

Jude's

**ICE CREAM
& DESSERTS**

**PLANT BASED
RECIPE COLLECTION**



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Welcome to the Jude's Plant Based Recipe Collection!

We've loved designing these delightful scoops, bakes and puds for you to enjoy at home. Our Raw Bars pack a punch for your mid-morning pick me up, our ice creams are a great accompaniment to your own special bakes, and the Butterscotch & Walnut Pudding is the perfect showstopper at your next gathering.

These ice cream recipes come straight from our test kitchen. We've taken years of tasting and testing to create our indulgent plant based ice cream range, and distilled this into simple and delicious recipes for your kitchen at home. If you have an ice cream maker that's great, if not you can still use a good old fashioned whisk and bowl.

The bakes and puds in this collection have been beautifully designed by our friend and collaborator, the super talented Georgina Fuggle. As ever it has been such a pleasure working with her on these perfect pairings for our ice cream scoops.

As a company, we want to introduce more and more people to the delights of plant based ice cream. Why? Because it tastes amazing, and it's better for our planet. We work with Professor Mike Berners-Lee and his team at Small World Consulting who have calculated that plant based ice cream has a lower carbon footprint by approximately 40% and uses up to 80% less land in the production of ingredients. It's better for the climate, and benefits habitats and biodiversity on our beautiful planet.

We think it tastes all the better for it. We hope you do too.

THE JUDE'S TEAM

A FEW TIPS



FREEZING ICE CREAM WITHOUT A MACHINE

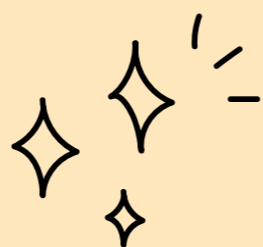
Pour the mixture into a shallow, wide, freezer proof container and freeze for 1 hour, until the mixture freezes, forming a border around the edge. Break up the ice crystals with a fork or whisk and return to the freezer. Repeat this whisking every 30 minutes or so, until evenly set and too thick to fork. It should take 2-3 hours. When making ice cream without a machine you won't be able to serve soft, so simply freeze for at least four hours before serving.

ICE CREAM MACHINES

There are a few different varieties of ice cream maker – some have an in-built freezer and others need you to freeze the bowl for 24 hours in advance. They also take different times to churn your ice cream, so please check the instructions for timings.

MELTING COCONUT OIL

Place the coconut oil in a microwaveable bowl and microwave for 10 second intervals until completely melted. Alternatively, you can use a warm water bath.



PEANUT BUTTER SHARING COOKIE



PEANUT BUTTER SHARING COOKIE

Chewy, gooey, nutty, sharing cookie, topped with your favourite ice cream. Grab a spoon and dig in!

SERVES 8-10

**MAKES A 28CM
(11 INCH) COOKIE**

200g (7oz) plant based unsalted butter, softened

200g (7oz) light brown soft sugar

100g (4oz) golden caster sugar

150g (6oz) smooth peanut butter

1 teaspoon vanilla extract

300g (10oz) plain flour

½ teaspoon bicarbonate of soda

1 teaspoon baking powder

½ teaspoon sea salt

150g (6oz) salted peanuts, roughly chopped

Jude's ice cream of choice, to serve

Beat the butter and sugars together for 1-2 minutes, until light and fluffy. Add the peanut butter and vanilla extract. Sift the flour, bicarbonate of soda and baking powder together; sprinkle the salt over. Stir into the butter mixture with half of the salted peanuts and mix to form a thick dough.

Preheat the oven to 180°C/Fan 160°C/gas mark 4.

Spoon the cookie dough into an oven safe frying pan and roughly flatten into the edges using the back of a spoon. Sprinkle over the remaining peanuts and bake for 20-25 minutes, until pale golden.

Leave to cool for a few minutes (being cautious of the hot frying pan handle) before serving on the centre of the table with scoops of ice cream in the middle.

Dig in!

STRAWBERRY ICE CREAM



STRAWBERRY ICE CREAM

Nothing screams summer more than strawberries and (ice) cream, and you can make this recipe with a plant based milk of your choice. Once you've cracked this recipe you can try it with any jam or puree of your choice for a fresh and fruity scoop.

SERVES 6-8

**MAKES 1 LITRE
(1 ¾ PINTS)**

550ml (18 ½ Fl oz)
plant based milk
of your choice

300g (10 ½ Fl oz) good
quality strawberry jam

2 teaspoons xanthan
gum (you can find it in
the free from section
of supermarkets)

150g (5oz) coconut oil,
melted

A pinch of salt

Add the plant based milk and strawberry jam into your blender or jug, blend for 10 seconds.

Add the xanthan gum into the mixture gradually while blending, for about 30 seconds.

Pour in the melted coconut oil in a steady stream while blending, for about 30 seconds.

Add the salt and blend for a further 10 seconds.

Pour into an ice cream machine and churn to a soft set, following the manufacturer's instructions. For soft and smooth ice cream serve straight away.

For perfect scoops, empty into a freezer-proof container to freeze for at least 4 hours. Remove from the freezer and allow the ice cream to soften for 15 minutes before scooping.

Serve with chopped fresh strawberries. Delicious!

CASHEW, ORANGE & COCOA
RAW BUSTER BARS



CASHEW, ORANGE & COCOA RAW BUSTER BARS

Chewy and moreish, these super simple no bake bars are the perfect on the go plant based fuel!

MAKES 14-16 BARS

600g packed,
soft pitted dates

100g (4oz) rolled oats

35g (1oz) cocoa powder

50g (2oz) whole
chia seeds

50g (2oz) unsweetened
shredded coconut

150g (6oz) cashew nuts,
roughly chopped

Zest of 2 oranges
+ 1 tablespoon
fresh orange juice

200g plant based
chocolate, melted

Brush a 28cm x 22cm shallow baking tray with olive oil and line with cling film.

Place the dates, oats, cocoa powder and chia seeds in the large bowl of the food processor and blitz until the mixture is thick. Throw in the coconut, cashew nuts, orange zest and orange juice and continue to whiz until the mixture 'comes together'. This might take 3-4 minutes but rest assured, it will suddenly 'clump'.

Spoon into the prepared tin, smoothing over and pressing firmly down with the back of an oiled spoon. Place in the fridge to chill and firm up for 3-4 hours. Remove from the fridge and pour over the melted chocolate, smooth over with a palette knife. Return to the fridge to harden.

Slice into chunky bars.

THE ULTIMATE VANILLA ICE CREAM



THE ULTIMATE VANILLA ICE CREAM

Vanilla is the ultimate ice cream. Smooth, delicate in flavour, and the launch pad for so much creativity. Make this simple recipe your own by using your go-to plant based milk.

SERVES 6-8

**MAKES 1 LITRE
(1 ¾ PINTS)**

2 teaspoons of xanthan gum (you can find it in the free from section of supermarkets)

150g (5oz) sugar

700ml (24 Fl oz) plant based milk of your choice

150g (5oz) coconut oil, melted

1 tablespoon of good quality vanilla extract

A pinch of salt

Mix the xanthan gum with the sugar.

Add the sugar-xanthan gum mixture into the plant based milk gradually while blending with a hand blender, for about 30 seconds.

Pour in the melted coconut oil in a steady stream while blending for about 30 seconds.

Add the vanilla extract and salt, blend for a further 10 seconds.

Pour into an ice cream machine and churn to a soft set, following the manufacturer's instructions. For soft and smooth ice cream serve straight away.

For perfect scoops, empty into a freezer-proof container to freeze for at least 4 hours. Remove from the freezer and allow the ice cream to soften for 15 minutes before scooping.

Enjoy!

BUTTERSCOTCH & WALNUT PUDDING



BUTTERSCOTCH & WALNUT PUDDING

This nostalgic Butterscotch & Walnut Pudding is a warming, hearty family favourite. Food for the soul.

SERVES 6

FOR THE SPONGE

200g (7oz) dates,
roughly chopped

1 ½ teaspoons
bicarbonate of soda

100g (4oz) plant
based butter

150g (6oz) light
brown sugar

50g (2oz) plant
based yoghurt

175g (6oz)
self-raising flour

½ teaspoon
baking powder

60g (2oz) walnuts,
roughly chopped

BUTTERSCOTCH SAUCE

100g (4oz) caster sugar

25g (1oz) plant
based butter

250ml (9Fl oz)
plant based cream

Pinch of sea salt

Preheat the oven to 180°C/fan 160°C/gas mark 3.
Brush a 2 litre ovenproof dish with a little olive oil.

Empty the chopped dates into a medium sized bowl,
sprinkle over the bicarbonate of soda and pour over
200ml boiling water. Leave to soak for 8 minutes.

Meanwhile, whisk the plant based butter with the sugar
until light and fluffy. Whisk in the yoghurt and continue
to mix for a minute until well combined. Add the flour
and baking powder into the bowl and mix well. Pour
the softened dates and their soaking liquid into the
bowl and whisk together for 1-2 minutes. The mixture
should be light and fluffy. Spoon the mixture into the
prepared dish and scatter over the walnuts. Bake for
25-30 minutes, until the pudding is just firm to touch.

Meanwhile, make the butterscotch sauce. Dissolve the
caster sugar with 3 tablespoons of cold water over a
low heat. Bring to the boil but don't stir at all. When
the sugar is a dark golden caramel, beat in plant based
butter. Remove from the heat and stir through the plant
based cream and a pinch of sea salt.

While the pudding is still hot, poke holes over the
surface and pour over half the sauce. Set the rest of
the sauce aside. Leave to stand for 10 minutes and serve
warm with the rest of the sauce, also warmed through.
This pudding is great topped with our [Plant Based
Vanilla ice cream](#) or [Plant Based Madagascan Vanilla
Custard](#) if you prefer!

DARK CHOCOLATE ICE CREAM



DARK CHOCOLATE ICE CREAM

A wonderfully rich and indulgent, velvety-smooth ice cream that's a guaranteed crowd pleaser.

SERVES 6-8

**MAKES 1 LITRE
(1 ¾ PINTS)**

180g (6oz) plant based dark chocolate (70% cocoa solids minimum)

75g (3oz) coconut oil, melted

2 teaspoons xanthan gum (you can find it in the free from section of supermarkets)

105g (4oz) sugar

650ml (22 Fl oz) plant based milk of your choice

A pinch of salt

Microwave the chocolate in 30 second intervals until half melted, then microwave further in 10 second intervals until fully melted. Alternatively, use a bain marie to melt the chocolate. Mix with the melted coconut oil to form a smooth ganache. Set to one side.

Mix the xanthan gum with the sugar.

Add the sugar-xanthan gum mixture into the plant based milk gradually while blending with a hand blender, for about 30 seconds.

Pour in the melted coconut oil and chocolate mixture in a steady stream while blending, for at least 30 seconds or until combined.

Add the salt, blend for a further 10 seconds.

Pour into an ice cream machine and churn to a soft set, following the manufacturer's instructions. For soft and smooth ice cream serve straight away.

For perfect scoops, empty into a freezer-proof container to freeze for at least 4 hours. Remove from the freezer and allow the ice cream to soften for 15 minutes before scooping. Enjoy!



For a delicious nutty twist, use hazelnut or almond milk!

Like it a little salty? Simply add 1 teaspoon of flaky sea salt (or ½ teaspoon of fine sea salt) for the perfect Chocolate Sea Salt scoop.

CLASSIC SHORTBREAD



CLASSIC SHORTBREAD

A sweet, crumbly delight, this plant based Shortbread is perfect for afternoon snacking, ice cream topping and tea dipping!

MAKES 16

275g (10oz) plain flour,
plus extra for dusting

80g (3oz) caster sugar,
plus 1 tablespoon

½ tablespoon cornflour

150ml (5Fl oz)
light olive oil

Zest of 2 lemons

Preheat the oven to 180°C/ fan 160°C/ gas mark 4.

Line a 20cm x 20cm square tin. Whizz the flour, sugar, a pinch of salt and the cornflour in a food processor and mix briefly, then add the lemon zest and drizzle in the olive oil, pulsing the food processor blades until you get a soft, golden dough. Remove from the processor and empty spoonfuls into the base of the prepared tin. Using the back of an oiled spoon, smooth out the dough.

Sprinkle the remaining sugar over the shortbread and bake for 20-22 minutes until just brown. Leave to cool completely and cut into chunks.

SALTED CHOCOLATE MUD PIE



SALTED CHOCOLATE MUD PIE

Chocoholics rejoice! This perfect pie is made with a biscuity base and rich chocolate filling.

SERVES 6

**MAKES A 20CM
(7 ½ INCH) PIE**

FOR THE CRUST

260g (9oz) oreo cookie
(approximately 25
cookies!)

100g (4oz) plant based
butter, melted

FOR THE FILLING

4 tablespoons cornflour

240ml (8 Fl oz) oat milk

160ml (6 Fl oz) coconut
cream

100g (4oz) golden
caster sugar

3 tablespoons cocoa
powder

175g (6oz) plant based
dark chocolate, roughly
chopped

Sea salt, to garnish

Line a 20cm (7 ½ inch), loose bottomed, shallow cake tin. To make the biscuit base, put the oreos (including the cream in the centre of the biscuits) into a food processor and blitz, scraping down the sides occasionally, for 2-3 minutes or until the crumbs are fine. Add the plant based melted butter and continue to process until the mixture comes together.

Spoon the crumb into the prepared cake tin and press the crust up the sides to create a substantial edge or use a straight sided glass to further compact the bottom and sides and create a professional finish. Try to get the crust to the thickness of a one pound coin. Refrigerate for 1 hour or until firm.

Empty the cornflour into a small bowl and slake in with 2-3 tablespoons of the oat milk, this will prevent lumps forming. Empty the remaining oat milk, coconut cream, caster sugar and cocoa powder into a medium sized pan and pour in the cornflour mixture. Transfer to a medium heat and bring the pan to a simmer, stirring all the time. Continue to cook for 5 minutes, until the mixture has thickened. Remove from the heat and stir through the chocolate which will melt in the residual heat of the pan. Continue to stir until the chocolate has completely melted.

Pour the warm mixture into the prepared tart case and allow to cool in the fridge for 4 hours or, preferably, overnight. Just before serving, sprinkle with sea salt and cut into slices.

STRAWBERRY SHORTBREAD SUNDAE



STRAWBERRY SHORTBREAD SUNDAE

Plant Based Strawberry ice cream piled high with crumbly shortbread, fresh strawberries and green pistachios. Add lashings of our Strawberry Coulis for good measure!

MAKES 4 SUNDAES

FOR THE STRAWBERRY & VANILLA COULIS

2 tablespoons cold water

1 tablespoon caster sugar

200g (7oz) strawberries, stalks removed and halved

½ teaspoon vanilla extract, optional

A squeeze of lemon juice, optional

TO SERVE

Handful of pistachio nibs

Fresh strawberries, sliced

Crumbled shortbread (See page 18 for our Shortbread recipe)

8-10 scoops of Plant Based Strawberry ice cream (See page 8 for our Strawberry Ice Cream recipe)

To begin, make your strawberry coulis. Pour the water into a medium saucepan and stir in the sugar. Over a medium heat, bring the sugar syrup to a simmer and drop the strawberries into the saucepan.

Cook the strawberry halves for 5-6 minutes until they collapse and soften. Remove from the heat and allow the sauce to cool for a couple of minutes. If using, stir through the vanilla extract and lemon juice.

Using a stick blender, puree the mixture until smooth. Either pass through a sieve to ensure a beautifully smooth coulis or if you're satisfied, leave just as it is. Cool and store for up to 2 days in the fridge.

To assemble the sundae, simply put fresh, cut strawberry and shortbread chunks at the bottom of each sundae glass. Add a layer of strawberry ice cream and repeat. Top with strawberry coulis and pistachio nibs.



To make this even easier, you can use our very own [Jude's Strawberry Coulis](#).



OUR STORY
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One man dreamed of creating the most unbelievably delicious ice cream. It came out of the blue, but it made sense. He loved a scoop or two of the good stuff and had often talked about making something with his own two hands; a real product for real people. He set to work in his small barn in Hampshire and when his wife decided to join him he named the company after her.

Jude's was soon working with top chefs, designing new flavours for their menus. We've tasted and tested literally thousands of recipes over the years and won over 100 Great Taste Awards. Our products are now available in restaurants, supermarkets and farm shops up and down the country (and beyond!).

For us it's not only about ice cream. We're on a mission to pioneer radical change in our industry by making the most delicious craft ice cream whilst treading lightly on our beautiful planet. We're committed to reducing our carbon intensity per litre of ice cream by 43% by 2030 ([track our progress here](#)), and at every step we are making more sustainable choices. We've installed solar panels on our Twyford ice cream factory, replaced plastic spoons with wooden ones, and support biodiversity and rewilding projects like peatland restoration in Carrifran, Scotland.

We're passionate about people. Our wonderful team of course, and our charities, Resurgo Spear, Home for Good and the Sanctuary Foundation. That's why we're a BCorp, one of a growing number of companies who are choosing to use business as a force for good.

We make take-home tubs in plant based, dairy and lower calorie flavours, as well as lower sugar treats for kids and a growing range of desserts. So cosy up and tuck into an old favourite, or go wild and try something new.

Our mission is to knock your socks off. Every time.



## ACKNOWLEDGEMENTS



Jude's has been a team effort from day one, drawing on the amazing talents of our team, our suppliers and a wide group of brilliant creatives. The production of this recipe book has been no different and a massive thank you to the incredible Jude's team; right from our development team to our production team, our delivery drivers and everyone in between. Each step in the process is essential to delivering delicious ice creams to you our customers.

We also want to call out a few people who have been directly involved in the production of this book. Rebecca, Nicky, Judith, Lani, Zoe, Mabel, Lucy, Sally and Treacle, Georgina and Andrew, have been the dream team and the results of their work are stunning.

Thank you.

RECIPES: JUDE'S ICE CREAM & GEORGINA FUGGLE

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DESIGN: STUDIO BREVE

[www.judes.com](http://www.judes.com)