

Sorbets & Ice creams

RECIPE BOOK



HKoenig



PREFACE

THEY COME IN MANY FORMS: CREAMY, SMOOTH, FROSTED, FROZEN... IN A JAR OR IN A CONE. YES YOU ARE RIGHT ! WE ARE TALKING ABOUT SORBETS AND ICE CREAMS !

THEY REMINDS US OF THE SUMMER HOLIDAYS, THE SUN, THE HEAT... WHAT A SWEET CHILDHOOD MEMORY! H.KOENIG HAS DECIDED TO PLEASE YOU BY REVEALING ITS **10** RECIPES FOR HOMEMADE SORBETS AND ICE CREAMS. THERE IS PLENTY FOR EVERYONE TO ENJOY, FROM THE TRADITIONAL ONES TO THE SOUR SORBETS, AND EVEN MORE ORIGINAL RECIPES.

THESE RECIPES ARE COMPATIBLE WITH ALL OUR ICE CREAM AND SORBET MACHINES.
FROM NOW ON, IT'S UP TO YOU TO MAKE YOUR OWN ICE CREAM WITH OUR DELICIOUS RECIPES.

Let's go !

TO START, HERE IS WHAT YOU NEED

Checklist

Check-list



Duration varies according to the type of ice-cream maker you use, please refer to the instructions.

Check out our range of H.Koenig ice cream makers with which you can make our delicious recipes for sorbets and ice creams.

HF180 : 1L Capacity
HF250 : 1.5L Capacity

HF340 : 2L Capacity
HF320 : 2L Capacity



100%
Creamy



ALL YOU NEED IS

Vanilla

PREPARATION
50 min

DIFFICULTY
Easy

QUANTITY
500 gr

INGREDIENTS

1 vanilla pod
4 egg yolks

90 g of sugar
300 ml of milk

200 ml of liquid cream

PREPARATION

Whip the egg yolks with the sugar. In a saucepan, pour the milk, the cream and the vanilla pod split in two and scraped with the tip of a knife. Heat to a boil.

Let infuse for 10 minutes and remove the vanilla pod.

Pour the mixture over the yolks. Mix. The mixture should coat the spoon. If it is not the case, put back a few minutes on low heat while stirring.

Let it cool down and mix for 30 minutes in your machine until thickened.



GO FOR OUR CHOCOLATE ICE CREAM

Chocolate

PREPARATION
40 min

DIFFICULTY
Medium

QUANTITY
500 gr

INGREDIENTS

120 g dark chocolate
250 ml milk

4 egg yolks
80 g sugar

250 ml whole liquid cream

PREPARATION

Chop the chocolate and put it in a bowl. Pour the milk and cream into a saucepan and heat it up.

In a bowl, whisk the egg yolks with the sugar until the mixture turns white. Pour in the the simmering milk/cream mixture while whisking.

Pour the mixture back into the saucepan and thicken slightly over low heat without stopping to stir and without boiling.

Pour this mixture over the chopped chocolate and mix well. Leave to cool down and then place in the fridge for at least 1 hour. Pour the cream into your ice cream maker and let the ice cream set for 30 minutes.

Choco Addict



Deliciosa



A PLEASURE COMPLETELY FROSTED

Frosted coffee

PREPARATION
40 min

DIFFICULTY
Easy

QUANTITY
500 g

INGREDIENTS

200 ml of whole milk
200 ml of fresh cream

½ vanilla pod
2 eggs

110 g powdered sugar
200 ml of very strong coffee

PREPARATION

Heat the milk in a saucepan to infuse the split and scraped vanilla pod.

Prepare 4 espressos (about 50 ml).

Whisk the egg yolks and sugar in a bowl to make the mixture foam, then add the cream, milk and coffee. Let it cool down, then program your ice cream maker for 25 minutes.



GOODBYE COSMOPOLITAN!

Red berries

PREPARATION

50 min

DIFFICULTY

Easy

QUANTITY

500 gr

INGREDIENTS

400g raspberries
100 g powdered sugar

2 limes
2 tablespoons of honey

500 ml glucose syrup
400 g blueberries

PREPARATION

In a large bowl, mix the fruit, powdered sugar and honey.

Blend the mixture, then add the glucose syrup and lemon juice.

Mix with a spatula, pour the whole preparation into the ice-cream maker and let it whirl for 30 minutes.

Fruity pleasure



A REFRESHING AND SOUR BREAK

Fresh lemon

PREPARATION
40 min

DIFFICULTY
Easy

QUANTITY
500 gr

INGREDIENTS

3 untreated lemons
including 1 zest

200 g of sugar
2 egg whites

PREPARATION

Prepare the sugar syrup: pour 200 g of sugar into a measuring glass and add water to make 1/2 L. Heat for 4 to 5 minutes until all the sugar dissolves. Let it cool.

Squeeze the 3 lemons into a bowl to extract the juice, and grate the zest of one lemon. Mix the juice of the lemons and the zest with the sugar syrup. Pour the mixture into the blender for 20 minutes.

Beat your egg whites until stiff. Add the egg whites to the blender at the end when the sorbet starts to set.

Serve
in lemons

IF BRITTANY WAS AN ICE CREAM, IT WOULD BE

Caramel

PREPARATION

60 min

DIFFICULTY

Difficult

QUANTITY

500 gr

INGREDIENTS

1 liter of whole milk
300 ml of liquid cream

5 egg yolks
520 g of powdered sugar

70 g of salted butter

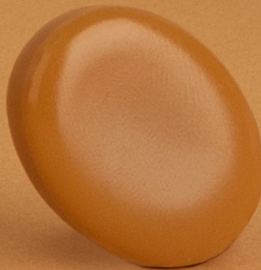
PREPARATION

Pour the milk and 100 ml of cream into a saucepan and bring to a boil. Set aside and whip the remaining cream with a mixer. In a bowl, whip the yolks with 170 g of sugar.

Make a dry caramel with the remaining sugar. When the caramel has a dark amber color, remove the pan from the heat. Add the butter and mix quickly with a wooden spoon. Add the cream and pour the hot milk from the first step over the caramel, mix well.

Pour the caramel into the bowl of the yolk-sugar mixture while mixing. Cook this mixture over low heat, stirring constantly, until the mixture coats the wooden spoon well (the mixture should be at 85°C). Let stand for 2 hours (ideally overnight). Pour the cold mixture into your ice-cream maker and program for 30 minutes.

Salted butter



THE SUN COMES TO YOU WITH

Pineapple

PREPARATION

50 min

DIFFICULTY

Easy

QUANTITY

500 gr

INGREDIENTS

1 pineapple	30 g of glucose or honey	300 ml of water
200 g of sugar		

PREPARATION

Peel the pineapple and cut it into cubes.

Pour the water, sugar and glucose (or honey) into a saucepan. Mix everything together and cook over low heat. When the sugar is completely dissolved, add the pineapple and poach it for a few minutes.

Mix the mixture and let it cool down completely, it should reach 4°C. Place the mixture in the blender and let it whirl until the desired texture is obtained.

Tropical flavor



Green is
the new black



MORE VITAMINS THAN AN ORANGE

Kiwi

PREPARATION
40 min

DIFFICULTY
Easy

QUANTITY
500 gr

INGREDIENTS

400 g kiwis (once peeled,
about 8 kiwis)

80 g powdered sugar
30 g lemon juice

PREPARATION

Prepare a syrup: mix the sugar and water in a saucepan. Bring to a boil, stirring until sugar is dissolved. Remove from heat.

Peel and cube the kiwis.

When the syrup is cooled, mix it with the kiwi pieces and the lemon juice. Blend finely. You can strain the mixture to remove the kiwi seeds.

Pour into the tray of the ice cream maker and whirl for 20 minutes.



DARE THE GINGER FLAVOR

Ginger

PREPARATION
50 min

DIFFICULTY
Easy

QUANTITY
500 gr

INGREDIENTS

175 g of powdered sugar
5 egg yolks

500 ml boiling milk
1 teaspoon of grated
ginger

6 g ginger powder
(or more, depending on taste)

PREPARATION

Whisk together the sugar and egg yolks. When the mixture is whitish and frothy, gradually add the boiling milk while continuing to stir.

Cook over low heat, stirring, until the cream coats the spatula. Remove from heat, then add powdered and grated ginger.

Cover and let stand for 10 minutes. When the ginger cream is cool, pour into the blender and start the ice cream making process for 30 minutes.

*Serve with
candied
clementines*

DISCOVER THE JAPANESE TRADITION

Matcha Tea

PREPARATION

50 min

DIFFICULTY

Easy

QUANTITY

500 gr

INGREDIENTS

400 ml of liquid cream

3 egg yolks
250 ml of milk

3 tablespoons of green tea powder

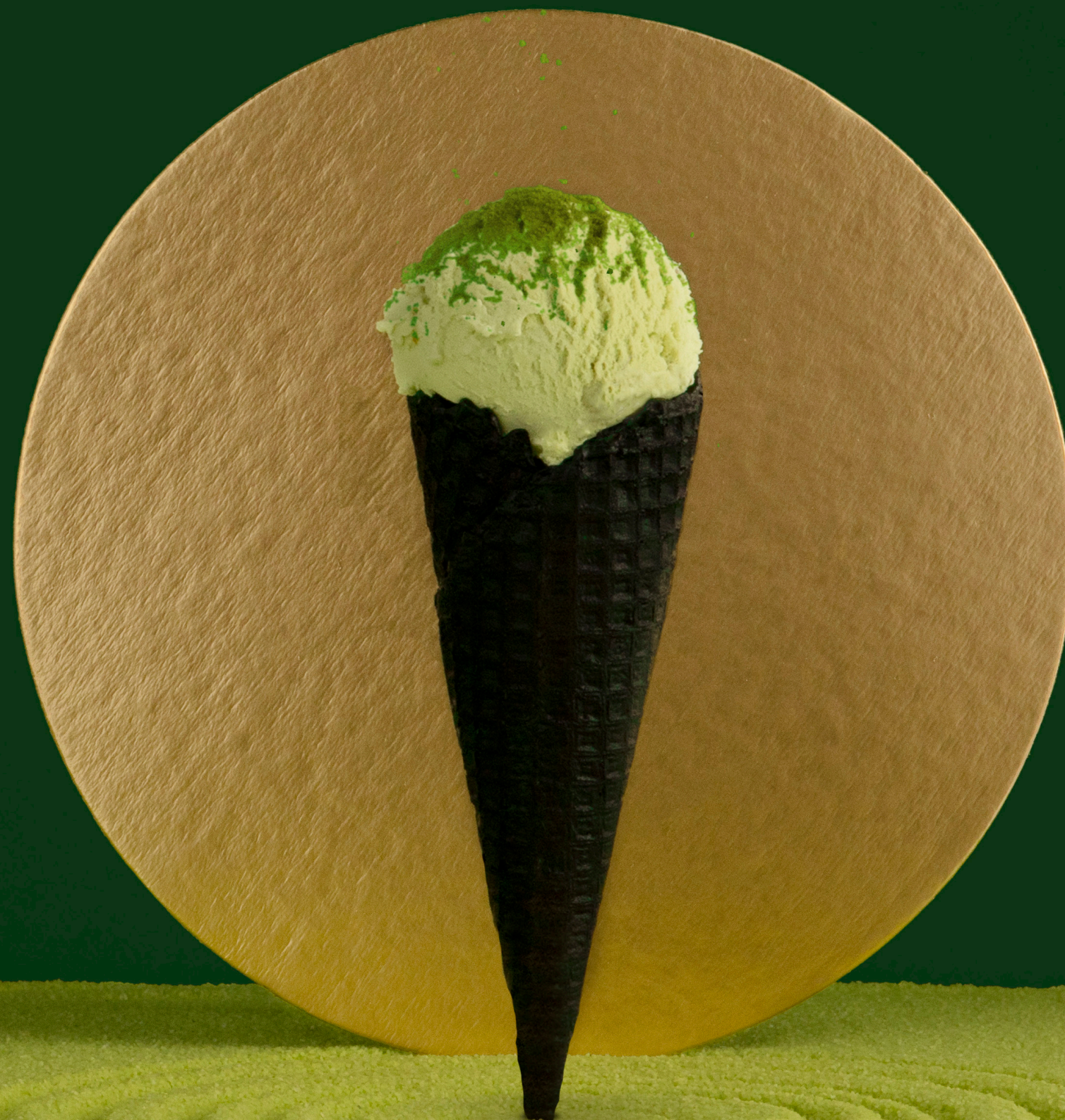
PREPARATION

Mix the cream with the egg yolks and the sugar with a whisk until the mixture is well blended.
In another container, whisk together the green tea and milk until the powder is completely dissolved.

Mix the two preparations together.

Gradually add the mixture to your ice-cream maker and let it run for about 35 minutes before serving or putting it in the freezer.

Kon'ichiwa





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See you soon!

Oups !



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