

ICE CREAM AND PANINI PRESS WAFERS

In a pot on the stovetop, bring the first 6 ingredients to the boil, stirring to dissolve the sugar. Remove from the heat. Using an electric mixer, mix together yolks and 240 g sugar until pale. Slowly add the hot milky mixture to the yolk mixture, stirring continuously. Once combined, return to a gentle heat, stirring continuously, and bring to 85°C. Remove from the heat, strain through a sieve into a bowl, cover with cling wrap and allow to cool completely. Place the mixture in an ice cream machine and churn until set. Place in the freezer for 2 to 4 hours before serving.

Makes 3,2 l

Chocolate ice cream

Before straining the ice cream base through a sieve, add chocolate and stir until melted. Follow the rest of the method above.

Orange ice cream

Before straining the ice cream base through a sieve, add zest and orange juice and allow to infuse until cool. Follow the rest of the method above.

Blueberry ice cream

After straining the ice cream base through a sieve, add blueberries and blend together well. Follow the rest of the method above.

Ice cream cones made in a panini press

In a medium bowl with a whisk or electric mixer, whip cream and vanilla together until mousse-like. Sift the dry ingredients together in another bowl. Add the dry ingredients to the cream and stir to combine. Let the batter rest for 30 minutes. Preheat the panini press to medium-high heat, about 190°C. For each ice cream cone: Brush the press with butter or spray with cooking spray. Place a heaped tablespoonful of batter onto the grill and close the lid. Grill for about 90 seconds or until the pressed cone is brown but still malleable; it will be an oblong shape. Carefully transfer the pressed cone to a cutting board or piece of waxed paper. Position your cone mould in the centre of the pressed cone, leaving about 1,3 cm of space between the long edge of the pressed cone and the pointed end of the cone mould. Working quickly and carefully (the cone will be very hot), roll the pressed cone around the cone mould to shape it. Leave the cone on the mould for about 10 seconds to set the shape. Or to make a cone biscuit, just leave them to cool straight after removing them from the press and use as a garnish in your ice creams.

Makes 15-20 cones

2 l milk
200 ml cream
100 g milk powder
50 ml liquid glucose
240 g sugar
105 g butter
15 egg yolks
240 g sugar

3,2 l ice cream base
250 g dark chocolate, chopped

3,2 l ice cream base
zest of 5 oranges
juice of 3 oranges

3,2 l ice cream base
300 g frozen blueberries, defrosted

250 ml double-thick cream
7,5 ml vanilla extract
195 g icing sugar
180 g cake wheat flour
pinch of ground cinnamon
pinch of ground nutmeg
15 ml cornflour

