

THE
UNOFFICIAL
Harry
Potter
COOKBOOK

Presents:



10 Summertime Treats

DINAH BUCHOLZ

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The Unofficial Harry Potter Cookbook Presents: 10
Summertime Treats

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Summertime Treats

The sweltering heat of summer is something even wizards can't change, so, like Muggles, they indulge in some frosty treats to cool down. Whether it's having an ice cream sundae at Florean Fortescue's Ice Cream Parlor, or a tall, refreshing glass of Pumpkin Juice, Harry and his friends know exactly how to beat the heat! Here you'll find all the recipes from the Harry Potter series that are perfect for the dog days of summer. Try them all!

Butterscotch Brew with Two Variations

Butterbeer makes its appearance many times in the Harry Potter series; it's one of the most popular beverages in the wizarding world. Harry enjoys his first butterbeer on a forbidden trip to Hogsmeade; he doesn't have the required permission, but he slips in anyway in his Invisibility Cloak (see *The Prisoner of Azkaban*, Chapter 10).

To make Butterscotch Brew without golden syrup, increase the sugar to $\frac{1}{2}$ cup, dissolve it in 2 tablespoons water, and continue as directed.

You can buy golden syrup in a well-stocked supermarket or specialty food store, but if you can't find it use light or dark corn syrup, light molasses, or pure maple syrup.

Butterscotch Brew

$\frac{1}{4}$ cup granulated sugar

$\frac{1}{2}$ cup plus 1 tablespoon water

$\frac{1}{4}$ cup golden syrup

1 teaspoon pure vanilla extract

1 teaspoon butter flavor

$\frac{1}{4}$ teaspoon rum extract

$\frac{1}{8}$ teaspoon salt

1 1-liter bottle carbonated water, such as seltzer or club soda, chilled

1. Put the sugar and 1 tablespoon water in a very small saucepan and cook

over medium-high heat, stirring constantly, until the sugar is dissolved. Wash down the sides of the pot with a pastry brush dipped in hot water.

2. Continue to cook without stirring, watching the sugar carefully. When amber spots appear, swirl the pan to even out the color and prevent scorching. Continue to watch, tilting and swirling the pan frequently, until the sugar turns a deep amber color. Remove from the heat and add the remaining $\frac{1}{2}$ cup of water. Add the water carefully, as the mixture will bubble up violently. Return the pan to the heat and stir constantly until the mixture is liquefied again. (The cold water will cause the sugar to seize into hard lumps.)
3. Allow the mixture to cool slightly and add the remaining ingredients, mixing well to incorporate them. Transfer to an airtight container and chill.
4. Discard 1 cup of the carbonated water and carefully pour in the chilled sugar syrup. The carbonated water may foam up, so add the syrup slowly. Cap the bottle and turn gently upside down a couple of times to mix. Serve over ice.

Serves 4 

Butterscotch Brew Ice Cream Soda

With butterbeer such a popular drink in the wizarding world, it's easy to imagine that Florean Fortescue's Ice Cream Parlor would have offered ice-cold, creamy butterbeer concoctions to refresh the weary witch or wizard on a hot summer day. This recipe and the one that follows are an imagining of what you might find if you had a chance to visit his ice cream shop.

Caramel topping

Chilled cream soda

Vanilla ice cream

Whipped cream

1. For each serving, squirt 2 squirts of caramel topping into a tall glass. Pour cream soda into the glass while stirring briskly to within 1 inch of the top. Add two scoops of vanilla ice cream and a dollop of whipped cream on top.
2. Serve with a long spoon and a straw and consume immediately. The traditional way to eat an ice cream soda is to alternate sips of soda with spoonfuls of ice cream.

Serves as many as desired

Butterscotch Brew Slushies

Like many of the world's great inventions, slushies were discovered by accident: the refrigerator broke, so the soda was put in the freezer—and the customers loved the resulting slush. The first machines were powered by automobile air conditioning units.

1 cup heavy cream

½ cup brown sugar

1 teaspoon pure vanilla extract

1 teaspoon butter flavoring

¼ teaspoon rum extract, optional

4 cups cream soda

1. Combine the heavy cream and brown sugar in a small saucepan and cook over medium heat, stirring constantly, until the brown sugar is completely dissolved and the mixture is hot but not boiling. Transfer to a container and chill.
2. Combine the heavy cream mixture and the remaining ingredients in a large bowl and mix well. The mixture will be extremely frothy, so make sure you use a very large bowl. Pour into a 2-quart ice cream maker and churn for 10 to 15 minutes, just until the mixture turns slushy—don't let it churn for too long or it will be too thick. You will need to push the froth down with a rubber spatula for the first few minutes of churning.
3. Divide the slush among 6 glasses and serve with straws. Slurp immediately.
4. If you don't own an ice cream maker, you can blend 2 cups at a time in a

blender with 6 to 8 ice cubes.

Serves 6

Double Chocolate Ice Cream Cones

When Harry goes with the Dursleys to the zoo, the day starts out like a dream come true. Harry has never been taken along on Dudley's birthday trips before and he can hardly believe his luck. Uncle Vernon buys chocolate ice creams for Dudley and his friend Piers to enjoy on their outing. There's none for Harry, of course (see *Harry Potter and the Sorcerer's Stone*, Chapter 2).

2 cups whole milk

2 cups heavy cream

$\frac{3}{4}$ cup granulated sugar

2 tablespoons unsweetened cocoa powder

5 large egg yolks

8 ounces bittersweet chocolate, melted and cooled

1 teaspoon pure vanilla extract

Sugar cones for serving

1. Combine the milk, heavy cream, sugar, and cocoa powder in a medium saucepan and cook, stirring frequently, until hot but not simmering. Whisk the melted chocolate into the egg yolks (it will be thick and difficult to whisk). Temper the egg yolk mixture by slowly pouring 1 cup of the hot milk mixture into the yolks while whisking vigorously. Pour the yolk mixture into the saucepan containing the rest of the milk mixture and cook, stirring constantly, until very hot but not simmering. Do not boil.
2. Pour the mixture through a sieve. Stir in the vanilla extract. Cover the surface with plastic wrap to prevent a skin from forming and cool to room

temperature, then chill until completely cold, about 6 hours. Freeze in your ice cream maker following the manufacturer's instructions. Transfer to an airtight container and freeze until firm, 8 hours or overnight.

3. To serve, scoop 2 balls of ice cream into each cone and top with your favorite toppings.

Makes about 5 cups

If the ice cream is rock hard after freezing, allow it to soften at room temperature for 15 minutes before serving. Homemade ice cream keeps for about a week.

To keep the cones from leaking, pour melted bittersweet chocolate into the bottom of each one before filling with the ice cream.

Paddington Burgers

Harry eats hamburgers with Hagrid at Paddington station while trying to sort out everything that's been happening lately. He's just been told by a half-giant that he's a wizard, he's been whisked off to Diagon Alley by said giant to buy really strange school supplies, and to top it all off, he's just discovered that in this new world he's famous and he has no idea why. He really has a lot to chew over (see *Harry Potter and the Sorcerer's Stone*, Chapter 5).

1½ pounds extra-lean ground beef

2 large eggs

1 onion, chopped and sautéed until well-browned

1 cup fresh bread crumbs

½ cup tomato sauce

1 tablespoon onion powder

½ teaspoon garlic powder

½ teaspoon salt

¼ teaspoon freshly ground black pepper

Sautéed sliced onions, for serving

English mustard, for serving

Lettuce, for serving

Tomato slices, for serving

1. Combine all the ingredients in a large mixing bowl and mix well.
2. Spray a skillet with cooking spray and heat the skillet. Form the mixture into patties and cook on both sides over medium-high heat until well browned. Transfer to a paper-towel-lined plate and repeat until the beef mixture is used up. Or cook on a grill until well done.
3. Serve in toasted hamburger buns with sautéed sliced onions, English mustard, lettuce, and tomato.

Serves 6

Triple Power Icy Lemon Pops

The Dursleys don't want to buy Harry chocolate ice cream when they take him to the zoo on Dudley's birthday, but when the lady asks him what he'll have, they at least have the decency to be embarrassed to not buy him anything. They compromise by buying him a lemon pop, which Harry enjoys anyway (see *Harry Potter and the Sorcerer's Stone*, Chapter 2).

Grated zest of 1 lemon

3 tablespoons lemon juice

7 tablespoons granulated sugar

1 $\frac{3}{4}$ cups water

$\frac{1}{2}$ teaspoon lemon extract

Place the lemon zest, lemon juice, sugar, and water in a saucepan and heat, stirring frequently, just until beginning to simmer. Remove from the heat and stir in the lemon extract. Pour into ice pop molds.

Freeze until solid, about 5 hours.

Makes approximately 4 (4-ounce) pops

These lemon pops get their bright lemon flavor from three sources: grated lemon zest, lemon juice, and lemon extract, hence the name "Triple Power."

Chocolate and Raspberry Ice Cream Cones with Chopped Nuts

While Harry is having a very unpleasant conversation with a pale blond boy at Madam Malkin's (he reminds Harry of a skinny version of Dudley), Hagrid comes to the window and holds up this treat to show Harry. When Harry's done being measured, he's relieved to escape the shop and enjoy a delicious ice cream cone (see *Harry Potter and the Sorcerer's Stone*, Chapter 5).

1 recipe Silky Chocolate Chunk Ice Cream (recipe follows)

1 recipe Perfectly Smooth Raspberry Ice Cream (recipe follows)

Sugar cones for serving

Chopped toasted almonds, for topping

1. Place 1 scoop of each flavor ice cream into the sugar cones and dip into the chopped almonds to coat. To prevent leaking, pour melted bittersweet chocolate into the bottoms of the cones before adding the ice cream.

Silky Chocolate Chunk Ice Cream

2 cups whole milk

2 cups heavy cream

$\frac{3}{4}$ cup granulated sugar

2 tablespoons unsweetened cocoa powder

8 ounces bittersweet chocolate, melted and cooled

5 large egg yolks

1 teaspoon pure vanilla extract

1 cup coarsely chopped bittersweet chocolate

1. Combine the milk, heavy cream, sugar, and cocoa powder in a medium saucepan and cook, stirring frequently until hot but not simmering. Whisk the melted chocolate into the egg yolks (it will be thick and difficult to whisk). Temper the egg yolk mixture by slowly pouring 1 cup of the hot milk mixture into the yolks while whisking vigorously. Pour the yolk mixture into the saucepan and cook, stirring constantly, until very hot but not simmering. Do not boil.
2. Pour the mixture through a sieve. Stir in the vanilla extract. Cover the surface with plastic wrap to prevent a skin from forming; chill until completely cold. Freeze in your ice cream maker following the manufacturer's instructions. Toward the end of the churning time, add the chopped chocolate. Transfer to an airtight container and freeze until firm, 6 hours or overnight. If the ice cream is hard, allow it to soften at room temperature for 10 to 15 minutes before serving.

Makes about 5 cups

Perfectly Smooth Raspberry Ice Cream

12 ounces fresh or frozen raspberries, thawed if frozen

$\frac{3}{4}$ cup granulated sugar, divided

1 cup heavy cream

2 cups whole milk

4 large egg yolks

1. Process the raspberries with $\frac{1}{4}$ cup of the sugar in a blender or food processor until smooth. Push the mixture through a sieve with a rubber spatula into a bowl, pushing down on the solids to squeeze out as much juice as possible. Discard the solids.
2. Combine the heavy cream, milk, and remaining sugar in a medium saucepan and cook over medium heat, stirring frequently, until hot but not bubbling. Temper the egg yolks by slowly pouring 1 cup of the hot milk mixture into the egg yolks while whisking constantly. Pour the yolk mixture into the pot while whisking constantly. Continue whisking over medium-high heat until the mixture thickens slightly but before it begins to boil. Pour the mixture through a sieve into another bowl.
3. Whisk in the raspberry mixture and transfer it to an airtight container. Cool to room temperature, then chill in the refrigerator until very cold, about 6 hours or overnight.
4. Remove the cold mixture from the refrigerator and whisk in the raspberry mixture that settled to the bottom. Transfer to an ice cream maker and freeze according to the manufacturer's instructions. Transfer to an airtight container and freeze until firm, about 6 hours or overnight. If the ice cream is hard, allow it to soften at room temperature for 10 to 15 minutes before serving.

Makes about 4 cups

Pumpkin Juice

What could be worse than missing the train and having to fly your father's car to school? Eating sweets for hours and then realizing you have nothing with which to wash them down (although crashing into a murderous tree probably ranks up there as well). After finishing the bag of toffees Harry and Ron find in the car, Harry is so thirsty he starts fantasizing about the pumpkin juice he could buy if he were on the Hogwarts Express (see *Harry Potter and the Chamber of Secrets*, Chapter 5).

1 small pumpkin, known as sugar pumpkin or pie pumpkin

2 cups apple juice

1 cup white grape juice

1 cup pineapple juice

1. Preheat the oven to 400°F. Slice the pumpkin in half pole to pole and scoop out the seeds. Don't worry about the stringy fibers; they are hard to remove and won't affect the results. Place the pumpkin halves face down on a baking sheet and roast 45 minutes to 1 hour until soft. Remove from the oven.
2. When the pumpkin is cool enough to handle, scoop out the flesh and discard the skin. Place the cooked pumpkin in a large fine-mesh sieve set over a bowl and push the pumpkin through using a rubber spatula. Scrape and mash as you push; it will take several minutes. Discard the pulpy mass left in the sieve. Stir the sieved pumpkin in the bowl to evenly distribute the juices, and then measure out 1 cup.
3. Place the cup of sieved pumpkin in a pitcher along with the apple juice, grape juice, and pineapple juice. Stir vigorously until the pumpkin is completely dispersed. Chill the juice until it's very cold.

4. Before serving, stir the juice well, as the pumpkin will settle to the bottom. Fill crystal goblets with ice cubes and pour the juice over the ice.

Makes 5 cups

Although this recipe was tested using freshly roasted pumpkin, you can use canned pumpkin instead to save the bother of making it from scratch.

Strawberry and Peanut Butter Ice Cream Cones

Locked in his room by a raging Uncle Vernon, Harry just barely manages to escape to the Burrow in Ron's father's flying car, where he spends the last bit of summer vacation. Harry, Ron, and Hermione join up in Diagon Alley to do their school shopping, and they enjoy a sunny day of friendship as well as peanut butter and strawberry ice cream cones—paid for by Harry (see *Harry Potter and the Chamber of Secrets*, Chapter 4).

1 recipe Strawberry Swirl Ice Cream (recipe follows)

1 recipe Chunky Peanut Butter Ice Cream (recipe follows)

Sugar cones for serving

Your favorite toppings or sauces

1. Place 1 scoop each of Strawberry Swirl Ice Cream and Chunky Peanut Butter Ice Cream into each cone. Dip into your favorite toppings to coat or drizzle with your favorite sauce. To prevent leaking, pour melted bittersweet chocolate into the bottoms of the cones before adding the ice cream.

Strawberry Swirl Ice Cream

1 pound strawberries, roughly chopped

$\frac{3}{4}$ cup granulated sugar, divided

1 cup heavy cream

2 cups whole milk

3 large egg yolks

1 cup strawberry jam

1. Process the strawberries with $\frac{1}{4}$ cup of the sugar until smooth. Push the mixture through a sieve with a rubber spatula into a bowl, pushing down on the solids to squeeze out as much juice as possible. Discard the solids.
2. Transfer the strawberry mixture to a medium saucepan and cook over medium-high heat, stirring constantly, until the mixture is reduced and very thick. Set aside.
3. In a separate saucepan, heat the heavy cream, milk, and remaining sugar over medium-high heat, stirring frequently, until hot but not bubbling. Temper the egg yolks by slowly pouring 1 cup of the hot milk mixture into the egg yolks while whisking constantly. Pour the yolk mixture into the pot while whisking constantly. Continue whisking over medium-high heat until the mixture is hot but not bubbling. Pour the mixture through a sieve into another bowl.
4. Whisk in the strawberry mixture until smooth. Transfer the custard to an airtight container, cool to room temperature, and then chill in the refrigerator until very cold, about 6 hours or overnight.
5. Remove the cold mixture from the refrigerator and whisk in the strawberry mixture that settled to the bottom. Transfer to an ice cream maker and freeze according to the manufacturer's instructions.
6. Whisk the strawberry jam in a small bowl to loosen up the texture and slightly smooth it. Pour it into the ice cream canister and fold it in by hand to create a swirling effect. Be careful not to fold it in too much or it will become completely incorporated and you will lose the swirl. Transfer to an airtight container and freeze until firm, about 6 hours or overnight. If the ice cream is hard, allow it to soften at room temperature for 10 to 15 minutes before serving.

Makes about 4 cups

Chunky Peanut Butter Ice Cream

- 1 cup heavy cream
- 2 cups whole milk
- $\frac{3}{4}$ cup granulated sugar
- 5 large egg yolks
- 1 cup chunky peanut butter

1. In a medium saucepan, heat the heavy cream, milk, and sugar over medium-high heat, stirring frequently, until hot but not bubbling. Temper the egg yolks by slowly pouring 1 cup of the hot milk mixture into the egg yolks while whisking constantly. Pour the yolk mixture into the pot while whisking constantly. Continue whisking over medium-high heat until the mixture is hot but not bubbling. Pour the mixture through a sieve into another bowl. Cover the surface directly with plastic wrap to prevent a skin from forming. Cool to room temperature, transfer to an airtight container, and chill in the refrigerator until very cold, about 6 hours or overnight.
2. Remove the cold mixture from the refrigerator and freeze according to the manufacturer's instructions. Add the peanut butter to the canister and mix it in by hand with a rubber spatula or wooden spoon. Transfer to an airtight container and freeze until firm, about 6 hours or overnight. If the ice cream is hard, allow it to soften at room temperature for 10 to 15 minutes before serving.

Makes about 5 cups

Ice Cream Sundaes

How can Harry eat ice cream sundaes every half hour (supplied free by Floean Fortescue) while doing his homework and not get as fat as Dudley? No fair! (see *Harry Potter and the Prisoner of Azkaban*, Chapter 4).

Serves as many as desired

Lemon Meringue Pie Sundae

Place 1 scoop of vanilla ice cream in a sundae glass. Add 2 tablespoons store-bought lemon curd or lemon pie filling and sprinkle broken meringue cookies on top. Repeat the layering once.

Triple Strawberry Burst Sundae

Place 1 scoop of strawberry ice cream in a sundae glass. Cover with chopped fresh strawberries and strawberry syrup. Repeat layering once.

Nuts About Sundaes

Place a scoop of pistachio ice cream in a sundae glass. Sprinkle in a handful of chopped toasted nuts and squirt in some chocolate syrup. Repeat layering once.

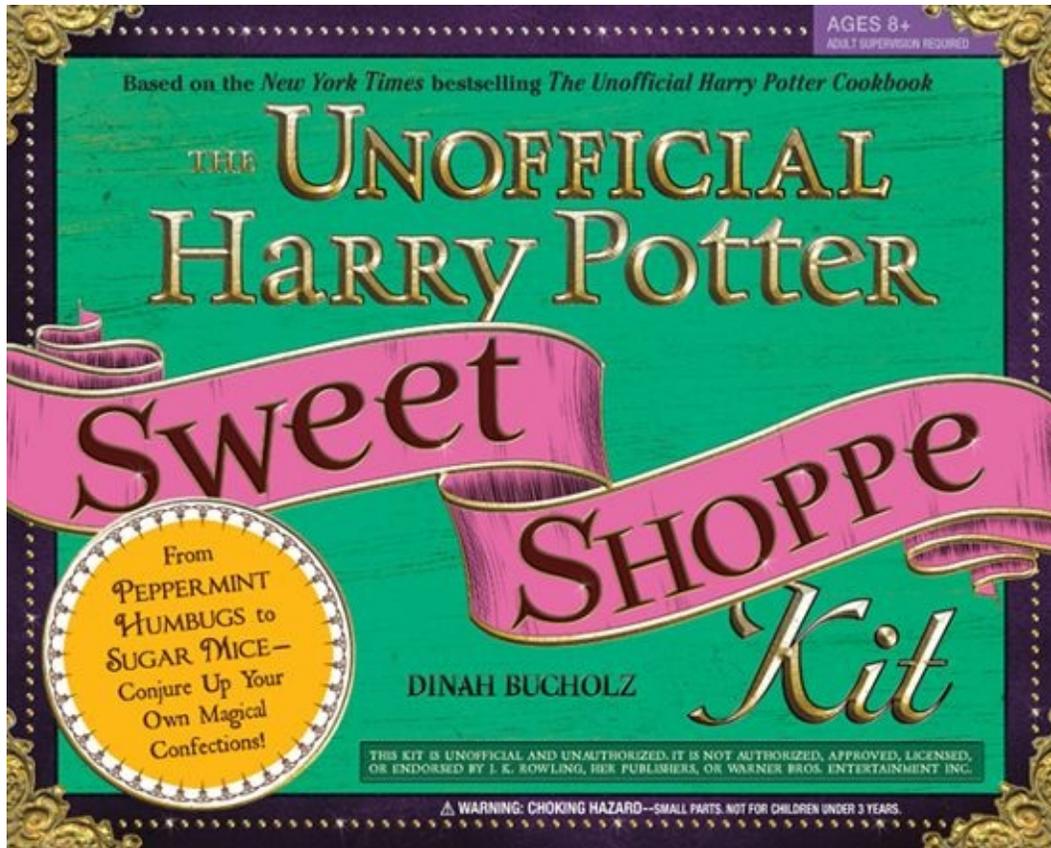
Chocolate Fudge Brownie Sundae

Place a piece of warmed brownie in a sundae glass. Add 2 scoops of chocolate ice cream or vanilla fudge ice cream and top with chocolate syrup. Eat before the ice cream melts.

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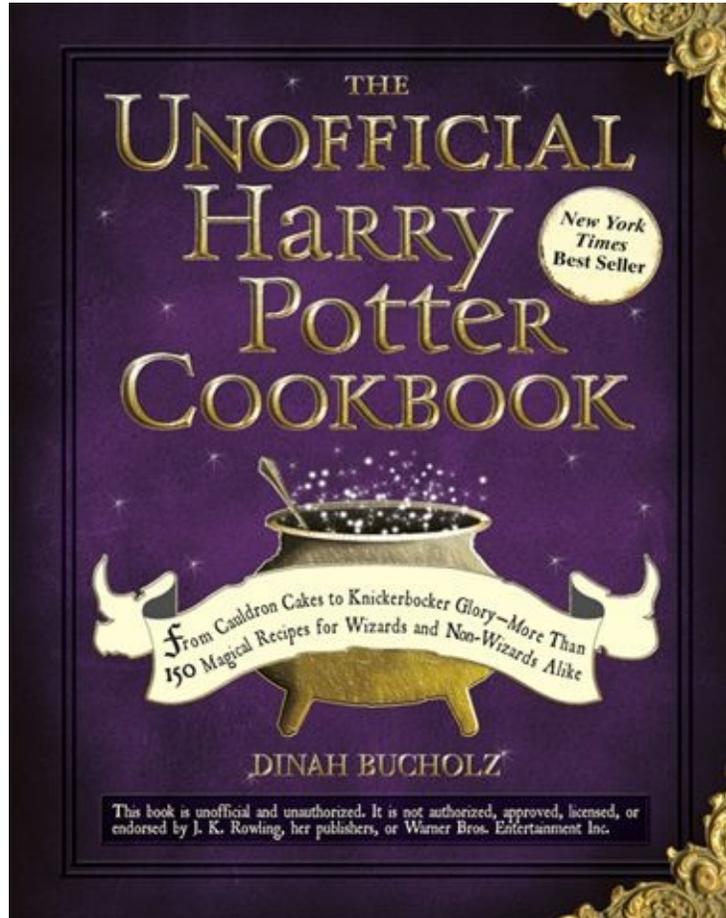
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