

# 100+

## Ice Cream&Drinks Recipes

Ice cream Maker



Ice Cream



Light Ice Cream



Gelato



Sorbet



Italian Ice



Milk Shake



Frozen Yogurt



Slushie



Frozen Drink



R-5655

*Rohnson*

**Velvet  
Crème**





Strawberry Ice Cream



Pineapple Sorbet



Vanilla Bean Gelato



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Strawberry Milkshake



# Freeze and then whizz to go



## Adjust your freezer's temp

To achieve optimal results, it is recommended to maintain your freezer temperature within the range of  $-12^{\circ}\text{C}$  and  $-22^{\circ}$ , as the Pint requires the ingredients to be frozen to a certain level before processing. If your freezer temperature falls within this range, your pint is likely to attain the appropriate temperature needed for processing.



## Place the pint on a level surface

To achieve the best results, it is recommended that you do not process a pint if the ingredients have been frozen at an angle or scooped out and refrozen unevenly. In case a pint is frozen unevenly, it should be melted, whisked, and then re-frozen on a level surface before processing.



## Freeze for 24 hours

Before processing, the Pint should be allowed to reach an even colder temperature than simply being frozen.



## Upright freezers work best

It is recommended not to use a chest freezer as it may reach excessively low temperatures.

## Tips for the **creamiest** results

### Pre-frozen ingredients taste sweeter

Concerned that your base mixture may be overly sweet? Rest assured, the sweetness will be less pronounced once you freeze and process it into a frozen treat.

### What to do about leftovers

#### **For SCOOPABLES**

If you have leftovers in your DESSERT STATION Pint, flatten the top before refreezing. If it becomes too hard, process it again. If it's soft, simply scoop and enjoy.

#### **For DRINKABLES**

When re-processing DRINKABLE outputs such as Cofeiccino, Slushi, Frozen Drink, or Milkshake, you will need to add a pour-in liquid to the top of the frozen base before starting the re-processing.

#### **NOTE**

If your frozen treat includes mix-ins, processing it again will result in the mix-ins being further crushed, which can create a new flavor experience.

### Making an ice bath

For recipes that require cooking the base, it is recommended to use an ice bath to quickly cool the base before freezing. To prepare an ice bath, fill a large bowl with ice and water, then place your Pint in the ice water. Once the base has cooled below  $4^{\circ}\text{C}$ , transfer the Pint to the freezer for further freezing.

# General ingredient substitutes

Whether you're dairy-free, vegan, or following a low-carb diet, you can still enjoy tasty frozen treats that align with your lifestyle. To ensure success, be sure to measure your ingredients carefully, follow instructions closely, and use the following tips when making substitutions.

## MAKE IT DAIRY-FREE



### Dairy Substitutes

MILK → Unsweetened oat milk

HEAVY CREAM → Unsweetened coconut cream

CREAM CHEESE → Vegan cream cheese

NOTE

Make sure to use unsweetened substitutes and to whisk coconut cream by itself as the first step.

## MAKE IT LITE



### Sugar Substitutes

For recipe specific substitutes, please refer to the recipes in the following pages.

LIGHT CREAM SYRUP → Raw agave nectar

NOTE

If using sugar substitutes, use the LIGHT ICE CREAM program to process.

# Mix-ins



## Hard mix-ins

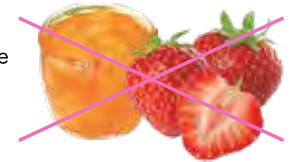
Mix-ins such as hard candies, nuts, and chocolate chunks will not be broken down during the MIX-IN program, and will remain intact. To ensure the best results, we recommend using mini chocolate chips and candies, or pre-chopped mix-ins.

## Soft mix-ins

Soft mix-ins like cereal, cookies, and frozen fruit will be broken down into smaller pieces during the MIX-IN program. To ensure larger pieces, we recommend using bigger pieces of soft ingredients.

## For ICE CREAMS & GELATO Only

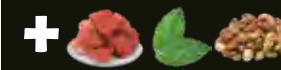
Adding fresh fruit, sauces, and spreads as mix-ins may not yield the desired result as they can water down the treat. Nut butters and chocolate hazelnut spreads also do not mix well. **It is better to use frozen fruit or toppings like chocolate or caramel shells instead.**



# Customize ice cream & gelato with extracts & mix-ins

## 1. Make a base

Begin by creating a base using any of the recipes provided in this inspiration guide which includes options for dairy-free and low-calories bases.



To create a wide range of flavors, you can replace the vanilla extract with 1 tsp of fruit, herb or nut extract.

## 2. Freeze



After covering the pint with a lid, freeze it for 24 hours. It is a good idea to have multiple prepared pints in your freezers so you can easily process them with the machine whenever you want.

## 3. Process

Select TOP, BOTTOM or FULL, then select the program that matches your base to begin processing.

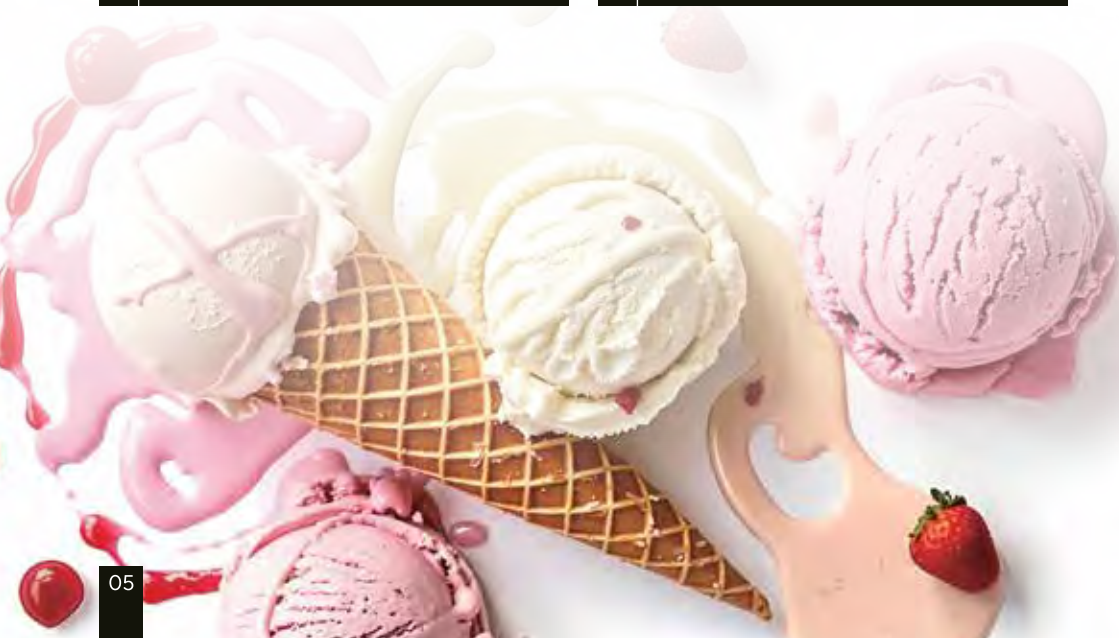
## 4. Add MIX-INS

Using a spoon, create a hole that is 1 1/2 inches wide and reaches the bottom of the pint. Then, add your desired mix-ins to the hole in the pint.

## 5. Process

Press MIX-IN program.

**+MIX-IN**



# Let's make a Drink



## Step 1 Freeze

To prepare drinkable frozen treats, fill the base of the Pint up to the DRINKABLE MAX FILL (FREEZE) line, then place it in the freezer for 24 hours.

To achieve optimal results with base recipes using powdered mixes, it is recommended to heat the liquid before adding the powder. Stir the mixture until the powder is completely dissolved, then allow it to cool before freezing.

## Step 2 Pour-In

To achieve the desired sippable texture for DRINKABLE programs, it is important to add the liquid to the Pint before processing. This ensures that the frozen drink will have the ideal consistency for enjoyable sipping.

After taking out your base from the freezer, you can enhance it by adding your preferred pour-in ingredient until it reaches the MAX FILL line. Once added, proceed to process the mixture using the appropriate drinkable program for optimal results.

## Step 3 Process

Once the pour-in has been added, it's time to begin the processing. If the base is extremely cold, it might require multiple processing cycles to achieve the desired texture. For those who prefer thinner frozen drinks, we suggest allowing the base to warm up for a few minutes before initiating the processing phase.

To achieve a thinner consistency for your frozen drink after processing, you can add an additional 2–4 tablespoons of your preferred pour-in. Once added, select the "RE-SPIN" option to incorporate the extra liquid and adjust the texture according to your preference.

# Have drinkable leftovers? No problem.

Leftover Frozen Drink or Slushi? No worries. Freeze the Pint. To process the leftovers, add 1/2–3/4 cup of your preferred pour-in, then select the matching program for your base. Enjoy your refreshed treat!



Add desired pour-in for:  
**Frozen Drink  
Slushi &  
Coffeiccino**

### NOTE

Please avoid using the RE-SPIN program with leftovers. It is not recommended for processing already prepared frozen drinks or treats.







# Raspberry White Truffle Ice Cream

PREP: 8 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

## INGREDIENTS

- 10g cream cheese (room temperature)
- 60g sugar
- 10g raspberry preserves
- 120g heavy whipping cream
- 110g milk
- 35g raspberries (cut in half)
- Mix-ins:(optional)
- 35g raspberries (cut in half)
- 3 white chocolate truffles (cut in quarters)

## TOOLS NEEDED

- A mixing bowl 
- A silicone spatula 
- A whisk 
- A spoon 

## STEPS

- ① In a large mixing bowl, combine the cream cheese, sugar, and raspberry preserves. Using a whisk, blend all ingredients until they are thoroughly mixed and the sugar begins to dissolve.
- ② Combine the heavy whipping cream and milk in a mixing bowl. Whisk until all of the ingredients are thoroughly blended. Because the raspberry preserves mixture is fairly thick, this may take 2 minutes.
- ③ Half of the raspberries, cut in half, should be added. Depending on the size, this should yield 6 to 8 raspberries.
- ④ Once all ingredients have been added (except the mix-ins), pour the mixture into an empty pint container. Cover with the lid and place it in the freezer for 16–24 hours.
- ⑤ After freezing, remove the pint from the freezer. Take off the lid.
- ⑥ Install the paddle onto the outer bowl lid. Place the pint into the outer bowl, secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ⑦ Select FULL mode then select the ICE CREAM mode. Press Start and let the machine complete the cycle.
- ⑧ After processing, remove the outer bowl and take out the pint.
- ⑨ Make a hole in the center of the ice cream with a spoon that runs from top to bottom. The mix-ins will be placed in this hole. Add the raspberries and white chocolate truffles to the mix. Make sure the raspberries are cut in half, and the truffles are sliced into quarters. Because these mix-ins will not be broken down into smaller bits during the mixing process, you'll want to make sure they're in little chunks.
- ⑩ Place the outer bowl with the Pint back into the machine and lock it into place. Choose the MIX-IN mode.
- ⑪ Once completed the MIX-IN cycle, remove the outer bowl from the machine.
- ⑫ Your ice cream is ready to eat! Enjoy!

## NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Blackberry Ice Cream

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

170g fresh blackberries    80ml whole milk  
70g white sugar            1 teaspoon vanilla extract  
½ teaspoon lemon zest  
240g heavy cream

### TOOLS NEEDED

Whisk   
Two Large Bowls   
Fine-mesh strainer 

### STEPS

- ① Puree the blackberries, sugar, milk, and lemon zest in a blender.
- ② Strain the seeds through a fine-mesh sieve and transfer the puree to a large bowl.
- ③ In another large bowl, combine the cream and vanilla extract. Mix for about 30 seconds or until the mixture is whipped. Add this to the puree and mix well.
- ④ Pour the mixture into an empty pint container, cover the pint with storage lid and freeze for 24 hours.
- ⑤ After 24 hours, remove the pint from the freezer and take off the lid. Install the paddle onto the outer bowl lid.
- ⑥ Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ⑦ Select the ICE CREAM button.
- ⑧ After processing, you use a spoon or a spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Red Dragon Fruit Ice Cream

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

200g red dragon fruit flesh  
30g white sugar  
150g whipping cream

### TOOLS NEEDED

A silicone spatula   
A spoon   
A blender 

### STEPS

- ① Add all ingredients to a high speed blender. Mix well until smooth.
- ② Pour the blended mixture into an empty pint container, cover with the lid, and freeze for 16–24 hours.
- ③ After freezing, remove the pint from the freezer. Take off the lid.
- ④ Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ⑤ Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine
- ⑥ complete the cycle. The ice cream should be smooth. If it's not, you can run RE-SPIN mode once.
- ⑦ After processing, remove the outer bowl and take out the pint. Your ice cream is ready to eat! Enjoy!

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Cherry Ice Cream

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

150g cherries  
160g heavy cream  
150g sweetened condensed milk

### TOOLS NEEDED

Whisk   
A Large Bowl 

### STEPS

- 1 Remove the pits from 150g cherries, then puree the cherries in a blender.
- 2 In a large bowl, whip 160g heavy cream until medium-firm peaks form.
- 3 Gently fold the cherry purée and 150g sweetened condensed milk into the whipped cream. Stir until fully combined and smooth.
- 4 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 24 hours.
- 5 After 24 hours, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 6 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.





## Chia Seed Ice Cream

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

60g milk  
30g honey  
140g Greek yogurt  
20g chia seeds

### TOOLS NEEDED

A Large Bowl   
Silicone Spatula 

### STEPS

- 1 In a large bowl, combine 60g milk, 30g honey, 140g Greek yogurt, and 20g chia seeds. Stir until the mixture is completely smooth and well combined.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 24 hours.
- 3 After 24 hours, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 4 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Select the ICE CREAM mode.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.





## Coconut Ice Cream

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

230g full-fat unsweetened coconut milk  
10g coconut, shredded  
30g whipped cream  
70g granulated sugar

### TOOLS NEEDED

Saucepan   
Wooden Spoon 

### STEPS

- 1 In a small saucepan, add 230g full-fat coconut milk, 10g shredded coconut, 30g whipped cream, and 70g granulated sugar. Simmer over low heat for about 10 minutes, stirring occasionally until the sugar is dissolved.
- 2 Remove from heat and allow the mixture to cool.
- 3 Once cooled, pour the mixture into a blender and blend until completely smooth.
- 4 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 24 hours.
- 5 After 24 hours, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 6 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 7 Select the ICE CREAM mode.
- 8 After processing, you use a spoon or a spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.







## Fruit Carrot Ice Cream

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

120g heavy cream      50g orange juice  
70g milk                90g sugar  
40g frozen carrots chunks(1 cm dice)  
50g pineapple chunks(1cm dice)

### TOOLS NEEDED

A mixing bowl   
A silicone spatula   
A whisk   
A spoon 

### STEPS

- 1 In a bowl, add the heavy cream, milk, orange juice and sugar and beat until sugar is dissolved.
- 2 In an empty pint container, place the carrots and pineapple chunks and top with milk mixture. Cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be smooth. If it's not, you can run RE-SPIN mode once.
- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving.

Serving Suggestions: Serve with the garnishing of orange zest.

### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Easy Nut-spread Ice Cream

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS



### INGREDIENTS

150g sweetened nut spread of your choice  
(pistachio, hazelnut, almond, hazelnut-chocolate, etc.)  
100ml whipping cream  
250ml whole milk  
1 tsp flavouring extract of your choice  
(pistachio, hazelnut, almond, etc.) Pinch of salt

### STEPS

- 1 In a large large bowl, add 150g sweetened nut spread, 100ml whipping cream, 250ml whole milk, 1 tsp flavoring extract, and a pinch of salt.
- 2 Stir thoroughly until the nut spread is completely dissolved and the mixture is smooth and evenly combined.
- 3 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 5 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine

### TOOLS NEEDED

A Large Bowl   
Silicone Spatula 

- and turn until the outer bowl locks into place.
- 6 Select the ICE CREAM mode.
  - 7 After processing, remove the outer bowl and take out the pint. Add Extras (such as chopped nuts or chocolate chips) , or remove ice cream from pint and serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Green Tea Ice Cream

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS



### INGREDIENTS

70g granulated sugar 250g milk  
20g cream cheese 180g heavy cream  
5g vanilla extract  
10g green tea (matcha) powder

### STEPS

- 1 Microwave 20g cream cheese for about 10 seconds until softened, then stir until smooth.
- 2 In a large bowl, add the softened cream cheese with 70g sugar, 10g matcha powder, and 5g vanilla extract and stir thoroughly.
- 3 Add 250g milk and 180g heavy cream to the mixture and stir until smooth.
- 4 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 24 hours.
- 5 After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.

### TOOLS NEEDED

A Large Bowl   
Silicone Spatula 

- 6 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 7 Select the ICE CREAM mode.
- 8 After processing, you use a spoon or a spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Mango Ice Cream

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

80g milk  
130g heavy cream,whipped  
65g mango flesh (1 cm dice)  
110g sugar

### TOOLS NEEDED

A silicone spatula   
A spoon   
A blender 

### STEPS

- 1 Mix all the ingredients in a blender over high speed until smooth.
- 2 Pour the mixture into an empty pint container, add diced mango and stir gently to distribute evenly.
- 3 Cover the pint with lid and freeze for 16–24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 6 Press the FULL button to process the entire

pint, and then select the ICE CREAM mode.Press Start and let the machine complete the cycle. The ice cream should be smooth. If it's not, you can run RE-SPIN mode once.

- 7 After processing, remove the outer bowl and take out the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Super Lemon Ice Cream

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

240g heavy whipping cream 2 egg yolks  
120g half-and-half cream 60 fresh lemon juice  
1 tbsp grated lemon zest 100g white sugar

### TOOLS NEEDED

Whisk   
Saucepan   
A Mixing Bowl 

### STEPS

- 1 In a saucepan over low heat, add 240g heavy whipping cream, 120g half-and-half cream, 100g white sugar, and 1 tbsp of grated lemon zest. Whisk gently for about 5 minutes until the sugar is completely dissolved.
- 2 In a large bowl, whisk 2 egg yolks until smooth. Slowly add a few tablespoons of the warm cream mixture into the egg yolks while whisking constantly. This tempers the eggs and prevents scrambling. Then, pour the tempered egg mixture back into the saucepan with the remaining cream.
- 3 Continue cooking over low heat for 5–10 minutes, stirring constantly, until the mixture thickens slightly and becomes frothy. Do not boil.
- 4 Remove from heat and pour the cooled mixture into a pint container and stir in 60g

fresh lemon juice. Cover the pint with lid and freeze for 24 hours.

- 5 After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 6 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 7 Select the ICE CREAM mode.
- 8 After processing, remove the outer bowl and take out the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Easy No-Cook Ice Cream

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

18g cream cheese, softened      150ml double cream  
55g caster sugar                      230ml whole milk  
Flavouring: 1 teaspoon extract of your choice or 2 tablespoons of cocoa powder  
30g extras of your choice (optional)

### TOOLS NEEDED

Whisk   
A Large Bowl   
Wooden Spoon 

### STEPS

- In a large bowl, microwave 18g cream cheese for 10 seconds or soften by stirring with a spoon. Add 55g caster sugar and chosen flavouring. Mix with a whisk or silicone spatula until the texture resembles frosting. Gradually add 150ml double cream and mix until fully incorporated and the sugar is dissolved.
- Pour the ice cream base into an empty pint container. Cover with the lid and place it in the freezer for 16–24 hours on a flat surface.
- After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place. Select the ICE CREAM mode.
- After processing, remove the outer bowl and take out the pint. If the texture is still too chunky and you're not adding any mix-ins, reassemble the pint container and process again by selecting RE-SPIN. Then it's ready to serve and enjoy.
- If adding mix-ins (such as chocolate chips, fruit pieces, etc.), use a spoon to create a 4cm-wide hole down to the bottom of the pint. Add your extras into the hole. Reassemble and select MIX-IN mode to process.
- Once complete, remove from the pint and serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.





## Easy Strawberry Ice Cream

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

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

### TOOLS NEEDED

A Large Bowl   
Fork 

### STEPS

- In a large large bowl, add 225g strawberries, 100g sugar, 1 tsp golden syrup, and 1 tsp lemon juice. Use a fork to mash the strawberries. Let the mixture sit for 10 minutes, stirring occasionally.
- Add 250ml double cream and mix until well combined.
- Pour the ice cream base into an empty pint container. Cover with the lid and place it in the freezer for 16–24 hours.
- After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Select the ICE CREAM mode.
- After processing, remove the outer bowl and take out the pint. Add EXTRAS (such as chocolate chips, fruit pieces, etc.) or remove ice cream from pint and serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Creamy Caramel Macchiato Coffee Ice Cream

PREP: 10 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS






### INGREDIENTS

180g heavy whipping cream  
120g sweetened condensed milk  
40g coffee-mate caramel macchiato flavored creamer (liquid creamer)  
1 teaspoon instant coffee granules  
Caramel syrup (for drizzling)

### STEPS

- 1 Combine all ingredients (except the caramel syrup) in a big mixing bowl of a stand mixer or a large mixing dish.
- 2 Whip the heavy cream mixture with an electric mixer until firm peaks form (to prevent massive splattering, start at a slower speed, and as the cream thickens, increase the speed). Make sure the whip cream mixture isn't overmixed or "broken."
- 3 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid.

### TOOLS NEEDED

A mixing bowl   
 A silicone spatula   
 A whisk   
 A spoon   
 A mixer or blender 

Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

- 6 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be smooth. If it's not, you can run RE-SPIN mode once.
- 7 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.



## Cappuccino Ice Cream

PREP: 8 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

160g coconut cream	200g rice milk
100g sugar, granulated	1tsp vanilla extract
20g tablespoons cappuccino coffee powder	

### STEPS

- 1 In a mixing bowl, Whisk coconut cream until smooth.
- 2 Add all the remaining ingredients and whisk until smooth.
- 3 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 6 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine

### TOOLS NEEDED

A mixing bowl   
 A silicone spatula   
 A whisk   
 A spoon 

- 7 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. Top with whipped cream. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.







## Carrot Cheesecake Ice Cream

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

110g heavy cream    30g cream cheese frosting  
80g milk    5g vanilla extract  
160g carrot juice    1/4 teaspoon ground cinnamon  
65g light brown sugar

### TOOLS NEEDED

A mixing bowl   
A silicone spatula   
A whisk   
A spoon 

### STEPS

- 1 Add all the ingredients to a mixing bowl, whisk until well combined.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine

complete the cycle. The ice cream should be smooth. If it's not, you can run RE-SPIN mode once.

- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

Serve with the topping of chopped pecans.





## Cherry-Chocolate Chunk Ice Cream

PREP: 10 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

130g frozen sweet cherries    80g milk  
45g heavy cream    5g vanilla extract  
150g sweetened condensed milk  
45g semisweet baking chocolate, broken into small chunks

### TOOLS NEEDED

Whisk   
A Mixing Bowl 

### STEPS

- 1 Whisk the heavy cream, milk, sweetened condensed milk, and vanilla extract in a mixing bowl until well combined.
- 2 Pour the ice cream mixture into an empty pint container, add the chopped cherries and chocolate chunks. Then cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire pint, and then select the ICE CREAM

mode. Press Start and let the machine complete the cycle. The ice cream should be smooth. If it's not, you can run RE-SPIN mode once.

- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Mint Ice Cream

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

120g whole milk  
70g granulated sugar  
240g heavy cream  
5g pure peppermint extract

### STEPS

- 1 In a mixing bowl, whisk sugar with milk until it dissolves completely.
- 2 Add and stir in heavy cream and pure peppermint extract till fully combined.
- 3 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl, secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 6 Press the FULL button to process the entire pint, and then select the ICE CREAM

### TOOLS NEEDED

A mixing bowl   
 A silicone spatula   
 A whisk   
 A spoon 

- mode. Press Start and let the machine complete the cycle. The ice cream should be smooth. If it's not, you can run RE-SPIN mode once.
- 7 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Orange Ice Cream

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

110g milk	150g sugar
170g heavy cream	Zest of 2 orange
80g orange juice	

### STEPS

- 1 Add all the ingredients to a mixing bowl and whisk until smooth.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl, secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be

### TOOLS NEEDED

A mixing bowl   
 A silicone spatula   
 A whisk   
 A spoon 

- smooth. If it's not, you can run RE-SPIN mode once.
- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Blood Orange Ice Cream





PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

100g milk  
150g heavy cream  
80g Blood orange juice

100g sugar  
Zest of 2 orange

### TOOLS NEEDED

A mixing bowl   
A silicone spatula   
A whisk   
A spoon 

### STEPS

- 1 Mix all the ingredients in a mixing bowl and whisk until smooth.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be

smooth. If it's not, you can run RE-SPIN mode once.

- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Blueberry Ice Cream





PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

50g fresh blueberries  
100g milk  
68g granulated sugar

3/4 teaspoon golden syrup  
3/4 teaspoon lemon juice  
160g double cream

### TOOLS NEEDED

A mixing bowl   
A silicone spatula   
A whisk   
A spoon 

### STEPS

- 1 In a large mixing bowl, add blueberries, sugar, golden syrup and lemon juice. Using a fork, mash strawberries. Allow mixture to sit for 10 minutes, stirring regularly.
- 2 Add cream and milk and mix until well combined.
- 3 Pour the ice cream base into an empty pint container. Cover with the lid and place it in the freezer for 16-24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid .
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

- 6 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be smooth. If it's not, you can run RE-SPIN mode once.
- 7 After processing, remove the outer bowl and take out the pint. Add EXTRAS (such as chocolate chips, fruit pieces, etc.) or remove ice cream from pint and serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Durian Ice Cream

PREP: 15 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS






### INGREDIENTS

135g durian puree  
70g granulated sugar  
1 teaspoon golden syrup  
1 teaspoon lemon juice  
170g double cream

### STEPS

- 1 In a large mixing bowl, add durian, sugar, golden syrup and lemon juice. Using a fork, mash durian. Allow mixture to sit for 10 minutes, stirring regularly.
- 2 Add cream and mix until well combined.
- 3 Pour the ice cream base into an empty pint container. Cover with the lid and place it in the freezer for 16–24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

### TOOLS NEEDED

A mixing bowl   
 A silicone spatula   
 A whisk   
 A spoon   
 A fork 

- 6 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be smooth. If it's not, you can run RE-SPIN mode once.
- 7 After processing, remove the outer bowl and take out the pint. Add EXTRAS (such as chocolate chips, fruit pieces, etc.) or remove ice cream from pint and serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Pear Ice Cream

PREP: 5-10 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 15 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

200g pears flesh, peeled, cored and cut into 1-inch pieces  
200g full-fat unsweetened coconut milk  
50g granulated sugar

### STEPS

- 1 In a medium saucepan, add all ingredients and stir to combine.
- 2 Place the saucepan over medium heat and bring to a boil.
- 3 Reduce the heat to low and simmer for about 10 minutes or until liquid is reduced by half. Remove from the heat and set aside to cool.
- 4 After cooling, transfer the mixture into a high-speed blender and pulse until smooth.
- 5 Transfer the mixture into an empty pint container. Cover with the lid and place it in the freezer for 16–24 hours.
- 6 After freezing, remove the pint from the freezer. Take off the lid.
- 7 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the

### TOOLS NEEDED

A saucepan   
 A silicone spatula   
 A spoon   
 A blender 

- 8 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be smooth. If it's not, you can run RE-SPIN mode once.
- 9 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.







## Coffee Ice Cream

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

180g coconut cream  
100g granulated sugar  
12g instant coffee powder  
210g milk  
5g vanilla extract

### TOOLS NEEDED

A mixing bowl   
A silicone spatula   
A whisk   
A spoon 

### STEPS

- 1 In a large mixing bowl,, add coconut cream and beat until smooth.
- 2 Add the remaining ingredients and beat sugar is dissolved.
- 3 Pour the blended mixture into an empty pint container, cover with the lid, and freeze for 16–24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 6 Press the FULL button to process the entire

pint, and then select the ICE CREAM mode.Press Start and let the machine complete the cycle. The ice cream should be smooth. If it's not, you can run RE-SPIN mode once.

- 7 After processing, remove the outer bowl and take out the pint. If the texture is still too chunky and you're not adding any mix-ins, reassemble the pint container and process again by selecting RE-SPIN. Then it's ready to serve and enjoy.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Vanilla and chocolate chip Ice Cream

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

2 each medium size egg yolk  
15g cream cheese(softy)  
40g sugar  
50g mini chocolate crispy chips  
3/4tsp vanilla extract  
110g double cream  
145g full-fat milk

### STEPS

- 1 Heat the cream cheese in the microwave for 10 seconds.
- 2 Take a blender and mix the cream cheese, sugar, vanilla extract and egg yolks evenly. Then, while stirring slowly, add the milk and double cream until fully mixed.
- 3 let the maxture in an empty ice cream bucket and cover it and freeze it for 24 hours
- 4 Take the frozen ice cream bucket out of the refrigerator, remove the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 6 Press the FULL button to process the entire pint, and then select the ICE CREAM

mode.Press Start and let the machine complete the cycle.After completion, use a spoon to dig a 4cm centimeter hole, with the opening reaching all the way to the bottom of the ice cream bucket.

- 7 Add the mini chocolate chips into the hole, then select the "Mix-in" mode and let it run. After completion, loosen the connection between the outer bowl and the machine. Remove the lid.
- 8 Serve and enjoy!

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.







## Raspberry Ice Cream

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

- 210g double cream
- 160g fresh raspberries
- 85g granulated sugar
- 1 teaspoon golden syrup
- 1 teaspoon lemon juice

### TOOLS NEEDED

- A mixing bowl 
- A fork 
- A silicone spatula 
- A spoon 

### STEPS

- ① In a large bowl, add raspberries, sugar, golden syrup and lemon juice. Using a fork, mash raspberries. Allow mixture to sit for 10 minutes, stirring regularly.
- ② Add cream and mix until well combined.
- ③ Pour the ice cream base into an empty pint container. Cover with the lid and place it in the freezer for 16–24 hours.
- ④ After freezing, remove the pint from the freezer. Take off the lid.
- ⑤ Install the paddle onto the outer bowl lid. Place the pint into the outer bowl, secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ⑥ Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be smooth. If it's not, you can run RE-SPIN mode once.
- ⑦ After processing, remove the outer bowl and take out the pint. Add EXTRAS (such as chocolate chips, fruit pieces, etc.) or remove ice cream from pint and serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Vanilla Ice Cream Milkshake

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### STEPS

- ① Add 220g of vanilla ice cream and 100ml of milk into an empty pint container.
- ② Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ③ Select the MILK SHAKE mode.
- ④ After processing, remove the outer bowl and take out the pint. Then serve immediately.

### INGREDIENTS

- 220g vanilla ice cream
- 100ml milk

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Avocado Milkshake

PREP: 2 MINUTES | FREEZE TIME: 0 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

200g avocado gelato  
120g milk

### STEPS

- 1 Add 200g of avocado gelato and 120g of milk into an empty pint container.
- 2 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 3 Select FULL mode, then select MILKSHAKE mode. Press Start and let the machine complete the cycle.
- 4 After processing, remove the outer bowl and take out the pint. Then serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Coconut Milkshake

PREP: 2 MINUTES | FREEZE TIME: 0 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

200g coconut ice cream  
120g milk

### STEPS

- 1 Add 200g of coconut ice cream and 120g of milk into an empty pint container.
- 2 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 3 Select FULL mode, then select MILKSHAKE mode. Press Start and let the machine complete the cycle.
- 4 After processing, remove the outer bowl and take out the pint. Then serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Durian Milkshake

PREP: 2 MINUTES | FREEZE TIME: 0 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

200g durian ice cream  
120g milk

### STEPS

- 1 Add 200g of durian ice cream and 120g of milk into an empty pint container.
- 2 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 3 Select FULL mode, then select MILKSHAKE mode. Press Start and let the machine complete the cycle.
- 4 After processing, remove the outer bowl and take out the pint. Then serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Grapefruit Milkshake

PREP: 2 MINUTES | FREEZE TIME: 0 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

200g grapefruit ice cream  
120g milk

### STEPS

- 1 Add 200g of grapefruit ice cream and 120g of milk into an empty pint container.
- 2 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 3 Select FULL, then select MILKSHAKE mode. Press Start and let the machine complete the cycle.
- 4 After processing, remove the outer bowl and take out the pint. Then serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Mango Milkshake

PREP: 2 MINUTES | FREEZE TIME: 0 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

200g mango ice cream  
120g milk

### STEPS

- ① Add 200g of mango ice cream and 120g of milk into an empty pint container.
- ② Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ③ Select FULL, then select MILKSHAKE mode. Press Start and let the machine complete the cycle.
- ④ After processing, remove the outer bowl and take out the pint. Then serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Orange Milkshake

PREP: 2 MINUTES | FREEZE TIME: 0 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

200g orange ice cream  
120g milk

### STEPS

- ① Add 200g of orange ice cream and 120g of milk into an empty pint container.
- ② Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ③ Select FULL, then select MILKSHAKE mode. Press Start and let the machine complete the cycle.
- ④ After processing, remove the outer bowl and take out the pint. Then serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## White Peach Milkshake

PREP: 2 MINUTES | FREEZE TIME: 0 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

200g white peach ice cream  
120g milk

### STEPS

- ① Add 200g of white peach ice cream and 120g of milk into an empty pint container.
- ② Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ③ Select FULL, then select MILKSHAKE mode. Press Start and let the machine complete the cycle.
- ④ After processing, remove the outer bowl and take out the pint. Then serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Raspberry Milkshake

PREP: 2 MINUTES | FREEZE TIME: 0 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

200g raspberry ice cream  
120g milk

### STEPS

- ① Add 200g of raspberry ice cream and 120g of milk into an empty pint container.
- ② Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ③ Select FULL, then select MILKSHAKE mode. Press Start and let the machine complete the cycle.
- ④ After processing, remove the outer bowl and take out the pint. Then serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Matcha Milkshake

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

250g matcha ice cream  
130g milk

### STEPS

- ① Add 250g of matcha ice cream and 130g of milk into an empty pint container.
- ② Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ③ Select the MILK SHAKE mode.
- ④ After processing, remove the outer bowl and take out the pint. Then serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Chocolate Milkshake

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

300g chocolate ice cream  
125ml milk

### STEPS

- ① Add 300g of chocolate ice cream and 125ml of milk into an empty pint container.
- ② Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ③ Select the MILK SHAKE mode.
- ④ After processing, remove the outer bowl and take out the pint. Then serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Strawberry Milkshake

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

200g strawberry ice cream  
120g milk

### STEPS

- ① Add 200g of strawberry ice cream and 120g of milk into an empty pint container.
- ② Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ③ Select the MILK SHAKE mode.
- ④ After processing, remove the outer bowl and take out the pint. Then serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Red Dragon Fruit Milkshake

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

200g red dragon fruit sorbet  
130g milk

### STEPS

- ① Add 200g of red dragon fruit sorbet and 130g of milk into an empty pint container.
- ② Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ③ Select the MILK SHAKE mode.
- ④ After processing, remove the outer bowl and take out the pint. Then serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Refreshing Fruit Slushie

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

220 g diced fresh fruits  
(strawberries, raspberries, blueberries, peaches, mangoes, etc.)  
70 g water 30g granulated sugar  
(optional, adjust according to the sweetness of your fruits)  
Pour-in 120g lemon-lime flavored soft drink (such as Sprite or 7-Up)

### TOOLS NEEDED

Silicone spatula   
A Mixing Bowl   
Blender 

### STEPS

- 1 If your fruits are not very sweet, you can add sugar to improve the taste. In a mixing bowl, mix the diced fruits with sugar and gently stir until they are evenly coated.
- 2 Spread the fruits in a single layer on a baking sheet lined with baking paper. Freeze for at least 2 hours, or until the fruits are completely frozen.
- 3 Put the frozen fruits into a blender or food processor and puree until smooth. Gradually add water and continue mixing until the mixture reaches a slushie-like consistency. Sweeten to taste and adjust if necessary.
- 4 Pour the fruit mixture into an empty pint container up to the FREEZE FILL LINE., cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- 5 Remove the container from the freezer and take off the lid. Add pour-in to POUR-IN line.
- 6 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 7 Press the FULL button to process the entire pint, then select the Slushi mode. Press Start and let the machine complete the cycle. The slushi should be smooth and icy. If it's too thick, you can add a splash of water and run RE-SPIN mode once.
- 8 After processing, remove the container from the machine and stir the slushie with a spoon to break up any ice chunks. Immediately pour the refreshing fruit slushie into glasses and enjoy! Garnish with fresh fruits or a mint leaf as desired.







## Pineapple Slushie

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

150g canned pineapple(dice into 1cm)  
150g canned pineapple syrup  
Pour-in 120 g lemon-lime  
flavored soft drink (such as Sprite or 7-Up)

### TOOLS NEEDED

A saucepan   
Whisk   
Fine-mesh strainer   
Thermometer 

### STEPS

- 1 Put the pineapple chunks(diced into 1cm) into a clean empty ice cream pint.
- 2 Pour in the canned pineapple syrup up to the FREEZE FILL LINE.
- 3 Cover the lid and then freeze in the refrigerator for 24 hours.
- 4 Remove the container from the freezer and take off the lid. Add pour-in to POUR-IN line.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 6 Press the FULL button to process the entire pint, then select the Slushi mode. Press Start and let the machine complete the

- 7 cycle. The slushi should be smooth and icy. If it's too thick, you can add a splash of water and run RE-SPIN mode once.
- 7 Once the cycle is complete, take the container out of the machine and stir the slushy with a spoon to break up any ice chunks. Garnish with fresh fruits or a sprig of mint, as desired. Enjoy!

### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.







## Cherry Lime Slushie

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 5 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

- 130g frozen pitted cherries
- 75g freshly squeezed lime juice (from about 2-3 limes)
- 75g water
- 30g granulated sugar (optional, adjust to taste)
- Pour-in 120g lemon-lime flavored soft drink (such as Sprite or 7-Up)

### TOOLS NEEDED

- Sauce pan 
- Silicone spatula 
- Whisk 
- Blender 

### STEPS

- 1 If you prefer a sweeter slushi or your cherries are sour, you can prepare a simple sugar solution. Combine water and sugar in a small saucepan. Heat over medium heat, stirring constantly, until the sugar is completely dissolved and the mixture slightly thickens. Remove from the heat and let it cool completely.
- 2 In a blender, Blend the frozen cherries, lemon juice, and the cooled sugar solution (if used). If no sugar solution is used, you can omit it and adjust the sweetness later with sugar.
- 3 Pour the mixture into a clean Pint up to the FREEZE FILL LINE. Seal the lid tightly and freeze for at least 16-24 hours until the base is completely solid.
- 4 Take the pint out of the freezer and remove the lid. Add pour-in to POUR-IN line.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 6 Press the FULL button to process the entire container, and then select the Slushi mode. Press Start and let the machine complete the cycle. The slushi should be smooth and icy. If it's too thick, you can add a splash of water or lemonade drink with lemon-lime flavor and run RE-SPIN mode once.
- 7 Once the cycle is complete, remove the container out of the machine and stir the slushi with a spoon to break up any ice chunks. Immediately pour the refreshing cherry lemonade slushi into glasses and enjoy! Garnish with a lemon slice or a cherry as desired.






## Classic Lemon Slushie

PREP: 4 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 5 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

- 100 g freshly squeezed lemon juice (from about 4-5 lemons)
- 150g water
- 85g caster sugar
- Pour-in 120g water or sprite

### TOOLS NEEDED

- Saucepan 
- Whisk 
- A Mixing Bowl 

### STEPS

- 1 In a small saucepan, combine water and sugar. Heat over medium heat, stirring constantly, until the sugar has completely dissolved and the mixture has slightly thickened. Remove from the heat and let cool completely.
- 2 Stir the cooled sugar syrup and freshly squeezed lemon juice well in a mixing bowl. Pour the mixture into an empty Pint container up to the FREEZE FILL LINE. cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- 3 Remove the container from the freezer and take off the lid. Add pour-in to POUR-IN line.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire container, and then select the Slushi mode. Press Start and let the machine complete the cycle. The slushi should be smooth and icy. If it's too thick, you can add a splash of water or lemonade drink with lemon-lime flavor and run RE-SPIN mode once.
- 6 After processing, remove the container from the machine and stir the slushie with a spoon to break up any ice chunks. Pour the refreshing classic lemon slushie immediately into glasses and enjoy!

**NOTE** If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Coconut Mango Slushie

PREP: 2 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

230g mango nectar  
110g coconut milk  
Pour-in 120g water or mango nectar

### TOOLS NEEDED

Whisk 

### STEPS

- Place the mango nectar and coconut milk into an empty Pint up up to the FREEZE FILL LINE.
- Stir mixture until combined. Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- Remove the container from the freezer and take off the lid. Add pour-in to the POUR-IN line.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire container, and then select the Slushi mode. Press Start and let the machine complete

- the cycle. The slushi should be smooth and icy. If it's too thick, you can add a splash of water or lemonade drink with lemon-lime flavor and run RE-SPIN mode once.
- After processing, remove the container from the machine and stir the slushie with a spoon to break up any ice chunks. Transfer the slushi to a glass and serve immediately.

NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Guava Slushie

PREP: 5-10 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

190g fresh guava pulp (peeled and deseed) 45g water  
20g freshly squeezed lime juice  
30g granulated sugar (adjust to taste, depending on the sweetness of your guava)  
Pour-in 120g lemon-lime flavored soft drink (such as Sprite or 7-Up)

### TOOLS NEEDED

Fine-mesh strainer   
Silicone Spatula   
Blender 

### STEPS

- If you are using fresh guava, halve the fruit and scoop out the flesh. If you are using frozen guava, let it thaw slightly before using. In a blender or food processor, combine the guava flesh, lime juice, sugar, and water. Blend until the mixture is smooth and creamy. If you prefer a seedless slushy, strain the mixture through a fine-mesh strainer.
- Pour the guava mixture into an empty pint container up to the FREEZE FILL LINE. cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- Remove the container from the freezer and take off the lid. Add pour-in to POUR-IN line.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire container, and then select the Slushi mode. Press Start and let the machine complete the cycle. The slushi should be smooth and icy. If it's too thick, you can add a splash of water and run RE-SPIN mode once.
- After processing, remove the container from the machine and stir the slushie with a spoon to break up any ice chunks. Immediately pour the refreshing guava slushie into glasses and enjoy! Garnish with a lime slice or a pinch of chili powder for extra flavor, if desired.

NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Raspberry Slushie

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 5 MINUTES | MAKES: 2 SERVINGS





### INGREDIENTS

90 g raspberries (fresh or frozen)  
150g water  
35g granulated sugar  
10g freshly squeezed lemon juice  
Pour-in 120g water or sprite

### STEPS

- Combine water and sugar in a small saucepan. Heat over medium heat, stirring constantly, until the sugar is completely dissolved and the mixture slightly thickens into a syrup. Remove from the stove and let cool completely.
- In a blender or a kitchen machine, mix the raspberries (if frozen, let them thaw slightly for easier blending) with the cooled sugar solution. Blend until the mixture is smooth and creamy.
- Stir in the lemon juice for a fresh note. If you prefer a seedless slushy, pass the mixture through a fine-mesh strainer to remove any seeds.
- Pour the raspberry mixture into an empty pint container up to the FREEZE FILL LINE, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.

### TOOLS NEEDED

Saucepan   
Whisk   
Fine-mesh strainer   
Blender 

- Remove the container from the freezer and take off the lid. Add pour-in to POUR-IN line.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl, secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the Slushi mode. Press Start and let the machine complete the cycle. The slushi should be smooth and icy. If it's too thick, you can add a splash of water and run RE-SPIN mode once.
- After processing, remove the container from the machine and stir the slushie with a spoon to break up any ice chunks. Immediately pour the refreshing raspberry slushie into glasses and enjoy! Garnish with fresh raspberries or a sprig of mint, as desired.



## Tropical Mango Slushie

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS



### INGREDIENTS

230g ripe mango fruit, diced (fresh or frozen)  
90ml orange juice  
(10ml) freshly squeezed lime juice  
(20g) granulated sugar (optional, adjust to taste)  
Pour-in 120g water or orange juice

### STEPS

- Combine the mango cubes, orange juice, lime juice, and sugar (if used) in a blender or food processor. Blend until the mixture is smooth and creamy. If using frozen mango, let it thaw slightly before blending for a smoother consistency.
- Pour the mango mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- Remove the container from the freezer and take off the lid. Add pour-in to DRINKABLE line.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the SLUSHIE mode.

### TOOLS NEEDED

Silicone Spatula   
Blender 

### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.







## Coffee Slushie

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

175g hot black coffee  
30g sugar  
45g heavy cream  
45g full-fat milk  
Pour-in 120g water

### TOOLS NEEDED

A saucepan   
Whisk   
Fine-mesh strainer   
Thermometer 

### STEPS

- 1 Take a saucepan, add coffee and sugar, boil and stir until the sugar dissolves.
- 2 Add the cream and full-fat milk, and stir well.
- 3 Filter the mixture through a strainer into a pint up to the FREEZE FILL LINE. Put the pint in ice water to cool. After cooling, Cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- 4 Remove the container from the freezer and take off the lid. Add pour-in to POUR-IN line.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

- 6 Press the FULL button to process the entire pint, then select the Slushi mode. Press Start and let the machine complete the cycle. The slushi should be smooth and icy. If it's too thick, you can add a splash of water and run RE-SPIN mode once.
- 7 Once the cycle is complete, take the container out of the machine and stir the slushy with a spoon to break up any ice chunks. Garnish with fresh fruits or a sprig of mint, as desired. Enjoy!

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.







## Mango lime Slushie

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

32g white sugar  
130g sliced mango  
110g hot water(60-70 °C)  
24g lime juice  
Pour-in 120g water

### TOOLS NEEDED

A saucepan   
Whisk   
Fine-mesh strainer   
Thermometer 

### STEPS

- 1 Put the sugar and mango slices into a bowl and mix them with a fork.
- 2 Pour in hot water and stir until the sugar is completely dissolved. After cooling, add the green lime juice and mix well. pour the mixture in an empty ice cream pint up to the FREEZE FILL LINE.
- 3 Cover the lid and then freeze in the refrigerator for 24 hours.
- 4 Remove the container from the freezer and take off the lid. Add pour-in to POUR-IN line.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

- 6 Press the FULL button to process the entire pint, then select the Slushi mode. Press Start and let the machine complete the cycle. The slushi should be smooth and icy. If it's too thick, you can add a splash of water and run RE-SPIN mode once.
- 7 Once the cycle is complete, take the container out of the machine and stir the slushy with a spoon to break up any ice chunks. Garnish with fresh fruits or a sprig of mint, as desired. Enjoy!

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Cranberry-Apple Pie Smoothie Bowl

PREP: 3-5 MINUTES | FREEZE TIME: 0 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS



### INGREDIENTS

- 150g frozen cranberries
- 60g frozen cherries
- 170g apple juice
- 75g agave nectar
- ½ teaspoon ground cinnamon

### STEPS

- 1 Fill an empty pint container to the MAX FILL line with the frozen cranberries and cherries.
  - 2 Whisk the agave nectar, apple juice, and cinnamon in a large mixing bowl until thoroughly blended.
  - 3 Transfer the mixture into the pint container filled with frozen berries. Cover the pint with lid and freeze for 16-24 hours.
  - 4 After freezing, remove the pint from the freezer. Take off the lid.
- Install the paddle onto the outer bowl lid.
- 5 Place the pint into the outer bowl, secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

### TOOLS NEEDED

- Whisk 
- A Mixing Bowl 

- 6 Select FULL, then select MILKSHAKE
- 7 mode. Press Start and let the machine complete the cycle. The smoothie should be smooth and icy. If it's too thick, you can run RE-SPIN mode once.

After processing, transfer the smoothie into serving bowls and serve with granola and apple slices or with your favorite toppings.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Tropical Smoothie Bowl

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

- 100g melon chunks
- 100g pineapple chunks
- 150ml tropical flavored yogurt
- 100ml whole milk

### STEPS

- 1 Fill a pint container with fruit in the order listed: first 100g melon chunks, then 100g pineapple chunks.
- 2 Pour 150ml tropical flavored yogurt and 100ml whole milk over the fruit. Cover with the lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 4 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Select the SMOOTHIE BOWL mode.

- 6 After processing, the mixture will have a thick, spoonable consistency. Remove the outer bowl and take out the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.







## Blueberry plus Chia Seeds Lite Ice Cream

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

200g blueberries  
100g milk  
180g vanilla Greek yogurt  
50g white sugar  
15g Chia seeds

### TOOLS NEEDED

A mixing bowl   
A silicone spatula   
A whisk   
A spoon 

### STEPS

- 1 Add all the ingredients to a mixing bowl, whisk until well combined.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be

creamy. If it's not, you can run RE-SPIN mode once.

- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.








## Earl Grey Low-Sugar Ice Cream

PREP: 20-25 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 25-30 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

150g heavy cream 100g water  
60g monk fruit sweetener 150g milk  
3 bags earl grey tea

### TOOLS NEEDED

A mixing bowl   
A silicone spatula   
A whisk   
A spoon   
Saucepan 

### STEPS

- 1 In a mixing bowl, add water, tea bags and monk fruit sweetener. Pour into a saucepan and place over medium heat. Bring to a boil then turn off the heat and stand for 20 minutes and remove the bags.
- 2 Take the mixture back to a bowl and mix with cream and milk.
- 3 Let the mixture to cool.
- 4 Pour into the pint container, cover with the lid. Allow to freeze for 16-24 hours.
- 5 Remove the frozen pint from the freezer, remove the lid.
- 6 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

- 7 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be creamy. If it's not, you can run RE-SPIN mode once.
- 8 After processing, you use a spoon or a spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Lite Peanut Butter Ice Cream

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

- 340g fat-free milk
- 45g stevia cane sugar blend
- 45g smooth peanut butter
- 4g vanilla extract

### STEPS

- 1 Add all the ingredients to a mixing bowl and mix until the stevia is fully dissolved.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl, secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be

### TOOLS NEEDED

- A mixing bowl 
- A silicone spatula 
- A whisk 
- A spoon 

creamy. If it's not, you can run RE-SPIN mode once.

- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Lite Vanilla Ice Cream

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

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

### STEPS

- 1 Place 250ml oat cream, 120ml oat milk, 1 tsp vanilla extract, 3 pitted dates, and 3 tbsp light agave syrup into a blender.
- 2 Blend on high speed until the mixture is completely smooth.
- 3 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 5 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

- 6 Select the LIGHT ICE CREAM mode.
- 7 After processing, you use a spoon or a spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Lite Apple Pie Ice Cream

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 15 MINUTES | MAKES: 4 SERVINGS






### INGREDIENTS

110 grams of heavy cream 5 grams of vanilla extract  
140 grams of apple cider 1/2 tsp cinnamon powder  
120 grams of finely chopped apples  
45 grams of water  
40 grams of brown sugar

### STEPS

- 1 Spray the saucepan with cooking spray, place it over medium heat. Add water and chopped apple. Cook for 10 minutes or until the apple is soft and water evaporates.
- 2 Add vanilla, cinnamon, sugar and cook for another 2-3 minutes. Remove and transfer to a bowl, add heavy cream and apple cider. Mix thoroughly.
- 3 Pour the mixture into an empty pint container. Cool in an ice bath and cover the pint with lid and freeze for 16-24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the

### TOOLS NEEDED

A mixing bowl   
 A silicone spatula   
 A whisk   
 A spoon   
 Saucepan 

- 6 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be creamy. If it's not, you can run RE-SPIN mode once.
- 7 After processing, you use a spoon or a spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.



## Lite Chocolate Ice Cream

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

15 g dark cocoa powder  
150 g unsweetened coconut cream  
20 g raw agave nectar  
5 g vanilla extract  
30 g monk fruit sweetener with erythritol  
215 g chocolate oat milk

### STEPS

- 1 Add unsweetened coconut cream in a large mixing bowl, whisk until smooth. Add agave nectar, cocoa powder, vanilla extract, monk fruit sweetener. Whisk until monk fruit is dissolved. Then add oat milk and whisk until well combined.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

### TOOLS NEEDED

A mixing bowl   
 A silicone spatula   
 A whisk   
 A spoon 

- 5 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be creamy. If it's not, you can run RE-SPIN mode once.
- 6 After processing, you use a spoon or a spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.



## Lite Cinnamon Sugar Toast Ice Cream

PREP: 5-10 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

180 g whole milk  
180 g vanilla Greek yogurt  
30 g granulated sugar  
10 g unsalted butter  
2 slices of toast bread  
1/2 tsp cinnamon powder

### STEPS

- 1 In a large mixing bowl, add milk and sugar, and whisk until the sugar is completely dissolved.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl, secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Meanwhile, toast the bread. Top with butter and sprinkle with 1 tsp sugar and cinnamon. Cut into pieces and set aside.
- 6 Press the FULL button to process the entire

### TOOLS NEEDED

A mixing bowl   
 A silicone spatula   
 A whisk   
 A spoon 

- pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be creamy. If it's not, you can run RE-SPIN mode once.
- 7 After processing, you use a spoon or a spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

Serving Suggestions: Serve sprinkled with the cinnamon toast.



## Low-Sugar Lavender Ice Cream

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 25 MINUTES | MAKES: 4 SERVINGS







### INGREDIENTS

160g heavy cream  
150g whole milk  
80g monk fruit sweetener  
30g honey  
10g dried lavender

### STEPS

- 1 In a saucepan, add milk and heavy cream. Place over medium heat and cook until wisps of steam are coming out. Add lavender and stand still for 20 minutes.
- 2 Remove from heat and strain into a mixing bowl. Add the remaining ingredients and whisk to combine.
- 3 After mixture cooling and Pour the mixture through a fine-mesh strainer into an empty pint container. cover the pint with lid and freeze for 16-24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl, secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

### TOOLS NEEDED

A mixing bowl   
 A silicone spatula   
 A whisk   
 A spoon   
 Saucepan   
 A Fine-mesh strainer 

- 6 Press the FULL button to process the entire pint, and then select the ICE CREAM mode. Press Start and let the machine complete the cycle. The ice cream should be creamy. If it's not, you can run RE-SPIN mode once.
- 7 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.








# Cherry Italian Ice

**PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 4 MINUTES | MAKES: 4 SERVINGS**

## INGREDIENTS

230g pitted frozen cherries  
50ml freshly squeezed lime juice (from about 2 - 3 limes)  
150g water  
40g granulated sugar (optional, adjust to taste)  
1 teaspoon grenadine syrup  
(optional, for additional color and flavor)

## TOOLS NEEDED

Saucepan   
Whisk   
A Mixing Bowl   
Silicone Spatula   
Blender 

## STEPS

- 1 If you prefer a sweeter Italian ice or if your cherries are sour, you can make a simple syrup. Combine water and sugar in a small saucepan. Heat over medium heat, stirring constantly, until the sugar is completely dissolved and the mixture slightly thickens into a syrup. Remove from the stove and let cool completely.
- 2 In a mixing bowl, combine the frozen cherries, lemon juice, simple syrup (if used), and grenadine syrup (if used). If you don't use simple syrup, you can omit it and adjust the sweetness later with sugar.
- 3 Blend the mixture smoothly with a blender. You may need to add some water to make blending easier if the mixture is too thick.
- 4 Pour the cherry lemonade mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- 5 After freezing, remove the pint from the freezer. Take off the lid.
- 6 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl, secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 7 Press the FULL button to process the entire pint, then select the ITALIAN ICE mode. Press Start and let the machine complete the cycle. The Italian ice should be smooth and icy. If it's too thick, you can run RE-SPIN mode once.
- 8 After processing, remove the container from the machine and scoop the refreshing cherry Italian ice into bowls or glasses. Garnish with a lemon slice or a cherry, if desired. Enjoy immediately!

## NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Blueberry Italian Ice

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 5 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

230ml water    10ml freshly squeezed lemon juice  
75g granulated sugar  
80g raspberry or berry - flavored syrup (e.g., Ribena or similar brand)  
75g blueberry

### STEPS

- Combine water and sugar in a small saucepan. Heat over medium heat, stirring constantly, until the sugar is completely dissolved and the mixture slightly thickens into a syrup. Remove from the stove and let cool completely.
- In a blender, blend the cooled simple syrup, raspberry syrup, lemon juice, and blueberry until everything is well combined.
- Pass the mixture through a fine-mesh strainer and pour it into an empty pint container. Cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- After freezing, remove the pint from the freezer. Take off the lid.

### TOOLS NEEDED

Whisk   
 Saucepan   
 Fine-mesh Strainer   
 A blender 

- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the ITALIAN ICE mode. Press Start and let the machine complete the cycle. The Italian ice should be smooth and icy. If it's too thick, you can run RE-SPIN mode once.
- After processing, remove the container from the machine and scoop the refreshing blueberry Italian ice into bowls or cups. Garnish with fresh raspberries or a lemon slice if desired. Enjoy immediately!



## Cherry Lemonade Italian Ice

PREP: 2 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS



### INGREDIENTS

280g room-temperature lemonade  
60g lime syrup  
60g cherry syrup

### STEPS

- Pour lemonade and syrups into an empty pint container. Stir the mixture until syrup is completely dissolved.
- Cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- After freezing, remove the pint from the freezer. Take off the lid.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the ITALIAN ICE mode. Press Start and let the machine complete the cycle. The Italian ice should be smooth

### TOOLS NEEDED

Silicone Spatula   
 A Whisk 

- and icy. If it's too thick, you can run RE-SPIN mode once.
- After processing, remove the container from the machine and scoop the refreshing cherry lemonade Italian ice into bowls or cups. Enjoy immediately!

### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Lemon Italian Ice

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 5 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

130ml freshly squeezed lemon juice (from about 4-5 lemons)  
235ml water  
130g caster sugar  
Zest of 1 lemon (optional, for extra flavor)

### TOOLS NEEDED

Saucepan   
Whisk   
A Mixing Bowl 

### STEPS

- Combine water and sugar in a small saucepan. Heat over medium heat, stirring constantly, until the sugar is completely dissolved and the mixture slightly thickens into a syrup. Remove from the stove and let cool completely.
- In a mixing bowl, stir well the cooled simple syrup, freshly squeezed lemon juice, and lemon zest (if used) until everything is well combined.
- Pour the lemon mixture into an empty pint container cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- After freezing, remove the pint from the freezer. Take off the lid.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the ITALIAN ICE mode. Press Start and let the machine complete the cycle. The Italian ice should be smooth and icy. If it's too thick, you can run RE-SPIN mode once.
- After processing, remove the container from the machine and scoop the refreshing lemon Italian ice into bowls or glasses. Garnish with a lemon slice or a mint sprig if desired. Enjoy immediately!






## Pineapple Italian Ice

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

240g fresh pineapple pieces (or frozen, slightly thawed)  
100ml water pinch of salt  
50ml freshly squeezed lime juice (from about 2 limes)  
50g granulated sugar  
(adjust to taste, depending on the sweetness of the pineapple)

### TOOLS NEEDED

Silicone Spatula   
Blender   
A whisk 

### STEPS

- In a blender or a kitchen machine, combine the pineapple pieces, lemon juice, sugar, and a pinch of salt. Blend until the mixture is smooth and creamy. If frozen pineapple is used, make sure it is slightly thawed to facilitate blending.
- Taste the mixture and adjust the sweetness by adding more sugar if necessary. Keep in mind that the mixture will taste less sweet after freezing.
- Pour the pineapple mixture into an empty pint container cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- After freezing, remove the pint from the freezer. Take off the lid.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the ITALIAN ICE mode. Press Start and let the machine complete the cycle. The Italian ice should be smooth and icy. If it's too thick, you can run RE-SPIN mode once.
- After processing, remove the container from the machine and scoop the refreshing pineapple Italian ice into bowls or glasses. Garnish with a pineapple slice or a sprig of mint if desired. Enjoy immediately!








## Strawberry Italian Ice

PREP: 3-7 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 5-7 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

100 g fresh strawberries, hulled and quartered  
200g water  
100 g granulated sugar  
15 g freshly squeezed lemon juice

### TOOLS NEEDED

Saucepan   
Silicone Spatula   
A Whisk   
A fine-sieve strainer   
Blender 

### STEPS

- 1 Combine water and sugar in a small saucepan. Heat over medium heat, stirring constantly, until the sugar has completely dissolved and the mixture slightly thickens into a syrup. Remove from the stove and let cool completely.
- 2 Put strawberries and the cooled simple syrup into a blender or food processor. Blend until the mixture is smooth and creamy.
- 3 Stir in the lemon juice for a fresh flavor. If you want a smoother Italian ice without seeds, pass the mixture through a fine-sieve strainer to remove all the seeds.
- 4 Pour the strawberry mixture into an empty pint container cover the pint with lid and freeze for 16-24 hours until the base is completely solid.

- 5 After freezing, remove the pint from the freezer. Take off the lid.
- 6 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 7 Press the FULL button to process the entire pint, then select the ITALIAN ICE mode. Press Start and let the machine complete the cycle. The Italian ice should be smooth and icy. If it's too thick, you can run RE-SPIN mode once.
- 8 After processing, remove the container from the machine and scoop the refreshing strawberry Italian ice into bowls or glasses. Garnish with fresh strawberries or a sprig of mint, if desired. Enjoy immediately!





## Watermelon Italian Ice

PREP: 2-5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

200g of watermelon flesh, cubed and seedless  
150ml water 1 pinch of salt  
35ml of freshly squeezed lime juice (from about 2 limes)  
35g of granulated sugar  
(adjust to taste, depending on the sweetness of the watermelon)

### TOOLS NEEDED

Silicone Spatula   
Blender 

### STEPS

- 1 In a blender, combine the cubed watermelon flesh, lemon juice, sugar, and a pinch of salt. Blend until the mixture is smooth and creamy.
- 2 Taste the mixture and adjust the sweetness by adding more sugar if necessary. Keep in mind that the mixture will taste less sweet after freezing.
- 3 Pour the watermelon mixture into an empty pint container cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

- 6 Press the FULL button to process the entire pint, then select the ITALIAN ICE mode. Press Start and let the machine complete the cycle. The Italian ice should be smooth and icy. If it's too thick, you can run RE-SPIN mode once.
- 7 After processing, remove the container from the machine and scoop the refreshing watermelon ice into bowls or glasses. Garnish with a lemon slice or fresh mint, if desired. Enjoy immediately!

### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



# Salted Caramel Gelato

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

## INGREDIENTS

80g granulated sugar  
180ml whole milk  
½ tsp sea salt flakes  
230ml double cream  
(warm with milk in a microwave to a temp of 50°C)  
4 medium egg yolks  
½ tsp vanilla extract

## TOOLS NEEDED

Saucepan   
Wooden Spoon   
Whisk 

## STEPS

- ① Place 80g granulated sugar in a medium saucepan over moderate heat. Stir occasionally with a wooden spoon until it melts, caramelizes to a rich copper color, and just begins to smoke (about 10 minutes).
- ② Remove from heat. Gradually whisk in half of double cream, whole milk, and ½ tsp sea salt flakes — the caramel will harden. Return to low heat and stir until fully dissolved. Then add the remaining cream and milk.
- ③ In a small bowl, whisk egg yolks slightly and then whisk in a small amount of the warm caramel mixture.
- ④ Whisk the yolk mixture into the saucepan. Stir constantly over medium heat with a whisk or silicone spatula until the mixture reaches 74–79°C on an instant-read thermometer.
- ⑤ Remove from heat, add ½ tsp vanilla extract, and stir to combine. Strain through a fine-mesh sieve into an empty pint container. Place the pint in an ice bath to cool completely. Once cooled, cover the pint with lid and freeze for 16-24 hours.
- ⑥ After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- ⑦ Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ⑧ Select the GELATO mode.
- ⑨ After processing, remove the outer bowl and take out the pint. Add EXTRAS (such as chocolate chips, fruit pieces, etc.) or remove gelato from pint and serve immediately.

## 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. If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Rich Chocolate Gelato

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

4 large egg yolks 140g double cream  
60g caster sugar 100g whole milk  
15g cocoa powder, sifted  
50g dark chocolate 74% solids, broken into small pieces

### STEPS

- 1 Place egg yolks, sugar and cocoa powder into a small saucepan. Whisk until fully combined.
- 2 Add double cream and whole milk, and stir to combine.
- 3 Place the saucepan over medium heat. Stir constantly with a whisk or silicone spatula. Cook the mixture until it reaches 74–79°C on an instant-read thermometer.
- 4 Remove from heat, stir in dark chocolate until fully melted. Strain through a fine-mesh strainer into a bowl. Let mixture cool and remove to an empty pint container, cover the pint with lid and freeze for 16–24 hours.
- 5 After freezing, remove the pint from the freezer. Take off the lid.

### TOOLS NEEDED

Saucepan   
Whisk   
Silicone Spatula   
A fine-mesh strainer 

- 6 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. Secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 7 Press the FULL button and select the GELATO mode. Press Start and let the machine complete the cycle.
- 8 Once it is done, the gelato should be smooth and creamy. If not, use re-spin mod once.
- 9 After processing, use a spoon or a spatula to remove the gelato from the pint and transfer it to a bowl or dish for serving.



## Maple Gelato

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 10 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

130g milk 15g maple syrup  
3 large egg yolk 60g light brown sugar  
110g heavy cream 5g maple extract

### STEPS

- 1 In a saucepan, add maple extract, yolk, maple syrup, sugar, and whisk until sugar is dissolved.
- 2 Stir in the milk and heavy cream. Place the saucepan over medium heat, stirring constantly until the temperature is 74°C–79°C on the instant thermometer.
- 3 Remove from heat and let the mixture cooled pour through a fine-mesh strainer into the pint container. Cover the pint with lid and freeze for 16–24 hours.
- 4 Remove the frozen pint from the freezer, remove the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. Secure the outer bowl lid and insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

### TOOLS NEEDED

Saucepan   
Whisk   
Silicone Spatula   
A fine-mesh strainer 

- 6 Press the FULL button and select the GELATO mode. Press Start and let the machine complete the cycle.
- 7 Once it is done, the gelato should be smooth and creamy. If not, use re-spin mod once.
- 8 After processing, use a spoon or a spatula to remove the gelato from the pint and transfer it to a bowl or dish for serving.

### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Blueberry Cheesecake Gelato

PREP: 20–30 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

- |                                 |                                 |
|---------------------------------|---------------------------------|
| 4 large egg yolks               | 140g whole milk                 |
| 35g granulated sugar            | 80g heavy cream                 |
| 1tsp vanilla extract            | 3-6 drops purple food coloring  |
| 3 tbsp wild blueberry preserves | (adjust color to preference)    |
| 60g cream cheese                | 2 large graham crackers, broken |

### TOOLS NEEDED

- Whisk 
- Saucepan 
- Fine-mesh strainer 

### STEPS

- ① Place egg yolks, sugar, vanilla extract, and blueberry preserves in a small saucepan and whisk until fully combined and sugar is dissolved.
- ② Add heavy cream, milk, and cream cheese to the saucepan and stir to combine. Stir until the mixture is smooth.
- ③ Heat the saucepan over medium heat, stirring constantly until the mixture reaches 74°C–79°C on an instant-read thermometer.
- ④ Remove from heat and let the mixture cooled and pour the mixture into the pint container up to the FREEZE LINE through a fine-mesh strainer. cover with the lid. Allow to freeze for 16–24 hours.
- ⑤ After freezing, remove the pint from the freezer. Take off the lid.
- ⑥ Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ⑦ Press the FULL button and select the GELATO mode. Press Start and let the machine complete the cycle.
- ⑧ Once it is done, The gelato should be smooth and creamy. If not, use re-spin mod once
- ⑨ After processing, use a spoon or a spatula to remove the gelato from the pint and transfer it to a bowl or dish for serving.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.







## Avocado Gelato

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 4 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

- |                      |                    |
|----------------------|--------------------|
| 110g milk            | 20g condensed milk |
| 90g cream            | 20g sugar          |
| 1 avocado about 130g | 1tsp lemon juice   |
| 3 egg Yolks          | Pinch of salt      |

### TOOLS NEEDED

- Saucepan 
- Whisk 
- Fine-mesh strainer 
- Blender 

### STEPS

- ① In a saucepan, add yolk, condensed milk, sugar, salt and whisk until sugar is dissolved.
- ② Stir in the milk and heavy cream. Place the saucepan over medium heat, stirring constantly cook until the temperature is 74°C–79°C on an instant thermometer.
- ③ Remove from heat, let the mixture cooled then pour into a blender, peel and core the avocado then put into the blender along with lemon juice, blend over high speed until smooth.
- ④ Pour avocado mixture into the pint container up to the FREEZE LINE through a fine-mesh strainer. cover with the lid. Allow to freeze for 16–24 hours.
- ⑤ After freezing, remove the pint from the freezer. Take off the lid.
- ⑥ Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ⑦ Press the FULL button and select the GELATO mode. Press Start and let the machine complete the cycle.
- ⑧ Once it is done, The gelato should be smooth and creamy. If not, use re-spin mod once.
- ⑨ After processing, use a spoon or a spatula to remove the gelato from the pint and transfer it to a bowl or dish for serving.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Vanilla Bean Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS




### INGREDIENTS

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

### STEPS

- Place 4 egg yolks, 1 tbsp golden syrup, and 55g caster sugar into a small saucepan. Whisk until fully combined and the sugar is dissolved.
- Add 250ml double cream, 90ml whole milk, and the scraped vanilla pod or 1 tsp vanilla paste to the pan. Stir to combine.
- Place the saucepan over medium heat. Stir constantly using a whisk or silicone spatula. Cook until the mixture reaches 74–79°C on an instant-read thermometer.
- Remove the saucepan from heat and pour the mixture through a fine-mesh sieve into an empty pint. Place the pint into an ice bath to cool. Once cooled, cover with a lid and freeze for 16–24 hours.

### TOOLS NEEDED

Whisk   
Saucepan   
Fine-mesh Strainer 

- After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Select the GELATO mode.
- After processing, remove the outer bowl and take out the pint. Add EXTRAS (such as chocolate chips, fruit pieces, etc.) or remove gelato from pint and serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Mocha Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS


### INGREDIENTS

200g milk    80g cream  
Zest of one lime    15g honey  
190g honeydew melon    15g milk powder  
3g mocha powder    2g tapioca starch  
50g castor sugar

### STEPS

- Puree 190g honeydew melon flesh, 200g milk, and the zest of one lime in a blender.
- Pour the blended mixture into a saucepan. Add 80g cream, 50g caster sugar, 3g matcha powder, and 15g milk powder. Heat over medium heat to about 80°C. Add 2g of tapioca starch, stirring until fully dissolved. Then stir in 15g of honey until melted.
- Pour the gelato base into an empty pint container, cover the pint with lid and freeze for 16–24 hours.
- After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.

### TOOLS NEEDED

Saucepan   
Wooden Spoon 

- Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Select the GELATO mode.
- After processing, remove the outer bowl and take out the pint. If the texture is still too chunky and you're not adding any mix-ins, reassemble the pint container and process again by selecting RE-SPIN. Then it's ready to serve and enjoy.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.








## Bourbon Bacon Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

3 bacon strips      110g whole milk      90g heavy cream  
4 large egg yolks      30g cream cheese      1 tsp vanilla extract  
30g granulated sugar      30g bourbon

### TOOLS NEEDED

Saucepan   
Whisk   
Fine-mesh strainer   
Blender   
Other container 

### STEPS

- 1 In a medium skillet over medium-low heat, cook the bacon for 6 to 8 minutes or until it becomes crispy on both sides. Remove the bacon from the pan and set it aside to cool for about 5 minutes. Reserve one tablespoon of the rendered bacon fat from the pan.
- 2 Once the bacon has cooled, finely chop it, and transfer it to an airtight container. Refrigerate it for later use.
- 3 In a small saucepan, combine the egg yolks and sugar. Whisk until they are fully combined, and the sugar has dissolved.
- 4 Add the heavy cream, milk, cream cheese, bourbon, and vanilla to the saucepan. Stir to combine.
- 5 Place the saucepan on the stove over medium heat, and stir constantly with a whisk or rubber spatula. Cook until the temperature reaches 74°C–79°C on an instant-read thermometer.
- 6 Remove the base from the heat, whisk in the reserved bacon fat, and let the mixture cooled and strain it through a fine-mesh strainer into a Pint container than add chopped bacon in and mix well. seal the pint with the storage lid and freeze it for 24 hours.
- 7 After freezing, remove the pint from the freezer. Take off the lid.
- 8 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 9 Press the FULL button and select the GELATO mode. Press Start and let the machine complete the cycle.
- 10 Once it is done, The gelato should be smooth and creamy. If not, use re-spin mod once.
- 11 After processing, use a spoon or a spatula to remove the gelato from the pint and transfer it to a bowl or dish for serving.








## Hot cross bun Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

110 g heavy cream      60g caster sugar      Zest of 1 orange  
130g whole milk      1 tsp cornstach      60g raisins  
1 tsp mixed spice      3 egg yolks

### TOOLS NEEDED

Saucepan   
Whisk   
Silicone Spatula   
A sieve   
A mixing bowl 

### STEPS

- 1 In a medium saucepan, gently heat the cream, milk, mixed spice, and orange zest over low heat. Stir occasionally with a silicone spatula until the mixture just begins to simmer.
- 2 In a large bowl, whisk together the sugar, cornstarch, and egg yolks until the mixture becomes pale.
- 3 While whisking, slowly pour one-quarter of the cream mixture into the egg mixture. Once combined, pour in the remaining cream mixture and whisk thoroughly.
- 4 Transfer the mixture back into the saucepan and cook over low heat for 6–8 minutes, constantly whisking or stirring until the mixture coats the back of a spoon and reaches the consistency of heavy cream. You can also check the temperature, and it should read between 74°C–79°C on an instant-read thermometer.
- 5 Remove the mixture from the heat and strain it through a sieve into a mixing bowl. Cover the surface of the mixture with plastic wrap and allow it to cool completely.
- 6 Once the mixture has cooled, remove the plastic wrap. Add raisins in the mixture and Pour the base into the pint container. Place the storage lid on the pint and freeze it for 16-24 hours.
- 7 After freezing, remove the pint from the freezer. Take off the lid .
- 8 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 9 Press the FULL button and select the GELATO mode. Press Start and let the machine complete the cycle.
- 10 Once it is done, The gelato should be smooth and creamy. If not, use re-spin mod once.
- 11 After processing, use a spoon or a spatula to remove the gelato from the pint and transfer it to a bowl or dish for serving.



## EZ Strawberry Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

140g fresh strawberries, hulled and quartered  
40g granulated sugar 10g lemon juice  
120g whole milk 110g heavy cream

### STEPS

- 1 In a blender, combine the fresh strawberries, granulated sugar, and lemon juice and blend until the mixture is smooth and pureed.
- 2 Pour the strawberry puree into a large bowl. Add the heavy cream and whole milk, stirring until the mixture is well combined.
- 3 Pour the mixture into the pint container up to the FREEZE LINE through a fine-mesh strainer. Cover with the lid and freeze for 16–24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

### TOOLS NEEDED

A mixing bowl   
Whisk   
Fine-mesh strainer   
Blender 

- 6 Press the FULL button and select the GELATO mode. Press Start and let the machine complete the cycle.
- 7 Once it is done, The gelato should be smooth and creamy. If not, use re-spin mod once.
- 8 After processing, use a spoon or a spatula to remove the gelato from the pint and transfer it to a bowl or dish for serving.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Butter Beer Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

4 large egg yolks 80g whole milk  
50g light brown sugar 1/2 tsp rum extract  
1 tbsp light corn syrup 1/2 tsp butter extract  
120g heavy cream  
Caramel sauce, for topping, as desired

### STEPS

- 1 Place egg yolks, corn syrup, and brown sugar into a small saucepan and whisk until fully combined, ensuring the sugar is dissolved.
- 2 Add heavy cream, milk, and extracts to the saucepan and stir to combine.
- 3 Heat the saucepan over medium heat, stirring constantly until the mixture reaches 74°C–79°C on an instant-read thermometer.
- 4 Remove the base from heat and let the mixture cooled and pour it through a fine-mesh strainer into a Pint container. place the storage lid on the pint and freeze it for 16–24 hours.
- 5 After freezing, remove the pint from the freezer. Take off the lid.
- 6 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with

### TOOLS NEEDED

Saucepan   
Silicone Spatula   
A Whisk   
A fine-sieve strainer 

- 7 the pint into the machine and turn until the outer bowl locks into place.
- 7 Press the FULL button and select the GELATO mode. Press Start and let the machine complete the cycle.
- 8 Once it is done, The gelato should be smooth and creamy. If not, use re-spin mod once.
- 9 After processing, use a spoon or a spatula to remove the gelato from the pint and transfer it to a bowl or dish for serving.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## IPA Gelato

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS






### INGREDIENTS

110g heavy cream      60g sugar  
120g IPA beer        3 egg yolks  
80g granulated sugar

### STEPS

- 1 In a medium saucepan, combine the cream and beer over low heat, stirring occasionally with a spatula, until the mixture comes to a simmer. Then, remove it from the heat.
- 2 In a large bowl, whisk together the sugar and egg yolks until the mixture is fully combined, and the sugar has completely dissolved.
- 3 While continuously whisking the eggs and sugar, slowly pour in 1/4th of the cream mixture and whisk until it's fully combined. Add the remaining cream mixture and continue to whisk until thoroughly incorporated.
- 4 Transfer the base back into the medium saucepan and place it over medium heat. Stirring constantly, cook until the temperature reaches 74°C-79°C on an instant-read thermometer.
- 5 Remove the base from the heat and let the mixture cooled and strain it through a

### TOOLS NEEDED

Saucepan   
 Whisk   
 Silicone Spatula   
 A fine-mesh strainer   
 A mixing bowl 

- fine-mesh strainer into a Pint container. cover the pint with lid and freeze for 16-24 hours.
- 6 Remove the frozen pint from the freezer, remove the lid.
  - 7 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
  - 8 Press the FULL button and select the GELATO mode. Press Start and let the machine complete the cycle.
  - 9 Once it is done, The gelato should be smooth and creamy. If not, use re-spin mod once.
  - 10 After processing, use a spoon or a spatula to remove the gelato from the pint and transfer it to a bowl or dish for serving.



## Sweet Potato Pie Gelato

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

60g canned sweet potato puree  
 60g sugar  
 3 yolk                      150g heavy cream  
 1 tsp cinnamon      110g milk  
 1/8 tsp nutmeg        1tsp vanilla

### STEPS

- 1 In a medium saucepan, add pureed sweet potato, egg yolks, sugar, cinnamon, and nutmeg. Whisk until fully combined (it won't be totally smooth, which is okay).
- 2 Add milk, heavy cream and vanilla to the saucepan and whisk to combine.
- 3 Place the saucepan on the stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until the temperature reaches 74°C-79°C on an instant-read thermometer.
- 4 Remove the base from heat and let the mixture cooled and pour it through a fine-mesh strainer (if necessary) into an empty Pint container. cover the pint with lid and freeze for 16-24 hours.

### TOOLS NEEDED

Saucepan   
 Silicone Spatula   
 A Whisk   
 A fine-sieve strainer 

- 5 After freezing, remove the pint from the freezer. Take off the lid.
- 6 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 7 Press the FULL button and select the GELATO mode. Press Start and let the machine complete the cycle.
- 8 Once it is done, The gelato should be smooth and creamy. If not, use re-spin mod once.
- 9 After processing, use a spoon or a spatula to remove the gelato from the pint and transfer it to a bowl or dish for serving.



## White Chocolate And waxberry Marble Gelato

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS







### INGREDIENTS

- 120g white chocolate, broken into pieces
- 80g whipping cream
- 160g whole milk
- 3 egg yolks
- 3 tsp powdered sugar
- 50g fresh waxberry seedless

### STEPS

- Place the white chocolate pieces in a heatproof bowl. In a small saucepan over medium heat, bring the cream and milk to a boil. Pour the hot cream mixture over the white chocolate and gently stir until the chocolate is completely melted.
- In a medium bowl, whisk together the egg yolks and sugar until the mixture becomes pale and doubles in volume. While whisking, slowly pour the chocolate milk into the egg mixture until well combined.
- Pour the combined mixture into the saucepan and cook over low heat and stirring constantly with a whisk or rubber spatula until the temperature reaches 74°C-79°C on an instant-read thermometer.
- Remove the mixture from heat and let the mixture cooled then strain it through a strainer into a Pint container.

### TOOLS NEEDED

- Saucepan 
- Whisk 
- Silicone Spatula 
- A fine-mesh strainer 
- A heatproof bowl 
- A medium bowl 

- Add fresh waxberry and mix well. cover the pint with lid and freeze for 16-24 hours.
- Remove the frozen pint from the freezer, remove the lid.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button and select the GELATO mode. Press Start and let the machine complete the cycle.
- Once it is done, The gelato should be smooth and creamy. If not, use re-spin mod once.
- After processing, use a spoon or a spatula to remove the gelato from the pint and transfer it to a bowl or dish for serving.



## Vanilla Gelato

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS





### INGREDIENTS

- 3 each large size egg yolk
- 1/2 tsp golden syrup
- 45 g white sugar
- 210 g heavy cream
- 75 g full-fat milk
- 1 vanilla pod

### STEPS

- Add the egg yolks, golden syrup and sugar to the sauce pot, Whisk until fully combined.
- Add the cream, skimmed milk and vanilla pods to the mixture and stir well.
- Place the saucepan over medium heat. Stir constantly with a whisk or silicone spatula. Cook the mixture until it reaches 74-79°C on an instant-read thermometer.
- Remove the base from heat and let the mixture cooled and pour it through a fine-mesh strainer (if necessary) into an empty Pint container. cover the pint with lid and freeze for 16-24 hours.
- After freezing, remove the pint from the freezer. Take off the lid .
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with

### TOOLS NEEDED

- Saucepan 
- Silicone Spatula 
- A Whisk 
- A fine-sieve strainer 

- the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button and select the GELATO mode. Press Start and let the machine complete the cycle.
- Once it is done, The gelato should be smooth and creamy. If not, use re-spin mod once.
- After processing, use a spoon or a spatula to remove the gelato from the pint and transfer it to a bowl or dish for serving.

### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



# Orange Star Anise Sorbet

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

## INGREDIENTS

380g orange juice  
2 star anise  
70g caster sugar

## STEPS

- ① Add all ingredients to a blender. Mix well until smooth.
- ② Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- ③ After freezing, remove the pint from the freezer. Take off the lid.
- ④ Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ⑤ Press the FULL button to process the entire container, then select the sorbet mode. Press Start and let the machine complete the cycle. The sorbet should be smooth and

## TOOLS NEEDED

Blender



- ⑥ If it's not, you can run RE-SPIN mode once.
- ⑥ After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

## NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.





## Kiwi Fruit Sorbet

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

270g diced kiwi fruit  
80g castor sugar  
80g water

### TOOLS NEEDED

Saucepan   
Wooden Spoon 

### STEPS

- 1 Peel the kiwis and dice them into 1cm cubes. Place the 270g kiwi cubes into an empty pint container.
- 2 Add 80g of white sugar and 80g of water in a medium saucepan, and bring to a boil while stirring until the sugar is completely dissolved.
- 3 Pour the mixture into the pint container over the kiwi, cover the pint with lid and freeze for 24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 5 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 6 Select the SORBET mode.
- 7 After processing, remove the outer bowl and take out the pint. If the texture is still too chunky and you're not adding any mix-ins, reassemble the pint container and process again by selecting RE-SPIN. Then it's ready to serve and enjoy.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.





## Lemon Sorbet

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

100g caster sugar  
1 tbsp golden syrup  
210ml hot water(60-70°C)  
100ml lemon juice

### TOOLS NEEDED

A Large Bowl   
Wooden Spoon 

### STEPS

- 1 In a large bowl, add 100g caster sugar, 1 tbsp golden syrup, and 210ml hot water (60–70°C). Stir until the sugar is completely dissolved. Then add 100ml lemon juice and stir again until fully combined.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 4 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Select the SORBET mode.
- 6 After processing, remove the outer bowl and take out the pint. Add EXTRAS (such as chocolate chips, fruit pieces, etc.) or remove sorbet from pint and serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Blueberry Sorbet

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS



### INGREDIENTS

240g blueberry 115g castor sugar  
115g water 15g lemon juice

### STEPS

- 1 Place blueberries, water, sugar, and lemon juice into a medium saucepan. Heat over medium heat until it begins to boil. Then reduce to low heat and simmer for about 5 minutes, until the sugar is fully dissolved and the blueberries have softened. Remove from heat, mash the blueberries with a fork, and let the mixture cool.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16–24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

### TOOLS NEEDED

Saucepan   
Fork 

- 5 Press the FULL button to process the entire container, then select the sorbet mode. Press Start and let the machine complete the cycle. The sorbet should be smooth and icy. If it's not, you can run RE-SPIN mode once.
- 6 After processing, remove the outer bowl and take out the pint. If the texture is still too chunky and you're not adding any mix-ins, reassemble the pint container and process again by selecting RE-SPIN. Then it's ready to serve and enjoy.

**NOTE** If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Mango Sorbet

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS


### INGREDIENTS

200g mango  
100g sugar  
100g water  
15g lemon juice

### STEPS

- 1 In a small saucepan, boil water with sugar until the sugar dissolves completely. Remove from heat and let it cool, then stir in lemon juice.
- 2 Dice the mango into 1cm cubes and place them into the pint container. Pour the cooled lemon-sugar syrup over the mango, cover the pint with lid and freeze for 16–24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire

### TOOLS NEEDED

Saucepan 

- 6 After processing, remove the outer bowl and take out the pint. Add EXTRAS (such as chocolate chips, fruit pieces, etc.) or remove sorbet from pint and serve immediately.

**NOTE** If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.





## Red Dragon Fruit Sorbet

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

1 red dragon fruit  
90g castor sugar  
90g water

### TOOLS NEEDED

Saucepan   
Wooden Spoon 

### STEPS

- 1 Peel the red dragon fruit, cut it into 1cm cubes (about 300g), and place them into an empty pint container. In a small saucepan, combine 90g of castor sugar and 90g of water. Bring to a boil and stir until the sugar is completely dissolved.
- 2 Pour the syrup over the dragon fruit in the pint container. Cover with the lid and freeze for 24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 4 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Select the SORBET mode.
- 6 After processing, remove the outer bowl and take out the pint. If the texture is still too chunky and you're not adding any mix-ins, reassemble the pint container and process again by selecting RE-SPIN. Then it's ready to serve and enjoy.

**NOTE**

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.





## Raspberry Sorbet

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

250g raspberries  
125g water  
125g white sugar  
20g lemon juice

### TOOLS NEEDED

Saucepan   
Fork 

### STEPS

- 1 Place 250g raspberries, 125g water, 125g white sugar, and 20g lemon juice into a medium saucepan. Heat over medium heat until it begins to boil. Then reduce to low heat and simmer for about 3 minutes, until the sugar is fully dissolved and the raspberries have softened. Remove from heat and let cool completely.
- 2 Once cooled, gently mash the raspberries with a fork. Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 4 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Select the SORBET mode.
- 6 After processing, remove the outer bowl and take out the pint. If the texture is still too chunky and you're not adding any mix-ins, reassemble the pint container and process again by selecting RE-SPIN. Then it's ready to serve and enjoy.

**NOTE**

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Strawberry Sorbet

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS



### INGREDIENTS

250g diced strawberries  
15g lemon juice  
110g sugar  
110g water

### STEPS

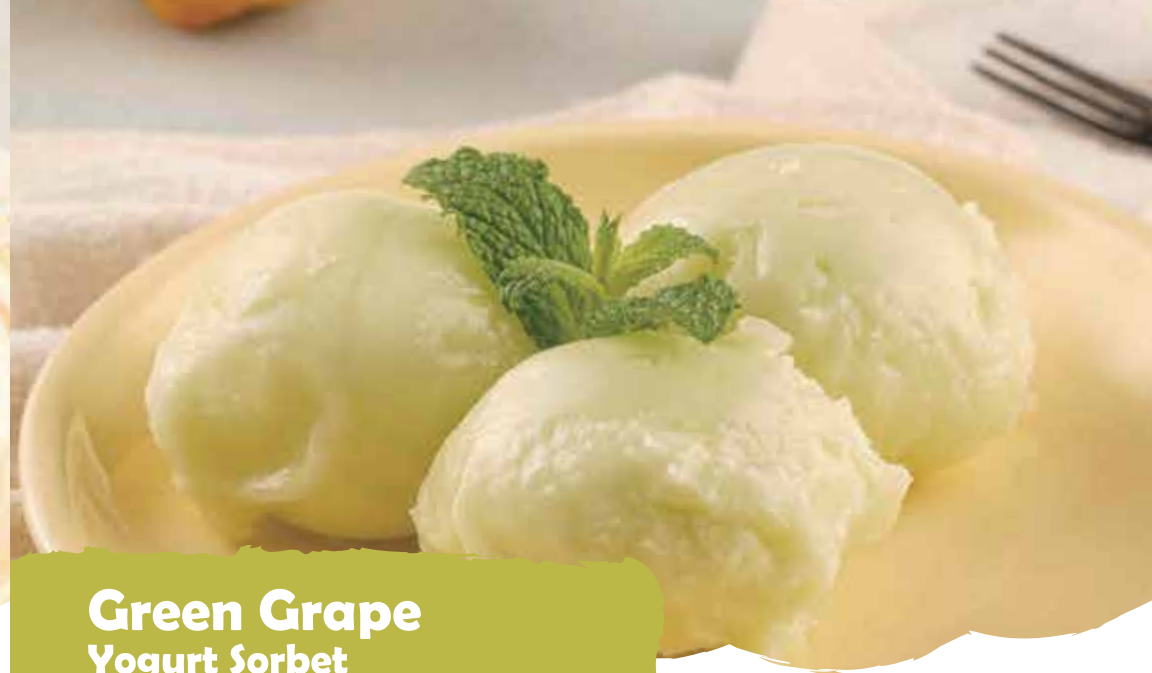
- 1 Remove the stems from 250g of strawberries and cut them into small dice. Place the strawberries into a small saucepan, then add 110g of sugar, 110g of water, and 15g of lemon juice. Bring to a boil over medium heat, then reduce to a simmer for about 5 minutes to soften the strawberries. Use a fork to mash them slightly, then let the mixture cool to room temperature.
- 2 Pour the cooled strawberry syrup into an empty pint container. Cover with the lid and freeze for 16–24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.

### TOOLS NEEDED

Saucepan   
Fork 

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Green Grape Yogurt Sorbet

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

300g seedless green grapes  
300g yogurt

### STEPS

- 1 Blend 300g green grapes in a food processor until smooth, then strain through a fine-mesh sieve to remove any remaining skins or seeds.
- 2 Pour the grape juice into an empty pint container, add 300g of yogurt, and stir until fully combined. Cover the pint with lid and freeze for 16–24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 4 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

### TOOLS NEEDED

Fine-mesh Strainer 

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.





## Pomelo Sorbet

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

300g pomelo fruit flesh  
125g white sugar  
125g water

### TOOLS NEEDED

Saucepan   
Fork 

### STEPS

- ① Break the pomelo flesh into small pieces, remove the surface membranes, and place them in the pint container. Use a fork or spoon to crush the fruit flesh until it releases juice.
- ② Add 125g of white sugar and 125g of water in a small saucepan. Bring to a boil or stir until the sugar is completely dissolved.
- ③ Pour the syrup into the pint and mix with the pomelo. Cover with lid and freeze for 16–24 hours.
- ④ After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.

- ⑤ Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ⑥ Select the SORBET mode.
- ⑦ After processing, remove the outer bowl and take out the pint. If the texture is still too chunky and you're not adding any mix-ins, reassemble the pint container and process again by selecting RE-SPIN. Then it's ready to serve and enjoy.

**NOTE**

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.




## Pineapple Sorbet

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

250g diced pineapple, approximately 1cm in size  
125g white sugar  
125g water  
15g lemon juice

### TOOLS NEEDED

Saucepan   
Wooden Spoon 

### STEPS

- ① Place 250g diced pineapple, 125g white sugar, 125g water, and 15g lemon juice into a small saucepan. Bring to a boil while stirring until the sugar is completely dissolved. Remove from heat and allow the mixture to cool to room temperature.
- ② Pour the cooled pineapple syrup into an empty pint container. Cover with the lid and freeze for 16–24 hours.
- ③ After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- ④ Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

- ⑤ Select the SORBET mode.
- ⑥ After processing, remove the outer bowl and take out the pint. If the texture is still too chunky and you're not adding any mix-ins, reassemble the pint container and process again by selecting RE-SPIN. Then it's ready to serve and enjoy.

**NOTE**

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Honey Blueberry Lemon Sorbet

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

150g fresh blueberries  
50g raw honey  
25g lemon juice  
2tsp lemon zest  
150g water

### STEPS

- 1 Add all ingredients to a blender. Mix well until smooth.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire container, then select the sorbet mode. Press Start and let the machine complete

### TOOLS NEEDED

Blender



the cycle. The sorbet should be smooth and icy. If it's not, you can run RE-SPIN mode once.

- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Pineapple Basil Sorbet

PREP: 2 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

280g pineapple chunks	5g ginger, sliced
100g water	1 teaspoon basil leaves
1tbsp lemon zest	100g white caster sugar

### STEPS

- 1 Add all ingredients to a blender. Mix well until smooth.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid .
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire container, then select the sorbet mode. Press Start and let the machine complete the cycle. The sorbet should be smooth and

### TOOLS NEEDED

Silicone Spatula



Blender



icy. If it's not, you can run RE-SPIN mode once.

- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Avocado Lime Sorbet

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 4 MINUTES | MAKES: 4 SERVINGS




### INGREDIENTS

150g water                      40g light corn syrup  
1 pinch sea salt              130g granulated sugar  
50g lime juice (2 to 3 large limes)  
1 large ripe avocado, skin and seed removed

### STEPS

- 1 In a medium saucepan, whisk together water, sea salt, and corn syrup. Place saucepan over medium heat and slowly add the sugar, continuously whisking. Bring to a boil and remove from heat.
- 2 Cool the mixture down completely. Once cool, add the mixture to a blender pitcher with the lime juice and avocado and blend until smooth, about 60 seconds.
- 3 Pour the mixture into an empty Pint container. cover the pint with lid and freeze for 16-24 hours.
- 4 After freezing Remove the pint from freezer and remove lid from pint. Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the

### TOOLS NEEDED

Saucepan   
Whisk   
Blender 

machine and turn until the outer bowl locks into place.

- 5 Press the FULL button to process the entire container, then select the sorbet mode. Press Start and let the machine complete the cycle. The sorbet should be smooth and icy. If it's not, you can run RE-SPIN mode once.
- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

It is recommended to check whether the mixture has completely cooled before mixing.



## Watermelon Lime Sorbet

PREP: 2 MINUTES | FREEZE TIME: 16- 24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS


### INGREDIENTS

380g seedless watermelon chunks  
5g lime juice  
30g warm water  
30g sugar

### STEPS

- 1 Add all ingredients to a blender. Mix well until smooth.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid and install the paddle onto the outer bowl lid.
- 4 Place the pint into the outer bowl. Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Select the SORBET mode.
- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or

### TOOLS NEEDED

Blender 

spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

**Serving Suggestions: Serve sprinkled with the cinnamon toast.**

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Lime Sorbet

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

145g beer  
80g water  
95g fresh lime juice  
65g granulated sugar

### STEPS

- 1 In a high-speed blender, add all the ingredients and pulse until smooth.
- 2 Set aside for about five minutes.
- 3 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl, secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 6 Press the FULL button to process the entire container, then select the sorbet mode. Press Start and let the machine complete

### TOOLS NEEDED

Blender



- the cycle. The sorbet should be smooth and icy. If it's not, you can run RE-SPIN mode once.
- 7 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Lychee Sorbet

PREP: 3 MINUTES | FREEZE TIME: 16- 24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

260g fresh lychees peeled and deseed  
95g caster sugar  
95g water  
8g ginger, sliced

### STEPS

- 1 Add all ingredients to a blender. Mix well until smooth.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl, secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire container, then select the sorbet mode. Press Start and let the machine complete the cycle. The sorbet should be smooth and

### TOOLS NEEDED

Blender



- icy. If it's not, you can run RE-SPIN mode once.
- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Tropical Mango Sorbet

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS



### INGREDIENTS

230g ripe mango fruit, diced (fresh or frozen)  
90g orange juice  
(10g) freshly squeezed lime juice  
(20g) granulated sugar (optional, adjust to taste)

### STEPS

- 1 Add all ingredients to a blender. Mix well until smooth.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid .
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire container, then select the sorbet mode. Press Start and let the machine complete the cycle. The sorbet should be smooth and

### TOOLS NEEDED

Silicone Spatula   
Blender 

icy. If it's not, you can run RE-SPIN mode once.

- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Watermelon Lime Sorbet

PREP: 2 MINUTES | FREEZE TIME: 16- 24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS


### INGREDIENTS

220g seedless watermelon chunks diced 0.5inch  
5g lime juice  
150g warm water 50g sugar

### STEPS

- 1 Add all ingredients to a blender. Mix well until smooth.
- 2 Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours.
- 3 After freezing, remove the pint from the freezer. Take off the lid .
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire container, then select the sorbet mode. Press Start and let the machine complete the cycle. The sorbet should be smooth and icy. If it's not, you can run RE-SPIN mode once.

### TOOLS NEEDED

Blender 

- 6 After processing, remove the outer bowl and take out the pint. Then use a spoon or spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.

Serving Suggestions: Add some watermelon slices and serve.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Mango Frozen Yogurt

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

270g natural yogurt  
(Greek yogurt can also be used for a thicker consistency)  
150g ripe mango flesh, diced (fresh or frozen)  
30g caster sugar or honey (vary according to taste)  
(10 ml) freshly squeezed lime juice

### TOOLS NEEDED

Silicone Spatula   
A Mixing Bowl   
Blender 

### STEPS

- 1 In a blender or food processor, process the diced mango flesh with the lemon juice into a smooth cream. If frozen mango is used, let it thaw slightly before puréeing to ensure a smooth consistency.
- 2 In a mixing bowl, thoroughly stir the yogurt and mango purée. Add sugar or honey to taste and incorporate completely.
- 3 Pour the mango-yogurt mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 6 Press the FULL button to process the entire pint, then select the FROZEN YOGURT mode. Press Start and let the machine complete the cycle.
- 7 The frozen yogurt should be smooth and creamy. If not, use re-spin mode once.
- 8 After processing, remove the container from the machine and scoop the refreshing mango frozen yogurt into bowls or cups. Garnish with fresh mango slices, a touch of honey, or some toasted coconut flakes if desired. Enjoy immediately!






## Vanilla Frozen Yogurt

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

85 g full-fat yogurt    60 g white sugar  
125 g heavy cream    3/4 tsp vanilla extract  
125 g full-fat milk

### TOOLS NEEDED

Silicone Spatula   
A Mixing Bowl   
Whisk 

### STEPS

- 1 In a mixing bowl whisk yogurt, double cream, milk, sugar and vanilla extract until the sugar is completely dissolved.
- 2 Pour the yogurt mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire pint, then select the FROZEN YOGURT mode. Press Start and let the machine complete the cycle.
- 6 The frozen yogurt should be smooth and creamy. If not, use re-spin mode once.
- 7 After processing, remove the container from the machine and scoop the refreshing frozen yogurt into bowls or cups. Enjoy immediately!

**NOTE** If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Blueberry Frozen Yogurt

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

- 230 g natural yogurt (Greek yogurt can also be used for a thicker consistency)
- 90 g fresh Blueberries
- 25 g caster sugar or honey (vary according to taste)
- 10g freshly squeezed lemon juice

### TOOLS NEEDED

- Silicone Spatula 
- A Mixing Bowl 
- Blender 

### STEPS

- In a blender or food processor, mash blueberries and lemon juice together until smooth.
- In a mixing bowl, stir yogurt and blueberry puree well. Add sugar or honey to taste and mix in completely.
- Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- After freezing, remove the pint from the freezer. Take off the lid.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the FROZEN YOGURT mode. Press Start and let the machine complete the cycle.
- The frozen yogurt should be smooth and creamy. If not, use re-spin mode once.
- After processing, remove the container from the machine and scoop the refreshing blueberry frozen yogurt into bowls or cups. Garnish with fresh blueberry, a drizzle of honey or some granola as desired. Enjoy immediately!

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Cherry Frozen Yogurt

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

- 250 g natural yogurt (Greek yogurt can also be used for a thicker consistency)
- 150g fresh cherry, pitted
- 30g caster sugar or honey (vary according to taste)
- 10g freshly squeezed lemon juice

### TOOLS NEEDED

- Silicone Spatula 
- A Mixing Bowl 
- Blender 

### STEPS

- In a blender or food processor, mash pitted cherry and lemon juice together until smooth.
- In a mixing bowl, stir yogurt and cherry puree well. Add sugar or honey to taste and mix in completely.
- Pour the mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- After freezing, remove the pint from the freezer. Take off the lid.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the FROZEN YOGURT mode. Press Start and let the machine complete the cycle.
- The frozen yogurt should be smooth and creamy. If not, use re-spin mode once.
- After processing, remove the container from the machine and scoop the refreshing cherry frozen yogurt into bowls or cups. Garnish with fresh cherries, a drizzle of honey or some granola as desired. Enjoy immediately!

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.





## Chocolate Frozen Yogurt

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

380g natural yogurt  
(Greek yogurt can also be used for a thicker consistency)  
15g unsweetened cocoa powder  
40g granulated sugar or honey (vary according to taste)  
1 teaspoon (5 ml) vanilla extract

### TOOLS NEEDED

Silicone Spatula   
A Mixing Bowl 

### STEPS

- In a mixing bowl, thoroughly stir yogurt, cocoa powder, sugar or honey, and vanilla extract until the mixture is smooth and there are no lumps of cocoa powder left. If you prefer a less sweet frozen yogurt, you can omit the sweetener altogether.
- Pour the chocolate-yogurt mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- After freezing, remove the pint from the freezer. Take off the lid.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the FROZEN YOGURT mode. Press Start and let the machine complete the cycle.
- The frozen yogurt should be smooth and creamy. If not, use re-spin mode once.
- After processing, remove the container from the machine and scoop the rich chocolate frozen yogurt into bowls or cups. Enjoy it plain or customize it with your favorite toppings such as fresh berries, granola, nuts, or a chocolate sauce as desired.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.





## Cookies Frozen Yogurt

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

350 g natural yogurt (full-fat milk)  
(Greek yogurt can also be used for a thicker consistency)  
30 g granulated sugar or honey (vary according to taste)  
1 teaspoon (5 ml) vanilla extract  
50 g (about 10 pieces) chocolate sandwich cookies  
(such as Oreos or similar brands), roughly chopped or broken into pieces

### TOOLS NEEDED

Silicone Spatula   
A Mixing Bowl 

### STEPS

- In a large mixing bowl, stir the yogurt, sugar or honey, and vanilla extract well until the sweetener is fully incorporated and the mixture is smooth. If you prefer a less sweet frozen yogurt, you can omit the sweetener altogether.
- Pour the yogurt mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- After freezing, remove the pint from the freezer. Take off the lid.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the FROZEN YOGURT mode. Press Start and let the machine complete the cycle.
- Use a spatula to make a hole about 3-4 cm in diameter that reaches the bottom of the container. Add the roughly chopped chocolate sandwich cookies into the hole. Seal the lid tightly and select the MIX-IN mode. Press Start and let the machine run until the cookie pieces are evenly distributed in the frozen yogurt.
- After processing, remove the container from the machine and scoop the delicious cookies and cream frozen yogurt into bowls or cups. Garnish with additional cookie crumbs if desired. Enjoy immediately!






## Pineapple Dulce De Leche Frozen Yogurt

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

280g whole milk vanilla yogurt  
30g canned dulce de leche  
120g pineapple chunks, cut into 1-inch pieces

### TOOLS NEEDED

Silicone Spatula   
A Mixing Bowl   
Blender 

### STEPS

- 1 In a mixing bowl, stir together the yogurt and dulce de leche until evenly combined. Then use the spatula to fold in the pineapple chunks.
- 2 Pour the mango-yogurt mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire pint, then select the FROZEN YOGURT

- 6 Press the FULL button to process the entire pint, then select the FROZEN YOGURT mode. Press Start and let the machine complete the cycle.
- 6 The frozen yogurt should be smooth and creamy. If not, use re-spin mode once.
- 7 After processing, remove the container from the machine and scoop the refreshing frozen yogurt into bowls or cups. Enjoy immediately!

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Pineapple Frozen Yogurt

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

270g natural yogurt  
(Greek yogurt can also be used for a thicker consistency)  
150g fresh pineapple pieces (or frozen, slightly thawed)  
30g granulated sugar or honey (vary according to taste)  
(10 ml) freshly squeezed lime juice

### TOOLS NEEDED

Silicone Spatula   
A Mixing Bowl   
Blender 

### STEPS

- 1 In a blender or food processor, combine the pineapple pieces and lime juice. Blend until a smooth and creamy consistency is achieved. If frozen pineapple is used, it should be slightly thawed to facilitate blending.
- 2 In a mixing bowl, thoroughly mix the yogurt and pineapple puree. Add sugar or honey to taste and stir well until fully incorporated.
- 3 Pour the pineapple-yogurt mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Raspberry Frozen Yogurt

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

- 250g natural yogurt  
(Greek yogurt can also be used for a thicker consistency)
- 150g fresh raspberries
- 30g caster sugar or honey (vary according to taste)
- 10g freshly squeezed lemon juice

### TOOLS NEEDED

- Silicone Spatula 
- A Mixing Bowl 
- Blender 

### STEPS

- In a blender or food processor, mash raspberries and lemon juice together until smooth.
- In a mixing bowl, stir yogurt and raspberry puree well. Add sugar or honey to taste and mix in completely.
- Pour the raspberry-yogurt mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- After freezing, remove the pint from the freezer. Take off the lid.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the FROZEN YOGURT mode. Press Start and let the machine complete the cycle.
- The frozen yogurt should be smooth and creamy. If not, use re-spin mode once.
- After processing, remove the container from the machine and scoop the refreshing blueberry frozen yogurt into bowls or cups. Garnish with fresh raspberry, a drizzle of honey or some granola as desired. Enjoy immediately!

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.




## Simple Frozen Yogurt

PREP: 2 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

- 360g natural yogurt  
(Greek yogurt can also be used for a thicker consistency)
- 40g granulated sugar or honey (vary according to taste)

### TOOLS NEEDED

- Whisk 
- A Mixing Bowl 

### STEPS

- In a mixing bowl, mix the yogurt with sugar or honey. Stir well until the sweetener is completely incorporated and the mixture is smooth. If you prefer less sweet frozen yogurt, you can omit the sweetener altogether.
- Pour the raspberry-yogurt mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- After freezing, remove the pint from the freezer. Take off the lid.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the FROZEN YOGURT mode. Press Start and let the machine complete the cycle.
- The frozen yogurt should be smooth and creamy. If not, use re-spin mode once.
- After processing, remove the container from the machine and scoop the refreshing simple frozen yogurt into bowls or cups. Enjoy it plain or customize it with your favorite toppings such as fresh fruit, granola, nuts, seeds or a drizzle of honey.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Strawberry Frozen Yogurt

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

250g natural yogurt  
(Greek yogurt can also be used for a thicker consistency)  
150g fresh strawberries, hulled and quartered  
30g caster sugar or honey (vary according to taste)  
10g freshly squeezed lemon juice

### TOOLS NEEDED

Silicone Spatula   
A Mixing Bowl   
Blender 

### STEPS

- 1 In a blender or food processor, mash strawberries and lemon juice together until smooth.
- 2 In a mixing bowl, stir yogurt and strawberry puree well. Add sugar or honey to taste and mix in completely.
- 3 Pour the strawberry-yogurt mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- 4 After freezing, remove the pint from the freezer. Take off the lid.
- 5 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 6 Press the FULL button to process the entire pint, then select the FROZEN YOGURT mode. Press Start and let the machine complete the cycle.
- 7 The frozen yogurt should be smooth and creamy. If not, use re-spin mode once.
- 8 After processing, remove the container from the machine and scoop the refreshing strawberry frozen yogurt into bowls or cups. Garnish with fresh strawberry slices, a drizzle of honey or some granola as desired. Enjoy immediately!

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Sunrise Frozen Yogurt

PREP: 5 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

175g nonfat vanilla Greek yogurt  
35g maple syrup  
100g canned coconut cream  
150g mango chunks, cut into 1-inch pieces

### TOOLS NEEDED

Silicone Spatula   
A Mixing Bowl   
Whisk 

### STEPS

- 1 In a mixing bowl whisk together the yogurt, maple syrup, and coconut cream until evenly combined. Then, using the spatula, fold in the mango chunks.
- 2 Pour the yogurt mixture into an empty pint container, cover the pint with lid and freeze for 16-24 hours until the base is completely solid.
- 3 After freezing, remove the pint from the freezer. Take off the lid.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire pint, then select the FROZEN YOGURT mode. Press Start and let the machine complete the cycle.
- 6 The frozen yogurt should be smooth and creamy. If not, use re-spin mode once.
- 7 After processing, remove the container from the machine and scoop the refreshing frozen yogurt into bowls or cups. Enjoy immediately!

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






# Frozen concentrated martini frozen drink

PREP: 20 MINUTES | FREEZE TIME: 0 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 4 SERVINGS

## INGREDIENTS

115g Double Espresso Americano coffee    85g vodka  
40g sugar    30g coffee liqueur  
145g hot water(60-70°C)    pour-in 120g water

## TOOLS NEEDED

A bowl   
Silicone spatula   
Thermometer 

## STEPS

- ① Take a bowl add coffee, sugar and hot water and mix well then let liquid cooling
- ② Pour the mixture into a clean Pint up to the FREEZE FILL LINE Seal the lid tightly and freeze for at least 16-24 hours until the base is completely firm.
- ③ Take the Pint out of the freezer and remove the lid. Add pour-in vodka and coffee liqueur to POUR-IN line. Place the pint into the outer bowl, attach the paddle, and put the lid assembly on the bowl.
- ④ Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- ⑤ Press the FULL button to process the entire pint, then select the FROZEN DRINK mode. Press Start and let the machine complete the cycle.
- ⑥ The drink should be smooth . If it's too thick, you can add a splash of water or vodka and remix.
- ⑦ Once the cycle is complete, take the Pint container out of the machine and pour your refreshing frozen drink into chilled glasses. Garnish with a mint leaves or a lime wheel if desired. Enjoy immediately!

## NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Blackberry Jam Margarita Frozen Drinks

PREP: 2 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

35g blackberry jam  
25g lime juice  
245g water  
25g sugar  
Pour-in 120g water or sprite

### TOOLS NEEDED

Spoon 

### STEPS

- 1 Pour the blackberry jam, lime juice, sugar and water into an empty pint up to the FREEZE FILL line. Stir until the mixture well combined. Cover the pint with lid and freeze for 16-24 hours.
- 2 Take the pint container out of the freezer and remove the lid. Add pour-in to the POUR-IN line
- 3 Install the paddle onto the outer bowl lid.
- 4 Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- 5 Press the FULL button to process the entire pint, then select the FROZEN DRINK

mode.Press Start and let the machine complete the cycle.

- 6 The drink should be smooth . If it's too thick, you can add a splash of water or sprite and remix.
- 7 After processing, transfer the frozen margarita to a glass and serve immediately.

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Daiquiri Frozen Drink

PREP: 2 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 5 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

120g white rum (such as Bacardi or Havana Club)  
60g freshly squeezed lime juice  
50g granulated sugar  
60g water  
Pour-in 120g water or rum

### TOOLS NEEDED

Saucepan   
Silicone spatula   
A Mixing Bowl 

### STEPS

- 1 Combine water and sugar in a small saucepan. Heat over medium heat, stirring constantly, until the sugar is completely dissolved and the mixture slightly thickens into a syrup. Remove from the stove and let cool completely.
- 2 In a mixing bowl, stir well the cooled simple syrup, white rum, and lime juice. Pour the mixture into a clean Pint up to the FREEZE FILL LINE. Seal the lid tightly and freeze for at least 16-24 hours until the base is completely soild.
- 3 Take the Pint container out of the freezer and remove the lid. Add pour-in to POUR-IN line.
- 4 Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the

outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

- 5 Press the FULL button to process the entire pint, then select the FROZEN DRINK mode.Press Start and let the machine complete the cycle.
- 6 The drink should be smooth . If it's too thick, you can add a splash of water or rum and remix.
- 7 Once the cycle is complete, take the Pint out of the machine and pour your refreshing daiquiri into chilled glasses. Garnish with a lime wedge or slice if desired. Enjoy immediately!



## Mai Tai Frozen Drink

PREP: 2 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

40g orange liqueur (such as Grand Marnier or Cointreau)  
40g freshly squeezed lime juice (from about 2 limes)  
40g pineapple juice  
40g white rum  
20g dark rum  
10g almond syrup (such as orgeat, or use almond liqueur such as amaretto)  
130g water  
Pour-in 120g water or pineapple juice

### STEPS

- In a mixing bowl, thoroughly stir the orange liqueur, lime juice, pineapple juice, white rum, dark rum, almond syrup, and water until well combined.
- Pour the mixture into a clean Pint up to the FREEZE FILL LINE. Securely close the lid and freeze for at least 16-24 hours until the base is completely solid.
- Remove the Pint from the freezer and take off the lid. Add pour-in to POUR-IN line.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the FROZEN DRINK mode. Press Start and let the machine complete the cycle.
- The drink should be smooth . If it's too thick, you can add a splash of water or pineapple juice and remix.
- Once the cycle is complete, remove the Pint from the machine and pour your refreshing Frozen Mai Tai into chilled glasses. Garnish with a pineapple slice, a lime wheel, a cherry, or a mint sprig if desired. Enjoy immediately!

### TOOLS NEEDED

Whisk   
A Mixing Bowl 



## Mango Coconut Frozen Drink

PREP: 2 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

150g mango juice  
150g coconut cream (from a can, well shaken)  
35g white rum (optional)  
Pour-in 120g water or mango juice  
Pineapple chunks and maraschino cherries for garnish (optional)

### STEPS

- In a mixing bowl, thoroughly stir the mango juice, coconut cream, and white rum (if used).
- Pour the mixture into a clean Pint up to the FREEZE FILL LINE. Securely close the lid and freeze for at least 16-24 hours until the base is completely solid.
- Take the Pint container out of the freezer and remove the lid. Add pour-in to POUR-IN line.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the FROZEN DRINK mode. Press Start and let the machine complete the cycle.
- The drink should be smooth . If it's too thick, you can add a splash of water or mango juice and remix.
- Once the cycle is complete, remove the Pint from the machine and pour the refreshing drink into glasses. Garnish with mango chunks and maraschino cherries if desired. Enjoy immediately!

### TOOLS NEEDED

Whisk   
A Mixing Bowl 

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Margarita Frozen Drink

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 5 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

120 g Tequila (Silver or Reposado)  
60 g freshly squeezed lime juice  
30 g orange liqueur (such as Cointreau or Grand Marnier)  
50 g granulated sugar  
60 g water  
Pour-in 120g water

### TOOLS NEEDED

Saucepan   
Whisk   
A mixing bowl 

### STEPS

- Combine water and sugar in a small saucepan. Heat over medium heat, stirring constantly, until the sugar is completely dissolved and the mixture slightly thickens into a syrup. Remove from the stove and let cool completely.
- In a mixing bowl, stir well the cooled simple syrup, tequila, lime juice, and orange liqueur.
- Pour the mixture into a clean Pint up to the FREEZE FILL LINE. Seal the lid tightly and freeze for at least 16-24 hours until the base is completely solid.
- Take the pint container out of the freezer and remove the lid. Add pour-in to POUR-IN line.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the FROZEN DRINK mode. Press Start and let the machine complete the cycle.
- The drink should be smooth. If it's too thick, you can add a splash of water or tequila and remix.
- Once the cycle is complete, take the pint out of the machine and pour your refreshing frozen margaritas into chilled glasses. Garnish with a lime wedge or rim with salt if desired. Enjoy immediately!



## Mojito Frozen Drink





PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 5 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

120g white rum  
60g freshly squeezed lime juice  
12-15 fresh mint leaves, plus extra for garnish  
Pour-in 120g water

50g granulated sugar  
60g water

### TOOLS NEEDED

Saucepan   
Whisk   
Fine-mesh Strainer   
A Mixing Bowl 

### STEPS

- Combine water, sugar, and mint leaves in a small saucepan. Heat over medium heat, stirring gently, until the sugar has completely dissolved. Remove from the stove, cover, and let steep for 15 minutes to develop the mint aroma.
- Strain the syrup through a fine - mesh sieve to remove the mint leaves. Let the syrup cool completely in the refrigerator.
- In a mixing bowl, stir together the cooled mint - infused simple syrup, white rum, and lime juice well.
- Pour the mixture into a clean Pint container up to the FREEZE FILL LINE. Seal the lid tightly and freeze for at least 16-24 hours until the base is completely solid.
- Take the pint container out of the freezer and remove the lid. Add pour-in to POUR-IN line.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire pint, then select the FROZEN DRINK mode. Press Start and let the machine complete the cycle.
- The drink should be smooth. If it's too thick, you can add a splash of water or RUM and remix.
- Once the cycle is complete, take the pint container out of the machine and pour your refreshing Frozen Mojito into chilled glasses. Garnish with fresh mint leaves and a lime wedge if desired. Enjoy immediately!





## Pineapple Coconut Frozen Drink

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 0 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

- 150g pineapple juice
- 150g coconut cream (from a can, well shaken)
- 35g white rum (optional)
- Pour-in 120g water
- Pineapple chunks and maraschino cherries for garnish (optional)

### TOOLS NEEDED

- A Mixing Bowl 
- Fork 

### STEPS

- In a mixing bowl, thoroughly stir the pineapple juice, coconut cream, and white rum (if used).
- Pour the mixture into a clean Pint container up to the FREEZE FILL LINE. Securely close the lid and freeze for at least 16-24 hours until the base is completely solid.
- Take the Pint container out of the freezer and remove the lid. Add pour-in to DRINK-ABLE POUR-IN line,
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.
- Press the FULL button to process the entire

Ppint, then select the FROZEN DRINK mode.Press Start and let the machine complete the cycle.

- The drink should be smooth . If it's too thick, you can add a splash of water or pineapple juice and remix.
- Once the cycle is complete, remove the Pint from the machine and pour the refreshing refreshing drink into glasses. Garnish with pineapple chunks and maraschino cherries if desired. Enjoy immediately!

#### NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.






## Pink Grapefruit Frozen Drink

PREP: 3 MINUTES | FREEZE TIME: 16-24 HOURS |  
COOK TIME: 5 MINUTES | MAKES: 2 SERVINGS

### INGREDIENTS

- 120g freshly squeezed pink grapefruit juice
- 50g freshly squeezed lime juice (from about 2 limes)
- 80g tequila (silver or reposado)
- 40g granulated sugar
- 50g water
- Pour-in 120g water or grape fruit juice

### TOOLS NEEDED

- Saucepan 
- A Mixing Bowl 
- Silicone Spatula 

### STEPS

- Combine water and sugar in a small saucepan. Heat over medium heat, stirring constantly, until the sugar is completely dissolved and the mixture slightly thickens into a syrup. Remove from the stove and let cool completely.
- In a mixing bowl, stir well the cooled simple syrup, grapefruit juice, lime juice, and tequila.
- Pour the mixture into a clean Pint container up to the FREEZE FILL LINE. Seal the lid tightly and freeze for at least 16-24 hours until the base is completely solid.
- Take the Pint container out of the freezer and remove the lid. Add pour-in to POUR-IN line.
- Install the paddle onto the outer bowl lid. Place the pint into the outer bowl. secure the

outer bowl lid and Insert the outer bowl with the pint into the machine and turn until the outer bowl locks into place.

- Press the FULL button to process the entire pint, then select the FROZEN DRINK mode.Press Start and let the machine complete the cycle.
- The drink should be smooth . If it's too thick, you can add a splash of water or pink grapefruit juice and remix.
- Once the cycle is complete, take the Pint container out of the machine and pour your refreshing frozen drink into chilled glasses. Garnish with a grapefruit slice or a lime wheel if desired. For an extra flavor, you can also rim the glass with salt or sugar. Enjoy immediately!