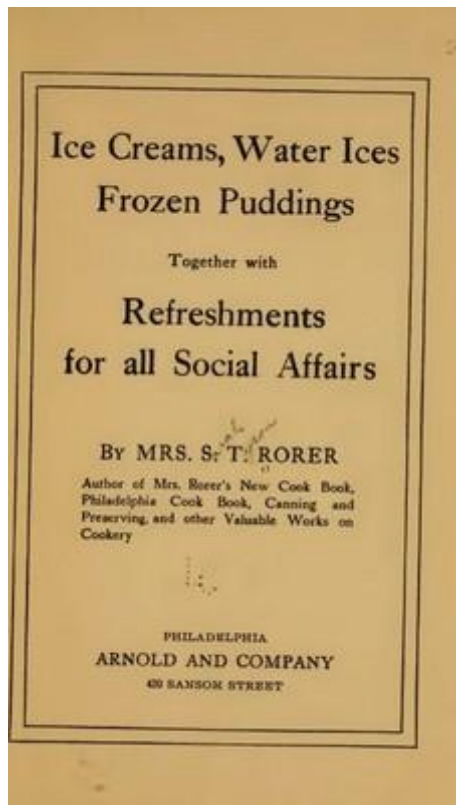


# Home Made Ice Cream, Ice Cream Recipes



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This book is titled: ICE CREAMS, WATER ICES, FROZEN PUDDINGS TOGETHER WITH REFRESHMENTS FOR ALL SOCIAL AFFAIRS. Written By Mrs S. T. Rorer These ice creams and puddings are made using readily available/accessible ingredients and equipment. You can dazzle your guests at a party, BBQ, or even make them for sale. See Two of the recipes below: Recipe 1 PISTACHIO ICE CREAM 1 quart of cream Half pound of sugar Half pound of shelled pistachio nuts 1 teaspoonful of almond extract 10 drops of green coloring Blanch and pound or grate the nuts. Put half the cream and all the sugar in a double boiler ; stir until the sugar is dissolved and stand aside to cool ; when cold, add the nuts, the flavoring and the remaining cream, mix, add the coloring, and turn into the freezer to freeze. If green coloring matter is not at hand, a little spinach or parsley may be chopped and rubbed with a small quantity of alcohol. This quantity will serve six persons. Recipe 2 QUICK CHOCOLATE PARFAIT Make one quart of Chocolate Ice Cream, and add one pint of whipped cream, according to the preceding recipes. This will serve eight persons. MONTE CARLO PUDDING I quart of cream 6 ounces of sugar (2/3 of a cupful) 4 tablespoonfuls of creme de violette Half a pound of candied violets 1 teaspoonful of vanilla

Put half the cream over the fire in a double boiler. Pound or roll the violets, sift them, add the sugar and sufficient hot cream to dissolve them. Take the cream from the fire, add the violet sugar, and stir until it is dissolved; when cold, add the flavoring and the remaining cream. Freeze, and pack into a two quart pyramid mold ;pack in salt and ice for at least two hours. At serving time, turn the ice on to a platter, garnish the base with whipped cream, and the whole with candied violets. This will serve six to eight persons

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