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Introduction

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



Welcome to your ultimate guide to the Ninja Creami Deluxe. If you love ice cream, gelato, or refreshing sorbets, you have just unlocked a culinary superpower in your kitchen. This machine is your passport to flavor freedom, allowing you to control every single ingredient that goes into your frozen treats.

Unlike traditional ice cream makers that slowly freeze a liquid mixture while churning it over hours, the Ninja Creami Deluxe completely flips the process. You freeze a solid, rock-hard block first. Then, the powerful Deluxe motor drives a dual-drive blade down into the pint, shaving and micro-creaming the frozen block at incredible speeds. This revolutionary technology breaks down the ice into microscopic particles, creating an unbelievably smooth, velvety texture that rivals the finest artisan scoop shops.

Because you are using the premium Deluxe XL model, you now hold the keys to 24 oz (approx. 700 ml) pints. This means 50% more ice cream per tub than the original model—perfect for sharing or meal-prepping. The Deluxe also unlocks entirely new, exciting programs like Slushie, Creamiccino, and Frozen Yogurt, giving you the versatility to make everything from a refreshing summer drink to a healthy breakfast bowl.

This book is written in English to give you seamless access to the classic international Creami terminology. Every measurement and ingredient ratio has been meticulously calibrated specifically for the larger Deluxe fill line. Whether you want to recreate decadent diner classics or craft high-protein fitness treats, this book will show you exactly how to do it. Get ready to create the creamiest treats you've ever tasted!

THE GOLDEN RULES OF THE DELUXE MODEL

Operating the Ninja Creami Deluxe is simple, but because the powerful motor shaves solid ice, precision is key. To ensure a perfect velvety texture and protect your machine from damage, always follow these four foundational rules.

1. The Max Fill Line is Absolute

The Deluxe pints hold 24 oz (approx. 700 ml) and feature a clear "Max Fill" line etched into the side.

- The Rule: Never let your liquid mixture cross this line before freezing.
- The Science: Liquids expand as they freeze. Overfilling causes the mixture to press against the blade assembly, which can jam the mechanism or damage the lid.

2. The 24-Hour / -18°C (0°F) Rule

The success of the micro-creaming technology depends entirely on how cold and solid your pint is.

- The Rule: Freeze your pints for a full 24 hours at -18°C (0°F) or colder.
- The Science: Do not spin early. If the core of the pint is still soft, the blade will push the liquid around instead of shaving it, resulting in an icy, uneven texture.

3. Freeze on a Completely Flat Surface

How you place your pint in the freezer matters just as much as how long it stays in there.

- The Rule: Ensure the pint stands completely flat and upright on a level freezer shelf.
- The Science: If the mixture freezes at an angle, the blade will strike one side first. This uneven resistance can bend the drive shaft or trigger an automatic safety error.

4. Scrape the Frozen "Hump" Flat

Due to the physics of freezing, liquids often expand upward in the center, creating a small hill or dome.

- The Rule: Before processing, open the pint and check the surface. Use a sturdy spoon to scrape any center bump flat and level.
- The Science: A flat surface ensures the blade makes uniform contact from the very first second, preventing dangerous vibrations and ensuring a perfectly smooth shave.

THE SECRET SCIENCE OF TEXTURE

If your ice cream comes out looking like dry, powdery snow after the first spin, do not panic! This is completely normal and simply means your freezer is very cold or your recipe is low in fat and sugar.

1. The Magic Re-Spin Trick

A powdery first spin does not mean your recipe failed. It just means the mixture needs a little bit of help to fully emulsify.

- **The Fix:** Add 1 to 2 tablespoons of liquid (milk, cream, or dairy-free milk) directly into the powdery pint.
- **The Action:** Place the pint back into the machine and press the RE-SPIN button. This extra liquid melts the micro-shaved ice just enough to instantly create a smooth, scoopable ice cream.

2. The Power of Stabilizers

Traditional ice cream stays soft because fat and sugar prevent solid ice crystals from binding together. If you are making low-fat, sugar-free, or high-protein ice creams, you need to replace those elements.

- **pudding Mix:** Adding 1 tablespoon of instant sugar-free pudding mix adds cornstarch, which creates a commercial-style, thick texture.
- **Gums:** Just $\frac{1}{4}$ teaspoon of Xanthan Gum or Guar Gum binds the water molecules. This stops ice crystals from growing and keeps your pints creamy even after days in the freezer.
- **Cream Cheese:** 1 tablespoon of softened cream cheese acts as a natural emulsifier that completely transforms light bases.

3. Let it Sit (The 5-Minute Rule)

The Deluxe motor creates friction, which warms up the blade and the outer layers of the ice cream.

- **The Tip:** Before you spin, let your frozen pint sit on the kitchen counter for 5 to 10 minutes (or microwave it for 10–15 seconds).
- **The Result:** This softens the ultra-hard outer edges, reduces noise during spinning, and drastically improves the final creaminess on the very first cycle.

MASTERING THE PROGRAMS

The Ninja Creami Deluxe features 11 tailored programs. Each program uses a specific blade speed and duration to perfectly match the density of your frozen base. Selecting the right program ensures the perfect texture without overworking the machine.

Classic Scoopable Treats

- **Ice Cream:** For traditional, rich recipes with high fat and sugar (heavy cream, whole milk). The blade spins at a steady speed to create a classic, scoopable texture.
- **Lite Ice Cream:** For low-fat, low-sugar, or high-protein recipes. Because these bases freeze much harder, this program spins faster to forcefully shave and emulsify the icy block.
- **Gelato:** Calibrated for Italian-style bases with a higher milk-to-cream ratio. It spins to minimize air, creating a dense, rich, and velvety finish.
- **Sorbet:** Transforms water-based mixes, fruit purées, canned fruits, or 100% fruit juices into a silky, refreshing, and ice-crystal-free treat.
- **Frozen Yogurt:** Optimized for Greek or regular yogurt bases mixed with fruit or honey, keeping the texture smooth and non-icy while preserving the tangy flavor.

Deluxe Frozen Drinks

- **Slushie:** Transforms water-and-juice mixes, sodas, or flavored syrups into a fine, pourable slush.
- **Creamiccino:** Recreates coffee-house style frozen drinks using frozen blocks of strong coffee, milk, and sweet syrups.
- **Milkshake:** The only program that does not require a 24-hour frozen block. Mix already processed ice cream with fresh milk to create a thick, drinkable shake.
- **Italian Ice:** Designed for fruit juice and water bases, creating a uniquely fine, authentic shaved-ice texture.
- **Frozen Drink:** Perfect for blending ice bases with liquid mixers into smooth, velvety frozen cocktails or mocktails.

Core Utility Functions

- **Mix-In:** A short, gentle cycle used after your ice cream is creamy. It folds chocolate chips, cookies, or nuts evenly into the pint without crushing them.
- **Re-Spin:** The ultimate texture fixer. If your treat looks powdery after the first spin, add 1-2 tablespoons of liquid and press this button to instantly turn it creamy.

THE ART OF "RE-SPINNING" AND MIXING IN

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

The "Re-Spin": From Crumbly to Creamy

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

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

The "Mix-In": Adding Texture

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

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

Deluxe Pro-Tips for Success

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

DEEP CLEANING & MAINTENANCE GUIDE

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

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

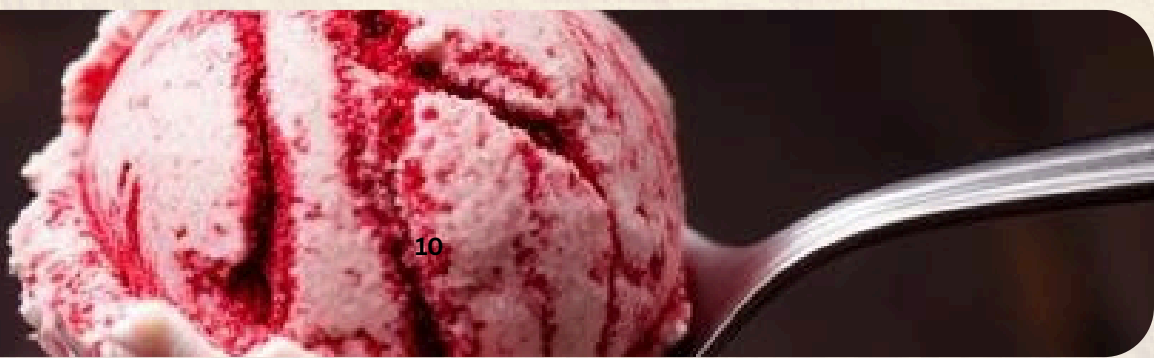
The Outer Bowl & 24 oz. Pints

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

The Motor Spindle

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

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





SCOOP- ICE CREAM



CLASSIC ULTIMATE VANILLA BEAN



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Heavy cream
- 1 cup (240ml) Whole milk
- ¾ cup (150g) Granulated sugar
- 1 ½ tbsp Vanilla bean paste (or pure vanilla extract)
- A pinch of salt

PREPARATION:

1. Whisk the sugar, vanilla bean paste, salt, and whole milk in a bowl until the sugar completely dissolves.
2. Gently stir in the heavy cream until fully combined.
3. Pour the mixture into your Deluxe Pint, secure the lid, and freeze flat for 24 hours.
4. Processing: Place the pint into the outer bowl, select ICE CREAM, set the dial to FULL, and press start.

Tip: If the ice cream looks a bit powdery after the first spin, add 1 tbsp of milk and press RE-SPIN for a perfectly silky finish.

DOUBLE CHOCOLATE FUDGE DREAM



Preparation:
12 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Whole milk
- 1 cup (240ml) Heavy cream
- ½ cup (100g) Granulated sugar
- ⅓ cup (35g) Unsweetened cocoa powder
- 2 tbsp Chocolate syrup
- Mix-in: ½ cup Chopped fudge brownies (or chocolate chips)

PREPARATION:

1. In a bowl, whisk the milk, sugar, cocoa powder, and chocolate syrup together until completely smooth and lump-free (warm the milk slightly if the cocoa is hard to dissolve).
2. Stir in the heavy cream.
3. Pour into the Deluxe Pint, put the lid on, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Dig a 4 cm wide hole down the center, drop in the brownie pieces, and press MIX-IN.

Tip: Use high-quality Dutch-processed cocoa powder for a deeper, richer "gelato-style" dark chocolate flavor.

SALTED PEANUT BUTTER CUP



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ¼ cups (300ml) Whole milk
- 1 cup (240ml) Heavy cream
- ½ cup (100g) Granulated sugar
- ½ cup (85g) Creamy peanut butter
- ½ tsp Sea salt
- Mix-in: ½ cup Chopped peanut butter cups

PREPARATION:

1. Whisk the creamy peanut butter, sugar, sea salt, and whole milk together until completely smooth and emulsified.
2. Gently stir in the heavy cream.
3. Pour into the Deluxe Pint, put the lid on, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Create a hole in the middle, drop in the chopped peanut butter cups, and press MIX-IN.

Tip: Warm the peanut butter in the microwave for 15 seconds before mixing to help it combine smoothly with the cold milk.

COOKIES & CREAM CLASSIC



Preparation:
8 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Heavy cream
- 1 cup (240ml) Whole milk
- ⅔ cup (130g) Granulated sugar
- 1 tsp Vanilla extract
- Mix-in: 6-8 Oreo cookies (coarsely crushed)

PREPARATION:

1. Whisk the sugar, vanilla extract, and whole milk until the sugar is fully dissolved.
2. Stir in the heavy cream.
3. Pour the mixture into the Deluxe Pint, secure the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Dig a hole down to the bottom of the pint, drop in the coarsely crushed cookies, and press MIX-IN.

Tip: Do not crush the cookies too fine before putting them into the machine; bigger chunks survive the Mix-In cycle much better and give a great crunch.

FRESH STRAWBERRY CREAM



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 cup (240ml) Heavy cream
- ¾ cup (180ml) Whole milk
- ½ cup (100g) Granulated sugar
- 1 cup (approx. 150g) Fresh strawberries (hulled and chopped)
- 1 tsp Lemon juice
- 1 tsp Vanilla extract

PREPARATION:

1. Puree the strawberries, sugar, and lemon juice in a blender until completely smooth.
2. Whisk the strawberry puree, vanilla, and whole milk together in a bowl.
3. Stir in the heavy cream.
4. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
5. Processing: Spin on ICE CREAM (FULL).

Tip: The tiny bit of lemon juice doesn't make it sour; it cuts through the fat of the cream and makes the strawberry flavor taste incredibly fresh.

MINT CHOCOLATE CHIP CLASSIC



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Heavy cream
- 1 cup (240ml) Whole milk
- ⅓ cup (130g) Granulated sugar
- 1 ½ tsp Pure peppermint extract (not mint extract)
- 2 drops Green food coloring (optional)
- Mix-in: ½ cup (75g) Mini chocolate chips

PREPARATION:

1. Whisk the sugar, peppermint extract, whole milk, and optional green food coloring until the sugar is fully dissolved.
2. Stir in the heavy cream.
3. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Dig a hole down the center, drop in the mini chocolate chips, and press MIX-IN.

Tip: Use mini chocolate chips instead of regular ones. Regular chips get rock-hard and are unpleasant to chew when frozen.

WHITE CHOCOLATE RASPBERRY



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ¼ cups (300ml) Whole milk
- 1 cup (240ml) Heavy cream
- ½ cup (100g) White chocolate chips (melted)
- ¼ cup (50g) Granulated sugar
- Mix-in: ½ cup Raspberry jam or seedless raspberry puree (chilled)

PREPARATION:

1. Warm the whole milk in a saucepan, add the white chocolate chips and sugar, and whisk until melted and smooth. Let it cool completely.
2. Stir the cooled white chocolate mixture and heavy cream together.
3. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Dig a hole in the center, add the raspberry jam, and press MIX-IN.

Tip: Make sure the melted chocolate milk base is completely cold before mixing it with the heavy cream and putting it into the freezer.

PISTACHIO DREAM



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Whole milk
- 1 cup (240ml) Heavy cream
- ½ cup (100g) Granulated sugar
- ½ cup (80g) 100% Pure pistachio paste (unsweetened)
- ½ tsp Almond extract (optional, for flavor depth)
- Mix-in: ½ cup Chopped roasted pistachios (unsalted)

PREPARATION:

1. Whisk the pistachio paste, sugar, almond extract, and whole milk together until completely smooth and unified.
2. Stir in the heavy cream.
3. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Dig a hole in the center, add the chopped pistachios, and press MIX-IN.

Tip: Buy 100% pure pistachio paste (without added oils or sugar) for the absolute best, most authentic artisan flavor.

COFFEE TOFFEE CRUNCH



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Heavy cream
- 1 cup (240ml) Whole milk
- ⅓ cup (130g) Granulated sugar
- 1 ½ tbsp Instant coffee granules or espresso powder
- Mix-in: ½ cup (75g) Toffee bits (like Heath bits) or chopped Daim bars

PREPARATION:

1. Whisk the sugar, instant coffee granules, and whole milk until the coffee and sugar are fully dissolved.
2. Stir in the heavy cream.
3. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Dig a hole down the center, drop in the toffee bits, and press MIX-IN.

Tip: Espresso powder gives a much deeper and cleaner coffee flavor to the dairy base than standard instant coffee.

COOKIE DOUGH INDULGENCE



Preparation:
12 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Heavy cream
- 1 cup (240ml) Whole milk
- ¾ cup (150g) Brown sugar (for a cookie-like base flavor)
- 1 ½ tbsp Vanilla extract
- Mix-in: ½ cup Edible chocolate chip cookie dough bits (frozen)

PREPARATION:

1. Whisk the brown sugar, vanilla extract, and whole milk until the sugar dissolves completely.
2. Stir in the heavy cream.
3. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Dig a hole down the center, drop in the frozen edible cookie dough bits, and press MIX-IN.

Tip: Make sure your cookie dough bits are completely frozen before using them as a mix-in so they don't smudge into the ice cream.

BANANA FOSTER SWIRL



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 cup (240ml) Whole milk
- 1 cup (240ml) Heavy cream
- ½ cup (100g) Brown sugar
- 2 Medium ripe bananas (mashed)
- 1 tsp Cinnamon
- 1 tsp Rum extract (optional)

PREPARATION:

1. Blend the mashed bananas, brown sugar, cinnamon, rum extract, and whole milk until smooth.
2. Stir in the heavy cream.
3. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).

Tip: The riper and more brown-spotted the bananas are, the sweeter and more intense the final ice cream flavor will be.

COCONUT ALMOND JOY



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 can (400ml) Full-fat coconut milk (stirred well)
- ½ cup (120ml) Heavy cream
- ½ cup (100g) Granulated sugar
- 1 tsp Almond extract
- Mix-in: ½ cup Chopped roasted almonds & ¼ cup chocolate chips

PREPARATION:

1. Whisk the coconut milk, sugar, and almond extract together until the sugar is fully dissolved.
2. Stir in the heavy cream.
3. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Dig a hole in the center, add the chopped almonds and chocolate chips, and press MIX-IN.

Tip: Use full-fat canned coconut milk, not the light coconut water cartons from the refrigerator aisle, to keep the base rich and creamy.

RED VELVET CHEESECAKE



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 cup (240ml) Whole milk
- 1 cup (240ml) Heavy cream
- ½ cup (115g) Cream cheese (softened)
- ½ cup (100g) Granulated sugar
- 1 tbsp Unsweetened cocoa powder
- 1 tsp Red food coloring
- Mix-in: ½ cup Coarsely crushed graham crackers or red velvet cake crumbs

PREPARATION:

1. In a blender, combine the cream cheese, sugar, cocoa powder, red food coloring, and whole milk. Blend until perfectly smooth.
2. Stir in the heavy cream.
3. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Dig a hole down the center, add your crumbs, and press MIX-IN.

Tip: Blending the cream cheese with the milk first prevents any tiny white lumps from forming in your beautiful red base.

RICH BELGIAN DARK CHOCOLATE



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ¼ cups (300ml) Whole milk
- 1 cup (240ml) Heavy cream
- ½ cup (100g) Granulated sugar
- 100g High-quality Belgian dark chocolate (70% cocoa, chopped)
- 2 tbsp Unsweetened cocoa powder
- 1 tsp Vanilla extract

PREPARATION:

1. In a small saucepan, gently heat the whole milk, sugar, and cocoa powder. Add the chopped dark chocolate and whisk continuously until completely melted and smooth. Remove from heat and let it cool completely.
2. Stir the cold chocolate milk base, vanilla extract, and heavy cream together.
3. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).

Tip: Do not skimp on the chocolate quality here; using a real premium Belgian chocolate bar instead of just cocoa powder creates an incomparably dense, velvety texture.

MAPLE WALNUT CLASSIC



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Heavy cream
- 1 cup (240ml) Whole milk
- ½ cup (120ml) Pure Grade A maple syrup
- 2 tbsp Brown sugar
- A pinch of salt
- Mix-in: ½ cup (60g) Chopped roasted walnuts

PREPARATION:

1. Whisk the maple syrup, brown sugar, salt, and whole milk together until the sugar is fully dissolved.
2. Stir in the heavy cream.
3. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Dig a hole down the center, drop in the chopped roasted walnuts, and press MIX-IN.

Tip: Make sure to use 100% pure maple syrup. Pancake syrups made of corn starch will change the freezing point and make the ice cream too soft or sticky.

BLUEBERRY MUFFIN SWIRL



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Heavy cream
- 1 cup (240ml) Whole milk
- ⅔ cup (130g) Granulated sugar
- 1 tsp Almond extract
- Mix-in: ¼ cup blueberry jam & ½ cup crumbled soft vanilla muffins or cake pieces

PREPARATION:

1. Whisk the sugar, almond extract, and whole milk until the sugar completely dissolves.
2. Stir in the heavy cream.
3. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Dig a hole down the center, alternate dropping in layers of blueberry jam and muffin crumbles, then press MIX-IN.

Tip: The almond extract in the base gives the cream that distinct, cozy "bakery-style" flavor that perfectly mimics a fresh muffin.

CREAMY MANGO TANGO



Preparation:
12 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 cup (240ml) Heavy cream
- ½ cup (120ml) Whole milk
- ½ cup (100g) Granulated sugar
- 1 cup (approx. 200g) Sweet mango purée (Alphonso mango works best)
- 1 tbsp Lime juice

PREPARATION:

1. In a blender, combine the mango purée, sugar, lime juice, and whole milk. Blend until perfectly combined and smooth.
2. Stir in the heavy cream gently.
3. Pour the golden mixture into your Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).

Tip: If you can, buy canned Alphonso mango purée from an Asian grocer. It is significantly sweeter, smoother, and less fibrous than fresh supermarket mangoes.

WHITE CHOCOLATE MACADAMIA NUT



Preparation:
12 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Heavy cream
- 1 cup (240ml) Whole milk
- ½ cup (100g) Granulated sugar
- 1 tsp Vanilla extract
- Mix-in: ½ cup White chocolate chips & ½ cup chopped roasted macadamia nuts

PREPARATION:

1. Whisk the sugar, vanilla extract, and whole milk together until the sugar is completely dissolved.
2. Stir in the heavy cream.
3. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on ICE CREAM (FULL).
5. Dig a hole down the center, drop in the white chocolate chips and macadamia nuts, and press MIX-IN.

Tip: Lightly toast the macadamia nuts in a dry pan for 2-3 minutes before chopping them. This releases their natural oils and multiplies the flavor intensity.



LIGHT- ICE CREAM



BERRY VANILLA PROTEIN BLAST



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Fairlife milk (or unsweetened almond milk)
- 1 cup (240ml) Unsweetened vanilla almond milk
- 1 ½ scoops (approx. 45g) High-quality vanilla whey or casein protein powder
- 1 tbsp Instant sugar-free vanilla pudding mix (acts as a stabilizer)
- 1 tsp Vanilla extract
- Mix-in: ½ cup Fresh raspberries (slightly mashed)

PREPARATION:

1. Put both types of milk, the protein powder, vanilla extract, and the sugar-free pudding mix into a traditional blender or use a milk frother. Blend until completely smooth with no lumps.
2. Pour the mixture into the Deluxe Pint, secure the lid, and freeze flat for 24 hours.
3. Processing: Select LITE ICE CREAM, set the dial to FULL, and press start.
4. If the texture looks crumbly, add 1 tbsp of almond milk and press RE-SPIN.
5. Dig a hole down the center, drop in the mashed raspberries, and press MIX-IN.

Tip: Fairlife milk is highly recommended for Lite recipes because it is ultra-filtered, higher in protein, and lower in sugar, which yields a much creamier texture than standard skim milk.

FUDGY BROWNIE BATTER



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 2 cups (480ml) Unsweetened almond milk
- ½ cup (120ml) Low-fat chocolate milk or Fairlife chocolate milk
- ⅓ cup (35g) Unsweetened cocoa powder
- ⅓ cup (65g) Erythritol or Stevia sweetener (granular)
- 1 tbsp Instant sugar-free chocolate pudding mix
- A pinch of salt
- Mix-in: ⅓ cup Fiber One brownies or low-calorie brownie bites (crumbled)

PREPARATION:

1. In a blender, combine the almond milk, chocolate milk, cocoa powder, sweetener, chocolate pudding mix, and salt. Blend for 30 seconds until fully unified.
2. Pour the chocolate base into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
3. Processing: Spin on LITE ICE CREAM (FULL). Always check the texture; if it looks like dry snow, add 1 tbsp of milk and run a RE-SPIN.
4. Dig a hole in the center, add the crumbled low-calorie brownie pieces, and press MIX-IN.

Tip: The combination of cocoa powder and instant sugar-free pudding mix replaces the creamy mouthfeel of heavy cream without adding the calories.

SKINNY PEANUT BUTTER BANANA



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Unsweetened almond milk
- 2 Medium overripe bananas (mashed)
- ½ cup (35g) PB2 (powdered peanut butter)
- 2 tbsp Maple syrup (or sugar-free syrup)
- ¼ tsp Xanthan gum

PREPARATION:

1. Add the mashed bananas, almond milk, powdered peanut butter, syrup, and xanthan gum into a traditional blender.
2. Blend on high speed until the mixture is completely liquid and smooth.
3. Pour the golden mixture into your Deluxe Pint, put the lid on, and freeze flat for 24 hours.
4. Processing: Place the pint into the machine, select LITE ICE CREAM, set the dial to FULL, and press start. (Use a Re-spin cycle with a splash of milk if the first spin looks powdery).

Tip: Xanthan gum is crucial here. Since this recipe has zero traditional fat from cream, the xanthan gum binds the water molecules from the bananas and stops it from turning into an icy, solid block of ice.

SALTED CARAMEL COOKIE DOUGH LIGHT



Preparation:
12 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 2 ½ cups (600ml) Unsweetened vanilla almond milk
- ½ cup (65g) Granulated erythritol or brown sugar substitute
- 1 tbsp Instant sugar-free vanilla or caramel pudding mix
- 1 ½ tsp Caramel extract or flavoring
- ½ tsp Sea salt
- Mix-in: ½ cup Low-sugar or protein cookie dough chunks (frozen)

PREPARATION:

1. Whisk the almond milk, sweetener, pudding mix, caramel extract, and sea salt together in a bowl or blend until completely smooth.
2. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
3. Processing: Select LITE ICE CREAM, set the dial to FULL, and press start.
4. Dig a 4 cm wide hole down to the bottom, drop in the frozen low-sugar cookie dough chunks, and press MIX-IN.

Tip: Caramel extract gives a massive burst of flavor without adding any stickiness or extra calories that would alter the freezing dynamic of the base.

OATMEAL CINNAMON COOKIE CRUNCH



Preparation:
15 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 2 cups (480ml) Oat milk (gives a natural cookie background flavor)
- ½ cup (120ml) Unsweetened almond milk
- ⅓ cup (65g) Granulated sweetener or brown sugar substitute
- 1 tsp Ground cinnamon
- 1 tsp Vanilla extract
- ¼ tsp Xanthan gum
- Mix-in: 3-4 Low-sugar oatmeal cookies (broken into small pieces)

PREPARATION:

1. Blend the oat milk, almond milk, sweetener, cinnamon, vanilla extract, and xanthan gum until perfectly smooth and the cinnamon is distributed evenly.
2. Pour into the Deluxe Pint, put the lid on, and freeze flat for 24 hours.
3. Processing: Select LITE ICE CREAM, set the dial to FULL, and press start. (Run a Re-Spin if the surface looks powdery).
4. Dig a hole in the center, drop in the broken oatmeal cookie pieces, and press MIX-IN.

Tip: Using oat milk as the primary liquid base adds a natural, creamy grain sweetness that makes cinnamon and cookie recipes taste incredibly authentic.

CREAMY COCONUT VANILLA LIGHT



Preparation:
10 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 1 ½ cups (360ml) Light canned coconut milk (stirred well)
- 1 cup (240ml) Unsweetened almond milk
- ½ cup (65g) Granulated erythritol or sweetener of choice
- 1 ½ tbsp Vanilla bean paste
- ¼ tsp Xanthan gum

PREPARATION:

1. In a blender, combine the light coconut milk, almond milk, sweetener, vanilla bean paste, and xanthan gum. Blend on medium speed for 30 seconds until uniform.
2. Pour into the Deluxe Pint, secure the lid, and freeze flat for 24 hours.
3. Processing: Select LITE ICE CREAM, set the dial to FULL, and press start. (Run a Re-Spin with 1 tbsp of almond milk if it looks powdery).

Tip: Light canned coconut milk gives you the rich, authentic coconut flavor and just enough natural fat for a creamy mouthfeel, but without the high calories of heavy coconut cream.

HIGH-PROTEIN MATCHA GREEN TEA



Preparation:
8 MIN



Freezing:
24 HR



Portions:
4-6



INGREDIENTS:

- 2 ½ cups (600ml) Fairlife skim milk (or unsweetened vanilla soy milk)
- 1 ½ scoops (approx. 45g) Vanilla protein powder (whey or plant-based)
- 1 ½ tbsp High-quality ceremonial grade matcha powder
- 1 tbsp Instant sugar-free vanilla pudding mix
- A tiny pinch of salt

PREPARATION:

1. Use a traditional blender to combine all ingredients. Blend on high speed for 45 seconds to ensure the matcha powder is completely dissolved and there are no green lumps.
2. Pour into the Deluxe Pint, close the lid, and freeze flat for 24 hours.
3. Processing: Spin on LITE ICE CREAM (FULL). If the first spin is crumbly, add 1 tbsp of milk and run a RE-SPIN.

Tip: Use "ceremonial grade" or high-quality "culinary grade" matcha. Cheap matcha powder can taste overly bitter and will turn a dull gray-green instead of a vibrant, beautiful green color.



SOFT- SERVE



DREAMY CHOCOLATE FUDGE SOFT SERVE



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (240ml) Whole milk
- ½ cup (120ml) Heavy cream
- ½ cup (100g) Granulated sugar
- ¼ cup (25g) Unsweetened cocoa powder
- 2 tbsp Chocolate syrup
- 1 tbsp Instant chocolate pudding mix (for stability)

PREPARATION:

1. In a bowl, vigorously whisk the milk, sugar, cocoa powder, chocolate syrup, and chocolate pudding mix until the powders are completely dissolved and velvety smooth.
2. Gently stir in the heavy cream. Pour into the Swirl Pint and freeze flat for 24 hours.
3. Processing: Spin on the SOFT SERVE program.
4. Put on the dispensing lid, press the handle speed to high, and lever the rich chocolate swirl into a cup.

Tip: The chocolate pudding mix adds a tiny amount of cornstarch, which keeps the cocoa from separating during freezing and makes the soft serve extra glossy and thick.

FRESH STRAWBERRY SWIRL WHIP



Preparation:
15 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- ¾ cup (180ml) Whole milk
- ½ cup (120ml) Heavy cream
- ⅓ cup (70g) Granulated sugar
- 1 cup (approx. 150g) Fresh strawberries (hulled)
- 1 tsp Lemon juice

PREPARATION:

1. Purée the fresh strawberries, sugar, and lemon juice in a blender until absolutely liquid and smooth.
2. Whisk the strawberry purée, whole milk, and heavy cream together until unified.
3. Pour into the Swirl Pint and freeze flat for 24 hours.
4. Processing: Run the FRUIT WHIP (or SOFT SERVE) program on your machine.
5. Lock the dispensing lid in place and pull the lever to release a beautiful pink strawberry soft swirl.

Tip: Make sure to blend the strawberries thoroughly. If large fruit fibers or seeds block the narrow dispensing nozzle of the Swirl lid, the ice cream won't flow out smoothly.

SALTED CARAMEL BOARDWALK TWIST



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (240ml) Whole milk
- ¾ cup (180ml) Heavy cream
- ½ cup (70g) Brown sugar (packed)
- 3 tbsp Premium caramel sauce
- ½ tsp Sea salt flakes
- 1 tbsp Softened cream cheese

PREPARATION:

1. Whisk the brown sugar, caramel sauce, sea salt, and cream cheese into the whole milk until completely smooth.
2. Stir in the heavy cream gently.
3. Pour into the Swirl Pint and freeze flat for 24 hours.
4. Processing: Run the SOFT SERVE program. Attach the dispensing lid and swirl into a dish.

Tip: Brown sugar adds a deep molasses note that makes the caramel flavor punch through the heavy dairy base beautifully.

FRESH MANGO TROPICAL WHIP



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (approx. 200g) Sweet mango purée (canned Alphonso works best)
- ¾ cup (180ml) Whole milk
- ½ cup (120ml) Heavy cream
- ¼ cup (50g) Granulated sugar
- 1 tbsp Lime juice

PREPARATION:

1. Blend the mango purée, sugar, lime juice, and whole milk together until smooth and free of any fibers.
2. Stir in the heavy cream.
3. Pour into the Swirl Pint and freeze flat for 24 hours.
4. Processing: Spin on the FRUIT WHIP or SOFT SERVE setting, attach the dispenser, and enjoy.

Tip: If using fresh mango, pass the purée through a fine-mesh strainer before freezing to ensure zero fibers block the dispensing mechanism.

COOKIE BUTTER SPECULOOS DREAM



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (240ml) Whole milk
- ¾ cup (180ml) Heavy cream
- ¼ cup (50g) Granulated sugar
- 3 tbsp Lotus Biscoff cookie butter (warmed)
- 1 tbsp Softened cream cheese

PREPARATION:

1. Warm the cookie butter in the microwave for 15 seconds until runny.
2. Whisk the sugar, warmed cookie butter, and cream cheese into the whole milk until completely emulsified.
3. Stir in the heavy cream, pour into the Swirl Pint, and freeze flat for 24 hours.
4. Processing: Run the SOFT SERVE cycle and dispense into a cone.

Tip: Never add crushed cookie pieces into the pint for this machine! Hard pieces will completely jam the soft serve dispenser nozzle. Crush them on top after dispensing.

MINTY CHOCOLATE DINER SWIRL



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (240ml) Whole milk
- ¾ cup (180ml) Heavy cream
- ½ cup (100g) Granulated sugar
- 1 ½ tsp Pure peppermint extract
- 1 drop Green food coloring
- 1 tbsp Softened cream cheese

PREPARATION:

1. Whisk the sugar, cream cheese, peppermint extract, and green food coloring into the whole milk until unified.
2. Stir in the heavy cream.
3. Pour into the Swirl Pint and freeze flat for 24 hours.
4. Processing: Spin on the SOFT SERVE program and dispense.

Tip: To replicate the classic "Mint Chocolate Chip" look without clogging the nozzle, shave chocolate over the soft serve directly after it leaves the machine.

HIGH-PROTEIN VANILLA SILK



Preparation:
8 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ¼ cups (300ml) Fairlife whole milk
- ½ cup (120ml) Unsweetened vanilla almond milk
- 1 scoop (approx. 30g) Vanilla whey protein powder
- 1 tbsp Sugar-free instant vanilla pudding mix
- 1 tsp Vanilla extract

PREPARATION:

1. Blend all ingredients on high speed for 30 seconds until completely smooth with no protein powder lumps.
2. Pour into the Swirl Pint and freeze flat for 24 hours.
3. Processing: Spin on the SOFT SERVE (or Lite) setting. Dispense immediately.

Tip: Sugar-free instant pudding mix is essential for protein soft serve—it adds the necessary thickness that allows the machine to trap air and create a fluffy swirl.

CAFE ESPRESSO BUZZ



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (240ml) Whole milk
- ¼ cup (180ml) Heavy cream
- ½ cup (100g) Granulated sugar
- 1 tbsp Instant espresso powder
- 1 tbsp Softened cream cheese

PREPARATION:

1. Dissolve the espresso powder and sugar into the whole milk. Whisk in the cream cheese until smooth.
2. Stir in the heavy cream.
3. Pour into the Swirl Pint and freeze flat for 24 hours.
4. Processing: Run the SOFT SERVE cycle, attach the dispensing handle, and swirl.

Tip: Espresso powder provides a much cleaner, less bitter coffee flavor than standard instant coffee granules.

TANGY GREEK YOGURT WHIP



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (240g) Plain 5% fat Greek yogurt
- ½ cup (120ml) Whole milk
- ½ cup (80ml) Heavy cream
- ½ cup (70g) Granulated sugar
- 1 tsp Vanilla extract

PREPARATION:

1. Whisk the Greek yogurt, whole milk, sugar, and vanilla extract together in a bowl until the sugar dissolves completely.
2. Gently stir in the heavy cream.
3. Pour into the Swirl Pint and freeze flat for 24 hours.
4. Processing: Spin on SOFT SERVE or FROZEN YOGURT, attach the special lid, and dispense.

Tip: Do not use 0% fat yogurt. The high water content in fat-free yogurt will freeze into solid ice chunks, clogging the machine's dispensing nozzle.

RICH PEANUT BUTTER SILK



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (240ml) Whole milk
- ¾ cup (180ml) Heavy cream
- ½ cup (100g) Granulated sugar
- ½ cup (85g) Creamy peanut butter (warmed)
- ¼ tsp Sea salt

PREPARATION:

1. Warm the peanut butter in the microwave for 15 seconds.
2. Whisk the sugar, salt, warmed peanut butter, and whole milk together until fully emulsified.
3. Stir in the heavy cream, pour into the Swirl Pint, and freeze flat for 24 hours.
4. Processing: Run the SOFT SERVE program and dispense.

Tip: Avoid "crunchy" or natural peanut butters that separate into oils. Standard, emulsified creamy peanut butter works best to ensure it slips through the dispensing valve without sticking.

SWEET COCONUT CREAM



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 can (400ml) Full-fat canned coconut cream (shaken well)
- ¼ cup (60ml) Unsweetened almond milk
- ⅓ cup (70g) Granulated sugar
- 1 tsp Vanilla extract
- ¼ tsp Xanthan gum

PREPARATION:

1. In a blender, combine the full-fat coconut cream, almond milk, sugar, vanilla extract, and xanthan gum. Blend for 20 seconds until smooth.
2. Pour into the Swirl Pint and freeze flat for 24 hours.
3. Processing: Run the SOFT SERVE program. Dispense immediately.

Tip: Xanthan gum prevents the heavy coconut fats from separating during the freezing process, ensuring a perfectly smooth flow through the valve.

SUMMER RASPBERRY VANILLA WHIP



Preparation:
15 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (approx. 150g) Fresh or thawed raspberries
- ¾ cup (180ml) Whole milk
- ½ cup (120ml) Heavy cream
- ½ cup (70g) Granulated sugar
- 1 tsp Vanilla bean paste
- 1 tbsp Lemon juice

PREPARATION:

1. Blend the raspberries, sugar, lemon juice, and vanilla bean paste in a blender until completely liquefied.
2. Pass the raspberry mixture through a fine-mesh strainer into a bowl to remove all seeds.
3. Whisk the smooth raspberry syrup with the whole milk and heavy cream.
4. Pour into the Swirl Pint, close the lid, and freeze flat for 24 hours.
5. Processing: Run the FRUIT WHIP (or SOFT SERVE) program. Attach the dispensing lid and swirl into a dish.

Tip: Straining the seeds is mandatory for the Swirl model. Tiny raspberry seeds can collect in the narrow dispensing nozzle and block the smooth flow of your soft serve.

SUNSHINE PASSIONFRUIT CREAM



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- ½ cup (120ml) Passionfruit juice or nectar (seedless)
- ¾ cup (180ml) Whole milk
- ½ cup (120ml) Heavy cream
- ½ cup (70g) Granulated sugar
- 1 tbsp Softened cream cheese

PREPARATION:

1. Whisk the sugar and softened cream cheese into the whole milk until completely smooth and lump-free.
2. Stir in the passionfruit juice and heavy cream until fully unified.
3. Pour into the Swirl Pint and freeze flat for 24 hours.
4. Processing: Spin on the SOFT SERVE setting, lock the dispensing handle in place, and lever out your tropical treat.

Tip: Passionfruit juice adds a wonderful tartness. The tablespoon of cream cheese helps to bind the high acid content of the juice with the milk, preventing it from separating during freezing.

WILD BLUEBERRY CHEESECAKE



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- ¼ cup (approx. 110g) Wild blueberries (fresh or thawed)
- ¾ cup (180ml) Whole milk
- ½ cup (120ml) Heavy cream
- ⅓ cup (80g) Full-fat cream cheese (softened)
- ⅓ cup (70g) Granulated sugar
- 1 tsp Vanilla extract

PREPARATION:

1. Put the blueberries, softened cream cheese, sugar, vanilla extract, and whole milk into a traditional blender. Blend on high speed for 45 seconds until perfectly smooth and purple.
2. Gently stir in the heavy cream.
3. Pour the mixture into the Swirl Pint and freeze flat for 24 hours.
4. Processing: Run the SOFT SERVE program and dispense immediately into a bowl or waffle cone.

Tip: Wild blueberries are smaller and have a much deeper color and more intense flavor than standard cultivated blueberries, making the soft serve look and taste incredible.



SORBETS



CLASSIC SUMMER STRAWBERRY SORBET



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 2 ½ cups (approx. 350g) Fresh ripe strawberries (hulled)
- ½ cup (70g) Granulated sugar
- ½ cup (80ml) Water
- 1 tbsp Fresh lemon juice

PREPARATION:

1. In a small saucepan, combine the sugar and water. Heat gently over medium heat just until the sugar is fully dissolved to create a simple syrup. Let it cool for 5 minutes.
2. Put the fresh strawberries, lemon juice, and the cooled syrup into a blender. Blend on high speed for 45 seconds until completely smooth and liquid.
3. Pour the bright red purée into your Swirl Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Place the frozen pint into the machine, select the SORBET program, and start the cycle.
5. Once processed, attach the dispensing lid, pull the lever, and swirl the silky strawberry sorbet directly into a glass or a cone.

Tip: Simple syrup is the secret to perfect sorbet. Dissolving the sugar in water first ensures that the sugar molecules are evenly distributed, which prevents icy crunchiness and creates a much smoother texture.

DENSE ALPHONSO MANGO SORBET



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 $\frac{3}{4}$ cups (approx. 350g) Sweet mango purée (canned Alphonso mango works best)
- 2 tbsp Simple syrup or honey
- 1 $\frac{1}{2}$ tbsp Fresh lime juice
- A tiny pinch of salt

PREPARATION:

1. Combine the thick mango purée, simple syrup, fresh lime juice, and a tiny pinch of salt in a blender or bowl.
2. Whisk or blend vigorously until the mixture is completely unified, glossy, and free of any fibers. Do not add extra water, as mango naturally has the perfect density.
3. Pour the golden mixture into the Swirl Pint, secure the lid, and freeze flat for 24 hours.
4. Processing: Spin on the SORBET program. Attach the dispensing lid and press the handle to swirl the incredibly thick, rich mango cream into a cup.

Tip: Mango is rich in natural fibers and pectin, which gives it a gelato-like density without any dairy. By omitting added water, the sorbet retains a rich, heavy texture that won't melt instantly when dispensed.

CLASSIC SUMMER STRAWBERRY SORBET



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 2 ½ cups (approx. 350g) Fresh ripe strawberries (hulled)
- ½ cup (70g) Granulated sugar
- 2 tbsp Agave nectar (essential for scoopable, firm soft-serve texture)
- ¼ cup (60ml) Water
- 1 tbsp Fresh lemon juice

PREPARATION:

1. In a small saucepan, combine the sugar, water, and agave nectar. Heat gently on medium just until the sugar is fully dissolved to create a heavy simple syrup. Let it cool for 5 minutes.
2. Put the fresh strawberries, lemon juice, and the cooled syrup into a blender. Blend on high speed for 45 seconds until completely smooth and liquid.
3. Pour the bright red purée into your Swirl Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Place the frozen pint into the machine, select the SORBET program, and start the cycle.
5. Once processed, attach the dispensing lid, pull the lever, and swirl the firm, silky strawberry sorbet directly into a glass or cone.

Tip: The combination of regular sugar and agave nectar is the secret to the perfect sorbet texture. Agave nectar keeps the fruit base from freezing into a rock-hard block of ice, ensuring a thick, structured swirl when dispensed.

FROSTY PINEAPPLE CITRUS SORBET



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 2 cups Fresh pineapple chunks (or canned pineapple in juice, drained)
- ¼ cup (50g) Granulated sugar
- 2 tbsp Maple syrup or corn syrup (prevents icy crystallization)
- 1 tbsp Fresh lime juice

PREPARATION:

1. Put the pineapple chunks, sugar, maple syrup, and lime juice into a high-speed blender.
2. Blend on high for 45–60 seconds until the pineapple is completely liquefied and forms a thick, smooth purée with no fibrous chunks remain.
3. Pour the tropical mixture into the Swirl Pint, put the lid on, and freeze flat for 24 hours.
4. Processing: Spin on the SORBET program. Attach the special dispensing lid and swirl into a dish or cone.

Tip: Pineapple tends to freeze into very sharp, icy needles. Incorporating a small amount of maple syrup or liquid corn syrup coats the ice crystals, giving the dispensed soft sorbet a velvety, compact, and firm texture.

RUBY RED RASPBERRY LEMON SORBET



Preparation:
15 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 2 ½ cups Fresh or thawed raspberries
- ½ cup (100g) Granulated sugar
- ½ cup (80ml) Water
- 2 tbsp Fresh lemon juice

PREPARATION:

1. Put the raspberries, sugar, water, and lemon juice into a traditional blender. Blend on high speed for a full minute until the mixture is completely liquefied.
2. Pour the purée through a fine-mesh strainer into a bowl, using a spoon to press it through, to remove all seeds.
3. Pour the smooth, seedless red liquid into your Swirl Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Run the SORBET program. Lock the dispensing assembly onto the pint and pull the handle to dispense.

Tip: Do not skip straining the seeds! While small seeds are okay in regular scoop ice cream, they can easily get stuck in the narrow opening of the Swirl dispensing mechanism, blocking the flow of the sorbet.

THICK SUMMER WATERMELON MINT REFRESH



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 3 cups Fresh watermelon chunks (seedless, approx. 400g)
- ¼ cup (50g) Granulated sugar
- 2 tbsp Agave nectar
- 1 tbsp Fresh lime juice
- ¼ tsp Xanthan gum

PREPARATION:

1. Put the watermelon chunks, lime juice, sugar, agave nectar, and xanthan gum into a blender and blend on high speed for a full minute until completely liquid and velvety.
2. Pour the watermelon mixture through a fine-mesh strainer into a bowl to remove any remaining pulp or fibers, ensuring a perfectly uniform texture.
3. Pour the smooth pink liquid into your Swirl Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Spin on the SORBET program. Attach the special dispenser and swirl the dense, bright pink treat into a cup.

Tip: Watermelon consists of over 90% water and has almost no natural thickeners. Pürrieren mit Agavendicksaft und einer Messerspitze Xanthan sorgt dafür, dass das Sorbet beim Zapfen standfest wie ein Softeis bleibt und nicht direkt zu Saft kollabiert.



GELATOS



AUTHENTIC GELATO ALLA FIOR DI LATTE



Preparation:
15 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ¼ cups (300ml) Whole milk (3.5% fat)
- ½ cup (120ml) Heavy cream
- ½ cup (100g) Granulated sugar
- ¼ tbsp Cornstarch (Speisestärke)
- 1 tsp High-quality vanilla extract

PREPARATION:

1. In a small bowl, mix 2 tablespoons of the cold whole milk with the cornstarch until smooth to create a slurry.
2. In a saucepan, combine the remaining milk, heavy cream, and sugar. Heat gently over medium heat until the sugar dissolves.
3. Just before it boils, whisk in the cornstarch slurry. Simmer on low heat for 1-2 minutes, stirring continuously, until the mixture slightly thickens into a thin custard.
4. Remove from heat, stir in the vanilla extract, and let it cool completely. Pour into the Swirl Pint, close the lid, and freeze flat for 24 hours.
5. Processing: Place the frozen pint into the machine, select the GELATO program, and start. Attach the dispensing lid and press the lever to release the dense, velvety soft cream.

Tip: "Fior di Latte" means "Flower of Milk". Because there are no heavy flavors, the quality of your whole milk and vanilla is key. The tiny bit of cornstarch gives it that authentic, dense Italian elasticity.

SICILIAN PISTACHIO GELATO



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ¼ cups (300ml) Whole milk
- ⅓ cup (80ml) Heavy cream
- ½ cup (100g) Granulated sugar
- ¼ cup (60g) 100% Pure unsweetened pistachio paste
- ½ tbsp Cornstarch
- A tiny pinch of sea salt

PREPARATION:

1. Mix 2 tablespoons of the cold milk with the cornstarch in a cup until smooth.
2. In a saucepan, warm the remaining milk, heavy cream, sugar, and pistachio paste. Whisk vigorously on medium heat until the pistachio paste and sugar are fully dissolved and blended into the milk.
3. Whisk in the cornstarch slurry and simmer for 1 minute until lightly thickened. Add a tiny pinch of sea salt.
4. Let the green mixture cool completely, pour into your Swirl Pint, and freeze flat for 24 hours.
5. Processing: Spin on the GELATO program. Lock the dispenser lid in place and pull the handle to dispense the rich pistachio cream.

Tip: Always buy 100% pure pistachio paste (purees with no added sugar or vegetable oils). It contains natural oils that interact perfectly with the milk proteins, creating an incredibly dense, premium texture.

CLASSIC STRACCIATELLA GELATO



Preparation:
15 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ¼ cups (300ml) Whole milk
- ½ cup (120ml) Heavy cream
- ½ cup (100g) Granulated sugar
- ¾ tbsp Cornstarch
- 1 tsp Vanilla bean paste
- For the topping: 40g High-quality dark chocolate (chopped into ultra-fine shards)

PREPARATION:

1. Prepare the base identically to the Fior di Latte: Mix 2 tbsp milk with cornstarch. Heat the rest of the milk, cream, and sugar in a pan. Whisk in the slurry, simmer for 1 minute until slightly thick, stir in vanilla, and let it cool completely.
2. Pour the smooth base into the Swirl Pint and freeze flat for 24 hours.
3. Processing: Run the GELATO program.
4. Dispensing Trick: Do not put the chocolate shards into the machine. Pull the lever to dispense the dense white gelato into your cup, and manually layer/sprinkle the ultra-fine chocolate flakes into the swirl as it flows out.

Tip: True Italian Stracciatella means "shredded". Since adding hard pieces inside the Swirl container can clog the dispensing nozzle, dusting the fine chocolate shards onto the gelato during the dispensing process keeps the system safe while delivering the perfect authentic crunch.

DOUBLE ROASTED HAZELNUT GELATO



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ¼ cups (300ml) Whole milk
- ⅓ cup (80ml) Heavy cream
- ½ cup (100g) Granulated sugar
- ¼ cup (60g) 100% Pure smooth hazelnut paste (Nocciola paste)
- ½ tbsp Cornstarch
- ¼ tsp Vanilla extract

PREPARATION:

1. Mix 2 tablespoons of cold milk with the cornstarch until smooth.
2. In a saucepan, warm the remaining milk, cream, sugar, and hazelnut paste. Whisk continuously over medium heat until the hazelnut paste completely dissolves and combines smoothly with the dairy.
3. Whisk in the cornstarch slurry and simmer for 1 minute until it thickens slightly. Stir in the vanilla extract.
4. Let the smooth, light brown base cool completely, pour into the Swirl Pint, and freeze flat for 24 hours.
5. Processing: Run the GELATO program. Attach the special dispensing lid and swirl into a dish or cone.

Tip: Hazelnut paste is rich in natural fats that do not freeze solid. Combined with the cornstarch, this recipe produces the most flexible, stretchy, and dense gelato textur possible, sliding effortlessly through the valve.

INTENSE CIOCCOLATO FONDENTE



Preparation:
15 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ¼ cups (300ml) Whole milk
- ½ cup (80ml) Heavy cream
- ½ cup (100g) Granulated sugar
- 60g High-quality dark chocolate (70% cocoa, chopped)
- 2 tbsp Unsweetened cocoa powder
- ½ tbsp Cornstarch

PREPARATION:

1. Mix 2 tablespoons of cold milk with the cornstarch in a cup until smooth.
2. In a saucepan, combine the remaining milk, heavy cream, sugar, and cocoa powder. Heat over medium heat, whisking constantly until smooth.
3. Add the chopped dark chocolate and continue to whisk until completely melted.
4. Pour in the cornstarch slurry and simmer on low heat for 1 minute, stirring continuously until the chocolate base thickens slightly.
5. Let it cool completely, pour into the Swirl Pint, and freeze flat for 24 hours.
6. Processing: Run the GELATO program. Dispense the dense chocolate cream into a bowl.

Tip: True Italian chocolate gelato gets its heavy density from a mix of cocoa powder (for intense flavor) and real melted chocolate bars (for cocoa butter fat). The cornstarch prevents it from freezing into a rock-hard block.

AMARENA CHERRY CREAM GELATO



Preparation:
15 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ¼ cups (300ml) Whole milk
- ½ cup (120ml) Heavy cream
- ½ cup (100g) Granulated sugar
- ¾ tbsp Cornstarch
- 1 tsp Vanilla extract
- For the swirl: 3 tbsp Fabbri Amarena cherry syrup (chilled)

PREPARATION:

1. Prepare the standard white base: Mix 2 tbsp milk with cornstarch. Heat the rest of the milk, cream, and sugar in a pan. Whisk in the slurry, simmer for 1 minute until slightly thick, stir in vanilla, and let it cool completely.
2. Pour the base into the Swirl Pint and freeze flat for 24 hours.
3. Processing: Run the GELATO program.
4. Dispensing Trick: Pull the lever to dispense the dense white gelato into your cup. As the cream flows out, manually drizzle layers of the ice-cold Amarena cherry syrup into the bowl to create a beautiful, marbled cherry ripple.

Tip: Do not put whole Amarena cherries or the syrup inside the machine before freezing, as the high sugar content changes the freezing dynamic. Layering the rich syrup during dispensing keeps the gelato firm and perfectly marbled.



FROZEN YOGHURT



CLASSIC HONEY GREEK FROYO



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ½ cups (360g) Plain Greek Yogurt (5% fat)
- ½ cup (80ml) Whole milk
- ¼ cup (60ml) Pure liquid honey
- 1 tsp Vanilla extract
- 1 tbsp Softened cream cheese

PREPARATION:

1. In a bowl, vigorously whisk the plain Greek yogurt, whole milk, liquid honey, vanilla extract, and softened cream cheese together until the mixture is completely smooth, creamy, and free of any lumps.
2. Pour the smooth yogurt base into your Swirl Pint, close the lid, and freeze flat for 24 hours.
3. Processing: Place the frozen pint into the machine, select the FROZEN YOGURT (or SOFT SERVE) program, and start the cycle.
4. Once processed, attach the dispensing lid, pull the lever, and swirl the thick, tangy frozen yogurt directly into a glass bowl or a waffle cone.

Tip: Do not use 0% fat Greek yogurt. Fat-free yogurt contains too much water, which freezes into solid ice crystals that can clog or overload the dispensing mechanism. The 5% fat version guarantees a silky-smooth flow.

WILD BLUEBERRY FROYO SWIRL



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (240g) Plain Greek Yogurt (5% fat)
- ½ cup (120ml) Whole milk
- ¾ cup (approx. 110g) Wild blueberries (fresh or thawed)
- ½ cup (70g) Granulated sugar or agave nectar
- 1 tsp Lemon juice

PREPARATION:

1. Put the wild blueberries, sugar (or agave nectar), lemon juice, and whole milk into a high-speed blender. Blend on high for 45 seconds until completely liquid and smooth.
2. Add the Greek yogurt to the blender and pulse a few times just until fully combined and beautifully purple.
3. Pour the mixture into the Swirl Pint, secure the lid, and freeze flat for 24 hours.
4. Processing: Spin on the FROZEN YOGURT program. Lock the dispenser lid in place and pull the handle to dispense the rich berry cream.

Tip: Wild blueberries give the yogurt a spectacular, deep violet color and a punchy flavor. Blending them thoroughly ensures that no tough fruit skins block the narrow opening of the dispensing valve.

TROPICAL MANGO COCONUT FROYO



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (240g) Plain Greek Yogurt (5% fat)
- ¾ cup (150g) Sweet mango purée (canned Alfonso mango works best)
- ¼ cup (60ml) Full-fat canned coconut milk (stirred)
- 3 tbsp Agave nectar or maple syrup
- 1 tbsp Fresh lime juice

PREPARATION:

1. In a blender or bowl, combine the mango purée, coconut milk, agave nectar, and fresh lime juice. Whisk or blend until uniform.
2. Add the Greek yogurt and stir vigorously until the golden fruit purée is fully incorporated into the thick yogurt base.
3. Pour into the Swirl Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Run the FROZEN YOGURT program. Attach the special dispensing lid and swirl into a chilled dessert glass.

Tip: The combination of mango and a splash of canned coconut milk adds natural tropical fats and pectins. This interaction gives the frozen yogurt an incredibly dense, velvety, and slow-melting texture when dispensed.

SKINNY STRAWBERRY CHEESECAKE FROYO



Preparation:
15 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (240g) Plain Greek Yogurt (5% fat)
- ½ cup (80g) Full-fat cream cheese (softened)
- ½ cup (80ml) Whole milk
- 1 cup (approx. 150g) Fresh strawberries (hulled)
- ½ cup (70g) Granulated sugar
- 1 tsp Lemon juice

PREPARATION:

1. Put the fresh strawberries, sugar, lemon juice, and whole milk into a blender. Blend on high speed until completely smooth and liquid.
2. Add the softened cream cheese and Greek yogurt to the strawberry liquid. Blend again on medium speed for 20 seconds until it forms a thick, uniform pink cream.
3. Pour into the Swirl Pint, secure the lid, and freeze flat for 24 hours.
4. Processing: Run the FROZEN YOGURT program. Lock the dispensing assembly onto the pint and pull the lever to release your creamy cheesecake swirl.

Tip: Blending the cream cheese directly into the base gives this frozen yogurt an authentic, rich "cheesecake crust" flavor, while the Greek yogurt keeps the overall calorie count much lower than traditional ice cream.

ZESTY LEMON-HONEY FROYO CREAM



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ½ cups (360g) Plain Greek Yogurt (5% fat)
- ¼ cup (60ml) Whole milk
- ½ cup (80ml) Pure liquid honey (or agave nectar)
- 2 tbsp Freshly squeezed lemon juice
- 1 tsp Lemon zest (very finely grated)
- 1 tbsp Softened cream cheese

PREPARATION:

1. In a bowl, vigorously whisk the Greek yogurt, whole milk, liquid honey, fresh lemon juice, finely grated lemon zest, and softened cream cheese together until completely smooth and velvety.
2. Pour the zesty mixture into your Swirl Pint, close the lid, and freeze flat for 24 hours.
3. Processing: Place the frozen pint into the machine, select the FROZEN YOGURT program, and start the cycle.
4. Attach the dispensing lid, pull the lever, and swirl the thick, refreshing lemon-honey peaks into a chilled glass or cone.

Tip: Honey is a natural anti-crystallizer. Combined with the fats in the Greek yogurt and cream cheese, it perfectly balances the high acid content of the lemon juice, keeping the texture dense and stable when dispensed.



MILKSHAKES



DINER-STYLE VANILLA BEAN MALTED SHAKE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2



INGREDIENTS:

- 2 ½ cups (approx. 300g) Premium Vanilla Ice Cream (or fresh Vanilla Soft Serve)
- ½ cup (120ml) Whole milk (3.5% fat)
- 1 tbsp Malted milk powder (optional, for that authentic diner taste)
- 1 tsp Vanilla bean paste

PREPARATION:

1. Scoop the vanilla ice cream directly into your clean Swirl Pint.
2. Pour the whole milk over the ice cream. Add the malted milk powder and vanilla bean paste on top.
3. Place the pint into the machine (do not freeze!), select the MILKSHAKE program, and start the cycle.
4. Once processed, remove the lid, pour the incredibly thick shake into a tall glass, and serve with a wide straw.

Tip: Make sure your ingredients are ice-cold. If the milk is at room temperature, it will melt the ice cream too quickly, turning your thick shake into a thin soup.

CLASSIC DOUBLE CHOCOLATE FUDGE SHAKE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2



INGREDIENTS:

- 2 ½ cups (approx. 300g) Chocolate Ice Cream
- ½ cup (80ml) Whole milk
- 2 tbsp Premium chocolate fudge sauce (chilled)
- Optional topping: Chocolate sprinkles

PREPARATION:

1. Place the chocolate ice cream scoops into the Swirl Pint.
2. Pour the cold whole milk and the chocolate fudge sauce directly over the ice cream.
3. Lock the pint into the machine and run the MILKSHAKE program.
4. Pour the thick chocolate dream into a tall glass and top with whipped cream and chocolate sprinkles if desired.

Tip: To make the presentation look beautiful, drizzle a little bit of extra chocolate syrup along the inside walls of your glass before pouring the finished milkshake inside.

STRAWBERRY CREAM DREAM SHAKE



Preparation:
7 MIN



Freezing:
24 HR



Portions:
2



INGREDIENTS:

- 2 cups (approx. 240g) Strawberry Ice Cream
- ½ cup (80ml) Whole milk
- ¼ cup Fresh strawberries (chopped finely)
- 1 tbsp Strawberry syrup

PREPARATION:

1. Add the strawberry ice cream, whole milk, and strawberry syrup into the Swirl Pint.
2. Run the MILKSHAKE program on your machine.
3. The Texture Trick: After the machine finishes, manually stir in the finely chopped fresh strawberries with a spoon to add amazing fruit textures to the shake. Pour into a glass and serve.

Tip: Do not put the fresh fruit chunks into the machine while it blends—the blade will pulverize them. Stirring them in by hand afterward preserves the juicy fruit pieces.

SALTED PEANUT BUTTER CUP SHAKE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2



INGREDIENTS:

- cups (approx. 240g) Vanilla or Chocolate Ice Cream
- ½ cup (120ml) Whole milk
- 2 tbsp Creamy peanut butter (warmed for 5 seconds)
- A tiny pinch of sea salt
- Optional topping: 1 crushed peanut butter cup

PREPARATION:

1. Add the ice cream, whole milk, warmed peanut butter, and sea salt into the Swirl Pint.
2. Process using the MILKSHAKE program.
3. Pour into a tall glass, and manually sprinkle the crushed peanut butter cup on top as a delicious garnish.

Tip: Warming the peanut butter slightly before putting it into the cup ensures that it blends smoothly with the cold milk instead of clumping into a sticky ball.

LOADED COOKIES & CREAM MILKSHAKE



Preparation:
5 MIN



Freezing:
24 HR



Portions:
2



INGREDIENTS:

- 2 ½ cups (approx. 300g) Cookies & Cream Ice Cream (or Vanilla Ice Cream)
- ½ cup (120ml) Whole milk (3.5% fat)
- 1 tbsp Chocolate syrup
- For the topping: 2 Oreo cookies (coarsely crushed)

PREPARATION:

1. Scoop the cookies & cream ice cream directly into your clean Swirl Pint.
2. Pour the cold whole milk and the chocolate syrup over the ice cream.
3. Place the pint into the machine (do not freeze!), select the MILKSHAKE program, and start the cycle [shopping].
4. Pour the thick shake into a tall glass. Top with whipped cream and manually scatter the crushed Oreo cookies over the surface with a spoon.

Tip: If you use plain vanilla ice cream as a base, you can add 2 whole cookies directly into the pint before spinning. The Milkshake program will gently break them down into perfect, crunchy cookie flecks.

CREAMY BANANA CARAMEL DINER SHAKE



Preparation:
6 MIN



Freezing:
24 HR



Portions:
2



INGREDIENTS:

- 2 cups (approx. 240g) Vanilla Ice Cream
- ½ cup (120ml) Whole milk
- ½ Ripe banana (sliced)
- 2 tbsp Premium caramel sauce (chilled)
- A tiny pinch of cinnamon

PREPARATION:

1. Place the vanilla ice cream scoops and the sliced banana into the Swirl Pint.
2. Pour the cold whole milk, caramel sauce, and a pinch of cinnamon directly over the mixture.
3. Lock the pint into the machine and run the MILKSHAKE program [shopping].
4. Pour the thick, fragrant banana-caramel shake into a glass and serve with a fresh banana slice on the rim.

Tip: Make sure to use a very ripe banana with small brown spots. Ripe bananas are softer and blend seamlessly into the shake, providing a natural sweetness without creating stringy lumps.



**VEGAN &
PLANT-BASED
SOFT SERVES**



CREAMY OAT MILK VANILLA BEAN



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ¼ cups (300ml) Barista Oat Milk (Oat milk with higher fat content)
- ½ cup (120ml) Unsweetened coconut cream (canned, top thick layer only)
- ⅓ cup (70g) Granulated sugar or agave nectar
- 1 ½ tbsp Vanilla bean paste
- ¼ tsp Xanthan gum (essential plant stabilizer)

PREPARATION:

1. In a blender, combine the barista oat milk, coconut cream, sugar (or agave nectar), vanilla bean paste, and xanthan gum.
2. Blend on medium speed for 30 seconds until the xanthan gum is completely dissolved and the mixture is perfectly smooth and slightly thickened.
3. Pour the vanilla base into your Swirl Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Place the frozen pint into the machine, select the SOFT SERVE program, and start the cycle.
5. Attach the dispensing lid, pull the lever, and swirl the smooth, plant-based vanilla peaks into a modern bowl or waffle cone.

Tip: Always choose a "Barista" edition oat milk. It contains a small amount of vegetable oil which provides the necessary fat structure to mimic traditional dairy cream, making the soft serve incredibly rich.

ROASTED PEANUT BUTTER VELVET



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ¼ cups (300ml) Unsweetened almond milk
- ½ cup (85g) Smooth creamy peanut butter
- ½ cup (70g) Granulated sugar or agave nectar
- 1 tsp Vanilla extract
- ¼ tsp Sea salt
- ¼ tsp Xanthan gum

PREPARATION:

1. Warm the peanut butter in the microwave for 15 seconds so it becomes slightly runny.
2. Add the warmed peanut butter, almond milk, sugar, vanilla extract, sea salt, and xanthan gum into a blender.
3. Blend on high speed for 30 seconds until the mixture is completely uniform, smooth, and emulsified.
4. Pour the golden mixture into the Swirl Pint, close the lid, and freeze flat for 24 hours.
5. Processing: Run the SOFT SERVE program. Attach the special dispensing lid and swirl into a cup or waffle cone.

Tip: Standard commercial creamy peanut butter works best here. Avoid natural peanut butters where the oil separates on top, as the uneven fat distribution can cause the soft serve to texturize poorly.

CREAMY COCONUT MATCHA SWIRL



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 can (400ml) Light canned coconut milk (stirred well)
- ½ cup (70g) Granulated sugar or maple syrup
- 1 tbsp High-quality ceremonial grade matcha powder
- 1 tsp Vanilla extract
- ¼ tsp Xanthan gum

PREPARATION:

1. Put the light coconut milk, sugar (or maple syrup), matcha powder, vanilla extract, and xanthan gum into a blender.
2. Blend on high speed for a full minute to ensure the matcha powder is completely dissolved into the coconut milk without leaving any bitter green lumps.
3. Pour the vibrant green liquid into the Swirl Pint, secure the lid, and freeze flat for 24 hours.
4. Processing: Run the SOFT SERVE program. Lock the dispensing assembly onto the pint and pull the lever to release your beautiful green tea swirl.

Tip: Light canned coconut milk strikes the perfect balance for vegan soft serve—it provides enough natural coconut fat for creaminess without the heavy calories or masking the delicate herbal flavor of the matcha.

VELVET ALMOND BISCOFF TWIST



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ¼ cups (300ml) Unsweetened almond milk (or oat milk)
- 3 tbsp Lotus Biscoff cookie butter (warmed)
- ½ cup (70g) Brown sugar or coconut sugar
- 1 tbsp Creamy almond butter (Mandelmus, acts as a fat binder)
- ¼ tsp Xanthan gum

PREPARATION:

1. Warm the Biscoff cookie butter and almond butter together in the microwave for 15 seconds until runny.
2. In a blender, combine the plant milk, brown sugar, warmed nut/cookie butters, and xanthan gum.
3. Blend on high speed for 30 seconds until the mixture is completely emulsified, silky-smooth, and free of any lumps.
4. Pour the warm-toned base into the Swirl Pint, close the lid, and freeze flat for 24 hours.
5. Processing: Run the SOFT SERVE program. Attach the dispensing lid and swirl the dense, caramel-spiced cream into a cup or waffle cone.

Tip: Almond butter is a fantastic natural emulsifier for vegan ice cream. It adds hidden fats that prevent water separation, ensuring a thick and stable soft serve that doesn't collapse into liquid.

CREAMY COLD BREW COFFEE SILK



Preparation:
10 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 cup (240ml) Barista Oat Milk
- ½ cup (120ml) Strong concentrated cold brew coffee
- ½ cup (70g) Granulated sugar or maple syrup
- 2 tbsp Smooth cashew butter
- ¼ tsp Xanthan gum

PREPARATION:

1. Put the barista oat milk, cold brew coffee concentrate, sugar (or maple syrup), cashew butter, and xanthan gum into a high-speed blender.
2. Blend on high for 45 seconds until the cashew butter is completely dissolved into the coffee milk, creating a uniform, pale-brown cream.
3. Pour the coffee liquid into your Swirl Pint, secure the lid, and freeze flat for 24 hours.
4. Processing: Spin on the SOFT SERVE program. Lock the dispenser lid in place and pull the handle to dispense your refreshing iced-coffee swirl.

Tip: Cold brew coffee concentrate provides a deep, smooth coffee punch without adding too much water. Regular brewed coffee contains too much moisture, which can lead to icy crystals that might clog the nozzle.

DOUBLE CHOCOLATE MINT BREEZE



Preparation:
12 MIN



Freezing:
24 HR



Portions:
3-4



INGREDIENTS:

- 1 ¼ cups (300ml) Unsweetened almond milk
- ½ cup (80ml) Light canned coconut milk (stirred)
- ½ cup (70g) Granulated sugar or erythritol
- ¼ cup (25g) Unsweetened cocoa powder
- 1 ½ tsp Pure peppermint extract
- ¼ tsp Xanthan gum

PREPARATION:

1. In a blender, combine the almond milk, coconut milk, sugar, cocoa powder, peppermint extract, and xanthan gum.
2. Blend on high speed for a full minute to guarantee that the cocoa powder is fully incorporated and the base becomes slightly thick and glossy.
3. Pour the chocolate-mint mixture into the Swirl Pint, close the lid, and freeze flat for 24 hours.
4. Processing: Run the SOFT SERVE program. Lock the dispensing nozzle in place and pull the lever to release your chocolate-mint creation.

Tip: Mint chocolate chip is difficult to dispense because chocolate chips will block the nozzle. To get the perfect look, shave dark vegan chocolate over your fresh swirl right after it leaves the machine.

SMOOTH RASPBERRY COCONUT DREAM



Preparation:
15 MIN



Freezing:
24 HR



Portions:
3-4



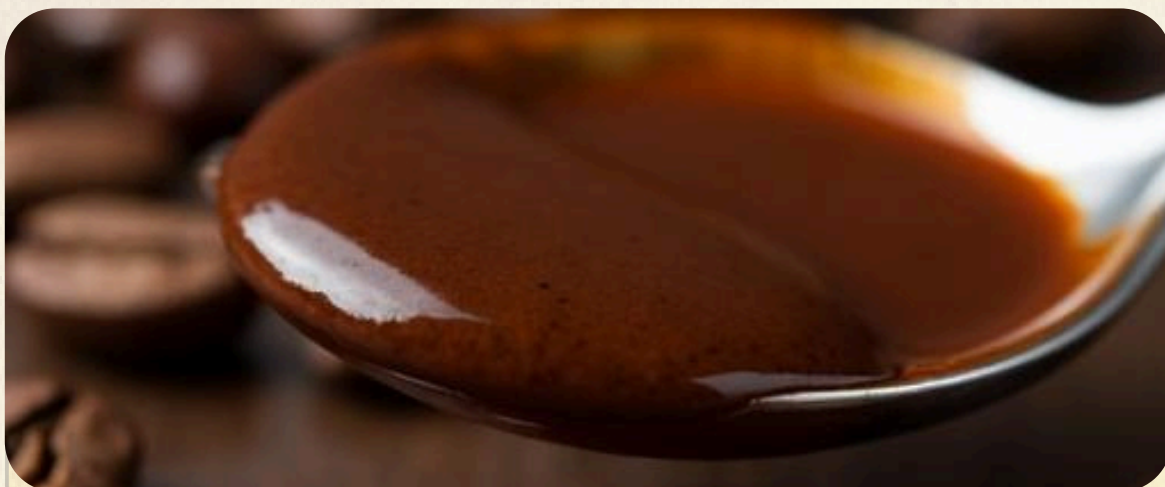
INGREDIENTS:

- 1 can (400ml) Light canned coconut milk (shaken well)
- ¾ cup (approx. 100g) Fresh or thawed raspberries
- ½ cup (70g) Granulated sugar or agave nectar
- 1 tsp Vanilla extract
- ¼ tsp Xanthan gum

PREPARATION:

1. Put the light coconut milk, raspberries, sugar (or agave), vanilla extract, and xanthan gum into a blender. Blend on high speed for 1 minute until completely liquid.
2. Pass the pink mixture through a fine-mesh strainer into a bowl to remove all raspberry seeds.
3. Pour the smooth, seedless liquid into your Swirl Pint, secure the lid, and freeze flat for 24 hours.
4. Processing: Run the FRUIT WHIP or SOFT SERVE setting, attach the dispensing assembly, and pull the handle.

Tip: Coconut milk is rich in natural medium-chain triglycerides (fats), which freeze incredibly smoothly. Combined with seedless raspberry pulp, this creates a beautifully velvety texture that glides effortlessly through the machine.



BONUS: DESSERT SAUCES



VELVETY CHOCOLATE ICE CREAM



Preparation:
5 MIN



Freezing:

-



Portions:
4



INGREDIENTS:

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

PREPARATION:

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

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

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

FRUITY RASPBERRY COULIS



Preparation:
8 MIN



Freezing:

-



Portions:
4



INGREDIENTS:

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

PREPARATION:

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

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

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

GOLDEN SALTED CARAMEL SAUCE



Preparation:
10 MIN



Freezing:
-



Portions:
4



INGREDIENTS:

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

PREPARATION:

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

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

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

CREAMY PEANUT CARAMEL ICE CREAM



Preparation:
5 MIN



Freezing:
-



Portions:
4



INGREDIENTS:

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

PREPARATION:

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

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

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

EXQUISITE PISTACHIO CREAM



Preparation:
5 MIN



Freezing:
-



Portions:
4



INGREDIENTS:

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

PREPARATION:

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

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

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

DARK ESPRESSO CHOCOLATE SAUCE



Preparation:
5 MIN



Freezing:

-



Portions:
4



INGREDIENTS:

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

PREPARATION:

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

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

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

SMOOTH VANILLA CUSTARD SAUCE



Preparation:
10 MIN



Freezing:

-



Portions:
4



INGREDIENTS:

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

PREPARATION:

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

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

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



You thought that was it?

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

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



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

Yours truly, Catherine

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)