

# Kokkonst 1900-1909 - samling av trycksaker - 11

*Vardagstryck*



DIRECTIONS FOR USE

WITH

≡ RECIPES ≡

FOR

ICE CREAMS

AND

WATER ICES



## Directions for use



1. It is needless to say that the freezer, and particularly the freezing can and metal parts, must be cleaned out thoroughly with boiling water every time before being used.
2. Place the freezing can so that it revolves on the bottom pivot, and see that the scraper inside the can is properly adjusted. The can is now ready to receive the liquid that is to be frozen; it should not be filled more than two-thirds of its capacity. Put on the lid and adjust the driving mechanism and give the handle a turn to see that everything is in order.
3. Break the ice in a basin into very small pieces with a pointed instrument. Mix coarse bay or freezing salt freely in between the ice, using about one part of salt to three parts of ice. Then pack the mixture of ice and salt between the can and the pail to the full height of the lid of the can. The hole in the side of the pail is to let off any unnecessary water, and to prevent it running into the freezing can. The freezer is therefore best worked in a sink.
4. Turn the handle for about five minutes, the contents in the can will soon begin to freeze. It is not necessary to turn constantly, but the handle should be turned at intervals of a few minutes. It will be

felt that the contents are freezing after about 20 minutes, by the handle becoming a little harder to turn, and the ice is now ready.

5. If the ice is to be served unmoulded, then simply remove the scraper from the freezing can, replace the lid and fill the hole in the lid with a cork. Put the can back into the pail, or in a larger pail previously filled with a mixture of one part of salt and three parts of ice, and wrap a bag or a small piece of carpet round the pail. It will improve the flavour to allow the Ice Cream to stand for an hour or two before being served.
6. If it is desired to serve the ice in fancy shapes, undo the mechanism, remove the lid and scraper from inside the freezing can, press the frozen Ice Cream, by means of a strong spoon, into a mould, after having previously dipped the latter in cold water, so that it fills up every part of the design. Put a piece of paper over the Ice Cream before putting the lid on the mould, and place it in a pail of ice and salt, mixed in same proportions as before mentioned. Wrap well up and let it stand in a cool place. When required to serve, dip the mould in warm water and empty it on a fancy plate; should the ice stick to the sides of the mould the temperature in the room will soon melt the ice sufficiently to loosen it from the mould.

After using, the machine must be thoroughly cleaned out and put in a dry place.



## RECIPES.

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### VANILLA ICE CREAM.—

- 1 quart of Milk.
- 12 ozs. of Sugar.
- 6 Eggs.
- 2 tablespoonfuls of Vanilla Essence.

Put the milk and sugar in an enamelled saucepan over the fire: when boiling, remove from fire, add the eggs and stir all well with a whisk. When set, remove from the fire and add the vanilla essence. Set it aside to cool, and when cold, place in freezer according to directions.

### STRAWBERRY ICE CREAM.—

- 1 lb. of picked Strawberries.
- 3 ozs. of sifted Sugar.
- 1 pint of Cream.

Bruise the strawberries with the sifted sugar, and rub the whole through a hair sieve. Add the cream to the pulp, and if needed a few drops of cochineal to give the cream a better colour.

Freeze according to directions.

### RASPBERRY ICE CREAM.—

Make the same as strawberry Ice Cream.

### PINEAPPLE ICE CREAM.—

- 1 quart of Cream.
- Juice of one Lemon.
- 1 lb. of Sugar.
- 1 large ripe Pineapple or
- 1 large tin of Pineapple.

Put one pint of cream in an enamelled saucepan over the fire, add half the quantity of sugar, and stir thoroughly. Allow this to cool. Prepare the Pineapple, taking out the core and eyes, grate it, mix with the rest of the sugar until it is dissolved. Freeze all the cream, add the lemon juice to the Pineapple and stir this into the frozen cream. Beat thoroughly and finish as directed.

### CHOCOLATE ICE CREAM.—

- 1 quart of Cream.
- $\frac{1}{2}$  lb. of Sugar.
- $\frac{1}{4}$  lb. of sweet Chocolate.
- $\frac{1}{4}$  of a teaspoonful of powdered Cinnamon.
- 1 tablespoonful of Vanilla Essence.

Put one pint of cream with all the ingredients, except the vanilla, on to boil, and stir until smooth. Strain this through a hair sieve, and add the remainder of the cream and the vanilla. Set it aside to cool and then freeze.

### COFFEE ICE CREAM.—

- 1 quart of Cream.
- $\frac{1}{4}$  lb. of Mocca or
- 3 ozs. of Java.
- $\frac{1}{2}$  lb. of Castor Sugar.

Grind the coffee coarsely and put it into an enamelled saucepan with half the cream. Let it remain over the

fire for ten minutes. Put it through a hair sieve, rubbing thoroughly to get the strength out. To this add the sugar and the remaining pint of cream stirring thoroughly; when cold, freeze.

### GINGER ICE CREAM.—

1 pint of Milk (boiled).  
6 yolks of Eggs.  
 $\frac{1}{2}$  lb. of Sugar.  
 $\frac{1}{4}$  lb. of preserved Ginger.  
Essence of Ginger.

To one pint of boiled milk add the yolks of six eggs, and half a pound of sugar. Stir this on the fire until it slightly thickens.

Remove it and add a teaspoonful of essence of ginger, the preserved ginger, cut small, and its syrup. When cold, freeze according to directions.

### LEMON ICE CREAM.—

1 quart of Cream.  
9 ozs. of Sugar.  
Juice of two Lemons.  
Grated rind of three Lemons.  
Juice of one Orange.

Mix all the ingredients with the exception of the cream together and stand in a cool place for about an hour. Heat the cream in an enamelled saucepan and stand aside to cool. When cool, freeze partly and add the lemon juice and sugar. Freeze the whole according to directions.

### LEMON WATER ICE.—

Juice of eight Lemons.  
Grated rind of two Lemons.  
1 lb. of Sugar.

Put half-pint of water and one pound of sugar on to boil, to make syrup. Add to the syrup the juice of the eight lemons, and the grated rind of two lemons. Add one gill of water, and let stand an hour; freeze.

### CURRENT AND RASPBERRY WATER ICE.—

1 lb. of Red Currants.  
1 bottle of Raspberries.  
4 ozs. of Sugar.  
1 Gill of Water.

Bruise the fruit together and put into an enamelled saucepan over the fire, stir until it boils, then rub through a hair sieve into a basin, and add one pint of syrup (composed of a proportionate quantity of sugar and water), and set in the freezer.

### CHERRY WATER ICE.—

1½ lb. of Red Cherries.  
4 ozs. of Sugar.

Pick the cherries and pound them in a mortar to crack the kernels. When done, put them into an enamelled saucepan, with the above named quantity of sugar, and boil for four minutes. Put through a hair sieve into a basin, and add one pint of syrup (composed of a proportionate quantity of sugar and water), and freeze.

### LIME JUICE WATER ICE

1 cup of fresh lime juice  
1 quart of water  
1 lb. of sugar

Put half pint of water and one pound of sugar on to boil to make syrup. Add to the syrup two pints of the lime juice, and the remainder of the lemon juice. Add one pint of water and let stand an hour before using.

### CURRENT AND RASPBERRY WATER ICE

1 lb. of red Currants  
1 quart of fresh water  
1 cup of sugar  
1 pint of water

Strain the fruit through a cloth and put into an enameled saucepan over the fire. Add one pint of water and boil until the fruit is broken and the juice is strained. Add one pint of water and let stand an hour before using.

### CHERRY WATER ICE

1 lb. of fresh cherries  
1 cup of sugar

Put the cherries and pour them in a mortar in which the kernels have been put. Then put an enameled saucepan with the above quantity of sugar and add for four pints of water. Boil through a cloth and strain. Add one pint of water and let stand an hour before using.