

SALLY'S AT HOME



Tag @sallysireland and use #SallysatHome



Included in your kit is...

- 1 metal rolling tray.
- 2 metal spatulas.
- 1000 ml of our signature ice cream base.
- 5 of our signature ice cream tubs & spoons.
- 5 recipes to create 5 of our signature ice creams.
- Toppings for your ice creams.
- 3 of our amazing sauces.



Step 1

Please consume the ice cream base in the flask within **7 days** of receiving your kit. Refrigerate the flask until ready to use.

Wash utensils with warm soapy water before use. Remove the package from the wrapping and crush ingredients in the tray with the spatulas provided.

Step 2

Once your ingredients are crushed finely, Add **100 ml** of our ice cream base from the flask to the metal tray. The results work better if you pre-cool the tray in the freezer for a half hour before you start to make the ice cream. Spread the mix with the ingredients until all of the pan is covered with a flat layer of our base evenly across the tray.



Step 3

Freeze for 30 minutes in your house freezer on a low temp setting. **IMPORTANT** For best results remove the tray after 30 min and re-chop the base into a ball and then re-spread. Your ice cream should be quite **pasty** now. This is the texture you are aiming for. This technique helps freeze all layers of the ice cream allowing for a creamier texture.

Step 4

Freeze the tray and spatulas for a minimum of **1-2 hours**. After the freezing period, remove the tray from the freezer. **IMPORTANT** Roll the ice cream lengthways as this will make the ice cream rolls thicker allowing them to stay frozen for longer. Grab your spatula and hold it at a **45 degree angle**. You need to do this quickly for all rolls. Use both spatulas if needed.





Step 5

Use a tongs to place the rolls into our provided cups. Decorate with your favourite toppings included & finish the ice cream with your selected sauce. Dig in & enjoy !



Step 6

Snap photos of your new creations & share them with us using the handle @sallysireland on Instagram & Tik Tok !

Tips

Freezing time - As our super cooled ice pans in store freeze our product at -30°C, your domestic freezer will not be as fast or efficient. Try to be patient and enjoy the process, we created this home kit not just for you to enjoy the ice cream at home, but to distract yourself from this global pandemic and share some of our knowledge. The making is just as much fun as the eating. Set your freezer to the lowest setting possible and wait for a minimum of **1-2 hours**, each freezer may have different results. Lay the tray **flat** in the freezer at all times.

The Key is Texture - We recommend re-scraping the ice cream after the first **30 minutes** of freezing, scrape the ice cream base into a **ball** & once the base is a **pasty like texture**, re-spread it flat. This allows for the ice cream to be blended correctly, it is easier to roll and results in a better finish.

Wash utensils with warm soapy water before use and dry them after each use.



Lengthways Rolling - Roll the ice cream vertically or **lengthways**, you should aim to roll the ice cream with longest area, this allows for thicker rolls which will resemble our ice cream rolls better. The thicker rolls allow it to stay frozen longer for your enjoyment.

Allergens - Our Ice Cream base is gluten free & contains dairy but some of our ingredients contain **nuts, milk, wheat, soya, sugar, eggs & food colourings**. Allergens may cross contaminate, we would advise against anyone with the above allergies from using this kit.

HAVING TROUBLE?



If you have any issues, slide into our DMs on Instagram / Tik Tok @sallysireland or email us on sallysireland@gmail.com.

