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# ROWZER

Recipes and suggestions

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## INTRODUCTION

ROWZER is a professional processor and emulsifier of frozen food.
Its attractive and compact design converts any food you have duly frozen previously, into an ice-cream or sorbet with a perfect texture and temperature.

The process is carried out without the need to defrost the full content of the container, and you can programme and process just the amount you will use later, without defrosting the rest, thus preserving all their initial properties.
To do this, we will freeze up to 800g of product in the 1 litre-capacity containers supplied with the appliance, at a temperature of -20ºC.

Below we detail all the specific features of the ROWZER, as well as giving you some tips for getting the best out of it.
We also include a series of recipes which you can use as a guide for preparing your own creations.

SPECIFIC FEATURES OF THE ROWZER

•Easy-to-read LCD display with a function for using up to 6 languages.

•3 independent motors. One of 250W for the vertical movement of the spindle, another of 800W for the rotation of the blades and a third for incorporating the air (15 litres per minute)

•Rectangular spindle and magnet on the blade, guaranteeing a single correct position and ensuring that the blade does not become detached when using the double processing function.

•Double processing function. This enables you process twice the portions you have selected, in two continuous cycles and without the blade becoming detached or without having to remove and replace the container several times manually. That way you can get a finer and desired texture when dealing with products that are high in water content or very rich in fat.

•The container is easy to manipulate if the spindle blocks during the process, thanks to the space the removable tray provides you to make removing the black jar easy.

•Manual cleaning system. Once the black rubber disc and the black jar have been positioned (without the container or blade), press the corresponding function button. The spindle will go down to its maximum lower position and stop. Remove then the black jar, leaving the whole spindle in sight for easy cleaning. When the cleaning is finished, put back the black jar in its starting position and the spindle will rise automatically.

## TIPS FOR BETTER PERFORMANCE OF THE ROWZER

The process

•Pour the fresh ingredients to be processed later in the container and top them up with their corresponding cream or liquid to the maximum permitted level. In many cases, the ingredients are placed in the container already homogenised.

•Smooth down the surface of the container and freeze it (-20ºC for 24 hours). It's important to stick to this temperature, otherwise the ROWZER will not be able to process the containers, due to the excessive hardness of their contents.

•Switch the Rowzer on by pressing the right-hand side button.

•The panel will ask you to place the black jar in its starting position.

•Place the blade into the black rubber disc and with the help of the magnet in it, attach it to the edge of the spindle.

•Put the container in the black jar.

•Fit in the black jar in the black rubber disc, with the handle set at the 3 o´clock position and turn it to the 6 o´clock position while pressing it upwards. The panel will ask you to enter the portions you wish to process.

•In the panel, select the number of portions by pressing the "+" and "-" buttons and then press the start button. Rowzer will progressively indicate the number of portions processed.

•Should you want to process the selected portions twice, press the corresponding button before pressing start.

•If you wish to process the whole container, indicate 10 portions in the panel.

•If you ask for more portions than there are available, the machine will process the whole container.

•Once the selected portions have been processed, a warning beep will go off. To release the air which has been pumped in during the process, press the black button at the bottom left-hand side of the front.

•Remove the black jar and take out the container. The product is ready to use. If the whole container hasn't been processed, freeze the remaining not processed portions again immediately so that the remaining frozen product doesn't lose its properties.

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## SORBETS

### Strawberry sorbet
**Ingredients**
- 500 g strained strawberry purée
- juice of 1/2 lemon
- 100 g glucose
- 60 g syrup (TPT)
- 6 g stabiliser

Boil the syrup with the lemon juice, glucose and stabiliser. Leave to cool and mix with the strawberry purée. Put into a container, leave to stand in cold for 6 hours and freeze at -20ºC.

Fresh fig sorbet
Ingredients
- 500 g fresh figs

Peel the figs and place them in the container, trying to keep the top part smooth. Freeze at -20ºC.

### Lychee sorbet
**Ingredients**
- 250 g of fresh lychees, peeled and crushed
- 20 g of glucose
- 5 g stabiliser

Heat the strained lychee juice slightly in a saucepan and pour in the glucose and stabiliser. Mix slowly with the rest of the purée to balance the temperatures. Put into a container, leave to stand for 6 hours in cold and freeze at -20ºC.

### Orange sorbet
**Ingredients**
- 500 cl of orange juice
- 25 g grated orange rind
- 100 g glucose
- 12 g stabiliser

Heat a little of the juice in a small saucepan, and dissolve the glucose and stabiliser into it. Mix slowly with the rest of the juice to balance the temperatures. Put into a container, leave to stand for 12 hours in cold and freeze at -20ºC.

### Passion fruit sorbet
**Ingredients**
- 800 g passion fruit juice
- 192 g glucose
- 26 g stabiliser

Heat a little of the passion fruit juice and dissolve the glucose and stabiliser into it. Mix slowly with the rest of the juice to equalise the temperatures. Leave to stand for 12 hours in cold and finally freeze at -20ºC in a container.

### Pear sorbet
**Ingredients**
- 1 litre of mineral water
- 200 g sugar
- juice of 1 lemon
- 500 g of pears
- 10 g stabiliser

Make a syrup by heating the water, sugar and lemon juice in a small saucepan.
Put in the peeled and cored pears and cook.
Pulverise the pears, adding syrup until you get the thickness you want.
Heat a little of it to dissolve the stabiliser into it and mix
the rest slowly.
Place in a container and leave to stand for 12 hours in cold and freeze at -20ºC.

**Green pistachio sorbet**
**Ingredients**

- 300 g of green pistachios
- 800 g mineral water
- 75 g glucose
- 50 cl syrup (TPT)
- 10 g stabiliser

Pulverise the pistachios with the mineral water and leave to stand in cold for 12 hours.
Put them through a superbag and set them aside.
Heat the syrup, glucose and stabiliser in a small saucepan.
Mix slowly with the pistachio milk
Leave to stand for 12 hours in cold and freeze in a container at -20ºC.

**Yoghurt sorbet (1)**
**Ingredients**

- 500 g of yoghurt
- 100 g milk
- 60 g glucose
- 14 g stabiliser
- 50 g syrup (TPT)

Boil the milk, syrup and glucose and add the stabiliser.
Leave to cool and add the yoghurt.
Put it into a container, leave to stand for 12 hours in cold and freeze at -20ºC.

**Yoghurt sorbet (2)**

- 500 g natural yoghurt
- 50 g powdered yoghurt
- 100 cl milk
- 50 g glucose
- 60 g sugar
- 12 g stabiliser

Heat the milk in a saucepan and dissolve the glucose, powdered yoghurt, sugar and stabiliser.
Leave to cool and slowly mix with the natural yoghurt.
Place in a container, leave to stand for 12 hours in cold and freeze at -20ºC.

**Savoury fresh almond sorbet**
**Ingredients**

- 2 kg fresh almonds
- 2.5 l mineral water
- 50 g glucose
- 25 g stabiliser

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• salt to taste

Pulverise the almonds with the mineral water and leave to stand in cold for 12 hours.
Pass them through a superbag.
Heat a little of the milk and dissolve the glucose and stabiliser.
Mix slowly with the rest of the milk to balance the temperatures.
Add salt to taste, leave to stand for 12 hours in cold and freeze at -20ºC.

**SHAKES**

Preparing a shake is as easy as adding 2 dl of cold milk to the frozen base just before putting in the container.
When it's time to process it, do so one portion at a time so that it doesn't brim over.

**Banana shake**

- 400 g of banana
- 200 g icing sugar
- 1 dl cream

Mix all the ingredients. Fill the container and freeze.

ICE-CREAMS

**Honey and mató cheese ice-cream**
**Ingredients**

- 250 g mató cheese
- 250 cl full-cream milk
- 100 g honey

Heat the milk in a small saucepan and dissolve the honey into it.
Mix and crush with the mató cheese, put into a container and freeze at -20ºC.

**White chocolate ice-cream**
**Ingredients**

- 500 cl of milk
- 165 g white chocolate
- 6 g stabiliser

Boil the milk in a small saucepan with the stabiliser.
Pour this over the chocolate you have previously grated and work it in until it is completely dissolved.
Put it into a container, leave to stand for 6 hours in cold and freeze at -20ºC.

**Mint ice-cream**
**Ingredients**

- 500 cl of milk
- 65 g sugar
- 10 g stabiliser
- 100 g fresh mint leaves

Boil the milk with the sugar and stabiliser (white base) and then leave to
cool.
Scald the mint leaves in boiling water and then cool in a bath

of water and ice.
Strain the mint leaves by pressing them with your hand and crush with the cooled white base.
Place in a container, leave to stand for 12 hours in cold and freeze at -20ºC.

**Thyme ice-cream**
**Ingredients**

- 500 cl of milk
- 63 g sugar
- 4 egg yolks
- 12 g stabiliser
- 1 bunch of thyme

Gently heat the milk, sugar and thyme in a small saucepan.
Before it comes to the boil, dissolve the stabiliser into it and pour it over the egg yolks. Heat to 85ºC, remove and leave covered to infuse.
Strain it, put it into a container, leave it to stand for 12 hours in cold and freeze at -20ºC.

**Vanilla ice-cream**
**Ingredients**

- 1 l of milk
- 8 egg yolks
- 1 whole egg
- 125 g of sugar
- 3 vanilla husks
- 20 g stabiliser

Gently heat the milk, sugar and vanilla.
Just before it comes to the boil, dissolve the stabiliser and pour it over the yolks and the egg.
Heat to 85ºC, remove and leave covered to infuse.
Strain it, put it into a container, leave it to stand for 12 hours in cold and freeze at -20ºC.

**ROQUEFORT**
**INGREDIENTS FOR 4 PEOPLE**

- 100g Roquefort
- 100g full-cream milk
- 225g mineral water

PREPARATION

1 Heat the milk with the water in a saucepan.
2 At approx. 35ºC, add the stabiliser mixed with the salt
3 Heat to 85ºC and remove.
4 Add the previously-hydrated gelatine and the Roquefort and mix with a Turmix.
5 Season with salt and pass through a fine sieve.
6 Mature for 8 hours in the refrigerator.
7 Put into the container and freeze at -20ºC.
8 Beat as required.

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**LEMON**
**INGREDIENTS FOR 4 PEOPLE**

- 225g full-cream milk
- 30g cream (half-fat 35%)
- 6g powdered creamed milk
- 9g dextrose

PREPARATION

1 In cold, mix the cream, milk, dextrose and powdered milk.
2 Heat in saucepan to approx. 35ºC, add the previously-mixed stabiliser with the saccharose.
3 heat to 85ºC, remove and cool quickly to 4ºC.
4 Mature for 12 hours in the refrigerator.
5 Add the stabiliser mix, freshly-squeezed lemon juice and grated lemon rind.
6 Mix with a Turmix until you get an even mixture.
7 Put into the container and freeze at -20ºC.
8 Beat as required.

**WASABI**
**INGREDIENTS FOR 4 PEOPLE**

- 375g full-cream milk
- 50g cream (half-fat 35%)
- 15g powdered creamed milk
- 15g dextrose
- 1.3 g stabiliser

PREPARATION

1 In cold, mix the cream, milk, dextrose and powdered milk.
2 Heat in saucepan to approx. 35ºC, add the previously-mixed stabiliser with the saccharose.
Heat to 85ºC, remove and add the wasabi mixed with the cream.
4 Cool quickly to 4ºC and mature for 12 hours in the refrigerator.
6 Mix with Turmix to homogenise and allow air to enter.
7 Put into the container and freeze at -20ºC.
8 Beat as required.

**BLACK BEER**
**INGREDIENTS FOR 4 PEOPLE**

- 225g full-cream milk
- 175g cream (half-fat 35%)
- 15g powdered creamed milk
- 190g glucose spray

PREPARATION

1 In cold, mix the cream, milk and powdered milk.
2 Heat in saucepan to approx. 35ºC, add the previously-mixed stabiliser with the glucose

spray.
3 heat to 85ºC, remove and cool quickly to 4ºC.
4 Mature for 12 hours in the refrigerator.
6 Mix with Turmix to homogenise and allow air to enter.
7 Put into the container and freeze at -20ºC.
8 Add the beer and beat.
Note: It must be beaten at least 2 hours in advance for it to take on body in the freezer.

**VANILLA**
**INGREDIENTS FOR 4 PEOPLE**

- 375g full-cream milk
- 50g cream
- 15g powdered milk
- 15g dextrose
- 1.3 g stabiliser
- 50g sugar

PREPARATION

1.Heat the milk, the cream, the powdered milk, the dextrose and the vanilla in a saucepan.
2.at 35ºC, add the sugar mixed with the stabiliser and heat to 82ºC.
3.Remove from the heat and cool quickly.
4.Strain and mature for 8 hours in the refrigerator.
5. Put into the container and freeze at -20ºC.
6.Beat by portion as necessary.

**PASSION FRUIT**
**INGREDIENTS FOR 4 PEOPLE**

- 425g passion fruit juice
- 200g mineral water
- 50g sugar
- 200g glucose
- 20g dextrose
- 1.3 g stabiliser

PREPARATION

1.Heat the mineral water in a small saucepan and when it reaches approx. 35ºC, add the sugar previously mixed with the stabiliser.
2.Next add the glucose and heat to 85ºC.
3.Remove from the heat and cool quickly.
4.Mature for 8 hours in the refrigerator.
5.Mix with the passion fruit juice.
6. Put into the container and freeze at -20ºC.
7.Beat by portion as necessary.

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**WORKING WITH HERBS AND SPICES**

During the process, the oils from the leaves and flowers of the spices are almost totally released, resulting in an exceptionally intense taste and aroma. This suggests that you should be cautious when preparing bases for sauces with herbs and spices with Rowzer, as the flavour you obtain is much more intense than that produced using traditional methods. To stabilise the colour, soak the herbs for 10-20 seconds in salted water to reduce the action of the chlorophyll. Herbs freeze much better if mixed with olive oil.

In this case, sorbets and ice-creams can be prepared using three basic procedures, where you only need to change the infusion of the spice or herb in question.

| **Sorbet** | **Mint** | **Mint (2)** |
|---|---|---|
| infusion | 500 cl mint water | 500 cl mint water |
| water | 75 g glucose | 100 g glucose |
| syrup | 100 cl syrup | 100 g syrup |
| glucose | 12 g stabiliser | |
| stabiliser | | |

**Ice-cream**
White base
infusion

**Enriched ice-cream**
English cream
infusion

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