



NEW Bird's Ice Cream Recipe Pack



**Add
water**

Freeze

Whisk

**Perfect Ice Cream with
no Ice Cream maker**

Bird's Vanilla Ice Cream

Prep time: 6 mins
Freezing Time: Overnight
Portions: Child - 24 x 80ml
Adult - 20 x 96ml

Ingredients:

400 ml (14 fl oz) cold water
200g (7 oz) **Bird's Ice Cream Mix**



TOP TIP:
For a richer
ice cream use
milk instead
of water

Method

1. Pour the water into a mixing bowl fitted with a whisk. Sprinkle in the **Bird's Ice Cream Mix**. Whisk on LOW speed for a few seconds to blend the ingredients together, then on HIGH speed for 5 minutes until thick, creamy and tripled in volume.
2. Transfer the Bird's Ice Cream mixture to a suitable container, cover and put to freeze overnight.
3. Cut into squares or scoop into serving bowls.

Bird's Strawberry Surprise

Prep time: 6 mins
Freezing Time: Overnight
Portions: Child - 24 x 88ml
Adult - 20 x 106ml

Ingredients:

400 ml (14 fl oz) cold water
200g (7 oz) **Bird's Ice Cream Mix**
200g (7 oz) fresh strawberries, pureed or mashed



Method

1. Pour the water into a mixing bowl fitted with a whisk. Sprinkle on the **Birds Ice Cream Mix**. Whisk on LOW speed for a few seconds to blend the ingredients together, then on HIGH speed for 5 minutes until thick, creamy and tripled in volume.
2. Lightly stir the strawberry puree through the Birds Vanilla Ice Cream mixture.
3. Transfer the mixture to a suitable container, cover and put to freeze overnight.
4. Cut into squares or scoop into serving bowls.

Note: Do not whisk the Ice Cream mix and fruit puree together during method point 1.

Bird's Neapolitan Ice Cream

Prep time:	15 mins
Freezing Time:	Overnight
Portions:	Child - 24 x 83ml Adult - 20 x 99ml

Ingredients:

400 ml (14 fl oz)

200g (7 oz)

15g (½ oz)

65g (2½ oz)

cold water

**Bird's Ice
Cream Mix**

cocoa powder

fresh strawberries,
pureed or mashed



Method

1. Pour the water into a mixing bowl fitted with a whisk. Sprinkle on the **Bird's Ice Cream Mix**. Whisk on LOW speed for a few seconds to blend the ingredients together, then on HIGH speed for 5 minutes until thick, creamy and tripled in volume.
2. Divide the Bird's Vanilla Ice Cream mixture equally into three bowls. Cover and freeze one of the bowls.
3. Whisk the cocoa powder into the second bowl of ice cream mixture. Cover and freeze.
4. Lightly stir the strawberry puree through the third bowl. Cover and freeze.
5. Freeze overnight.
6. Cut or scoop each of the ice cream flavours into 10 equal portions and place one portion of each flavour into sundae glasses. Serve immediately.

Bird's Forest Fruit Ripple

Prep time: 5 mins
Freezing Time: Overnight
Portions: Child - 20 x 82ml
Adult - 20 x 98ml

Ingredients:

400 ml (14 fl oz) cold water
200g (7 oz) **Bird's Ice Cream Mix**
50g (2 oz) forest fruits fruit puree



TOP TIP:
Sprinkle on
a few berry
fruits before
serving

Method

1. Pour the water into a mixing bowl fitted with a whisk. Sprinkle on the **Bird's Ice Cream Mix**. Whisk on **LOW** speed for a few seconds to blend the ingredients together, then on **HIGH** speed for 5 minutes until thick, creamy and tripled in volume.
2. Drizzle, cut and lightly fold the fruit puree through the Bird's Vanilla Ice Cream mixture, leaving veins of fruit through the ice cream mix.
3. Transfer the mixture to a suitable container, cover and put to freeze overnight.
4. Cut into squares or scoop into serving bowls.

Bird's Chocolate Delight

Prep time: 5 mins
Freezing Time: Overnight
Portions: Child - 24 x 82ml
Adult - 24 98ml

Ingredients:

400 ml (14 fl oz) cold water
200g (7 oz) **Bird's Ice Cream Mix**
40g (1½ oz) cocoa powder



TOP TIP:
For a richer
ice cream use
milk instead
of water

Method

1. Pour the water into a mixing bowl fitted with a whisk. Sprinkle on the **Bird's Ice Cream Mix** and cocoa powder. Whisk on LOW speed for a few seconds to blend the ingredients together, then on HIGH speed for 5 minutes until thick, creamy and tripled in volume.
2. Transfer the Bird's Ice Cream mixture to a suitable container, cover and put to freeze overnight.
3. Cut into squares or scoop into serving bowls.

Nutritional Information

Child recipe	Energy (kcal)	Fat (g)	Sat fat (g)	Carb (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)	Folate (µg)	Sodium (mg)	Total Sugar (g)	Salt (g)
Bird's Vanilla Ice Cream - 24 x 80ml portions	38.3	1.4	1.1	5.4	0.9	21.4	0.1	21.4	0.8	20.8	Trace	0.1
Bird's Strawberry Ice Cream - 24 x 88ml portions	45.9	1.7	1.3	6.5	1.1	0.0	0.21	25.7	1.0	25.0	Trace	0.1
Bird's Neapolitan Ice Cream - 24 x 83ml portions	40.9	1.6	1.2	5.6	1.0	0.1	0.1	22.7	0.8	26.9	0.2	0.1
Bird's Forest Fruit Ice Cream - 20 x 82ml portions	40.0	1.4	1.1	5.7	0.9	0.0	0.1	22.1	0.3	20.9	Trace	0.1
Bird's Chocolate Ice Cream - 24 x 82ml portions	43.5	1.8	1.3	5.6	1.2	0.2	0.2	23.6	0.6	36.7	Trace	0.1

Adult recipe	Energy (kcal)	Fat (g)	Sat fat (g)	Carb (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)	Folate (µg)	Sodium (mg)	Total Sugar (g)	Salt (g)
Bird's Vanilla Ice Cream - 20 x 96ml portions	45.9	1.7	1.3	6.5	1.1	0.0	0.1	25.7	1.0	25.0	Trace	0.1
Bird's Strawberry Ice Cream - 20 x 106ml portions	48.5	1.7	1.3	7.0	1.2	0.1	0.1	27.2	1.9	25.6	0.6	0.1
Bird's Neapolitan Ice Cream - 20 x 99ml portions	49.1	1.9	1.4	6.7	1.3	0.1	0.2	27.2	0.9	32.3	0.2	0.1
Bird's Forest Fruit Ice Cream - 20 x 98ml portions	48.0	1.7	1.3	7.0	1.1	0.0	0.1	26.5	0.4	25.1	Trace	0.1
Bird's Chocolate Ice Cream - 24 x 98ml portions	52.1	2.2	1.6	6.7	1.5	0.2	0.3	28.3	0.8	44.0	Trace	0.1

For more information please call **0845 1221 900**
or visit **www.birdsicecream.co.uk**