

Tips and Tricks of the Ice Cream Trade

REAL CALIFORNIA ICE CREAM



- Ice cream should be stored in a sealed container in the freezer compartment of the refrigerator, which is typically set at 0°F.
- Looking for a way to keep your ice cream cone from dripping out the bottom? Try dropping a mini marshmallow in the bottom of the cone before you scoop the ice cream. It will prevent drips and keep the bottom of the cone from getting soggy.
- When prepping for a large group like a child's birthday party, it's tough to scoop individual bowls of ice cream quickly. Next time, try prepping in advance! You can scoop ice cream into cupcake/muffin tins and freeze overnight. By the time you're ready for cake and ice cream, all you need to do is grab the tray and place one of the perfectly scooped ice cream rounds on each plate.
- Some ice cream cartons are stamped with a "best used by" date, intended to tell how long the product will be at top eating quality.
- To soften ice cream, transfer it to the refrigerator for 10-20 minutes before serving. A faster option is to use a microwave but be careful of ice cream soup! Place the ice cream in its cardboard container into a microwave set to High: microwave one pint for 10-15 seconds; one quart for 15-25 seconds; and a half-gallon for 30-40 seconds. (Don't use microwave if ice cream is in a plastic container.)
- After serving ice cream, return carton to the freezer immediately to help prevent the formation of ice crystals that often occurs when ice cream is partially thawed and then re-frozen. This will keep the texture smooth for your next bowl. Always keep ice cream covered in the freezer or it will absorb the flavors of surrounding foods.



Look For The Seal

California Milk Advisory Board

RealCaliforniaMilk.com



Grown Up Sundaes with **REAL CALIFORNIA ICE CREAM**



Grown-Up Chocolate Sundae: Chocolate ice cream with bitter chocolate syrup, sprinkled with smoked salt and pink peppercorns

On the Beach: Coconut Pineapple ice cream drizzled with lemon-grass syrup, garnished with a bamboo skewer of grilled pineapple and sprinkled with toasted shaved coconut

Strawberry, Basil & Balsamic Sundae: Strawberry ice cream, drizzled with aged balsamic vinegar reduction and garnished with deep-fried basil leaves

Frozen Vietnamese Coffee: Turkish Coffee ice cream drizzled with cinnamon infused condensed milk and sprinkled with caramelized coffee beans

The Italian: Lemon Chiffon ice cream drizzled with limoncello, topped with whipped cream and salted Marcona almonds

Peach Melba with Thyme: Peach ice cream on a disc of thyme-flavored meringue, with roasted strawberry sauce

The Taj Mahal: Pistachio ice cream garnished with saffron shortbread and crystallized rose petals

Kyoto Sundae: Green Tea ice cream topped with sweetened azuki beans, black sugar syrup and sesame cookie

Mexi-Pops: Banana Cinnamon ice cream frozen in ice-pop molds and dipped in chocolate coating

Cherry Pie Milkshake: Cherry Bordeaux ice cream milkshake with crushed cinnamon graham crackers

S'more Sundae: Vanilla Bean ice cream sprinkled with crumbled graham cracker crust, chocolate syrup and marshmallow cream

Deep South: Bourbon Vanilla Bean ice cream on top of a square of pecan pie, garnished with caramel sauce, whipped cream and toasted pecans.



Look For The Seal

California Milk Advisory Board

RealCaliforniaMilk.com

