

Please make sure to read the enclosed safety instructions prior to using your unit.



NINJA™ CREAMi™ ICE CREAM MAKER

30+ DELICIOUS RECIPES



Your guide to creating creamy delights.

Welcome to the Ninja™ CREAMi™ inspiration guide. From here you're just a few pages away from recipes, tips, tricks, and helpful hints to give you everything you need to process your favourite ingredients into healthy or indulgent creamy delights. Now let's get processing.

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The freezer is your friend



Adjust your freezer's temp

This unit is designed to process bases that are between 9°F (-13°C) and -7°F (-22°C).

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



Freeze for 24 hours

While the CREAMi Tub may be frozen, it needs to reach an even colder temperature before it can be processed.



Place the tub on a level surface

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



Upright freezers work best

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

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

Tips for the creamiest results

Pre-frozen ingredients taste sweeter

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

What to do about leftovers.

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

Note: If your treat contains mix-ins, processing again will likely pulverise the mix-ins and create a new flavour.

Making an ice bath.

Some recipes require ingredients to be cooked before freezing the base. To keep from warming up your freezer, we recommend using an ice bath to quickly cool the base. To prepare an ice bath, fill a large bowl with ice and water. Then place your tub in the ice water. Once your base has cooled below 40°F (-5°C), place the tub in the freezer.



DO NOT USE THE RE-SPIN PROGRAM FOR LEFTOVERS



Install Light

The install light will illuminate when the unit is not fully assembled for use. If the light is blinking, make sure the bowl is properly installed. If the light is solid, check that the paddle is installed.

Progress Bar

Indicates the progress of the one-touch program. All 4 progress bar LEDs will flash twice and then turn off when the program is complete.

One-Touch Programs: 1-2 1/2 minutes

Each one-touch program is intelligently designed to whip up delicious creations in 1-2 1/2 minutes. Programs vary in length and speed depending on the optimal settings to get perfectly creamy results for that type of recipe.











This is NOT a blender.

Do **NOT** process a solid block of ice or ice cubes. Do **NOT** make a smoothie or process hard, loose ingredients, such as frozen fruit. Fruit must be crushed to release its juice or combined with other ingredients and frozen before processing.



Get to know the One-Touch Programs

 ICE CREAM	 LITE ICE CREAM	 GELATO	 + MIX-IN
<p>Designed for traditionally indulgent recipes. Great for turning dairy and dairy-alternative recipes into thick, creamy, and scoopable ice creams.</p> <p>RECIPE Vanilla Ice Cream <i>page 8</i></p>	<p>Designed for health-conscious consumers to make ice creams that are low in sugar or fat or use sugar substitutes. Choose when processing keto or paleo recipes.</p> <p>RECIPE Lite Chocolate Ice Cream <i>page 20</i></p>	<p>Designed for custard bases for Italian-style ice cream. Choose GELATO when specified to create delicious, decadent desserts.</p> <p>RECIPE Vanilla Bean Gelato <i>page 54</i></p> <p>We recommend starting with the Easy Vanilla Ice Cream on page 8 before making this gelato.</p>	<p>Designed to fold in pieces of candies, cookies, nuts, cereal, or frozen fruit to customise your treat.</p> <p>RECIPE Mix-in & Flavour Inspiration <i>pages 10-13</i></p>
 SORBET	 SMOOTHIE BOWL	 MILKSHAKE	 RE-SPIN
<p>Designed to transform fruit-based recipes with high water and sugar content into creamy delights.</p> <p>RECIPE One-Ingredient Sorbet <i>page 18</i></p>	<p>Designed for recipes that are made from fruit (fresh or frozen) and/or vegetables frozen together with dairy, dairy alternatives, or juice.</p> <p>RECIPE Coconut Mango Smoothie Bowl <i>page 44</i></p>	<p>Designed to create quick and thick milkshakes. Simply combine your favourite ice cream (store-bought or homemade), milk, and mix-ins and select MILKSHAKE.</p> <p>RECIPE Thick Chocolate Milkshake <i>page 14</i></p>	<p>Designed to ensure a smooth texture after running one of the preset programs. RE-SPIN is often needed when the base is very cold and the texture is crumbly rather than creamy. However, do NOT use when adding mix-ins.</p>

General ingredient substitutes

Dairy-free? Vegan? Low carb? You can still make delicious treats that fit your lifestyle. For the best results, be sure to follow the instructions, carefully measure, and use the tips below when making any substitutions.



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.



Sugar Substitute

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

Light corn syrup → Agave Syrup

NOTE: If using sugar substitutes, use the **LITE ICE CREAM** program to process.



Vanilla Ice Cream with Chocolate Chips

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

INGREDIENTS

1 tablespoon (18 g) cream cheese, softened
70 g granulated sugar
1 teaspoon vanilla extract
180 ml heavy cream
240 ml whole milk
40 g mini chocolate chips, for mix-in

MAKE IT LITE Use 1/2 teaspoon stevia and 2 1/2 tablespoons agave syrup for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Whisk

Large bowl

Rubber spatula

MAKE IT DAIRY-FREE Use vegan cream cheese for cream cheese, **unsweetened** coconut cream for heavy cream, and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

DIRECTIONS



In a large, microwave-safe bowl, microwave the cream cheese for 10 seconds. Add the sugar and vanilla extract and with a whisk or rubber spatula, combine until the mixture looks like frosting, about 60 seconds.



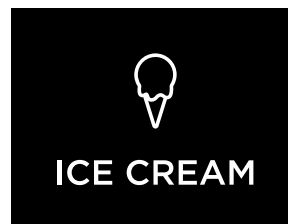
Slowly mix in the heavy cream and milk until fully combined and sugar is dissolved.



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



Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.



Select ICE CREAM.



With a spoon, create a 4 cm wide hole that reaches the bottom of the tub. During this process, it is okay for your treat to press above the MAX FILL line.

Add chocolate chips to the hole in the tub and process again using the MIX-IN program.



When processing is complete, remove ice cream from tub and serve immediately.

TIP

Since the MIX-IN program does not break down harder ingredients, we recommend using mini chocolate chips for the perfectly sized chunks.

Mix-ins 101

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



Hard mix-ins will remain intact.

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



Soft mix-ins will get broken down.

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

Make ice cream & gelato with extracts & mix-ins



1. Make a base

Start by making any base in this inspiration guide, including dairy-free and lite bases.

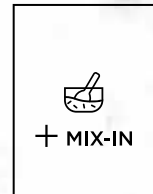
Substitute extract, if desired

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



2. Freeze

Cover with lid and freeze for 24 hours.



3. Process

Select the program that matches your base:

- ICE CREAM
- GELATO
- LITE ICE CREAM

4. Add mix-ins

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

5. Process

Press MIX-IN program.

Don't want to wait? Scoop in some store-bought ice cream into the CREAMi Tub and skip to step 4.



FOR ICE CREAMS & GELATO ONLY

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

Adding fresh fruit, fudge, and caramel sauces will water down your treat. Chocolate hazelnut spread and nut butters also do not mix well. We recommend using frozen fruit or chocolate/caramel shell toppings.

Ice cream inspirations



Chocolate Chip Cookie Dough

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 45 g edible frozen cookie dough chunks, 1 tbsp mini chocolate chips



Rocky Road

Base: Chocolate
Extract: N/A
Mix-in: 2 tbsp almonds (chopped), 2 tbsp mini chocolate chips, 1 tbsp marshmallow topping



Cookies & Cream

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 3 chocolate sandwich cookies (broken)



Mint Chocolate Chip

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp mint extract (green food colouring, optional)
Mix-in: 45 g mini chocolate chips



Maple Walnut

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp maple extract
Mix-in: 25 g walnuts (chopped)



Death by Chocolate

Base: Chocolate
Extract: N/A
Mix-in: 2 tbsp mini chocolate chips, 2 tbsp brownie chunks

Pistachio

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

Sweet & Salty Snack Mix

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 1 tbsp mini pretzels, 1 tbsp potato chips (broken), 1 tbsp chocolate candies (broken)

Sundae Cone

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 1 tbsp chocolate shell topping, 2 tbsp peanuts (chopped), 2 tbsp sugar cone pieces

Root Beer Float

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp root beer extract
Mix-in: N/A

Peppermint Stick

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp peppermint extract (red food colouring, optional)
Mix-in: 45 g candy cane pieces

Coconut Chocolate Almond Bar

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp coconut extract
Mix-in: 3 tbsp almonds (chopped), 1 tbsp chocolate shell syrup

Raspberry Chip

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp raspberry extract
Mix-in: 45 g mini chocolate chips

Rum Raisin

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp rum extract
Mix-in: 45 g raisins (soaked in hot water)

Caramel Chocolate Nut Cluster

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 45 g chocolate covered caramel candy (broken), 2 tbsp cashews (chopped)

Chocolate Toffee Crunch

Base: Chocolate
Extract: N/A
Mix-in: 45 g chocolate toffee bar (broken)

S'mores

Base: Chocolate
Extract: N/A
Mix-in: 3 tbsp graham cracker pieces, 1 tbsp marshmallow topping

Chocolate Peanut Butter Cup

Base: Chocolate
Extract: N/A
Mix-in: 45 g mini peanut butter cups (broken)

ENJOY TODAY

Thick Chocolate Milkshake

PREP: 2 MINUTES | MAKES: 1-2 SERVINGS

INGREDIENTS

- 300 g chocolate ice cream
- 125 ml whole milk

MAKE IT DAIRY-FREE Use vegan ice cream for ice cream and oat milk or vegan coffee creamer for whole milk.

DIRECTIONS



Place all ingredients in an empty CREAMi Tub in the order listed.



Please refer to the quick start guide for bowl assembly and unit interaction information.



Select MILKSHAKE.



When processing is complete, remove milkshake from tub and serve immediately.

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

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

NINJA TEST KITCHEN FAVOURITE



Mix up the flavour

Is chocolate too plain for you?

Let's shake things up. Before processing, use a spoon to create a 4 cm wide hole that reaches the bottom of the tub. Pour the milk and mix-ins into the hole. Select MILKSHAKE to process.



We recommend using mini-chocolate chips and candies or chopping nuts and harder mix-ins.



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

For more customisation inspiration, see p. 16

Mix up your milkshake

Add everything from chocolate and candy to nuts and fruit to shake things up.



1.

Add ice cream to tub

(Dairy, dairy-free, and lite ice cream all work)

300 g



3.

Add milk

(Use whole milk, skim milk, dairy-free milk, or coffee creamer)

125 ml



2.

Add mix-ins

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



MILKSHAKE

4.

Process

Press MILKSHAKE program

Milkshake inspirations



Strawberry Marshmallow

Ice Cream Flavour: Strawberry

Mix-ins: 20 g marshmallow topping



Cookies 'N Cream Cheesecake

Ice Cream Flavour: Cookies 'N Cream

Mix-ins: 2 tbsp cream cheese, 3 chocolate sandwich cookies (broken)



Chocolate Hazelnut

Ice Cream Flavour: Chocolate
Mix-ins: 70 g chocolate hazelnut spread

Salted Caramel Pretzel

Ice Cream Flavour: Vanilla
Mix-ins: 40 g pretzels (broken), 2 tbsp caramel

Very Berry

Ice Cream Flavour: Vanilla
Mix-ins: 70 g fresh mixed berries

Peanut Butter Brownie

Ice Cream Flavour: Chocolate
Mix-ins: 2 tbsp peanut butter, 45 g brownie chunks

Dairy-Free Funfetti

Ice Cream Flavour: Vegan Vanilla Almond
Milk: Vanilla almond milk
Mix-ins: 3 vegan sugar cookies (broken), 2 tbsp sprinkles

Dairy-Free Peanut Butter Cookie

Ice Cream Flavour: Vegan Vanilla Oat
Milk: Oat milk
Mix-ins: 60 g peanut butter, 3 vegan chocolate chip cookies (broken)

Dairy-Free Tahini & Chocolate Coffee

Ice Cream Flavour: Vegan Coffee
Milk: Chocolate oat milk
Mix-ins: 65 g tahini, 1 tbsp vegan chocolate fudge

One-Ingredient Fruit Sorbet

PREP: 1 MINUTE | FREEZE TIME: 24 HOURS | MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENT

1 can (220 g-560 g) fruit of choice (pineapple chunks, mango chunks, peach slices)



Pineapple



Peaches



Mixed fruit



Mangoes



Fruit cups

TIP

Use fruit in juice, light syrup, or heavy syrup to adjust the sweetness of your sorbet. Using canned fruit with no added sugar (fruit in water) may damage the unit.



Fresh fruit works too.

See Fresh Fruit Sorbet recipe on page 40.

DIRECTIONS



Fill an empty CREAMi Tub to the MAX FILL line with fruit chunks. Next, cover fruit with liquid from the can to the MAX FILL line. If a smaller yield is desired, use a smaller can and fill below the MAX FILL line. Place storage lid on tub and freeze for 24 hours.



Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.



Select SORBET.



When processing is complete, remove the sorbet and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more.

NINJA
TEST
KITCHEN
FAVOURITE



Lite Chocolate Ice Cream

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

INGREDIENTS

- 180 ml **unsweetened** coconut cream
- 3 tablespoons monk fruit sweetener with erythritol
- 2 tablespoons dark cocoa powder
- 1 tablespoon agave syrup
- 1 teaspoon vanilla extract
- 240 ml chocolate oat milk

TOOLS NEEDED

-  Large bowl
-  Whisk

DIRECTIONS



In a large bowl, whisk the unsweetened coconut cream until smooth.



Add the monk fruit sweetener, dark cocoa powder, agave syrup, and vanilla extract and whisk until well combined and the monk fruit sweetener is dissolved. Add chocolate oat milk and whisk to combine.



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



Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.

NINJA TEST KITCHEN FAVOURITE



Up to 40% fewer calories than our Chocolate Ice Cream



Select LITE ICE CREAM.



When processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Ice Cream

EASY
RECIPE

Strawberry Ice Cream

PREP: 15 MINUTES

FREEZE TIME: 24 HOURS

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

225 g fresh ripe strawberries, trimmed, cut in quarters

50 g granulated sugar

1 teaspoon light corn syrup

1 teaspoon lemon juice

240 ml heavy cream

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 55 g **stevia cane sugar blend** for granulated sugar and 1 teaspoon agave syrup for light corn syrup. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Large bowl

Rubber spatula

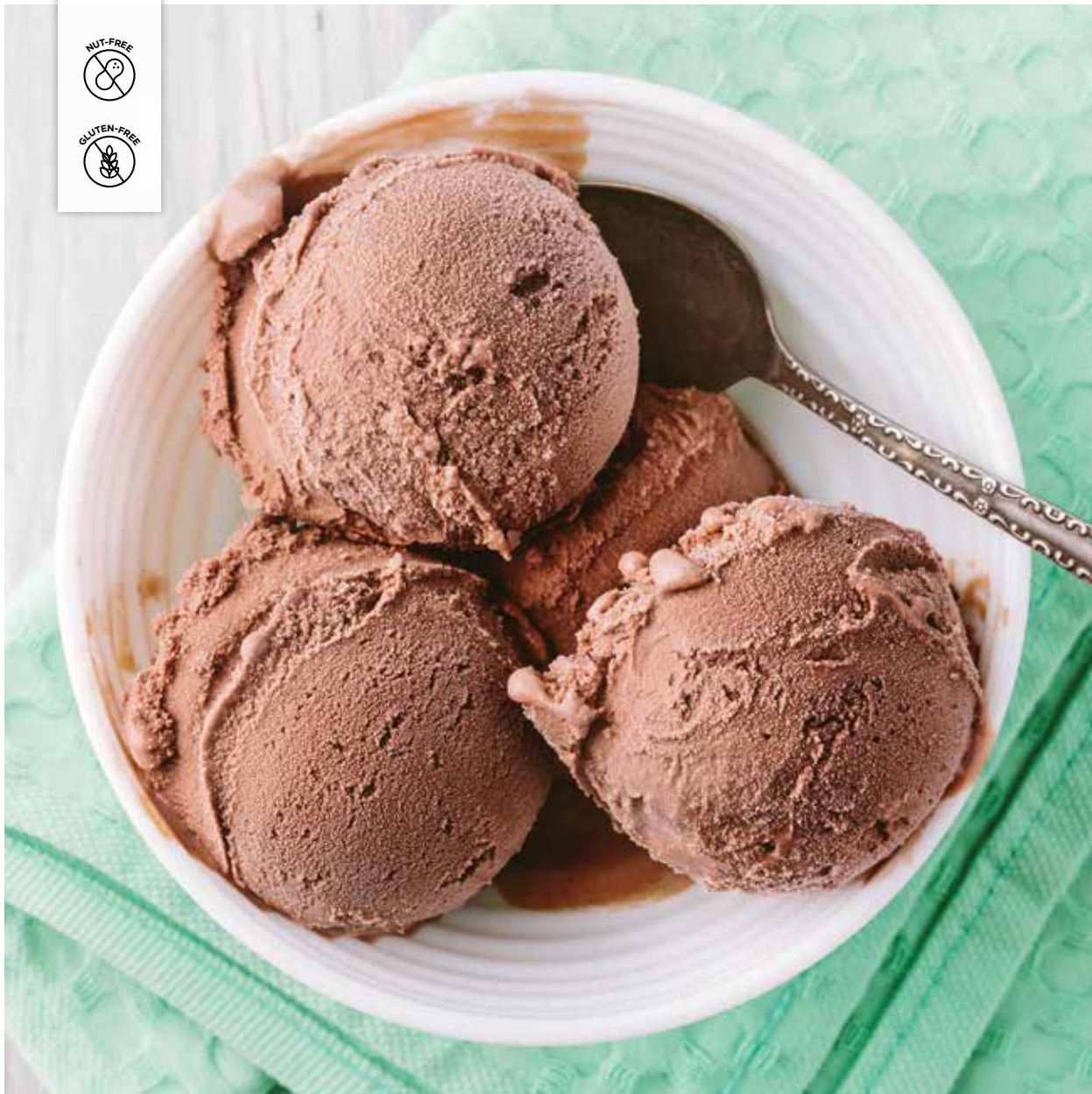
TIP Make black raspberry ice cream by substituting 120 g fresh raspberries and 120 g fresh blackberries for strawberries.

TIP We recommend mixing in mini white chocolate chips or frozen strawberry slices to make this ice cream even sweeter.

DIRECTIONS

1. In a large bowl, add strawberries, sugar, corn syrup, and lemon juice. Using a fork, mash strawberries. Allow mixture to sit for 10 minutes, stirring repeatedly.
2. Add heavy cream and mix until well combined.
3. Pour base into an empty CREAMi Tub. Place storage lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select ICE CREAM.
6. When processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Ice Cream

EASY
RECIPE

Chocolate Ice Cream

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

INGREDIENTS

1 tablespoon (18 g) cream cheese, softened
2 tablespoons cocoa powder
70 g granulated sugar
1 teaspoon vanilla extract
180 ml heavy cream
240 ml whole milk

MAKE IT DAIRY-FREE Use vegan cream cheese for cream cheese, **unsweetened** coconut cream for heavy cream, and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 1/2 teaspoon stevia and 2 1/2 tablespoons agave syrup for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Large bowl

Whisk

Rubber spatula

TIP

Add some fun to your chocolate ice cream by using edible cookie dough chunks and mini chocolate chips as mix-ins.

DIRECTIONS

1. In a large microwave-safe bowl, add the cream cheese and microwave for 10 seconds. Add the cocoa powder, sugar, and vanilla extract and with a whisk or rubber spatula, combine until the mixture looks like frosting, about 60 seconds.
2. Slowly mix in the heavy cream and milk until fully combined and sugar is dissolved.
3. Pour base into an empty CREAMi Tub. Place storage lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select ICE CREAM.
6. When processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Cinnamon Bun Ice Cream



EASY RECIPE

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

INGREDIENTS

- 1 tablespoon (18 g) cream cheese, softened
- 70 g light brown sugar
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 180 ml heavy cream
- 240 ml whole milk

MAKE IT DAIRY-FREE Use vegan cream cheese for cream cheese, **unsweetened** coconut cream for heavy cream, and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 1/2 teaspoon stevia and 2 1/2 tablespoons agave syrup for light brown sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



- Large bowl
- Whisk
- Rubber spatula

TIP Adjust the cinnamon depending on your taste. We suggest starting with 1 teaspoon.

DIRECTIONS

1. In a large microwave-safe bowl, microwave the cream cheese for 10 seconds. Add the sugar, vanilla extract, and ground cinnamon and with a whisk or rubber spatula, combine until the mixture looks like frosting, about 1 minute.
2. Slowly mix in the heavy cream and milk until fully combined and sugar is dissolved.
3. Pour base into an empty CREAMi Tub. Place storage lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select ICE CREAM.
6. When processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Dairy-Free Coconut Vanilla Ice Cream



EASY RECIPE

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

INGREDIENTS

- 1 can (400 ml) full-fat **unsweetened** coconut milk
- 100 g granulated sugar
- 1 teaspoon vanilla extract

MAKE IT LITE Use 55 g **stevia cane sugar blend** for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



- Medium Bowl
- Whisk

TIP

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

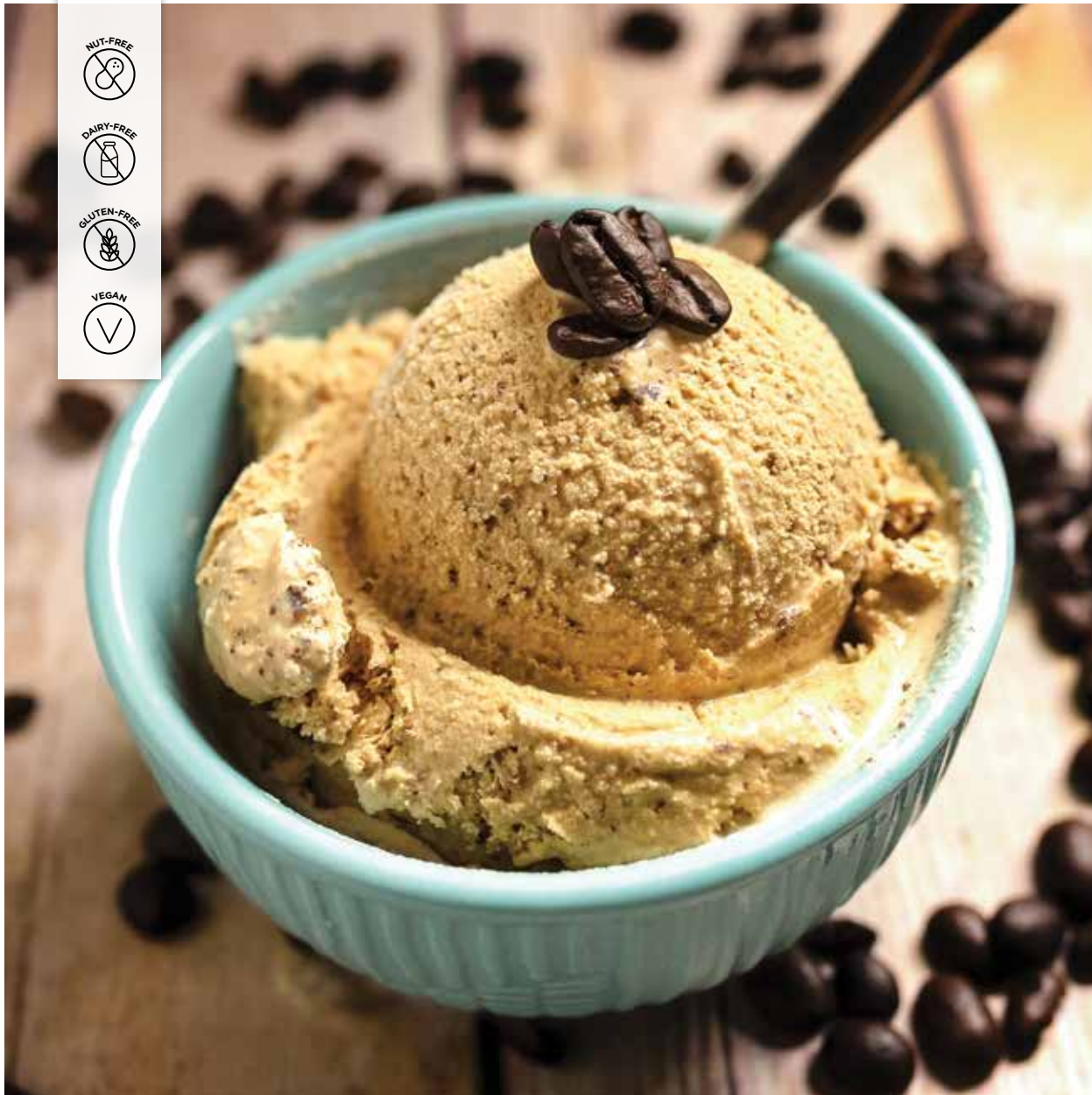
TIP

You can substitute 420 ml of full-fat oat milk in place of the full-fat unsweetened coconut milk.

DIRECTIONS

1. In a medium bowl, whisk the coconut milk until smooth. Then, add the remaining ingredients and whisk until well combined and sugar is dissolved.
2. Pour base into an empty CREAMi Tub. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Ice Cream

EASY
RECIPE

Dairy-Free Coffee Ice Cream

PREP: 5-10 MINUTES

FREEZE TIME: 24 HOURS

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

180 ml **unsweetened** coconut cream

100 g granulated sugar

1 1/2 tablespoon instant coffee

240 ml rice milk

1 teaspoon vanilla extract

MAKE IT LITE Use 55 g monk fruit sweetener with erythritol and 1/2 teaspoon stevia for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Large bowl

Whisk

TIP

Add crushed peanut butter covered pretzels for a sweet & salty combination.

TIP

You can substitute cashew milk for rice milk if desired.

DIRECTIONS

1. In a large bowl, whisk the unsweetened coconut cream until smooth. Add the remaining ingredients to the bowl and whisk until well combined and sugar is dissolved.
2. Pour base into an empty CREAMi Tub. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Dairy-Free Peach Ice Cream

PREP: 5-10 MINUTES

FREEZE TIME: 24 HOURS

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

1 jar (approx. 670 g) sliced peaches, drained
80 ml sweetened almond milk creamer
2 tablespoons agave syrup
1 teaspoon vanilla extract

MAKE IT DAIRY Use regular vanilla coffee creamer for almond milk creamer.

TOOLS NEEDED



Large bowl

Whisk



Ice Cream

EASY
RECIPE

DIRECTIONS

1. Fill an empty CREAMi Tub to the MAX FILL line with sliced peaches.
2. In a large bowl, whisk together the remaining ingredients until well combined. Cover the peaches with the mixture up to the MAX FILL line and stir to combine. If necessary, add more creamer to reach the MAX FILL line. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Fruity Cereal Ice Cream



Ice Cream

EASY RECIPE

PREP: 20–35 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

300 ml whole milk
60 g fruity cereal, divided
1 tablespoon (18 g) cream cheese, softened
70 g granulated sugar
1 teaspoon vanilla extract
180 ml heavy cream

MAKE IT LITE Use 1/2 teaspoon stevia and 2 1/2 tablespoons agave syrup for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



2 Large bowl
Whisk
Fine-mesh strainer

MAKE IT DAIRY-FREE Use **unsweetened** oat milk for whole milk, **vegan cream cheese** for cream cheese, and **unsweetened** coconut cream for heavy cream. Whisk the coconut cream until smooth, then add the remaining ingredients.

DIRECTIONS

1. Place milk and 40 g fruity cereal in a large bowl. Allow mixture to sit for 15–30 minutes, stirring regularly to infuse fruity flavour in the milk.
2. Place cream cheese in a second large microwave-safe bowl and microwave for 10 seconds. Add the sugar and vanilla extract, then use a whisk or rubber spatula to combine until the mixture looks like frosting, about 60 seconds.
3. After 15–30 minutes, pour the milk and cereal through a fine-mesh strainer into the bowl containing the sugar mixture. Press on the cereal with a spoon to release more milk, then discard the cereal. Add heavy cream and mix until well combined.
4. Pour base into an empty CREAMi Tub. Place storage lid on tub and freeze for 24 hours.
5. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select ICE CREAM.
7. Use a spoon to create a 4 cm wide hole that reaches the bottom of the tub. Add remaining 20 g fruity cereal to the hole and process again using the MIX-IN program.
8. When processing is complete, remove ice cream from tub and serve immediately.

Cherry Chip Ice Cream



Ice Cream

EASY RECIPE

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

INGREDIENTS

560 g (approx.) canned red tart cherries in water, weighed then drained
120 ml sweetened French vanilla coffee creamer
2 tablespoons agave syrup
1 teaspoon almond extract
45 g mini dark chocolate chips, for mix-in

MAKE IT DAIRY-FREE Use **vegan vanilla creamer** for regular coffee creamer.

TOOLS NEEDED



Large bowl
Whisk

DIRECTIONS

1. Fill an empty CREAMi Tub to the MAX FILL line with cherries.
2. In a large bowl, whisk together the remaining ingredients until well combined. Cover the cherries with the mixture up to the MAX FILL line and stir to combine. If necessary, add more creamer to reach the MAX FILL line. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. Use a spoon to create a 4 cm wide hole that reaches the bottom of the tub. Add dark chocolate chips to the hole and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from tub and serve immediately.

Limoncello Ice Cream

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

INGREDIENTS

2 tablespoons granulated sugar
70 g store-bought lemon curd
2 tablespoons limoncello
240 ml heavy cream
180 ml whole milk
Zest of 1 lemon

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

TOOLS NEEDED



Large bowl
Whisk




Ice Cream

EASY
RECIPE

DIRECTIONS

1. In a large bowl, whisk together the sugar, lemon curd, and limoncello until well combined and sugar is dissolved. Add heavy cream, milk, and lemon zest and whisk until fully combined.
2. Pour base into an empty CREAMi Tub. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more.

Lite Mint Cookies & Cream Ice Cream

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

INGREDIENTS

180 ml **unsweetened** coconut cream
55 g monk fruit sweetener with erythritol
2 tablespoons agave syrup
5-6 drops green food colouring
1/2 teaspoon mint extract
240 ml **unsweetened** oat milk
3 chocolate sandwich cookies, cut in quarters, for mix-in

TOOLS NEEDED



Large bowl
Whisk




Lite
Ice Cream

EASY
RECIPE

DIRECTIONS

1. In a large bowl, whisk the unsweetened coconut cream until smooth. Add the monk fruit sweetener, agave syrup, food colouring, and mint extract and whisk until well combined and monk fruit sweetener is dissolved. Add oat milk and whisk to combine.
2. Pour base into an empty CREAMi Tub. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select LITE ICE CREAM.
5. Use a spoon to create a 4 cm wide hole that reaches the bottom of the tub. Add cookie pieces to the hole and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from tub and serve immediately.



Up to 50% fewer calories than our Vanilla Ice Cream with Chocolate Chips



Lite Ice Cream

EASY RECIPE

Lite Vanilla Ice Cream with Chocolate Chips

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

INGREDIENTS

- 420 ml fat-free half and half
- 55 g **stevia cane sugar blend**
- 1 teaspoon vanilla extract
- 45 g mini sugar-free chocolate chips, for mix-in

MAKE IT DAIRY-FREE Use **unsweetened** oat milk for fat free half and half and **vegan mini chocolate chips** for sugar-free chocolate chips.

TOOLS NEEDED



- Medium bowl
- Whisk

TIP

Monk fruit sweetener with erythritol can be substituted for stevia cane sugar blend.

DIRECTIONS

1. In a medium bowl, whisk all ingredients together until combined and stevia cane sugar blend is dissolved. Let mixture sit for 5 minutes, until foam subsides. If the sugar is still not dissolved, whisk again.
2. Pour base into an empty CREAMi Tub. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select LITE ICE CREAM.
5. Use a spoon to create a 4 cm wide hole that reaches the bottom of the tub. Add chocolate chips to the hole and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from tub and serve immediately.

Fresh Fruit Sorbet

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

INGREDIENTS

4 ripe bananas (approx.), peeled, cut in 1 cm slices (620 g banana)

OR

630 g ripe pineapple, cut in 1 cm pieces

OR

5 oranges (approx.), peeled, cut in 1 cm pieces (475 g orange)

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



Mix it up

Combine fruits for even more flavour. When combining, mix cut fruit together before adding to the tub for a consistent flavour.

DIRECTIONS



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



Add banana into an empty CREAMi Tub to the MAX FILL line.



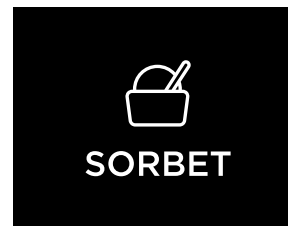
With the back of a heavy kitchen utensil, such as a ladle or potato masher, firmly press the bananas below the MAX FILL line, compacting them into a homogenous mixture to create space for more bananas.



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



Remove tub from freezer and remove lid from tub. Please use quick start guide for bowl assembly and unit interaction information.



Select SORBET.



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

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



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

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



Watermelon Sorbet

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

INGREDIENTS

2 tablespoons agave syrup
Juice of 1/2 lime
350 g pre-chopped watermelon

TOOLS NEEDED



Small bowl
Whisk



Sorbet

EASY
RECIPE

DIRECTIONS

1. In a small bowl, whisk together the agave syrup with the lime juice until agave syrup is dissolved.
2. Place watermelon pieces into an empty CREAMi Tub up to the MAX FILL line. Pour agave and lime juice over watermelon.
3. Place storage lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select SORBET.
6. Once processing is complete, remove sorbet from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Lemon Sorbet



Sorbet

EASY
RECIPE

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

INGREDIENTS

100 g granulated sugar
1 tablespoon light corn syrup
240 ml warm water
120 ml lemon juice

MAKE IT LITE Use 55 g monk fruit sweetener with erythritol for granulated sugar and 1 tablespoon agave syrup for light corn syrup. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Large bowl
Whisk

DIRECTIONS

1. In a large bowl, whisk together sugar, corn syrup, and warm water until sugar is dissolved. Add lemon juice and whisk until fully combined.
2. Pour base into an empty CREAMi Tub. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SORBET.
5. When processing is complete, remove the sorbet and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more.

Blueberry Pomegranate Sorbet



Sorbet

EASY
RECIPE

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

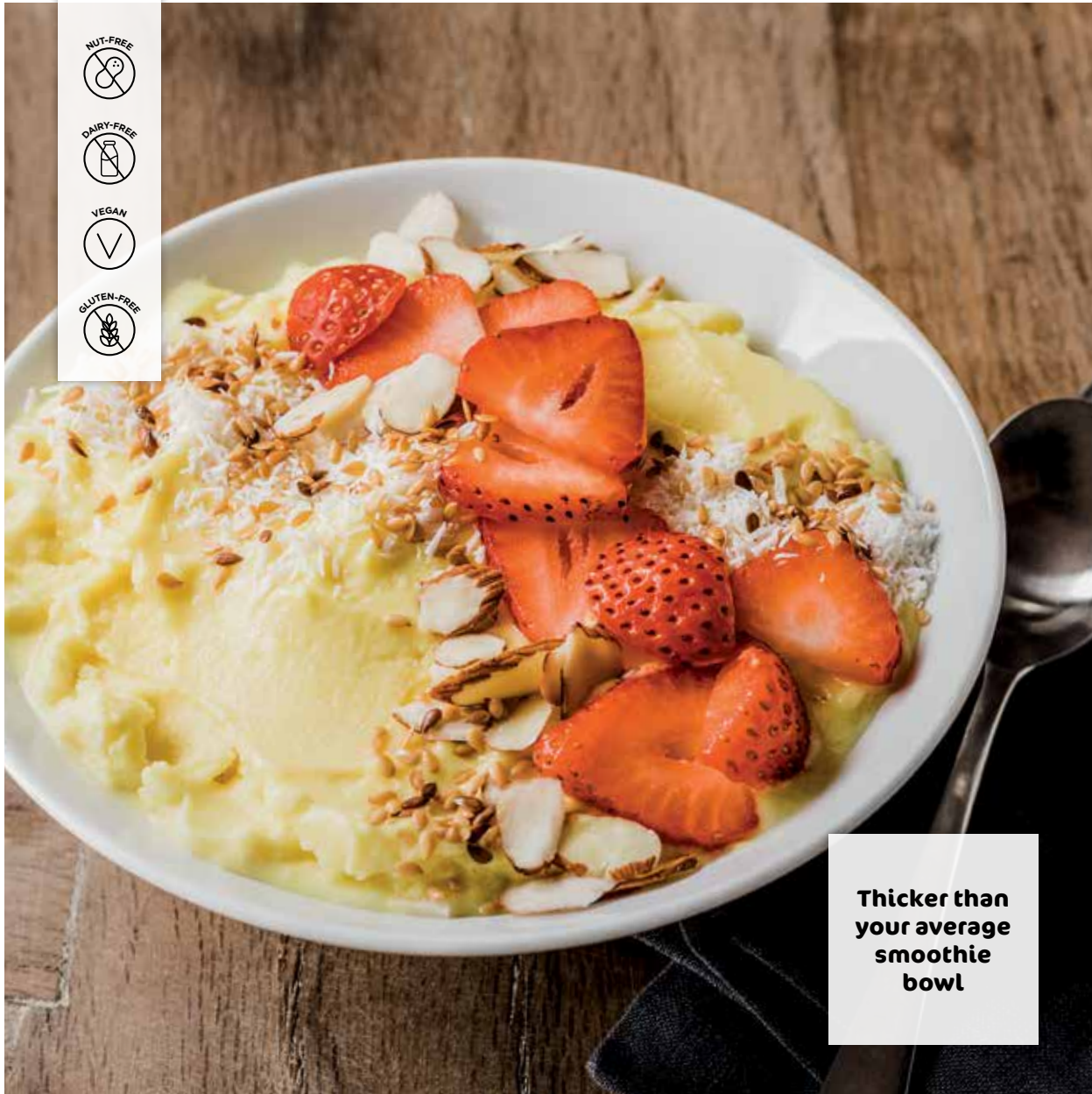
INGREDIENTS

1 can (400 g) blueberries in light syrup
120 ml pomegranate juice

DIRECTIONS

1. Fill an empty CREAMi Tub to the MAX FILL line with blueberries. Next, cover fruit with liquid from the can, then add pomegranate juice to the MAX FILL line and stir well to combine. Place storage lid on tub and freeze for 24 hours.
2. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select SORBET.
4. When processing is complete, remove sorbet from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



**Thicker than
your average
smoothie
bowl**

Coconut Mango Smoothie Bowl

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

INGREDIENTS

330 g fresh or frozen mango, cut in 1 cm pieces
Approx. 1 can (400 g) coconut milk
(the whole can will not be required)

TOPPINGS (optional)

Sliced strawberries
Shredded coconut
Sliced almonds

TIP

Sweetened coconut milk can also be used for a more decadent treat.

TIP

Use fresh or frozen pineapple for a coconut pineapple treat. When using frozen fruit, be sure to refreeze the fruit with coconut milk before processing.

TIP

For best results, make sure your fruit is ripe.

DIRECTIONS

1. Fill an empty CREAMi Tub to the MAX FILL line with mango pieces.
2. Next, shake or stir the can of coconut milk and cover the mangoes with the coconut milk up to the MAX FILL line. The whole can of coconut milk will not be required. Stir the mangoes and coconut milk and if necessary, add more coconut milk to reach the MAX FILL line. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SMOOTHIE BOWL.
5. When processing is complete, transfer to a bowl and garnish with desired toppings.

NOTE: If your smoothie bowl texture is crumbly or you would like it to be thinner, select RE-SPIN to process the mixture until a desired texture is achieved.



Smoothie
Bowl

EASY
RECIPE

Very Berry Cherry Smoothie Bowl



Smoothie
Bowl

EASY
RECIPE

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

INGREDIENTS

300 g frozen cherry berry blend
60 ml agave syrup
240 ml cranberry juice cocktail

TOPPINGS (optional)

Fresh fruit
Cacao nibs

TOOLS NEEDED



Large bowl
Whisk

DIRECTIONS

1. Fill an empty CREAMi Tub to the MAX FILL line with the cherry berry fruit blend.
2. In a large bowl, whisk together the agave syrup and cranberry juice cocktail until well combined. Cover the frozen fruit with the mixture up to the MAX FILL line and stir to combine. If necessary, add more cranberry juice cocktail to reach the MAX FILL line. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SMOOTHIE BOWL.
5. When processing is complete, transfer to a bowl and garnish with desired toppings.

NOTE: If your smoothie bowl texture is crumbly or you would like it to be thinner, select RE-SPIN to process the mixture until a desired texture is achieved.

Strawberry Banana Protein Smoothie Bowl



Smoothie
Bowl

EASY
RECIPE

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

INGREDIENTS

225 g fresh ripe banana, cut in 1 cm pieces
165 g fresh ripe strawberries, trimmed, cut in quarters
2 tablespoons vanilla protein powder
60 ml agave syrup
60 ml pineapple juice
120 ml whole milk

TOPPINGS (optional)

Fresh fruit
Granola

MAKE IT DAIRY-FREE Use vegan protein powder for protein powder and **unsweetened** oat milk for whole milk.

TOOLS NEEDED



Large bowl
Whisk

DIRECTIONS

1. Fill an empty CREAMi Tub to the MAX FILL line with bananas and strawberries and mix until evenly distributed.
2. In a large bowl, whisk together the remaining ingredients until well combined. Cover the fruit with the mixture up to the MAX FILL line and stir to combine. If necessary, add more milk to reach the MAX FILL line. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SMOOTHIE BOWL.
5. When processing is complete, transfer to a bowl and garnish with desired toppings.

NOTE: If your smoothie bowl texture is crumbly or you would like it to be thinner, select RE-SPIN to process the mixture until a desired texture is achieved.



ENJOY TODAY

Thick White Russian Milkshake



Milkshake

EASY
RECIPE

PREP: 2 MINUTES

MAKES: 1-2 SERVINGS

INGREDIENTS

400 g vanilla ice cream

2 tablespoons coffee liqueur

2 tablespoons vodka

TIP

Take this boozy milkshake to the next level and mix-in broken chocolate sandwich cookies.

TIP

For thickest results, process your ice cream right from the freezer.

DIRECTIONS

1. Place all ingredients into an empty CREAMi Tub in the order listed.
2. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select MILKSHAKE.
4. When processing is complete, remove milkshake from tub and serve immediately.

NOTE: If you would like your milkshake thinner, add 1–2 tablespoons of milk and select RE-SPIN. Process until desired texture is achieved. Mix-ins may sink to the bottom of thin milkshakes.

ENJOY TODAY

Dairy-Free Mocha Banana Milkshake

PREP: 5 MINUTES
MAKES: 1-2 SERVINGS

INGREDIENTS

300 g vegan chocolate ice cream
120 ml cashew milk
110 g fresh ripe banana, cut in 1 cm pieces
1 tablespoon instant coffee powder

TIP

For thickest results, process your ice cream right from the freezer.



DIRECTIONS

1. Place ice cream in an empty CREAMi Tub.
2. Use a spoon to create a 4 cm wide hole that reaches the bottom of the tub. Add the remaining ingredients to the hole.
3. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select MILKSHAKE.
5. When processing is complete, remove milkshake from tub and serve immediately.

NOTE: If you would like your milkshake thinner, add 1-2 tablespoons of cashew milk and select RE-SPIN. Process until desired texture is achieved. Mix-ins may sink to the bottom of thin milkshakes.

ENJOY TODAY

Dairy-Free Matcha Coconut Milkshake

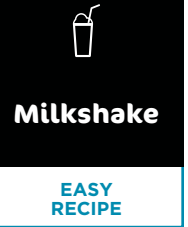
PREP: 2 MINUTES
MAKES: 1-2 SERVINGS

INGREDIENTS

300 g vegan vanilla coconut milk ice cream
120 ml coconut milk
2 teaspoons agave syrup
1 teaspoon matcha powder

TIP

For thickest results, process your ice cream right from the freezer.



DIRECTIONS

1. Place all ingredients in an empty CREAMi Tub in the order listed.
2. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select MILKSHAKE.
4. When processing is complete, remove milkshake from tub and serve immediately.

NOTE: If you would like your milkshake thinner, add 1-2 tablespoons of coconut milk and select RE-SPIN. Process until desired texture is achieved. Mix-ins may sink to the bottom of thin milkshakes.



ENJOY TODAY

Thick Coffee Milkshake



Milkshake

EASY
RECIPE

PREP: 2 MINUTES
MAKES: 1-2 SERVINGS

INGREDIENTS

300 g coffee ice cream
120 ml whole milk

TIP For thickest results, process your ice cream right from the freezer.

TIP We recommend mixing in cacao nibs to make this milkshake even more delicious.

DIRECTIONS

1. Place all ingredients into an empty CREAMi Tub in the order listed.
2. If you would like to add mix-ins, use a spoon to create a 4 cm wide hole that reaches the bottom of the tub. Pour the milk and mix-ins into the hole.
3. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select MILKSHAKE.
5. When processing is complete, remove milkshake from tub and serve immediately.

NOTE: If you would like your milkshake thinner, add 1-2 tablespoons of milk and select RE-SPIN. Process until desired texture is achieved. Mix-ins may sink to the bottom of thin milkshakes.






Vanilla Bean Gelato

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS | COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

- 4 large egg yolks
- 1 tablespoon light corn syrup
- 50 g + 1 tablespoon granulated sugar
- 240 ml heavy cream
- 160 ml whole milk
- 1 whole vanilla bean, split in half lengthwise, scraped

TOOLS NEEDED

-  Small saucepan
-  Whisk
-  Rubber spatula
-  Thermometer
-  Fine-mesh strainer

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 2 tablespoons agave syrup and 1/4 teaspoon stevia for light corn syrup and granulated sugar. Process on the LITE ICE CREAM program.

DIRECTIONS



Place egg yolks, corn syrup, and sugar into a small saucepan and whisk until fully combined and sugar is dissolved.



Add heavy cream, milk, and vanilla bean to saucepan and stir to combine.



Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F (74°C-80°C) on an instant-read thermometer.



Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi Tub. Place tub into an ice bath. Once cooled, place storage lid on tub and freeze for 24 hours.



Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.



Select GELATO



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

TIP It is important to stay within the 165°F-175°F (74°C-80°C) range. The eggs should reach at least 165°F (74°C) for them to be food safe but will curdle and scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in smoother texture.



Maple Gelato

PREP: 10-15 MINUTES
FREEZE TIME: 24 HOURS
COOK TIME: 7-10 MINUTES
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

4 large egg yolks
1 tablespoon maple syrup
55 g + 1 tablespoon light brown sugar
1 teaspoon maple extract (optional)
80 ml heavy cream
240 ml whole milk

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 55 g + 1 tablespoon organic brown coconut sugar for light brown sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Small saucepan
Whisk
Rubber spatula
Thermometer
Fine-mesh strainer



Gelato

STEP-IT-UP
RECIPE

DIRECTIONS

1. Place egg yolks, maple syrup, sugar, and maple extract into a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add heavy cream and milk to saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a rubber spatula. Cook until temperature reaches 165°F-175°F (74°C-80°C) on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi Tub. Place tub into an ice bath. Once cooled, place storage lid on tub and freeze for 24 hours.
5. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. When processing is complete, add mix-ins or remove gelato from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Triple Chocolate Gelato

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

INGREDIENTS

4 large egg yolks
70 g dark brown sugar
2 tablespoon dark cocoa powder
1 tablespoon chocolate fudge topping
180 ml heavy cream
180 ml whole milk
2 tablespoons chocolate chunks, chopped

MAKE IT LITE Use 70 g organic brown coconut sugar for dark brown sugar. Process on the LITE ICE CREAM program.

DIRECTIONS

1. Place egg yolks, sugar, cocoa powder, and fudge topping in a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add heavy cream and milk to saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F (74°C-80°C) on an instant-read thermometer.
4. Remove base from heat and stir in chocolate chunks until melted. Pour the base through a fine-mesh strainer into an empty CREAMi Tub. Place tub into an ice bath. Once cooled, place storage lid on tub and freeze for 24 hours.



Gelato

STEP-IT-UP
RECIPE

TOOLS NEEDED



Small saucepan
Whisk or rubber spatula
Thermometer
Fine-mesh strainer

MAKE IT DAIRY-FREE Use vegan chocolate fudge topping and chocolate chunks as well as **unsweetened** coconut cream for heavy cream, and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

5. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. When processing is complete, add mix-ins or remove gelato from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more.



PB&J Gelato

PREP: 10-15 MINUTES

FREEZE TIME: 24 HOURS

COOK TIME: 7-10 MINUTES

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

- 4 large egg yolks
- 3 tablespoons granulated sugar
- 80 ml heavy cream
- 240 ml whole milk
- 60 g smooth peanut butter
- 3 tablespoons grape jelly
- 40 g honey roasted peanuts, chopped, for mix-in

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 1/4 teaspoon stevia and 1 1/2 tablespoons agave syrup for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Small saucepan

Whisk

Rubber spatula

Thermometer

Fine-mesh strainer

DIRECTIONS

1. Place egg yolks and sugar in a small saucepan. Whisk until fully combined and sugar is dissolved.
2. Add heavy cream, milk, peanut butter, and grape jelly to the saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F (74°C-80°C) on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi Tub. Place into an ice bath. Once cooled, place storage lid on tub and freeze for 24 hours.
5. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. With a spoon, create a 4 cm wide hole that reaches the bottom of the tub. Add chopped honey roasted peanuts to the hole and process again using the MIX-IN program.
8. When processing is complete, remove gelato from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.





Gelato

STEP-IT-UP
RECIPE

Chocolate Hazelnut Gelato

PREP: 10-15 MINUTES

FREEZE TIME: 24 HOURS

COOK TIME: 7-10 MINUTES

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

- 3 large egg yolks
- 90 g hazelnut spread
- 2 teaspoons cocoa powder
- 1 tablespoon light corn syrup
- 50 g granulated sugar
- 120 ml heavy cream
- 240 ml whole milk
- 1 teaspoon vanilla extract

MAKE IT DAIRY-FREE Use vegan hazelnut spread for hazelnut spread, **unsweetened** coconut cream for heavy cream, and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 2 1/2 tablespoons agave syrup and 1/2 teaspoon stevia for light corn syrup and granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



- Small saucepan
- Whisk
- Rubber spatula
- Thermometer
- Fine-mesh strainer

DIRECTIONS

1. Place egg yolks, hazelnut spread, cocoa powder, corn syrup, and sugar in a small saucepan and whisk until fully combined.
2. Add heavy cream, milk, and vanilla extract to the saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F (74°C-80°C) on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi™ Tub up to the MAX FILL line. Place tub into an ice bath. Once cooled, place storage lid on tub and freeze for 24 hours.
5. Remove tub from freezer and remove lid from tub. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. When processing is complete, add mix-ins or remove gelato from tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

No-prep inspiration chart

Transform ordinary items from your pantry or fridge into extraordinary frozen delights.

INGREDIENTS	TREAT	PROCESS	PROGRAM
Canned pineapple, mango, peaches, pears, or mandarin oranges	Sorbet	Fill to MAX FILL line with fruit, cover fruit to MAX FILL line with juice from can	Cover with lid and freeze for 24 hours
Eggnog	Frozen eggnog	Fill to the MAX FILL line with eggnog	
Brewed coffee and coffee creamer	Vegan coffee frozen dessert	Stir 120 ml brewed cooled coffee, 360 ml vegan coffee creamer in tub until combined	
Almond milk and coffee creamer	Easy vegan frozen dessert	Stir 120 ml unsweetened almond milk, 360 ml vegan coffee creamer in tub until combined	
Cherry, blueberry, lemon, strawberry, apple pie filling	Sorbet	Fill to the MAX FILL line with pie filling	
Applesauce	Apple sorbet	Fill to the MAX FILL line with applesauce	
Grapefruit cups	Grapefruit sorbet	Fill to MAX FILL line with grapefruit, cover fruit to MAX FILL line with juice from cup	
Bottled smoothies	Smoothie bowl	Fill to the MAX FILL line with smoothie	
Bottle chocolate milk	Frozen chocolate milk	Fill to the MAX FILL line with chocolate milk	
			SORBET
			SORBET
			SORBET
			SORBET
			SMOOTHIE BOWL
			LITE ICE CREAM

TIP If your freezer is set to a very cold temperature, the treat may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

NOTE Some recipes may call for a program that doesn't match the treat you're making. For example, use the SORBET button to process coffee creamer.

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ICE CREAM MAKER

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