and leave to cool in the refrigerator for 1-2 hours.

Freeze according to your ice cream maker's instructions or, if you don't have an ice cream maker, place in the freezer.

After about an hour remove from the freezer and mix well, with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

Cantaloupe melon sorbet



Cantaloupe melon
sorbet

1/2 kg cantaloupe melon, cut in pieces

1/2 cup water

1/3 cup sugar

Put all ingredients in blender or food processor and blend until smooth and the sugar has dissolved.

Put the composition in the ice cream maker or pour it into a container with a lid and place it in the freezer. After about an hour remove from the freezer and mix well, with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

Banana & redcurrant ice cream



Banana & redcurrant
ice cream

For 2-3 servings:

2 large banana / 3 small, frozen

1 cup redcurrants

1-2 tablespoons raw sugar, to taste (optional)

Freeze the bananas peeled.

Put all ingredients in blender/food processor and blend/process until smooth.

Serve immediately.

Peach sorbet



Peach sorbet

1 1/2 cup peaches, unpeeled and cut in pieces
1/2 cup water
1/3 cup sugar

Put all ingredients in blender or food processor and blend until smooth and the sugar has dissolved.

Put the composition in the ice cream maker or pour it into a container with a lid and place it in the freezer. After about an hour remove from the freezer and mix well, with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

Stracciatella ice cream



Stracciatella ice cream

For 2 servings:

250 ml coconut milk (1 tin)

2-3 tablespoons raw sugar / maple syrup (to taste)

1 tablespoon amaretto / 1 tsp. vanilla essence

50 g vegan chocolate, grated

Blend the coconut milk with the sugar and amaretto/vanilla essence until the sugar dissolves. Pour into a container and place it in the freezer.

After approx. 1 hours take it out the freezer and stir the ice cream with a spoon, to prevent crystals formation. Add the grated chocolate and mix well.

Return to the freezer.



Stracciatella ice

cream

Sorbetto al limone (Lemon sorbet)



Sorbetto al limone

For 4 servings:

250 g raw sugar

600 ml water

200 ml lemon juice

zest of a lemon, grated (optional)

mint for garnish (optional)

Put the water and sugar in a saucepan and boil for 5-6 minutes (do not stir!!). Allow to cool.

Add the lemon juice and lemon zest and mix well.

Put the mixture into a container with a lid and place it in the freezer. After about an hour remove from the freezer and stir well with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

Before serving garnish with mint leaves.

Malaga gelato



Malaga gelato

For 2 servings:

250 ml coconut milk

2-3 tablespoons raw sugar / maple syrup (to taste)

3 tablespoons rum

3 tablespoons raisins

Soak the raisins in rum a few hours (or over night).

Blend the coconut milk with the sugar until the sugar dissolves. Add the raisins and the rum and mix. Pour into a container and place it in the freezer.

After approx. 1 hours stir the ice cream with a spoon to prevent crystals formation.

Return to the freezer.



Malaga gelato