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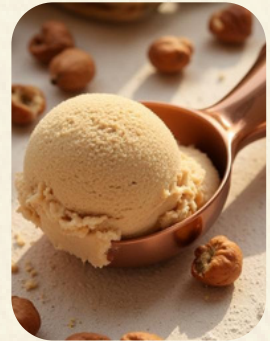


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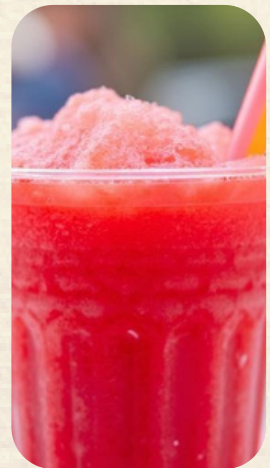


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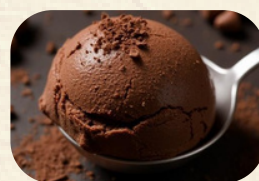


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Introduction

Hello! First of all, I would like to thank you for purchasing this book. In the following pages, I will explain the advantages and benefits you will discover within this **Ninja Creami Deluxe** recipe book.



Congratulations on acquiring the Ninja CREAMi Deluxe (NC501). You are now in possession of one of the most versatile kitchen appliances designed for the modern era of frozen desserts.

Unlike traditional ice cream makers that rely on a slow-moving paddle to churn liquid as it freezes, the Ninja CREAMi Deluxe utilizes a revolutionary "Top-Down" processing method. This technology employs a professional-grade Creamerizer™ Paddle that shaves and transforms a solid frozen block into an incredibly smooth, creamy texture in just minutes.

This book is specifically crafted for the US Deluxe Version, which offers significantly more than the standard models:

- **Expansion in Volume:** With the 24 oz. Deluxe Pints, you can now create larger batches to share or save.
- **Advanced Control:** The Deluxe allows for Dual-Processing, giving you the freedom to process only the top half of a pint for a quick snack or the full container for a party.
- **New Textures:** From the grainy, refreshing crunch of a Slushi to the sophisticated froth of a Creamiccino, this machine bridges the gap between a high-end creamery and a professional barista station.

Whether you are looking to replicate decadent, full-fat classic gelato or seeking to engineer high-protein, low-calorie treats that actually taste like dessert, this guide provides the technical foundation and recipes to master your machine.

Welcome to a world where "frozen solid" is just the starting point for culinary perfection.

UNDERSTANDING THE DELUXE HARDWARE

The Ninja CREAMi Deluxe (NC501) is a significant engineering upgrade over the original models. To achieve professional results, you must understand the unique physical capabilities of this US-spec hardware.

The Deluxe 24 oz. Pint

The most obvious change is the larger capacity. The Deluxe uses 24 oz. (approx. 710 ml) containers, which are nearly 50% larger than the standard 16 oz. versions.

- **Dual Fill Lines:** Use the lower line for liquid bases. The space above is critical; it allows the base to expand as it freezes and gives the blade room to start.
- **Compatibility Note:** Because the pints are wider, the Creamerizer™ Paddle is also larger. Standard containers from the NC300 series will not fit this machine.

Targeted Processing Zones

The Deluxe dial features a unique zone selector, allowing you to process only what you need:

- **TOP:** Shaves only the upper 12 oz. of the pint. This is perfect for a single serving while keeping the bottom half frozen for later.
- **BOTTOM:** Processes the lower half once the top has been consumed.
- **FULL:** Processes the entire 24 oz. container from top to bottom for large batches.

The Creamerizer™ Paddle

This is not a blender blade; it is a precision shaving blade made of stainless steel.

- **Micro-Shaving:** The blade bores down through the solid frozen block, shaving micro-layers and emulsifying them with air.
- **Fluffing:** Once it reaches the bottom of your selected zone, it automatically retracts, fluffing the mixture as it rises to create a creamy finish.

Power and Voltage (US Version)

The NC501 is built for the American electrical grid (120V / 800 Watts).

- **Safety Warning:** If you are using this machine in 230V regions (like Europe), you must use a high-quality Step-Down Transformer rated for at least 2000W.
- **Peak Surge:** The motor requires extra wattage during the initial spin; a simple travel adapter will destroy the machine instantly.

THE SCIENCE OF THE PERFECT FREEZE

To achieve professional results, you must master the preparation phase. The Ninja CREAMi Deluxe does not freeze the base; it simply processes what you have already frozen.

The 24-Hour Rule

The most critical factor for success is time. Your base must be frozen at -18°C (0°F) for a full 24 hours.

- **The Reason:** If the core is still soft, the blade will push the mixture around instead of shaving it, resulting in a soup-like consistency.
- **The Check:** Your freezer should be set to its coldest setting. Avoid placing pints in the door shelves, as temperatures there fluctuate too much.

The "Hump" Problem

When liquids freeze, they expand upward, often creating a domed "hump" in the center of the pint.

- **The Risk:** A frozen peak can cause the Creamerizer™ blade to tilt or become unbalanced during the first few seconds of a spin, potentially damaging the machine.
- **The Fix:** Always use a spoon to scrape the surface completely flat before locking the pint into the Deluxe outer bowl.

Base Composition: Fat & Sugar

The Deluxe technology relies on the chemistry of your ingredients to create texture:

- **Antifreeze Properties:** Sugar and fat act as natural antifreeze. They keep the ice crystals small and manageable for the blade.
- **Lite Bases:** If you use water-based or zero-sugar ingredients (like protein shakes), the frozen block will be significantly harder. These require the LITE ICE CREAM setting and often a RE-SPIN to reach a creamy state.

Pro-Tip: The Countertop Temper

For the creamiest texture, let the pint sit on the counter for 10–15 minutes before processing. This slightly softens the outer edges, preventing "icy walls" and reducing the mechanical strain on the motor.

MASTERING THE PROGRAMS

The US Deluxe Version features a diverse menu of 11 programs. Selecting the correct setting is vital because each program uses a specific blade speed and downward pressure to achieve the desired mouthfeel.

The Creamy Classics

- Ice Cream: The standard high-speed setting for traditional dairy-based recipes (milk, cream, and sugar).
- Gelato: Designed for custard-style bases (usually containing egg yolks). This program produces a denser, silkier texture than standard ice cream.
- Lite Ice Cream: Optimized for "tough" bases like low-fat, high-protein, or keto recipes. It spins faster to break down harder ice crystals.
- Sorbet: Specifically tuned for fruit-and-water or fruit-and-juice mixtures, turning them into smooth, refreshing fruit ice.

Deluxe Exclusives (New Textures)

- Slushi: Creates a classic "icy-drink" texture from high-sugar liquids like soda or fruit punch.
- Italian Ice: Produces a fine-shaved, spoonable ice texture, mimicking authentic Italian street treats.
- Creamiccino: A hybrid setting for frozen coffee drinks. It creates a thick, frothy, cafe-style consistency.
- Frozen Drink: Use this for blended cocktails like margaritas or daiquiris with a smooth, slushy finish.

Customization Tools

- Mix-In: Use this after your initial spin. It creates a hole in the center to gently fold in chocolate chips, nuts, or cookie bits without pulverizing them.
- Re-Spin: If your result looks crumbly or powdery after the first spin, add a tablespoon of liquid and run this program to achieve a smooth finish.
- Milkshake: Specifically for turning your already processed ice cream into a thick, drinkable treat by adding extra milk.

THE ART OF "RE-SPINNING" AND MIXING IN

In the world of the Ninja CREAMi Deluxe, the first spin is often just the beginning. Mastering these two functions is the secret to moving from "homemade" to "professional" quality.

The "Re-Spin": From Crumbly to Creamy

It is common for high-protein, low-fat, or very cold bases to look like dry sand or powder after the first cycle. This does not mean the recipe failed; it simply means the base is too cold or lacks enough fat to emulsify immediately.

- The Golden Rule: Always check the texture after the first spin. If it is powdery, do not just spin it again on the same setting.
- The Secret Splash: Add 1-2 tablespoons of liquid (milk, nut milk, or cream) into the center of the pint before hitting the button.
- The Action: Select the RE-SPIN function. This cycle is shorter and designed specifically to incorporate that extra liquid, resulting in a perfectly smooth, scoopable texture.

The "Mix-In": Adding Texture

The MIX-IN function is designed to fold ingredients into your already-creamed base without turning them into dust.

- Preparation: Your ice cream must already be processed and creamy before adding mix-ins.
- The Tunnel: Use a spoon to dig a 1.5-inch (4 cm) wide hole down to the bottom of the processed pint.
- The Ingredients: Fill the hole with your favorite treats (crushed cookies, chocolate chips, nuts, or candy).
- Pro-Tip: Avoid using large chunks of fresh fruit or high-moisture items, as they will freeze into ice blocks. Stick to "dry" or "fat-based" mix-ins for the best mouthfeel.
- The Action: Lock the lid back on and select MIX-IN. The blade will travel through the pint once, evenly distributing the pieces throughout the container.

Deluxe Pro-Tips for Success

- Don't Overfill: When adding mix-ins, ensure the total volume (ice cream + extras) does not exceed the "Max Fill" line, or the lid will become messy.
- Mix-In Speed: The Mix-In cycle is slower than the Ice Cream cycle to protect the integrity of your chocolate chips or cookie chunks.
- Sticky Stuff: If adding caramel or peanut butter swirls, place them in the "tunnel" just like solid mix-ins; the machine will create beautiful ribbons throughout the pint.

DEEP CLEANING & MAINTENANCE GUIDE

The Deluxe lid houses several moving parts where sugars, fats, and stabilizers easily hide. If left uncleaned, these components will stiffen and jam over time.

- **The Latch:** Rinse the lid under hot tap water immediately after every spin. Toggle the sliding latch mechanism back and forth while rinsing to flush out trapped liquid before it hardens.
- **The Paddle:** Press the release button to remove the steel blade. Wash it thoroughly with a stiff nylon dish brush to clean the hollow shaft, or place it on the top rack of the dishwasher.
- **The Rubber Gasket:** Once a week, gently pry out the gray rubber seal from inside the lid. Wash it in warm, soapy water to remove hidden residue that causes sour odors. Let it dry completely before re-inserting to prevent mold growth.

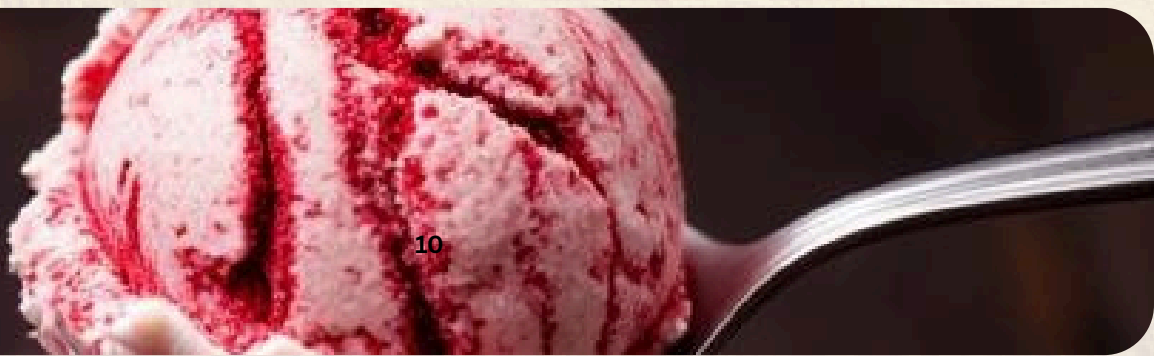
The Outer Bowl & 24 oz. Pints

- **The Outer Bowl:** Wipe the inside with a damp microfiber cloth, paying close attention to the gear ring at the bottom where spilled dairy can pool. Do not submerge the bowl or handle in water, as it contains internal springs that can rust.
- **The Deluxe Pints:** Pints are top-rack dishwasher safe, but avoid high-heat drying cycles that can warp the rims. When washing by hand, never use abrasive green scouring pads, as micro-scratches harbor bacteria and make the plastic permanently cloudy.

The Motor Spindle

The spindle is the heavy-duty metal rod that descends from the main motor unit to spin the blade.

- **Wipe Down:** Wipe the metal shaft with a warm, damp cloth every few uses to clear away any gray or white dairy film that climbs up during processing.
- **The "Click":** When inserting the paddle into the lid, press firmly until you hear a loud, distinct "click." If the blade is loose, it will wobble at high RPMs, stripping the internal gears and causing permanent motor damage.





SCOOP- ICE CREAM



SIGNATURE CREAMY BASE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Heavy Cream (min. 30% fat)
- 1 cup (240 ml) Whole Milk
- 3/4 cup (150 g) Granulated Sugar
- 1.5 tbsp Vanilla Paste or Extract
- 1/4 tsp Salt

PREPARATION:

1. Dissolve: In a large bowl, whisk the sugar, salt, and milk until the sugar is completely dissolved and no grit remains.
2. Combine: Gently stir in the heavy cream and vanilla paste. Do not whisk vigorously to avoid creating unwanted air bubbles.
3. Fill: Pour the mixture into the 24 oz. Deluxe pint, ensuring you stay below the "Max Fill" line.
4. Freeze: Secure the lid and freeze on a level surface for 24 hours at -18°C (0°F).
5. Spin: Scrape any frozen "hump" flat with a spoon. Process using the FULL / ICE CREAM setting.

Tip: For the ultimate "Vanilla Bean" look, use vanilla paste instead of extract. The tiny black seeds will be evenly distributed by the Creamerizer™ blade during the spin.

DEEP DECADENT CHOCOLATE



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Heavy Cream
- 1 cup (240 ml) Whole Milk
- 2/3 cup (130 g) Granulated Sugar
- 1/3 cup (40 g) Unsweetened Cocoa Powder (Dutch-processed preferred)
- 2 oz. (60 g) Dark Chocolate (min. 60% cacao, melted)
- 1/2 tsp Espresso Powder (optional, to enhance chocolate)

PREPARATION:

1. Dissolve: Warm the milk slightly in a saucepan (do not boil). Whisk in the sugar, cocoa powder, and espresso powder until smooth.
2. Emulsify: Stir the melted dark chocolate into the warm milk mixture until fully incorporated.
3. Chill: Stir in the heavy cream. Let the mixture cool in the refrigerator for at least 30 minutes before pouring.
4. Fill & Freeze: Pour into the 24 oz. Deluxe pint. Freeze upright for 24 hours.
5. Spin: Process using the FULL / ICE CREAM setting.

Tip: If the chocolate looks slightly dry after the first spin, add 1 tablespoon of chocolate milk instead of regular milk and use the RE-SPIN function for a darker, richer result.

FRESH STRAWBERRY CREAM



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 cup (240 ml) Heavy Cream
- 3/4 cup (180 ml) Whole Milk
- 1/2 cup (100 g) Granulated Sugar
- 1.5 cups (approx. 225 g) Fresh Strawberries (ripe and hulled)
- 1 tsp Lemon Juice
- 1/2 tsp Vanilla Extract

PREPARATION:

1. Puree: Blend the fresh strawberries with sugar and lemon juice until the mixture is completely smooth.
2. Combine: In a separate bowl, whisk the milk, heavy cream, and vanilla. Stir in the strawberry puree.
3. Fill: Pour the mixture into your 24 oz. Deluxe pint, staying below the "Max Fill" line.
4. Freeze: Secure the lid and freeze upright for 24 hours at -18°C (0°F).
5. Spin: Process using the FULL / ICE CREAM setting.

Tip: If your strawberries aren't very sweet, let the chopped berries sit in the sugar for 20 minutes (maceration) before pureeing to draw out the natural juices and intensify the flavor.

MINT CHOCOLATE CHIP



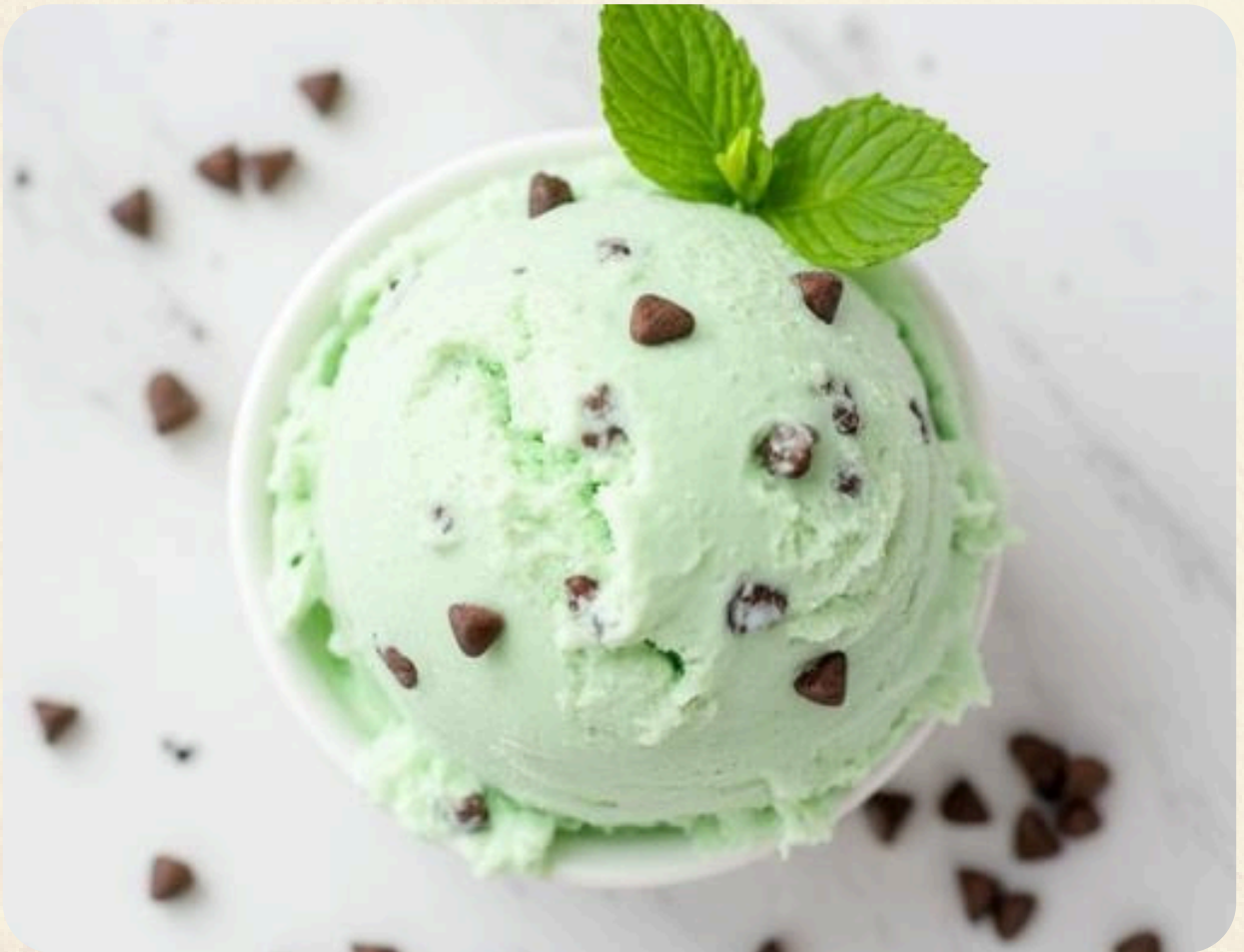
Preparation:
5 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Heavy Cream
- 1 cup (240 ml) Whole Milk
- 3/4 cup (150 g) Granulated Sugar
- 1 tsp Peppermint Extract (use pure extract for best flavor)
- 1/3 cup (60 g) Mini Semi-Sweet Chocolate Chips
- Optional: 1-2 drops of green food coloring

PREPARATION:

1. Dissolve: Whisk the milk, sugar, and peppermint extract (and food coloring) in a bowl until the sugar is fully dissolved.
2. Combine: Gently stir in the heavy cream until the mixture is uniform.
3. Fill & Freeze: Pour the base into your 24 oz. Deluxe pint, stopping at the Max Fill line. Freeze upright for 24 hours.
4. Initial Spin: Process the frozen pint using the FULL / ICE CREAM setting.
5. Add Mix-Ins: Dig a 1.5-inch wide hole in the center of the creamed ice cream. Drop in the mini chocolate chips and process using the MIX-IN setting.

Tip: Using Mini chocolate chips is the "pro secret" here. Larger chips can become very hard and waxy when frozen, but mini chips provide a delicate, snappy crunch that melts perfectly with the ice cream.

SALTED CARAMEL RIBBON



Preparation:
5 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 batch of Signature Creamy Base (Recipe #1)
- 1/3 cup (80 ml) High-quality Salted Caramel Sauce (must be chilled)
- 1/2 tsp Flaky Sea Salt (extra for garnish)

PREPARATION:

1. Freeze: Prepare the Signature Vanilla Base and freeze it in your 24 oz. Deluxe pint for 24 hours.
2. First Spin: Process the frozen pint using the FULL / ICE CREAM setting.
3. The Tunnel: Use a spoon to dig a 1.5-inch wide hole down to the bottom of the processed ice cream.
4. Add Ribbon: Pour the cold salted caramel sauce and the extra flaky salt into the hole.
5. Final Spin: Process using the MIX-IN setting to create distinct ribbons throughout the pint.

Tip: For the best results, use a "thick" caramel sauce (like a dulce de leche or premium topping). If the sauce is too thin, it will blend into the base rather than forming the iconic ribbons.

COOKIES & CREAM EXTREME



Preparation:
5 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 batch of Signature Creamy Base (Recipe #1)
- 8-10 Chocolate Sandwich Cookies (e.g., Oreos)
- 1/4 tsp extra Vanilla Extract (optional, for a deeper "cream" flavor)

PREPARATION:

1. Freeze: Prepare the liquid Signature Base and freeze it in your 24 oz. Deluxe pint for 24 hours.
2. First Spin: Process the frozen pint using the FULL / ICE CREAM setting. If it looks crumbly, add 1 tbsp of milk and RE-SPIN.
3. The Tunnel: Use a large spoon to dig a 1.5-inch wide hole down to the very bottom of the processed ice cream.
4. Add Cookies: Break the cookies by hand into halves or quarters (do not crush them into fine crumbs) and drop them into the hole.
5. Final Spin: Process using the MIX-IN setting. The Deluxe blade will perfectly distribute and slightly break down the pieces.

Tip: For a "Chocolate Cookies & Cream" version, use the Deep Decadent Chocolate (Recipe #2) as your base instead of the vanilla Signature Base.

PEANUT BUTTER CUP



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Heavy Cream
- 1 cup (240 ml) Whole Milk
- 1/2 cup (100 g) Granulated Sugar
- 1/3 cup (85 g) Creamy Peanut Butter
- 1/2 cup (approx. 70 g) Mini Peanut Butter Cups (chopped and chilled)
- 1/4 tsp Salt

PREPARATION:

1. **Emulsify:** In a bowl, whisk the creamy peanut butter, sugar, salt, and milk until the mixture is completely smooth. (Tip: Warm the milk slightly to help the peanut butter dissolve faster).
2. **Combine:** Gently stir in the heavy cream.
3. **Fill & Freeze:** Pour into the 24 oz. Deluxe pint. Freeze upright for 24 hours.
4. **First Spin:** Process the frozen pint using the FULL / ICE CREAM setting.
5. **The Tunnel:** Dig a hole in the center, add the chilled peanut butter cup chunks, and process using the MIX-IN setting.

Tip: Chill your peanut butter cup chunks in the freezer for 30 minutes before adding them as a mix-in. This prevents the chocolate from smearing and keeps the chunks intact during the spin.

PISTACHIO PERFECTION



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Heavy Cream
- 1 cup (240 ml) Whole Milk
- 1/2 cup (100 g) Granulated Sugar
- 3 tbsp Pure Pistachio Paste (100% pistachios, unsweetened)
- 1/4 tsp Almond Extract (to amplify the nutty aroma)
- 1/3 cup (50 g) Shelled Pistachios (roasted and crushed for mix-in)

PREPARATION:

1. Blend: Whisk the pistachio paste, sugar, almond extract, and milk together until the paste is fully dissolved and the milk turns a soft green.
2. Combine: Gently stir in the heavy cream until the mixture is uniform.
3. Fill & Freeze: Pour into the 24 oz. Deluxe pint. Freeze upright for 24 hours.
4. Initial Spin: Process the frozen pint using the FULL / GELATO setting. The Gelato program uses a slower speed to create a denser, more authentic Italian texture.
5. Add Crunch: Dig a hole in the center, add the crushed pistachios, and process using the MIX-IN setting.

Tip: For a vibrant green color without artificial dyes, ensure you use "100% Pure Pistachio Paste." If the color is too pale, a tiny drop of natural green food coloring can be added, but the flavor comes entirely from the quality of the nut paste.

COFFEE HOUSE CREATION



Preparation:
5 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Heavy Cream
- 1 cup (240 ml) Whole Milk
- 3/4 cup (150 g) Granulated Sugar
- 2 tbsp High-Quality Instant Espresso Powder
- 1 tsp Vanilla Extract

PREPARATION:

1. Dissolve: Whisk the espresso powder, sugar, and milk until the coffee is completely dissolved.
2. Combine: Stir in the heavy cream and vanilla extract.
3. Fill & Freeze: Pour into the Deluxe pint. Freeze upright for 24 hours.
4. Spin: Process the frozen pint using the FULL / ICE CREAM setting.
5. Final Touch: If the texture is too firm, add 1 tbsp of cold coffee and use the RE-SPIN function.

Tip: Do not use regular ground coffee beans; they will remain gritty. High-quality "Instant Espresso" (like Medaglia d'Oro) is specifically designed to dissolve and provide a clean, intense coffee punch.

CAKE BATTER CELEBRATION



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Heavy Cream
- 1 cup (240 ml) Whole Milk
- 1/2 cup (100 g) Granulated Sugar
- 1/3 cup (approx. 45 g) Yellow Cake Mix (dry)
- 1 tsp Vanilla Extract
- 1/4 cup (approx. 40 g) Rainbow Sprinkles (for mix-in)

PREPARATION:

1. Heat-Treat: Microwave the dry cake mix for 30–60 seconds until it reaches 74°C (165°F) to ensure it is safe to consume "raw." Let it cool.
2. Mix: Whisk the cooled cake mix, sugar, and milk until smooth.
3. Combine: Stir in the heavy cream and vanilla extract.
4. Fill & Freeze: Pour into the 24 oz. Deluxe pint and freeze for 24 hours.
5. Spin: Process on FULL / ICE CREAM. Dig a hole, add sprinkles, and process on MIX-IN.

Tip: Use a high-quality "Yellow" or "Birthday Cake" mix rather than white cake mix for that nostalgic, buttery flavor and golden color.

WHITE CHOCOLATE RASPBERRY



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Heavy Cream
- 1 cup (240 ml) Whole Milk
- 1/2 cup (100 g) Granulated Sugar
- 1/2 cup (90 g) White Chocolate Chips (melted)
- 1/3 cup (80 ml) Seedless Raspberry Jam or Coulis (chilled)
- 1 tsp Vanilla Extract

PREPARATION:

1. Melt: Gently warm the milk and sugar in a saucepan. Stir in the white chocolate chips until completely melted and smooth.
2. Combine: Remove from heat, stir in the vanilla extract and heavy cream. Let the mixture cool completely.
3. Fill & Freeze: Pour the cooled base into the 24 oz. Deluxe pint. Freeze upright for 24 hours.
4. First Spin: Process the frozen pint using the FULL / ICE CREAM setting.
5. The Ribbon: Dig a 1.5-inch wide hole in the center. Pour in the cold raspberry jam and process using the MIX-IN setting to create swirls.

Tip: Ensure the raspberry jam is refrigerator-cold. If it is room temperature, it will bleed into the base and turn the whole pint pink instead of creating distinct, beautiful red ribbon. **22**

BANANAS FOSTER



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 cup (240 ml) Heavy Cream
- 1 cup (240 ml) Whole Milk
- 1/2 cup (100 g) Brown Sugar (packed)
- 1 large ripe Banana (the more spots, the better)
- 1/2 tsp Ground Cinnamon
- 1/2 tsp Rum Extract (optional)

PREPARATION:

1. Puree: Blend the banana, brown sugar, cinnamon, and milk until completely smooth and liquid.
2. Combine: Stir in the heavy cream and rum extract.
3. Fill & Freeze: Pour into the 24 oz. Deluxe pint and freeze for 24 hours.
4. Spin: Process using the FULL / ICE CREAM setting.
5. Re-Spin: If the banana makes the texture too dense, add 1 tbsp of milk and use the RE-SPIN function.

Tip: For a true "Foster" experience, add 2 tbsp of chopped toasted pecans using the MIX-IN function after the initial spin for a buttery crunch.

TOASTED COCONUT



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 can (400 ml) Full-Fat Coconut Milk
- 1/2 cup (120 ml) Whole Milk
- 1/2 cup (120 ml) Heavy Cream
- 2/3 cup (130 g) Granulated Sugar
- 1/2 cup (45 g) Shredded Coconut (toasted)

PREPARATION:

1. **Toast:** In a dry pan, toast the coconut shreds over medium heat until golden brown. Set half aside for the mix-in.
2. **Mix:** Whisk coconut milk, milk, sugar, and the other half of the toasted coconut. Add heavy cream.
3. **Fill & Freeze:** Pour into the Deluxe pint and freeze for 24 hours.
4. **Spin:** Process using the FULL / ICE CREAM setting.
5. **Mix-In:** Add the remaining toasted coconut into the center hole and process on the MIX-IN setting.

Tip: Using full-fat coconut milk from a can (not a carton) is essential for the creamy mouthfeel that mimics traditional dairy ice cream.

MAPLE WALNUT



Preparation:
5 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Heavy Cream
- 1 cup (240 ml) Whole Milk
- 1/2 cup (120 ml) Pure Maple Syrup (Grade A Dark/Robust preferred)
- 1/4 tsp Salt
- 1/2 cup (approx. 60 g) Walnuts (chopped)

PREPARATION:

1. Whisk: In a large measuring pitcher, combine the maple syrup, whole milk, and salt. Whisk until the syrup is fully integrated.
2. Combine: Gently stir in the heavy cream.
3. Fill & Freeze: Pour the mixture into your 24 oz. Deluxe pint, stopping at the "Max Fill" line. Freeze upright for 24 hours.
4. Initial Spin: Process the frozen pint using the FULL / ICE CREAM setting.
5. Mix-In: Use a spoon to create a hole in the center. Add the chopped walnuts and process using the MIX-IN setting.

Tip: For a massive flavor upgrade, toast your walnuts in a dry pan for 2-3 minutes until fragrant before adding them as a mix-in. This keeps them crunchy and prevents them from becoming soft inside the ice cream.

SALTED CARAMEL COOKIE DOUGH



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 batch Signature Creamy Base (Recipe #1)
- 1/3 cup (80 ml) Salted Caramel Sauce (must be refrigerator-cold)
- 1/2 cup (approx. 70 g) Edible Cookie Dough bits (store-bought or heat-treated)
- 1/4 tsp Flaky Sea Salt

PREPARATION:

1. Freeze: Prepare the liquid Signature Base and freeze it in your 24 oz. Deluxe pint for 24 hours.
2. First Spin: Process the frozen pint using the FULL / ICE CREAM setting.
3. The Tunnel: Use a spoon to dig a wide hole down to the bottom of the processed ice cream.
4. Add Mix-Ins: Drop the cold cookie dough bits, cold caramel sauce, and flaky salt into the hole.
5. Final Spin: Process using the MIX-IN setting. The blade will distribute the dough and swirl the caramel.

Tip: Freeze your cookie dough bits for 30 minutes before adding them. This keeps them firm and prevents the machine from blending them into the base, ensuring you get distinct, chewy bites.

BLACK FOREST CHERRY



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 batch Deep Decadent Chocolate (Recipe #2)
- 1/3 cup (80 ml) Sour Cherry Jam or pitted Morello cherries (drained)
- 2 tbsp Dark Chocolate shavings or mini chips
- Optional: 1 tsp Kirsch (Cherry Brandy) for an authentic adult version

PREPARATION:

1. Freeze: Prepare the liquid Chocolate Base (from Recipe #2) and freeze it in the 24 oz. Deluxe pint for 24 hours.
2. First Spin: Process the frozen base on FULL / ICE CREAM. If the texture is too firm, add 1 tbsp of cherry juice and RE-SPIN.
3. The Tunnel: Use a spoon to dig a 1.5-inch wide hole down to the bottom of the processed ice cream.
4. Add Mix-Ins: Drop the cherries (or jam), chocolate shavings, and Kirsch into the hole.
5. Final Spin: Process using the MIX-IN setting to swirl the fruit and chocolate through the cream.

Tip: If using whole canned cherries, pat them dry with a paper towel before adding. Excess moisture from the syrup can create unwanted ice crystals that disrupt the creamy texture.

RED VELVET CHEESECAKE



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 cup (240 ml) Heavy Cream
- 1 cup (240 ml) Whole Milk
- 4 oz (115 g) Cream Cheese (softened to room temperature)
- 1/2 cup (100 g) Granulated Sugar
- 1/4 cup (approx. 40 g) Red Velvet cake crumbs

PREPARATION:

1. Blend: Whisk the softened cream cheese and sugar until smooth. Slowly whisk in the milk until no lumps remain.
2. Combine: Stir in the heavy cream.
3. Fill & Freeze: Pour into the Deluxe pint and freeze for 24 hours.
4. First Spin: Process on FULL / ICE CREAM.
5. Mix-In: Dig a hole in the center, add the red velvet cake crumbs, and process using the MIX-IN setting.

Tip: Ensure the cream cheese is truly at room temperature before mixing. If it is cold, it will form tiny white lumps that won't process out during the spin.



LIGHT- ICE CREAM



ULTIMATE CHOCOLATE PROTEIN



Preparation:
2 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 22 oz (approx. 650 ml) Chocolate Protein Shake (e.g., Fairlife Core Power or similar high-quality RTD shake)
- 2 tbsp Sugar-Free Chocolate Instant Pudding Mix (acts as a stabilizer for extra creaminess)
- 1 pinch of Sea Salt

PREPARATION:

1. Emulsify: Pour the protein shake into a bowl or directly into the 24 oz Deluxe pint. Add the pudding mix and salt.
2. Blend: Use a milk frother or a small whisk to mix until the pudding powder is completely dissolved and no lumps remain.
3. Fill & Freeze: Ensure the liquid is below the "Max Fill" line. Freeze upright for 24 hours at -18°C (0°F).
4. Initial Spin: Process the frozen pint using the FULL / LITE ICE CREAM setting.
5. The Re-Spin: Lite recipes often turn out "powdery" after the first spin. Add 1-2 tbsp of unsweetened almond milk and select the RE-SPIN function for a soft-serve texture.

Tip: For a "Double Chocolate" experience, add 1 tbsp of mini sugar-free chocolate chips using the MIX-IN function. This adds a premium crunch for very few extra calories.

STRAWBERRY CHEESECAKE LITE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 1.5 cups (350 ml) Skim Milk or Unsweetened Almond Milk
- 1/2 cup (125 g) Non-fat Greek Yogurt or Quark
- 3 tbsp Erythritol or Stevia (to taste)
- 1 tsp Cheesecake emulsion or Vanilla Extract
- 1/2 cup Fresh Strawberries (pureed)

PREPARATION:

1. Base: Whisk the milk, yogurt, sweetener, and flavoring until smooth.
2. Fruit: Gently stir in the strawberry puree until the mixture is a uniform pink.
3. Freeze: Freeze in the Deluxe pint for 24 hours.
4. Spin: Process using the FULL / LITE ICE CREAM setting. Use RE-SPIN if needed.

Tip: Add one crushed low-fat graham cracker as a MIX-IN to complete the authentic cheesecake crust experience.

SALTED CARAMEL PRETZEL LITE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 22 oz (approx. 650 ml) Salted Caramel Protein Shake (e.g., Fairlife or Premier Protein)
- 1 tbsp Sugar-Free Salted Caramel Syrup
- 1/4 tsp Sea Salt (extra to taste)
- 1/2 cup (approx. 30 g) Mini Pretzels (low-fat, roughly crushed for mix-in)

PREPARATION:

1. **Enhance:** Pour the protein shake into the 24 oz Deluxe pint. Stir in the sugar-free syrup and sea salt.
2. **Blend:** Use a milk frother to ensure the syrup and salt are perfectly integrated with the shake.
3. **Fill & Freeze:** Ensure you are below the "Max Fill" line. Freeze upright for 24 hours at -18°C (0°F).
4. **Initial Spin:** Process the frozen pint using the FULL / LITE ICE CREAM setting.
5. **Mix-In:** Create a hole in the center of the processed cream. Add the crushed pretzels and select the MIX-IN function.

Tip: Add the pretzels immediately before serving. If you store the pint back in the freezer with the pretzels mixed in, they will absorb moisture and lose their crunch, becoming soft and soggy.

COOKIES & CREAM PROTEIN POWER



Preparation:
3 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 22 oz (650 ml) Cookies & Cream Protein Shake (e.g., Fairlife or similar)
- 1 tbsp Sugar-Free Vanilla Instant Pudding Mix
- 1/2 tbsp Unsweetened Dark Cocoa Powder
- 2 Sugar-Free Chocolate Sandwich Cookies (roughly crushed)

PREPARATION:

1. Whisk: Combine the protein shake, pudding mix, and cocoa powder in a bowl. Use a milk frother to ensure the cocoa is fully integrated and lump-free.
2. Fill & Freeze: Pour the mixture into your 24 oz. Deluxe pint. Freeze upright for 24 hours.
3. Initial Spin: Process the frozen pint using the FULL / LITE ICE CREAM setting.
4. Re-Spin: If the texture looks like snow or powder, add 1 tbsp of water or almond milk and select the RE-SPIN function.
5. Mix-In: Dig a hole in the center, add the crushed sugar-free cookies, and process using the MIX-IN setting.

Tip: If you find the base is too dark after adding the cocoa, leave it out next time. The vanilla-based protein shake will provide a sharper white contrast against the black cookie chunks.

ICED COFFEE MACCHIATO LITE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 16 oz (470 ml) Strong Cold Brew Coffee or Espresso
- 6 oz (180 ml) Unsweetened Almond Milk or Skim Milk
- 3 tbsp Erythritol or Stevia (liquid or powder)
- 1/2 tsp Vanilla Extract
- 1 tbsp Sugar-Free Caramel Sauce (optional drizzle)

PREPARATION:

1. Mix: Combine cold brew, milk, sweetener, and vanilla. Stir until the sweetener is completely dissolved.
2. Fill & Freeze: Pour into the Deluxe pint and freeze for 24 hours.
3. Spin: Process using the FULL / LITE ICE CREAM setting.
4. Creamy Finish: If you prefer a "Frappé" texture, add 2 tbsp of extra milk and use the RE-SPIN function.

Tip: For a "Hazelnut Macchiato" profile, add a splash of sugar-free hazelnut syrup before freezing. This provides a rich, nutty aroma with zero added calories.

DOLE WHIP STYLE (PINEAPPLE PROTEIN LITE)



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 10 oz (approx. 300 g) Pineapple chunks (fresh or frozen, slightly thawed)
- 1 cup (240 ml) Unsweetened Almond Milk or Light Coconut Milk
- 1 Scoop (30 g) Vanilla Protein Powder (or 5 oz Vanilla Protein Shake)
- 1 tbsp Lime Juice (adds the necessary tartness)
- Optional: A pinch of Turmeric (for a vibrant yellow color without flavor change)

PREPARATION:

1. Puree: Place the pineapple, milk, protein powder, and lime juice in a blender. Process until completely smooth with no visible fruit fibers.
2. Fill & Freeze: Pour the mixture into your 24 oz. Deluxe pint, ensuring you stay below the "Max Fill" line. Freeze upright for 24 hours.
3. Spin: Process the frozen pint using the FULL / LITE ICE CREAM setting.
4. Soft Serve Texture: To achieve the iconic "Dole Whip" swirl consistency, add 2 tbsp of coconut milk after the first spin and use the RE-SPIN function.

Tip: If you use canned pineapple, ensure it is packed in its own juice rather than heavy syrup to keep it "Lite." The natural sweetness of ripe pineapple combined with vanilla protein is usually enough to mimic the original flavor.

PEACHES & CREAM (HIGH PROTEIN LITE)



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 1 can (approx. 14 oz / 400g) Peaches (packed in juice, not syrup)
- 3/4 cup (180 ml) Vanilla Protein Shake or Non-fat Greek Yogurt
- 1/2 tsp Ground Cinnamon
- 1/4 tsp Almond Extract
- A pinch of Salt

PREPARATION:

1. Puree: Place the peaches (including the juice from the can), cinnamon, salt, and almond extract in a blender. Process until completely smooth.
2. Combine: Whisk in the vanilla protein shake or Greek yogurt until the mixture is uniform.
3. Fill & Freeze: Pour into the 24 oz. Deluxe pint, staying below the "Max Fill" line. Freeze upright for 24 hours.
4. Spin: Process using the FULL / LITE ICE CREAM setting.
5. Perfecting: If the texture is slightly icy, add 1 tbsp of the leftover peach juice and use the RE-SPIN function.

Tip: Using canned peaches in juice is the secret to a consistent "Lite" texture. Peaches in heavy syrup contain too much sugar, which can make the base overly sticky and prevent it from reaching that fluffy, lite consistency.

CHERRY BAKEWELL PROTEIN (LITE)



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 2 cups (470 ml) Unsweetened Almond Milk
- 1 Scoop (30 g) Vanilla Protein Powder
- 1/2 cup (approx. 75 g) Frozen Dark Sweet Cherries (thawed and pureed)
- 1/2 tsp Almond Extract

PREPARATION:

1. Mix: Whisk the almond milk, protein powder, and almond extract until smooth and froth-free.
2. Combine: Stir in the pureed cherries until the mixture is a uniform soft pink.
3. Fill & Freeze: Pour into the Deluxe pint and freeze for 24 hours.
4. Spin: Process using the FULL / LITE ICE CREAM setting.
5. Mix-In: Add 1 tbsp of sliced almonds into a center hole and process on the MIX-IN setting for the authentic "Bakewell" crunch.

Tip: Be careful with the almond extract; it is very strong. Half a teaspoon is exactly enough to give that "pastry" flavor without overpowering the cherries.

MANGO COCONUT CLOUD (LITE)



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 1.5 cups (approx. 350 g) Very ripe Mango chunks
- 1/2 cup (120 ml) Light Coconut Milk (canned)
- 1/2 cup (120 ml) Unsweetened Almond Milk
- 1 tbsp Fresh Lime Juice
- 1/4 tsp Ground Ginger (optional, for a subtle kick)

PREPARATION:

1. Puree: Place mango chunks, coconut milk, almond milk, lime juice, and ginger in a blender. Process until completely silky with no fibers remaining.
2. Fill & Freeze: Pour the mixture into the 24 oz. Deluxe pint. Ensure it is level and below the "Max Fill" line. Freeze for 24 hours.
3. Spin: Process the frozen pint using the FULL / LITE ICE CREAM setting.
4. The Cloud Effect: For the ultimate airy texture, do not add liquid for the re-spin. Simply run the RE-SPIN function once more to incorporate more air into the mango's natural pectin structure.

Tip: The ripeness of the mango is key. The natural sugars and pectin in a very soft mango provide the "creaminess" that usually requires heavy cream. If your mango is slightly underripe, add 1 tbsp of agave syrup to balance the tartness.



SORBETS



GREEN APPLE DETOX SORBET



Preparation:
10 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 3 Large Green Apples (Granny Smith), juiced (approx. 400 ml juice)
- 1 tbsp Fresh Ginger juice or finely grated ginger
- 1 tbsp Lemon Juice
- 1/2 tsp Matcha Powder (for a vibrant green color and antioxidants)

PREPARATION:

1. Whisk: Combine the apple juice, ginger, lemon juice, and matcha powder. Whisk until the matcha is fully dissolved and no clumps remain.
2. Fill & Freeze: Pour into the Deluxe pint and freeze upright for 24 hours.
3. Spin: Process using the FULL / SORBET setting.
4. Re-Spin: If the texture is too icy, add 1 tbsp of cold water and use the RE-SPIN function.

Tip: If you don't have a juicer, blend the apples with a splash of water and strain the mixture through a nut milk bag or fine cloth. Removing the pulp is essential for the crystal-clear, refreshing sorbet texture.

CLASSIC TROPICAL PINEAPPLE SORBET



Preparation:
5 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 20 oz (approx. 600 g) Canned Pineapple chunks (in juice, not syrup)
- 2 tbsp Lime juice
- 1 tbsp Agave nectar (optional, if the pineapple is too tart)

PREPARATION:

1. Puree: Place the pineapple chunks along with all the juice from the can, lime juice, and optional agave nectar into a blender. Process until completely smooth.
2. Fill & Freeze: Pour the mixture into the 24 oz. Deluxe pint, making sure to stay below the "Max Fill" line. Freeze upright on a level surface for 24 hours.
3. Spin: Process the frozen block using the FULL / SORBET setting.
4. Re-Spin: If the texture appears slightly crumbly after the first spin, add 1 tablespoon of water or remaining pineapple juice and run the RE-SPIN function.

Tip: Pineapple contains an enzyme called bromelain. This natural component helps break down the cellular walls of the frozen fruit during processing, allowing the Deluxe blade to turn it into an incredibly creamy, soft-serve consistency without a drop of dairy.

SUMMER BERRY MEDLEY SORBET



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 2 cups (approx. 300 g) Mixed Berries (fresh or frozen)
- 1 cup (240 ml) Water
- 3/4 cup (150 g) Granulated Sugar
- 1 tbsp Lemon juice
- 1 pinch of Salt

PREPARATION:

1. **Syrup:** Dissolve the sugar and a pinch of salt in the water over low heat in a small saucepan to create a simple syrup. Let it cool completely.
2. **Puree:** Blend the mixed berries with the cooled sugar syrup and lemon juice until completely liquid.
3. **Strain:** Pass the mixture through a fine-mesh sieve into a bowl to remove the small raspberry and blackberry seeds.
4. **Fill & Freeze:** Pour the seedless liquid into the 24 oz. Deluxe pint, staying below the "Max Fill" line. Freeze upright for 24 hours.
5. **Spin:** Process the frozen pint using the FULL / SORBET setting.

Tip: Straining the berry puree is the ultimate secret difference between a basic "homemade" texture and a premium "fine-dining" sorbet. Removing the tiny seeds makes the mouthfeel significantly more luxurious and smooth.

SPICED MANGO & CHILI SORBET



Preparation:
5 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 2.5 cups (approx. 600 ml) Sweet Mango puree (fresh or canned)
- 1/2 cup (120 ml) Water
- 2 tbsp Lime juice
- 1/2 tsp Tajín seasoning or a generous pinch of red chili flakes (for mix-in)
- Optional: 1 tbsp Chamoy sauce (for layering)

PREPARATION:

1. **Mix:** Combine the mango puree, water, and fresh lime juice in a bowl until perfectly smooth.
2. **Fill & Freeze:** Pour the golden mixture into the Deluxe pint and freeze upright for 24 hours.
3. **First Spin:** Process the frozen pint using the FULL / SORBET setting.
4. **The Ribbon:** Dig a hole in the center of the fresh sorbet, add the Tajín seasoning (and optional Chamoy), and run the MIX-IN setting to distribute the spice into beautiful red streaks.

Tip: The high natural sugar content in ripe mangos acts as an anti-freeze, ensuring this sorbet stays perfectly scoopable. If your mangos are extremely sweet, you can skip adding any extra sugar entirely.

CREAMY CANTALOUPE MINT SORBET



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 4.5 cups (approx. 600 g) Cantaloupe melon (peeled, seeded, and cubed)
- 1/3 cup (70 g) Granulated Sugar
- 2 tbsp Fresh Lime Juice
- 4 Fresh Mint leaves

PREPARATION:

1. Puree: Place the melon cubes, sugar, and lime juice in a blender. Process until completely smooth and the sugar is fully dissolved.
2. Infuse: Add the fresh mint leaves to the blender and pulse for just a few seconds (do not over-blend, or the sorbet will turn a muddy green color).
3. Fill & Freeze: Pour the mixture into the 24 oz. Deluxe pint. Freeze upright for 24 hours.
4. Spin: Process the frozen pint using the FULL / SORBET setting.

Tip: If your cantaloupe is exceptionally ripe and sweet, you can safely reduce the sugar to 1/4 cup (50 g). The natural fibers in cantaloupe yield an incredibly smooth structure that mimics the texture of dairy ice cream.

DARK CHOCOLATE WATER SORBET



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 2 cups (470 ml) Water
- 3/4 cup (150 g) Granulated Sugar
- 3/4 cup (75 g) High-quality Cocoa Powder (Dutch-processed preferred)
- 2 oz. (60 g) Vegan Dark Chocolate (min. 70% cacao, finely chopped)
- 1 pinch of Salt

PREPARATION:

1. **Boil:** In a saucepan, whisk together the water, sugar, cocoa powder, and a pinch of salt. Bring to a brief boil while stirring continuously until the sugar dissolves.
2. **Melt:** Remove the pan from the heat. Add the chopped dark chocolate and stir until completely melted and the liquid is silky smooth.
3. **Chill & Freeze:** Let the mixture cool completely in the refrigerator before pouring it into the 24 oz. Deluxe pint. Freeze upright for 24 hours.
4. **Spin:** Process the frozen block using the FULL / SORBET setting.

Tip: Because this recipe lacks dairy fat, the high volume of cocoa solids paired with the sugar syrup acts as a natural stabilizer to prevent large ice crystals. If it looks slightly crumbly after the first spin, add 1 tbsp of cold water and run a RE-SPIN.

SPICED BOURBON PEACH SORBET



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 4 cups (approx. 550 g) Ripe Peaches (peeled and cubed) or thawed frozen peaches
- 1/2 cup (100 g) Brown Sugar (packed)
- 1.5 tbsp High-quality Bourbon Whiskey
- 1/2 tsp Ground Cinnamon
- 1 tbsp Fresh Lemon Juice

PREPARATION:

1. Puree: Blend the peaches, brown sugar, cinnamon, and lemon juice until absolutely smooth.
2. Spike: Stir in the bourbon whiskey by hand until fully incorporated.
3. Fill & Freeze: Pour the mixture into the Deluxe pint and freeze upright for 24 hours.
4. Spin: Process using the FULL / SORBET setting.

Tip: Alcohol dramatically lowers the freezing point of water. Stick strictly to the 1.5 tablespoons of bourbon for this 24 oz. container. If you add too much, the base will not freeze solid enough and will turn into a slushy mess rather than a scoopable sorbet.

RUBY RED GRAPEFRUIT & ROSE SORBET



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 2 cups (470 ml) Fresh Ruby Red Grapefruit juice (strained, no pulp)
- 1/2 cup (120 ml) Water
- 3/4 cup (150 g) Granulated Sugar
- 1 tsp Premium Culinary Rose Water

PREPARATION:

1. **Syrup:** Gently heat the water and sugar in a small saucepan just until the sugar dissolves into a clear syrup. Let it cool completely.
2. **Combine:** Mix the fresh grapefruit juice with the cooled simple syrup and the rose water.
3. **Fill & Freeze:** Pour into the 24 oz. Deluxe pint. Freeze upright on a perfectly flat surface for 24 hours.
4. **Spin:** Process using the FULL / SORBET setting.

Tip: Culinary rose water is highly concentrated. Measure it precisely—a single teaspoon is all it takes to give this sorbet an elegant, Persian-inspired floral aroma without making it taste like perfume.



GELATOS



AUTHENTIC STRACCIATELLA GELATO



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Whole Milk
- 1 cup (240 ml) Heavy Cream
- 2/3 cup (130 g) Granulated Sugar
- 3 large Egg Yolks
- 1 tsp Vanilla Extract
- 2 oz (60 g) Dark Chocolate (min. 70% cacao, for the drizzle)

PREPARATION:

1. **Custard Base:** Whisk egg yolks and sugar in a bowl until pale. Heat the milk in a saucepan until steaming. Slowly pour the warm milk into the egg mixture while whisking constantly.
2. **Thicken:** Pour back into the pan. Stir over low heat until the mixture thickens slightly and coats the back of a spoon (do not boil).
3. **Chill:** Remove from heat, stir in heavy cream and vanilla. Let it cool completely in the fridge.
4. **Freeze & Spin:** Pour into the 24 oz. Deluxe pint. Freeze upright for 24 hours. Process on FULL / GELATO.
5. **The Stracciatella Effect:** Melt the dark chocolate. Dig a hole in the center of the spun gelato. Pour the warm melted chocolate inside and run the MIX-IN setting instantly. The cold gelato will freeze the chocolate on contact, and the blade will snap it into perfect tiny shards.

Tip: Do not use chocolate chips for Stracciatella. Real melted chocolate creates the authentic, paper-thin crispy ribbons that melt instantly on your tongue.

CIOCCOLATO FONDATE



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Whole Milk
- 1 cup (240 ml) Heavy Cream
- 1/2 cup (100 g) Granulated Sugar
- 1/3 cup (40 g) High-Quality Dutch-Processed Cocoa Powder
- 3 oz (90 g) Dark Chocolate (70% cacao, finely chopped)
- 3 large Egg Yolks

PREPARATION:

1. Heat Base: Whisk egg yolks and sugar until smooth. In a pan, heat milk, heavy cream, and cocoa powder until steaming and smooth.
2. Cook Custard: Temper the egg yolks with the warm milk, return to the pan, and cook over low heat until slightly thickened.
3. Melt Chocolate: Pour the hot custard directly over the chopped dark chocolate. Let it sit for 1 minute, then whisk until the chocolate is completely melted and glossy.
4. Freeze & Spin: Cool the mixture, pour into the pint, and freeze for 24 hours. Process on FULL / GELATO.

Tip: If the gelato looks too compact or slightly dry after the first spin, add 1 tablespoon of warm milk and use the RE-SPIN function to unlock that ultra-glossy finish.

CREMA DI NOCCIOLA



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Whole Milk
- 1 cup (240 ml) Heavy Cream
- 1/2 cup (100 g) Granulated Sugar
- 3 tbsp Pure 100% Hazelnut Paste (unsweetened)
- 3 large Egg Yolks
- 1/4 tsp Salt

PREPARATION:

1. Whisk Base: Create a standard custard base by heating milk and whisking it into the egg yolks and sugar. Cook until thickened.
2. Blend Nut Paste: Whisk the pure hazelnut paste and salt into the warm custard until completely dissolved and uniform.
3. Combine: Stir in the heavy cream. Cool completely.
4. Freeze & Spin: Pour into the Deluxe pint and freeze for 24 hours. Process on FULL / GELATO.

Tip: Ensure you buy "100% Hazelnut Paste" (or hazelnut butter where the only ingredient is nuts). Avoid hazelnut spreads containing sugar and palm oil, as they will alter the texture balance of the gelato base.

CREMA AL LIMONE



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Whole Milk
- 1 cup (240 ml) Heavy Cream
- 2/3 cup (130 g) Granulated Sugar
- 4 large Egg Yolks (extra yolks for a richer custard)
- Zest of 2 organic Lemons (finely grated)
- 3 tbsp Fresh Lemon Juice

PREPARATION:

1. Infuse: Heat the milk and lemon zest in a pan until steaming. Turn off the heat and let it steep for 10 minutes.
2. Cook Custard: Whisk yolks and sugar. Strain the warm milk to remove large zest pieces, then temper the eggs. Cook over low heat until thickened.
3. Combine: Stir in cold heavy cream and fresh lemon juice. Cool completely.
4. Freeze & Spin: Pour into the Deluxe pint, freeze for 24 hours, and process on FULL / GELATO.

Tip: Adding the lemon juice after the custard has cooled prevents the milk and egg proteins from curdling while hot, ensuring a flawless texture.

ESPRESSO MACCHIATO GELATO



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Whole Milk
- 1 cup (240 ml) Heavy Cream
- 2/3 cup (130 g) Granulated Sugar
- 3 large Egg Yolks
- 2.5 tbsp High-Quality Instant Espresso Powder

PREPARATION:

1. Dissolve & Cook: Heat milk and dissolve the espresso powder into it. Create your egg yolk and sugar custard base using this coffee milk. Cook until thickened.
2. Combine: Stir in the cold heavy cream. Allow the mixture to cool down completely in the refrigerator.
3. Freeze & Spin: Pour into the 24 oz. container. Freeze for 24 hours. Process on FULL / GELATO.

Tip: For an authentic "Affogato" style dessert, place a scoop of this finished gelato in a cup and pour a fresh shot of hot espresso directly over it right before eating.

CREMA BUONTALENTI



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Whole Milk
- 1 cup (240 ml) Heavy Cream
- 2/3 cup (130 g) Granulated Sugar
- 4 large Egg Yolks
- 1 tbsp Mild Honey (like Acacia or Clover)
- 1 tsp Vanilla Paste
- A single strip of organic Lemon Zest (yellow part only)

PREPARATION:

1. **Infuse:** Heat the milk, cream, lemon zest, and vanilla paste in a saucepan until steaming. Remove from heat and let it steep for 10 minutes, then discard the lemon zest.
2. **Whisk Custard:** Whisk the egg yolks, sugar, and honey in a bowl until pale and thick. Slowly pour the warm milk mixture into the eggs while whisking constantly.
3. **Thicken:** Return the mixture to the pan. Stir over low heat until it thickens slightly and evenly coats the back of a spoon. Cool completely in the refrigerator.
4. **Freeze & Spin:** Pour the chilled custard into your 24 oz. Deluxe pint. Freeze upright for 24 hours. Process on FULL / GELATO.

Tip: Because this recipe relies on simple, clean flavors, high-quality honey and vanilla paste are essential. Honey acts as a natural stabilizer, yielding a significantly smoother, more scoopable consistency straight out of the deep freeze.

SPICED FIG & GOAT CHEESE GELATO



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Whole Milk
- 1 cup (240 ml) Heavy Cream
- 1/2 cup (100 g) Granulated Sugar
- 3 large Egg Yolks
- 4 oz (115 g) Fresh, mild Goat Cheese (soft chèvre, room temperature)
- 1/3 cup (80 ml) High-quality Fig Jam or spiced fig compote (chilled)

PREPARATION:

1. **Cook Custard:** Prepare a traditional custard base using the milk, cream, sugar, and egg yolks. Cook over low heat until thickened, then remove from heat.
2. **Blend Cheese:** Add the softened goat cheese directly into the warm custard. Use an immersion blender or a whisk to blend until completely smooth and free of white lumps. Cool in the fridge.
3. **Freeze & Spin:** Pour into the Deluxe pint and freeze upright for 24 hours. Process using the FULL / GELATO setting.
4. **The Fig Swirl:** Dig a 1.5-inch wide hole down to the bottom of the processed gelato. Add the chilled fig jam into the tunnel and process on the MIX-IN setting.

Tip: Choose a very mild, spreadable fresh chèvre rather than an aged, rinded goat cheese. It introduces a tangy, cheesecake-like complexity to the base that contrasts beautifully against the sweet fig ribbons.



ITALIAN-ICE



EAST COAST BLUE RASPBERRY ITALIAN ICE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 2.5 cups (600 ml) Water
- 1/2 cup (120 ml) Blue Raspberry Syrup
- 2 tbsp Fresh Lemon Juice
- 2 tbsp Granulated Sugar (essential to achieve the perfect flake texture)

PREPARATION:

1. Mix: Combine the water, blue raspberry syrup, lemon juice, and sugar in a pitcher. Whisk vigorously until the sugar is completely dissolved.
2. Fill & Freeze: Pour the brilliant blue liquid into the 24 oz. Deluxe pint, staying below the "Max Fill" line. Freeze upright on a flat surface for 24 hours.
3. Spin: Process the frozen block using the FULL / ITALIAN ICE setting.

Tip: If the mixture appears too dry or looks like powdery snow after the first cycle, scrape the surface slightly with a spoon, add 1 tablespoon of cold water into the center, and run the RE-SPIN function.

CLASSIC NEW YORK CHERRY ICE



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Tart Cherry Juice (100% fruit juice content)
- 1 cup (240 ml) Water
- 1/2 cup (100 g) Granulated Sugar
- 1 tsp Lime Juice

PREPARATION:

1. Dissolve: Warm the water slightly in a small saucepan. Add the sugar and stir until the crystals are fully dissolved into a clear syrup. Let it cool completely.
2. Combine: Mix the cooled sugar syrup, 100% tart cherry juice, and lime juice together.
3. Fill & Freeze: Pour the uniform red mixture into the Deluxe pint and freeze upright for 24 hours.
4. Spin: Process the frozen pint using the FULL / ITALIAN ICE setting.

Tip: Using real 100% tart cherry juice instead of a high-fructose artificial syrup yields a much cleaner flavor profile that is highly refreshing and never leaves a cloying, sticky aftertaste.

SOUR GREEN APPLE ICE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (400 ml) Clear Apple Juice
- 2/3 cup (150 ml) Water
- 1/4 cup (60 ml) Sour Green Apple Syrup (e.g., Monin)
- 2 tbsp Fresh Lime Juice

PREPARATION:

1. Mix: Combine the apple juice, water, green apple syrup, and lime juice in a pitcher. Whisk until fully unified.
2. Fill & Freeze: Pour the electric-green liquid into your 24 oz. pint and freeze upright for 24 hours.
3. Spin: Process using the FULL / ITALIAN ICE setting.

Tip: Serve this refreshing treat decorated with a few razor-thin slices of a fresh Granny Smith apple to add a crisp crunch and an elegant visual touch.

WATERMELON BOARDWALK SHAVE-ICE



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 18 oz (approx. 500 g) Fresh Watermelon (seedless, cubed)
- 1/3 cup (70 g) Granulated Sugar
- 2 tbsp Fresh Lime Juice
- 1/4 cup (60 ml) Water

PREPARATION:

1. Puree: Place the watermelon cubes, sugar, lime juice, and water into a blender. Process until completely liquid.
2. Strain: Pass the puree through a fine-mesh sieve into a bowl to strain out any coarse fruit fibers (this is vital for achieving a uniform ice flake).
3. Fill & Freeze: Pour the strained liquid into the Deluxe pint and freeze upright for 24 hours.
4. Spin: Process using the FULL / ITALIAN ICE setting.

Tip: Watermelon juice naturally separates while freezing (water settles at the bottom, pulp rises). If you notice an uneven, bumpy surface on top of the frozen pint, scrape it flat with a spoon before locking it into the machine.

MANGO TANGO ITALIAN ICE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1.5 cups (350 ml) Mango Juice or smooth Mango Nectar
- approx. 1 cup (200 ml) Water
- 1/3 cup (70 g) Granulated Sugar
- 2 tbsp Fresh Lemon Juice

PREPARATION:

1. Mix: Combine the mango juice, water, sugar, and lemon juice in a pitcher. Whisk thoroughly until the sugar granules are entirely gone.
2. Fill & Freeze: Pour the golden mixture into the Deluxe pint and freeze upright for 24 hours.
3. Spin: Process using the FULL / ITALIAN ICE setting.

Tip: Because mango fruit is naturally thick and velvety, the added water in this recipe is crucial. It dilutes the heavy puree just enough so the Deluxe machine can shave it into fine Italian-Ice flakes rather than compressing it into a dense sorbet.



SLUSHIES & FROZEN DRINKS



RETRO CHERRY COLA SLUSHI



Preparation:
2 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 2.5 cups (600 ml) Classic Cherry Cola (do not use diet or zero-sugar varieties)
- 1 tbsp Fresh Lime Juice (to balance the intense sweetness)
- Preparation Steps:

PREPARATION:

1. De-gas: Pour the cola into a large bowl and stir vigorously with a spoon for a couple of minutes to remove most of the carbonation before freezing.
2. Combine: Stir in the lime juice.
3. Fill & Freeze: Pour the mixture into the 24 oz. Deluxe pint, staying below the "Max Fill" line. Freeze upright for 24 hours.
4. Spin: Process the frozen block using the FULL / SLUSHI setting.

Tip: The SLUSHI program strictly requires real sugar. Sugar acts as a natural antifreeze, allowing the Creamerizer™ blade to shave the block into perfect, drinkable ice crystals. Using sugar-free sodas will result in a solid block of ice that can stress or damage the motor.

PARADISE MANGO DAIQUIRI (FROZEN DRINK)



Preparation:
5 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1.5 cups (350 ml) Mango Juice or smooth Mango Puree
- 2/3 cup (150 ml) Water
- 2 oz (60 ml) White Rum (e.g., Bacardi)
- 4 tbsp Fresh Lime Juice
- 3 tbsp Simple Sugar Syrup

PREPARATION:

1. Whisk: Combine all the ingredients—including the rum—in a pitcher and stir thoroughly.
2. Fill & Freeze: Pour the mixture into the 24 oz. Deluxe pint.
3. Freeze: Freeze upright for a minimum of 24 hours. (Note: The alcohol content means the base will freeze slightly softer than normal, which is ideal for this setting).
4. Spin: Process the pint using the FULL / FROZEN DRINK setting.

Tip: Alcohol does not freeze. You must stick strictly to the 2 oz (60 ml) maximum measurement of rum for this 24 oz container. If you add too much alcohol, the base will remain liquid at the core, and the machine will not be able to process it into a frozen drink.

BLUE RASPBERRY SODA SLUSH



Preparation:
2 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 2 cups (470 ml) Water
- 1/3 cup (80 ml) Non-Alcoholic Blue Curaçao Syrup
- 3 tbsp Clear Raspberry Syrup
- 2 tbsp Lemon Juice

PREPARATION:

1. Mix: Combine the water, both syrups, and the fresh lemon juice in a pitcher until you achieve a brilliant, uniform neon-blue liquid.
2. Fill & Freeze: Pour into the Deluxe pint and freeze upright for 24 hours.
3. Spin: Process using the FULL / SLUSHI setting for a drinkable texture, or the ITALIAN ICE setting if you prefer to eat it with a spoon.

Tip: If you want to add a fun, fizzy pop to the texture after shaving, pour 2 oz of cold lemon-lime soda (like Sprite) into the pint right after the spin and gently stir it through with a spoon.

CLASSIC LIME MARGARITA



Preparation:
5 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1.5 cups (350 ml) Water
- 1/2 cup (120 ml) Fresh Lime Juice
- 2 oz (60 ml) Silver Tequila
- 1 oz (30 ml) Triple Sec (Orange Liqueur)
- 1/3 cup (80 ml) Agave Nectar

PREPARATION:

1. Mix: Combine the water, lime juice, tequila, triple sec, and agave nectar in a pitcher. Stir until completely mixed.
2. Fill & Freeze: Pour into the Deluxe pint and freeze upright for 24 hours.
3. Spin: Process using the FULL / FROZEN DRINK setting.

Tip: Rim your serving glasses with lime juice and coarse sea salt before pouring the frozen margarita for the ultimate bar experience.

STRAWBERRY LEMONADE SLUSHI



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 1.5 cups (350 ml) Premium Lemonade (must contain real sugar)
- 1 cup (240 ml) Water
- 1/2 cup (100 g) Fresh Strawberries (pureed)
- 2 tbsp Simple Syrup

PREPARATION:

1. Puree: Blend the strawberries with the simple syrup until completely liquid.
2. Combine: Stir the strawberry puree, lemonade, and water together until uniform.
3. Fill & Freeze: Pour into the Deluxe pint and freeze upright for 24 hours.
4. Spin: Process using the FULL / SLUSHI setting.

Tip: If you prefer a smoother texture, pass the strawberry puree through a sieve to remove the seeds before mixing it with the lemonade.

BLUE HAWAIIAN FROZEN DRINK



Preparation:
5 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1.5 cups (350 ml) Pineapple Juice
- 1/2 cup (120 ml) Coconut Cream (sweetened, like Coco López)
- 1.5 oz (45 ml) White Rum
- 1 oz (30 ml) Blue Curaçao Liqueur
- 2 tbsp Lime Juice

PREPARATION:

1. Blend: Whisk the pineapple juice, coconut cream, white rum, blue curaçao, and lime juice until completely smooth.
2. Fill & Freeze: Pour into the Deluxe pint and freeze upright for 24 hours.
3. Spin: Process using the FULL / FROZEN DRINK setting.

Tip: Sweetened coconut cream can separate when cold. Make sure the liquid base is thoroughly blended and uniform right before pouring it into the pint to freeze.

WATERMELON MINT SLUSHI



Preparation:
10 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 2.5 cups (approx. 600 ml) Fresh Watermelon Juice (strained)
- 3 tbsp Simple Sugar Syrup (essential for the slushi texture)
- 1 tbsp Lime Juice
- 4 Fresh Mint leaves (finely chopped)

PREPARATION:

1. Juice: Blend fresh watermelon chunks and pass the liquid through a strainer to remove all pulp.
2. Mix: Stir the simple syrup, lime juice, and chopped mint into the watermelon juice.
3. Fill & Freeze: Pour into the Deluxe pint. Freeze upright for 24 hours.
4. Spin: Process using the FULL / SLUSHI setting.

Tip: Watermelon on its own does not have enough sugar to create a soft slushi consistency. Do not skip the simple syrup, or the blade will shave the block into a dense snow instead of a drinkable slush.

FROZEN PEACH BELLINI



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1.5 cups (350 ml) Sweet Peach Puree or Peach Nectar
- 1/2 cup (120 ml) Prosecco or Sparkling White Wine
- 2 oz (60 ml) Peach Schnapps
- 1 tbsp Lemon Juice

PREPARATION:

1. Mix: Combine the peach puree, Prosecco, peach schnapps, and lemon juice in a pitcher. Stir gently to incorporate.
2. Fill & Freeze: Pour into the Deluxe pint. Freeze upright for 24 hours.
3. Spin: Process using the FULL / FROZEN DRINK setting.

Tip: Since Prosecco loses its carbonation during freezing, pour a fresh splash of chilled Prosecco directly over the frozen scoop in a champagne flute just before serving to add that premium fizz.

PIÑA COLADA TWIST



Preparation:
5 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1.5 cups (350 ml) Pineapple Juice
- 1/2 cup (120 ml) Cream of Coconut (e.g., Coco López)
- 2 oz (60 ml) White Rum
- 2 tbsp Fresh Lime Juice
- 1/4 cup (60 ml) Whole Milk

PREPARATION:

1. Whisk: Combine the pineapple juice, cream of coconut, white rum, lime juice, and milk in a pitcher until completely smooth.
2. Fill & Freeze: Pour the mixture into the 24 oz. Deluxe pint, staying below the "Max Fill" line. Freeze upright for 24 hours.
3. Spin: Process the frozen pint using the FULL / FROZEN DRINK setting.

Tip: Cream of coconut is very thick and sugary; ensure it is completely whisked into the juice before freezing to prevent it from settling at the bottom of the pint.

FROZEN STRAWBERRY FROSÉ



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1.5 cups (350 ml) Crisp Rosé Wine
- 1 cup (150 g) Fresh Strawberries (pureed)
- 1/4 cup (60 ml) Simple Sugar Syrup
- 1 tbsp Lemon Juice

PREPARATION:

1. Puree: Blend the fresh strawberries, simple syrup, and lemon juice until entirely smooth.
2. Combine: Stir the sweet strawberry puree into the rosé wine.
3. Fill & Freeze: Pour into the Deluxe pint and freeze upright for 24 hours.
4. Spin: Process using the FULL / FROZEN DRINK setting.

Tip: Wine freezes softer than water due to the alcohol content. Ensure your freezer is set to its coldest setting so the pint achieves the right solidity before spinning.



CREAMICCINO



COFFEEHOUSE CREAMICCINO



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 1.5 cups (350 ml) Whole Milk (or Barista Oat Milk)
- 2/3 cup (150 ml) Strong Cold Brew Coffee Concentrate
- 4 tbsp Simple Sugar Syrup
- 1 tsp Vanilla Extract
- 1 pinch of Salt

PREPARATION:

1. Whisk: Combine the cold brew concentrate, whole milk, simple syrup, vanilla extract, and salt in a pitcher. Whisk until uniform.
2. Fill & Freeze: Pour the mixture into the 24 oz. Deluxe pint, staying below the "Max Fill" line. Freeze upright for 24 hours.
3. Spin: Process the frozen block using the FULL / CREAMICCINO setting.
4. Re-Spin: For an extra-fluffy texture, add 1 tablespoon of fresh milk to the center after the cycle finishes and press RE-SPIN.

Tip: Always use cold brew concentrate or chilled espresso rather than standard drip coffee. Regular brewed coffee contains too much water, which turns into harsh ice crystals and leaves the drink watery and separated after spinning.

WHITE CHOCOLATE MOCHA CREAMICCINO



Preparation:
10 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 1.5 cups (350 ml) Whole Milk
- 2/3 cup (150 ml) Freshly Brewed Espresso (chilled)
- 2 oz (60 g) Premium White Chocolate Chips (melted)
- 2 tbsp Brown Sugar

PREPARATION:

1. Melt: While the espresso is still warm, whisk in the brown sugar and melted white chocolate chips until completely smooth and emulsified.
2. Combine: Let the espresso mixture cool slightly, then stir in the cold whole milk.
3. Fill & Freeze: Pour the uniform base into the Deluxe pint and freeze upright for 24 hours.
4. Spin: Process using the FULL / CREAMICCINO setting.

Tip: Drizzle white chocolate sauce inside the serving glass and top the finished blended drink with whipped cream and white chocolate curls for an authentic cafe presentation.

SPICED PUMPKIN CHAI CREAMICCINO



Preparation:
10 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 1.25 cups (300 ml) Whole Milk
- 2/3 cup (150 ml) Concentrated Chai Tea Base (cooled)
- 2 oz (60 ml) Espresso or strong cold brew
- 2 tbsp Real Pumpkin Puree (canned pumpkin, not pumpkin pie mix)
- 3 tbsp Pure Maple Syrup
- 1/2 tsp Pumpkin Pie Spice

PREPARATION:

1. Blend: Place the milk, chai concentrate, coffee, pumpkin puree, maple syrup, and pumpkin pie spice in a blender. Process for 20 seconds to ensure the pumpkin is fully incorporated without lumps.
2. Fill & Freeze: Pour the golden-brown liquid into the Deluxe pint and freeze upright for 24 hours.
3. Spin: Process using the FULL / CREAMICCINO setting.

Tip: Real canned pumpkin puree contains natural pectin and plant fibers. This unique composition acts as a natural thickener, giving this specific Creamiccino an incredibly dense, milkshake-like structure after it passes through the blades.

SALTED PEANUT BUTTER CUP CREAMICCINO



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 1.5 cups (350 ml) Unsweetened Almond Milk (or Whole Milk)
- 2/3 cup (150 ml) Cold Brew Coffee Concentrate
- 2 tbsp Smooth Creamy Peanut Butter
- 3 tbsp Premium Chocolate Syrup
- 1/4 tsp Coarse Sea Salt

PREPARATION:

1. Emulsify: In a small bowl, whisk the peanut butter, chocolate syrup, sea salt, and a small splash of warm almond milk together until a smooth, glossy paste forms with no lumps.
2. Combine: Slowly stir in the remaining cold almond milk and the cold brew coffee concentrate until uniform.
3. Fill & Freeze: Pour the mixture into the Deluxe pint and freeze upright for 24 hours.
4. Spin: Process using the FULL / CREAMICCINO setting.

Tip: Because peanut butter creates a very dense frozen block, this recipe highly benefits from the custom texture cycle. If it feels too solid after the first run, add 2 tablespoons of extra milk and press RE-SPIN to unlock maximum frothiness.

SALTED TOFFEE NUT CREAMICCINO



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 1.5 cups (350 ml) Whole Milk
- 2/3 cup (150 ml) Cold Brew Coffee Concentrate
- 3 tbsp Toffee or Butterscotch Syrup
- 1 tbsp Macadamia Nut or Hazelnut Syrup
- 1/4 tsp Flaky Sea Salt

PREPARATION:

1. Mix: In a pitcher, combine the cold brew concentrate, toffee syrup, macadamia nut syrup, and sea salt. Whisk until the salt crystals are dissolved.
2. Combine: Stir in the whole milk until the mixture has a uniform, golden-caramel color.
3. Fill & Freeze: Pour into the 24 oz. Deluxe pint. Freeze upright for 24 hours.
4. Spin: Process using the FULL / CREAMICCINO setting.

Tip: Top the finished drink with a mountain of whipped cream and a few crushed buttery toffee bits to contrast the icy, frothy base.

PEPPERMINT MOCHA FRAPPE CREAMICCINO



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 1.5 cups (350 ml) Whole Milk
- 2/3 cup (150 ml) Chilled Espresso or Cold Brew Concentrate
- 1/4 cup (60 ml) Dark Chocolate Syrup
- 1/2 tsp Pure Peppermint Extract
- 1 tbsp Cocoa Powder

PREPARATION:

1. Dissolve: Whisk the cocoa powder and dark chocolate syrup into the chilled coffee until smooth and lump-free.
2. Combine: Stir in the whole milk and the peppermint extract.
3. Fill & Freeze: Pour the chocolate-coffee liquid into the Deluxe pint. Freeze upright for 24 hours.
4. Spin: Process using the FULL / CREAMICCINO setting.

Tip: Be precise with the peppermint extract; it is highly concentrated. Half a teaspoon is the exact threshold to give a distinct candy-cane finish without tasting like toothpaste.

TOASTED COCONUT BARISTA CREAMICCINO



Preparation:
10 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 1.5 cups (350 ml) Barista Coconut Milk (from a carton)
- 2/3 cup (150 ml) Cold Brew Coffee Concentrate
- 3 tbsp Coconut Cream (sweetened, canned)
- 2 tbsp Simple Syrup
- 1/4 cup Toasted Coconut Flakes (for garnish)

PREPARATION:

1. Whisk: Blend the cold brew concentrate, sweetened coconut cream, and simple syrup together until completely integrated.
2. Combine: Stir in the barista-grade coconut milk.
3. Fill & Freeze: Pour the liquid base into the Deluxe pint and freeze upright for 24 hours.
4. Spin: Process using the FULL / CREAMICCINO setting.

Tip: "Barista" edition plant milks contain specialized proteins that hold air exceptionally well. Using them guarantees that your dairy-free Creamiccino gets just as thick and frothy as a traditional milk-based frappe.



MILCHSHAKES



CLASSIC DINER STRAWBERRY MILKSHAKE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 4 large scoops of processed Fresh Strawberry Cream Ice Cream (Recipe #3) or Vanilla Ice Cream
- 3/4 cup (180 ml) Whole Milk (refrigerator-cold)
- 2 tbsp Strawberry Syrup (for lining the glass)

PREPARATION:

1. Load Pints: Drop the firm, cold scoops of ice cream directly into an empty, clean 24 oz. Deluxe pint.
2. Add Liquid: Pour the ice-cold whole milk directly over the ice cream scoops.
3. Spin: Secure the lid and process the mixture using the FULL / MILKSHAKE setting.
4. Serve: Drizzle strawberry syrup along the inside walls of a tall glass and pour the thick shake inside.

Tip: The Milkshake function is the only cycle on the Ninja CREAMi Deluxe where you do not use a rock-hard frozen block. It is engineered purely to emulsify already-spun frozen bases with a liquid component.

TRIPLE CHOCOLATE FUDGE SHAKE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 4 large scoops of processed Deep Decadent Chocolate Ice Cream (Recipe #2)
- 1/2 cup (120 ml) Chocolate Milk (refrigerator-cold)
- 1/4 cup (60 ml) Heavy Whipping Cream (liquid, cold)
- 2 tbsp Premium Chocolate Fudge Sauce

PREPARATION:

1. Load Pints: Drop the chocolate ice cream scoops into a clean, empty Deluxe pint.
2. Add Liquid: Pour the cold chocolate milk and liquid heavy cream over the scoops.
3. Spin: Process using the FULL / MILKSHAKE setting.
4. Finish: Swirl chocolate fudge sauce along the inside of your serving glasses before pouring the dense chocolate shake.

Tip: Adding a splash of liquid heavy whipping cream alongside the milk is a professional creamery secret. It yields the luxurious, heavy mouthfeel typical of premium premium milkshakes.

SALTED PEANUT BUTTER & BANANA SHAKE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 4 large scoops of processed Signature Creamy Base (Recipe #1) or Vanilla Ice Cream
- 1/2 ripe Banana (sliced)
- 2 tbsp Smooth Creamy Peanut Butter
- 3/4 cup (180 ml) Whole Milk (refrigerator-cold)
- 1/4 tsp Flaky Sea Salt

PREPARATION:

1. Load Pints: Place the cold vanilla ice cream scoops and the fresh banana slices directly into an empty, clean Deluxe pint.
2. Add Liquid: Pour the creamy peanut butter, sea salt, and ice-cold whole milk directly over the contents.
3. Spin: Secure the lid and process the mixture using the FULL / MILKSHAKE setting.

Tip: The combination of fresh banana and real peanut butter creates a powerful natural binding agent. This guarantees that your milkshake stays exceptionally dense and holds its structure in the glass without melting into a liquid too quickly.

COLD BREW COOKIES & CREAM SHAKE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 4 large scoops of processed Classic Cookies & Cream Ice Cream (Recipe #4)
- 1/2 cup (120 ml) Strong Cold Brew Coffee Concentrate (refrigerator-cold)
- 1/4 cup (60 ml) Whole Milk (refrigerator-cold)
- 2 Chocolate Sandwich Cookies (e.g., Oreos), roughly crushed (for the finish)

PREPARATION:

1. Load Pints: Drop the cookies and cream ice cream scoops into an empty, clean 24 oz. Deluxe pint.
2. Add Liquid: Pour the cold brew concentrate and the fresh whole milk directly over the ice cream scoops.
3. Spin: Process the mixture using the FULL / MILKSHAKE setting.
4. Finish: Pour the thick shake into your glasses and gently fold in the freshly crushed cookie crumbs by hand with a spoon.

Tip: While the cookie chunks already inside your pre-made ice cream will have softened up during freezing, adding fresh, dry cookie crumbs after the spin provides a delightful, crispy textural contrast as you drink.

MANGO COCONUT CLOUD SHAKE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



INGREDIENTS:

- 4 large scoops of processed Mango Coconut Cloud Ice Cream (Recipe #35) or Mango Sorbet
- 1/2 cup (120 ml) Barista-grade Coconut Milk (from a carton, refrigerator-cold)
- 1/4 cup (60 ml) Mango Juice or Nectar (refrigerator-cold)
- 1 tbsp Toasted Coconut Flakes (for garnish)

PREPARATION:

1. Load Pints: Drop the frozen mango scoops into your clean Deluxe container.
2. Add Liquid: Pour the cold barista coconut milk and the sweet mango juice over the fruit base.
3. Spin: Secure the lid and process using the FULL / MILKSHAKE setting.

Tip: "Barista" edition plant-based milks are specifically formulated with plant proteins that hold air bubbles exceptionally well. Using a barista-grade coconut milk guarantees that your dairy-free shake gets just as fluffy and aerated as a traditional dairy shake.

MAPLE WALNUT CRUNCH SHAKE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2-3



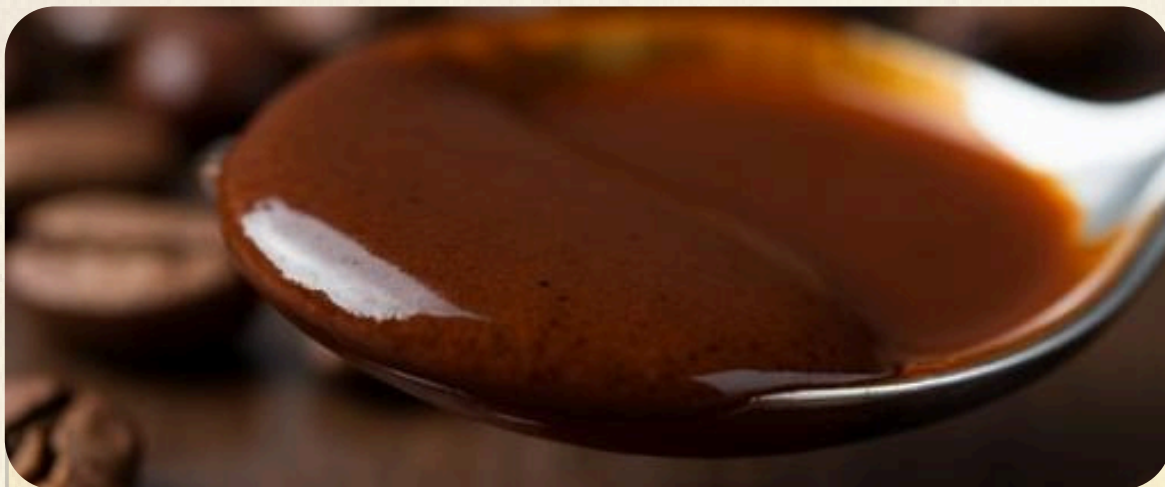
INGREDIENTS:

- 4 large scoops of processed Maple Walnut Ice Cream (Recipe #14) or Vanilla Ice Cream
- 2 tbsp Pure Maple Syrup (Grade A Dark or Robust preferred)
- 3/4 cup (180 ml) Whole Milk (refrigerator-cold)
- 2 tbsp Chopped Walnuts (toasted)

PREPARATION:

1. Load Pints: Place the ice cream scoops into your empty 24 oz. Deluxe container.
2. Add Liquid: Drizzle the dark maple syrup directly over the scoops and pour the cold whole milk on top.
3. Spin: Process the mixture using the FULL / MILKSHAKE setting.
4. Assemble: Pour the thick shake into a glass and scatter the toasted walnut pieces over the top immediately before serving.

Tip: Using "Dark" or "Robust" (formerly Grade B) maple syrup is vital. Lighter syrups lose their flavor presence entirely when combined with cold dairy, whereas the dark variety maintains its distinct, caramelized wood-fire punch against the cold milk.



BONUS: DESSERT SAUCES



VELVETY CHOCOLATE ICE CREAM



Preparation:
5 MIN



Freezing:

-



Portions:
4



INGREDIENTS:

- Base: 100ml (approx. $\frac{1}{3}$ cup) unsweetened almond milk (or any milk alternative).
- Flavoring: 2 tbsp (20g) unsweetened cocoa powder & a small pinch of sea salt.
- Sweetener: 30g (2 tbsp) powdered erythritol (for a smooth texture without grittiness).
- Texture Hack: A pinch of guar gum (thickens the sauce perfectly without cooking).
- Optional: 2 drops of rum extract or vanilla extract for extra depth

PREPARATION:

1. Dry Mix: Combine all dry ingredients (cocoa, erythritol, guar gum, salt) in a tall container or jar.
2. Blend: Add the almond milk and whisk vigorously with a milk frother or hand blender for about 1 minute until the sauce thickens slightly and looks glossy.
3. Rest: Place the sauce in the refrigerator for at least 10 minutes. This allows the guar gum to fully hydrate, creating that signature velvety texture.
4. Serve: Generously drizzle the cold sauce over your fresh Ninja Swirl creation.

Tip: Because this sauce isn't cooked, the cocoa aromas remain particularly vibrant and intense. When poured over ice-cold frozen yogurt or sorbet, it thickens further, creating a texture reminiscent of liquid chocolate mousse.

Nutritional information per serving: Calories: approx. 18 | Fat: 1 g | Carbs: 1 g | Sugars: 0 g | Protein: 1 g

FRUITY RASPBERRY COULIS



Preparation:
8 MIN



Freezing:
-



Portions:
4



INGREDIENTS:

- Fruit: 150g (approx. 1 cup) raspberries (fresh or thawed).
- Aroma: 1 tbsp freshly squeezed lemon juice & a pinch of Bourbon vanilla.
- Sweetener: 20g (approx. 1.5 tbsp) powdered erythritol.
- Optional: 1 tsp chia seeds (for a thicker, jam-like consistency)

PREPARATION:

1. Puree: Blend the raspberries with the lemon juice, vanilla, and erythritol until completely smooth.
2. Strain: For a refined, velvety texture, press the puree through a fine-mesh sieve into a small bowl. This is essential to remove all seeds for a professional finish.
3. Thicken (Optional): If you prefer a thicker sauce, stir in the chia seeds and let them soak for about 15 minutes. Blend briefly again once the seeds have gelled.
4. Serve: Drizzle the coulis over your frozen yogurt or gently swirl it into the ice cream with a spoon for a beautiful marbled effect.

Tip: This coulis pairs exceptionally well with Classic Vanilla Dream or Pistachio ice cream. The fruity acidity of the raspberries cuts through the richness of the base, creating a perfectly balanced and refreshing taste experience.

Nutritional information per serving: Calories: approx. 15 | Fat: 0 g | Carbs: 2 g | Sugars: 0 g | Protein: 0 g

GOLDEN SALTED CARAMEL SAUCE



Preparation:
10 MIN



Freezing:
-



Portions:
4



INGREDIENTS:

- Base: 100ml (approx. $\frac{1}{3}$ cup) heavy cream (or full-fat coconut milk for a dairy-free option).
- Sweetener: 40g (3 tbsp) "Erythritol Gold" (brown erythritol for that essential caramel flavor).
- Fat: 10g (approx. $\frac{3}{4}$ tbsp) butter (or coconut oil).
- Aroma: $\frac{1}{2}$ tsp finely ground sea salt & $\frac{1}{2}$ tsp vanilla extract

PREPARATION:

1. Melt: Slowly melt the "Erythritol Gold" in a small saucepan over medium heat. Watch closely: it should become liquid but not too dark, as erythritol can burn quickly.
2. Combine: Add the butter and stir until melted. Slowly and carefully pour in the cream while stirring constantly until the mixture is smooth.
3. Thicken: Simmer over low heat for about 5 minutes until you reach your desired thickness. Finally, stir in the sea salt and vanilla.
4. Cool: Transfer the sauce to a jar. It will thicken significantly as it cools, reaching a perfect, velvety consistency.

Tip: This sauce will solidify in the refrigerator. Before serving, simply warm it briefly (10-20 seconds) in the microwave or a water bath so it can flow smoothly and golden over your Ninja Swirl creation.

Nutritional information per serving: Calories: approx. 95 | Fat: 10 g | Carbs: 1 g | Sugars: 0 g | Protein: 1 g

CREAMY PEANUT CARAMEL ICE CREAM



Preparation:
5 MIN



Freezing:
-



Portions:
4



INGREDIENTS:

- Base: 80ml (approx. $\frac{1}{3}$ cup) unsweetened almond milk (or water) & 2 tbsp natural creamy peanut butter (100% nuts).
- Sweetener: 20g (approx. 1.5 tbsp) powdered "Erythritol Gold" (for that essential caramel aroma).
- Aroma: A pinch of sea salt (to make the peanut flavor "pop").

PREPARATION:

1. Warm: Briefly heat the almond milk in a small saucepan over medium heat or in the microwave for 20–30 seconds. Important: Do not let it boil.
2. Stir: Add the peanut butter, golden erythritol, and salt to the warm milk. Whisk vigorously until the peanut butter is fully emulsified and the mixture becomes a smooth, liquid cream.
3. Cool: Allow the sauce to rest for a few minutes. As it cools, it will naturally thicken to a perfect, viscous consistency.
4. Serve: Drizzle generously over your fresh Ninja Swirl creation.

Tip: This sauce is the perfect soulmate for any chocolate or banana-based ice cream. If it solidifies too much in the refrigerator, simply microwave it for 10 seconds to restore its silky, pourable texture.

Nutritional information per serving: Calories: approx. 65 | Fat: 5 g | Carbs: 1 g | Sugars: 0 g | Protein: 3 g

EXQUISITE PISTACHIO CREAM



Preparation:
5 MIN



Freezing:

-



Portions:
4



INGREDIENTS:

- Base: 100g (approx. 3.5 oz) Skyr or low-fat quark.
- Nut Component: 1 tbsp pure pistachio butter (100% nuts).
- Sweetener: 20g (approx. 1.5 tbsp) powdered erythritol.
- Consistency: 1-2 tbsp unsweetened almond milk (to adjust thickness)

PREPARATION:

1. Mix: In a small bowl, whisk the Skyr (or quark) with the pistachio butter and powdered erythritol until smooth.
2. Adjust: Gradually stir in the almond milk, one tablespoon at a time, until the cream reaches a silky, flowing consistency.
3. Refine: For an extra-fine, professional texture, briefly whisk the mixture with an electric milk frother.
4. Serve: Drizzle over your fresh swirl or use it as a rich side for fruit-based sorbets.

Tip: This cream pairs exceptionally well with all berry sorbets or serves as an intense flavor booster for the Pistachio Dream. For the best experience, serve it slightly chilled to maintain its velvety structure.

Nutritional information per serving: Calories: approx. 45 | Fat: 3 g | Carbs: 2 g | Sugars: 0 g | Protein: 3 g

DARK ESPRESSO CHOCOLATE SAUCE



Preparation:
5 MIN



Freezing:

-



Portions:
4



INGREDIENTS:

- Base: 40ml (approx. 1.5 oz) cold espresso (strong brewed) & 60ml (approx. 2 oz) unsweetened almond milk.
- Flavoring: 2 tbsp (20g) unsweetened cocoa powder & a small pinch of sea salt.
- Sweetener: 30g (2 tbsp) powdered erythritol.
- Texture Hack: A pinch of guar gum (for that professional, velvety thickness)

PREPARATION:

1. Combine: Place all liquid and dry ingredients into a tall container or jar.
2. Whisk: Use an electric milk frother or a hand blender to mix vigorously for about 1 minute until the sauce begins to thicken and takes on a silky, glossy texture.
3. Cool: Place the sauce in the refrigerator for 10–15 minutes. This allows the guar gum to fully set, creating the perfect pourable consistency.
4. Serve: Drizzle over your fresh Ninja Swirl, especially over coffee or vanilla-based recipes.

Tip: This sauce is the ultimate boost for your Coffee-Mocha Protein Kick. The combination of caffeine and dark cocoa creates an intense aroma that provides a brilliant contrast to creamy, milky ice cream flavors.

Nutritional information per serving: Calories: approx. 18 | Fat: 1 g | Carbs: 1 g | Sugars: 0 g | Protein: 1 g

SMOOTH VANILLA CUSTARD SAUCE



Preparation:
10 MIN



Freezing:

-



Portions:
4



INGREDIENTS:

- Base: 150ml (approx. $\frac{2}{3}$ cup) unsweetened almond milk.
- Richness: 1 egg yolk (size M).
- Sweetener: 30g (2 tbsp) powdered erythritol.
- Aroma: 1 tsp vanilla extract & a small pinch of sea salt.
- Color Hack: A small pinch of turmeric (for that classic, appetizing yellow color)

PREPARATION:

1. Warm: Gently heat the almond milk, erythritol, and vanilla in a small saucepan over medium-low heat. Important: Do not let it boil.
2. Temper: Place the egg yolk in a separate bowl and whisk briefly. Slowly stir in a few tablespoons of the warm milk to equalize the temperature (this prevents the egg from scrambling).
3. Thicken: Return the mixture to the saucepan. Heat gently while stirring constantly with a whisk until the sauce thickens slightly and reaches a creamy consistency.
4. Cool: Remove from heat immediately. Let it cool slightly before serving it over your fresh Ninja Swirl creation.

Tip: This classic custard is the perfect sugar-free alternative to traditional vanilla sauce. It pairs exceptionally well with any Berry Sorbet or warm fruit mix-ins. For an extra refined look, strain it through a fine sieve before serving.

Nutritional information per serving: Calories: approx. 32 | Fat: 2 g | Carbs: 1 g | Sugars: 0 g | Protein: 1 g



You thought that was it?

The variety of recipes doesn't end there, because, as already hinted at on the cover, I want to give you access to many more recipe ideas. Yes, you'll receive exclusive access to over 1000 more promising recipes.

So, how do you get access to the "bonus library"? It's very simple. Scan the QR code shown below with a QR code app of your choice, then click on the displayed link and you'll be in the selection in no time.



It has been an absolute pleasure guiding you through the world of the Ninja Creami. I hope these recipes inspire you to create many delicious moments of your own, and I look forward to seeing you again for our next 'cooking adventure.

Yours truly, Bella

A LITTLE REMINDER...



JESUS SAID...

“I am the way and the truth and the life. No one comes to the Father except through me.”
(John 14:6)