

RECIPES ASK Aunt Daisy ANSWERS

TRY MAKING ICE CREAM

A LETTER from the South Island, dated New Year's Day, and signed "Cooler," asked me to give some Ice Cream Recipes in "Our Page" in *The Listener*. So here are some—easy and simple, and some a little more elaborate—and all delicious. By the way, have you tried covering a scoopful of plain ice cream with

Small Nut Fruit Cakes

CREAM together half a cup of butter and half a cup of sugar, add one beaten egg, then ¼ cup each of chopped dates, walnuts, and sultanas, alternately with 1½ cups of flour. Lastly add half a teaspoon of baking soda dissolved in one tablespoon of boiling water. Two teaspoons of cinnamon added to the flour improve these cakes very much. Bake in patty tins or paper cases 20 minutes, moderate oven. Keep in an airtight tin for a week.—This was sent from Dargaville.

strawberry jam, and eating it just like that? It is delicious! Strawberry jam is always fairly liquid, and seems to "drape" itself over the ice cream exactly right. Both raspberry jam and loganberry jam may be used in the same way. Try it.

If you have any original ideas about ice cream combinations, do please let us know.

Ice Cream with Tea

This is unusual, and really wonderful. It is nourishing, too, and quite easy to make. I think it is supposed to be Russian. I am halving the quantities, because it sounds so prohibitive to talk about ten yolks of eggs—I am nervous of even saying five. Our friendly "Old Bachelor" of New Lynn sent it to me not so long ago. He often made it. I should think a good China tea would be very good to use, but he just specifies a "good tea." Boil one pint of cream. Remove from the fire, and add half an ounce of good tea. Stir well and quickly. Cover with a cloth and set aside until cold. Then strain and mix with five yolks beaten to a cream with ¾ or not quite ½ lb. of sugar. Stir over heat until the mixture thickens. When cold, flavour with orange, and freeze. Pour over with strained orange juice, and serve with whipped cream flavoured ever so slightly with brandy.

Junket Ice Cream

This is a really easy one to make. It sets firmly, and is not as sickly as other ice cream. Take two cups of fresh milk, and add rennet to make a junket. When just about to set, add 1 cup of sugar, and beat well with the egg beater. Then stir in 1 cup of cream, or more if you have it. Add vanilla essence to flavour, or any other flavouring—about 1 teaspoon is enough for this amount of ice cream. Pour into the tray and freeze.

Ice Cream with Gelatine

This recipe was sent by one of our Daisy Chain Links, who recommends it because it required no beating, and is always the same. The question had arisen about the difficulty of making "custard ice cream," at home, without pieces of ice forming in it. She said there is quite a little knack about making that kind; it has to be watched during the process, and as soon as it begins to freeze around the edges, it must be turned into a basin and beaten till smooth. This should be repeated when it again begins to freeze, and if possible, a third time. It is very easy, she said, to miss the right time, and if it once freezes without being beaten, it seems impossible to get the particles out again, even if one does beat it. So this lady ("Jane" of Auckland) says she gave

up making it with the custard base, and uses this recipe always.

One breakfastcup of cream; one breakfastcup of milk; one egg white; ¼ teacup of sugar; 1 teaspoon of powdered gelatine dissolved in a little hot water. Beat the egg white till stiff. Beat the cream, and when it is thick, add the milk gradually, beating all the time. It will be quite thick when finished. Then allow the gelatine to cool, but not to thicken. Add to the cream and milk mixture, the beaten egg white, the sugar, and this gelatine. Flavour to taste, and pour into the refrigerating tray. Requires no beating.

Ice Cream with Gelatine, No. 2

One pint of milk; ½ pint cream; 1 dessertspoon gelatine; 1 tablespoon cold water; ¾ teacup of sugar; ½ breakfastcup boiling water; and a few drops of vanilla. Put the dessertspoon of gelatine in a basin, and moisten with the tablespoon of cold water. Add ¾ teacup sugar, and dissolve all together with the ½ breakfastcup of boiling water, and stir till dissolved. Add this to the milk and cream, and put all in a saucepan. Bring to almost boiling point, 190° (like scalded milk), take off the fire, and cool in shallow containers. Now put into refrigerator, until it can be taken out of the containers in one block, and can be easily broken up with a spoon—it must be just past the custard stage, but not set hard. Then beat it well, add the essence, and put back for about half an hour. Always use shallow containers.

Chocolate Ice Cream with Cornflour

This is a good one, too. One and a half ounces of unsweetened chocolate. 2 cups rich milk; 1 tablespoon corn flour; few grains salt; 2-3 cup of sugar. 1½ teaspoons vanilla; 1 cup cream. Melt the chocolate on a low heat—preferably a double boiler, and add the scalded milk very slowly. Mix the corn flour with sugar, and add to the chocolate mixture. Cook ten minutes stirring until thickened. Cool, add vanilla, and turn into trays of refrigerator and freeze to mush. Fold in whipped cream, return to refrigerator, and freeze.

Simple Ice Cream

One egg, 1 pint of fresh cream; 1-3 cup sugar; and 1½ teaspoons vanilla. Beat all together until like whipped cream. It is just as well to beat the egg a little first. Then put in freezer.

With White of Egg

One cup of cream; 1 egg white; ¼ cup of icing sugar; pinch salt; ½ teaspoon vanilla essence. Beat the cream until slightly thick, then add about 1-3 or ½ cup milk, and the icing sugar. Add vanilla. Beat again for a few minutes until it begins to thicken. Then add the stiffly beaten egg white, and the salt.

Rum Flavoured Ice Cream

This is another superfine one, given to me by our "Old Bachelor." He had been trained as a chef in Continental hotels, and was accustomed to use wines and liqueurs for flavourings. But when

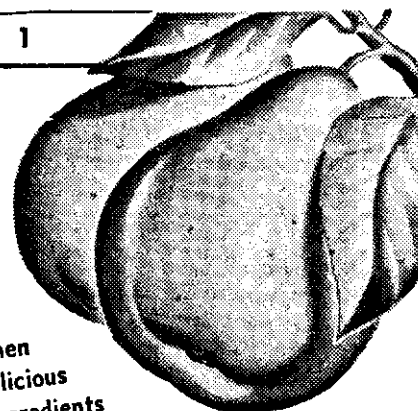
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