



SENCOR GELATERIA ICE CREAM MAKER RECIPES





SENCOR ICE CREAM MAKER SIC 5050WS

The SIC 5050WS multifunctional ice cream maker can create delicious homemade ice cream and refreshing sorbets from fresh ingredients. With 10 smart programs, you can easily whip up milkshakes or creamy iced coffee, while the three included containers allow you to experiment with various flavors of your favorite frozen desserts.

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QUICK „LAZY DAY“ ICE CREAM



QUICK ICE CREAM

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Ingredients:

- 200 g sour cherry jam (or marmalade)
- 150 g soft quark
- 150 g full-fat plain yogurt
- 20 g icing sugar or 1 tablespoon of liquid honey
- Freeze-dried sour cherries for garnish



program settings



difficulty

Preparation:

- Combine the jam, quark, and yogurt in a bowl. Use an immersion blender (stick blender) to blend everything together until smooth.
- Pour the mixture into the ice cream maker container. Since the mixture is already cold, it can be placed directly into the freezer. Leave it to freeze for 24–48 hours.
- Once frozen, process the mixture in your ice cream maker using the **ITALIAN ICE** program. Serve using a scoop or spatula dipped in cold water. Garnish the top with freeze-dried fruit.



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CURRANT ICE CREAM WITH WHIPPED CREAM AND CHOCOLATE



CURRANT ICE CREAM WITH WHIPPED CREAM AND CHOCOLATE

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Ingredients:

- 400 g currant jam
- 200 g thick Greek-style yoghurt
- 500 ml whipping cream (31–33%)
- 1–2 tbsp icing sugar
- 60 g grated quality chocolate (*palm-oil free*)
- Currants and mint for decoration



program settings



difficulty

Preparation:

- Mix the jam with the yoghurt. Taste and, if needed, sweeten with liquid honey or syrup. Briefly whisk using whisk attachments.
- Fill into ice-cream containers, cover with the lid and freeze for 24–48 hours. Process the ice cream in the ice cream maker using the **FROZEN YOGURT** program. Serve using a scoop dipped in cold water.
- Mix the chilled whipping cream with sugar and grated chocolate and whip together. Add the prepared whipped cream to the ice cream and finally decorate with currants and mint.



SENCOR

FRUIT PURÉE ICE CREAM WITH BANANA



FRUIT PURÉE ICE CREAM WITH BANANA

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Ingredients:

- 400 g banana and apple fruit purée
- 2 large bananas
- 2 tbsp lemon juice
- 150 g apricot or apple jam



Sorbet



Full



program settings



difficulty

Preparation:

- Cut the bananas into pieces and drizzle with lemon juice.
- Mix the sliced bananas and jam with the purée. Blend together. Fill into ice-cream containers, cover with the lid and leave in the freezer for 24–48 hours.
- Process the ice cream in the ice cream maker using the **SORBET** program. Serve using a scoop dipped in cold water. Sprinkle with candy sprinkles.



SENCOR

ORANGE ICE CREAM



ORANGE ICE CREAM

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Ingredients:

- 350 g orange jam
- 120 g orange juice
(blood oranges are better)
- 100 ml soda water
- Hollowed-out orange halves for serving



Sorbet



Full



program settings



difficulty

Preparation:

- Prepare the jam, soda water and squeeze the orange juice.
- Blend all ingredients together using an immersion blender.
Fill into ice-cream containers, level the surface, cover with the lid and freeze for 24–48 hours.
- Wash the oranges thoroughly, cut them in half and remove the pulp. Eat the pulp or use it for decoration. Chill the emptied orange halves in the fridge. Process the ice cream in the ice cream maker using the **SORBET** program. Using a scoop dipped in cold water, fill the ice cream into the chilled orange peel halves. Serve immediately.



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MANGO ICE CREAM



MANGO ICE CREAM

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Ingredients:

- 400 g canned mango
(drained weight)
- 150 g sour cream
- 3 heaped tbsp sweetened condensed whole milk
- Maple syrup and coconut flakes for decoration



program settings



difficulty

Preparation:

1. Drain the canned mango and cut it into smaller pieces.
2. Blend the mango in a chopper. Add the sour cream and condensed milk and blend briefly again. Fill into ice-cream containers and place in the freezer for 24–48 hours.
3. Process the ice cream in the ice cream maker using the **FROZEN YOGURT** program. Serve using a scoop dipped in cold water. Serve with a little canned mango cut into pieces and drizzle with maple syrup.



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STRAWBERRY MILKSHAKE



STRAWBERRY MILKSHAKE

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Ingredients:

- 350 g strawberries
- 50 g corn or rice syrup (*or honey*)
- 80 g granulated sugar
- 150 g heavy cream (31–33 % fat)
- 5 g cornstarch
- 60 ml milk
- 200 ml milk for serving



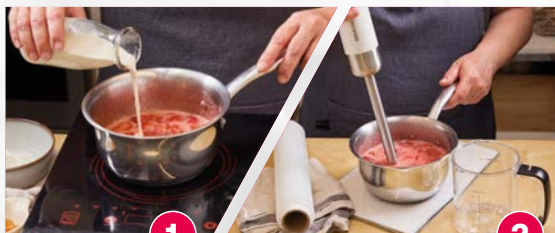
program settings



difficulty

Preparation:

- Cut the strawberries into smaller pieces and place them in a saucepan. Add the cream and 60 ml of milk, then add sugar, starch, and syrup. Cook together while stirring constantly for about 3 minutes.
- Blend the mixture with an immersion blender. Pour into the container (about halfway full), cover the surface (directly on top) with plastic wrap, and let it cool in the refrigerator. Once cooled, remove the wrap, wipe off condensation from the sides, cover with the lid, and place flat in the freezer for 24–48 hours.
- Pour milk into the frozen container and blend together using the **MILKSHAKE** program. Serve with a straw.



SENCOR

ICED COFFEE



ICED COFFEE

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Ingredients:

- 3-4 tablespoons instant coffee
(the strength of the drink is up to you)
- 3-4 tablespoons cane sugar
- 280 g water
- 200 ml milk for serving



program settings



difficulty

Preparation:

- Boil the water with the cane sugar. Pour this sweetened water over the instant coffee.
- Pour the mixture into the container and let it cool down. Fill the container only halfway. Wipe off any excess condensation that has settled on the walls of the container, then place it in the freezer for 24–48 hours.
- Pour the milk (at room temperature) into the frozen coffee up to the maximum fill line. Blend together in your ice cream machine using the **ICYCCINO** program. If necessary, run the mixture through the machine twice.



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POPPY SEED ICE CREAM WITH MARZIPAN



POPPY SEED ICE CREAM WITH MARZIPAN

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Ingredients:

- 160 g whipping cream
- 150 g real almond marzipan
- 250 g full-fat soft quark (*in a tub*)
- 30 g freshly ground poppy seeds



Gelato

Full

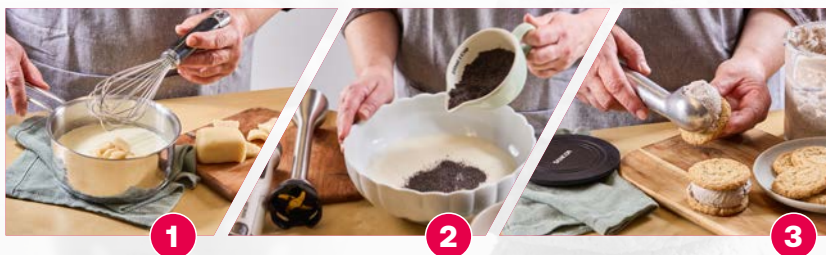
program settings



difficulty

Preparation:

- Cut the marzipan into small pieces and add it to the hot whipping cream. Stir using a whisk or an immersion blender.
- Add the quark and ground poppy seeds to the warm mixture. Blend again using an immersion blender. Fill into ice-cream containers and level the surface. After cooling, place in the freezer for 24–48 hours.
- Process the ice cream using the **GELATO** program. Using a scoop dipped in cold water, fill the cookies with ice cream and serve immediately.



SENCOR

FROZEN ALCOHOLIC DRINK



FROZEN ALCOHOLIC DRINK

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Ingredients:

- 400 ml juice
(mix of red grapefruit, lime, and mandarin)
- 80 ml Aperol
- 60 ml vodka
- 2–3 tablespoons date syrup
- 200 ml mandarin juice



Slushi



Full



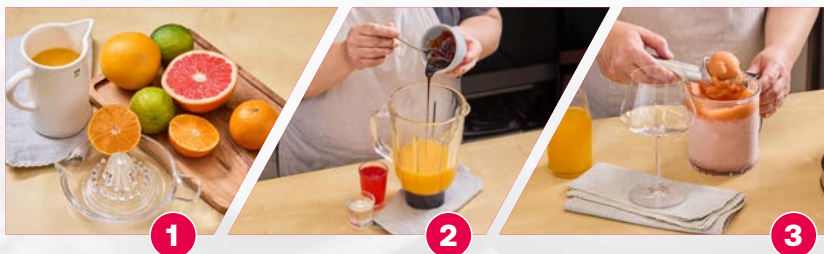
program settings



difficulty

Preparation:

- Wash the fruit, squeeze the juice, and remove any seeds. In a blender, blend the juice with the date syrup and alcohol.
- Pour the mixture into the container, cover with the lid, and place in the freezer in a horizontal position. Freeze for 24–48 hours.
- Blend the frozen drink using the **SLUSHI** program on the ice cream maker. Pour into glasses, finish with a splash of pure mandarin juice, and stir. Serve with a straw.



SENCOR

CHOCOLATE ICE CREAM

TOP 1

BY CATEGORY
MANAGER



CHOCOLATE ICE CREAM

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Ingredients:

- 200 ml milk
- 50 g granulated sugar
- 8 g cornstarch
- 10 g cocoa powder
- 20 g honey
- 60 g dark chocolate
(high-quality, palm oil free, 55-68 % cocoa)
- 150 g heavy cream (31-33 % fat)



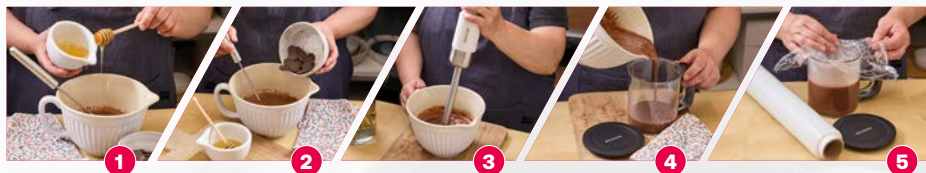
program settings



difficulty

Preparation:

- Put the cream, milk, sugar, cocoa, and starch into a saucepan and mix. Bring to a boil while stirring constantly and cook for about 3 minutes.
- Add honey and chopped chocolate to the warm mixture. Let it melt, blend with an immersion blender, and pour into the container.
- Cover the surface with plastic wrap (directly on the surface) and let it cool in the refrigerator. Once cooled, remove the wrap and wipe off any condensation from the sides, cover with the lid, and place flat in the freezer for 24–48 hours. Then blend using the **GELATO** program.



SENCOR

VANILLA ICE CREAM

TOP 1

BY CATEGORY
MANAGER



VANILLA ICE CREAM

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Ingredients:

- 250 g heavy whipping cream (31–33 % fat)
- 200 ml milk
- 3–4 egg yolks (*high-quality*)
- 40 g corn or rice syrup
- 1 vanilla bean (*pod*)
- 70 g granulated sugar



Lite Ice Cream



Full



program settings



difficulty

Preparation:

- Wash the surface of the eggshells with vinegar and rinse them with cold water. Immediately crack the eggs and separate the yolks from the whites. Have a kitchen thermometer ready.
- Add the seeds from the vanilla bean. While stirring constantly, heat the mixture to 80 °C (176 °F) and gradually whisk in the egg yolks. Stir until the mixture thickens slightly. **DO NOT BOIL.** Strain the mixture through a sieve into the container.
- Cover the surface directly with plastic wrap (touching the liquid) and place it in the refrigerator to cool. Once chilled, remove the wrap and use a kitchen towel to wipe away any condensation from the walls of the container. Seal with the lid and place horizontally in the freezer for 24–48 hours. Process using the **LITE ICE CREAM** program and serve with a cold, wet scoop or spatula.



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QUARK ICE CREAM



QUARK ICE CREAM

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Ingredients:

- 80 g milk
- 200 g heavy whipping cream (31-33 %)
- 70 g granulated sugar
- 30 g corn or rice syrup
- 10 g cornstarch
- 1/2 vanilla bean
- 250 g full-fat soft quark
- For the glaze: 100g dark chocolate + 1 tsp butter



program settings



difficulty

Preparation:

- Place the milk and cream in a saucepan. Mix the sugar with the starch and add it to the mixture. Cook for about 3 minutes while stirring constantly. Finally, stir in the syrup or honey.
- Combine the warm cooked mixture with the room-temperature quark. Scrape the vanilla seeds from the pod using a knife and add them to the mixture. Briefly blend everything with an immersion blender. Pour into the prepared container, cover the surface directly with plastic wrap (to touch the liquid), and place in the refrigerator to cool.
- Remove the plastic wrap and wipe away any condensation from the walls of the container with a towel. Cover with the lid and place horizontally in the freezer for 24–48 hours. Melt the chocolate with the butter over a double boiler (water bath) and let it cool slightly at room temperature. Process the ice cream using the **ICE CREAM** program. Repeat if necessary. Serve with the chocolate glaze.



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APRICOT YOGURT ICE CREAM



APRICOT YOGURT ICE CREAM

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Ingredients:

- 250 g apricots
- 100 g heavy cream (31–33 % fat)
- 3 g cornstarch
- 40 g corn or rice syrup (or honey)
- 80 g granulated sugar
- 250 g full-fat plain yogurt



program settings



difficulty

Preparation:

- Clean and pit the apricots, then cut them into small pieces. Put them in a saucepan, add the cream, sugar, syrup or honey, and starch. Cook while stirring constantly for about 3 minutes.
- Blend the mixture with an immersion blender until smooth. Add the yogurt (at room temperature) and mix thoroughly. Pour into the container, cover the surface with plastic wrap (directly on the surface), and let it cool in the refrigerator.
- Remove the wrap, wipe off condensation from the sides, close with the lid, and place in the freezer for 24–48 hours. Then blend using the **FROZEN YOGURT** program. Serve with a wet, chilled scoop.



SENCOR

ICED FRUIT SLUSH



ICED FRUIT SLUSH

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Ingredients:

- strawberries 300 g / blueberries 300 g
- water 70 ml
- granulated sugar 30 g (2 tablespoons)
- honey 2 tablespoons



program settings



difficulty

Preparation:

- Clean the strawberries (or blueberries), remove the stems, and cook them with the water and sugar. Remove from the heat.
- Add honey and blend with a hand blender. Pour the mixture into containers, keeping the strawberry base and the blueberry base separate. Put them in the fridge to cool. Wipe off any excess condensation from the sides. Cover with the lid and place in the freezer for 24–48 hours.
- Blend in the ice cream maker and, if needed, add soda water (up to the maximum capacity line) and blend once more. Process using the **FROZEN DRINKS** program. Serve either separately or with both flavours together in one glass.



SENCOR

RASPBERRY SORBET

TOP 1

BY CATEGORY
MANAGER



RASPBERRY SORBET

SENCOR

Ingredients:

- 450 g raspberries
- 80 g granulated sugar
- 1 teaspoon lemon juice
- 4 g pectin
- 40 g honey or corn syrup
- 100 ml water



Sorbet



Full



program settings



difficulty

Preparation:

- Bring the raspberries and water to a boil. Mix sugar with pectin and add to the boiling raspberries. Add lemon juice and cook while stirring for about 3 minutes. Finally, add honey or syrup.
- Pass the hot raspberry mixture through a sieve and blend with an immersion blender. Pour into ice cream containers, cover the surface (directly on top) with plastic wrap, and let it cool in the refrigerator.
- Remove the cooled mixture from the fridge, take off the wrap, and wipe condensation from the sides. Cover with the lid and place flat in the freezer for 24–48 hours. Blend the sorbet using the **SORBET** program. If needed, blend twice and serve immediately.



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