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**Publisher: Crimaldo Publishing
Attn: Joachim Ehrnsperger
Erik-Geiershoefer Str. 1, 90584 Allersberg, Germany
Design: Christian Ehrnsperger**

TABLE OF CONTENTS

INTRODUCTION

INTRODUCTION.....	05
THE MAX XXL PARADIGM SHIFT (RAPIDCHILL PRO).....	06
THE CRITICAL SUGAR & ALCOHOL BALANCE.....	07
MASTERING THE 6 SMART PROGRAMS & SLUSHASSIST.....	08
MAINTENANCE, RAPID RINSE & DEEP CLEANING.....	09
ADVANCED PRO-TIPS FOR PEAK XXL PERFORMANCE.....	10



CHAPTER 1 - SLUSHIES

CLASSIC RED CHERRY BLAST.....	12
OCEAN BLUE RASPBERRY.....	13
RETRO CREAM SODA SLUSH.....	14
WILD STRAWBERRY FIELDS.....	15
ELECTRIC GREEN APPLE CRUNCH.....	16
ORCHARD PEACH PERFECTION.....	17
SUNSHINE LEMONADE ICE.....	18
TROPICAL BLUE LAGOON.....	19
SWEET WATERMELON WAVE.....	20
PURPLE GRAPE GALAXY.....	21
ROOT BEER BARREL SLUSH.....	22
TROPICAL PIÑA COLADA ICE.....	23
CRIMSON CRANBERRY ZING.....	24
BLUE CURAÇAO LEMONADE.....	25
RUBY POMEGRANATE TWIST.....	26

CHAPTER 2 - SLUSH-ASSIST

ENDLESS SUMMER FRUIT PUNCH.....	28
ALL-DAY BLUE HAWAIIAN CRUISE.....	29
CONTINUOUS CINEMA COLA.....	30
BACKYARD BARBECUE SWEET TEA SLUSH.....	31
PARTY-PERFECT PINK LEMONADE FROST.....	32
FIESTA LIME & MANGO FIESTA.....	33
ISLAND-STYLE BLUE CURAÇAO PUNCH.....	34
SUMMER ORCHARD BLACKBERRY FIELDS.....	35
NOSTALGIC CHERRY-VANILLA SWIRL.....	36
GOLDEN GINGER ALE CRUSH.....	37



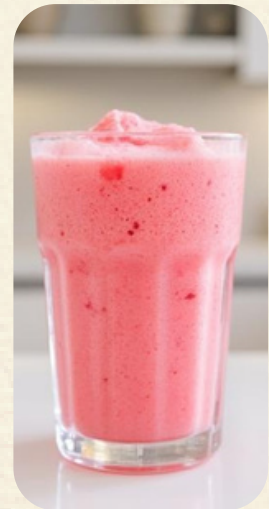


CHAPTER 3 - FROZEN JUICE

ISLAND PASSION FRUIT & MANGO WAVE.....	39
ORCHARD HARVEST APPLE & PEAR TWIST.....	40
CRIMSON POMEGRANATE & BLUEBERRY ZING.....	41
SWEET WATERMELON & LIME WAVE.....	42
SUNSHINE PINEAPPLE & TANGERINE FUSION.....	43
WILD BERRY & WHITE GRAPE MEDLEY.....	44
ORCHARD CHERRY & CRANBERRY ZING.....	45
RUBY RED GRAPEFRUIT BLITZ.....	46
EMERALD KIWI & WHITE GRAPE COOLER.....	47
VELVET APRICOT & PEACH NECTAR WAVE.....	48
TROPICAL GUAVA & PINEAPPLE SUNSET.....	49

CHAPTER 4 - MILKSHAKE/FRAZZ

CLASSIC VANILLA DREAM SHAKE.....	51
DOUBLE CHOCOLATE FUDGE FROST.....	52
SALTED CARAMEL COLD BREW FRAPPÉ.....	53
STRAWBERRY CREAM DREAM.....	54
COOKIES & CREAM BLISS.....	55
MATCHA GREEN TEA VELVET SHAKE.....	56
PLANT-BASED BARISTA VANILLA FRAPPÉ.....	57
CREAMY COCONUT LIME FROST.....	58
RICH WHITE CHOCOLATE RASPBERRY SWIRL.....	59
SPICED CINNAMON CINNAMON BUN SHAKE.....	60
PEANUT BUTTER & VANILLA FROST.....	61



CHAPTER 5 - FROZEN COCKTAIL

SUMMER SUNSET FROSÉ.....	63
ORCHARD CRISP HARD CIDER SLUSH.....	64
VENETIAN PROSECCO SPRITZ ICE.....	65
BELLINI PEACH FROST.....	66
CRIMSON SANGRIA FROST.....	67
WHITE WINE ELDERFLOWER SPRITZ ICE.....	68
HARD LEMONADE ZING.....	69
MIMOSA SUNRISE FROST.....	70
SPICED RUM & GINGER APPLE FROSÉ.....	71
PEACH BOURBON SMASH SLUSH.....	72
SUNSET GIN & PINK GRAPEFRUIT FROSÉ.....	73

CHAPTER 6 - FROZEN COCKTAIL MAX

THE 280-WATT MARGARITA SLUSH.....	75
STRAWBERRY DAIQUIRI SLUSH.....	76
CARIBBEAN PIÑA COLADA ICE SLUSH.....	77
CLASSIC VODKA LEMONADE CRUSH.....	78
FROZEN MUDSLIDE AVALANCHE SLUSH.....	79
BOURBON WHISKEY SOUR SLUSH.....	80



BONUS: DESSERT SAUCES

VELVETY CHOCOLATE ICE CREAM.....	82
FRUITY RASPBERRY COULIS.....	83
GOLDEN SALTED CARAMEL SAUCE.....	84
CREAMY PEANUT CARAMEL ICE CREAM.....	85
EXQUISITE PISTACHIO CREAM.....	86
DARK ESPRESSO CHOCOLATE SAUCE.....	87
SMOOTH VANILLA CUSTARD SAUCE.....	88

FINAL WORDS

YOU THOUGHT THAT WAS IT?.....	89
A LITTLE REMINDER.....	90



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 Slushi Max** recipe book.



Welcome to the definitive, professional-grade guide for the Ninja SLUSHi Max XXL Smart Frozen Drink Maker. This comprehensive recipe book is specifically engineered to unlock and maximize the true performance limits of your high-capacity, next-generation freezing system. Moving up to the advanced Max XXL model represents a paradigm shift that changes far more than just your raw batch size. It fundamentally redefines how you approach home hospitality, entertainment, and culinary beverage creation.

Equipped with a commercial-grade power core and an industrially optimized refrigeration unit, this machine transforms your kitchen's freezing speed. It delivers perfectly textured slushies in a fraction of the time required by standard countertop appliances. The machine drastically scales your liquid capacity, supporting up to 112 fl oz / 3310 ml of max liquid fill. This massive capacity allows you to effortlessly serve large gatherings without constant monitoring or frequent refills.

Furthermore, the system unlocks professional-tier alcoholic beverage capabilities. Standard countertop appliances simply cannot handle high-proof spirits due to freezing point limitations. The Max XXL overcomes this barrier, opening up a world of sophisticated, restaurant-quality frozen cocktails.

Every recipe within this guide has been scientifically balanced and thoroughly tested. This process ensures the precise equilibrium of sugar density, liquid viscosity, and alcohol content required by the machine's advanced sensors. Whether you are catering a massive backyard barbecue, upgrading your home bar for rapid commercial-quality hospitality, or prepping a huge batch of velvety, creamy treats for the entire family, these meticulously balanced formulas guarantee an absolutely smooth, micro-crystal, ice-free perfection every single time you press start. Enjoy your journey to becoming a true master of frozen mixology.

THE MAX XXL PARADIGM SHIFT (RAPIDCHILL PRO)

The Ninja SLUSHi Max XXL features an advanced RapidChill Pro cooling system backed by a 280-watt commercial-grade compressor. Unlike the standard model, the Max XXL applies massive cooling power over a much larger internal cylinder surface area. This allows you to spin liquid into a perfect slushie up to two times faster than previous iterations, often delivering results in under 15 to 20 minutes for non-alcoholic bases. The industrial-scale rotating auger creates a micro-crystal structure, virtually eliminating the chunky, uneven ice separation common in lesser appliances. Furthermore, its expanded top-off hatch allows you to add extra ingredients seamlessly without stopping the machine.

Commercial-Grade Power Core

The engineering breakthrough of the Max XXL lies in its thermodynamic efficiency. While standard home slush makers struggle when ambient room temperatures rise, the Max XXL integrates a heavy-duty 280-watt compressor. This unit handles large liquid volumes without thermal degradation, ensuring rapid freezing cycles even during continuous back-to-back operation at warm outdoor events.

Expanded Surface Area Dynamics

Speed is determined by the total contact area between the liquid and the freezing element. The internal cylinder features an expanded surface area, increasing the contact zone by over 40% compared to previous models. By spreading the liquid thinner over a wider freezing plane, the system achieves rapid thermal transition and uniform crystallization.

The Physics of Micro-Crystal Formulation

Standard ice crushers break solid ice into coarse chunks that separate from the syrup. The Max XXL utilizes a high-torque rotating auger that shaves micro-layers of ice as they form on the cylinder. This continuous scraping process creates a uniform micro-crystal structure, permanently suspending the flavor molecules within the icy matrix for a smooth, velvety texture.

Continuous-Flow Top-Off Innovation

The Max XXL features an integrated, oversized top-off hatch that allows you to add fresh, pre-chilled liquids directly into the active freezing vortex while the machine is running. The advanced sensors instantly detect the temperature change and adjust the compressor output to integrate the new ingredients without melting the existing slush.

THE CRITICAL SUGAR & ALCOHOL BALANCE

The Max XXL's extreme cooling capability allows it to handle much lower freezing points, making it a powerhouse for adult beverages. However, chemistry dictates your limits:

The Sugar Baseline (The 12%–18% Rule)

For proper crystal suspension, a sugar density of 12% to 18% remains essential for non-alcoholic batches. Sugar acts as a natural antifreeze. Without it, your base will turn into a solid block, straining the motor. Standard diet sodas, sugar-free syrups, and plain water will freeze too hard and trigger the machine's safety shut-off.

If you want to make low-calorie treats, you cannot simply swap sugar for stevia or aspartame. You must use specialized sugar-free syrups containing allulose or vegetable glycerin, as these ingredients mimic the freezing-point depression of real sugar without adding calories. This precise density allows the auger to continuously glide through the mixture, creating a smooth texture instead of a solid chunk of ice.

The Alcohol Factor (ABV Limits)

Alcohol is a powerful natural antifreeze. While standard countertop appliances struggle to freeze high-proof mixtures due to freezing point limitations, the Max XXL relies on its deep-freeze capacity to lock down spirits. For ideal texturization, aim for a batch ABV (Alcohol By Volume) of roughly 8% to 11%.

Going significantly higher will lower the freezing point too much, preventing the liquid from turning into ice crystals altogether and leaving you with a chilled liquid instead of a slushie. For best results with spirits like Tequila, Vodka, or Rum, always use the dedicated FROZEN COCKTAIL MAX setting, which drives the compressor to its lowest possible operating temperature.

Juices, Purees & Fiber Management

Real fruit purees and juices work beautifully in this unit, but high fiber content can slow down the auger. Natural sugars found in fruits fluctuate heavily depending on ripeness, meaning highly acidic or tart juices may require a splash of simple syrup to hit the ideal sugar window.

Always thin out dense purees with a bit of water or juice to ensure a smooth flow inside the XXL vessel. This prevents the heavy fibers from separating from the micro-crystals, ensures a completely homogeneous blend, and protects the motor from unnecessary resistance during the freezing process.

MASTERING THE 6 SMART PROGRAMS & SLUSHASSIST

automation. This system removes the guesswork from frozen drink creation by replacing basic timers with specialized algorithms that actively track the physics of freezing.

- **SLUSHASSIST (Smart-Sensing Technology):** This is the machine's primary automated program. It uses internal torque sensors to continuously measure the structural resistance against the rotating auger. Once peak consistency is achieved, the system automatically cycles the compressor to maintain the perfect texture for up to 12 hours without freezing over.
- **SLUSH (Traditional Micro-Crystals):** Engineered specifically for standard sugar-and-water bases, commercial concentrates, and flavored syrups. The program runs at a steady, balanced temperature curve to create the classic, slightly grainier crystal structure familiar from convenience stores, offering the fastest preparation times.
- **FROZEN JUICE (Natural Sugars & Acid Balance):** Natural fruit juices contain fructose and fine pulp fibers that freeze differently than refined cane sugar. This program uses a specialized chilling cycle that prevents fruit fibers from separating from the water content, ensuring that the pulp remains evenly suspended within the ice matrix.
- **MILKSHAKE / FRAZZ (High-Velocity Agitation):** Optimized for dairy bases, heavy creams, oat milk, and coffee mixtures. Dairy proteins and fats require a completely different approach to texturization. This mode increases the auger's rotational velocity to introduce air into the liquid as it chills, creating a whipped, ultra-creamy, soft-serve style consistency.
- **FROZEN COCKTAIL (Low-Proof Chilling):** Calibrated for beverages with a low alcohol content, typically ranging between 4% and 7% ABV. It is ideal for frozen wine slushies, hard ciders, and frosé. The cooling power is enhanced to compensate for the mild antifreeze properties of the alcohol, ensuring a smooth transition into fine crystals.
- **FROZEN COCKTAIL MAX (High-Proof Overdrive):** This mode drives the 280-watt compressor to its lowest operational temperature limit. It is designed specifically for recipes utilizing standard 40% ABV spirits like Tequila, Rum, or Vodka. It applies intense, continuous cooling to force the alcohol-heavy mixture (8% to 11% batch ABV) to crystallize properly.

MAINTENANCE, RAPID RINSE & DEEP CLEANING

To preserve the industrial performance of your Max XXL compressor and prevent flavor contamination, strict hygiene protocols should be followed. The machine features an integrated cleaning cycle that simplifies maintenance for large-volume users, ensuring that old sugar residues do not crystallize on the internal mechanical parts and compromise the cooling efficiency. Neglecting this maintenance can cause the high-torque auger to bind against the cooling drum, which triggers safety shut-offs and places unnecessary strain on the 280-watt motor core.

The Self-Rinse Protocol

1. Drain: Completely dispense any remaining slush from the vessel.
2. Flush: Pour 40 fl oz / 1200 ml of lukewarm water through the top hatch.
3. Run Cycle: Select the built-in RINSE mode. The auger will spin at high speed for 2 minutes to dislodge sugar residues from the cooling cylinder. The automated program uses high-velocity rotation to break up dense syrups without engaging the cooling compressor, preparing the internal surfaces for a quick swap between different drink flavors during a party. This short cycle uses mechanical friction from the water to lift sticky elements from the microscopic pores of the steel freezing cylinder.
4. Purge: Open the dispense handle to completely empty the rinse water.

Deep Cleaning & Sanitization

- Frequency & Maintenance: Perform a full teardown every 5 to 7 days of regular use, or immediately after processing dairy-based ingredients. Dairy proteins and fats left inside the vessel can quickly spoil and create harmful bacterial growth, making thorough sanitization critical for food safety and machine longevity. Regular breakdown also allows you to inspect the moving parts for physical wear and tear before heavy weekend events.
- Disassembly Procedures: Switch off and unplug the unit entirely from the wall outlet. Remove the condensation tray, slide the main vessel forward using the quick-release tracking system, and gently pull the silicone impeller blades away from the steel drum. Be careful not to force the mechanical couplings, as the precision-engineered parts are designed to slide apart smoothly once unlocked.
- Sanitization Guidelines: Hand-wash all removable components in warm, soapy water using a soft microfiber cloth. Avoid abrasive sponges or harsh chemical bleaches on the clear plastic container to prevent micro-scratches that could turn cloudy over time. Ensure the rear silicone gasket is completely dry and properly seated before reassembling to maintain a perfect vacuum seal and prevent internal liquid leaks into the motor base.

ADVANCED PRO-TIPS FOR PEAK XXL PERFORMANCE

Before you fill the massive vessel of your Max XXL and select a program, mastering a few advanced operational techniques will elevate your frozen beverage game from standard to professional quality. Managing temperature dynamics, liquid densities, and structural expansion during the freezing process makes the difference between a good drink and a perfect micro-crystal masterpiece. Mastering these subtle adjustments prevents common texture issues and ensures consistency across every glass.

The Physics of Liquid Pre-Chilling

The 280-watt RapidChill Pro compressor is incredibly fast, but you can drastically cut down freezing times by managing the initial temperature of your ingredients. Always store your syrups, juices, sodas, and alcohol in the refrigerator for at least 4 to 6 hours before pouring them into the machine. Introducing liquid at 39°F / 4°C instead of room temperature allows the machine to bypass the initial cooling phase and jump straight into micro-crystal formulation. This simple preparation technique reduces your wait time to under 10 to 12 minutes, reduces overall thermal stress on the internal compressor during hot summer days, and lets you serve your guests almost instantly.

Accounting for Ice Volume Expansion

A common mistake when upgrading to the Max XXL is miscalculating physical headspace. When liquid transitions into a slushie, the formation of millions of micro-crystals introduces air and changes the structural density, causing the mixture to expand. A base liquid volume of 55 fl oz / 1630 ml will reliably expand to fill a significant portion of the 112 fl oz max capacity vessel once fully spun. Never fill the liquid directly to the absolute top of the container at the start, as the high-torque auger needs sufficient headroom to continuously fold and roll the expanding frozen crest without pushing it out of the ventilation seals or creating messy overflows.

Managing High-Volume Event Refills

When catering large backyard gatherings, you do not need to wait for the machine to empty entirely before prepping more drinks. Utilize the continuous-flow top-off hatch to keep the party moving. The golden rule for seamless refills is the 70/30 Ratio: wait until the vessel is about 30% empty, then slowly stream in a pre-chilled, identical liquid mixture up to the original fill line. Because the remaining 70% of active slush acts as a massive thermal anchor, the SlushAssist sensors will instantly blend the new liquid into the existing matrix without causing a sudden melt-down or resetting the freeze timer, allowing for uninterrupted service.



SLUSHIES



CLASSIC RED CHERRY BLAST



Prep Time:
2 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 14 fl oz / 415 ml Full-Sugar Cherry Syrup
- 39 fl oz / 1150 ml Cold Water
- 2 tbsp / 30 ml Fresh Lemon Juice

PREPARATION:

1. **Mixing:** Combine the full-sugar cherry syrup, cold water, and fresh lemon juice in a large separate mixing pitcher. Stir thoroughly with a long-handled spoon until the liquid base reaches a completely uniform, homogeneous state.
2. **Filling:** Slowly pour the mixed liquid base through the oversized top-off hatch into the main vessel of your Ninja SLUSHi Max XXL. Ensure the liquid remains below the indicated maximum fill line.
3. **Starting:** Power on the appliance and select the SLUSH program on the smart interface panel. The high-torque rotating auger will engage immediately to begin texturing.
4. **Serving:** Allow the RapidChill Pro system to run for 15 to 20 minutes until the mixture turns into uniform micro-crystals. Pull down the dispensing lever to portion the slushie into serving glasses.

Tip: For an extra layer of flavor and an authentic look, freeze real cherries ahead of time and drop one or two into each glass right before dispensing the slush on top of them.

OCEAN BLUE RASPBERRY



Prep Time:
2 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 14 fl oz / 415 ml Blue Raspberry Syrup
- 41 fl oz / 1215 ml Cold Water

PREPARATION:

1. **Mixing:** Whisk the blue raspberry syrup and cold water together in a large jug until the color is entirely consistent throughout the base.
2. **Filling:** Pour the liquid base carefully through the upper hatch, making sure you stay below the maximum fill line.
3. **Starting:** Turn on the machine and press the SLUSH button to engage the rapid-freeze rotation.
4. **Serving:** Wait 15 to 20 minutes for the deep-blue crystals to fully stack. Dispense into glasses immediately.

Tip: To create a "Sour Patch" effect, rim your serving glasses with a mix of lime juice and sour citric acid crystals before dispensing.

RETRO CREAM SODA SLUSH



Prep Time:
5 MIN



Freeze Time:
20 MIN



Servings:
4-6



INGREDIENTS:

- 55 fl oz / 1630 ml Premium Full-Sugar Cream Soda (completely flat and de-carbonated)
- Note: Ensure the soda contains real sugar, as diet versions will freeze into a solid block of ice.

PREPARATION:

1. De-carbonation: Pour the full-sugar cream soda into a wide, open mixing pitcher. Stir it continuously with a large spoon or whisk for 2 minutes to completely eliminate the carbonation. This step is critical to prevent excessive foam overflow and air pockets inside the machine vessel.
2. Filling: Slowly stream the flat, pre-chilled cream soda mixture through the expanded top-off hatch into the main vessel of your Ninja SLUSHi Max XXL.
3. Starting: Power on the appliance and select the SLUSH program on the smart interface panel. The high-torque rotating auger will engage immediately to begin the crystallization process.
4. Serving: Allow the RapidChill Pro compressor system to operate for roughly 20 minutes. Once the auger shaves the base into a dense, velvety golden-cream micro-crystal matrix, pull down the dispensing lever to serve.

Tip: Float a tiny splash of heavy cream over the top of the frozen slush inside the glass to replicate a classic, nostalgic cream soda float experience.

WILD STRAWBERRY FIELDS



Prep Time:
5 MIN



Freeze Time:
20 MIN



Servings:
4-6



INGREDIENTS:

- 14 fl oz / 415 ml Premium Strawberry Slush Concentrate
- 41 fl oz / 1215 ml Cold Water
- Note: Ensure the concentrate is thoroughly shaken before measuring to distribute the natural sugars evenly.

PREPARATION:

1. **Mixing:** Combine the premium strawberry slush concentrate and cold water in a large separate mixing pitcher. Stir the base vigorously until the dense syrup is completely dissolved and integrated into the water.
2. **Filling:** Slowly stream the uniform red liquid foundation through the expanded top-off hatch into the main vessel of your Ninja SLUSHi Max XXL.
3. **Starting:** Power on the appliance and select the SLUSH program on the smart interface panel to engage the heavy-duty scraper blades.
4. **Serving:** Watch for the machine to form a solid, rolling frozen crest of red strawberry ice (around 18 minutes). Pull down the dispensing lever to portion the dense slush into tall cups.

Tip: Layer this strawberry slush with the Ocean Blue Raspberry slush in a clear cup to create a stunning, colorful red-and-blue patriotic party beverage.

ELECTRIC GREEN APPLE CRUNCH



Prep Time:
3 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 12 fl oz / 355 ml Sour Green Apple Syrup
- 41 fl oz / 1215 ml Cold Water
- 2 tbsp / 30 ml Fresh Lime Juice

PREPARATION:

1. **Mixing:** Combine the sour green apple syrup, cold water, and fresh lime juice in your mixing pitcher. Stir well to fully integrate the sharp, sour lime profile into the sweet apple base.
2. **Filling:** Pour the vibrant neon-green liquid mix directly through the upper loading hatch into the active freezing vessel of your Ninja SLUSHi Max XXL.
3. **Starting:** Select the SLUSH mode on the touch screen interface to kickstart the RapidChill Pro compressor and the high-torque auger.
4. **Serving:** Once the liquid completely transforms into a thick, spoonable, semi-frozen matte green texture that holds its structure above the blades, drop the dispenser handle.

Tip: Stir a tiny pinch of green coarse sanding sugar into the bottom of the cups before serving to add an extra crunchy surprise texture to the icy experience.

ORCHARD PEACH PERFECTION



Prep Time:
4 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 15 fl oz / 445 ml Peach Fruit Syrup / Concentrate
- 38 fl oz / 1125 ml Cold Water
- 2 fl oz / 60 ml White Grape Juice

PREPARATION:

1. **Mixing:** Whisk the peach fruit concentrate, cold water, and white grape juice together in a large pitcher until completely combined and a soft orange hue is reached.
2. **Filling:** Pour the liquid through the expanded top-off hatch, checking that the total volume leaves ample headroom for proper ice crystal expansion.
3. **Starting:** Power on the Ninja SLUSHi Max XXL and choose the SLUSH setting on the automated smart control panel.
4. **Serving:** Wait roughly 20 minutes for the high-torque auger to scrape the base into a flaky, frozen orange matrix. Pull down the dispensing lever to serve.

Tip: Pre-chill your serving glasses in the freezer for 10 minutes beforehand to keep this delicate, fruity peach slush from melting too quickly at the table.

SUNSHINE LEMONADE ICE



Prep Time:
3 MIN



Freeze Time:
15-18 MIN



Servings:
4-6



INGREDIENTS:

- 14 fl oz / 415 ml Sweet Lemonade Concentrate / Syrup
- 39 fl oz / 1150 ml Cold Water
- 2 tbsp / 30 ml Lemon Juice (Freshly Squeezed)

PREPARATION:

1. **Mixing:** Blend the sweet lemonade concentrate, cold water, and fresh lemon juice in a separate mixing pitcher. Stir thoroughly with a long-handled spoon until the liquid base reaches a completely uniform state.
2. **Filling:** Stream the bright yellow mix through the continuous-flow top hatch directly into the freezing chamber of your Ninja SLUSHi Max XXL.
3. **Starting:** Select the SLUSH option on your smart display dashboard to engage the cooling process and start the rotating auger.
4. **Serving:** Once the mixture transitions into a dense, sorbet-like, bright white-yellow frozen crystal matrix (about 16 minutes), pull the lever down to dispense into cups.

Tip: Garnish the finished cup with a thin slice of fresh lemon pressed against the inside wall of the glass before dispensing for a premium cafe look.

TROPICAL BLUE LAGOON



Prep Time:
4 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 10 fl oz / 295 ml Blue Curaçao Syrup (Non-Alcoholic)
- 6 fl oz / 180 ml Pineapple Syrup
- 39 fl oz / 1150 ml Cold Water

PREPARATION:

1. **Mixing:** Pour the non-alcoholic blue curaçao syrup, pineapple syrup, and cold water into a mixing jug. Mix thoroughly until the liquid turns a deep tropical teal color.
2. **Filling:** Empty the teal liquid foundation carefully into the main freezing bowl of the appliance.
3. **Starting:** Turn on the unit and choose the SLUSH setting to activate the commercial-grade compressor.
4. **Serving:** Allow 18 minutes for the micro-crystals to capture the syrups, then pull the dispenser lever down to serve.

Tip: Float an ounce of regular unsweetened pineapple juice on top of the finished slushie to create a beautiful, layered bi-color tropical aesthetic.

SWEET WATERMELON WAVE



Prep Time:
4 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 14 fl oz / 415 ml Watermelon Slush Syrup
- 39 fl oz / 1150 ml Cold Water
- 2 tbsp / 30 ml Fresh Lime Juice

PREPARATION:

1. **Mixing:** Combine the watermelon slush syrup, cold water, and fresh lime juice in a large pitcher, stirring with a long spoon until completely integrated.
2. **Filling:** Carefully stream the pink liquid mixture into your Ninja Max XXL through the upper loading door, ensuring it stays below the maximum fill line.
3. **Starting:** Power on the appliance and select the SLUSH setting to let the high-torque auger begin shaving the ice layers.
4. **Serving:** Once the mixture turns into a uniform, thick, light-pink micro-crystal stack (around 20 minutes), pull down the lever to dispense.

Tip: Drop 3 or 4 mini chocolate chips into the bottom of the glass before filling to mimic watermelon seeds for a fun, kid-friendly look.

PURPLE GRAPE GALAXY



Prep Time:
3 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 13 fl oz / 385 ml Concord Grape Syrup
- 40 fl oz / 1185 ml Cold Water
- 2 tbsp / 30 ml Fresh Lemon Juice

PREPARATION:

1. **Mixing:** Whisk the concord grape syrup, cold water, and fresh lemon juice together in your mixing pitcher until completely integrated and uniform in color.
2. **Filling:** Pour the deep purple liquid mixture directly into the Max XXL container through the open upper hatch, ensuring it stays well below the maximum fill line.
3. **Starting:** Turn on the appliance and choose the SLUSH program on the main touch control interface panel.
4. **Serving:** Let the RapidChill Pro system operate for 15 to 20 minutes until a rich, dense purple micro-crystal matrix is achieved, then pull down the lever to dispense.

Tip: Use regular unsweetened white grape juice instead of cold water to mix with the syrup if you want a much richer, deeper, and sweeter grape flavor profile.

ROOT BEER BARREL SLUSH



Prep Time:
5 MIN



Freeze Time:
20-25 MIN



Servings:
4-6



INGREDIENTS:

- 55 fl oz / 1630 ml Premium Full-Sugar Root Beer (completely flat and de-carbonated)
- Note: Real cane sugar root beer provides the most stable crystal matrix and ideal lubrication for the scraper blades.

PREPARATION:

1. De-carbonation: Pour the full-sugar root beer into a wide mixing bowl. Use a large spoon or whisk to stir it continuously for 2 minutes to completely eliminate the carbonation bubbles.
2. Filling: Slowly pour the completely flat root beer through the top-off hatch into the active freezing vessel, keeping an eye on the maximum filling limit.
3. Starting: Power on the machine and select the SLUSH setting on the smart automated control panel.
4. Serving: Once the high-torque auger shaves the mixture into a thick, uniform brown crystalline frost matrix (around 22 minutes), open the dispenser handle to serve.

Tip: To prevent excessive foaming inside the machine bowl, ensure the root beer is completely ice-cold in the fridge before you de-carbonate and pour it.

TROPICAL PIÑA COLADA ICE



Prep Time:
4 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 10 fl oz / 295 ml Non-Alcoholic Coconut Slush Syrup
- 6 fl oz / 180 ml Clear Pineapple Slush Syrup
- 39 fl oz / 1150 ml Cold Water

PREPARATION:

1. **Mixing:** Blend the non-alcoholic coconut slush syrup, clear pineapple syrup, and cold water in a large mixing vessel. Whisk vigorously until the dense coconut syrup elements are fully dissolved and integrated into the water.
2. **Filling:** Pour the off-white liquid foundation into the XXL chamber through the upper loading door, making sure you leave sufficient headroom for ice expansion.
3. **Starting:** Select the SLUSH setting on your smart control interface panel to engage the RapidChill Pro compressor core.
4. **Serving:** Wait 20 minutes for the high-torque scraper blades to turn the mix into a smooth, icy, snow-white matrix. Pull down the dispensing lever to portion into cups.

Tip: Dip the rim of your glasses in honey and roll them in shredded toasted coconut flakes before pouring the slush for a beautiful beachside presentation.

CRIMSON CRANBERRY ZING



Prep Time:
3 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 15 fl oz / 445 ml Cranberry Syrup / Slush Concentrate
- 38 fl oz / 1125 ml Cold Water
- 2 tbs / 30 ml Fresh Lime Juice

PREPARATION:

1. **Mixing:** Combine the cranberry slush concentrate, cold water, and fresh lime juice in a pitcher. Stir well with a long spoon until the red color is rich and completely uniform.
2. **Filling:** Empty the uniform liquid base directly into the Max XXL container through the expanded top-off hatch, leaving headroom for expansion.
3. **Starting:** Turn on the appliance and choose the SLUSH program on the main touch screen interface panel to engage the compressor.
4. **Serving:** Once the liquid completely turns into a deep crimson, semi-frozen matte crystal matrix that perfectly holds its shape above the blades, drop the dispenser handle.

Tip: The natural tartness of cranberry pairs beautifully with mint; muddle 2 fresh mint leaves at the bottom of the cup before dispensing the slush on top.

BLUE CURAÇÃO LEMONADE



Prep Time:
4 MIN



Freeze Time:
15-18 MIN



Servings:
4-6



INGREDIENTS:

- 8 fl oz / 235 ml Non-Alcoholic Blue Curaçao Syrup
- 7 fl oz / 210 ml Sweet Lemonade Syrup
- 40 fl oz / 1185 ml Cold Water

PREPARATION:

1. **Mixing:** Whisk the non-alcoholic blue curaçao syrup, sweet lemonade syrup, and cold water together in a pitcher until the mixture turns a bright, vibrant electric turquoise hue.
2. **Filling:** Stream the turquoise liquid mix through the continuous-flow top hatch directly into the freezing chamber of your Ninja SLUSHi Max XXL.
3. **Starting:** Choose the SLUSH option on the smart control panel to begin the automated crystallization loop.
4. **Serving:** When the machine forms a solid, rolling frozen crest of bright turquoise ice grains (around 16 minutes), pull the lever down to dispense into tall cups.

Tip: Use an orange wheel as a garnish on the rim of the glass; the contrast between the electric blue slush and the bright orange slice looks spectacular.

RUBY POMEGRANATE TWIST



Prep Time:
3 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 14 fl oz / 415 ml Pomegranate Slush Syrup
- 39 fl oz / 1150 ml Cold Water
- 2 tbsp / 30 ml Fresh Lemon Juice

PREPARATION:

1. **Mixing:** Combine the pomegranate slush syrup, cold water, and fresh lemon juice in a separate mixing jug. Stir well with a long spoon until completely combined and the deep ruby color is consistent.
2. **Filling:** Pour the liquid base carefully through the upper loading door, making sure you stay below the maximum fill line indicator to leave room for the micro-crystals to expand.
3. **Starting:** Select the SLUSH setting on the touch interface panel to begin the RapidChill Pro freezing process.
4. **Serving:** Let the machine operate for about 18 minutes. Once the liquid transforms into a rich, dense ruby micro-crystal matrix that holds its shape, pull down the lever to dispense.

Tip: Drop a tiny handful of fresh pomegranate seeds on top of the finished slushie mound inside the glass right before serving to add an authentic, crunchy gourmet touch.



SLUSH- ASSISST



ENDLESS SUMMER FRUIT PUNCH



Prep Time:
5 MIN



Freeze Time:
20-25 MIN



Servings:
4-6



INGREDIENTS:

- 15 fl oz / 445 ml Premium Fruit Punch Syrup
- 38 fl oz / 1125 ml Cold Water
- 2 fl oz / 60 ml Passion Fruit Juice (Strained)

PREPARATION:

1. **Mixing:** Combine the fruit punch syrup, cold water, and strained passion fruit juice in a large separate mixing pitcher. Stir thoroughly until the dense syrup has completely dissolved into the liquid base.
2. **Filling:** Pour the mixed base carefully through the upper hatch into the main vessel of your Ninja SLUSHi Max XXL, keeping it below the maximum fill line.
3. **Starting:** Power on the appliance and select the SLUSHASSIST program. The smart torque sensors will engage to map out the recipe's freezing point.
4. **Serving:** Once the machine transitions into a dense, non-liquid crystal matrix (around 22 minutes), it will automatically adjust to preserve the texture. Pull the lever to serve at any time during your event.

Tip: Because this program runs automatically all day, use the top-off hatch to add 10 ounces of pre-chilled mix every time the vessel drops to half capacity to keep the dispensing flowing continuously.

ALL-DAY BLUE HAWAIIAN CRUISE



Prep Time:
4 MIN



Freeze Time:
20 MIN



Servings:
4-6



INGREDIENTS:

- 10 fl oz / 295 ml Blue Raspberry Syrup
- 5 fl oz / 150 ml Non-Alcoholic Coconut Syrup
- 40 fl oz / 1185 ml Cold Water

PREPARATION:

1. **Mixing:** Whisk the blue raspberry syrup, non-alcoholic coconut syrup, and cold water together in a large jug until the color is entirely uniform and a brilliant tropical teal-blue shade is achieved.
2. **Filling:** Stream the teal liquid mix through the continuous-flow top hatch directly into the freezing chamber.
3. **Starting:** Select the SLUSHASSIST option on the smart control panel to activate the dynamic sensor loops.
4. **Serving:** Wait 20 minutes for the auger to turn the mix into a thick, scoopable mountain of micro-shaved ice flakes. The machine will now maintain this peak condition for up to 12 hours.

Tip: When serving guests over a long party, garnish each glass with a small fresh pineapple wedge on the rim to complement the subtle coconut notes trapped within the blue ice.

CONTINUOUS CINEMA COLA



Prep Time:
5 MIN



Freeze Time:
20-25 MIN



Servings:
4-6



INGREDIENTS:

- 55 fl oz / 1630 ml Original Full-Sugar Cola (completely flat and de-carbonated)

PREPARATION:

1. De-carbonation: Pour the full-sugar cola into a wide mixing bowl. Stir vigorously with a whisk for 2 minutes to completely eliminate the carbonation bubbles. This ensures the sensors can accurately measure torque without interference from rising foam.
2. Filling: Slowly pour the flat, ice-cold cola through the top-off hatch into the active freezing vessel.
3. Starting: Turn on the appliance and select the SLUSHASSIST program on the main touch interface dashboard.
4. Serving: After roughly 22 minutes, the machine will form a stable, rolling brown micro-crystal crest. It will dynamically cycle the compressor to maintain this exact cinema-style texture all day without freezing over.

Tip: Since this recipe uses the SlushAssist automation for long-term dispensing, make sure to wipe down the dispenser spout with a damp microfiber cloth every few hours to prevent sticky syrup buildup.

BACKYARD BARBECUE SWEET TEA SLUSH



Prep Time:
5 MIN



Freeze Time:
20 MIN



Servings:
4-6



INGREDIENTS:

- 12 fl oz / 355 ml Sweet Tea Concentrated Syrup
- 41 fl oz / 1215 ml Cold Water
- 2 tbsp / 30 ml Fresh Lemon Juice

PREPARATION:

1. **Mixing:** Whisk the sweet tea concentrated syrup, cold water, and fresh lemon juice together in a large pitcher until the syrup is completely dissolved and the color is perfectly consistent.
2. **Filling:** Pour the liquid base carefully through the upper hatch into the main vessel of your Ninja SLUSHi Max XXL, making sure it stays well below the maximum fill line.
3. **Starting:** Turn on the appliance and select the SLUSHASSIST program. The system will engage its internal torque sensors to track the crystallization curve.
4. **Serving:** Allow 20 minutes for the machine to carve out a dense, löffelbar amber micro-crystal matrix. The smart system will keep this classic southern treat perfectly chilled and stable for hours.

Tip: Float a fresh mint sprig on top of each glass right after dispensing to add a bursts of crisp garden aroma that balances the deep, caramelized notes of the tea.

PARTY-PERFECT PINK LEMONADE FROST



Prep Time:
3 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 14 fl oz / 415 ml Premium Pink Lemonade Syrup
- 39 fl oz / 1150 ml Cold Water
- 2 tbsp / 30 ml Fresh Lime Juice

PREPARATION:

1. **Mixing:** Combine the premium pink lemonade syrup, cold water, and fresh lime juice in your mixing pitcher. Stir well with a long spoon until the liquid base reaches a completely uniform pink color.
2. **Filling:** Stream the pastel-pink liquid mix through the continuous-flow top hatch directly into the freezing chamber of your machine.
3. **Starting:** Power on the appliance and select the SLUSHASSIST program on the smart control panel to activate the dynamic sensor loop.
4. **Serving:** Once the mixture transitions into a thick, snow-like pink crystalline structure (around 18 minutes), it is ready to serve. The SlushAssist engine will dynamically cycle the compressor to lock in this consistency all day.

Tip: Rim the serving cups with pink sugar crystals beforehand; the visual combination of the frosted pastel slush and the sparkling rim makes this a guaranteed hit at baby showers or birthday parties.

FIESTA LIME & MANGO FIESTA



Prep Time:
5 MIN



Freeze Time:
22 MIN



Servings:
4-6



INGREDIENTS:

- 10 fl oz / 295 ml Sweet Lime Slush Syrup
- 5 fl oz / 150 ml Smooth Mango Syrup (Full-Sugar)
- 40 fl oz / 1185 ml Cold Water

PREPARATION:

1. **Mixing:** Pour the sweet lime slush syrup, smooth mango syrup, and cold water into a mixing jug. Mix thoroughly until the liquid reaches a uniform, bright tropical yellow-green hue.
2. **Filling:** Empty the liquid foundation carefully into the main freezing bowl of the appliance, keeping an eye on the maximum filling limit.
3. **Starting:** Select the SLUSHASSIST program on the touch control interface panel. The machine will calculate the precise torque needed for this dual-syrup blend.
4. **Serving:** Wait 22 minutes for the high-torque scraper blades to turn the mix into a smooth, icy, scoopable mountain of micro-shaved ice flakes that stays perfectly suspended for up to 12 hours.

Tip: Since this recipe is balanced to withstand hours of automated dispensing, you can slowly drizzle a tiny bit of chamoy or chili syrup through the top hatch after 4 hours to create an evolving flavor profile.

ISLAND-STYLE BLUE CURAÇAO PUNCH



Prep Time:
4 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 10 fl oz / 295 ml Non-Alcoholic Blue Curaçao Syrup
- 5 fl oz / 150 ml Sweet Pineapple Syrup
- 40 fl oz / 1185 ml Cold Water

PREPARATION:

1. **Mixing:** Pour the non-alcoholic blue curaçao syrup, sweet pineapple syrup, and cold water into a large mixing pitcher. Stir thoroughly until the liquid reaches a uniform, brilliant electric turquoise shade.
2. **Filling:** Slowly pour the mixed liquid base through the upper hatch into the main vessel of your Ninja SLUSHi Max XXL, ensuring it stays below the maximum fill line.
3. **Starting:** Select the SLUSHASSIST program on the smart control panel to activate the automated torque sensors and compressor regulation loops.
4. **Serving:** Wait 18 minutes for the machine to form a stable mountain of turquoise micro-crystals. The system will hold this thick, scoopable structure perfectly all day for your guests.

Tip: Float a tiny splash of real lime juice over the top of the frozen turquoise crest inside each cup immediately after dispensing to contrast the sweet pineapple notes.

SUMMER ORCHARD BLACKBERRY FIELDS



Prep Time:
4 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 14 fl oz / 415 ml Full-Sugar Blackberry Syrup
- 39 fl oz / 1150 ml Cold Water
- 2 tbsp / 30 ml Fresh Lemon Juice

PREPARATION:

1. **Mixing:** Combine the full-sugar blackberry syrup, cold water, and fresh lemon juice in a separate mixing pitcher. Whisk the base thoroughly until the deep purple hue is entirely consistent.
2. **Filling:** Stream the deep purple liquid foundation through the expanded top-off hatch into the main freezing chamber of the appliance.
3. **Starting:** Turn on the unit and select the SLUSHASSIST setting to let the automated system calculate the precise freezing curve.
4. **Serving:** Once the high-torque auger shaves the mixture into a dense, non-liquid purple crystal matrix (around 20 minutes), pull down the dispensing lever to portion into glasses.

Tip: Drop a handful of real, frozen blackberries directly into the bottom of each glass before serving to keep the slush insulated and ice-cold even longer.

NOSTALGIC CHERRY-VANILLA SWIRL



Prep Time:
4 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 10 fl oz / 295 ml Full-Sugar Cherry Syrup
- 4 fl oz / 120 ml Premium Vanilla Syrup (Cane-Based)
- 41 fl oz / 1215 ml Cold Water

PREPARATION:

1. **Mixing:** Blend the cherry syrup, cane-based vanilla syrup, and cold water in a large separate mixing pitcher. Stir thoroughly until the syrups are completely incorporated into the liquid foundation.
2. **Filling:** Slowly pour the mixed liquid base through the top loading hatch into the main vessel of your Ninja SLUSHi Max XXL.
3. **Starting:** Power on the appliance and choose the SLUSHASSIST program on the touch control interface panel to engage the micro-crystal formulation.
4. **Serving:** Allow the machine to run for 15 to 20 minutes until a rich, semi-solid pinkish-red crystal matrix is achieved. The automated system will maintain this peak texture for up to 12 hours.

Tip: Because the vanilla profile is stable over hours of automated dispensing, you can layer this slush with standard cola slush to easily craft quick "Cherry Cola Float" treats.

GOLDEN GINGER ALE CRUSH



Prep Time:
5 MIN



Freeze Time:
20 MIN



Servings:
4-6



INGREDIENTS:

- 55 fl oz / 1630 ml Premium Full-Sugar Ginger Ale (completely flat and de-carbonated)

PREPARATION:

1. De-carbonation: Pour the full-sugar ginger ale into a wide mixing bowl. Stir continuously with a large whisk for 2 minutes to completely eliminate the carbonation bubbles and minimize any surface foam.
2. Filling: Pour the flat, pre-chilled ginger ale mixture slowly through the top-off hatch into the active freezing vessel of your machine.
3. Starting: Select the SLUSHASSIST setting on the touch screen interface to start the automated chilling and scraping process.
4. Serving: Once the high-torque auger shaves the base into a uniform, thick golden crystalline frost matrix (about 20 minutes), pull the front handle down to dispense into cups.

Tip: Drop a single crystallized ginger chunk at the bottom of the glass before dispensing to amplify the sharp, spicy ginger notes as the slush settles.



FROZEN JUICE



ISLAND PASSION FRUIT & MANGO WAVE



Prep Time:
5 MIN



Freeze Time:
20-25 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 740 ml Smooth Mango Juice or Mango Puree
- 20 fl oz / 590 ml Strained Passion Fruit Juice (No Seeds)
- 10 fl oz / 295 ml Simple Syrup (1:1 Cane Sugar to Water Ratio)

PREPARATION:

1. **Straining & Blending:** Combine the smooth mango juice, strained passion fruit juice, and simple syrup in a large mixing pitcher. Whisk the base thoroughly until the dense mango puree is completely dissolved and integrated.
2. **Filling:** Slowly pour the unified tropical liquid foundation through the expanded top-off hatch into the main vessel of your Ninja SLUSHi Max XXL.
3. **Starting:** Power on the appliance and select the FROZEN JUICE program on the smart control panel to activate the pulsed fruit cycle.
4. **Serving:** Allow 22 minutes for the system to process the fructose. Once a dense, non-liquid tropical yellow crystal matrix is formed, pull down the lever to serve.

Tip: Always choose store-bought or strictly strained juices because even small bits of leftover fruit string or pulp can freeze unevenly and cause the machine's auger to work much harder.

ORCHARD HARVEST APPLE & PEAR TWIST



Prep Time:
4 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 28 fl oz / 830 ml Unfiltered Apple Cider or Clear Apple Juice
- 20 fl oz / 590 ml Fine-Strained Pear Nectar
- 7 fl oz / 210 ml Simple Syrup (1:1 Cane Sugar to Water Ratio)

PREPARATION:

1. **Mixing:** Blend the apple juice, fine-strained pear nectar, and simple syrup together in a large pitcher. Stir with a long-handled spoon until the golden mixture is entirely consistent throughout the base.
2. **Filling:** Pour the liquid base carefully through the upper hatch, making sure you stay below the indicated maximum fill line.
3. **Starting:** Turn on the machine and press the FROZEN JUICE button to engage the rapid-freeze rotation specialized for fruit proteins.
4. **Serving:** Wait roughly 20 minutes for the high-torque auger to shave the mixture into a dense, velvety golden-amber slush matrix, then dispense into glasses.

Tip: Pre-chill your serving glasses in the freezer for 10 minutes beforehand to keep this delicate fruity apple-pear slush from melting too quickly at the table.

CRIMSON POMEGRANATE & BLUEBERRY ZING



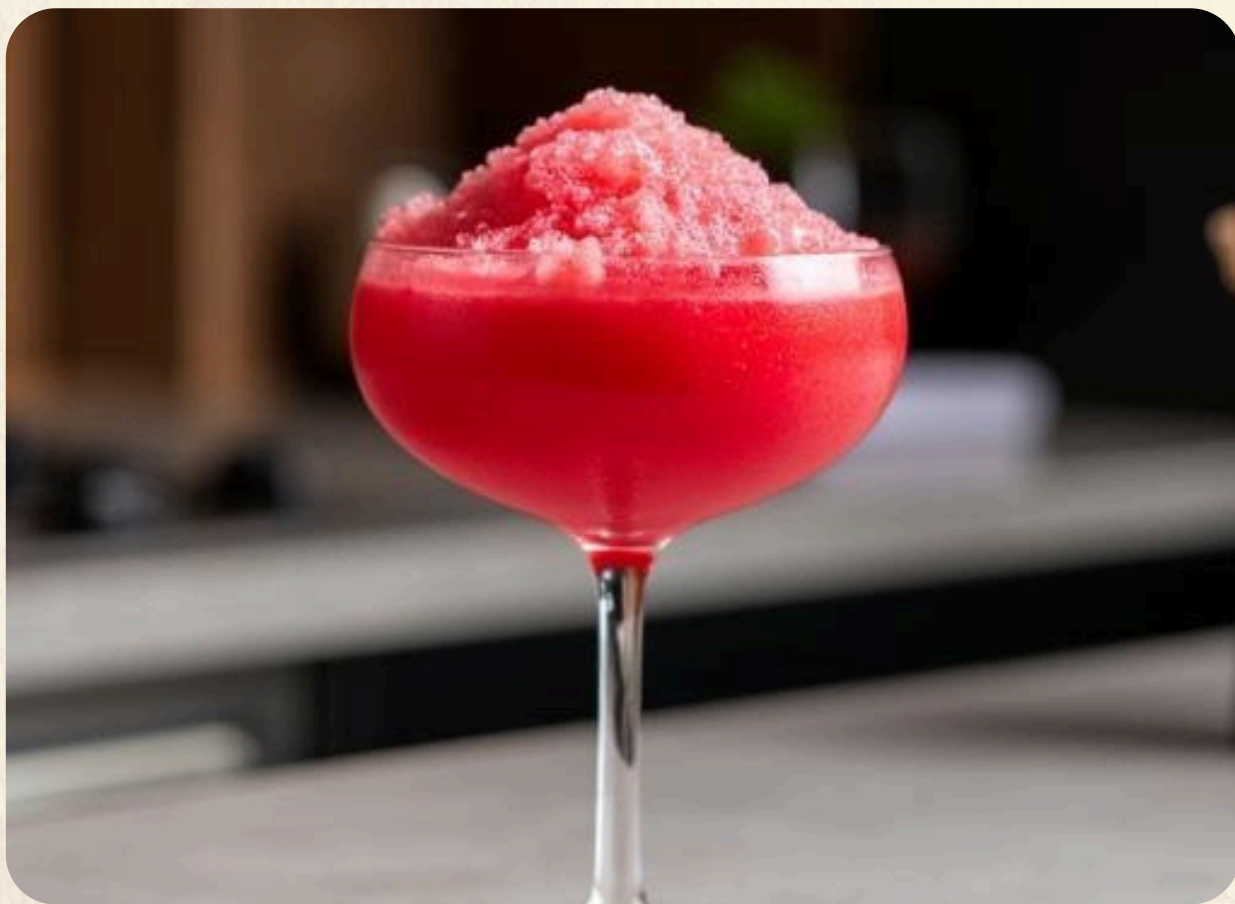
Prep Time:
3 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 24 fl oz / 710 ml Pure Pomegranate Juice (100% Juice)
- 20 fl oz / 590 ml Wild Blueberry Juice (Strained)
- 11 fl oz / 325 ml Simple Syrup (2:1 Heavy Cane Sugar to Water Mix)

PREPARATION:

1. **Mixing:** Combine the pure pomegranate juice, wild blueberry juice, and heavy simple syrup in a separate mixing jug. Stir well with a long spoon until the rich crimson color is uniform.
2. **Filling:** Stream the deep purple liquid mix through the continuous-flow top hatch directly into the freezing chamber of your Ninja SLUSHi Max XXL.
3. **Starting:** Power on the appliance and choose the FROZEN JUICE program on the touch control interface panel.
4. **Serving:** Once the liquid completely turns into a deep crimson, semi-frozen matte crystal matrix that perfectly holds its shape above the blades (about 18 minutes), drop the dispenser handle.

Tip: Drop a tiny handful of fresh pomegranate seeds on top of the finished slushie mound inside the glass right before serving to add an authentic, crunchy gourmet touch.

SWEET WATERMELON & LIME WAVE



Prep Time:
5 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 30 fl oz / 885 ml Fresh Watermelon Juice (Strictly Strained)
- 15 fl oz / 445 ml White Grape Juice
- 8 fl oz / 240 ml Simple Syrup (1:1 Ratio)
- 2 tbsp / 30 ml Fresh Lime Juice

PREPARATION:

1. Preparation: Run your watermelon juice through a fine-mesh sieve or cheesecloth twice. This ensures that no heavy fibers enter the container and interfere with the rotation.
2. Mixing: Whisk the strained watermelon juice, white grape juice, simple syrup, and fresh lime juice together in a large pitcher until completely unified.
3. Filling: Carefully pour the pink liquid mixture into your Ninja Max XXL through the upper loading door, keeping it below the maximum fill line.
4. Starting: Select the FROZEN JUICE setting to activate the targeted micro-crystal breakdown of natural fruit sugars.
5. Serving: Once the mixture turns into a uniform, thick, light-pink micro-crystal stack (around 20 minutes), pull down the lever to dispense.

Tip: Drop a few mini chocolate chips into the bottom of the glass before filling to mimic watermelon seeds for a fun, kid-friendly look.

SUNSHINE PINEAPPLE & TANGERINE FUSION



Prep Time:
5 MIN



Freeze Time:
20 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 740 ml 100% Pineapple Juice (No Pulp)
- 20 fl oz / 590 ml Fresh Tangerine Juice (Strained)
- 10 fl oz / 295 ml Simple Syrup (1:1 Ratio)

PREPARATION:

1. **Mixing:** Combine the pineapple juice, strained tangerine juice, and simple syrup in a separate mixing pitcher. Stir thoroughly with a long-handled spoon until the liquid base reaches a completely uniform state.
2. **Filling:** Stream the bright yellow mix through the continuous-flow top hatch directly into the freezing chamber of your Ninja SLUSHi Max XXL.
3. **Starting:** Select the FROZEN JUICE option on your smart display dashboard to engage the specialized cooling process.
4. **Serving:** Wait 20 minutes for the high-torque scraper blades to turn the mix into a smooth, icy, bright-yellow matrix. Pull down the dispensing lever to portion into cups.

Tip: Garnish the finished cup with a thin slice of fresh tangerine pressed against the inside wall of the glass before dispensing for a premium cafe look.

WILD BERRY & WHITE GRAPE MEDLEY



Prep Time:
4 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 740 ml White Grape Juice
- 20 fl oz / 590 ml Mixed Berry Juice Blend (Strained)
- 10 fl oz / 295 ml Simple Syrup (1:1 Ratio)

PREPARATION:

1. **Mixing:** Combine the white grape juice, strained mixed berry juice, and simple syrup in a mixing pitcher. Stir the base vigorously until the syrup is completely integrated into the fruit base.
2. **Filling:** Slowly stream the uniform purple liquid foundation through the expanded top-off hatch into the main vessel of your Ninja SLUSHi Max XXL.
3. **Starting:** Turn on the appliance and select the FROZEN JUICE program on the smart interface panel to engage the fruit sediment suspension settings.
4. **Serving:** Once the high-torque auger shaves the mixture into a dense, non-liquid purple crystal matrix (around 20 minutes), pull down the dispensing lever to portion into glasses.

Tip: Drop a handful of real, frozen wild berries directly into the bottom of each glass before serving to keep the slush insulated and ice-cold even longer.

ORCHARD CHERRY & CRANBERRY ZING



Prep Time:
3 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 24 fl oz / 710 ml 100% Tart Cherry Juice
- 20 fl oz / 590 ml Cranberry Juice Cocktail
- 11 fl oz / 325 ml Heavy Simple Syrup (2:1 Ratio)

PREPARATION:

1. **Mixing:** Combine the tart cherry juice, cranberry juice cocktail, and heavy simple syrup in a separate mixing pitcher. Stir thoroughly with a long spoon until completely uniform.
2. **Filling:** Stream the deep crimson liquid foundation through the expanded top-off hatch into the main freezing chamber of the appliance.
3. **Starting:** Power on the appliance and select the FROZEN JUICE program on the smart interface panel to kickstart the RapidChill Pro compressor.
4. **Serving:** Once the liquid completely turns into a deep crimson, semi-frozen matte crystal matrix that perfectly holds its shape above the blades (about 18 minutes), drop the dispenser handle.

Tip: The natural tartness of cherry and cranberry pairs beautifully with mint; muddle 2 fresh mint leaves at the bottom of the cup before dispensing the slush on top.

RUBY RED GRAPEFRUIT BLITZ



Prep Time:
4 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 35 fl oz / 1035 ml Ruby Red Grapefruit Juice (No Pulp)
- 16 fl oz / 475 ml Simple Syrup (2:1 Heavy Sugar Mix)
- 4 tbsp / 60 ml Fresh Lime Juice

PREPARATION:

1. Flavor Balancing: Citrus juices require a higher sugar ratio to freeze correctly and mask bitterness. Mix the grapefruit juice, heavy simple syrup, and lime juice in your jug.
2. Filling: Pour the pale pink mixture into the XXL container through the open upper hatch.
3. Starting: Select the FROZEN JUICE program on the touch control interface panel.
4. Serving: Let the RapidChill Pro system operate for 18 minutes until a rich, semi-solid pinkish crystal matrix is achieved, then open the lever.

Tip: Use a high-quality 2:1 simple syrup for this recipe; the increased density is required to counter the extreme acidity of the grapefruit and guarantee smooth crystal layers.

EMERALD KIWI & WHITE GRAPE COOLER



Prep Time:
5 MIN



Freeze Time:
20-25 MIN



Servings:
4-6



INGREDIENTS:

- 30 fl oz / 885 ml White Grape Juice
- 15 fl oz / 445 ml Kiwi Juice or Smooth Strained Kiwi Puree
- 10 fl oz / 295 ml Simple Syrup (1:1 Ratio)

PREPARATION:

1. **Straining:** Ensure the kiwi juice is carefully pressed through a cheesecloth to catch any small black seeds, as they will drop to the bottom of the container and cause friction.
2. **Mixing:** Blend the white grape juice, strained kiwi juice, and simple syrup together in a large pitcher until fully integrated.
3. **Filling:** Pour the green liquid mix directly through the upper loading hatch into the active freezing vessel of your Ninja SLUSHi Max XXL.
4. **Starting:** Select the FROZEN JUICE mode to engage the automated compressor curves.
5. **Serving:** Once the liquid completely transforms into a thick, spoonable, semi-frozen matte green texture that holds its structure above the blades, drop the dispenser handle.

Tip: Stir a tiny pinch of coarse green sanding sugar into the bottom of the cups before serving to add an extra crunchy surprise texture to the kiwi experience.

VELVET APRICOT & PEACH NECTAR WAVE



Prep Time:
4 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 740 ml Fine-Strained Peach Nectar
- 20 fl oz / 590 ml Apricot Nectar (No Pulp)
- 10 fl oz / 295 ml Simple Syrup (1:1 Ratio)

PREPARATION:

1. **Mixing:** Whisk the peach nectar, apricot nectar, and simple syrup together in a large pitcher until completely combined and a soft orange hue is reached.
2. **Filling:** Pour the liquid through the expanded top-off hatch, checking that the total volume leaves ample headroom for proper ice crystal expansion.
3. **Starting:** Power on the Ninja SLUSHi Max XXL and choose the FROZEN JUICE setting on the automated smart control panel.
4. **Serving:** Wait roughly 20 minutes for the high-torque auger to scrape the base into a flaky, frozen orange matrix, then pull down the dispensing lever to serve.

Tip: Use an orange wheel as a garnish on the rim of the glass; the contrast between the frozen orange stone-fruit slush and the bright orange slice looks spectacular.

TROPICAL GUAVA & PINEAPPLE SUNSET



Prep Time:
4 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 740 ml Clear Pineapple Juice
- 20 fl oz / 590 ml Pink Guava Nectar (Strained)
- 10 fl oz / 295 ml Simple Syrup (1:1 Ratio)

PREPARATION:

1. **Mixing:** Pour the clear pineapple juice, pink guava nectar, and simple syrup into a mixing jug. Whisk until the dense guava nectar elements are fully dissolved and integrated into the juice base.
2. **Filling:** Pour the pink tropical liquid foundation carefully into the main freezing bowl of the appliance.
3. **Starting:** Select the FROZEN JUICE setting on your smart control interface panel to engage the compressor core.
4. **Serving:** Allow 18 minutes for the micro-crystals to capture the juice blend, then pull the dispenser lever down to serve.

Tip: Float an ounce of regular unsweetened pineapple juice on top of the finished slushie to create a beautiful, layered bi-color tropical aesthetic.



MILKSHAKE / FRAZZ



CLASSIC VANILLA DREAM SHAKE



Prep Time:
5 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 28 fl oz / 830 ml Whole Milk
- 16 fl oz / 470 ml Heavy Cream
- 11 fl oz / 325 ml Premium Cane-Based Vanilla Syrup
- 1 tsp / 5 ml Pure Vanilla Extract

PREPARATION:

1. **Chilling & Combining:** Ensure your whole milk and heavy cream are thoroughly chilled in the refrigerator before starting. Whisk the milk, heavy cream, vanilla syrup, and pure vanilla extract together in a large pitcher until completely unified and smooth.
2. **Transferring:** Carefully empty the white dairy foundation through the top loading hatch into the main freezing bowl of your Ninja SLUSHi Max XXL.
3. **Execution:** Select the MILKSHAKE / FRAZZ program on the smart control interface panel to engage high-velocity texturization.
4. **Service:** After roughly 15 to 20 minutes, a thick, spoonable vanilla soft-serve texture will form. Pull down the dispensing lever to portion into glasses.

Tip: To give this treat a premium diner-style finish, drizzle white chocolate sauce along the inside walls of your empty serving glasses right before you dispense the milkshake into them.

DOUBLE CHOCOLATE FUDGE FROST



Prep Time:
5 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 32 fl oz / 950 ml Full-Sugar Chocolate Milk (Store-Bought)
- 12 fl oz / 355 ml Heavy Cream
- 8 fl oz / 235 ml Premium Chocolate Syrup / Fudge Sauce

PREPARATION:

1. **Mixing:** Pour the store-bought chocolate milk, heavy cream, and premium chocolate syrup into a large mixing jug. Whisk vigorously until the dense chocolate syrup is completely dissolved and integrated into the dairy base.
2. **Filling:** Pour the liquid base carefully through the upper hatch, making sure you stay below the indicated maximum fill line.
3. **Starting:** Turn on the machine and press the MILKSHAKE / FRAZZ button to engage the rapid-whip rotation specialized for dairy fats.
4. **Serving:** Wait roughly 20 minutes for the high-torque auger to whip the base into a dense, velvety chocolate matrix, then dispense into glasses.

Tip: Rim your serving cups with chocolate hazelnut spread and roll them in chocolate sprinkles before dispensing for an over-the-top chocolate experience.

SALTED CARAMEL COLD BREW FRAPPÉ



Prep Time:
5 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 26 fl oz / 770 ml Strong Brewed Coffee or Cold Brew (Chilled)
- 18 fl oz / 530 ml Whole Milk
- 11 fl oz / 330 ml Premium Salted Caramel Syrup

PREPARATION:

1. Chilling & Combining: Ensure your brewed coffee or cold brew is completely cold to prevent initial ice melting. Stir the cold brew, whole milk, and salted caramel syrup together in a vessel until completely combined.
2. Transferring: Carefully empty the dairy-and-coffee foundation through the top-off hatch into the main freezing bowl.
3. Execution: Select the MILKSHAKE / FRAZZ program. The motor will drive the auger at a higher RPM velocity to fold air pockets into the dairy fat matrices.
4. Service: After roughly 15 minutes, a thick, spoonable texture will form. Serve inside tall glasses and optionally finish with a fine dusting of sea salt on top.

Tip: To give this treat a true coffee-shop finish, drizzle caramel sauce along the inside walls of your empty serving glasses right before you dispense the frappé into them.

STRAWBERRY CREAM DREAM



Prep Time:
5 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 28 fl oz / 830 ml Whole Milk
- 14 fl oz / 415 ml Heavy Cream
- 11 fl oz / 325 ml Premium Strawberry Syrup / Slush Concentrate
- 2 tbsp / 30 ml Smooth Strawberry Puree (Fine-Strained)

PREPARATION:

1. **Mixing:** Blend the whole milk, heavy cream, premium strawberry syrup, and fine-strained strawberry puree in a separate mixing pitcher. Stir thoroughly until the red color is rich and completely uniform.
2. **Filling:** Empty the uniform pink liquid base directly into the Max XXL container through the expanded top-off hatch, leaving headroom for proper ice expansion.
3. **Starting:** Turn on the appliance and choose the MILKSHAKE / FRAZZ program on the main touch screen interface panel to engage high-velocity texturization.
4. **Serving:** Once the liquid completely turns into a beautiful pastel-pink, semi-frozen matte crystal matrix that perfectly holds its shape above the blades (about 18 minutes), drop the dispenser handle.

Tip: Drop a few freeze-dried strawberry pieces into the bottom of the glass before filling to add a crunch that contrasts nicely with the creamy slush texture.

COOKIES & CREAM BLISS



Prep Time:
5 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 30 fl oz / 885 ml Whole Milk
- 14 fl oz / 415 ml Heavy Cream
- 11 fl oz / 325 ml Simple Syrup (2:1 Heavy Sugar Mix)
- 1 tsp / 5 ml Premium Cookie Dough Extract or Vanilla Extract

PREPARATION:

1. **Mixing:** Combine the whole milk, heavy cream, heavy simple syrup, and extract in your jug. Whisk until completely incorporated and smooth.
2. **Filling:** Pour the white dairy mix directly through the upper loading hatch into the active freezing vessel of your Ninja SLUSHi Max XXL.
3. **Starting:** Select the MILKSHAKE / FRAZZ mode to engage the whipped texturization settings.
4. **Serving:** Wait 20 minutes for the liquid to transform into a thick, snow-like soft-serve style structure. Open the lever to dispense into cups.

Tip: Do not put crushed chocolate cookies into the machine, as they will jam the scraper blades. Instead, crush 2 chocolate sandwich cookies by hand and layer them into the cup while dispensing the creamy vanilla base.

MATCHA GREEN TEA VELVET SHAKE



Prep Time:
5 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 28 fl oz / 830 ml Whole Milk
- 14 fl oz / 415 ml Heavy Cream
- 11 fl oz / 325 ml Simple Syrup (1:1 Ratio)
- 2 tbsp / 30 ml Culinary-Grade Matcha Powder

PREPARATION:

1. **Blending:** To prevent clumping, place the matcha powder and simple syrup into a blender with 6 ounces of the whole milk. Blend on high speed for 30 seconds until completely smooth and vibrant green.
2. **Mixing:** Pour the blended matcha base, remaining whole milk, and heavy cream into your mixing pitcher. Whisk thoroughly until unified.
3. **Filling:** Pour the green liquid mix directly through the upper loading hatch into the freezing chamber.
4. **Starting:** Choose the MILKSHAKE / FRAZZ option on the smart control panel to begin the texturization loop.
5. **Serving:** When the machine forms a thick, semi-frozen matte green texture that holds its structure above the blades (around 16 minutes), dispense into cups.

Tip: Dust the top of the frozen matcha shake with a tiny bit of extra matcha powder through a fine strainer right before serving to give it an elegant, high-end café look.

PLANT-BASED BARISTA VANILLA FRAPPÉ



Prep Time:
5 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 26 fl oz / 770 ml Chilled Strong Coffee or Cold Brew
- 18 fl oz / 530 ml Oat Milk (Barista-Edition / Full-Fat)
- 11 fl oz / 330 ml Premium Vanilla Syrup (Cane-Based)

PREPARATION:

1. **Mixing:** Blend the chilled cold brew coffee, barista-edition oat milk, and premium vanilla syrup together in a large pitcher until completely combined. **Note:** Barista-edition oat milk is mandatory because its higher fat profile mimics dairy to create a stable micro-crystal suspension.
2. **Filling:** Stream the liquid foundation through the expanded top-off hatch into the main freezing bowl.
3. **Starting:** Select the MILKSHAKE / FRAZZ program on the display panel to engage high-velocity rotation.
4. **Serving:** Wait 18 minutes for the machine to form a beautiful, whipped plant-based coffee frost matrix. Pull down the dispensing lever to portion into cups.

Tip: To elevate the flavor profile, add a tiny pinch of ground cinnamon to the liquid base during the mixing stage to create a subtle Mexican-style coffee accent.

CREAMY COCONUT LIME FROST



Prep Time:
5 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 740 ml Full-Fat Coconut Milk (Canned, Whisked Smooth)
- 20 fl oz / 590 ml Sweet Lime Slush Syrup
- 10 fl oz / 295 ml Cold Water

PREPARATION:

1. Preparation: Canned coconut milk tends to separate. Pour it into a bowl and whisk vigorously until completely smooth and liquefied before measuring.
2. Mixing: Combine the smooth coconut milk, sweet lime slush syrup, and cold water in a mixing jug. Whisk until the dense coconut elements are fully dissolved and integrated into the base.
3. Filling: Pour the opaque tropical liquid foundation carefully into the main freezing bowl of the appliance.
4. Starting: Select the MILKSHAKE / FRAZZ setting on your smart control interface panel to engage the whipped texturization.
5. Serving: Allow 20 minutes for the micro-crystals to capture the creamy blend, then pull the dispenser lever down to serve.

Tip: Use a fresh lime wheel as a garnish on the rim of the glass; the contrast between the snowy-white coconut slush and the bright green lime slice looks spectacular.

RICH WHITE CHOCOLATE RASPBERRY SWIRL



Prep Time:
5 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 28 fl oz / 830 ml Whole Milk
- 14 fl oz / 415 ml Heavy Cream
- 11 fl oz / 325 ml Premium White Chocolate Syrup
- 2 tbsp / 30 ml Clear Raspberry Syrup (Full-Sugar)

PREPARATION:

1. **Mixing:** Whisk the whole milk, heavy cream, and premium white chocolate syrup in a separate mixing pitcher until the dense white chocolate is completely dissolved into the dairy base.
2. **Filling:** Pour the liquid base carefully through the upper loading door into the main vessel of your Ninja SLUSHi Max XXL, keeping it below the maximum fill line.
3. **Starting:** Power on the appliance and select the MILKSHAKE / FRAZZ program on the smart interface panel to initiate the high-velocity whipping process.
4. **Serving:** Wait 18 minutes until a thick, snowy soft-serve texture forms. Pull down the dispensing lever to portion into glasses.

Tip: To get the perfect flavor contrast, drizzle the 2 tablespoons of raspberry syrup along the inside walls of your empty serving glasses right before you dispense the white chocolate milkshake slush over it.

SPICED CINNAMON CINNAMON BUN SHAKE



Prep Time:
5 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 30 fl oz / 885 ml Whole Milk
- 14 fl oz / 415 ml Heavy Cream
- 11 fl oz / 325 ml Brown Sugar Cinnamon Syrup (Full-Sugar)
- 1/2 tsp / 2.5 ml Ground Cinnamon (Fine-Powder)

PREPARATION:

1. **Blending:** To prevent clumping, place the ground cinnamon powder and brown sugar cinnamon syrup into a blender with 6 ounces of the whole milk. Blend on high speed for 20 seconds until completely smooth.
2. **Mixing:** Combine the blended cinnamon base, the remaining whole milk, and the heavy cream in a large mixing jug. Whisk vigorously until the base is completely unified.
3. **Filling:** Stream the spiced dairy foundation through the expanded top-off hatch into the main freezing bowl.
4. **Starting:** Choose the MILKSHAKE / FRAZZ option on the smart control panel to begin folding air pockets into the liquid as it chills.
5. **Serving:** Once the high-torque auger transforms the mixture into a thick, uniform soft-serve style structure (around 20 minutes), open the lever to dispense.

Tip: Lightly dust the rim of your serving glasses with a mix of brown sugar and cinnamon powder before filling to capture the exact look and aroma of a fresh-baked cinnamon roll.

PEANUT BUTTER & VANILLA FROST



Prep Time:
6 MIN



Freeze Time:
15-20 MIN



Servings:
4-6



INGREDIENTS:

- 26 fl oz / 770 ml Whole Milk
- 14 fl oz / 415 ml Heavy Cream
- 11 fl oz / 330 ml Premium Cane-Based Vanilla Syrup
- 4 tbsp / 60 ml Creamy Peanut Butter (Whisked Smooth)

PREPARATION:

1. Liquefying Peanut Butter: Standard peanut butter will sink to the bottom of the container. Place the peanut butter into a microwave-safe bowl and heat it for 15–20 seconds until warm and runny.
2. Mixing: Whisk the warm peanut butter, vanilla syrup, whole milk, and heavy cream together in a blender or separate pitcher on high speed until completely incorporated and smooth with no solid bits left.
3. Filling: Pour the tan-colored dairy mix directly through the upper loading hatch into the active freezing vessel of your Ninja SLUSHi Max XXL.
4. Starting: Select the MILKSHAKE / FRAZZ program on the touch control interface panel to engage high-velocity texturization.
5. Serving: After roughly 15 minutes, a thick, spoonable texture will form. Pull down the dispensing lever to portion into glasses.

Tip: Never use crunchy peanut butter or add whole peanut pieces into the machine bowl, as they will jam the moving parts. For texture, crush real peanuts by hand and sprinkle them on top of the cup after dispensing.



FROZEN COCKTAIL



SUMMER SUNSET FROSÉ



Prep Time:
5 MIN



Freeze Time:
20-25 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 750 ml Dry or Off-Dry Rosé Wine (1 Standard Bottle)
- 16 fl oz / 470 ml Smooth Strawberry Juice or Light Grape Juice
- 14 fl oz / 410 ml Simple Syrup (2:1 Heavy Sugar to Water Mix)

PREPARATION:

1. **Mixology Setup:** Combine the full bottle of rosé wine, strawberry juice, and heavy simple syrup in a mixing vessel. Stir thoroughly with a long spoon. The concentrated sugar solution is mandatory to anchor the ethanol chains and allow crystallization.
2. **Pouring:** Pour the low-proof wine solution through the expanded top hatch into the XXL chamber of your machine.
3. **Programming:** Turn on the appliance and select the FROZEN COCKTAIL program on the smart touch interface panel.
4. **Serving:** Once a light, flaky, pink crystalline structure forms (around 22 minutes), dispense directly into chilled wine glasses.

Tip: Use a slightly sweeter or more robust rosé wine than usual, as freezing tends to dull the palate's perception of natural sweetness and delicate fruity notes.

ORCHARD CRISP HARD CIDER SLUSH



Prep Time:
4 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 40 fl oz / 1185 ml Premium Hard Apple Cider (4.5% to 5.5% ABV)
- 11 fl oz / 325 ml Apple Cider Concentrate (Sweetened)
- 4 fl oz / 120 ml Simple Syrup (1:1 Ratio)

PREPARATION:

1. De-carbonation: Pour the hard apple cider into a wide mixing bowl. Stir continuously with a large whisk for 1 to 2 minutes to completely eliminate the carbonation bubbles before freezing.
2. Mixing: Whisk the flat hard cider, sweetened apple cider concentrate, and simple syrup together until completely integrated.
3. Filling: Slowly pour the mixed base through the upper loading door into the main vessel of your Ninja SLUSHi Max XXL.
4. Starting: Select the FROZEN COCKTAIL program on the smart control interface panel to engage the proper temperature curve [1].
5. Serving: Allow 20 minutes for the scraper blades to turn the mix into a dense, velvety golden-amber frost matrix. Dispense into glasses immediately.

Tip: Float a tiny pinch of ground cinnamon or pumpkin pie spice on top of the frozen cider slush inside each cup immediately after dispensing to amplify the autumn orchard aroma.

VENETIAN PROSECCO SPRITZ ICE



Prep Time:
5 MIN



Freeze Time:
20 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 750 ml Prosecco or Dry Sparkling Wine (1 Standard Bottle)
- 10 fl oz / 295 ml Aperitivo Liqueur (e.g., Aperol or Campari)
- 14 fl oz / 415 ml Sweet Orange Slush Syrup
- 6 fl oz / 180 ml Cold Water

PREPARATION:

1. De-carbonation: Pour the prosecco into an open container and stir gently with a spoon for 2 minutes to release the excessive carbonation bubbles.
2. Mixing: Combine the flat prosecco, aperitivo liqueur, sweet orange slush syrup, and cold water in a mixing vessel. Whisk until the liquid turns a uniform, bright neon-orange shade.
3. Filling: Pour the orange mix through the expanded top hatch, checking that the total volume stays below the maximum fill line.
4. Starting: Choose the FROZEN COCKTAIL option on the display dashboard to activate the targeted micro-crystal breakdown.
5. Serving: Wait 20 minutes for the high-torque auger to shave the base into a flaky, frozen neon-orange matrix, then pull down the dispensing lever to serve.

Tip: Garnish the finished cup with a thin slice of fresh orange pressed against the inside wall of the glass before dispensing for an authentic Venetian bar aesthetic.

BELLINI PEACH FROST



Prep Time:
5 MIN



Freeze Time:
22 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 750 ml Prosecco or Dry Sparkling Wine (Flat, 1 Bottle)
- 18 fl oz / 535 ml Smooth Peach Puree (Fine-Strained)
- 12 fl oz / 355 ml Simple Syrup (1:1 Ratio)

PREPARATION:

1. **Straining & Mixing:** Ensure your peach puree is strictly pressed through a fine-mesh sieve to remove any heavy fibers. Combine the flat prosecco, fine-strained peach puree, and simple syrup in a pitcher and whisk until completely combined.
2. **Loading:** Stream the combined liquid foundation through the upper hatch directly into the freezing chamber.
3. **Selection:** Choose the FROZEN COCKTAIL program on the smart automated panel.
4. **Dispensing:** Wait 22 minutes for the high-torque scraper blades to turn the mix into a smooth, icy, soft orange matrix. Open the dispenser handle to serve.

Tip: If the cocktail isn't freezing as fast as expected on exceptionally hot days, add 2 fluid ounces of extra simple syrup through the top hatch to help kickstart the micro-crystal crystallization.

CRIMSON SANGRIA FROST



Prep Time:
5 MIN



Freeze Time:
20-25 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 750 ml Fruity Red Wine (e.g., Merlot or Garnacha)
- 15 fl oz / 445 ml 100% Strained Orange Juice (No Pulp)
- 12 fl oz / 355 ml Heavy Simple Syrup (2:1 Ratio)
- 3 fl oz / 90 ml Brandy (40% ABV)

PREPARATION:

1. **Mixing:** Combine the red wine, strained orange juice, heavy simple syrup, and brandy in a large mixing jug. Whisk thoroughly until the syrups are completely incorporated into the liquid foundation.
2. **Filling:** Slowly pour the mixed liquid base through the top loading hatch into the main vessel of your Ninja SLUSHi Max XXL.
3. **Starting:** Power on the appliance and choose the FROZEN COCKTAIL program on the touch control interface panel to engage the micro-crystal formulation.
4. **Serving:** Allow the machine to run for 22 minutes until a rich, semi-solid deep-crimson crystal matrix is achieved. Pull down the dispensing lever to serve.

Tip: Drop a handful of real, frozen mixed dark berries directly into the bottom of each glass before serving to keep the wine slush insulated and ice-cold even longer.

WHITE WINE ELDERFLOWER SPRITZ ICE



Prep Time:
4 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 750 ml Crisp Dry White Wine (e.g., Sauvignon Blanc)
- 16 fl oz / 470 ml White Grape Juice
- 10 fl oz / 295 ml Elderflower Cordial / Syrup (Full-Sugar)
- 4 fl oz / 120 ml Cold Water

PREPARATION:

1. **Mixing:** Blend the white wine, white grape juice, full-sugar elderflower cordial, and cold water in a mixing vessel. Whisk until the dense syrup is fully dissolved into the liquid base.
2. **Filling:** Pour the liquid base carefully through the upper loading door into the main vessel of your Ninja SLUSHi Max XXL, keeping it below the maximum fill line.
3. **Starting:** Power on the appliance and select the FROZEN COCKTAIL program on the smart interface panel to initiate the freezing cycle.
4. **Serving:** Wait 20 minutes for the high-torque scraper blades to turn the mix into a smooth, icy, pale-golden matrix. Dispense into elegant wine glasses immediately.

Tip: Float a fresh mint sprig on top of each glass right after dispensing to add a burst of crisp garden aroma that balances the floral notes of the elderflower.

HARD LEMONADE ZING



Prep Time:
5 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 36 fl oz / 1065 ml Premium Pre-Mixed Hard Lemonade (5% ABV)
- 14 fl oz / 415 ml Sweet Lemonade Concentrate / Syrup
- 5 fl oz / 150 ml Cold Water

PREPARATION:

1. De-carbonation: Pour the hard lemonade into a wide mixing bowl. Use a large spoon or whisk to stir it continuously for 2 minutes to completely eliminate the carbonation bubbles.
2. Mixing: Combine the flat hard lemonade, sweet lemonade concentrate, and cold water in your pitcher. Stir well to fully integrate the liquid base.
3. Filling: Stream the bright yellow mix through the continuous-flow top hatch directly into the freezing chamber of your Ninja SLUSHi Max XXL.
4. Starting: Select the FROZEN COCKTAIL option on your smart display dashboard to engage the cooling process and start the rotating auger.
5. Serving: Once the mixture transitions into a dense, sorbet-like, bright white-yellow frozen crystal matrix (about 20 minutes), pull the lever down to dispense into cups.

Tip: Garnish the finished cup with a thin slice of fresh lemon pressed against the inside wall of the glass before dispensing for a premium cafe look.

MIMOSA SUNRISE FROST



Prep Time:
5 MIN



Freeze Time:
20 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 750 ml Champagne or Prosecco (Flat, 1 Bottle)
- 16 fl oz / 470 ml Fine-Strained Orange Juice (No Pulp)
- 11 fl oz / 325 ml Simple Syrup (1:1 Ratio)
- 3 tbsp / 45 ml Grenadine Syrup (Full-Sugar)

PREPARATION:

1. De-carbonation: Pour the champagne into a large open container or pitcher. Agitate the liquid gently with a whisk or large spoon for 2 minutes to release excessive carbonation.
2. Mixing: Combine the flat champagne, strained orange juice, and simple syrup in a mixing vessel. Note: Keep the grenadine separate for later.
3. Loading: Stream the orange-colored liquid foundation through the upper hatch directly into the freezing chamber. Select the FROZEN COCKTAIL program.
4. Serving: After roughly 20 minutes, a thick, uniform frozen cocktail texture will form. Pour the 3 tablespoons of grenadine into the bottom of your empty serving glasses right before you dispense the mimosa slush over it to create a beautiful sunrise layer.

Tip: Use a high-quality store-bought orange juice that is strictly labelled "no pulp" to ensure the micro-crystals form a smooth, velvet texture without chunks.

SPICED RUM & GINGER APPLE FROSÉ



Prep Time:
5 MIN



Freeze Time:
20-25 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 750 ml Crisp Apple Wine or Sweet White Wine (1 Flasche)
- 16 fl oz / 470 ml Unfiltered Apple Cider or Clear Apple Juice
- 10 fl oz / 295 ml Ginger Sugar Syrup (Full-Sugar)
- 4 fl oz / 120 ml Spiced Rum (35% to 40% ABV)

PREPARATION:

1. **Mixing:** Whisk the white wine, apple juice, ginger sugar syrup, and spiced rum together in a large pitcher until the syrup is completely dissolved and integrated into the base.
2. **Filling:** Pour the liquid base carefully through the upper loading door into the main vessel of your Ninja SLUSHi Max XXL, ensuring it stays well below the maximum fill line.
3. **Starting:** Power on the appliance and choose the FROZEN COCKTAIL program on the main touch control interface panel to engage the micro-crystal formulation.
4. **Serving:** Wait 22 minutes for the high-torque scraper blades to turn the mix into a smooth, icy, soft golden-brown matrix, then pull down the dispensing lever to serve.

Tip: Drop a single crystallized ginger chunk at the bottom of the glass before dispensing to amplify the sharp, spicy ginger notes as the slush settles.

PEACH BOURBON SMASH SLUSH



Prep Time:
5 MIN



Freeze Time:
22 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 740 ml Smooth Peach Puree or Peach Nectar (Fine-Strained)
- 15 fl oz / 445 ml Cold Water
- 11 fl oz / 325 ml Heavy Simple Syrup (2:1 Ratio)
- 4 fl oz / 120 ml Bourbon Whiskey (40% ABV)

PREPARATION:

1. **Straining & Mixing:** Ensure your peach puree is strictly pressed through a fine-mesh sieve to remove any heavy fibers. Combine the peach puree, cold water, heavy simple syrup, and bourbon whiskey in a pitcher and whisk vigorously until unified.
2. **Loading:** Stream the combined liquid foundation through the expanded top-off hatch into the main freezing chamber of the appliance.
3. **Selection:** Choose the FROZEN COCKTAIL program on the smart automated panel.
4. **Dispensing:** Wait 22 minutes for the high-torque scraper blades to turn the mix into a smooth, icy, soft orange matrix. Open the dispenser handle to serve.

Tip: If the cocktail isn't freezing as fast as expected on exceptionally hot days, add 2 fluid ounces of extra simple syrup through the top hatch to help kickstart the micro-crystal crystallization.

SUNSET GIN & PINK GRAPEFRUIT FROSÉ



Prep Time:
4 MIN



Freeze Time:
18-22 MIN



Servings:
4-6



INGREDIENTS:

- 25 fl oz / 750 ml Rosé Wine (1 Flasche, trocken oder halbtrocken)
- 14 fl oz / 415 ml Ruby Red Grapefruit Juice (No Pulp)
- 12 fl oz / 355 ml Heavy Simple Syrup (2:1 Sugar Mix)
- 4 fl oz / 120 ml London Dry Gin (40% ABV)

PREPARATION:

1. Flavor Balancing: Citrus juices and botanical spirits require a higher sugar ratio to freeze correctly. Mix the rosé wine, grapefruit juice, heavy simple syrup, and gin in your mixing pitcher. Whisk the base thoroughly until completely integrated.
2. Filling: Pour the pale pink mixture into the XXL container through the open upper hatch, ensuring it stays well below the maximum fill line.
3. Starting: Select the FROZEN COCKTAIL program on the touch control interface panel.
4. Serving: Let the RapidChill Pro system operate for 20 minutes until a rich, semi-solid pinkish crystal matrix is achieved, then open the lever.

Tip: Use a high-quality 2:1 simple syrup for this recipe; the increased density is required to counter the extreme acidity of the grapefruit and the antifreeze properties of the gin, guaranteeing smooth crystal layers.



FROZEN COCKTAIL MAX



THE 280-WATT MARGARITA SLUSH



Prep Time:
5 MIN



Freeze Time:
25-30 MIN



Servings:
4-6



INGREDIENTS:

- 38 fl oz / 1125 ml Pre-Sweetened Non-Alcoholic Margarita Mix
- 13 fl oz / 385 ml Blanco Tequila (40% ABV / 80 Proof)
- 4 fl oz / 120 ml Triple Sec Orange Liqueur

PREPARATION:

1. **Alcohol Balancing:** Whisk the pre-sweetened non-alcoholic margarita mix, tequila, and triple sec together in a separate mixing pitcher until completely integrated and uniform. This creates a high-performance batch sitting around 9% ABV.
2. **Loading:** Pour the alcoholic base liquid slowly through the expanded top-off hatch into the main XXL vessel of your machine.
3. **Overdrive Core:** Turn on the machine and select the FROZEN COCKTAIL MAX setting. This drives the compressor to its absolute limit to overpower the alcohol's natural antifreeze properties.
4. **Garnishing:** Within 25 to 30 minutes, a thick, uniform frozen cocktail texture will form. Serve in coupe glasses prepared with a traditional salted rim and a fresh lime wheel.

Tip: If you find the cocktail isn't freezing as fast as expected on exceptionally hot days, add 2 to 3 fluid ounces of extra simple syrup to help kickstart the micro-crystal crystallization.

STRAWBERRY DAIQUIRI SLUSH



Prep Time:
5 MIN



Freeze Time:
25-30 MIN



Servings:
4-6



INGREDIENTS:

- 32 fl oz / 950 ml Premium Strawberry Slush Syrup / Mixer
- 11 fl oz / 325 ml White Rum (40% ABV / 80 Proof)
- 12 fl oz / 355 ml Cold Water

PREPARATION:

1. **Mixing:** Combine the premium strawberry slush mixer, white rum, and cold water in a large mixing jug. Whisk vigorously until the dense syrup is completely dissolved and integrated into the alcohol base.
2. **Filling:** Slowly pour the uniform red liquid foundation through the expanded top-off hatch into the main vessel of your Ninja SLUSHi Max XXL.
3. **Starting:** Power on the appliance and select the FROZEN COCKTAIL MAX program on the smart interface panel to engage the maximum cooling curve.
4. **Serving:** Watch for the machine to form a dense, rolling frozen crest of red strawberry ice (around 25 minutes). Pull down the dispensing lever to portion the thick slush into glasses.

Tip: Use a high-quality store-bought mixer that is strictly strained to ensure the micro-crystals form a smooth, velvet texture without large chunks of frozen fruit fiber blocking the dispenser.

CARIBBEAN PIÑA COLADA ICE SLUSH



Prep Time:
5 MIN



Freeze Time:
25-30 MIN



Servings:
4-6



INGREDIENTS:

- 30 fl oz / 885 ml Non-Alcoholic Piña Colada Slush Syrup
- 12 fl oz / 355 ml White Rum or Coconut Rum (40% ABV)
- 13 fl oz / 385 ml Cold Water

PREPARATION:

1. **Mixing:** Blend the non-alcoholic piña colada slush syrup, rum, and cold water in a mixing vessel. Whisk until the dense syrup elements are fully dissolved and integrated into the base.
2. **Filling:** Pour the off-white liquid foundation into the XXL chamber through the upper loading door, making sure you leave sufficient headroom for ice expansion.
3. **Starting:** Select the FROZEN COCKTAIL MAX setting on your smart control interface panel to engage the heavy-duty compressor overdrive.
4. **Serving:** Wait 25 to 30 minutes for the scraper blades to turn the mix into a smooth, icy, snow-white matrix. Pull down the dispensing lever to portion into cups.

Tip: Dip the rim of your glasses in honey and roll them in shredded toasted coconut flakes before pouring the frozen slush for a beautiful tropical presentation.

CLASSIC VODKA LEMONADE CRUSH



Prep Time:
4 MIN



Freeze Time:
22-26 MIN



Servings:
4-6



INGREDIENTS:

- 30 fl oz / 885 ml Sweet Lemonade Concentrate / Syrup
- 12 fl oz / 355 ml Premium Vodka (40% ABV / 80 Proof)
- 13 fl oz / 385 ml Cold Water

PREPARATION:

1. **Mixing:** Combine the sweet lemonade concentrate, premium vodka, and cold water in your mixing pitcher. Stir well with a long spoon until the liquid base reaches a completely uniform state.
2. **Filling:** Stream the yellow mix through the continuous-flow top hatch directly into the freezing chamber of your Ninja SLUSHi Max XXL.
3. **Starting:** Select the FROZEN COCKTAIL MAX mode on the touch screen interface to kickstart the heavy-duty freezing loop.
4. **Serving:** Once the mixture transitions into a dense, sorbet-like, bright white-yellow frozen crystal matrix that perfectly holds its shape above the blades, drop the dispenser handle.

Tip: Garnish the finished cup with a thin slice of fresh lemon pressed against the inside wall of the glass before dispensing for a premium bar look.

FROZEN MUDSLIDE AVALANCHE SLUSH



Prep Time:
6 MIN



Freeze Time:
25-30 MIN



Servings:
4-6



INGREDIENTS:

- 24 fl oz / 710 ml Full-Sugar Chocolate Milk (Store-Bought)
- 10 fl oz / 295 ml Premium Vanilla Syrup (Cane-Based)
- 8 fl oz / 235 ml Coffee Liqueur (e.g., Kahlúa, 20% ABV)
- 8 fl oz / 235 ml Vodka (40% ABV / 80 Proof)
- 5 fl oz / 150 ml Irish Cream Liqueur (e.g., Baileys, 17% ABV)

PREPARATION:

1. **Mixing:** Pour the store-bought chocolate milk, premium vanilla syrup, coffee liqueur, vodka, and Irish cream liqueur into a large mixing jug. Whisk vigorously until the dense liqueurs are completely dissolved and integrated into the dairy base.
2. **Filling:** Pour the liquid base carefully through the upper loading door into the main vessel of your Ninja SLUSHi Max XXL, keeping it below the maximum fill line.
3. **Starting:** Power on the appliance and select the FROZEN COCKTAIL MAX program on the smart interface panel to engage the heavy-duty compressor overdrive.
4. **Serving:** Wait 25 to 30 minutes for the high-torque auger to whip the base into a dense, velvety, semi-frozen matte chocolate matrix that holds its shape, then dispense into glasses.

Tip: To give this treat a true high-end finish, drizzle chocolate fudge sauce along the inside walls of your empty serving glasses right before you dispense the thick mudslide slush into them.

BOURBON WHISKEY SOUR SLUSH



Prep Time:
5 MIN



Freeze Time:
25-30 MIN



Servings:
4-6



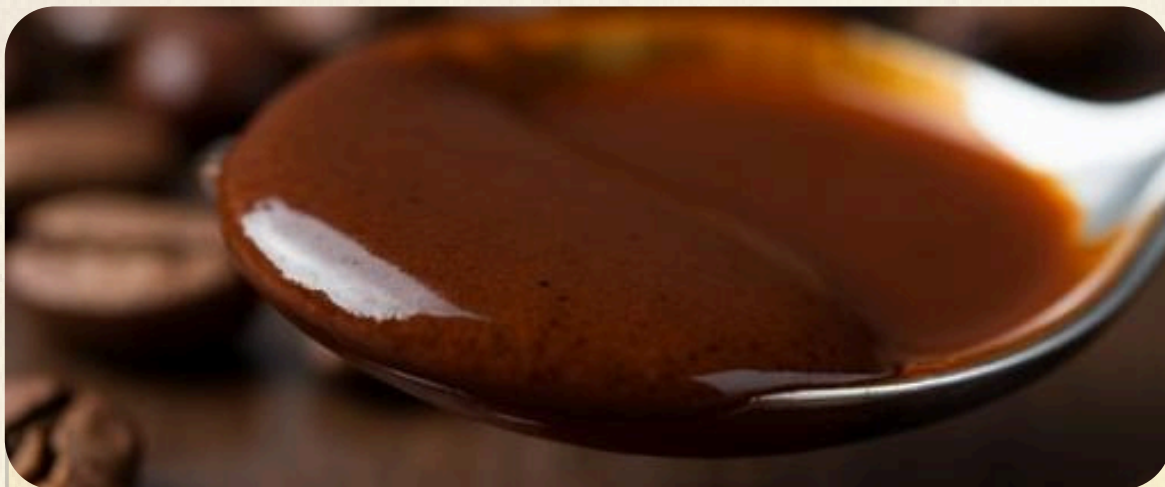
INGREDIENTS:

- 14 fl oz / 415 ml Sweet Lemonade Concentrate / Syrup
- 12 fl oz / 355 ml Premium Bourbon Whiskey (45% ABV / 90 Proof)
- 25 fl oz / 740 ml Cold Water
- 4 fl oz / 120 ml Fresh Lemon Juice

PREPARATION:

1. **Mixing:** Combine the sweet lemonade concentrate, premium bourbon whiskey, cold water, and fresh lemon juice in your mixing pitcher. Stir well with a long-handled spoon until the liquid base reaches a completely uniform state and the sugar balances the high-proof bourbon.
2. **Filling:** Pour the amber-colored liquid mix directly through the upper loading hatch into the active freezing vessel of your Ninja SLUSHi Max XXL, ensuring it stays well below the maximum fill line.
3. **Starting:** Select the FROZEN COCKTAIL MAX mode on the touch screen interface to kickstart the RapidChill Pro compressor core at its lowest possible operating temperature.
4. **Serving:** Once the liquid completely transforms into a thick, spoonable, semi-frozen matte amber texture that holds its structure like snow (about 26 minutes), drop the dispenser handle.

Tip: Drop a single maraschino cherry at the bottom of the glass before dispensing to amplify the traditional whiskey sour presentation as the dense slush settles.



**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.

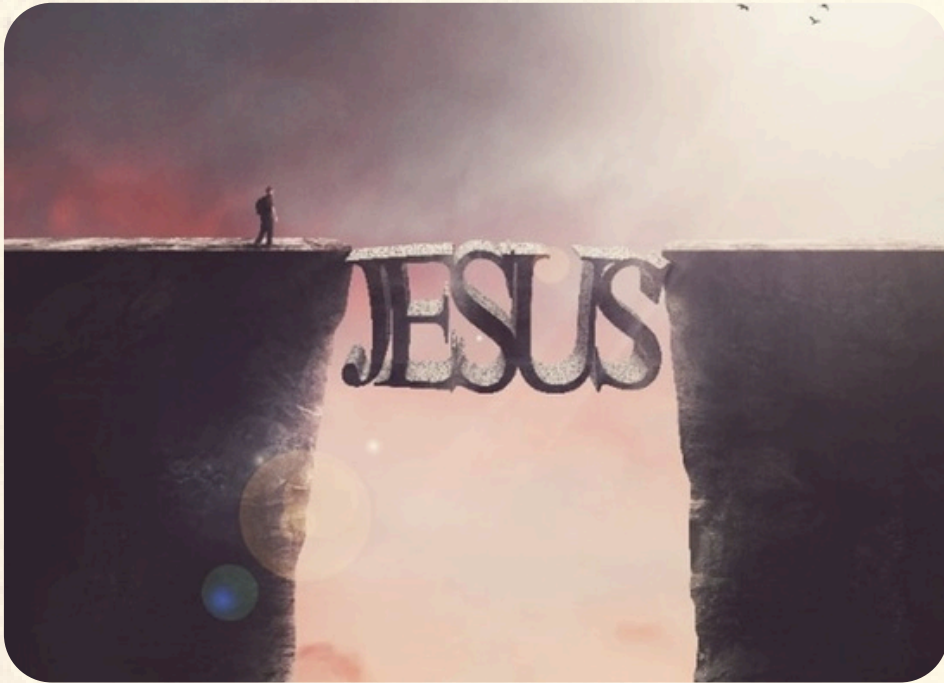
So, how do you get access to the "bonus library"? It's very simple. Scan the QR code shown below with a QR code app of your choice, then click on the displayed link and you'll be in the selection in no time.



It has been an absolute pleasure guiding you through the world of the Ninja Slushi. 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, Miranda

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)