

Junket Rennet Tablet Recipes

VANILLA ICE CREAM

3 "JUNKET" Rennet tablets
2 tablespoons cold water
3 cups whole milk
2 cups heavy whipping cream
1 cup sugar
4 tsp vanilla

Dissolve "JUNKET" Rennet Tablets in cold water by crushing. Set aside. Combine remaining ingredients in saucepan. Heat while stirring to lukewarm (110° F). Remove from stove. Add dissolved tablets. Stir a few seconds and pour immediately into freezer can. Let set at room temperature until firm and cool. Freeze ice and salt mixture (4 parts ice to 1 part ice cream salt). Turn freezer about 10 minutes. Remove dasher. Repack with ice and salt and let set until ready to serve.

CHOCOLATE ICE CREAM

2 "JUNKET" Rennet tablets
2 tablespoons cold water
3 cups milk
1 cup heavy cream
1 1/4 cups sugar
1 1/2 ounces chocolate
1 teaspoon vanilla

Dissolve "JUNKET" Rennet Tablets in cold water. Melt chocolate over hot water and add 1/4 cup of the sugar. Add milk and cream, a little at a time, stirring until smooth after each addition. Add rest of sugar and warm to LUKEWARM - not hot. Add vanilla and dissolved tables. Stir a few seconds, pour immediately into freezer can, and let set at room temperature until firm and cool. Freeze in ice and salt mixture (4 parts ice to 1 part ice cream salt). Turn freezer about 10 minutes. Remove dasher. Repack with ice and salt and let set until ready to serve.

FRESH STRAWBERRY ICE CREAM

1 "JUNKET" Rennet Tablet
1 tablespoon cold water
2 cups milk
1 cup heavy cream
3/4 cup sugar
1 tablespoon lemon juice
1 1/2 cups sweetened fresh crushed strawberries

Dissolve "JUNKET" Rennet Tablets in cold water. Warm milk, cream and sugar to LUKEWARM - not hot, stirring constantly. Remove from stove. Be sure the sugar is dissolved. Add the dissolved tablet. Stir a few seconds, pour immediately into freezer can and let set at room temperature until firm and cool. Freeze in ice and salt mixture (4 parts ice to 1 part ice cream salt). Turn freezer until the mixture becomes a soft mush. Add lemon juice and sweetened crushed strawberries. Finish freezing. Repack with ice and salt and let set until ready to serve.

FRESH RASPBERRY DESSERT

1 "JUNKET" Rennet Tablet
1 tablespoon cold water
1 pint milk
3 tablespoons sugar
1 teaspoon vanilla
3/4 cup fresh raspberries

Make rennet-custard according to directions above. Chill in refrigerator. Just before serving, put the fresh raspberries on each dish of rennet-custard and sprinkle with sugar if desired.

STRAWBERRY BAVARIAN

1 "JUNKET" Rennet Tablet
1 tablespoon cold water
1 pint milk
1/2 cup whipping cream
7 tablespoons sugar
1 teaspoon strawberry flavoring with few drops red food color
4 strawberries

Make rennet-custard according to recipe above, using strawberry flavoring in place of vanilla and adding food color with 3 tablespoons sugar and flavoring. Chill in refrigerator. When ready to serve, whip the cream and just before it is stiff, add 4 tablespoons of the sugar and a few drops of food color. Mix thoroughly together. Put on top of each dish of rennet-custard and garnish with whole strawberries.

