

Krissy Gibson, owner of Take the Cake, ice cream and sorbet recipes

No-Churn Rhubarb-Raspberry Ice Cream

60 g butter
300 g sliced rhubarb
250 g fresh raspberries
40 g granulated sugar
1 can (397 g) sweetened condensed milk
10 mls vanilla extract
480 mls heavy whipping cream

Method

Preheat oven to 200°C.

Place a 9"x 5" metal or glass loaf pan in freezer.

Place butter in a 13- x 9-inch baking dish; bake until butter browns, about 7-8 minutes. Remove baking dish from oven, and add rhubarb, raspberries, and sugar; stir to combine. Return to oven; continue baking at 200°C until rhubarb is very tender, about 20 minutes, stirring halfway through cook time.

Remove from oven; let stand until mixture cools to room temperature, about 20 minutes. Gently mash using a fork and set aside. Be sure to allow the rhubarb mixture to fully cool before combining it with the ice cream mixture.

Whisk together condensed milk and vanilla in a large bowl. Beat whipping cream in a separate large bowl with an electric mixer on high speed until stiff peaks form. Add about a quarter of the whipped cream to condensed milk mixture, gently folding until just combined. Fold remaining whipped cream into condensed milk mixture until combined.

Dollop mashed rhubarb mixture over whipped cream mixture in bowl; fold gently until just combined – it can be slightly swirled. Remove loaf pan from freezer. Spoon mixture into chilled loaf pan, gently shaking pan to level the top. Cover with plastic wrap.

Freeze until firm, 4-8 hours. Let stand 10 minutes at room temperature before serving, or up to an hour. Delicious as it softens up.

Lemon Sorbet

Ingredients

240 mls freshly-squeezed lemon juice (5-6 lemons)
360 mls water
200 g white sugar
Zest of 1 lemon
15 mls vodka (*optional*)

Method

You don't need an ice cream maker to make sorbet, although if you happen to have one, you would instead use that to churn it. For no-churn sorbet, pour the liquid mixture into two ice cube trays and freeze until solid. Let the lemon ice cubes thaw just enough to be easily processed in a high-speed blender. Use a tamper to blend until smooth and creamy.

The texture should be somewhere between a slushy granita and ice cream.

Either serve the frozen lemonade in glasses now, or transfer to a container and freeze for an hour. Take it out and stir it again – you will find that it is thicker. If it is still slushy, simply let it chill in the freezer for an additional half hour, then stir again. Repeat until it has a sorbet texture.

Raspberry sorbet



Ingredients

200 g granulated sugar
270 mls water
500 g raspberries, plus more to serve (*optional*)
Juice of one lemon

Method

Put the sugar and water in a saucepan over a low heat and stir until the sugar has dissolved. Raise the heat and simmer for 5 mins or until the liquid has become a syrup. Set aside to cool. This can also be made ahead of time.

Put the raspberries and lemon juice in a food processor and whiz until smooth. Strain through a fine sieve into a bowl and discard the seeds. Combine with the sugar syrup, then pour into freezer-proof container.

Freeze for 1 hr 30 mins, then whisk with a whisk or a fork to break up any ice crystals that have formed and return to the freezer.

Keep mixing the sorbet once an hour for 4 hrs to break up the ice crystals. Stop mixing when firm but scoopable. Will keep in the freezer for up to a

month.

Rich Chocolate Milkshake

(serves 2)

Ingredients:

120 mls full-fat milk
900 mls chocolate ice cream
5 mls vanilla extract
50 mls chocolate sauce
Pinch of powdered espresso

Method:

1. Blend all five ingredients together in a blender. If you don't have a prepared chocolate sauce, you can make your own by heating 50 mls whipping cream and stirring 15 g baking cocoa powder into it.
2. Blend only until smooth. For a variation, you can add a splash of cherry liqueur or orange extract instead of the espresso powder.
3. Serve with freshly whipped cream and chocolate shavings.

Krissy Gibson's Easy-Bake Ice Cream Pie with Salted Caramel Sauce

INGREDIENTS:

2.5 packages of black and white sandwich biscuit
115g butter, melted
1 litre of your favourite ice cream

For The Salted Caramel Sauce:

30 g butter
200 g light muscovado sugar
30 mls heavy cream
1/4 teaspoon salt (less than one g)
Dash of vanilla
Dash of bourbon, optional

METHOD:

1. Finely crush the Oreos in a food processor. Pour in the melted butter until well combined. Press into the bottom and sides of a pie pan. Freeze crust for 10 minutes until set.
2. Spread your choice of ice cream in the centre of the pie, ensuring it fills all the edges. You might even be able to fit more than a litre of ice cream if you chose to use a larger pan. I like to try to fit as much ice cream as I can, so I always have 2 litres at the ready.
3. Chill your pie in the freezer until it is ready to serve. Give it at least an hour or so in the freezer.
4. Serve each slice on its own, or with a dollop of freshly-whipped cream. Depending on the flavour you choose, this pie is good with hot fudge and salted caramel sauce too!

For The Salted Caramel:

1. In a small saucepan over medium-high heat, whisk together butter, brown sugar, heavy whipping cream, and salt.
2. Bring to a boil (should take at least a minute), then reduce heat. Simmer for 5 minutes, whisking frequently. It needs to simmer for the full five minutes.
3. After you have turned off the heat, stir in vanilla and bourbon, then remove from heat.
4. Pour caramel into a heatproof jar. Allow it to cool a few minutes before using.