

Soft n Serve Recipe Book

Soft Ice Cream & Cold Drinks Maker



Soft Ice Cream



Slushie



Frozen Drink



*Soft
n
Serve*

Rohnsen
R-5650

Soft n Serve – Self Cooling. Instant Results.

No Freezer, No waiting



Contents for Recipes

Soft Ice Cream 03

Milkshake 12

Slushie 13

Spiked Slushie (Mocktails & Cocktails) 16



Matcha soft ice cream

INGREDIENTS FOR 2 SERVES

3 egg yolks
230ml whole milk
275ml cream
70g white light cream
8g matcha powder
Gear level: LE:03-LE:04

INGREDIENTS FOR 3 SERVES

4 egg yolks
270ml whole milk
320ml light cream
80g white sugar
10g matcha powder
Gear level: LE:04-LE:06

STEPS

- ① Heat the milk to about 60 °C.
- ② Beat the egg yolks and sugar until the sugar is dissolved.
- ③ Add the beaten egg yolks with sugar into the hot milk. While heating the milk, add the egg yolks and stir evenly. Then turn down the heat and cook until it is slightly boiling; let the cooked egg and milk mixture cool to about 5°C.
- ④ Whip the cream until it becomes thick (like milk).
- ⑤ Then pour the cooled egg milk, whipped cream and matcha powder into a blender and mix well (matcha powder It is difficult to dissolve in the slurry and needs to be mixed with a machine).
- ⑥ Pour the evenly mixed stock solution into the mixing bucket.
- ⑦ Press the menu button and select the "SOFT ICE CREAM" function. The program will start from the default gear. The screen will display "LE:04". ✖ If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed.
- ⑧ When the ice cream reaches the preset level, the screen automatically displays "COOL", the machine beeps 3 times, and then the machine Enter the keep cold state, Pull the handle to squeeze out the soft ice cream and enjoy it immediately.



Classic soft ice cream

INGREDIENTS FOR 2 SERVES

280ml whole milk
280 ml light cream
90g white sugar
Gear level: LE:03-LE:04

STEPS

- ① Mix whole milk, cream and white sugar evenly and pour into the mixing bucket.
- ② Press the menu button and select the "SOFT ICE CREAM" function. The program will start from the default gear, The screen will display "LE:04. If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed.
- ③ When the soft ice cream reaches the preset level, the screen automatically displays "COOL", the machine beeps 3 times, and then the machine Enter the keep cold state, pull the handle to squeeze out the soft ice cream and enjoy it immediately.

VEGAN

For a vegan version: swap the milk with almond or other plant-based milk and the light cream with a plant-based one. For every 100g sugar add 75g agave syrup.



Vanilla soft ice cream

INGREDIENTS FOR 2 SERVES

520ml whole milk
105ml light cream
90g white sugar
10ml vanilla extract
Gear level: LE:03-LE:04

STEPS

- ① Mix whole milk, cream, sugar and vanilla extract evenly and pour into a mixing bucket.
- ② Press the menu button and select the "SOFT ICE CREAM" function. The program will start from the default gear, The screen will display "LE:04. If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed.
- ③ When the soft ice cream reaches the preset level, the screen automatically displays "COOL", the machine beeps 3 times, and then the machine Enter the keep cold state, pull the handle to squeeze out the soft ice cream and enjoy it immediately.

INGREDIENTS FOR 3 SERVES

600 ml whole milk
120 ml light cream
100g white sugar
15ml vanilla extract
Gear level: LE:04-LE:06

VEGAN

For a vegan version: swap the milk with almond or other plant-based milk and the light cream with a plant-based one. For every 100g sugar add 75g agave syrup.



Strawberry soft ice cream

INGREDIENTS FOR 2 SERVES

130g fresh strawberry puree
215ml whole milk
290ml light cream
55g white sugar
Gear level: LE:03-LE:04

INGREDIENTS FOR 3 SERVES

150g fresh strawberry puree
250ml whole milk
340 ml light cream
60g white sugar
Gear level: LE:04-LE:06

STEPS

- ① Mix fresh strawberry puree (use a blender to turn it into puree), whole milk, cream and white sugar evenly and pour into a mixing bucket.
- ② Press the menu button and select the "SOFT ICE CREAM" function.
- ③ When the soft ice cream reaches the preset level, the screen automatically displays "COOL", the machine beeps 3 times, and then the machine Enter the keep cold state, pull the handle to squeeze out the soft ice cream and enjoy it immediately.

VEGAN

For a vegan version: swap the milk with almond or other plant-based milk and the light cream with a plant-based one. For every 100g sugar add 75g agave syrup.



Hazelnut soft ice cream

INGREDIENTS FOR 3 SERVES

325ml whole milk
325ml light cream
100g white sugar
60gr hazelnut spread
Gear level: LE:04-LE:06

STEPS

- ① Mix whole milk, cream, hazelnut spread, white sugar evenly and pour into the mixing bucket
- ② Press the menu button and select the "SOFT ICE CREAM" function. The program will start from the default gear, The screen will display "LE:04". If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed.
- ③ When the soft ice cream reaches the preset level, the screen automatically displays "COOL", the machine beeps 3 times, and then the machine enters the keep cold state, pull the handle to squeeze out the soft ice cream and enjoy it immediately.

VEGAN

For a vegan version: swap the milk with almond or other plant-based milk and the light cream with a plant-based one. For every 100g sugar add 75g agave syrup.



Pistachio soft ice cream

INGREDIENTS FOR 3 SERVES

325ml whole milk
325ml light cream
100g white sugar
60gr pistachio spread
Gear level: LE:04-LE:06

STEPS

- 1 Mix whole milk, cream, pistachio spread, white sugar evenly and pour into the mixing bucket.
- 2 Press the menu button and select the "SOFT ICE CREAM" function.
The program will start with the default gear; The screen will display "LE:04". If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed.
- 3 When the soft ice cream reaches the preset level, the screen automatically displays "COOL", the machine beeps 3 times, and then the machine Enter the keep cold state, pull the handle to squeeze out the soft ice cream and enjoy it immediately.

VEGAN

For a vegan version: swap the milk with almond or other plant-based milk and the light cream with a plant-based one. For every 100g sugar add 75g agave syrup.



Frozen Yogurt

INGREDIENTS FOR 3 SERVES

450g Greek yogurt 2%
40ml heavy cream
60ml whole milk
70-80g white sugar
10ml vanilla extract
Gear level: LE:04

STEPS

- 1 Mix Greek yogurt, whole milk (or whole cream & whole milk), sugar and vanilla extract evenly and pour into a mixing bucket.
- 2 Press the menu button and select the "SOFT ICE CREAM" function. The program will start from the default gear. The screen will display "LE:04". If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed.
- 3 When the soft ice cream reaches the preset level, the screen automatically displays "COOL", the machine beeps 3 times, and then the machine Enter the keep cold state, pull the handle to squeeze out the soft ice cream and enjoy it immediately.



Honey Frozen yogurt

INGREDIENTS FOR 3 SERVES

480 ml Greek yogurt 2%
240 ml heavy cream
120 ml honey
2 teaspoons vanilla extract
1/2 teaspoon kosher salt
Gear level: LE:04

STEPS

- ① In a medium mixing bowl whisk together all the ingredients until evenly combined.
- ② Pour the mixture into the Soft n Serve mixing bowl and cover with the mixing bowl cover.
Select the Soft Ice Cream Mode and choose level 3. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
- ③ Serve immediately or transfer to an airtight freezer safe container and place in the freezer to store.



High protein soft ice-cream

INGREDIENTS FOR 3 SERVES Without sugar

200ml whole milk 2%
60ml heavy cream
220g Greek yogurt 2%
2 scoops whey protein (60g)
40ml agave syrup
1 tsp vanilla extract
Gear level: LE:04 – LE:06

INGREDIENTS FOR 3 SERVES With sugar

200ml whole milk 2%
60ml heavy cream
220g Greek yogurt 2%
2 scoops whey protein (60g)
70-80g white sugar
1 tsp vanilla extract
Gear level: LE:04 – LE:06

STEPS

- ① Mix all the ingredients in a bowl and pour into a mixing bucket.
- ② Press the menu button and select the "SOFT ICE CREAM" function. The program will start from the default gear. The screen will display "LE:04". If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed.
- ③ When the soft ice cream reaches the preset level, the screen automatically displays "COOL", the machine beeps 3 times, and then the machine Enter the keep cold state, pull the handle to squeeze out the soft ice cream and enjoy it immediately.

TIP

Use a scoop of whey protein in any flavor you prefer to customize the soft ice cream according to your personal taste and preferences.



Chocolate Milkshake

INGREDIENTS FOR 4 to 6 SERVES

640ml milk
240ml heavy cream
120ml chocolate syrup
3 tablespoons simply syrup or light agave
1 teaspoon vanilla extract
Gear level: LE:03

STEPS

- ① In a medium mixing bowl whisk together all the ingredients until evenly combined.
- ② Pour the mixture into the Soft n Serv mixing bowl and cover with the mixing bowl cover.
- ③ Select "MILKSHAKE" function and choose level 3. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
- ④ Serve immediately in a chilled glass.

TIP *This recipe works great with strawberry syrup or caramel syrup too!*



Coke Slushie

INGREDIENTS FOR 2 SERVES

650 ml Coke
Gear Level: LE:02

INGREDIENTS FOR 3 SERVES

1000 ml Coke
Gear Level: LE:04-LE:05

INGREDIENTS FOR 4 SERVES

1200 ml Coke
Gear Level: LE:06-LE:07

STEPS

- ① Pour Cola-type drink into the mixing bucket.
- ② Press the menu key and select the "SLUSH-IE" function. The program will start from the default gear.

At this time, the screen displays "LE:04" and the gear level can be adjusted according to the serving size required.

If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed.

- ③ When the slushie reaches the preset level, the screen automatically displays "COOL" and the machine emits 3 beeps, then enter the keep cool state. At this time, pull the handle to dispense the slushie and enjoy it immediately.

TIP

You can try orange juice, grape juice or apple juice instead of coke, to create a healthier slushie.



Mango Slushie

INGREDIENTS FOR 2 SERVES

175g mango puree
220ml whole milk
220ml water
50g white sugar
Gear level: LE:03

INGREDIENTS FOR 3 SERVES

250g mango puree
310ml whole milk
310ml water
75g white sugar
Gear level: LE:04-LE:05

INGREDIENTS FOR 4 SERVES

300g mango puree
375ml whole milk
375ml water
90g white sugar
Gear level: LE:06-LE:07

STEPS

- ① Mix mango puree (use a blender to turn it into puree), milk, water and sugar evenly and pour into a mixing bucket.
- ② Press the menu button and select the "SLUSHIE" function. The program will start from the default gear. The screen will display "LE:04" and you can adjust the gear according to the serving size required. If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed.
- ③ When the slushie reaches the preset level, the screen automatically displays "COOL", the machine beeps 3 times, and then the machine Enter the keep cold state, pull the handle to squeeze out the slushie and enjoy it immediately.



Watermelon Slushie

INGREDIENTS FOR 2 SERVES

325ml freshly squeezed watermelon juice
260ml water
50g white sugar
Gear level: LE:03

INGREDIENTS FOR 3 SERVES

500ml freshly squeezed watermelon juice
400ml water
80g white sugar
Gear level: LE:04-LE:05

INGREDIENTS FOR 4 SERVES

600ml freshly squeezed watermelon juice
480ml water
95g white sugar
Gear level: LE:06-LE:07

STEPS

- ① Mix watermelon juice, water and white sugar evenly and pour into a mixing bucket.
- ② Press the menu button and select the "SLUSHIE" function. The program will start from the default gear. The screen will display "LE:04" and you can adjust the gear according to the serving size required. If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed.
- ③ When the slushie reaches the preset level, the screen automatically displays "COOL", the machine beeps 3 times, and then the machine enters the keep cold state, pull the handle to squeeze out the slushie and enjoy it immediately.



Frozen Pre-mixed Cocktail

INGREDIENTS FOR 2 SERVES

650ml pre-mixed Cocktail
Gear level: LE:03-LE:04

INGREDIENTS FOR 3 SERVES

1000ml pre-mixed cocktail
Gear level: LE:05-LE:06

INGREDIENTS FOR 4 SERVES

1200ml pre-mixed cocktail
Gear level: LE:07-LE:08

STEPS

- ① Pour the pre-mixed cocktail into the mixing bucket.
- ② Press the menu button and select the "SPIKED SLUSHIE" function. The program will start from the default gear.
The screen will display "LE:04" and you can adjust the gear level according to the serving size required.
If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed.
- ③ When the spiked slushie reaches the preset level, the screen automatically displays "COOL" and the machine beeps three times and then the machine enters the keep cold. pull the handle to squeeze out the spiked slushie and enjoy it immediately.



Frozen Mojito

INGREDIENTS FOR 4 to 6 SERVES

For the mint simple syrup:

10–15gr fresh mint leaves

240ml water

200gr sugar

For the frozen mojito:

480 ml water

360 ml lime juice, freshly squeezed preferred

240 ml mint simple syrup (from recipe above)

180 ml white rum fresh mint leaves, for garnish

lime wedges or slices, for garnish

Gear level: LE:04

STEPS

- ① Lightly bruise the mint leaves by squeezing them firmly in your hand. Heat the mint leaves, water and sugar in a small saucepan on the stovetop over medium heat. Cook, stirring occasionally, until the sugar is fully dissolved. Remove from the heat and allow to cool to room temperature, about 15 minutes. Remove the mint leaves and discard. (For extra mint flavor, feel free to use more mint, and allow it to sit longer to cool before discarding the leaves).
- ② In a medium mixing bowl or large pitcher, stir the mint simple syrup with the water, lime juice, and rum until evenly combined then pour into the Soft n Serve mixing bowl.
- ③ Select the Spiked Slushie Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
- ④ Serve in a chilled glass, garnished with a few fresh mint leaves and a lime wedge or slice.



Frozen Margarita Cocktail

INGREDIENTS FOR 2 SERVES

305ml Strawberry Juice Concentrate

205ml water

120ml tequila

30ml Arabic syrup

Gear level: LE:03-LE:04

INGREDIENTS FOR 4 SERVES

480ml Strawberry Juice Concentrate

325ml water

160ml tequila

50ml Arabic syrup

Gear level: LE:06-LE:07

INGREDIENTS FOR 3 SERVES

400ml Strawberry Juice Concentrate

270ml water

135ml tequila

40ml Arabic syrup

Gear level: LE:04-LE:05

STEPS

- ① Pour the evenly stirred tequila mixture into the mixing bucket.
- ② Press the menu button and select the "SPIKED SLUSHIE" function. The program will start with the default gear, and the screen will display "LE:04". If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed. Select "MILKSHAKE" function and choose level 3. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
- ③ When the spiked slushie reaches the preset level, the screen automatically displays "COOL", the machine emits 3 beeps, and then the machine enters the cold keeping state. Pull the handle to squeeze out the spiked slushie and enjoy it immediately.



Frozen Daiquiri Cocktail

INGREDIENTS FOR 2 SERVES

305ml Strawberry Juice Concentrate
205ml water
120ml rum
30ml Arabic syrup
Gear level: LE:03-LE:04

INGREDIENTS FOR 3 SERVES

400ml Strawberry Juice Concentrate
270ml water
135ml rum
40ml Arabic syrup
Gear level: LE:04-LE:05

INGREDIENTS FOR 4 SERVES

480ml Strawberry Juice Concentrate
325ml water
160ml rum
50ml Arabic syrup
Gear level: LE:06-LE:07

STEPS

- ① Pour the evenly stirred rum mixture into the mixing bucket.
- ② Press the menu button and select the "SPIKED SLUSHIE" function. The program will start from the default gear, and the screen will display "LE:04". If you need to adjust the taste of the finished food, you can rotate the knob to select the gear as needed.
- ③ When the spiked slushie reaches the preset level, the screen automatically displays "COOL", the machine beeps 3 times, and then the machine enters.

Keep cold, pull the handle to squeeze out the spiked slushie and enjoy it immediately .



Frozen Paloma Mocktail

INGREDIENTS FOR 4 to 6 SERVES

480ml freshly squeezed pink grapefruit juice (from 3 to 4 grapefruits)
480ml water
80ml lime juice, freshly squeezed preferred
85gr honey or light agave syrup – lime wedges or slices, for garnish
Gear level: LE:04

STEPS

- ① In a medium mixing bowl stir or whisk together all the ingredients until evenly combined.
- ② Pour the mixture into the Soft n Serve mixing bowl and cover with the mixing bowl cover.
- ③ Select the Slushie Mode and choose level 4. Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
- ④ Serve in a chilled glass, garnished with a lime wedge or slice.

TIP

While the honey and agave give the mocktail a great depth of flavor, if you want to highlight the citrus more, substitute simple syrup instead!



Frozen Pina Colada Mocktail

INGREDIENTS FOR 4 to 6 SERVES

400ml can full fat coconut milk, well shaken
360ml pineapple juice
240ml water
80ml lime juice, freshly squeezed preferred
3 tablespoons light agave syrup – fresh pineapple spears or wedges, for garnish
Gear level: LE:04

STEPS

- ① In a medium mixing bowl, whisk the coconut milk until fully smooth with no lumps remaining. Stir or whisk together all the remaining ingredients with the coconut milk until evenly combined.
- ② Pour the mixture into the Soft n Serve mixing bowl.
- ③ Select the Slushie Mode and choose level 4.
- ④ Churn until the Frost switches to Cool and beeps, or until your preferred texture is reached.
- ⑤ Serve in a chilled glass, garnished with a pineapple spear or wedge.

TIP

This recipe can easily be made into a version of alcohol by simply mixing in an ounce or two of rum per glass before serving!

HELPFUL TIPS

Min & Max

Minimum input for slushies, soft ice cream, cold drinks, milkshakes: 650ml

Maximum input for slushies: 1200ml

Maximum input for soft ice cream: 750ml

Maximum input for cold drinks: 1600ml

Rohnson

Soft n Serve



Do not add hot ingredients, ice, or solid ingredients like fruit, ice cream, or frozen fruit.



All ingredients must contain at least 6% sugar. If the sugar is below 6% syrup can be added or the gear can be lowered. Using ingredients without sugar or with sugar below 6% can damage the machine.



When using SPIKED SLUSHIE program, all premade inputs must contain 2,8% to 16% alcohol.



For optimal results, please cool the liquid ingredients to 15-20C before use, and then add them to the device.



For your ideal texture, use the Temperature Level Control setting to adjust.



If the finished product cannot be extruded by pulling the handle, you may appropriately add some stock solution. If the screen displays "EEE", stop the machine for 5-10 minutes, restart the machine, select the extrusion function, and then extrude the finished product.



To ensure the best taste, the machine is set to keep the product cold for 2 hours by default. If it has not been consumed within these 2 hours, it is recommended to extrude all the contents into a container and store them in the fridge.



When extruding ice cream, using the extrusion function can make the process faster and more thorough.



After extended cold storage, the taste of ice cream and milkshake may deteriorate, resulting in accumulation and residue. It is recommended to consume them or squeeze out the remaining product within half an hour of cold storage to maintain the best taste.



For all the suggested recipes firstly mix all the ingredients in a mixing bucket and then add the mixture into Soft n Serve mixing bowl.



Soft
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Serve