**Please read the Quick Start Guide and Instructions first**

NINJA®

# ICE CREAM MAKER

## RECIPE GUIDE

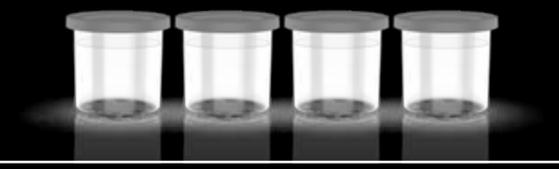
# Welcome!

This guide will help you get started with lots of recipes to try with your Ninja® Ice Cream Maker.

Before reading on, make sure to understand how to use the product. If you've not already done so, please read the Quick Start Guide.

Once you're confident you understand the unit, read on to find out how to make the best frozen treats.

**Need extra dessert tubs? Buy online at ninjakitchen.co.uk**



# Contents


| | |
|---|---|
| The Science | 2 |
| Preset Programs | 3 |
| Tips & Best Practices | 4 |
| Ice Cream | 6 |
| Light Ice Cream | 18 |
| Gelato | 21 |
| Mix-Ins | 26 |
| Mix-In Chart | 28 |
| Enjoy today, no freeze Milkshake | 32 |
| Sorbet | 36 |
| Smoothie Bowl | 45 |
| No-Prep Inspiration Chart | 48 |


NINJA Cooking Circle.com

SCAN FOR MORE RECIPES

8

LIGHT VANILLA ICE CREAM

18

VANILLA BEAN GELATO

21

32

36

TROPICAL SMOOTHIE BOWL

46

# The science behind the recipes

We invite you to make desserts from scratch and to get started you'll need to make a base. The balance of water, fat, protein and sugar used to make the base is very important.

Our chefs have carefully crafted these recipes in the Ninja® Test Kitchen to ensure the right amounts of each ingredient are in each recipe.

WATER | FAT | PROTEIN | SUGAR

For best results, follow the instructions and carefully measure ingredients. Only substitute ingredients if recommended. You'll find some general substitutes below as well as within the TIP boxes on the recipe pages.

## Dairy Substitutes

**Milk** → Unsweetened oat milk

**Double cream** → Tinned coconut milk

**Cream cheese** → Vegan cream cheese

**NOTE:** Make sure to use unsweetened substitutes and to whisk coconut milk by itself as the first step.

## Sugar Substitute

**Sugar** → Agave Syrup

# Get to know the programs

Depending on which program you choose to make your next treat, the Ninja® Ice Cream Maker will spin at precise speeds for a specific amount of time to deliver perfectly smooth and creamy results.

| ICE CREAM | LIGHT ICE CREAM | GELATO |
|---|---|---|
| Designed for traditionally indulgent recipes. Great for turning dairy and dairy-alternative recipes into thick, creamy and scoopable ice cream. **Recipes from page 6** | Designed for health-conscious consumers to make ice creams that are low in sugar or fat or use sugar substitutes. Choose when processing keto or paleo recipes. **Recipes from page 18** | Designed for custard bases for Italian-style ice cream. Choose GELATO when specified to create delicious, decadent desserts. **Recipes from page 21** |
| **SORBET** | **SMOOTHIE BOWL** | **MILKSHAKE** |
| Designed to transform fruit-based recipes, with high water and sugar content, into creamy delights. **Recipes from page 36** | Designed for recipes that are made from fruit (fresh or frozen) and/or vegetables frozen together with dairy, dairy alternatives or juice. Creates thick smoothie bowls to eat with a spoon. **Recipes from page 46** | Designed to create quick and thick milkshakes. Simply combine your favourite ice cream (shop-bought or homemade) with milk then select MILKSHAKE. Use shop-bought ice cream and enjoy straight away, **no need to freeze** for 24 hours. **Recipes from page 32** |

**RE-SPIN**

After running one of the preset programs, you can use RE-SPIN to ensure a smooth texture, if not adding mix-ins. This is often needed when the base is super cold and the texture is crumbly versus creamy.

**Want to add crunch?**
Refer to pages 26-31 for how to use MIX-IN.

# Tips for freezing bases

## Upright freezers work best

We recommend not using a chest freezer as they tend to reach extremely cold temperatures.

## Adjust your freezer's temp

This unit is designed to process bases that are between -12°C and -25°C.

(If your freezer temperature is within this range, your base should reach the appropriate temperature).

## Place the tub on a level surface

To avoid damaging your unit, DO NOT process a tub if ingredients have been frozen at an angle or if tub has been scooped out of and then refrozen unevenly.*

## Freeze for 24 hours

While the tub may be frozen, it needs to reach an even colder temperature before it can be processed. This is the minimum freeze time, there is no maximum.

*If a tub is frozen unevenly: melt, whisk and then re-freeze the ingredients on a level surface.

# Tips for the best results

## Pre-frozen ingredients taste sweeter.

Worried your base mixture might be too sweet? Don't worry, it won't taste as sweet after you freeze and spin it into a frozen treat.

**Using fruit:** When making a fruit-flavoured ice cream, blend or mash fruit to release more flavour into the base before freezing. (See page 12 for example.)

**Cut down on freeze time**
Don't want to wait **24 hours**? Try multiplying recipes to make larger batches and freezing more than one tub at a time. This will ensure you have bases ready and frozen for you the minute you're ready to process.

## Making an ice bath.

Some recipes require ingredients to be cooked before freezing the base. To keep from warming up your freezer, we recommend using an ice bath to quickly cool the base. To prepare an ice bath, fill a large bowl with ice and water. Then place your tub in the ice water. Once your base has cooled below 4°C, place the tub in the freezer.

## What to do about leftovers.

Didn't finish your tub? Flatten the top of your frozen treat with a spoon or spatula before refreezing. If the treat is hard after re-freezing, **process it again on the program you used to make it.** If it's soft, just scoop and enjoy it.

**NOTE:** If your treat contains mix-ins, processing again will pulverise the mix-ins and create a new ice cream flavour.

Your frozen treat is best consumed within 2 weeks. After that it's safe to eat but the flavour and texture may not be the same quality as when you first made it.

RE-SPIN

**DO NOT USE THE RE-SPIN PROGRAM FOR LEFTOVERS**

EASY KICK STARTER

# Choose your flavour
# Easy No-Cook Ice Cream

**PREP:** 5 MINUTES | **FREEZE TIME:** 24 HOURS | **MAKES:** 4 SERVINGS | **BEST WITHIN:** 2 WEEKS

## INGREDIENTS

18g cream cheese, softened

55g caster sugar

Flavouring, 1 teaspoon extract of your choice OR 2 tablespoons of cocoa powder

150ml double cream

230ml whole milk

30g mix-ins of your choice (optional)

## TOOLS NEEDED

Whisk

Large bowl

Silicone spatula

## FLAVOURINGS

Cocoa powder

Almond extract

Vanilla extract

Fruit extract

Peppermint extract

## DIRECTIONS

In a bowl, microwave the cream cheese for 10 seconds.

Add the sugar and your chosen flavouring, then mix with a whisk or silicone spatula until the mixture looks like frosting.

Slowly mix in the double cream and milk until fully combined and sugar is dissolved.

Pour base into an empty tub. Place lid on tub and freeze for 24 hours.

Ensure tub is on a flat surface and that the mixture is level.

Remove tub from freezer and remove lid from tub.

To assemble ready for processing, refer to Steps 1-5 in the Quick Start Guide.

Once bowl is in place, ensure unit is switched on.

Select ICE CREAM and processing will begin. When complete, all 4 segments of the progress bar will flash and turn off.

Remove bowl from unit and remove tub from bowl. (Refer to steps 7 & 8 in the Quick Start Guide.)

If the base is crumbly and you are not adding mix-ins, then re-assemble and insert back into unit and press RE-SPIN.

If adding mix-ins see next step. If not, your ice cream is ready to enjoy.

With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add chosen mix-in to the hole*, then re-assemble and process by selecting MIX-IN.

*It's fine if level is above MAX FILL line.

Once processing is complete, remove from tub and serve immediately.

MIX-IN

Refer to pages 26-31 for ideas.

# Vanilla Ice Cream With Chocolate Chips

NUT-FREE

Ice Cream

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

18g cream cheese, softened
55g caster sugar
1 teaspoon vanilla extract
150ml double cream
230ml whole milk
45g mini chocolate chips, for mix-in

## TOOLS NEEDED

Large bowl
Whisk
Silicone spatula

**Don't fancy chocolate chips?**
Refer to pages 26-31 for MIX-IN ideas.

## DIRECTIONS

1. In a large, microwave-safe bowl, mircowave the cream cheese for 10 seconds. Add the sugar and vanilla extract. With a whisk or silicone spatula, beat for about 60 seconds until the mixture looks like frosting.
2. Slowly mix in the double cream and milk until fully combined and sugar is dissolved.
3. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select ICE CREAM.
6. With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add 45g chocolate chips to the hole* and process again using the MIX-IN program.

   *It's fine if level is above MAX FILL line.
7. Once processing is complete, remove ice cream from tub and serve immediately.

# Easy Chocolate Ice Cream

GLUTEN-FREE NUT-FREE

Ice Cream

FREEZE TIME 24 HOURS

**PREP:** 5-10 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

18g cream cheese, softened
20g cocoa powder
55g caster sugar
1 teaspoon vanilla extract
150ml double cream
230ml whole milk

## TOOLS NEEDED

Large bowl
Whisk
Silicone spatula

**TIP** If cocoa powder is lumpy, sift to remove lumps.

**NOTE** It is normal for some of the chocolate to settle at the bottom of the tub during freezing.

## DIRECTIONS

1. In a large, microwave-safe bowl, microwave the cream cheese for 10 seconds. Add the cocoa powder, sugar and vanilla extract. With a whisk or silicone spatula, beat for about 60 seconds until the mixture looks like frosting.
2. Slowly mix in the double cream and milk until fully combined and sugar is dissolved.
3. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select ICE CREAM.
6. Once processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

**RE-SPIN** Use if crumbly for a creamier result, if not adding mix-ins.



# No-Cook Strawberry Ice Cream

GLUTEN-FREE NUT-FREE

Ice Cream

FREEZE TIME 24 HOURS

**PREP:** 15 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

225g fresh strawberries, trimmed, cut in quarters
100g granulated sugar
1 teaspoon golden syrup
1 teaspoon lemon juice
250ml double cream

## TOOLS NEEDED

Large bowl
Whisk

**TIP** We recommend adding white chocolate chips as a mix-in to make this ice cream even sweeter.

## DIRECTIONS

1. In a large bowl, add strawberries, sugar, golden syrup and lemon juice. Using a fork, mash strawberries. Allow mixture to sit for 10 minutes, stirring regularly.
2. Add cream and mix until well combined.
3. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select ICE CREAM.
6. Once processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

**RE-SPIN** Use if crumbly for a creamier result, if not adding mix-ins.

# Raspberry Crush Ice Cream

NUT-FREE

Ice Cream

FREEZE TIME 24 HOURS

**PREP:** 10 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

120g frozen raspberries, divided

100g condensed milk, divided

180ml double cream

½ teaspoon vanilla extract

1 ready-made meringue nest, broken into pieces, for mix-in

## TOOLS NEEDED

Small bowl

Large bowl

Whisk

Silicone spatula

## DIRECTIONS

1. In a small bowl, add 100g raspberries and microwave for 1 minute to thaw. Stir in 2 tablespoons condensed milk and using a fork mash together.
2. In a large bowl, whisk remaining condensed milk, double cream and vanilla extract together, until thick. Fold in raspberry puree from step 1.
3. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select ICE CREAM.
6. With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add meringue nest and 20g of frozen raspberries to the hole* and process again using the MIX-IN program.

   *It's fine if level is above MAX FILL line.
7. Once processing is complete, remove ice cream from tub and serve immediately.



# Easy Nut-Spread Ice Cream

GLUTEN-FREE

Ice Cream

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

150g sweetened nut spread of your choice (pistachio, hazelnut, almond, hazelnut-chocolate, etc.)

100ml whipping cream

250ml whole milk

1 teaspoon flavouring extract of choice (pistachio, hazelnut, almond, etc.), optional

Pinch of salt

## TOOLS NEEDED

Large bowl

Whisk

**TIP** Add 3 tablespoons of the toasted, chopped nut of your choice as a mix-in after processing.

## DIRECTIONS

1. Place all ingredients in a large bowl and mix well, until spread is dissolved and evenly distributed.
2. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select ICE CREAM.
5. Once processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

**RE-SPIN** Use if crumbly for a creamier result, if not adding mix-ins.

# Dairy-Free Vanilla Coconut Ice Cream

DAIRY-FREE GLUTEN-FREE NUT-FREE VEGAN

Ice Cream

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 can (400g) full-fat **unsweetened** coconut milk

95g caster sugar

1 teaspoon vanilla extract

## TOOLS NEEDED

Medium Bowl

Whisk

## DIRECTIONS

1. Shake or stir the can of coconut milk. Then, in a medium bowl, whisk all ingredients together until well combined and sugar is dissolved.
2. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select ICE CREAM.
5. Once processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

RE-SPIN

Use if crumbly for a creamier result, if not adding mix-ins.

TIP

Create new flavours by adding 2 tablespoons cocoa powder for a chocolate coconut ice cream, 2 tablespoons instant coffee for a coffee coconut ice cream, or substitute vanilla extract for lemon extract for a lemon coconut ice cream.



# Dairy-Free Mint Chip Ice Cream

DAIRY-FREE GLUTEN-FREE NUT-FREE VEGAN

Ice Cream

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 can (400g) full-fat **unsweetened** coconut milk

95g caster sugar

½ teaspoon peppermint extract

45g vegan mini chocolate chips, for mix-in

## TOOLS NEEDED

Medium bowl

Whisk

## DIRECTIONS

1. Shake or stir the can of coconut milk. Then, in a medium bowl, whisk together the coconut milk, sugar and peppermint extract until well combined and sugar is dissolved.
2. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select ICE CREAM.
5. With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add 45g vegan mini chocolate chips to the hole* and process again using the MIX-IN program.

   *It's fine if level is above MAX FILL line.
6. Once processing is complete, remove ice cream from tub and serve immediately.

# Fig, Honey and Ginger Frozen Yogurt

GLUTEN-FREE NUT-FREE

Ice Cream

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

90ml plain whole milk yogurt

135ml double cream

135ml whole milk

70g caster sugar

1 teaspoon vanilla extract

40g stem ginger in syrup, drained and finely chopped

3 ripe figs, chopped

2 tablespoons honey

## TOOLS NEEDED

Large Bowl

Whisk

## DIRECTIONS

1. In a large bowl, whisk together yogurt, cream, milk, sugar and vanilla until sugar is dissolved.
2. Add ginger, figs and honey to bowl and whisk until mixture is fully combined.
3. Pour base into empty tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select ICE CREAM.
6. Once processing is complete, add mix-ins or remove yogurt from tub and serve immediately.

RE-SPIN

Use if crumbly for a creamier result, if not adding mix-ins.



# Vanilla Frozen Yogurt

DAIRY-FREE GLUTEN-FREE NUT-FREE

Ice Cream

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

90ml plain whole milk yogurt

135ml double cream

135ml whole milk

70g caster sugar

1 teaspoon vanilla extract

## TOOLS NEEDED

Large Bowl

Whisk

## DIRECTIONS

1. Place yogurt, double cream, milk, sugar and vanilla into a large bowl and whisk until mixture is fully combined and sugar is dissolved.
2. Pour base into empty tub. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select ICE CREAM.
5. Once processing is complete, add mix-ins or remove yogurt from tub and serve immediately.

RE-SPIN

Use if crumbly for a creamier result, if not adding mix-ins.

**Ideal recipe for mix-ins.**
Refer to pages 26-31 for MIX-IN ideas.

# Light Vanilla Ice Cream

GLUTEN-FREE · NUT-FREE · LOW SUGAR

Light Ice Cream

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

225ml single cream
140ml semi-skimmed milk
1 teaspoon vanilla extract
2 tablespoons stevia granules
2 tablespoons light agave syrup

## TOOLS NEEDED

Large Bowl
Whisk

## DIRECTIONS

1. Place all ingredients into a large bowl.
2. Whisk ingredients until completely mixed.
3. Pour base into empty tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select LIGHT ICE CREAM.
6. Once processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

RE-SPIN — Use if crumbly for a creamier result, if not adding mix-ins.

**Ideal recipe for mix-ins.**
Refer to pages 26-31 for MIX-IN ideas.



# Dairy free, Light Vanilla Ice Cream

DAIRY-FREE · LOW SUGAR · NUT-FREE · VEGAN

Light Ice Cream

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

250ml oat cream
120ml oat milk
1 teaspoon vanilla extract
3 pitted dates
3 tablespoons light agave syrup

## TOOLS NEEDED

Blender

## DIRECTIONS

1. Place all ingredients into jug of a blender.
2. Blend ingredients on high until completely blended.
3. Pour base into empty tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select LIGHT ICE CREAM.
6. Once processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

RE-SPIN — Use if crumbly for a creamier result, if not adding mix-ins.

**Ideal recipe for mix-ins.**
Refer to pages 26-31 for MIX-IN ideas.

# Dairy Free, Light Chocolate Ice Cream

DAIRY-FREE · LOW SUGAR · NUT-FREE · VEGAN

**Light Ice Cream**

**FREEZE TIME 24 HOURS**

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

250ml oat cream
120ml oat milk
1 teaspoon vanilla extract
2 tablespoons cocoa powder
3 pitted dates
3 tablespoons light agave syrup

## TOOLS NEEDED

Blender

## DIRECTIONS

1. Place all ingredients into jug of a blender.
2. Blend ingredients on high until completely blended.
3. Pour base into empty tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select LIGHT ICE CREAM.
6. Once processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

RE-SPIN: Use if crumbly for a creamier result, if not adding mix-ins.

**Ideal recipe for mix-ins.**
Refer to pages 26-31 for MIX-IN ideas.



# Vanilla Bean Gelato

GLUTEN-FREE · NUT-FREE

**Gelato**

**FREEZE TIME 24 HOURS**

**PREP:** 5 MINUTES
**COOK TIME:** 7-10 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

4 large egg yolks
1 tablespoon golden syrup
55g caster sugar
250ml double cream
90ml whole milk
1 whole vanilla pod, split in half lengthwise, scraped or 1 teaspoon vanilla bean paste

## TOOLS NEEDED

Small saucepan
Whisk
Silicone spatula
Thermometer
Fine-mesh sieve

**TIP** Can substitute vanilla extract if preferred, instead of vanilla pod or vanilla bean paste.

**TIP** It is important to stay within the 74°C–79°C range. The eggs should reach at least 74°C for them to be food safe but will curdle and scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in smoother texture.

## DIRECTIONS

1. Place egg yolks, golden syrup and sugar into a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add double cream, milk and vanilla pod to saucepan and stir to combine.
3. Place saucepan on hob over medium heat, stirring constantly with a whisk or silicone spatula. Cook until temperature reaches 74-79°C on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh sieve into an empty tub. Place tub into an ice bath. Once cooled, place lid on tub and freeze for 24 hours.
5. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
6. Select GELATO.
7. Once processing is complete, add mix-ins or remove gelato from tub and serve immediately.

RE-SPIN: Use if crumbly for a creamier result, if not adding mix-ins.

# Rich Chocolate Gelato

NUT-FREE

Gelato

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**COOK TIME:** 7-10 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

4 large egg yolks

80g caster sugar

15g cocoa powder, sifted

230ml double cream

100ml whole milk

50g dark chocolate 74% solids, broken into small pieces

## TOOLS NEEDED

Small saucepan

Whisk

Silicone spatula

Thermometer

Fine-mesh sieve

**TIP** Double cream can be swapped for whipping cream.

**Ideal recipe for mix-ins.**
Refer to pages 26-31 for MIX-IN ideas.

## DIRECTIONS

1. Place egg yolks, sugar and cocoa powder into a small saucepan. Whisk until fully combined.
2. Add double cream and milk and stir to mix in.
3. Place saucepan on hob over medium heat, stirring constantly with a whisk or silicone spatula. Cook until temperature reaches 74-79°C on an instant-read thermometer.
4. Remove from heat, stir in chocolate and pour through a fine-mesh sieve into an empty tub. Place tub into an ice bath. Once cooled, place lid on tub and freeze for 24 hours.
5. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
6. Select GELATO.
7. Once processing is complete, add mix-ins or remove gelato from tub and serve immediately.

**RE-SPIN** Use if crumbly for a creamier result, if not adding mix-ins.



# Salted Caramel Gelato

NUT-FREE

Gelato

FREEZE TIME 24 HOURS

**PREP:** 10 MINUTES
**COOK TIME:** 10-15 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

80g granulated sugar

230ml double cream, warm with milk in a microwave to a temp of 50°C

180ml whole milk

½ teaspoon sea salt flakes

4 medium egg yolks

½ teaspoon vanilla extract

## TOOLS NEEDED

Medium saucepan

Wooden Spoon

Small bowl

Whisk

Silicone spatula

Thermometer

Fine-mesh sieve

## DIRECTIONS

1. Place sugar in a medium saucepan over moderate heat, stirring occasionally with a wooden spoon, until it melts, then caramelises into a rich copper colour and just begins to smoke, (this may take around 10 minutes). Note: If the colour is too light, your ice cream will be sweet but without depth of flavour; if it's too dark, it will taste burnt.
2. Remove pan from heat and gradually whisk in half the cream, milk and salt. THE CARAMEL WILL HARDEN INTO A LUMP. Return pan to low heat and stir until any hardened caramel is dissolved. Add in remaining amount of milk and cream.
3. In a small bowl, whisk egg yolks slightly and then whisk in a small amount of the warm caramel mixture.
4. Whisk yolks into caramel mixture in saucepan and raise heat to medium, stirring constantly with a whisk or silicone spatula. Cook until temperature reaches 74-79°C on an instant-read thermometer.
5. Remove base from heat, add vanilla and pour through a fine-mesh sieve into an empty tub. Place tub into an ice bath. Once cooled, place lid on tub and freeze for at least 24 hours.
6. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
7. Select GELATO.
8. Once processing is complete, add mix-ins or remove gelato from tub and serve immediately.

**RE-SPIN** Use if crumbly for a creamier result, if not adding mix-ins.

**TIP** Once the gelato is ready, add 2 tablespoons of salted butter caramel as a mix-in, for even richer flavour.

**TIP** It is important to stay within the 74°C–79°C range. The eggs should reach at least 74°C for them to be food safe but will curdle and scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in smoother texture.

# Honey Gelato

GLUTEN-FREE NUT-FREE

Gelato

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**COOK TIME**: 7-10 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

3 large egg yolks

175ml whipping cream

175ml whole milk

60g strong flavoured honey (such as forest honey)

Pinch of salt

## TOOLS NEEDED

Small bowl

Small saucepan

Whisk

Wooden Spoon

Silicone spatula

Fine-mesh sieve

Thermometer

**TIP** Double cream can be swapped for whipping cream.

**Ideal recipe for mix-ins.**
Refer to pages 26-31 for MIX-IN ideas.

## DIRECTIONS

1. In a small bowl, lightly whisk the egg yolks and set aside.
2. Place whipping cream, milk, honey and salt in saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk, wooden spoon or silicone spatula.
4. Whisk in a small amount of the warm honey mixture into the egg yolks, then whisk yolks into the saucepan and continue to cook until temperature reaches 74-79°C on an instant-read thermometer.
5. Remove base from heat and pour through a fine-mesh sieve into an empty tub. Place tub into an ice bath. Once cooled, place lid on tub and freeze for at least 24 hours.
6. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
7. Select GELATO.
8. Once processing is complete, add mix-ins or remove gelato from tub and serve immediately.

**RE-SPIN** Use if crumbly for a creamier result, if not adding mix-ins.



# Coffee Gelato

NUT-FREE

Gelato

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**COOK TIME:** 7–10 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

3 large egg yolks

80g caster sugar

200ml whipping cream

170ml whole milk

2 teaspoons (2 sachets, about 4g) instant espresso

Pinch of salt

## TOOLS NEEDED

Small saucepan

Whisk

Silicone spatula

Thermometer

Fine-mesh sieve

**TIP** Add 3 tablespoons of chocolate chips, meringue pieces or praline as a MIX-IN after processing.

**TIP** It is important to stay within the 74°C–79°C range. The eggs should reach at least 74°C for them to be food safe but will curdle and scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in smoother texture.

## DIRECTIONS

1. Place egg yolks and caster sugar into a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add whipping cream, milk, instant espresso and salt to saucepan and stir to combine.
3. Place saucepan on hob over medium heat, stirring constantly with a whisk or silicone spatula. Cook until temperature reaches 74-79°C on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh sieve into an empty tub. Place tub into an ice bath. Once cooled, place lid on tub and freeze for at least 24 hours.
5. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
6. Select GELATO.
7. Once processing is complete, add mix-ins or remove gelato from tub and serve immediately.

**RE-SPIN** Use if crumbly for a creamier result, if not adding mix-ins.

# Mix-ins

Mix in chocolate, nuts, sweets, fruit and more to elevate any treat with bursts of flavour.

## Hard mix-ins
**will remain intact.**

Mix-ins like **chocolate**, **sweets** and **nuts** will not be broken down during the MIX-IN program. We recommend using **mini chocolate chips, mini sweets** or **pre-chopped ingredients**.

## Soft mix-ins
**will get broken down.**

Mix-ins like **cookies** and **frozen fruit** will end up smaller after the MIX-IN program. We recommend using bigger pieces of soft ingredients.

**FOR ICE CREAM & GELATO ONLY**

## We don't recommend
**fresh fruit, sauces and spreads to use as mix-ins.**

Adding fresh fruit, fudge and caramel sauces will soften your treat. Chocolate hazelnut spread and nut butters generally do not incorporate well. We recommend using frozen fruit or chocolate/caramel shell toppings with the mix-in program and only enjoying sauces and spreads as toppings.



# Make one-of-a-kind treats with extracts & mix-ins

+

### 1. Make a base

Start by making any base from this guide & add an extract if desired.

To make even more flavours, substitute vanilla extract with 1 teaspoon of fruit, herb or nut extract.

### 2. Freeze

Cover with lid and freeze for 24 hours

ICE CREAM | GELATO | LIGHT ICE CREAM

### 3. Process

Select the program that matches your base

ICE CREAM

GELATO

LIGHT ICE CREAM

### 4. Add mix-ins

With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add your mix-ins to the hole in the tub.

+ MIX-IN

### 5. Process

Press MIX-IN program.

**Don't want to wait?** Scoop in some shop-bought ice cream into the tub and skip to step 4.

# Get creative with mix-ins

Here are some ideas to get you started...

### Mint Chocolate Chip

**Base:** Vanilla (leave out vanilla extract)

**Extract:** 1 tsp peppermint extract (Add green food colouring, optional)

**Mix-in:** 45g mini chocolate chips

### Strawberry

**Base:** Strawberry

**Extract:** N/A

**Mix-in:** 2 tbsp freeze dried strawberries or strawberry flakes

### Death by Chocolate

**Base:** Chocolate

**Extract:** N/A

**Mix-in:** 2 tbsp mini chocolate chips, 2 tbsp brownie bits

### Chocolate Caramel Nut Cluster

**Base:** Vanilla

**Extract:** N/A

**Mix-in:** 45g chocolate covered caramel sweets (broken), 2 tablespoons roasted hazelnuts (broken)

### Sundae Cone

**Base:** Vanilla

**Extract:** N/A

**Mix-in:** 1 tbsp chocolate shell topping, 2 tbsp peanuts, 2 tbsp sugar cone pieces

### Banana Chocolate Chunk

**Base:** Vanilla, Chocolate

**Extract:** N/A

**Mix-in:** 1 tbsp banana chips, broken into pieces, 2 tbsp chocolate chips

**TIP** For best results chop or break mix-ins into smaller pieces before adding to your frozen treat.

### Chocolate Chip Cookie Dough

**Base:** Vanilla

**Extract:** N/A

**Mix-in:** 45g edible frozen cookie dough chunks + 1 tbsp mini chocolate chips

### Rocky Road

**Base:** Chocolate

**Extract:** N/A

**Mix-in:** 2 tbsp almonds, chopped, 2 tbsp chocolate chips, 1 tbsp marshmallow topping

### Cookies & Cream

**Base:** Vanilla

**Extract:** Vanilla, as per recipe

**Mix-in:** 3 chocolate sandwich biscuits, broken

### Chocolate Cookies & Cream

**Base:** Chocolate

**Extract:** N/A

**Mix-in:** 3 chocolate sandwich biscuits, broken

### Chocolate Toffee Crunch

**Base:** Chocolate

**Extract:** N/A

**Mix-in:** 45g chocolate toffee bar, cut into 1cm slices

### Chocolate Cherry Chip

**Base:** Chocolate

**Extract:** N/A

**Mix-in:** 2 tbsp mini chocolate chips, 45g frozen cherries

# Get creative with mix-ins *(continued)*

### Chocolate Chip
**Base:** Chocolate or Vanilla
**Extract:** N/A
**Mix-in:** 45g mini chocolate chips

### Peanut Butter Cup
**Base:** Chocolate or Vanilla
**Extract:** N/A
**Mix-in:** 45g mini peanut butter cups

### Brownie Chunk
**Base:** Chocolate or Vanilla
**Extract:** N/A
**Mix-in:** 45g brownie chunks

### Mint Cream Chocolate
**Base:** Chocolate
**Extract:** N/A
**Mix-in:** 6 After Eight®, roughly chopped

### Hazelnut
**Base:** Chocolate or Vanilla
**Extract:** N/A
**Mix-in:** 22g Kinder Bueno®, broken into pieces

### Chocolate Crunch
**Base:** Chocolate
**Extract:** N/A
**Mix-in:** 40g Crunchie® bar, roughly chopped

### Maltesers®
**Base:** Chocolate or Vanilla
**Extract:** N/A
**Mix-in:** 40g whole Maltesers®

### Honeycomb
**Base:** Chocolate or Vanilla
**Extract:** N/A
**Mix-in:** 20g honeycomb, broken up

### Turkish Delight
**Base:** Chocolate or Vanilla
**Extract:** N/A
**Mix-in:** 51g bar, roughly chopped

**TIP** For best results chop or break mix-ins into smaller pieces before adding to your frozen treat.

### Lemon Vanilla
**Base:** Vanilla (leave out vanilla extract)
**Extract:** 1 tsp lemon extract
**Mix-in:** N/A

### Orange Cream
**Base:** Vanilla (leave out vanilla extract)
**Extract:** 1 tsp orange extract
**Mix-in:** N/A

### Coconut Chocolate
**Base:** Chocolate
**Extract:** N/A
**Mix-in:** 57g Bounty® bars, roughly chopped

### Roasted Pistachio
**Base:** Vanilla (leave out vanilla extract)
**Extract:** 1 tsp almond extract (Add green food colouring, optional)
**Mix-in:** 45g roasted pistachios, shells removed, chopped

### Chocolate Coconut Almond Bar
**Base:** Vanilla (leave out vanilla extract)
**Extract:** 1 tsp Coconut extract
**Mix-in:** 3 tbsp almonds, 1 tbsp chocolate chips, 1 tbsp coconut flakes

### Raspberry
**Base:** Vanilla (leave out vanilla extract)
**Extract:** 1 tsp Raspberry extract
**Mix-in:** 2 tbsp freeze dried raspberries or raspberry flakes

### Rum Raisin
**Base:** Vanilla
**Extract:** N/A
**Mix-in:** 40g raisins (soaked in 1 tsp rum)

### Salted Caramel
**Base:** Chocolate
**Extract:** N/A
**Mix-in:** 2 tbsp salted caramel

### Chocolate Flake
**Base:** Chocolate or Vanilla
**Extract:** N/A
**Mix-in:** 1 flake, 32g (broken into 4)

NO FREEZING

ENJOY TODAY

# Thick Chocolate Milkshake

**PREP:** 2 MINUTES | **MAKES:** 1–2 SERVINGS

## INGREDIENTS

300g chocolate ice cream

125ml whole milk

**MAKE IT DAIRY-FREE** Use dairy-free ice cream and either oat milk or plant-based coffee creamer instead of whole milk.

## DIRECTIONS

Place all ingredients in an empty tub in the order listed.

Please use the Quick Start Guide for assembly and processing information.

MILKSHAKE

Select MILKSHAKE.

Once processing is complete, add mix-ins or RE-SPIN if desired. Then remove milkshake from tub and serve immediately.

**TIP** You can also turn any ice cream recipe in this guide into a milkshake. Simply process your frozen base on the ICE CREAM program first. Then create a hole, add milk and mix-ins, and process again using the MILKSHAKE program.

**TIP** If you would like your milkshake thinner, add 1-2 tbsp of milk and select RE-SPIN and process until desired texture is achieved.

NUT-FREE

## Mix up the flavour

Is chocolate too plain for you?

Before processing, use a spoon to create a 4cm hole that reaches the bottom of the tub. Pour the milk and mix-ins into the hole. Select **MILKSHAKE** to process.

We recommend using chocolate chips, sweets or chopped nuts and harder mix-ins

Use bigger pieces for softer mix-ins like biscuits and cereal.

## Enjoy today

# Fresh Strawberry Milkshake

NUT-FREE

Milkshake

NO FREEZING

**PREP:** 2 MINUTES
**MAKES:** 1-2 SERVINGS

### INGREDIENTS

200g vanilla ice cream

85ml whole milk

100g fresh strawberries, stems removed and cut in half

### DIRECTIONS

1. Place all ingredients into empty tub in the order listed, (no need to make a hole).
2. Please use the Quick Start Guide for assembly and processing information.
3. Select MILKSHAKE.
4. Once processing is complete, add mix-ins or RE-SPIN if desired. Then remove milkshake from tub and serve immediately.

## Enjoy today

# Oreo® Milkshake

NUT-FREE

Milkshake

NO FREEZING

**PREP:** 2 MINUTES
**MAKES:** 1-2 SERVINGS

### INGREDIENTS

220g vanilla ice cream

100ml whole milk

3 Oreos®, broken up

### DIRECTIONS

1. Place ice cream into empty tub. With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add milk and Oreos® to the hole in the tub.
2. Please use the Quick Start Guide for assembly and processing information.
3. Select MILKSHAKE.
4. Once processing is complete, add mix-ins or RE-SPIN if desired. Then remove milkshake from tub and serve immediately.

EASY RECIPE

# Fresh Fruit Sorbet

**PREP:** 5–10 MINUTES | **FREEZE TIME:** 24 HOURS | **MAKES:** 4 SERVINGS | **BEST WITHIN:** 2 WEEKS

## INGREDIENTS

4 ripe bananas (approx.), peeled, cut in 1cm pieces

### Don't like bananas?

Swap in fresh oranges, pineapples, or combine them for even more flavour. When combining, mix cut fruit before adding to the tub for a consistent flavour.

**Fresh Pineapple Sorbet:** 600g ripe pineapple, cut in 1cm pieces

**Fresh Orange Sorbet:** 5 oranges (approx.) peeled, cut in 1cm pieces

**NOTE:** Using any other fruits except banana, pineapple and orange for this recipe may damage the unit.

## DIRECTIONS

Slice bananas or other fruit into 1cm pieces. It is important to cut the fruit into pieces 1cm or smaller.

Add banana into an empty tub to the MAX FILL line.

With the back of a heavy kitchen utensil, such as a ladle or potato masher, firmly press the bananas below the MAX FILL line, compacting them into a homogenous mixture to create space for more bananas.

Continue adding more banana pieces and pressing down with a heavy kitchen utensil until all banana pieces are pressed into the tub just below the MAX FILL line. Place lid on tub and freeze for 24 hours.

**TIP** For best results, make sure your fruit is ripe. This will help release the fruit's natural juices making for a sweeter treat and allow the unit to properly process the sorbet.

DAIRY-FREE
GLUTEN-FREE
NUT-FREE
VEGAN

Remove tub from freezer and remove lid from tub. To assemble ready for processing, refer to Steps 1-5 in the Quick Start Guide.

Once bowl is in place, ensure the unit is switched on.

Select SORBET.

Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.

**RE-SPIN**

Use if crumbly for a creamier result, if not adding mix-ins.

**TIP** Make sure to firmly press the fruit into the tub to release the fruit's natural juice. This is an important step when making a sorbet recipe that doesn't include extra liquid. **DO NOT** process loose ingredients.

# No-Prep
# Pineapple Sorbet

DAIRY-FREE GLUTEN-FREE NUT-FREE VEGAN

Sorbet

FREEZE TIME 24 HOURS

**PREP:** 2 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 can (400g) pineapple chunks or rings

**TIP** Use pineapple in juice, light syrup, or heavy syrup to adjust the sweetness of your sorbet. Using fruit with no added sugar may damage the unit.

## DIRECTIONS

1. Fill an empty tub to the MAX FILL line with chunks of fruit. Next, cover pineapple with liquid from the can. Don't worry if it doesn't reach the MAX FILL line, there is no minimum fill. Place lid on tub and freeze for 24 hours.
2. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
3. Select SORBET.
4. Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.

**RE-SPIN** Use if crumbly for a creamier result, if not adding mix-ins.



# Strawberry Sorbet

DAIRY-FREE GLUTEN-FREE NUT-FREE VEGAN

Sorbet

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

450g fresh strawberries, trimmed and sliced

75g caster sugar

75g hot water, 60-70°C

## TOOLS NEEDED

Large bowl

Whisk

Fine-mesh sieve

## DIRECTIONS

1. In a large bowl, add the strawberries and sugar and mash together with a fork. Stir in water and whisk until smooth.
2. Pour base through a fine-mesh sieve into an empty tub. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select SORBET.
5. Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.

**RE-SPIN** Use if crumbly for a creamier result, if not adding mix-ins.

## No-Prep

# Gin and Tonic Sorbet

DAIRY-FREE GLUTEN-FREE NUT-FREE VEGAN

Sorbet

FREEZE TIME 24 HOURS

**PREP:** 2 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

### INGREDIENTS

2 x 240ml cans of pre-mixed Gin and Tonic

**TIP** You can use any pre-prepared cocktail mix in this recipe – so if you prefer an Espresso Martini or Cosmopolitan, just swap out the Gin and Tonic for your preferred cocktail.

### DIRECTIONS

1. Pour pre-mixed Gin and Tonic into an empty tub up to but not beyond the MAX FILL line. Place lid on tub and freeze for 24 hours.
2. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
3. Select SORBET.
4. Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.



# Pineapple-Coconut Sorbet

DAIRY-FREE GLUTEN-FREE NUT-FREE VEGAN

Sorbet

FREEZE TIME 24 HOURS

**PREP:** 2 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

### INGREDIENTS

110g canned pineapple drained and 100ml canned pineapple juice

200ml full fat coconut milk

2 tablespoons icing sugar

### TOOLS NEEDED

Medium bowl

Whisk

### DIRECTIONS

1. Place all ingredients in a medium bowl and mix well, until sugar is dissolved.
2. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select SORBET.
5. Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.

**RE-SPIN** Use if crumbly for a creamier result, if not adding mix-ins.

# Watermelon Sorbet

DAIRY-FREE GLUTEN-FREE NUT-FREE VEGAN

Sorbet

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

2 tablespoons agave syrup

Juice of ½ lime

350g watermelon, chopped

## TOOLS NEEDED

Small Bowl

Whisk

## DIRECTIONS

1. In a small bowl whisk together the agave syrup with the lime juice.
2. Place watermelon pieces into tub, up to but not beyond the MAX FILL line. Pour agave and lime juice over watermelon.
3. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select SORBET.
6. Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.

RE-SPIN: Use if crumbly for a creamier result, if not adding mix-ins.

TIP: Taste your watermelon when chopping and adjust the amount of agave as necessary: less ripe watermelon may need more sweetener.



# Lemon Sorbet

DAIRY-FREE GLUTEN-FREE NUT-FREE VEGAN

Sorbet

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

100g caster sugar

1 tablespoon golden syrup

210ml hot water, 60-70°C

100ml lemon juice

## TOOLS NEEDED

Large bowl

Whisk

## DIRECTIONS

1. In a large bowl, whisk together sugar, golden syrup and warm water until sugar is dissolved. Add lemon juice and whisk until fully combined.
2. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select SORBET.
5. Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.

RE-SPIN: Use if crumbly for a creamier result, if not adding mix-ins.

# Dark Chocolate Sorbet

DAIRY-FREE GLUTEN-FREE NUT-FREE VEGAN

Sorbet

FREEZE TIME 24 HOURS

**PREP:** 15 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

450ml water
120g caster sugar
45g cocoa powder
120g dark chocolate, chopped

## TOOLS NEEDED

Small Saucepan
Medium Bowl
Whisk

## DIRECTIONS

1. Place water, sugar and cocoa powder into a small saucepan, heat until just simmering, whisk until fully combined and sugar is dissolved.
2. Place chopped chocolate in a medium bowl, pour hot mixture over the chocolate and stir. Cool.
3. Pour cooled base into an empty tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select SORBET.
6. Once processing is complete, add mix-ins or remove sorbet and serve immediately.

RE-SPIN

Use if crumbly for a creamier result, if not adding mix-ins.



# Strawberry and Banana Smoothie Bowl

GLUTEN-FREE

Smoothie Bowl

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

120g strawberries, cut into thin slices
75g ripe peeled bananas, cut into ½cm slices
150ml yogurt
100ml whole milk

**TOPPINGS (optional)**

Banana chips
Strawberry slices
Toasted almond flakes

## DIRECTIONS

1. Fill an empty tub with fruit in order of ingredients.
2. Cover fruit with yogurt and milk. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select SMOOTHIE BOWL. When finished, your smoothie bowl will have a thick, spoonable consistency.
5. Once processing is complete, transfer the processed base to a bowl and decorate with desired toppings.

# Tropical Smoothie Bowl

GLUTEN-FREE

Smoothie Bowl

FREEZE TIME 24 HOURS

**PREP:** 5 MINUTES
**MAKES:** 4 SERVINGS
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

100g melon chunks

100g pineapple chunks

150ml tropical flavoured yogurt

100ml whole milk

**TOPPINGS (optional)**

Pineapple slices

Mango slices

Toasted coconut flakes

## DIRECTIONS

1. Fill an empty tub with fruit in order of ingredients.
2. Cover fruit with yogurt and milk. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select SMOOTHIE BOWL. When finished, your smoothie bowl will have a thick, spoonable consistency.
5. Once processing is complete, transfer the processed base to a bowl and decorate with desired toppings.

# No-prep inspiration chart

Transform ordinary items from your cupboard or fridge into extraordinary delights.

| INGREDIENTS | RECIPE TYPE | PROCESS | | PROGRAM |
|---|---|---|---|---|
| 400g canned pineapple | Sorbet | Fill tub with fruit and juice from can | Cover with lid and freeze for 24 hours | SORBET |
| 400g canned mango | Sorbet | Fill tub with fruit and juice from can | | SORBET |
| 400g canned peaches | Sorbet | Fill tub with fruit and juice from can | | SORBET |
| 400g canned pears | Sorbet | Fill tub with fruit and juice from can | | SORBET |
| 400g canned mandarin oranges | Sorbet | Fill tub with fruit and juice from can | | SORBET |
| Bottled smoothies | Smoothie Bowl | Fill tub no higher than MAX FILL line. Don't worry if it doesn't reach the line, there is no minimum fill | | SMOOTHIE BOWL |
| Shop bought bottled milk shakes (any flavour) | Ice cream | | | ICE CREAM |
| Whole milk store bought chocolate milk | Ice cream | | | ICE CREAM |
| Bottled protein drinks | Light Ice Cream | | | LIGHT ICE CREAM |
| Bottled latte/pre-prepared iced coffee | Sorbet | | | SORBET |
| Canned mango puree | Sorbet | | | SORBET |

**TEXTURE TIP:** Customise your treat. Use the RE-SPIN button to make your treat softer and creamier.

NINJA®

# ICE CREAM MAKER

NC300UK_IG_MP_210630_Mv1

© 2021 SharkNinja Operating LLC
NINJA is a registered trademark of SharkNinja Operating LLC.