## Tips and Tricks of the Ice Eream 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.













## 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 lemongrass syrup, garnished with a bamboo skewer of grilled pineapple and sprinkled with toasted shaved coconut

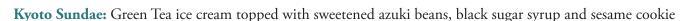
**Strawberry, Basil & Balsamic Sundae:** Strawberry ice cream, drizzled with aged balsamic vinegar reduction and garnished with deep-fried basil leaves

**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



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.













