

Icecream Recipes

Fruit Icecream Medley

Ingredients

2 scoops basic vanilla icecream

1/2 cup mixed chop fruit

(orange, strawberry, banana, grapes, chickoo, kiwi, etc)

2 tbsp. fresh fruit sauce (refer sauces for icecreams and cakes)

1 icecream wafer for topping

1 tbsp. tiny cubes of leftover cake (optional)

2-3 tbsp. orange juice sweetened and chilled

Method

Use a balloon glass (with/without stem) for best result.

Toss the chopped fruit and cake together.

Place at bottom of glass. Pour the orange juice over it.

Place the icecream scoops over the fruit.

Pour sauce over scoops.

Cut wafer into 4 small triangles.

Poke into top of scoop to form a fan shape.

Mango Icecream

Ingredients

1 litre fullcream milk
2 1/2 tsp. cornflour
1 tsp. gelatine
3/4 cup sugar
1 cup fresh cream
1 tsp. mango essence
1/2 cup cold milk
1 cup mango pulp (coarsely mashed)
1/2 cup fresh beaten cream
1/4 cup ground sugar

Method

Bring milk to a boil. Boil for 15 minutes on low, stirring occasionally.

Mix cornflour in 1/2 cup cold milk, keep aside.

Add sugar to milk, stir. Add cornflour paste, stirring continuously, till boil resumes.

Boil for a further 4-5 minutes, take off fire.

Sprinkle gelatine over 3 tbsp. water in a small pan.

Allow to soak for 5 minutes. Warm over gentle heat, till dissolved.

Do not bring it to a boil. When boiled milk cools a little, add gelatine solution and mix well.

Cool to room temperature, freeze in covered tray, till set.

Remove when well set, mash and beat till soft and creamy.

Mix together the pulp, 1/2 cup beaten cream and ground sugar.

Add 1 cup cream first with essence and beat.

Add fruit cream mixture and fold in gently.

Transfer back to container and freeze till well set.

Serve scoops with the matching sauces.

Sitaphal Icecream

Ingredients

3 cups sitaphal pulp
1 can condensed milk
sugar if required

Method

Empty can of condensed milk in a large beating bowl.

Chill condensed milk for 10minutes in freezer.

Puree sitaphal pulp, saving a tbsp. of segments.

Beat condensed milk with an electric hand beater, till foamy.

Add puree and beat again. Fold in segment.

Make icecream either in icecream churner, or set in freezer tray.

Stir with a fork or spoon every 1/2 hour, till icecream is almost set.

Remove in bowl again, beat with a wooden spoon or spatula till light.

Refreeze till well set. Serve in scoops or slices.

Icecream Custard

Ingredients

vanilla custard- 6 tsp

vanilla icecream- 6 big scoops or 3 cups

sugar - one cup(according to taste)

milk- concentrated 500gms to almost half

fruits all cut into small pieces- apple, asian pear, banana, orange.

sliced almonds and raisins.

Method

Boil the milk. Add custard powder, cold water and sugar in a mixture and blend them and add them in the boiling milk.

Lower the heat immediately and stir continuously for few sec and take it away from heat.

After the custard has cooled down again put it in the mixture add icecream to it and blend it for a nice frothy mixture.

Refrigerate it and serve with fruits, almonds and raisins mixed.

Mango Icecream

Ingredients

1 can mango pulp

1 can sweetened condensed milk

1 container "cool whip" available in the super markets frozen dairy section.

1/2 cup chopped pistachio nuts.

2 tsp rose water.

Method

Mix mango pulp, condensed milk, cool whip with electric mixer for 4-5 mts.

Add rose water. Pour it in airtight container (rubbermaid, tupperware etc), sprinkle with chopped nuts.

Freeze it overnight in your freezer.

Makes about 20 servings.

Icecream Milkshake

Ingredients

milk - quarter gallon.

sugar - 50 to 75 gms (depending on the required sweetness).

icecream - any choice of icecream (vanilla, chocolate etc, the small packets what you get in the store).

malt (optional)- one teaspoon.

Method

In the blender add the milk, Three to four scoops of Icecream and the sugar.

Beat them well in the blender so the mixture is smooth and frothy.

Serve it with ice cubes or as desired.

Pista Icecream

Ingredients

3 cups milk

3/4 cup sugar

5tbsp corn flour (cornstarch)

few drops vanilla essence

few drops yellow and green color

1 cup cream

crushed pista

Method

Boil milk and add cornstarch dissolved in little water. Cook till thick.

Add sugar. Remove milk from gas and cool it.

Add vanilla essence and colors in it.

Beat it a lot and add cream in it. Keep it in the refrigerator for 1 hour.

Beat it again. Then add crushed pista in it. Now cool it in a freezer.

Basic Vanilla Icecream

Ingredients

1 litre fullcream milk
2 1/2 tsp. cornflour
1 tsp. gelatine
3/4 cup sugar
1 cup fresh cream
1 tsp. vanilla essence
1/2cup cold milk

Method

Bring milk to a boil. Boil for 15 minutes on low, stirring occasionally.

Mix cornflour in 1/2 cup cold milk, keep aside.

Add sugar to milk, stir. Add cornflour paste, stirring continuously, till boil resumes.

Boil for a further 4-5 minutes, take off fire.

Sprinkle gelatine over 3 tbsp. water in a small pan.

Allow to soak for 5 minutes. Warm over gentle heat, till dissolved. Do not bring it to a boil.

When boiled milk cools a little, add gelatine solution and mix well.

Cool to room temperature, freeze in covered tray, till set but not hard.

Break into pieces, beat with an egg beater till soft. Add cream and essence, mix well.

The texture should be light and creamy. Reset in the freezer till frozen.

Roasted Almond Icecream

Ingredients

1 litre fullcream milk
2-1/2 tsp. cornflour
1 tsp. gelatine or 1/2 packet china grass chopped fine
3/4 cup sugar
1 cup fresh cream
1 tsp. almond or kewra essence
1/2cup cold milk
1 cup almonds, sliced thinly
1 tbsp. pistachios, sliced thinly
1 tsp. cardamom powder
1 recipe basic icecream

Method

Bring milk to a boil. Boil for 15 minutes on low, stirring occasionally.

Mix cornflour in 1/2 cup cold milk, keep aside.

Add sugar to milk, stir. Add cornflour paste, stirring continuously, till boil resumes.

Boil for a further 4-5 minutes, take off fire.

Sprinkle gelatine over 3 tbsp. water in a small pan, warm and dissolve over low flame till transparent.

Or soak chinagrass in 1 cup water till spongy, then dissolve over flame till transparent.

When boiled milk cools a little, add gelatine solution and mix well.

Cool to room temperature, freeze in covered tray, till set but not hard.

Roast almond slivers in preheated oven on a baking sheet for 5 minutes or till light golden. Remove and cool, mix with pistachios.

Break into pieces, beat with an egg beater till soft. Add cream, almonds, cardamom, saffron and mix well.

The texture should be light and creamy. Reset in the freezer till frozen.

Coconut Khova Icecream

Ingredients

1-1/2 litre whole milk
50 gms. soft khova
1 cup fresh cream
1 cup dry coconut powder
1 cup sugar
1/2 tsp. vanilla essence
1 tbsp. cornflour dissolved in 2 tbsp. cold milk
1/2 tsp. cardamom powder
10-12 strands saffron
1 tsp. instant coffee powder

Method

Bring milk to a boil, simmer for 20 minutes, stir occasionally. Add sugar, cornflour mixture, stirring continuously.

Add crumbled khova, stir. Simmer till mixture is thick enough to coat back of spoon. Add cardamom, saffron, stir.

Remove from fire, cool to room temperature, stirring occasionally. Set in icecream tray, cover with plastic sheet.

When set, but not hard, remove in a large vessel. Beat till soft and fluffy, but do not allow to liquify. Use a wooden spoon or eggbeater. Put back in freezer, to reset.

Remove repeat process of beating as before. Add coconut powder, beaten cream, mix well and beat.

Transfer to icecream container, cover and set till firm. Serve scoops topped with a sprinkling of instant coffee powder.

Piled Fruit And Icecream

Ingredients

1 3"x 8"x 3" rectangular bread box
2 sheets butter paper
1 litre pack vanilla icecream
1 cup canned cherries drained
1 cup fresh strawberries cleaned & chopped
2 oranges peeled and segmented
1 cup sponge cake crumbs or sweet bread crumbs
1 cup biscuit crumbs
1 tbsp. melted butter
2 tsp. cocoa powder
2 tbsp. sugar powdered
15-20 icecream wafer rectangles
1/2 cup strawberry sauce (refer sauces for icecreams and cakes)

Method

Check to see that the icecream block is very firm. Make strips to line the bottom and sides of bread box. Keep the base strip much longer than box.

This way sides of the strips that hang out of the box can help pull out the block later. Place a single layer of icecream wafers at bottom to cover base.

Run cake & biscuit crumbs, butter, cocoa, sugar in mixie for a few seconds. They should just mix well, do not overbeat or it will form a lump.

Spread 1/2 mixture on top of biscuit layer. Press down gently and evenly. Mark 4 equal sections along length of horizontal block.

Cut one section carefully with a large sharp knife. Place carefully over crumb base. Spread out cherries over icecream layer.

Sprinkle some leftover crumbs on them .Place next layer of icecream over it. Spread orange segments and sprinkle some crumb mixture.

Place next layer of icecream over it. Spread strawberries and remaining crumbs mixture. Place final layer of icecream over it.

Arrange remaining icecream wafers to cover top of icecream. Place one more strip of butter paper over it to cover wafers.

Set in freezer for 2-3 hours till well combined.

Soya Strawberry Icecream

Ingredients

1 1/2 cups strawberries, cleaned.

3 tbsp. sugar, ground

500 ml. soyamilk plain

2 tbsp. fresh cream or malai (optional)

vanilla essence

strawberry essence

Puree strawberries in an electric blender till smooth.

Add sugar run a bit again, to mix.

Add soyamilk, and 4-5 drops each essence.

Blend till smooth.

Pour into icecream churner, and churn for 20 minutes or till set.

Method

Pour into icecube trays, allow to set till firm. Empty into a large container. Mash coarsely with a mallet or wooden spoon.

Beat till smooth with an electric or manual hand blender. Transfer to an airtight container, store in freezer.

Allow to set firmly, before serving. If it get too hard, keep outside for a few minutes before serving.

Or defrost in microwave for a few seconds.

Quick Icecream

Ingredients

3 egg yolks

2 cup sugar

1 cup cream

1/2 cup powdered cocoa

Method

Put the mixture of the egg yolks, sugar, cream & powdered cocoa together in the icecream maker.

Turn the handle until the icecream is firm.

Leave it in the freezer for 20 mts. Then serve cold.

Apple Orange Icecream Flan

Ingredients

2 apples peeled, diced
2 oranges, segmented, peeled, deseeded
1 tbsp. cornflour
1 tbsp. butter
1/2 cup sugar
1/2 cup orange juice
1 tsp. lemon juice
1/2 litre vanilla icecream
1/2 cup smooth fresh cream
2 tbsp. brandy (optional)
1 packet china grass

Method

To prepare flan tin:

take a 9" flan tin, and a 4 wide shallow cup or bowl with flat bottom.

when icecream is semi set in flan tin, place bowl in centre, press a little to get embedded halfway at least. chill again to set firmly.

To make fruit filling:

Put both apple and orange segments in a pan. Add sugar, butter, heat till sugar is dissolved.

Add cornflour dissolved in orange juice, cook till thick. Stir in lemon juice, take off fire. Warm or prepare just before using. Keep aside.

Dry crush china grass in a small mixie, till broken to tiny bits. Soak in 1 cup water, keep aside for 20 minutes.

Heat, stirring continuously, till fully dissolved, and starts boiling. Simmer for minutes or till transparent. Cool a little.

Beat icecream till smooth, add fresh cream, china grass mixture. Beat again till smooth or use an electric hand mixer. Pour in a flan tin. Transfer to freezer till firmly set, following procedure given a start of method.

Lychee Icecream

Ingredients

1 recipe basic vanilla icecream (refer icecreams section)
1 cup lychee,
crushed coarsely in mixie
1 tbsp. chopped nuts

Method

Prepared icecream in the regular method. This is given in basic Icecream recipes section.

When semi set, take out, crush lightly.

Add lychees, nuts and mix gently. Set again till firm.

Take out and serve in individual bowls.

Garnish with a lychee or chopped nuts on top.

Serve with a scooper, when well chilled and set.

Muskmelon Icecream

Ingredients

1 small sweet muskmelon
1 litre whole fat milk
1 cup fresh cream,
3/4 cup sugar
2 tbsp. cornflour
2 drops vanilla essence

Method

Peel, dressed, chop and mash muskmelon to pulp. Keep aside, refrigerated till required.

Bring milk to boil, saving 1/4 cup to keep cold. Dissolve cornflour in cold milk, keep aside.

Boil milk for approx. 15-18 minutes. Gently pour in dissolved cornflour, stirring continuously.

Boil on low, further 3-4 minutes. Take off fire, add sugar and vanilla essence.

Stir till sugar dissolves, cool to room temperature. Cover with a plastic sheet or cling film.

Set at highest freezer setting, till almost set, but not hard.

Remove, chop and beat till fluffy. Beat cream a little, add to beaten icecream.

Add muskmelon pulp, fold in gently. Transfer back to freezer as before.

Freeze till well set. Scoop dollops and serve topped with kharbooja seeds sprinkled on top.

Chocolate Carpet

Ingredients

- 3 scoops vanilla icecream
- 1/2 cup chocolate cake crumbs (crumbled in a mixie)
- 2 tbsp. chocolate sauce (refer sauces for icecreams and cakes)
- 1 small bar plain chocolate
- 1 icecream wafer
- 2 cherries, strawberries or candies for decoration
- 8 strawberries sliced

Method

Use an oval (single serving) shallow dish for this icecream for best effect.

Spread the cake crumbs at the bottom of the plate.

Cut the wafer into 2 triangles. Scrape chocolate with a vegetable peeler to get curls.

Place the three scoops in a line at the centre of plate. Pour chocolate sauce over the three scoops.

Place cherries on top of outer scoops. Poke wafer triangles in centre scoop.

Arrange strawberries all around the dish. Sprinkle the curls all over the icecream.

Hot Chocolate Fudge

Ingredients

basic vanilla icecream

1/2 cup chocolate sauce (refer sauces for icecreams and cakes)

1 tbsp. chopped nut (almonds and cashews)

Method

Use a tall conical glass. Heat the sauce as stated in recipe.

Pour half the sauce in glass. Add 2 scoops, pour a little more sauce.

Add 3rd scoop, pour remaining sauce while still hot. Sprinkle chopped nuts.

Serve instantly with long-handled icecream spoon.

Refreshing Sundae

Ingredients

basic vanilla icecream
1 bottle soda chilled
1/2 tsp. falooda seeds
2 tbsp. rose, khus, or other syrup
1 canned cherry to top
1 thin slice sweet lime

Method

Soak seeds in 3-4 tbsp. water. Allow to fluffy well. Use a long conical glass.

Pour syrup at bottom, add 1 scoop icecream.

Beat well till smooth. Add remaining scoops.

Add seeds & pour soda gently onto icecream.

Allow to froth till brim. Top scoop with cherry.

Slit lime along radius. Insert into wall of glass for decoration.

Serve instantly, with remaining soda in bottle if desired to be added.

Flavoured Icecreams

Ingredients

1 recipe basic vanilla icecream

(replace vanilla essence with that matching fruit used)

1 cup fruit pulp (coarsely mashed)

(mango or strawberry or chickoo, or any other of your choice)

1/2 cup fresh beaten cream

1/4 cup ground sugar

Method

Follow recipe for vanilla icecream till setting first time.

Remove when well set, mash and beat till soft and creamy.

Mix together the pulp, 1/4 cup cream and ground sugar.

Add cream for vanilla recipe first with essence and beat.

Add fruit cream mixture and fold in gently.

Transfer back to container and freeze till well set.

Serve scoops with the matching sauces.

(For sauces refer Sauces for Icecreams & Cakes')

Variation:

Alternatively add 1/2 cup recipe of the Fresh fruit sauces (referred above) instead, and mix just enough to form ripples in the icecream.

Strawberry Delight

Ingredients

basic vanilla icecream

250 gms. strawberries

1 tsp. gelatine (dissolved as shown in intro)

Method

Clean and halve the strawberries. Keep 3-4 whole ones for decoration.

These, slice into fan shapes as shown earlier. Beat icecream till soft and creamy.

Keep the beating dish in a bigger dish filled with ice water.

This is to prevent icecream from becoming liquefied.

Add gelatine solution, mix well. Use a decorative jelly mould.

Pour mixture into moist mould. Sprinkle half the cut strawberries here and there in mixture.

Put in freezer to set well. Just before serving: Unmould onto a wide dish.

Arrange remaining halved strawberries along rim of icecream.

Decorate top with the sliced strawberries.

Vanilla Ice Cream

Ingredients

milk 4 cups
milk powder 1 cup
gelatin 1/2 tsp
sugar 1/2 cup
cornflour 2 tsp
butter 1 tsp
vanilla 2 - 3 drops

Method

Boil 3 cups of milk. Keep aside 1 cup of Milk.

Mix Milk powder, Gelatin, Sugar & Cornflour in 1 cup of Milk which is kept aside.

Put that mixture in the boiling Milk.

Cool it. Afterwards put butter and few drops of Vanilla essence and keep in freezer.

Take out after 1/2 hour and put in the mixer.

Put again in the freezer. It will be ready to serve.

Eggless Ice Cream

Ingredients

1 cup milk
1 tbsp corn flour heaped
7 tbsp sugar (heaped)
1 & 1/2 tbsp condensed milk
1 cup cream (i use a can of -170 ml - nestle cream)
1 tsp vanilla essence
few drops of red/yellow colour.

Method

Boil the milk. Mix corn flour with a little cold milk and add to the boiling milk.

Cook till slightly thick. Add sugar and condensed milk. Mix well or blend in a mixie. When cold add cream and mix again. Add vanilla essence and few drops of food colouring.

Freeze in a closed container.

Beat it up with eggbeater or in a blender after it is half set.

Freeze again.

Coconut Spout Ice Cream

Ingredients

milk 2 cups
egg white 2
sugar 1/2 cup
coconut spout (tender coconut) 1 cup
gelatin 2 tsp

Method

Add gelatin in 1/4 cup warm milk. Keep it till it dissolves.

Add sugar in the rest of the milk. Beat egg white till it gets fluffy.

Mix all the ingredients except the coconut spout together.

Put coconut spout in a glass dish.

Pour the mixture over the coconut. Keep it in the refrigerator for 2 hours.

Kesar Pista Ice Cream

Ingredients

8 oz. cool whipped

1 tub vanilla ice cream

kesar, chopped pista and powdered cardamom.

Method

Blend all the ingredients together by electric beater, pour the mixture in to air tight container, cover it and freeze.

After six to eight hours soft and creamy kesar pista ice cream will be ready to eat.

Fried Ice Cream

Ingredients

ice cream
sponge cake
oil to deep fry.

For batter

self raising flour (maida)
egg & milk

Method

Make balls of Ice cream (make sure that Ice cream is hard frozen

Wrap each ball in thick sponge cake tightly & freeze these balls.

Deep fry hard frozen balls just until the batter is solid

Serve immediately on a platter of fruit slices.

Hawaiian Ginger Saffron Ice Cream

Ingredients

2 cups milk
1 cup whipping cream
1/2 vanilla bean
9 extra large egg yolks
3/4 cup cane sugar
1/2 cup water
1/4 cup fresh peeled, chopped, ginger
2 pinches of fresh saffron
pinch of fresh ground nutmeg

Method

Bring milk, cream, saffron and vanilla to simmer in a heavy medium sauce pan.

Gradually whisk egg yolks and 1/4 cup of sugar in hot milk mixture in medium bowl.

Return to sauce pan and stir over medium-low heat until custard thickness, do not boil.

Strain custard in bowl and refrigerate until cold.

Stir remaining 1/2 cup sugar, water, ginger, nutmeg, in sauce pan until sugar dissolves until resembles syrup.

Strain mixture into custard and refrigerate.

Process the custard in an ice-cream maker accordingly to manufactures instructions.

Transfer to containers and freeze. (Can be made 3 days in advance)

Quick Easiest Kulfi

Ingredients

1 can thick cream

1 can evaporated milk

1/2 can condensed milk (add more if more sweetness is desired)

almonds sliced

elaichi powder

pista

Method

Mix all the ingredients with a whisk or in blender and pour it in kulfi moulds (or in a container) and freeze .

Note :

Other variations can be tried by adding mango or other fruit purees or pieces as per one's taste.

Chocolate Peppermint Fizz

Ingredients

75 g plain chocolate

2 tbsp sugar

750 ml milk

1 tsp peppermint essence

8 tbsp ice-cream

Method

Grate the chocolate into a pan.

Add the sugar and only 150 ml of milk.

Heat gently, stir all the time until the sugar and chocolate melts.

Remove from heat.

Then add the rest of milk and also add the peppermint essence.

Stir and pour into a jug.

Chill and later while serving add the ice-cream.

Banana Custard

Ingredients

ripe banana 2
custard powder 15gms
milk 150ml
sugar 1/4 cup
vanilla extract few drops
chopped almonds 1 tsp
chopped cashewnuts 1 tsp
chopped pistachios 1 tsp
raisins 1 tsp

Method

Peel bananas and chop it into small cubes.

Mix sugar and custard powder in little milk.

Boil rest of the milk for about 10 mins and pour over the above mixture.

Heat the mixture till it begins to boil.

Add vanilla extract and banana cubes.

Garnish with nuts and serve it cold.

Mango Pulp

Ingredients

30 oz. mango pulp
1 cup sugar
8 oz. whip cream (cool whip)
8 oz. cheese cream
1 oz. knox gelatin (unflavored)
3 cups water

Method

Boil 3 cups of water in pot or large bowl.

Add Gelatin and stir until it dissolves.

Add sugar.

Let mixture cool down.

Add whipping cream, cheese cream, and mango pulp.

Mix the mixture with a electric mixer until well blended.

Pour the mixture into a separate large tray.

Refrigerate for 6 hours.

After 6 hours, remove the tray and cut the into cubes and serve.

Kesar Pista Kulfi

Ingredients

take two cans of evaporated milk.
one can of condensed milk
one 16 oz whipped cream
1\4 cup pista
1 pinch saffron

Method

Take a pot and mix evaporated milk, condensed milk and whipped cream with the hand grinder (mixer grinder)

Now mix pista and saffron in it

Put into a air sealed container and put in the freezer for 4 hours.

Kulfi

Ingredients

one 8oz coolwhip
one 8oz half and half (whipping cream)
one 8oz evaporated milk
one 8oz sweetened condensed milk
one teaspoonful cardamom powder (elaichi powder)
four spoons of pista pieces

Method

Mix coolwhip, evaporated milk, condensed milk, whipping cream together for 5-10 minutes or grind them for few seconds.

Add elaichi powder, and pista pieces to it and keep it in freezer for 8-10 hours and serve it for the dessert .

Malai Kulfi

Ingredients

1 can condensed milk
1 can evaporated milk
1 pt (16 oz) whipping creme
1 tsp. almond powder
1tsp.pistachio powder
1/2 tsp. cardamom powder
1/8 tsp. saffron

Method

Mix all the ingredient in a blender for 2 minutes.

Pour the mixture in to round popsicle maker.

Freeze it for 6 to 8 hour.

To remove frozen kulfi from the mold, place it under a running tap of warm water.

Lychee Kulfi With Falooda

Ingredients

- 1.Cool whip extra creamy whipped topping
- 2.Condensed milk 14 oz. (1 Can)
- 3.Evaporated milk 5 oz. (1 Small Can)
- 4.Heavy Cream (320 ml)
5. 1 can of Lychee

Method

Mix 1 and 2 with hand held mixer.

Add 3 and 4 to A.

Mix B.

Add Lychee to taste.

Mix D

Freeze and serve with Falooda

Mango-pua With Cream

Ingredients

1 cup mango pulp
1/2 cup maida
3 tbsp sooji (semolina)
1 tsp cardamom powder
2 tbsp chirounji
1 cup cream
1/2 cup powdered sugar
1/2 cup milk
oil for deep fry
dry fruits

Method

Mix maida and mango pulp.

Soak sooji in milk for 1 hour and add to the mango-maida mix.

Add more milk if the batter is too thick.

Add chirounji and cardamom powder to the batter.

Deep fry the pua in hot oil.

Beat cream and sugar till light and pour over the puas.

Sprinkle dry fruits.

Carrot Milkshake

Ingredients

10 baby carrots

1/4 cup sugar

2 cups boiled, cold milk

pinch of cardamom (powdered)

Method

Grate the carrots and blend all the ingredients.

Refrigerate for half an hour and enjoy the carrot milkshake.

Popsicle Cum Malai Kulfi

Ingredients

take 16 oz of cool whip
1 can of condensed milk
1 can of evaporated milk

Method

All above three ingredients together blend in Blender.

Bring plastic popsicle moulds from any grocery shop.

Pour the blended mixture and leave in freezer for eight hours and you have real kulfi (with stick back) ready to eat and enjoy.

Cottage Cheese (Paneer) Kulfi

Ingredients

milk - 1 litre

paneer - 200 gms (finely grated)

amulya milk powder - 200 gms

cardamom - 5-6 (small)

dry fruit - cashewnuts, almonds, pista (5-6) each, finely chopped

sugar to taste

Method

Boil the milk

Keep aside half of the milk and cool the other half

In the cool half put the amulya milk powder and mix it well in the milk

Now heat the mixture of above milk and other half along with the dry fruit, sugar, grated paneer and cardamom, stir it well till the mixture becomes thick (say for 5-10 minutes).

You can add green colour and rose essence.

Simple Falooda

Ingredients

unboiled milk - 1/2 lit (approximately 4-5 cups)
condensed milk (milkmaid) - 1 tin
1 packet jelly (preferably strawberry flavour)
custard powder - 4 tbsp (note tbsp and not tsp)
ripe mango, seedless grapes - quantity as per your choice
vanilla essence - few drops
pista essence - few drops
green color - pinch
dried grapes, broken cashews, badam - few

Method

Set jelly and keep it in fridge.

Mix together condensed milk and unboiled milk. Boil on low-medium flame.

Dissolve custard powder in small qty of milk and pour it into the milk when it reaches boil.

Simmer gas for 5 mins till mixture is thick. Then, take off gas and cool for a while.

Now divide the qty of the mixture into two, by pouring it into 2 separate vessels.

Add vanilla essence into the mixture in one vessel and pista essence with green color into mixture in another vessel.

Keep the 2 vessels in fridge. After an hour, remove the 2 vessels, beat the contents separately in mixer and rest the 2 vessels again in fridge like before.

After well set, break jelly into pieces and take out the 2 vessels.

Badam/Pista Kulfi

Ingredients

- 1 pint heavy cream
- 1 condense milk (regular tin)
- 2 slices of bread
- 1/2 cup mixture of badam/pista powder (small cup)

Method

Mix all the above ingredients in the mixture, until everything is been completely blend well.

Then fill this mixture either in icecream tray or if you have kulfi cones.

You have to keep whole night in the frozen section of refrigerator (of course).

While serving kulfi's put the cones under the flowing hot water tap for only 1 to 2 sec and with a slight jerk remove it in the plate.

Kulfi Delight

Ingredients

almonds - 50 numbers
bread slices - 3
milk - 500 ml
powdered glucose - 20 tsp
saffron

Method

Soak the almonds in hotwater for 30 minutes.

Peel them, add half-a-tumbler of water and grind them well.

Remove crusts from the bread slices. Pour 6 tbsp of milk over them and leave as such for 30 minutes.

In the meantime boil the milk and keep stirring for 25 minutes in medium flame.

Then add 20 tsp of powdered glucose and cook for 10 minutes.

Make a paste from the milk-wet bread slices using a mixer.

Add the ground almond, bread paste, saffron to the milk and stir well for 2 minutes.

Remove the preparation from flame and allow it to cool to the room temperature.

Pour in a container and leave it in a freezer for a day atleast.

Now, your delicious kulfi delight is ready to eat.

Note:

Adding of any essence is optional.

Glucose is added instead of sugar because it enhances the texture and aids freezing.

Instant Kulfi

Ingredients

1 can sweetened condensed milk
2 small cartons of heavy cream
200 grams of shelled pistachio nuts
1/2 tsp. cardamom powder (elaichi)
a few pistachio and almond flakes to garnish on top

Method

Blend the first four ingredients in a blender until finely mixed.
Pour the mixture in molds or tiny cups and pop them into the freezer for 6 to 7 hours.
Before serving, garnish with pistachio and almond flakes.

Creamy Kulfi

Ingredients

1 litre full cream milk
250 gms cottage cheese (homemade)
5-6 big pieces of dry petha (mithai)
green cardamom 4-5 pieces grounded
dry fruits shredded (optional)

Method

Boil the Milk in a heavy bottomed utensil on a low flame.

Grate the petha pieces and add to the boiling milk. Keep stirring.

Place the grated cheese in a large sieve and wash well with water so as the milk does not curdle.

Then add the cheese and cardamom powder. Keep stirring.

As the mixture thickens, remove from the flame.

Add the Dry fruits (optional). Let it cool and put it in the freezer to set.

After an hour blend well and put it in the kulfi moulds and let it set.

Kesar Badam Kulfi

Ingredients

1 ltr milk
1/2 tin milkmaid
1 cup sugar
1/2 cup badam pista blended to a coarse paste
1tbsp corn flour powder
strings of saffron
1 spoon powdered cardamom

Method

Boil the milk and reduce to half the quantity. Make sure you heat in a saucepan with a heavy base.

Then add sugar to it and stir well. Now add the milkmaid to the mixture and stir well. In a cup mix corn flour with plain cold milk and mix well.

Add this mixture to the milk and keep stirring. Now add the paste of dry fruits. (To make a paste soak Badam and Pista in warm water for 20 minutes.

Peel the skin and blend it into a coarse mixture) .Finally add the powdered cardamoms and strings of saffron and keep stirring.

Always stir the mixture and u will notice that slowly it will start thickening. Your delicious Kulfi is ready.

Cool it and freeze in refrigerator for 2 to 3 hours. This can be served in small earthen pots.

In that case you pour the ingredients and keep in fridge for another half an hour. Try it out.

Jhat Pat Kulfi

Ingredients

1/2pint whipping cream
1, 12 oz. can fat free evaporated milk
1 can condensed milk
1 cup almonds & pistachios, powdered
5-6 cardamoms, powdered
10-12 strands saffron- dissolved in 1 tsp. milk

Method

Whip the cream till it forms a peak.

Gently fold in the condensed and evaporated milks.

Add rest of the ingredients and mix well.

Pour into Kulfi molds and freeze for at least 6 hours or till frozen well.

De-mold and serve with your favorite topping.

Note:

While preparing this for a larger gathering, you can use multiple recipes and freeze in a flat Pyrex bowl.

Peach Icecream

Ingredients

makes about 1.5 quarts:

6 medium peaches (about 2 lbs), peeled and stoned,

4 cups frozen unsweetened peach slices, thawed.

1 cup sugar

3 cups heavy cream

1 cup milk

2 teaspoons vanilla extract

Method

In a large bowl, mash the peaches into a course puree.

Stir in 1/4 cup of the sugar. Let stand 1 hour.

Add the cream, milk, remaining 3/4 cup sugar, and vanilla to peaches, stirring to blend.

Refrigerate, covered, until very cold, at least 3 hours or as long as 3 days.

Stir the mixture to blend and pour in to the canister of an ice cream maker.

Freeze according to the manufacturer's directions.

Eat at once or transfer to a covered container and freeze up to 8 hours.

Raspberry Icecream

Ingredients

4 cups fresh raspberries

1 1/2 cups sugar

juice of half a lemon

2 eggs

2 cups heavy cream

1 cup milk

Method

Toss the raspberries, 3/4 cup sugar, and the lemon juice together in a bowl.

Cover and refrigerate for 2 hours, stirring every 30 minutes.

Whisk the eggs in a mixing bowl until light and fluffy, add the remaining 3/4 cup sugar, a little at a time, then continue whisking until completely blended.

Pour in the heavy cream and milk and whisk to blend.

Drain the juice from the raspberries into the cream mixture and blend.

Mash the raspberries until pureed and stir them into the cream mixture.

Transfer the mixture to an ice cream maker and freeze following the manufacturer's instructions.

White Chocolate Ice Cream

Ingredients

2 cups light cream

4 eggs

12 oz white chocolate coarsely chopped

1 1/2 cups sugar

2 cups heavy cream

Method

Scald the light cream in top of double boiler set over simmering water.

Add the chocolate. Reduce heat so the water barely simmers and cook until the chocolate is melted, stirring occasionally.

Remove from heat. Using a electric mixer, beat the eggs in medium bowl.

Add the sugar and continue beating until all the sugar is dissolved.

Slowly mix in the chocolate mixture. Beat in the heavy cream.

Refrigerate until well chilled. Pour into the ice cream maker using it according to manufacturer's instructions.

Freeze in covered container at least 4 hours.

Rum Raisin Ice Cream

Ingredients

3/4 cup raisins

1/2 cup rum

1 cup milk

1/2 cup sugar

2 eggs

2 cups cream

Method

Pour rum over raisins, cover, let stand overnight. Warm the milk in a small pan.

Whisk the eggs with the sugar in a separate bowl.

Slowly add warm milk to mixture continuing to whisk.

Pour mixture back in the pan and heat slowly until thickened, stirring constantly (looks like very liquid pudding).

Do not boil! Let cool to room temperature, add cream, and chill.

Add rum raisins just before the end of the freezing process.