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RECIPE



RECIPE TITLE

Matcha Christmas tree ice cream

for 4 servings

FROM THE FEATURE

Crystal

CONTRIBUTOR

Fräulein klein
fraeulein-klein.blogspot.com

SISTERMAG

N°22

INGREDIENTS

150 ml milk

1-2 TL Matcha tea powder

60 g. sugar

150 ml cream

pulp of a vanilla pod

juice of a clementine

cinnamon sticks

white chocolate coating

fondant stars

sugar pearls

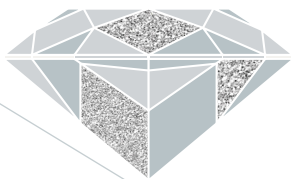
STEPS

1. Warm up the milk with tea powder and sugar until they dissolve. Let it cool down completely.
2. In the meantime, roll the baking paper to make conical bags and put them in a cup. The conical bags must not be open at the front. Alternatively, you can use small conical bags made of paperboard.
3. Mix the cooled milk with cream, the pulp of the vanilla pod and the clementine juice and pour it through a sieve.
4. Fill the milk mixture into the prepared conical bag and put them into the freezer.
5. After one hour, you slide in the cinnamon sticks around 1 or 2 cm deep. Let it freeze for at least 4 hours, at best over night.
6. Melt the coating in a hot water bath and let it cool down to room temperature.



CONT.

7. Peel the ice cream out of the bags and dip their tip into the coating.
8. Instantly put the fondant star on the tip.
9. Dip the sugar pearls into the coating and decorate the trees with it.



RECIPE



RECIPE TITLE

Gingerbread mascarpone ice cream

FROM THE FEATURE

Crystal

CONTRIBUTOR

Fräulein klein
fraeulein-klein.blogspot.com

SISTERMAG

N°22

INGREDIENTS

50 g. gingerbread (without wafers)

400 g. cream

250 g. mascarpone

2 packets of vanilla sugar

60 g. sugar

3 TL gingerbread spices

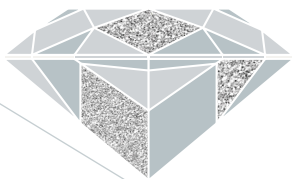
STEPS

For preparation in the ice cream machine:

1. Grind the gingerbread finely.
2. Mix the mascarpone and the cream carefully with sugar, spices and vanilla sugar until there are no more globs.
3. Fold in the gingerbread crumbs. Fill everything in the ice cream machine. Done!

Preparation without ice cream machine:

4. Grind the gingerbread finely. Whip the cream with a hand blender until stiff.
5. Stir the mascarpone with sugar, spices and vanilla sugar in another bowl until smooth. Fold in the gingerbread crumbs.
6. Fill it in a freezing tin and out it in the freezer. Stir it thoroughly every once in a while so the ice cream stays creamy.
7. Freezing time is about 4 hours!



RECIPE



RECIPE TITLE

iced almond biscuit tartlets

10 small tartlets or one big cake
16-18 cm

FROM THE FEATURE

Crystal

CONTRIBUTOR

Fräulein klein
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SISTERMAG

N°22

INGREDIENTS

175 g. almond biscuits

1 EL powdered sugar

75 g. butter

500 g. cream

1 packet of vanilla sugar

250 g. mascarpone

4 EL freshly squeezed orange juice

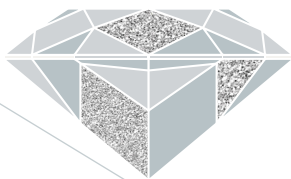
110 g. sugar

2 tsp. almond biscuit spices

frozen berries

STEPS

1. Grind the almond biscuits finely.
2. Melt the butter in a pot and let it cool down a bit.
3. Add the biscuit crumbs and the powdered sugar and mix it all well.
4. Put the biscuit base in small stable paper cups for muffins or in a springform pan with a diameter of 16 to 18 cm and press it down with a spoon. Line the bottom of the springform pan with baking paper before.
5. Whip the cream with vanilla sugar until stiff.
6. Stir the mascarpone creamy with orange juice, sugar and almond biscuit spices. Fold in the cream.
7. Spread the filling on the base and put it in the freezer for at least 4 hours, at best over night. Take it out shortly before serving, "peel off" the paper cups and cover it with frozen berries.



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RECIPE



RECIPE TITLE

**vanilla ice cream with apple, caramel
and maltesers**

serves 6

FROM THE FEATURE

Crystal

CONTRIBUTOR

Claudia Gödke
www.claudiagoedke.com

SISTERMAG

N°22

INGREDIENTS

1 liter vanilla ice cream

300 g applesauce or apple com-
pote

3-4 tbsp caramel spread (Bonne
Maman)

175 g Maltesers

DECORATION:

cookies and maltesers that have
been brushed with lustre dust

STEPS

1. Transfer the ice cream to a large bowl and let thaw for 10 minutes.
2. Cover the bottom of a 18 cm springform pan with maltesers.
3. Stir the ice cream until it's creamy. Add the apple compote and caramel in fold in carefully.
4. Transfer the ice cream to the springform pan and freeze for at least 2 hours.
5. Before serving, run the sides of the pan under hot water. Transfer the ice cream to a plate, decorate it with cookies, maltesers and/or fresh berries.