

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



NINJA[™] CREAMi[®] DELUXE

30+ Delicious Recipes + Charts



Your guide to creating creamy delights.

Welcome to the Ninja® CREAMi® Deluxe 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.

For more exciting delicious recipes,
scan this code or visit
ninjakitchen.com.au | ninjakitchen.co.nz



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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.



Fruit must be crushed to release its juice or combined with other ingredients and frozen before processing.



INSTALL LIGHT Light will illuminate when unit is not fully assembled for use. If light is blinking, ensure the bowl is properly installed. If light is solid, check that the paddle is installed.

COUNTDOWN TIMER Counts down remaining program time in minutes.

NOTE: Time may vary based on temperature of base.

FINISH LIGHT When countdown timer reaches zero, light will illuminate and the outer bowl can be removed from the unit.

PROCESSING MODE Press the processing mode prior to selecting a program. To process the whole Deluxe Tub, press FULL. To process just the top half, press TOP. To process the remaining half of the Deluxe Tub, press BOTTOM.

NOTE: For DRINKABLE, only the FULL processing mode is available.

ONE TOUCH PROGRAMS Each One Touch Program is intelligently designed to whip up delicious creations. Programs vary in length and speed depending on the optimal settings to get perfectly creamy results for that type of recipe.

NOTE: To cancel an active program, press the dial again.

Get to know the One Touch Programs

SCOOPABLE					
ICE CREAM	LITE ICE CREAM	SORBET	GELATO	FROZEN YOGHURT	CREAMi® ITALIAN ICE
Designed for traditionally indulgent recipes. Great for turning dairy and dairy-alternative recipes into thick, creamy, and scoopable ice creams. RECIPE Vanilla Ice Cream with Chocolate Chips <i>page 12</i>	Designed for health conscious consumers to make ice creams that are low in sugar or fat or use sugar substitutes. Choose when processing keto, paleo or vegan recipes. RECIPE Lite Mint Cookies & Cream Ice Cream <i>page 36</i>	Transform fruit-based recipes with high water and sugar content into creamy delights. RECIPE One-Ingredient Canned Fruit Sorbet <i>page 30</i>	Creates custard bases for Italian-style ice cream. RECIPE Vanilla Bean Gelato <i>page 62</i>	Easily transform your favourite store bought yoghurts into healthy, creamy frozen treats with the touch of a button. RECIPE Strawberry Frozen Yoghurt <i>page 35</i>	Designed to transform water and your favourite fruity flavours into refreshing scoops of Italian ice. RECIPE Lemonade Italian Ice <i>page 56</i>
DRINKABLE					
CREAMICCINO™		FROZEN DRINK	SLUSHI		MILKSHAKE
Create cafe quality frozen coffee drinks with your preferred coffee and sugar, along with any creamer, milk or milk alternative you desire. RECIPE Creamiccino <i>page 50</i>		Make thicker, smoother, slower melting frozen beverages that go beyond resort style quality. RECIPE Piña Colada <i>page 48</i>	Recreate a favourite childhood treat by turning water and powdered drink mixes or syrups into silky smooth, sippable slushies. RECIPE Fruit Punch Slushi <i>page 38</i>		Designed to create quick and thick milkshakes. Simply combine your favourite ice cream (store bought or homemade), milk and mix-ins. RECIPE Thick Chocolate Milkshake <i>page 26</i> Make today! No freezing required.
MIX-IN			RE-SPIN		
Designed to fold in pieces of candies, cookies, nuts, cereal or frozen fruit to customize your treat. RECIPE Mix-in & Flavour Inspiration <i>pages 16-19</i>			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.		

Freeze, then Creamify™ in minutes



Adjust your freezer's temp

For best results, set your freezer between -13°C (9°F) and -22°C (-7°F). The CREAMi® Deluxe is designed to process bases within this range.

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

NOTE: For optimal processing and texture, we recommend storing your frozen drinkable bases near the front door of your freezer. This location can also help to prevent icy sides.



Place the Deluxe Tub on a level surface

For best results, do not process a base if ingredients have been frozen at an angle or scooped out of and then refrozen unevenly.

(If frozen unevenly: melt, whisk and then re-freeze the ingredients on a level surface).



Upright freezers work best

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



Freeze for 24 hours

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



Frozen treats on demand

Make the most of your time by prepping several CREAMi Deluxe Tubs at once. Keep these Deluxe Tubs in your freezer to Creamify on demand whenever the craving strikes.

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

For SCOOPABLES

Didn't finish your Deluxe 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 further crush your mix-ins and create a new flavour.

TIP: Instead of processing a full Deluxe Tub, process half using the TOP setting, then save the rest for later.

For DRINKABLES

When re-processing DRINKABLE outputs—Creamiccino™, Slushi, Frozen Drink, Milkshake—ensure you are adding a pour-in liquid to the top of the frozen base prior to re-processing.

NOTE: For DRINKABLE, only the FULL processing mode is available.

Making an ice bath

For recipes that require cooking the base, we recommend using an ice bath to quickly cool the base prior to freezing. To prepare an ice bath, fill a large bowl with ice and water. Then place your Deluxe Tub in the ice water. Once your base has cooled below 5°C (40°F), place the Deluxe Tub in the freezer.





Adding mix-ins to half a tub

It's easy to add mix-ins to half of the Deluxe Tub without mixing them into the other half. After you process your half-tub, follow the instructions below to add your favourite mix-ins.



4 cm
wide hole

After processing the TOP, with a spoon, create a 4 cm (1 1/2-inch) wide hole that reaches halfway down the Deluxe Tub.



Add your mix-ins to the hole.



Press TOP and MIX-IN. To add mix-ins to the remainder of the Deluxe Tub, follow these instructions for BOTTOM.

NOTE: See page 16 for Mix-In Inspiration Chart.



Two flavours, one base

You can use the same base to make two separate mix-in flavours, such as cookies and cream for the top portion and chocolate chip for the bottom portion. Follow the instructions below to add two different mix-ins to the same base.



Processing a scoopable half-tub



Press TOP, then use the dial to select ICE CREAM.



With a spoon, create a 4 cm (1 1/2-inch) wide hole that reaches halfway down the Deluxe Tub. Add chocolate sandwich cookies pieces to the hole and press TOP and MIX-IN.



When processing is complete, scoop out the processed portion, then serve immediately.

To process the bottom half of the Deluxe Tub, press BOTTOM, then run the same program used for the top half.



With a spoon, create a 4 cm (1 1/2-inch) wide hole that reaches the bottom of the Deluxe Tub. Add chocolate chips to the hole in the Deluxe Tub and press BOTTOM and MIX-IN.



When processing is complete, scoop out the ice cream and serve immediately.



24 HOUR
FREEZE

Cheers! Let's make a drink.



Step 1: Freeze

For drinkable programs, fill the base to the DRINKABLE FREEZE FILL line on the Deluxe Tub and freeze for 24 hours.

For best results when making base recipes that use powdered mixes, we recommend heating your liquid. Stir until the powder is fully dissolved, then chill and freeze.

See page 38 to make a fruit punch slushi.



Step 2: Pour-In

For drinkable programs, liquid must be added to the Deluxe Tub before processing to ensure the perfect sippable texture.

After removing your base from the freezer, add your desired pour-in until it reaches the DRINKABLE POUR-IN line, then process on the respective drinkable program.



Step 3: Process

After adding your pour-in, it's now time to process. If your base is very cold, it may need to be processed a few times to reach your perfect texture. For thinner frozen drinks, we recommend letting the base warm up for a few minutes before processing.

If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.

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

Yoghurt → Vegan yoghurt

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



Sugar Substitute

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

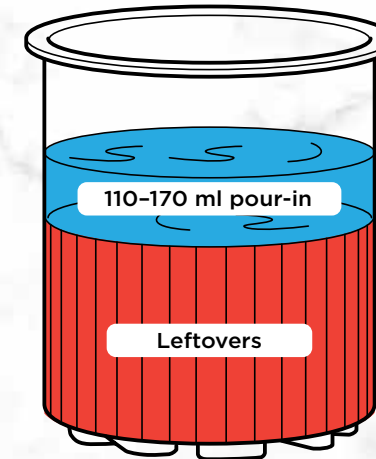
Light corn syrup → Raw agave nectar

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

Have drinkable leftovers? No problem.

Didn't finish your Frozen Drink, Slushi, or Creamiccino™? No problem. Place the Deluxe Tub back into the freezer. To process your leftovers, add 1/2–3/4 cup (110–170 ml) of your desired pour-in, then press FULL and choose the program that matches your base.

RE-PROCESS



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

NOTE: For pour-in options when following drinkable recipes, see the "For processing" section of the ingredients list.

NOTE: Do not use the RE-SPIN program with leftovers.

Vanilla Ice Cream with Chocolate Chips

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS | MAKES: 6 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

- 1 1/2 tablespoons (22 g) cream cheese
- 1/2 cup granulated sugar
- 1 1/2 teaspoons vanilla extract
- 1 cup + 2 tablespoons (270 ml) heavy cream
- 1 1/2 cups (350 ml) whole milk
- 1/3 cup mini chocolate chips, for mix-in

MAKE IT LITE Use 3/4 teaspoon stevia and 3 3/4 tablespoons raw agave nectar for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



- Large bowl
- Whisk
- Rubber spatula



We recommend using PHILADELPHIA® Cream Cheese

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® Deluxe Tub to the SCOOPABLE MAX FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.



Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.

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

NINJA TEST KITCHEN FAVOURITE



PROCESSING MODE



ICE CREAM

Press TOP, FULL, or BOTTOM, then use the dial to select ICE CREAM.



With a spoon, create a 4 cm (1 1/2-inch) wide hole that reaches the bottom of the processed portion of the Deluxe Tub.

Add chocolate chips to the hole in the Deluxe Tub and process again using the same processing mode and MIX-IN program.



When processing is complete, remove ice cream from Deluxe 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.

Rocky Road & Double Cookie Ice Cream

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS | MAKES: 6 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

- 1 1/2 tablespoons (22g) cream cheese
- 3 tablespoons cocoa powder
- 1/2 cup granulated sugar
- 1 1/2 teaspoons vanilla extract
- 1 cup + 2 tablespoons (270 ml) heavy cream
- 1 1/2 cups (350 ml) whole milk

TOOLS NEEDED

- Large bowl
- Whisk
- Rubber spatula



We recommend using PHILADELPHIA® Cream Cheese

Top Half | Double Cookie

- 2 chocolate sandwich cookies, quartered, for mix-in
- 2 tablespoons cookie dough pieces, for mix-in

Bottom Half | Rocky Road

- 2 tablespoons mini chocolate chips, for mix-in
- 2 tablespoons chopped peanuts, for mix-in
- 2 tablespoons mini marshmallows, for mix-in

DIRECTIONS



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



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



Pour base into an empty CREAMi® Deluxe Tub to the SCOOPABLE MAX FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.



Remove Deluxe Tub from freezer and remove lid. Refer to the quick start guide for bowl assembly and unit interaction information.

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



Press TOP, then use the dial to select ICE CREAM. With a spoon, create a 1 1/2-inch (4 cm) wide hole that reaches halfway down the Deluxe Tub. Add chocolate sandwich cookies and cookie dough pieces to the hole and press TOP and MIX-IN.



When processing is complete, scoop out the rocky road ice cream and serve immediately. To process the bottom half of the Deluxe Tub, **press BOTTOM, then select ICE CREAM.**



With a spoon, create a 4 cm (1 1/2-inch) wide hole that reaches the bottom of the Deluxe Tub. Add chocolate chips, peanuts, and marshmallows to the hole in the Deluxe Tub and press BOTTOM and MIX-IN.



When processing is complete, scoop out the ice cream and serve immediately.



NINJA
TEST
KITCHEN
FAVOURITE

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.



FOR ICE CREAMS, GELATO & FROZEN YOGHURT 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.

Follow these steps for Ice Creams, Gelato and Frozen Yoghurt.



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.

Keep several prepped Deluxe Tubs in your freezer to Creamify™ on demand.

PROCESSING MODE



TOP



FULL



BOTTOM



3. Process

Press TOP, BOTTOM, or FULL, then use the dial to select the program that matches your base:

ICE CREAM • LITE ICE CREAM
GELATO • FROZEN YOGHURT

Press the dial to begin processing.

4. Add mix-ins

With a spoon, create a 4 cm (1 1/2-inch) wide hole that reaches the bottom of the processed portion of the Deluxe Tub. Add your mix-ins to the hole.

5. Process

Select the same processing mode, then press the MIX-IN program.



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

Ice cream inspirations for a full Deluxe Tub



Chocolate Chip Cookie Dough

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 1/4 cup edible frozen cookie dough chunks, 2 tbsp mini chocolate chips



Rocky Road

Base: Chocolate
Extract: N/A
Mix-in: 3 tbsp almonds (chopped), 3 tbsp mini chocolate chips, 2 tbsp marshmallow topping



Cookies & Cream

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 5 chocolate sandwich cookies (broken)



Mint Chocolate Chip

Base: Vanilla (leave out vanilla extract)
Extract: 1 1/2 tsp mint extract (green food colouring, optional)
Mix-in: 1/3 cup mini chocolate chips



Maple Walnut

Base: Vanilla (leave out vanilla extract)
Extract: 1 1/2 tsp maple extract
Mix-in: 1/3 cup walnuts (chopped)



Death by Chocolate

Base: Chocolate
Extract: N/A
Mix-in: 3 tbsp mini chocolate chips, 3 tbsp brownie chunks

Pistachio

Base: Vanilla (leave out vanilla extract)
Extract: 1 1/2 tsp almond extract (green food colouring, optional)
Mix-in: 1/3 cup pistachios (shells removed, chopped)

Sweet & Salty Snack Mix

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 2 tbsp mini pretzels, 2 tbsp potato chips (broken), 2 tbsp chocolate candies (broken)

Sundae Cone

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 2 tbsp chocolate shell topping, 3 tbsp peanuts (chopped), 3 tbsp sugar cone pieces

Root Beer Float

Base: Vanilla (leave out vanilla extract)
Extract: 1 1/2 tsp root beer extract
Mix-in: N/A

Peppermint Stick

Base: Vanilla (leave out vanilla extract)
Extract: 1 1/2 tsp peppermint extract (red food colouring, optional)
Mix-in: 1/3 cup candy cane pieces

Coconut Chocolate Almond Bar

Base: Vanilla (leave out vanilla extract)
Extract: 1 1/2 tsp coconut extract
Mix-in: 1/3 cup almonds (chopped), 2 tbsp chocolate shell syrup

Raspberry Chip

Base: Vanilla (leave out vanilla extract)
Extract: 1 1/2 tsp raspberry extract
Mix-in: 1/3 cup mini chocolate chips

Rum Raisin

Base: Vanilla (leave out vanilla extract)
Extract: 1 1/2 tsp rum extract
Mix-in: 1/3 cup raisins (soaked in hot water)

Caramel Chocolate Nut Cluster

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 1/3 cup chocolate covered caramel candy (broken), 2 tbsp cashews (chopped)

Chocolate Toffee Crunch

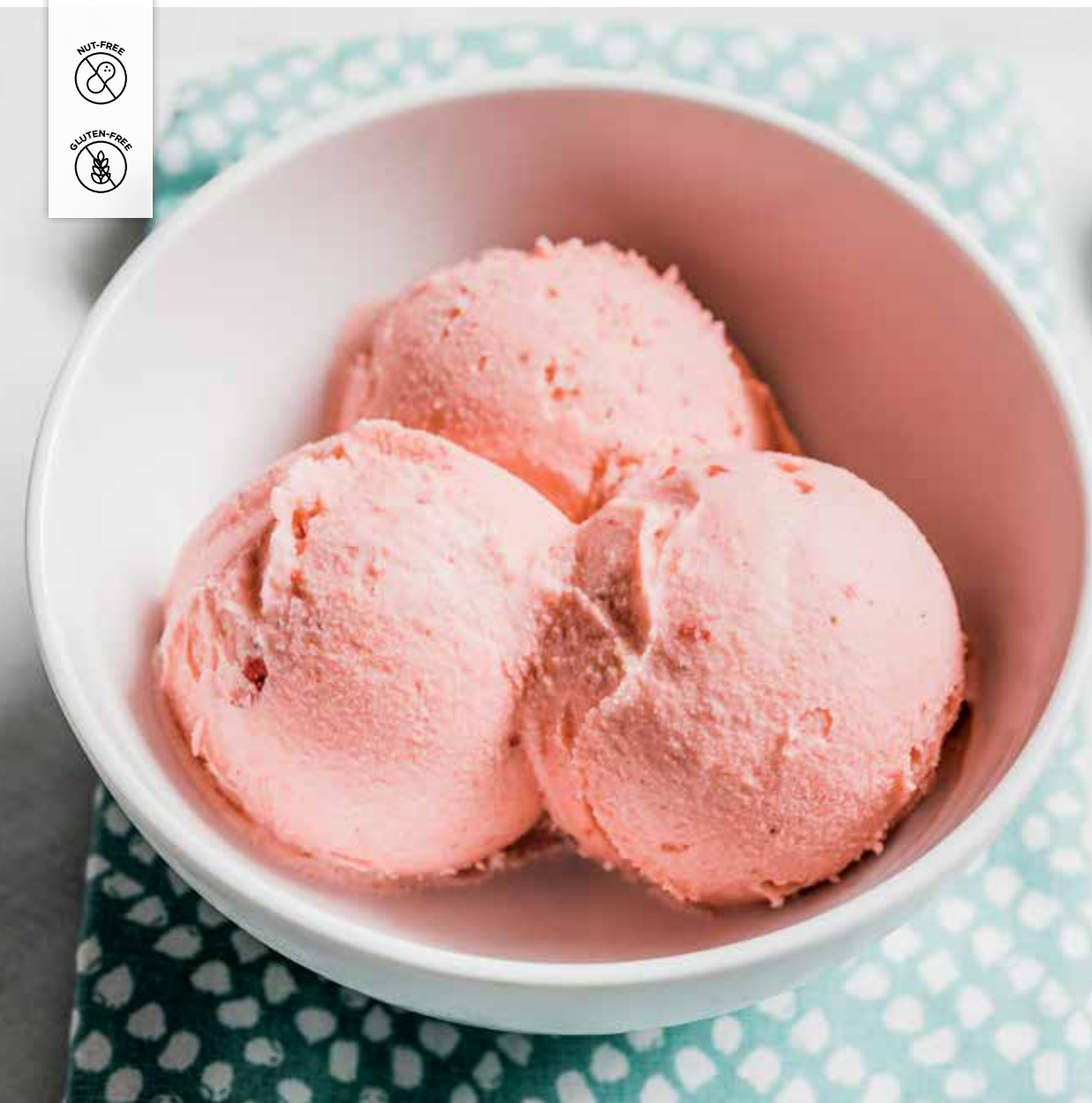
Base: Chocolate
Extract: N/A
Mix-in: 1/3 cup chocolate toffee bar (broken)

S'mores

Base: Chocolate
Extract: N/A
Mix-in: 4 tbsp graham cracker pieces, 2 tbsp marshmallow topping

Chocolate Peanut Butter Cup

Base: Chocolate
Extract: N/A
Mix-in: 1/3 cup mini peanut butter cups (broken)



Strawberry Ice Cream

Ice Cream

EASY RECIPE

PREP: 15 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

- 2 1/4 cups fresh ripe strawberries, trimmed, cut in quarters
- 3/4 cup granulated sugar
- 1 1/2 teaspoons light corn syrup
- 1 1/2 teaspoons lemon juice
- 1 1/2 cups (350 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 1/4 cup + 2 tablespoons **stevia cane sugar blend** for granulated sugar and 1 1/2 teaspoons raw agave nectar for light corn syrup. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Large bowl
Fork

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

TIP Make black raspberry ice cream by substituting 1 cup + 2 tablespoons fresh raspberries and 1 cup + 2 tablespoons fresh blackberries for strawberries.

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® Deluxe Tub to the SCOOPABLE MAX FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.
4. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
5. Press TOP, FULL or BOTTOM, then use the dial to select ICE CREAM
6. When processing is complete, add mix-ins or remove ice cream from Deluxe Tub and serve.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select the same processing mode, then 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: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

2 cups (470 ml) whole milk
2 1/4 cups fruity cereal, divided
1 1/2 tablespoons (22 g) cream cheese
1/2 cup granulated sugar
1 1/2 teaspoons vanilla extract
1 cup + 2 tablespoons (270 ml) heavy cream

MAKE IT LITE Use 3/4 teaspoon stevia and 3 3/4 tablespoons raw agave nectar for granulated sugar. Process on the LITE ICE CREAM program.

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.

TOOLS NEEDED



2 large bowls
Whisk
Rubber spatula
Fine-mesh strainer



We recommend using PHILADELPHIA® Cream Cheese

DIRECTIONS

1. Place milk and 1 1/2 cups 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® Deluxe Tub to the SCOOPABLE MAX FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.
5. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
6. Press TOP, FULL or BOTTOM, then use the dial to select ICE CREAM.
7. Use a spoon to create a 4 cm (1 1/2-inch) wide hole that reaches the bottom of the Deluxe Tub. Add remaining 3/4 cup fruity cereal to the hole and process again using the MIX-IN program.
8. When processing is complete, remove ice cream from Deluxe Tub and serve immediately.

Dairy-Free Coconut Vanilla Ice Cream



Ice Cream

EASY RECIPE

PREP: 5–10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 1/2 cans (600 ml) full-fat **unsweetened** coconut milk
1 cup granulated sugar
1 1/2 teaspoons vanilla extract

MAKE IT LITE Use 1/4 cup + 2 tablespoons **stevia cane sugar blend** for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Large bowl
Whisk

TIP

Create new flavours by adding 3 tablespoons cocoa powder for a chocolate coconut ice cream, adding 3 tablespoons instant coffee for a coffee coconut ice cream or substituting lemon extract for vanilla extract for a lemon coconut ice cream.

TIP

You can substitute 2 2/3 cups (600 ml) of full fat oat milk in place of the full fat unsweetened coconut milk.

DIRECTIONS

1. In a large 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® Deluxe Tub to the SCOOPABLE MAX FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.
3. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
4. Press TOP, FULL or BOTTOM, then use the dial to select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from Deluxe 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 the same processing mode, then RE-SPIN to process the mixture a little more if not adding mix-ins.



Dairy-Free Coffee Ice Cream

Ice Cream
EASY RECIPE

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

- 1 cup + 2 tablespoons (270 ml) **unsweetened** coconut cream
- 3/4 cup granulated sugar
- 2 tablespoons instant coffee powder
- 1 1/2 cups (350 ml) rice milk
- 1 1/2 teaspoons vanilla extract

MAKE IT LITE Use 1/4 cup + 2 tablespoons monk fruit sweetener with erythritol and 3/4 teaspoon stevia for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Large bowl
Whisk

TIP Add crushed peanut butter covered pretzels as a mix-in for a sweet and salty combination.

TIP You can substitute cashew milk for rice milk if desired.

DIRECTIONS

- 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.
- Pour base into an empty CREAMi® Deluxe Tub to the SCOOPABLE MAX FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.
- Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
- Press TOP, FULL or BOTTOM, then use the dial to select ICE CREAM.
- When processing is complete, add mix-ins or remove ice cream from Deluxe 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 the same processing mode, then RE-SPIN to process the mixture a little more if not adding mix-ins.

ENJOY TODAY

Thick Chocolate Milkshake

PREP: 2 MINUTES | MAKES: 2 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

2 1/4 cups chocolate ice cream
3/4 cup (180 ml) whole milk

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

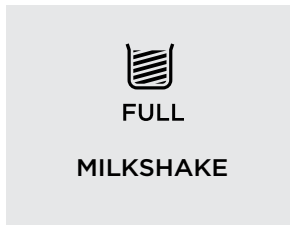
DIRECTIONS



Place all ingredients into an empty CREAMi® Deluxe Tub in the order listed. If adding mix-ins, add to the Deluxe Tub now. Refer to page 28 for more information.



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



Press FULL, then use the dial to select MILKSHAKE.



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

NOTE: For MILKSHAKE, only the FULL processing mode is available.

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.



NOTE: PREFER MORE SIPPABLE? If you would like your milkshake thinner, add 1-2 tablespoons of milk and select RE-SPIN. Process until desired texture is achieved.

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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 (1 1/2-inch) wide hole that reaches the bottom of the Deluxe Tub. Add your mix-ins to the hole and then add milk. 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 PAGE 29**

Mix up your milkshake

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



1. Add 2 1/4 cups ice cream to Deluxe Tub

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



2. Add mix-ins

With a spoon, create a 4 cm (1 1/2-inch) wide hole that reaches the bottom of the Deluxe Tub. Add your mix-ins to the hole.



3. Add 3/4 cup (180 ml) milk

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



FULL

MILKSHAKE

4. Process

Press FULL, then use the dial to select MILKSHAKE.

NOTE: For MILKSHAKE, only the FULL processing mode is available.

Don't want to wait? Use store bought ice cream to make a milkshake. Enjoy today, no freezing time required.

Milkshake inspirations



Strawberry Marshmallow

Ice Cream Flavour: Strawberry

Mix-ins: 1/3 cup marshmallow topping



Cookies 'N Cream Cheesecake

Ice Cream Flavour: Cookies 'N Cream

Mix-ins: 3 tbsp cream cheese, 4 chocolate sandwich cookies (broken)



Chocolate Hazelnut

Ice Cream Flavour: Chocolate
Mix-ins: 1/3 cup chocolate hazelnut spread

Salted Caramel Pretzel

Ice Cream Flavour: Vanilla

Mix-ins: 1/3 cup pretzels (broken), 2 tbsp caramel

Very Berry

Ice Cream Flavour: Vanilla

Mix-ins: 1/2 cup fresh mixed berries

Peanut Butter Brownie

Ice Cream Flavour: Chocolate

Mix-ins: 2 tbsp peanut butter, 1/4 cup brownie chunks

Dairy-Free Funfetti

Ice Cream Flavour: Vegan Vanilla Almond

Milk: Vanilla almond milk

Mix-ins: 4 vegan sugar cookies (broken), 3 tbsp sprinkles

Dairy-Free Peanut Butter Cookie

Ice Cream Flavour: Vegan Vanilla Oat

Milk: Oat milk

Mix-ins: 1/4 cup peanut butter, 3 vegan chocolate chip cookies (broken)

Dairy-Free Tahini & Chocolate Coffee

Ice Cream Flavour: Vegan Coffee

Milk: Chocolate oat milk

Mix-ins: 1/3 cup tahini, 2 tbsp vegan chocolate fudge

One-Ingredient Canned Fruit Sorbet

PREP: 1 MINUTE | FREEZE TIME: 24 HOURS | MAKES: 6 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENT

2 cans (600 g each) canned fruit, drained, liquid reserved



Pineapple



Peaches



Mixed fruit



Mangoes



Fruit cups

TIP

Use fruit in juice, light syrup, or heavy syrup to adjust the sweetness of your sorbet. Canned fruit with no added sugar (fruit in water) cannot be processed by the unit.



Fresh fruit works too.

See Fresh Fruit Sorbet recipe on page 32.

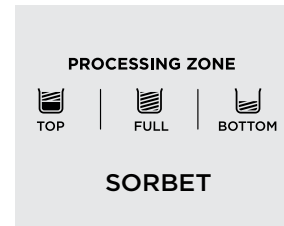
DIRECTIONS



Fill an empty CREAMi® Deluxe Tub with 3 cups fruit chunks. Next, cover fruit with 1 cup liquid from the can to the SCOOPABLE MAX FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.



Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.



Press TOP, FULL or BOTTOM, then use the dial to 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 the same processing mode, then RE-SPIN to process the mixture a little more.

NINJA
TEST
KITCHEN
FAVOURITE



Fresh Fruit Sorbet

PREP: 5-10 MINUTES | **FREEZE TIME:** 24 HOURS | **MAKES:** 6 SERVINGS | **BEST WITHIN:** 2 WEEKS

INGREDIENTS

6 ripe bananas (approx.), peeled, cut in 1.25 cm (1/2-inch) slices (4 cups banana)

OR

4 1/2 cups ripe pineapple, cut in 1.25 cm (1/2-inch) pieces

OR

7 oranges (approx.), peeled, cut in 1.25 cm (1/2-inch) pieces (4 cups orange)

NOTE: Using frozen fruit or any fresh fruit besides 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 Deluxe Tub for a consistent flavour.

DIRECTIONS



Fill an empty CREAMi® Deluxe Tub to the SCOOPABLE MAX FILL line with recommended fresh fruit.



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



Continue adding more fruit and pressing down with a heavy utensil until all fruit is pressed into the Deluxe Tub just below the SCOOPABLE MAX FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.



Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.



Press TOP, FULL, or BOTTOM then use the dial to select SORBET.



When processing is complete, remove sorbet from Deluxe Tub and serve immediately.

NOTE: When using fresh fruit, you may notice a thin layer of unprocessed fruit. This is normal due to the qualities of natural fruit.

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 Deluxe 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.

Blueberry Pomegranate Sorbet

PREP: 2 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 1/2 cans (640 g) blueberries in light syrup
3/4 cup pomegranate juice



Sorbet

EASY RECIPE

DIRECTIONS

1. Fill an empty CREAMi® Deluxe Tub with blueberries. Next, cover fruit with liquid from the can, then add pomegranate juice to the SCOOPABLE MAX FILL line and stir well to combine. Place storage lid on Deluxe Tub and freeze for 24 hours.
2. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
3. Press TOP, FULL or BOTTOM, then use the dial to select SORBET.
4. When processing is complete, remove sorbet from Deluxe Tub and serve immediately.

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

Strawberry Frozen Yoghurt

PREP: 2 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

3 cups (680 g) whole milk strawberry yoghurt

NOTE: When making frozen yoghurt, ensure you are using full-fat yoghurt with added sugar. Do not process nonfat yoghurt or yoghurt with no added sugar in the unit.

TIP Don't like strawberry? Use another flavour yoghurt.

TIP Mix-in granola or chopped nuts to add texture and flavour.



Frozen Yoghurt

EASY RECIPE

DIRECTIONS

1. Pour yoghurt into an empty CREAMi® Deluxe Tub up to the SCOOPABLE MAX FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.
2. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
3. Press TOP, FULL or BOTTOM, then use the dial to select FROZEN YOGHURT.
4. When processing is complete, transfer the frozen yoghurt to a bowl and serve immediately.

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

Lite Mint Cookies & Cream Ice Cream

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 cup + 2 tablespoons **unsweetened** coconut cream
1/3 cup monk fruit sweetener with erythritol
3 tablespoons raw agave nectar
7-8 drops green food colouring
3/4 teaspoon mint extract
1 1/2 cups (350 ml) **unsweetened** oat milk
4-5 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, raw agave nectar, 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® Deluxe Tub to the SCOOPABLE MAX FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.
3. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
4. Press TOP, FULL, or BOTTOM, then use the dial to select LITE ICE CREAM.
5. Use a spoon to create a 4 cm (1 1/2-inch) wide hole that reaches the bottom of the Deluxe Tub. Add cookie pieces to the hole and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from Deluxe Tub and serve immediately.

Lite Blue Raspberry Ice Cream

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

3 tablespoons monk fruit sweetener with erythritol
3 tablespoons raw agave nectar
1 cup + 2 tablespoons heavy cream
1 1/2 cups whole milk
3/4 teaspoon vanilla extract
3/4 teaspoon raspberry extract
1/4 teaspoon lemon extract
7-8 drops blue food colouring

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



Lite
Ice Cream

EASY
RECIPE

DIRECTIONS

1. In a large bowl, whisk all ingredients together until combined and monk fruit sweetener is dissolved.
2. Pour base into an empty CREAMi® Deluxe Tub to the SCOOPABLE MAX FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.
3. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
4. Press TOP, FULL, or BOTTOM, then use the dial to select LITE ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from Deluxe 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 the same processing mode, then RE-SPIN to process the mixture a little more if not adding mix-ins.

Fruit Punch Slushi

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS | MAKES: 2 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

1/2 cup fruit punch powdered drink mix
1 3/4 cups (430 ml) hot water

For processing:

Pour-in: water, alcohol or juice

TIP If your pour-in contains alcohol, select FROZEN DRINK.

TOOLS NEEDED



Spoon

DIRECTIONS



Place the fruit punch powder into an empty CREAMi® Deluxe Tub.



Pour the hot water into the Deluxe Tub up to the DRINKABLE FREEZE FILL line.



Stir to combine mixture until the drink powder is completely dissolved.



Place storage lid on Deluxe Tub and freeze for 24 hours.

TIP For flavour inspiration, see page 72.

TIP If an icy outer wall develops, break up the sides and RE-SPIN.

NINJA TEST KITCHEN FAVOURITE



Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Add pour-in to DRINKABLE POUR-IN line. Refer to the quick start guide for bowl assembly and unit interaction information.

PROCESSING MODE



FULL

SLUSHI

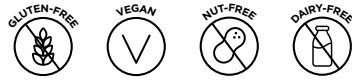


When processing is complete, transfer slushi to a glass and serve immediately.



NOTE: PREFER MORE SIPPABLE? If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.

Raspberry Slushi



Slushi

EASY RECIPE

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 2 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

- 1/2 cup granulated sugar
- 2 teaspoons raspberry extract
- 1 3/4 cups (430 ml) hot water
- 3 drops red food colouring

For processing:

Pour-in: water, alcohol, or juice

TIP If your pour-in contains alcohol, select FROZEN DRINK.

TIP If an icy outer wall develops, break up the sides and RE-SPIN.

TIP If desired, omit food colouring or swap with natural food colouring.

TIP For flavour inspiration, see page 72.

TOOLS NEEDED



Spoon

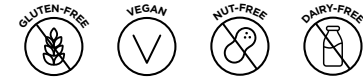
DIRECTIONS

1. Place the sugar and raspberry extract into an empty CREAMi® Deluxe Tub.
2. Pour the hot water into the Deluxe Tub up to the DRINKABLE FREEZE FILL line, then add the food colouring.
3. Stir to combine mixture until sugar is completely dissolved. Place storage lid on Deluxe Tub and freeze for 24 hours.
4. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.
5. Add pour-in to the DRINKABLE POUR-IN FILL line. Refer to the quick start guide for bowl assembly and unit interaction information.
6. Press FULL, then use the dial to select SLUSHI.
7. When processing is complete, transfer slushi to a glass and serve immediately.



NOTE: PREFER MORE SIPPABLE? If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.

Fresh Fruit Slushi



Slushi

EASY RECIPE

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

INGREDIENTS

For freezing:

- 2 cups fresh fruit, cut into 1/2 inch (1.25 cm) pieces
- 1/3 cup granulated sugar
- 1/2-3/4 cup (120-175 ml) hot water

For processing:

Pour-in: water, alcohol, or juice

NOTE: For other fruit options, we recommend using the following fresh fruit: watermelon, strawberry, mango, pineapple, kiwi, or cherry.

TIP If your pour-in contains alcohol, select FROZEN DRINK.

TIP If an icy outer wall develops, break up the sides and RE-SPIN.

TIP For flavour inspiration, see page 72.

TOOLS NEEDED



Spoon

DIRECTIONS

1. Fill an empty CREAMi® Deluxe Tub to the DRINKABLE FREEZE FILL line with recommended fresh fruit.
2. With the back of a heavy kitchen utensil, such as a ladle or potato masher, firmly press the fruit below the DRINKABLE FREEZE FILL line, compacting it into a homogenous mixture, then add sugar.
3. Pour the hot water into the Deluxe Tub up to the DRINKABLE FREEZE FILL line.
4. Stir to combine mixture until the sugar is completely dissolved.
5. Place storage lid on Deluxe Tub and freeze for 24 hours.
6. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.
7. Add pour-in to DRINKABLE POUR-IN line. Refer to the quick start guide for bowl assembly and unit interaction information.
8. Press FULL, then use the dial to select SLUSHI.
9. When processing is complete, transfer the slushi to a glass and serve immediately.



NOTE: PREFER MORE SIPPABLE? If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.



Cherry Lime Slushi

Slushi

EASY RECIPE

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 2 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

$\frac{3}{4}$ cup (180 ml) cherry lime syrup
1 $\frac{1}{2}$ cups (375 ml) hot water



We recommend using TORANI® Syrup

For processing:

Pour-in: water, alcohol, or juice

TIP

If your pour-in contains alcohol, select FROZEN DRINK.

TIP

If an icy outer wall develops, break up the sides and RE-SPIN.

TIP

For flavour inspiration, see page 72.

TOOLS NEEDED



Spoon

DIRECTIONS

1. Pour syrup into an empty CREAMi® Deluxe Tub.
2. Pour the hot water into the Deluxe Tub to the DRINKABLE FREEZE FILL line.
3. Stir to combine mixture until syrup is completely dissolved. Place storage lid on Deluxe Tub and freeze for 24 hours.
4. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.
5. Add pour-in to the DRINKABLE POUR-IN line. Refer to the quick start guide for bowl assembly and unit interaction information.
6. Press FULL, then use the dial to select SLUSHI.
7. When processing is complete, transfer slushi to a glass and serve immediately.

NOTE: PREFER MORE SIPPABLE?



If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.



Frozen Margarita

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 2 SERVINGS
BEST WITHIN: 2 WEEKS

Frozen Drink

EASY RECIPE

INGREDIENTS

For freezing:

1 cup + 2 tablespoons (250 ml) water
1 cup + 2 tablespoons (250 ml) margarita mix

For processing:

Pour-in: equal parts water and gold tequila

TIP Make it a mocktail by using water or juice for your pour-in, instead.

TIP If an icy outer wall develops, break up the sides and RE-SPIN.

TOOLS NEEDED



Spoon

DIRECTIONS

1. Pour water and margarita mix into an empty CREAMi® Deluxe Tub up to the DRINKABLE FREEZE FILL line.
2. Stir to combine mixture until combined. Place storage lid on Deluxe Tub and freeze for 24 hours.
3. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.
4. Add pour-in ingredients to the DRINKABLE POUR-IN line. Refer to the quick start guide for bowl assembly and unit interaction information.
5. Press FULL, then use the dial to select FROZEN DRINK.
6. When processing is complete, transfer margarita to a glass and serve immediately.



NOTE: PREFER MORE SIPPABLE? If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.

Frozen Hard Lemonade Iced Tea



Frozen Drink

EASY RECIPE

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 2 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

1/2 cup (125 ml) simple syrup
1 3/4 cups (415 ml) pre-made unsweetened lemonade iced tea

For processing:

Pour-in: equal parts unsweetened lemonade iced tea and vodka

TIP Make it a mocktail by using water or juice for your pour-in, instead.

TIP If an icy outer wall develops, break up the sides and RE-SPIN.

TOOLS NEEDED



Spoon

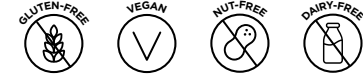
DIRECTIONS

1. Pour simple syrup and pre-made unsweetened lemonade iced tea into an empty CREAMi® Deluxe Tub up to the DRINKABLE FREEZE FILL line.
2. Stir to combine mixture. Place storage lid on Deluxe Tub and freeze for 24 hours.
3. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.
4. Add pour-in ingredients to the DRINKABLE POUR-IN line. Refer to the quick start guide for bowl assembly and unit interaction information.
5. Press FULL, then use the dial to select FROZEN DRINK.
6. When processing is complete, transfer Frozen Hard Lemonade Iced Tea to a glass and serve immediately.



NOTE: PREFER MORE SIPPABLE? If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.

Frozen Dark & Stormy



Frozen Drink

EASY RECIPE

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 2 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

1 1/2 cups (350 ml) water
1/4 cup (60 ml) lime juice
3 tablespoons (45 ml) ginger juice
1/4 cup + 2 tablespoons (90 ml) raw agave nectar

For processing:

Pour-in: equal parts dark rum and ginger beer

TIP Make it a mocktail by using water or juice for your pour-in, instead.

TIP If an icy outer wall develops, break up the sides and RE-SPIN.

TIP Substitute ginger juice with 2 teaspoons fresh grated ginger + 2 tablespoons water.

TOOLS NEEDED



Spoon

DIRECTIONS

1. Pour water, lime juice, ginger juice, and agave into an empty CREAMi® Deluxe Tub up to the DRINKABLE FREEZE FILL line.
2. Stir to combine mixture until combined. Place storage lid on Deluxe Tub and freeze for 24 hours.
3. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.
4. Add pour-in ingredients to the DRINKABLE POUR-IN line. Refer to the quick start guide for bowl assembly and unit interaction information.
5. Press FULL, then use the dial to select FROZEN DRINK.
6. When processing is complete, transfer Dark & Stormy to a glass and serve immediately.



NOTE: PREFER MORE SIPPABLE? If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.



Piña Colada

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 2 SERVINGS
BEST WITHIN: 2 WEEKS

Frozen Drink

EASY RECIPE

INGREDIENTS

For freezing:

1 cup + 2 tablespoons (250 ml) water
1 cup + 2 tablespoons (250 ml) bottled piña colada mix

For processing:

Pour-in: equal parts light rum and pineapple juice

TIP Make it a mocktail by using water or juice for your pour-in, instead.

TIP If an icy outer wall develops, break up the sides and RE-SPIN.

TOOLS NEEDED



Spoon

DIRECTIONS

1. Pour water and piña colada mix into an empty CREAMi® Deluxe Tub up to the DRINKABLE FREEZE FILL line.
2. Stir to combine mixture until combined. Place storage lid on Deluxe Tub and freeze for 24 hours.
3. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.
4. Add pour-in ingredients to the DRINKABLE POUR-IN line. Refer to the quick start guide for bowl assembly and unit interaction information.
5. Press FULL, then use the dial to select FROZEN DRINK.
6. When processing is complete, transfer piña colada to a glass and serve immediately.



NOTE: PREFER MORE SIPPABLE? If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.



Creamiccino™

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 2 SERVINGS
BEST WITHIN: 2 WEEKS

Creamiccino

EASY RECIPE

INGREDIENTS

For freezing:
1/3 cup granulated sugar
1 cup (240 ml) hot black coffee, brewed
3/4 cup (180 ml) half and half

For processing:
Pour-in: coffee

TOPPINGS (optional)

Whipped cream
Caramel or chocolate sauce

MAKE IT DAIRY-FREE Use any dairy-free alternative creamer for half and half.

MAKE IT LITE Use 1/2 cup + 2 tablespoons **allulose** for 1/3 cup granulated sugar.


NOTE: Do not use the RE-SPIN program with drinkable leftovers. See page 11 for instructions on drinkable leftovers.

TOOLS NEEDED


Spoon

DIRECTIONS

1. Pour sugar into an empty CREAMi® Deluxe Tub.
NOTE: For best results, sugar **must** be added to the Deluxe Tub first.
2. Pour the coffee into the Deluxe Tub.
3. Stir to combine mixture until sugar is completely dissolved.
4. Add half and half to the DRINKABLE FREEZE FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.
5. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.
6. Add pour-in to the DRINKABLE POUR-IN line.
7. Refer to the quick start guide for bowl assembly and unit interaction information.
8. Press FULL, then use the dial to select CREAMICCINO.
9. When processing is complete, transfer the Creamiccino to a glass and serve immediately.

 **NOTE: PREFER MORE SIPPABLE?** If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.



Frozen Chai Latte

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 2 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:
1 cup + 2 tablespoons (250 ml) Chai tea concentrate
1 cup + 2 tablespoons (250 ml) whole milk

For processing:
Pour-in: chai tea concentrate

MAKE IT DAIRY-FREE Use any dairy-free alternative milk for whole milk.

TOOLS NEEDED



Spoon

DIRECTIONS

1. Pour the chai tea concentrate into an empty CREAMi® Deluxe Tub.
2. Pour the milk into the Deluxe Tub up to the DRINKABLE FREEZE FILL line.
3. Stir to combine mixture until combined. Place storage lid on Deluxe Tub and freeze for 24 hours.
4. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.
5. Add pour-in to the DRINKABLE POUR-IN line.
6. Refer to the quick start guide for bowl assembly and unit interaction information.
7. Press FULL, then use the dial to select CREAMICCINO™.
8. When processing is complete, transfer the frozen chai latte to a glass and serve immediately.



NOTE: PREFER MORE SIPPABLE? If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.

Frozen Hot Chocolate



Creamiccino

EASY RECIPE

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 2 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

1/2 cup hot chocolate powdered mix
1 3/4 cups (430 ml) whole milk

For processing:

Pour-in: whole milk

TIP

For extra chocolatey flavour, swap whole milk for chocolate milk.

MAKE IT DAIRY-FREE Use any dairy-free alternative milk for whole milk and any plant-based hot chocolate powdered mix for traditional powdered mix.

TOOLS NEEDED



Spoon

DIRECTIONS

1. Pour hot chocolate mix into an empty CREAMi® Deluxe Tub.
2. Pour the milk into the Deluxe Tub to the DRINKABLE FREEZE FILL line.
3. Microwave the Deluxe tub for approximately 1 minute.
NOTE: Deluxe Tub is microwave-safe.
4. Stir to combine mixture until powder is completely dissolved. Place storage lid on Deluxe Tub and freeze for 24 hours.
5. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.
6. Add pour-in to the DRINKABLE POUR-IN line.
7. Refer to the quick start guide for bowl assembly and unit interaction information.
8. Press FULL, then use the dial to select CREAMICCINO™.
9. When processing is complete, transfer Frozen Hot Chocolate to a glass and serve immediately.



NOTE: PREFER MORE SIPPABLE?
If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.

Frozen Irish Coffee



Creamiccino

EASY RECIPE

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 2 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

1/3 cup granulated sugar
1 cup (230 ml) hot black coffee, brewed
3/4 cup (180 ml) half and half

For processing:

Pour-in: equal parts Irish whiskey and coffee

MAKE IT DAIRY-FREE Use any dairy-free alternative creamer for half and half.

MAKE IT LITE Use 1/2 cup + 2 tablespoons **allulose** for 1/3 cup granulated sugar.

TOOLS NEEDED



Spoon

DIRECTIONS

1. Pour the sugar into an empty CREAMi® Deluxe Tub.
NOTE: For best results, sugar **must** be added to the Deluxe Tub first.
2. Pour the coffee into the Deluxe Tub.
3. Stir to combine mixture until sugar is completely dissolved.
4. Add half and half to the DRINKABLE FREEZE FILL line. Place storage lid on Deluxe Tub and freeze for 24 hours.
5. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.
6. Add pour-in to the DRINKABLE POUR-IN line.
7. Refer to the quick start guide for bowl assembly and unit interaction information.
8. Press FULL, then use the dial to select CREAMICCINO™.
9. When processing is complete, transfer the frozen Irish coffee to a glass and serve immediately.



NOTE: PREFER MORE SIPPABLE?
If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.

Lemonade Italian Ice

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS | MAKES: 6 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

- 1/2 cup lemonade powdered drink mix
- 2 1/2 cups (600 ml) hot water

TOOLS NEEDED



Spoon

DIRECTIONS



Pour drink powder into an empty CREAMi® Deluxe Tub.



Pour hot water into the Deluxe Tub up to the SCOOPABLE MAX FILL line.



Stir to combine mixture until the drink powder is completely dissolved.



Place storage lid on Deluxe Tub and freeze for 24 hours.

TIP

For flavour inspiration, see page 70.



Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.



Press TOP, FULL, or BOTTOM, then use the dial to select ITALIAN ICE.



When processing is complete, transfer Italian ice to a serving bowl and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the Italian ice may look powdery. If this occurs, select the same processing mode, then RE-SPIN to process the mixture a little more.

Spiced Apple Cider Italian Ice



Italian Ice

EASY RECIPE

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

3 cups (700 ml) hot apple cider
1 tablespoon pumpkin spice

TOOLS NEEDED



Spoon

DIRECTIONS

1. Pour the hot apple cider and pumpkin spice into an empty CREAMi® Deluxe Tub up to the SCOOPABLE MAX FILL line.
2. Stir to combine mixture until evenly combined. Place storage lid on Deluxe Tub and freeze for 24 hours.
3. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
4. Press TOP, FULL, or BOTTOM, then use the dial to select ITALIAN ICE.
5. When processing is complete, transfer Italian ice to a bowl and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the Italian ice may look powdery. If this occurs, select the same processing mode, then RE-SPIN to process the mixture a little more.

Blue Raspberry Italian Ice



Italian Ice

EASY RECIPE

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1/2 cup granulated sugar
2 teaspoons raspberry extract
2 1/2 cups (600 ml) hot water
3 drops blue food colouring

TIP

For flavour inspiration, see page 70.

TOOLS NEEDED

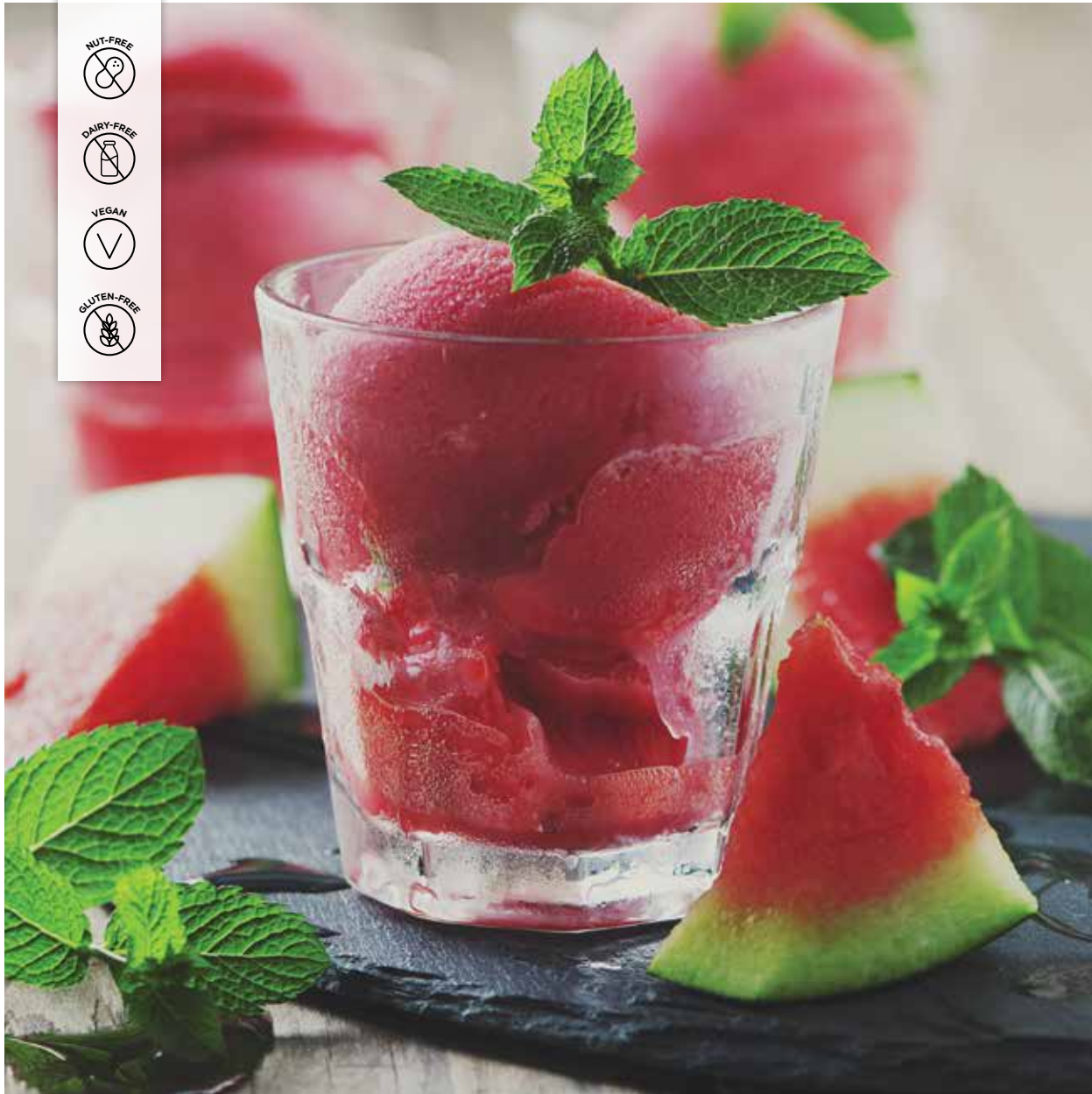


Spoon

DIRECTIONS

1. Place sugar and raspberry extract into an empty CREAMi® Deluxe Tub.
2. Pour the hot water into the Deluxe Tub up to the SCOOPABLE MAX FILL line, then add food colouring.
3. Stir to combine mixture until sugar is completely dissolved. Place storage lid on Deluxe Tub and freeze for 24 hours.
4. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
5. Press TOP, FULL, or BOTTOM, then use the dial to select ITALIAN ICE.
6. When processing is complete, transfer the Italian ice to a bowl and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the Italian ice may look powdery. If this occurs, select the same processing mode, then RE-SPIN to process the mixture a little more.



Watermelon Italian Ice

Italian Ice

EASY RECIPE

PREP: 3 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

$\frac{3}{4}$ cup (180 ml) watermelon syrup
2 $\frac{1}{4}$ cups (550 ml) hot water



We recommend using TORANI® Syrup

TIP

For flavour inspiration, see page 70.

TOOLS NEEDED



Spoon

DIRECTIONS

1. Pour syrup into an empty CREAMi® Deluxe Tub.
2. Pour the hot water into the Deluxe Tub up to the SCOOPABLE MAX FILL line.
3. Stir to combine mixture until syrup is completely dissolved. Place storage lid on Deluxe Tub and freeze for 24 hours.
4. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
5. Press TOP, FULL, or BOTTOM, then use the dial to select ITALIAN ICE.
6. When processing is complete, transfer the Italian ice to a bowl and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the Italian ice may look powdery. If this occurs, select the same processing mode, then RE-SPIN to process the mixture a little more.

Vanilla Bean Gelato

PREP: 10-15 MINUTES | COOK TIME: 7-10 MINUTES | FREEZE TIME: 24 HOURS | MAKES: 6 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

- 6 large egg yolks
- 1 1/2 tablespoons light corn syrup
- 1/3 cup + 1 tablespoon granulated sugar
- 1 1/2 cups (350 ml) heavy cream
- 1 cup (240 ml) whole milk
- 1 1/2 whole vanilla beans, split in half lengthwise, scraped

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

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

MAKE IT LITE Use 3 tablespoons raw agave nectar and 1/2 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 73-79°C (165-175°F) on an instant-read thermometer.



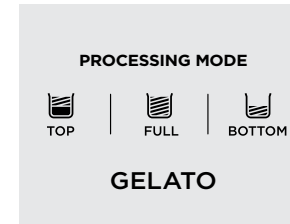
Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Deluxe Tub. Place Deluxe Tub into an ice bath. Once cooled, place storage lid on Deluxe Tub and freeze for 24 hours.

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

NINJA TEST KITCHEN FAVOURITE



Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.



Press TOP, FULL, or BOTTOM, then use the dial to select GELATO.



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

TIP

It is important to stay within the 73-79°C (165-175°F) range. The eggs should reach at least 73°C (165°F) 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
COOK TIME: 7-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

6 large egg yolks
1 1/2 tablespoons maple syrup
1/3 cup light brown sugar
1 1/2 teaspoons maple extract (optional)
1/2 cup (120 ml) heavy cream
1 1/2 cups (350 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 1/4 cup + 1 tablespoon organic brown coconut sugar for light brown sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Medium 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 whisk or rubber spatula. Cook until temperature reaches 73-79°C (165-175°F) on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Deluxe Tub. Place Deluxe Tub into an ice bath. Once cooled, place storage lid on Deluxe Tub and freeze for 24 hours.
5. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
6. Press TOP, FULL, or BOTTOM, then use the dial to select GELATO.
7. When processing is complete, add mix-ins or remove gelato from Deluxe Tub and serve immediately.

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

Triple Chocolate Gelato

PREP: 10-15 MINUTES
COOK: 7-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 6 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

6 large egg yolks
1/3 cup + 2 tablespoons dark brown sugar
3 tablespoon dark cocoa powder
1 1/2 tablespoons chocolate fudge topping
1 1/4 cups (300 ml) heavy cream
1 cup (240 ml) whole milk
3 tablespoons chocolate chunks, chopped

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.

MAKE IT LITE Use 1/2 cup organic brown coconut sugar for dark brown sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Medium saucepan
Whisk or rubber spatula
Thermometer
Fine-mesh strainer



Gelato

STEP-IT-UP
RECIPE

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 73-79°C (165-175°F) 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® Deluxe Tub. Place Deluxe Tub into an ice bath. Once cooled, place storage lid on Deluxe Tub and freeze for 24 hours.
5. Remove Deluxe Tub from freezer and remove lid from Deluxe Tub. Refer to the quick start guide for bowl assembly and unit interaction information.
6. Press TOP, FULL, or BOTTOM, then use the dial to select GELATO.
7. When processing is complete, add mix-ins or remove gelato from Deluxe Tub and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select the same processing mode, then 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
Eggnog	Frozen eggnog	Fill to the MAX FILL line with eggnog	ICE CREAM
Brewed coffee and coffee creamer	Vegan coffee frozen dessert	Stir 1/2 cup brewed cooled coffee, 1 1/2 cups vegan coffee creamer in Deluxe Tub until combined	ICE CREAM
Almond milk and coffee creamer	Easy vegan frozen dessert	Stir 1/2 cup unsweetened almond milk, 1 1/2 cups vegan coffee creamer in Deluxe Tub until combined	ICE CREAM
Pie filling (apple, cherry, blueberry, lemon, strawberry)	Sorbet	Fill to the MAX FILL line with pie filling	SORBET
Applesauce	Apple sorbet	Fill to the MAX FILL line with applesauce	SORBET
Chocolate whole milk	Frozen chocolate milk	Fill to the MAX FILL line with chocolate milk	LITE ICE CREAM
Whole milk yoghurt (plain, vanilla, peach, mixed berry, key lime, blueberry, black cherry)	Frozen yoghurt	Fill to the MAX FILL line with yoghurt	FROZEN YOGHURT
Oat milk dairy-free yoghurt	Oat milk dairy-free frozen yoghurt	Fill to the MAX FILL line with oat milk dairy-free yoghurt	FROZEN YOGHURT
Full fat Greek yoghurt	Frozen yoghurt	Fill to the MAX FILL line with full fat Greek yoghurt	FROZEN YOGHURT


Cover with lid and freeze for 24 hours

NOTE: When making frozen yoghurt, ensure you are using full fat yoghurt with added sugar. Do not process non-fat yoghurt or yoghurt with no added sugar in the unit.

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


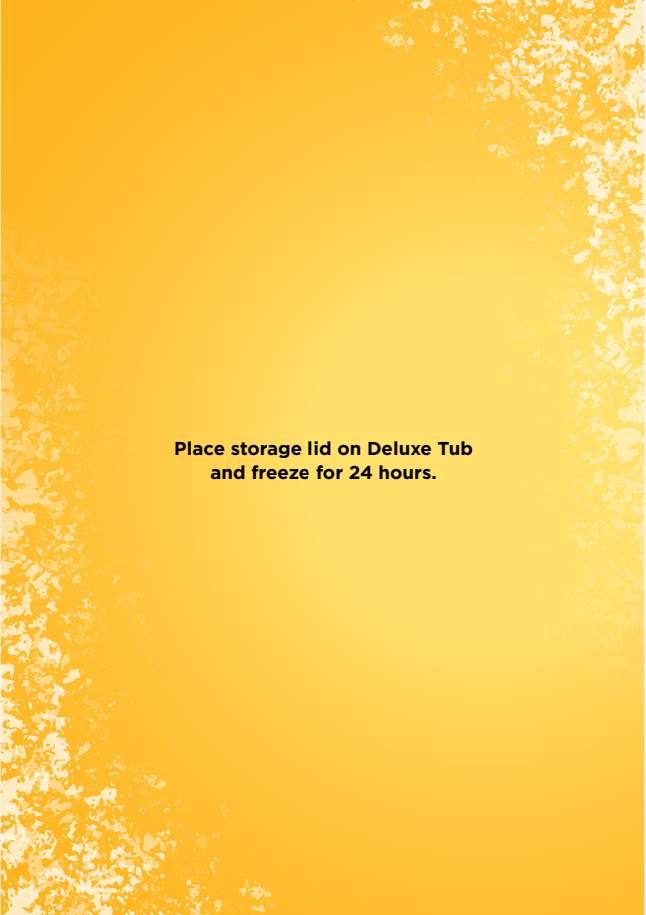
Create your own Creamiccino™

with syrup, sugars and flavoured creamers or milk

	CHOOSE & ADD SWEETENER	ADD HOT COFFEE	ADD MILK/DAIRY ALTERNATIVE	FREEZE	CHOOSE & ADD POUR-IN	PROCESS
<p>SYRUPS</p>  <p>We recommend using TORANI® Syrup</p>	<p>Add $\frac{3}{4}$ cup (180 ml) syrup to empty Deluxe Tub.</p> <p>FLAVOUR INSPIRATION Vanilla, Coconut, Caramel, Brown Sugar Cinnamon, Hazelnut, Peppermint, Pumpkin Spice</p>	<p>Pour $\frac{3}{4}$ cup (180 ml) hot coffee into Deluxe Tub.</p> <p>Whisk until combined.</p>				
<p>SUGAR</p>	<p>Add $\frac{1}{3}$ cup granulated sugar to empty Deluxe Tub.</p>	<p>Pour 1 cup (240 ml) hot coffee into Deluxe Tub.</p> <p>Whisk until sugar is completely dissolved.</p>	<p>Add $\frac{3}{4}$ cup (180 ml) milk or milk alternative to the DRINKABLE FREEZE FILL line.</p> <p>INSPIRATION Milk, Half & Half, Almond Milk, Soy Milk</p>	<p>Place storage lid on Deluxe Tub and freeze for 24 hours.</p>	<p>Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.</p> <p>Pour-in: $\frac{3}{4}$ cup (180 ml) coffee to the DRINKABLE POUR-IN line.</p>	<p>Refer to the quick start guide for bowl assembly and unit interaction information.</p> <p>Press FULL, then select CREAMICCINO.</p> <p>When processing is complete, transfer to a glass and serve immediately.</p>
<p>SUGAR SUBSTITUTES</p>	<p>Add $\frac{1}{2}$ cup + 2 tablespoons allulose to empty Deluxe Tub.</p>					


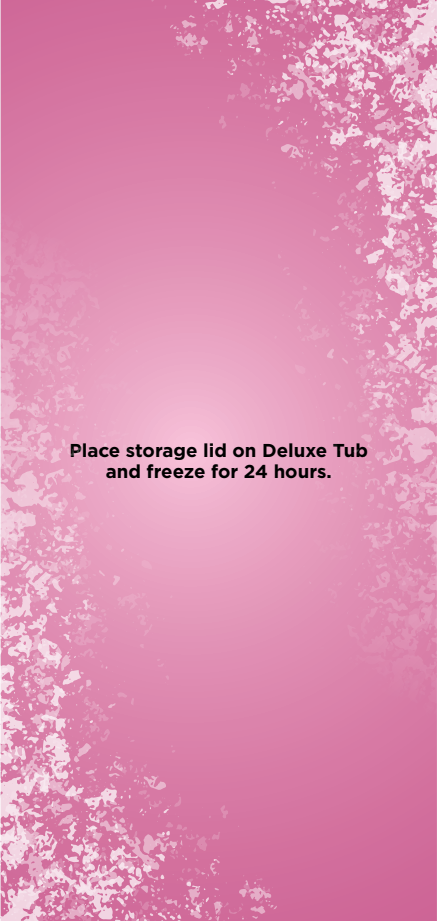
Create your own Italian Ice

with syrup, extracts and flavoured drink powders

	CHOOSE & ADD FLAVOURING	ADD HOT WATER	FREEZE	PROCESS
<p>SYRUPS</p>  <p>We recommend using TORANI® Syrup</p>	<p>Add $\frac{3}{4}$ cup (180 ml) syrup to empty Deluxe Tub.</p> <p>FLAVOUR INSPIRATION Coconut, Orange, Grape, Green Apple, Lime, Mango, Pineapple, Pomegranate, Grapefruit</p>	<p>Pour $2\frac{1}{4}$ cups (530 ml) hot water into Deluxe Tub to the SCOOPABLE MAX FILL line.</p> <p>Whisk until sugar is completely dissolved.</p>	 <p>Place storage lid on Deluxe Tub and freeze for 24 hours.</p>	<p>Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.</p> <p>Refer to the quick start guide for bowl assembly and unit interaction information.</p> <p>Press TOP, BOTTOM, or FULL, then select ITALIAN ICE.</p> <p>When processing is complete, transfer to a bowl and serve immediately.</p>
<p>EXTRACTS</p>	<p>Add $\frac{1}{2}$ cup granulated sugar and 2 teaspoons extract to empty Deluxe Tub.</p> <p>FLAVOUR & FOOD COLOUR INSPIRATION Strawberry (3 drops red), Lime (3 drops green), Coconut (none), Orange (1 drop red, 2 drops yellow), Root Beer (2 drops red, 2 drops green), Lemon Lime (2 drops blue, 2 drops yellow)</p>	<p>Pour $2\frac{1}{2}$ cups (600 ml) hot water into Deluxe Tub to the SCOOPABLE MAX FILL line.</p> <p>Whisk until sugar is completely dissolved.</p>		
<p>FLAVOURED DRINK POWDER</p>	<p>Add $\frac{1}{2}$ cup drink powder to an empty Deluxe Tub.</p> <p>FLAVOUR INSPIRATION Cherry, Blue Raspberry Lemonade, Cherry Limeade, Orange, Lemonade, Iced Tea, Lemon Lime Electrolyte</p>	<p>NOTE: If using food colouring, add after sugar is dissolved and whisk until combined.</p>		

Create your own Slushi

with syrup, extracts and flavoured drink powders

	CHOOSE & ADD FLAVOURING	ADD HOT WATER	FREEZE	CHOOSE & ADD POUR-IN	PROCESS
<p>SYRUPS</p>  <p>We recommend using TORANI® Syrup</p>	<p>Add $\frac{3}{4}$ cup (180 ml) syrup to empty Deluxe Tub.</p> <p>FLAVOUR INSPIRATION Coconut, Orange, Grape, Green Apple, Lime, Mango, Pineapple, Pomegranate, Grapefruit</p>	<p>Pour $1\frac{1}{2}$ cups (350 ml) hot water into Deluxe Tub up to the DRINKABLE FREEZE FILL line.</p> <p>Whisk until sugar is completely dissolved.</p>	 <p>Place storage lid on Deluxe Tub and freeze for 24 hours.</p>	<p>Remove Deluxe Tub from freezer and remove lid from Deluxe Tub.</p> <p>Add $\frac{3}{4}$ cup (180 ml) of desired pour-in, such as water, juice, or alcohol, to the DRINKABLE POUR-IN line</p>	<p>Refer to the quick start guide for bowl assembly and unit interaction information.</p> <p>Press FULL, then select SLUSHI.</p> <p>When processing is complete, transfer slushi to a glass and serve immediately.</p>
<p>EXTRACTS</p>	<p>Add $\frac{1}{2}$ cup granulated sugar and 2 teaspoons extract to empty Deluxe Tub.</p> <p>FLAVOUR & FOOD COLOUR INSPIRATION Strawberry (3 drops red), Lime (3 drops green), Coconut (none), Orange (1 drop red, 2 drops yellow), Root Beer (2 drops red, 2 drops green), Lemon Lime (2 drops blue, 2 drops yellow)</p>	<p>Pour $1\frac{3}{4}$ cups (420 ml) hot water into Deluxe Tub up to the DRINKABLE FREEZE FILL line.</p> <p>Whisk until sugar is completely dissolved.</p> <p>NOTE: If using food colouring, add after sugar is dissolved and whisk until combined.</p>			
<p>FLAVOURED DRINK POWDER</p>	<p>Add $\frac{1}{2}$ cup drink powder to empty Deluxe Tub.</p> <p>FLAVOUR INSPIRATION Cherry, Blue Raspberry Lemonade, Cherry Limeade, Orange, Lemonade, Iced Tea, Lemon Lime Electrolyte</p>				

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