

Re: Ice Cream Directions Translation

Source: <http://sci.tech-archive.net/Archive/sci.lang.japan/2005-07/msg00050.html>

- *From:* dame_zumari@xxxxxxxx (Louise Bremner)
 - *Date:* Fri, 01 Jul 2005 23:47:37 GMT
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<dreisc@xxxxxxxx> wrote:

> I recently bought a package to make Green Tea Ice Cream. However, the
> directions are entirely in Japanese. Can someone translate the
> directions so I can make ice cream?? I scanned the back of the box and
> posted it at <http://homepage.mac.com/jjanetc/FileSharing2.html>

What the heck.... I'm feeling nice today....

Method

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Since you will use only the yolk of the egg, separate the egg
beforehand. (Do not use the white.)

1. Place 150 cc (3/4 cup) of cold milk and the egg yolk (18 g) in a
bowl and mix with a whisk.
2. Add the contents of the Mix 1 package (65 g) to the mixture, stir
well to blend it in, then whisk until it thickens.
Use an eggbeater or electric mixer on medium speed for 2 minutes.
If the whisking doesn't work, place the bowl in ice-water and whisk
again.
3. Pour the mixture into a container and freeze in the freezer for at
least 3 hours. Use a spoon or "icecream disher" [woddat?] to serve, and
enjoy.

Louise Bremner (log at gol dot com)

If you want a reply by e-mail, don't write to my Yahoo address!

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- *Follow-Ups:*
 - ◆ [*Re: Ice Cream Directions Translation*](#)

Re: Ice Cream Directions Translation

◇ *From:* Danny Wilde

• **References:**

◆ ***Ice Cream Directions Translation***

◇ *From:* dreisc

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