

I-Mince pie ice cream

I-Mince pie ice cream kudala ithandwa ngexesha lekrisimesi kodwa apha eMzantsi, sithanda izinto eziza kusenza sihlaziyeke. Ukuze ufumane into ebandayo ngexesha leKrisimesi, zama le-Mince pie ice cream kwaye ukuba ucinga kuthatha ixesha elide ukwenza i-ice cream, uwuphosile umhlola. Xa usebenzisa umatshini wokwenza i-Ice Cream obizwa ngokuba yi[Magimix Le Glacier Turbine Ice Cream Maker](#), kwimizuzu nje engama-30 uza kube ugqibile. Nguqhwi nje.

Ubusazi phofu ukuba ngamaxesha akudala, i-mince pie yayisenziwa ngenyama ecoliweyo neyegusha? Kwakungekho ncasa ke apho. I-mince pie yanamhlanje yenziwa ngomxube weziqhamo neziqholo, kwekhu siyalubulela ukhanyiselo.

Izithako

Ukulungiselela: 25 imiz | Ukufriza: 30 imiz ukuba unomatshini we-ice cream, xa ungenawo ziinyure ezi-3–4 | Yenza: 1.4L ye-ice cream | Iphakelwa abasi-8–10:

100g ii-hazelnuts, ezinqunqiweyo
1 ye-vanilla pod, esikwe ngobude
500ml ubisi oluyi-full cream
500ml i-cream
6 umthubi wamaqanda
160g i-castor sugar
12 yee-mince pie
I-glacé cherries nee-nuts ezingakumbi xa ufuna ukuhombisa (xa uthanda)

1. Beka i-oveni ide ifikelele kubushushu be 180°C. Faka ii-hazelnuts ezinqunqiweyo kwitreyi yokubhaka uze uzibhake imizuzu emi-5 de zibe nebala elibugolide. Zikhuphe ukuze ziphole.
2. Susa iipete ze-vanilla pod uze uzibeke kwipani ugalele ubisi ne-cream. Zibeke eziko de zibe shushu kakhulu – zingade zibile kuba oko kuza kutshisa ubisi.
3. Galela umthubi weqanda neswekile esityeni sokuxuba. Dibanisa kakuhle de umthubi weqanda uba libala elibutyheli – kufuneka isixhobo sokuxuba sishiye umzila weribhoni kuloo mxube.
4. Isixhobo sokuxuba masibe kwisantya esiphantsi uze ugalele uthe chu ubisi olushushu nomxube wekhrim. Xuba zide zidibane kakuhle. Galela lo mxube epanini uze uzibeke eziko imizuzu embalwa.
5. Galela ikhastadi kwisitya esikhulu uze usigqume ukuze ingabinalo ucwambu. Vumela ukuba uphole ngokwaneleyo.
6. Ngoku jija umatshini wokwenza i-ice cream ifrize. Galela umxube wakho kumatshini wokwenza i-ice cream.

Phawula: Ukuba akunawo umatshini we-ice cream, faka umxube wakho efrijini isithuba esilingana neyure okanye ngaphezulu. Galela yonke into kwisitya onokusifaka kwifriza. Emva kwesiqingatha seyure, hlola uze uzamise kakhulu (oku kuthintela ukuba zingabikho iikhristali zomkhenkce). Phinda le nkqubo izihlandlo ezithathu de i-ice cream yakho ibe mpuluswa.

7. Zamisa ngamandla de i-ice cream iqine – malunga nemizuzu engama 25–30 ukuba ilanga litshisa kakhulu.
8. Galela le ice cream imnandi kangaka esityeni esikhulu.
9. Xhoxha ii-pie zakho ze-mince kule ice cream kunye nee-hazelnuts ezinqunqiweyo.
10. Galela lo mxube kwisitya onokusifriza uze usifake kwifriza de ibe lixesha lokuphaka.

Ungaphaka ne-glacé cherries nezinye ii-nuts ezongezelelweyo. Ilula nje kakubi.