## BEST BUY ICE CREAM MAKERS

We pick the best and easiest ice cream makers for a refreshing homemade treat to cool your lazy, hot summer

Most premium ice cream costs well over $£ 3$ for 500 ml in the shops, but making he same amount of vanilla in an ice cream maker at home costs about half that price.
That means our cheapest Lakeland Best uy ice cream maker will have paid for itself after 25 uses. But making ice cream isn't just bout saving cash. There's the satisfaction of eating your own flavour combinations, too. We made chef Heston Blumenthal's bacon nd egg flavour - and, yes, some of the tasters even came back for seconds!

Less hassle, more ice cream Our lab test has found that there's not much difference in the quality of ice cream produced by the different makers, but some are a hassle to use. Our Best Buys opposite will enhance your summer, not add to your time in the kitchen. To find out how easy ice cream makers are to master, we gave one to two families who had never used one before (see 'Families' verdict', on p34). One family was so impressed that they didn't want to give it back.
Homemade vs branded We also taste tested some homemade ice cream gainst the Best Buy Green \& Black's Organic Vanilla (see p70). Although about two thirds preferred the shop-bought version, many found the homemade one creamier.


Making your own vanilla ice cream using organic ingredients in a Best Buy ice cream maker costs between $£ 2.06$ and $£ 2.50$ for 500 ml . That works out, on average, to be $£ 1.76$ cheaper than the Best Buy Green \& Black's Organic Vanilla which costs $£ 4.10$ for 500 ml .


Many ice cream makers have a removable bowl which needs 24 hours of pre-freezing before use - so it's worth considering bowl size before you buy one of these, as it can vary. However, if you have a small freezer, you needn't rule out an ice cream maker. I was worried that the bowl wouldn't fit in my freezer drawer (which is quite small), butit fitted perfectly well, with room to spare and you can even use the bowl to store things in.

## LISA GALLIERS

WHICH? EXPERT
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THE NUMBER OF TIMES OFIMES TO USE THE LAKELAND BEST BUY BEFORE IT PAID FOR ITSELF


How we test
We make two recipes to see how well ice cream makers cope with churning and incorporating them in rum to see the effects on the ice cream

Sorbets and frozen yogurts If you're after a lighter treat, or want to try ou vailla ice cream recipe, check out our FAQs ,which.co.uk/ where you'll find our favourite recipes.


CUISINART ICE-CREAM DUO, ICE40 £100
WHICH? TEST SCORE $72 \%$
WRICH? TEST SCORE $72 \%$ PROS Twin bowls allow two different flavours to be made at once, with great results. Its easy to set up and use, too
coNS Its larger size makes it harder to store than others. FULL REVIEW www.which.co.uk/icecreammakers WHICH.CO.UK TARGET ONLINE PRICE £97 CHEAPEST HIGH STREET STORE John Lewis also available at independents, Amazon


GINO D'ACAMPO EK0526 £60 wHICH? TEST SCORE 71\%
PROS This maker churns great ice cream quickly and easily. It's not too noisy and it's simple to set up, too. CONS We found an error in the instruction booklet regarding the freezing temperature (it should read $-18^{\circ} \mathrm{C}$ ). FULL REVIEW www.which.co.uk/icecreammaker which.co.uk target online price £60 CHEAPEST HIGH STREET STORE Robert Dyas also available at independents


LAKELAND MY KITCHEN 13649 £40 WHICH? TEST SCORE 68\%
PROS This great-value maker churns good ice cream quickly and quietly. It's easy to remove and it comes with a scoop. CONS It has a small filler-hole which can make it messy when adding the ingredients. It only comes with three recipes. ULL REVIEW www.which.co.ukicecreammakers which.co.uk target OnLINE PRICE £40
CHEAPEST HIGH STREET STORE Lakeland ALSO AVAILABLE AT Exclusive to Lakeland

Q\&A FOR PERFECT ICE CREAM

Do I have to chill my mixture?
If heating a mixture (for custard-based recipes) it needs cooling and chilling before pouring into the maker - even if it has a built-in freezer. Do all recipes need ingredients to be heated? No, there are many 'cold' recipes. For best results, chill ingredients in the fridge first. How long does it take? Churning takes between $10-40$ minutes, depending on the machine and room
temperature. The mixture then needs reezing for an hour or two (depending n the model - see instructions). How can I tell when it's properly churned? The mixture increases in volume and gets thicker, resembling 'soft-scoop'. The paddle turns the opposite way when it gets too thick. What can I make apart from ice cream? There are lots of options - frozen yogurt, sorbet or low-fat ice cream

# TEST LABICECREAMMAKERS 

BEST BUYS FROM £40 TO 100 －CUISINART GETS TOP TEST SCORES BUT LAKELAND IS BEST FOR VALUE

## Families verdict：We asked two families to try two Magimix ice cream makers

## THE CARTER FAMILY

The Carters tried out the Magimix Gelato Chef 2200 （£250），which has a built－in freezer，so there＇s no need to pre－freeze a bowl．
The Carters said the ice cream maker was a＇real hit＇．They found
it easy to use，and thought the quantity made（about 800 ml ） was perfect for a family of five． Mum Lesley said：＇It＇s excellent． We want to keep it；we＇ve had so much fun and saved ourselves a fortune，too＇


THE ARKELL FAMILY The Arkells tried out the Magimix Le Glacier 1.1 （£40） model，which has a removable bowl that needs pre－freezing． Mum Jo said：＇The ice cream is delicious－it＇s as tasty as the
shop－bought stuff．＇On the downside，the machine was slightly too small for a family of six，but they all enjoyed making ice cream and didn＇t find it too complicated as the instructions were clear．


WHICH？TEST PERFORMANCE
SPECIFICATION

a one litre per bowl

## Using the table

Specification
Price For Best Buys we give the lowest high street price．If we can＇t find a model there，we give an online price．Prices for others are a guide． Freezer space Bowl height and diameter in cm ．

## Test performance

Time How long it takes to make ice cream， including churning and freezing time．

Quality The appearance，texture，taste and overall satisfaction with the ice cream； $\star \star \star \star \star$ means it＇s well churned，evenly frozen and looks appetising．Noise How noisy it is；$\star \star \star$ means a whirring noise； $\star$ means voices need to be raised．Setting up How easy the ice cream maker is to put together；$\star \star \star \star \star$ means it＇s simple； $\star \star \star \star$ means gentle force is needed to
assemble it correctly．Unloading How easy it is to remove the ice cream from the bowl； $\star \star \star \star \star$ means it＇s easy；$\star \star \star$ means most of it＇s easy to remove but the bowl may be a bit small or the paddle may get in the way．Ease of use Overall ease of use， taking into account instructions，using the appliance，how easy it is to take apart and to clean all the parts．

Score
Ignores price and is based on：
Quality of ice cream
Noise
Time to make ice cream

For more，see www．which．co．uk／ icecreammakers

