

# Jenis Splendid Ice Creams At Home



Jenis splendid ice creams at home have become a delightful trend for dessert lovers and home cooks alike. Known for their rich flavors, creamy textures, and unique ingredients, Jenis Splendid Ice Creams have carved a niche in the world of gourmet ice creams. The good news is that you can recreate these fabulous treats right in your own kitchen! This article will guide you through the essential aspects of making Jenis-style ice creams at home, offering tips, recipes, and insights into the ingredients that make them so special.



# Understanding Jenis Splendid Ice Creams

Jenis Splendid Ice Creams was founded by Jenis Basset in 2002, and it quickly gained a reputation for its artisanal approach to ice cream making. The brand is celebrated for its innovative flavors, high-quality ingredients, and commitment to sustainability. Unlike conventional ice creams, Jenis ice creams are made using fresh, local, and often organic components. The resulting products are not only delicious but also lower in air content and higher in butterfat, giving them a creamier mouthfeel.

## The Philosophy Behind Jenis Ice Creams

The philosophy behind Jenis Splendid Ice Creams can be summarized in a few key points:

1. **Quality Ingredients:** Using fresh dairy, fruits, and flavorings sourced from local farms.
2. **Creative Flavors:** Experimenting with unusual combinations, from savory to sweet.
3. **Sustainability:** Focusing on eco-friendly practices, including sourcing ingredients responsibly and using compostable packaging.
4. **Community Engagement:** Supporting local economies and fostering a sense of community through shared love for ice cream.

## Essential Ingredients for Making Jenis-Style Ice Creams

To create your own version of Jenis Splendid Ice Creams at home, you'll need a selection of high-quality ingredients. Here's a breakdown of what you'll need:

### Dairy and Cream



- Whole Milk: Provides a creamy base.
- Heavy Cream: Adds richness and enhances the mouthfeel.
- Egg Yolks (optional): For custard-style ice creams, egg yolks can create a smooth texture and rich flavor.

## Sweeteners

- Granulated Sugar: The most common sweetener.
- Brown Sugar: Adds depth and a hint of molasses flavor.
- Honey or Maple Syrup: For unique flavor profiles.

## Flavorings and Mix-ins

- Vanilla Beans: For a natural and intense vanilla flavor.
- Fresh Fruits: Pureed or chopped, depending on the flavor you want to achieve.
- Chocolate: High-quality chocolate or cocoa powder for chocolatey flavors.
- Nuts and Spices: To introduce crunch and aromatic elements.

## Basic Ice Cream Base Recipe

To start your journey into homemade Jenis-style ice creams, you'll need a basic ice cream base. Here's a simple recipe that you can customize:

## Ingredients

- 2 cups whole milk



- 1 cup heavy cream
- $\frac{3}{4}$  cup granulated sugar
- 1 tablespoon vanilla extract (or 1 vanilla bean, scraped)
- Pinch of salt
- 4 large egg yolks (optional for custard style)

## Instructions

1. **Combine Ingredients:** In a medium saucepan, combine the milk, sugar, and salt. If using a vanilla bean, split it and scrape the seeds into the mixture. Heat over medium heat until the sugar dissolves, stirring occasionally.
2. **Temper the Egg Yolks:** (if using) In a separate bowl, whisk the egg yolks. Slowly pour about a cup of the hot milk mixture into the yolks while whisking constantly. This tempers the yolks and prevents them from scrambling.
3. **Cook the Mixture:** Return the tempered mixture to the saucepan. Cook on medium-low heat, stirring constantly until it thickens slightly and coats the back of a spoon (about 170°F).
4. **Chill:** Pour the mixture through a fine-mesh sieve into a bowl to remove any lumps. Stir in the heavy cream and vanilla extract. Cover and refrigerate for at least 4 hours, preferably overnight.
5. **Churn:** Once chilled, churn the mixture in an ice cream maker according to the manufacturer's instructions.
6. **Freeze:** Transfer the churned ice cream to an airtight container and freeze for at least 4 hours before serving.



# Customizing Your Ice Cream Flavors

One of the joys of making Jenis-style ice creams at home is the ability to customize flavors. Here are some popular flavor ideas to get you started:

## 1. Brown Butter Almond Brittle

- Additions: Brown butter, chopped almonds, and pieces of brittle.
- Process: Brown the butter in a saucepan, then mix it into the base before churning. Add the chopped almonds and brittle during the last few minutes of churning.

## 2. Strawberry Buttermilk

- Additions: Fresh strawberries and buttermilk.
- Process: Puree fresh strawberries and mix them into the base along with buttermilk for a tangy flavor.

## 3. Dark Chocolate and Sea Salt

- Additions: High-quality dark chocolate and sea salt flakes.
- Process: Melt dark chocolate and mix it into the base before churning. Sprinkle sea salt on top after freezing.

## 4. Honey Lavender

- Additions: Dried lavender and honey.



- Process: Infuse the milk with dried lavender by steeping it in the warm milk mixture. Sweeten with honey instead of sugar.

## Tips for Perfect Homemade Ice Cream

To achieve the best results when making Jenis-style ice creams at home, consider these helpful tips:

- Use an Ice Cream Maker: This is crucial for achieving the right texture. If you don't have one, consider investing in a good quality machine.
- Chill Everything: Ensure that your base is thoroughly chilled before churning. This helps to create a smoother texture.
- Don't Over-Churn: Over-churning can lead to a grainy texture. Stop when the ice cream is soft-serve consistency.
- Add Mix-ins at the Right Time: To prevent sinking, add heavier mix-ins (like chocolate chunks or nuts) during the last few minutes of churning.
- Store Properly: Use an airtight container to minimize ice crystals and maintain freshness in the freezer.

## Conclusion

Creating your own Jenis splendid ice creams at home is not only a rewarding culinary adventure but also a way to impress family and friends with gourmet flavors. By using quality ingredients, experimenting with different flavors, and following a few simple steps, you can enjoy delicious, artisanal ice creams without leaving your kitchen. Whether you prefer classic flavors or daring combinations, homemade Jenis-style ice creams will become a beloved treat for any occasion. So grab your ice cream maker, and let your creativity flow as you embark on this delightful frozen journey!



## **Frequently Asked Questions**

### **What are the most popular flavors of Splendid Ice Creams that can be made at home?**

Some of the most popular flavors include vanilla bean, chocolate fudge brownie, and salted caramel. These can be made using simple ingredients like cream, sugar, and flavorings.

### **What ingredients are essential for making Splendid Ice Creams at home?**

Essential ingredients include heavy cream, whole milk, sugar, and flavorings such as vanilla extract, cocoa powder, or fruit purees.

### **Can I make dairy-free versions of Splendid Ice Creams at home?**

Yes, you can use coconut milk, almond milk, or cashew cream as dairy-free alternatives to create delicious ice creams.

### **What equipment do I need to make Splendid Ice Creams at home?**

You will need an ice cream maker for best results, but you can also use a blender and a freezer-safe container if you don't have one.

### **How can I achieve a creamy texture in homemade Splendid Ice Creams?**

To achieve a creamy texture, ensure that you churn the ice cream mixture thoroughly and let it freeze for several hours to allow air to incorporate, which prevents ice crystals from forming.

### **Are there any tips for adding mix-ins to homemade Splendid Ice**



## Creams?

Add mix-ins like nuts, chocolate chips, or fruit chunks during the last few minutes of churning to ensure they are evenly distributed without breaking down.

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### **How to Make Fried Rice | Fried Rice Recipe - Food Network**

Add the soy sauce, sesame oil and rice and stir-fry for 2 to 3 minutes. Add the meat, peas, and reserved egg, cook, stirring until heated through, about 2 to 3 minutes. Serve immediately.

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