

Please read the included safety instructions before using Ninja Swirl



NINJA swirl by CREAMi

13-IN-1 SOFT SERVE & ICE CREAM MAKER

20+ DELICIOUS RECIPES



Your guide to creating CREAMi delights.

Welcome to the Ninja Swirl by CREAMi inspiration guide. 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.co.uk

Additional Recipes



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Getting to Know Your CREAMi



Soft Serve Nozzle
to dispense perfect cones.

Swirl Tubes
to shop and make your CREAMi creations.

Drip Tray

TriSpeed Handle
to control soft serve dispensing speed.

13 One-Touch Programs
to customise a wide range of delicious treats.

Processing Release Button

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 juices or combined with other ingredients and frozen before processing.



Install Light Light will illuminate when unit is not fully assembled for use. When processing, if the install light is blinking, ensure the outer bowl is installed properly and the paddle is installed on the lid. When dispensing, if the install light is blinking, ensure the dispense lid has been installed.

Ready Light When all parts are correctly installed, the ready light will remain solid until processing or dispensing begins.

Processing Mode When selecting a processing mode, some programs may illuminate under both SCOOP and SOFT SERVE. For programs that illuminate under SCOOP, results will be harder and denser. For programs that illuminate under SOFT SERVE, results will be softer and lighter. **NOTE:** If you plan to dispense your creation, we recommend using **SOFT SERVE** mode.

Countdown Timer Counts down remaining program time in minutes. **NOTE:** Time may vary based on temperature of mixture.

One-Touch Programs Each one-touch program is designed to whip up delicious creations. Programs vary in length and speed, depending on optimal settings, to get perfectly creamy results for that type of recipe. **NOTE:** Time may vary based on temperature of base.

Get to Know the One-Touch Programs

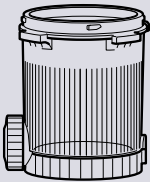
13 One-Touch Programs

Create CREAMi classics: Ice Cream, Sorbet, Lite Ice Cream, Gelato, Milkshake, Frozen Yoghurt—and try 6 new Soft Serve Programs: Soft Serve, Frozen Yoghurt, Soft Serve Gelato, Fruiti, Lite Ice Cream, and CreamiFit. And the mix-in program.



SOFT SERVE					SOFT SERVE/SCOOP
ICE CREAM	LITE SOFT SERVE	FRUITI	SOFT SERVE GELATO	FROZEN YOGHURT	CREAMIFIT
Enjoy the ice cream shop experience at home! Put a light and airy soft serve twist on classic flavours such as chocolate and vanilla.	Create classic soft serve with low sugar or sugar alternative options. Perfect for creating paleo or vegan recipes.	With its rich fruit base, Fruiti makes a sweet, tangy and refreshing alternative to creamy ice creams and is perfect for summer days.	Discover a new way to enjoy rich gelato by transforming it into creamy, swirly soft serve. The Soft Serve Gelato program should only be used with custard based recipes containing egg.	Turn your favourite shop-bought yoghurt and milk into a light and airy treat.	A new way to enjoy frozen treats made with higher protein, lower calorie and lower sugar* bases. This program whips air into ingredients to create light soft serve and scoopable ice cream. *Compared to Ninja CREAMi Swirl ice cream recipes.
SCOOP					
ICE CREAM	LITE ICE CREAM	SORBET	GELATO	FROZEN YOGHURT	MILKSHAKE
Make and enjoy thick, creamy and scoopable versions of your favourite dairy and dairy-alternative ice cream recipes.	Create indulgent scoopable lite ice cream using low sugar and sugar alternative ingredients. This setting is also perfect for keto, paleo & vegan recipes.	A CREAMi twist on fruit-based sorbet. Enjoy a creamier, scoopable version of this classic treat.	Heat a cream, egg yolk and milk base with your chosen flavourings and sweetener, then process for a rich Italian-style frozen treat. The Gelato Program should only be used with custard based recipes containing egg.	A thicker, scoopable version of frozen yoghurt, created with your favourite shop-bought or homemade yoghurt.	Combine your favourite shop-bought or homemade ice cream with milk and mix-ins to create a thick and indulgent milkshake.
MIX-IN			RE-SPIN		
Designed to fold in pieces of sweets, biscuits, nuts, cereal, or frozen fruit to customise your treat. NOTE: Not recommended for SOFT SERVE recipes.			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. NOTE: Not recommended when adding mix-ins.		

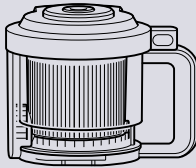
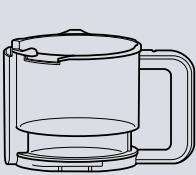
Processing Tools



Outer Bowl Lid
Locks Creamerizer Paddle in place.

Creamerizer Paddle
Dual-functioning paddle finely shaves and mixes frozen ingredients into the creamiest treats.

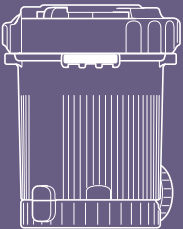
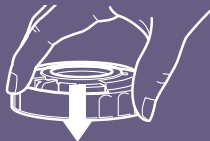
CREAMi Swirl Tubs
BPA-free CREAMi Swirl Tubs for making and storing CREAMi treats. Each comes with its own pre-installed nozzle.



Outer Bowl
Securely holds tub in place during processing.

Ready to Process

Dispensing Tools



Dispense Lid + Swirl Press
Locks Swirl Press into place. Swirl Press comes pre-installed.

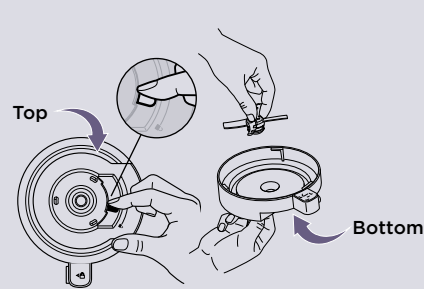
NOTE: For cleaning, the Swirl Press can be removed for cleaning.

CREAMi Swirl Tub

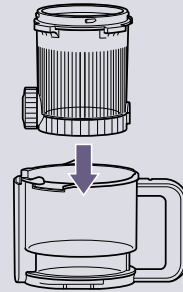
Ready to Dispense

Getting Started Processing

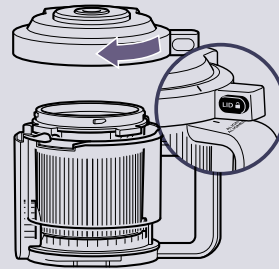
Refer to the 'Getting Started with Scoop or Soft Serve' recipes to make your first tub, or refer to the 'Enjoy Today' recipes if you don't want to wait 24h. When unboxing refer to steps 6 and 7 for disassembly before processing.



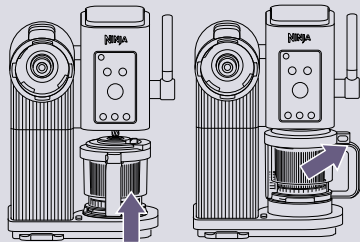
1. Pull back and hold the **white paddle latch** on **top** of outer bowl lid, then flip over and insert paddle on the **bottom** side of the lid.



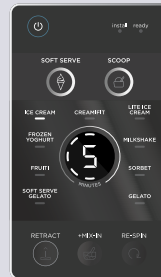
2. Remove Swirl Tub from freezer. Install Swirl Tub into outer bowl and remove the storage lid.



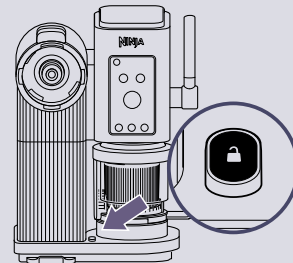
3. Install outer bowl lid, placing so the lines on the lid and handle align and turn clockwise until you hear a click.



4. Plug in your unit. Slide outer bowl onto base with **handle centered on the unit**. Twist handle to the right to raise platform until you hear a click.



5. Press Power. Select **SOFT SERVE** or **SCOOP** as your processing mode. Then select your program. The timer will countdown the program.



6. When program is complete, hold the release button on left of motor base, twist bowl handle to the left then, pull away from unit to remove.

NOTE: Refer to the recipe to pick the best program based on your ingredients. Or if selecting **SOFT SERVE**, see section on right **PICK THE RIGHT SOFT SERVE**.

Pick the Right Soft Serve

Make sure you choose the correct processing program.
Select **SOFT SERVE** plus one of the programs when using the specified ingredients below:



Soft Serve Ice Cream

Full-Fat Dairy/
Dairy-Free +
Sugar



Soft Serve Life Ice Cream

Full-Fat Dairy +
Low-Sugar/Sugar
Substitute



Fruiti

Fresh or
Tinned Fruit +
Coconut Milk/
Dairy-Free Milk +
Agave/Honey



Frozen Yoghurt

Yoghurt or
Dairy-Free
Yoghurt



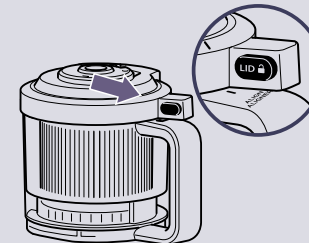
Soft Serve Gelato

Traditional
Cooked Custard
Mixture



CREAMiFit

Protein Shake/
Higher-Protein
Lower-Calorie
Lower-Sugar
Mixture



7. Press the lid unlock button and twist to the right to remove lid.

NOTE: If you selected **SCOOP**, remove tub and enjoy. If you selected **SOFT SERVE** and are ready to dispense, continue onto Step 8 on the next page.

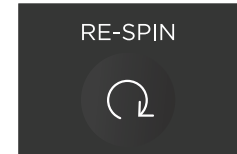
Optional Processing



FOR SCOOP ONLY

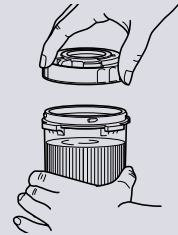
Use a spoon to create a 4cm wide hole that reaches the bottom of the processed ingredients. Add chopped or broken mix-ins to the hole. Then process again using the **MIX-IN** program.

Re-Spin Function

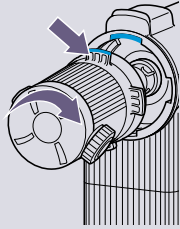


RE-SPIN can be used on a crumbly or powdery tub to make it creamy. **RE-SPIN** is often needed for very cold mixtures.

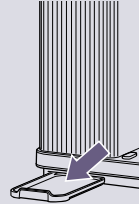
Dispensing with Soft Serve



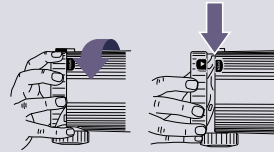
8. Remove tub from outer bowl. Locate the **dispense lid**. Place and twist the dispense lid onto the tub.



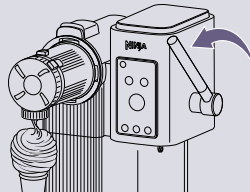
9. Install tub by aligning the blue tub tab with the **blue tab on the dispense area** on the left of the unit. Twist clockwise until you hear a click.



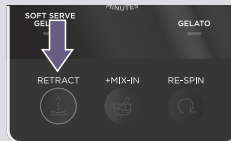
10. Pull out the drip tray from the base of the unit.



11. Twist the **white tub base** clockwise until it fully extends to the **OPEN** position.

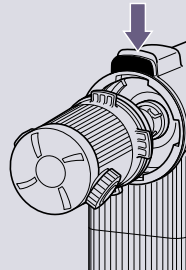


12. To dispense, pull the handle towards yourself. To stop dispensing, let go of the handle. It will take at least **10 seconds** for your treat to come out of the nozzle.



13. If you still have leftover ice cream in the tub press the **RETRACT** button to retract the swirl press.

NOTE: Your swirl press will auto retract once the tub is empty or after 5 minutes of idle time.



14. To release the tub, press and hold the **RELEASE** button while twisting the tub anti-clockwise after the swirl press has fully retracted.

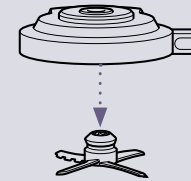
NOTE: There will be some ice cream at the bottom of the tub which won't dispense, this can be spooned out as an extra treat.

NOTE: If the swirl press retracts on its own and the countdown shows a flashing "E", see troubleshooting section in the Quick Start Guide

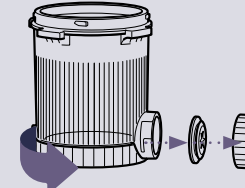
Cleaning & Disassembly

All parts are dishwasher safe and can be handwashed.

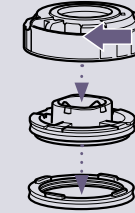
Clean After Each Use



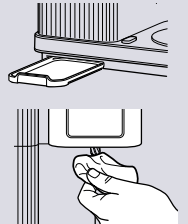
- Release paddle from processing lid by pulling back on the paddle latch.



- Remove the dispense lid. You do not need to press the blue latch to remove the lid from the tub. Twist the tub base so it is in the **OPEN** position.
- Twist off nozzle and run warm soapy water through the tub and nozzle to remove any ice cream residue.
- Remove nozzle gasket from nozzle for deep cleaning.
- Ensure tub base is open during dishwashing.



- Release the swirl press from the dispensing lid by pulling back on the latch.
- Remove swirl press gasket after each use to remove trapped ice cream.
- When reinstalling the SwirlPress gasket, ensure the 4 tabs are facing upward and align with the 4 notches.

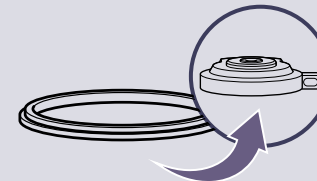


- Remove drip tray by pulling all the way out from the unit. Be sure to clean after each use before storing.

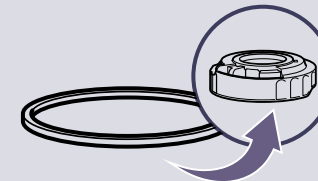
TIP

Use a brush to help clean the smaller areas

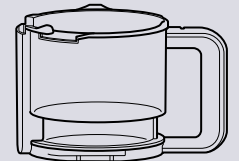
Periodic Cleaning



- Remove lid gasket for deep cleaning. Replace with the ridges visible.



- Remove lid gasket for deep cleaning.



- Remove tub from outer bowl and rinse to remove any residue.

Tips for the Creamiest Results

For best result we recommend using the Ninja Test Kitchen tried and tested recipes from this book and online, developed to give you delicious frozen treats!



Adjust your freezer's temp

For best results, set your freezer between -13°C and -20°C. The CREAMi Swirl is designed to process bases within this range. (If your freezer temperature is within this range, your Swirl Tub should reach the appropriate temperature).



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



Upright freezers work best

We recommend not using chest freezers, as they tend to reach extremely cold temperatures.



Freeze for 24 hours

While the Swirl Tub may appear frozen, it needs to reach an even colder temperature before it can be processed. Prepare and use bases within two weeks for the best quality and flavour.



Chill your bowl

While your tub is processing, put your bowl in the freezer to chill and prevent melting.

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.

Making an ice bath

For recipes such as gelato, 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 pour your base into a smaller bowl and nestle this inside the larger bowl containing ice and water. Once your base is cool to touch, pour into Swirl Tub and place in the freezer.

NOTE: Ninja's Creamerizer Paddle is designed to churn and creamify frozen ingredients. After processing, you may see a thin wall of unprocessed ice cream. This is normal, as the paddle is designed to sit in the centre, without touching the insides of the tub

Re-Freezing & Re-processing Leftovers

What to do about leftovers

For SCOOP treats

Didn't finish your Swirl 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 the mix-ins and create a new flavour.

For SOFT SERVE treats

If you have already dispensed some of the ice cream, make sure to close the tub base, remove the nozzle, and clean out any ice cream that may remain in the chamber by rinsing the tub with water before refreezing. When ready to enjoy again, process on the program you used to make your ice cream and dispense.



Frozen treats on demand

Make the most of your time by prepping several CREAMi Swirl Tubs at once or prepare half a tub for a smaller treat. There is no minimum fill quantity. Keep these Swirl Tubs in your freezer to Creamify on demand whenever the craving strikes. **To purchase more tubs visit ninjakitchen.co.uk**





General Ingredients & Substitutes

CUSTOMISE YOUR ICE CREAM TO FIT YOUR DIETARY NEEDS

Dairy-free, vegan or low sugar? CREAMi Swirl makes it easy to create delicious treats that suit your lifestyle. For best results, be sure to follow the substitutions below and reference recipe pages for more detailed measurements and preparation. The fat content has a significant impact on the outcome of the recipe, please use the ingredients specified in bold for the best outcome. An example of one of these ingredients is skimmed milk powder, this ingredient can be found in the baking aisle in supermarkets or online.

MAKE IT LITE

Sugar Substitute

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

Sugar & Honey → Raw agave nectar

FOR BEST RESULTS: When using sugar substitutions, process ingredients on LITE ICE CREAM mode.

NOTE: See LITE purple tip boxes on recipes for further details.

MAKE IT DAIRY-FREE

Dairy Substitutes

Milk → **Unsweetened** oat or nut milk

Single or Double cream → **Unsweetened** coconut cream

Dry milk powder → Oat or coconut dry milk powder

Yoghurt → Cashew, almond or plant based yoghurt

FOR BEST RESULTS: Ensure substitutions are **unsweetened** and coconut cream is properly whisked by itself ahead of combining with ingredients..

NOTE: See DAIRY-FREE green tip boxes on recipes for further details.

Tools & Tips for Best Results

SIGNATURE TIP

To create soft serve inspired by your favourite ice cream shop, add **xanthan gum**, a **natural thickening and stabilising agent**. When added to soft serve recipes, it helps create the perfect soft serve texture.

Xanthan gum can be found in the baking or free-from aisle of most supermarkets and health food shops.

FOR BEST RESULTS: Xanthan gum should be **heated in a microwave** on high for 45 seconds (along with additional ingredients) and **fully dissolved**.

See recipes for specific ingredients needed.

NOTE: See SIGNATURE blue tip boxes on recipes for further details.

TOOLS NEEDED



Medium saucepan
Wooden Spoon
Small bowl
Whisk
Silicone spatula
Thermometer
Fine-mesh sieve
Microwave
Measuring spoons
Scales

DIETARY KEY



NUT-FREE



DAIRY-FREE



VEGAN



GLUTEN-FREE

DON'T HAVE A MICROWAVE?

In a small saucepan, mix ingredients as listed in recipe. Place saucepan on hob over medium heat, stirring constantly with a whisk or silicone spatula. Cook for approximately 4 minutes until mixture is hot to touch and sugar is fully dissolved. Do not boil. Remove mixture from heat and continue as instructed.

Premade, shop-bought soft serve mixes are suitable for use in Ninja Swirl. Some brands will benefit from a re-spin for a lighter texture



NO FREEZE

ENJOY TODAY

Simple shop-bought Soft Serve

PREP: 2 MINUTES | PROGRAM TIME: 1 MINUTE | MAKES: 4 SERVINGS

INGREDIENTS

Scoop shop-bought ice cream, clotted cream ice cream, sorbet, or frozen yoghurt up to the max fill line on the Swirl Tub (no mix-ins, swirls, or cores).

MAKE IT LITE Swap in lite, low-calorie or keto products, for ice cream, gelato or frozen yoghurt.

TOOLS NEEDED



Silicone Spatula
Wooden Spoon

MAKE IT DAIRY-FREE Swap in dairy-free ice cream or dairy-free frozen yoghurt for ice cream, gelato or frozen yoghurt.

DIRECTIONS



Make sure the tub base is in the closed position. Add shop-bought ice cream, clotted cream ice cream, sorbet, or frozen yoghurt into an empty Swirl Tub to the MAX FILL line.



Refer to pages 6-7 for bowl assembly and unit interaction information.



Select **RE-SPIN**.



When processing is complete, refer to pages 8-9 for dispense assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

Soft Serve



Re-Spin

EASY RECIPE



One-Ingredient Frozen Yoghurt

PREP: 5 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 4 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

480g flavoured whole yoghurt



Strawberry



Mixed Berry



Blueberry



Peach



Mango

MAKE IT DAIRY-FREE Swap in cashew, almond or blended plant-based yoghurt for yoghurt.

DIRECTIONS



Make sure the tub base is in the closed position. Pour yoghurt into an empty Swirl Tub to the MAX FILL line. Place storage lid on tub and freeze for 24 hours.



Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.



Select **SOFT SERVE** then select **FROZEN YOGHURT**.



When processing is complete, refer to pages 8-9 for dispense assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

Soft Serve



Frozen Yoghurt

EASY
RECIPE



No-Prep Inspiration Chart

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

INGREDIENTS	TREAT	PROCESS		PROGRAM
1-2 tins of fruit in juice or syrup e.g. pineapple, mango, peach or pears	Sorbet	Fill to the MAX FILL line with fruit and juice/syrup	Cover with lid and freeze for 24 hours	SCOOP then SORBET or SOFT SERVE then FRUITI
Flavoured Kefir yoghurt drink	Gut healthy frozen dessert	Fill to the MAX FILL line with bottled flavoured Kefir drink		SOFT SERVE then FROZEN YOGHURT
Cherry, apple or summer fruit pie/tart filling	Sorbet/Fruiti	Fill to the MAX FILL line with pie/tart filling		SCOOP then SORBET or SOFT SERVE then FRUITI
Tinned mango puree	Sorbet	Fill to MAX FILL line with mango puree		SCOOP then SORBET
Whole chocolate milk or chocolate milkshake	Frozen chocolate milk	Fill to the MAX FILL line with chocolate milk		SCOOP or SOFT SERVE then LITE ICE CREAM
Bottled chocolate or vanilla protein shake	Protein ice cream/Soft serve	Fill to MAX FILL line with protein shake		SCOOP or SOFT SERVE then CREAMIFIT
Flavored yoghurt: mango, peach, blueberry, strawberry, mixed berry	Frozen yoghurt	Fill to the MAX FILL line with yoghurt		SCOOP or SOFT SERVE then FROZEN YOGURT

NOTE: Higher sugar and fat products will work better than those with lower sugar and fat content. Therefore, some brands will work better than others and vary in output'

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.

Easy Vanilla Soft Serve

PREP: 5 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 4 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

55g caster sugar
 30g **skimmed** milk powder
 75ml **double** cream
 325ml **whole** milk
 2 teaspoons vanilla extract

MAKE IT LITE Use 2 tablespoons raw agave nectar for caster sugar. Process on **SOFT SERVE - LITE ICE CREAM** program.

TOOLS NEEDED



Large bowl
 Whisk
 Measuring spoons/scales

MAKE IT DAIRY-FREE Use unsweetened whole oat milk for whole milk. Unsweetened oat milk powder for skimmed milk powder and coconut cream for double cream. Whisk the coconut cream until smooth, before adding to the remaining ingredient.

DIRECTIONS



In a large bowl, whisk together sugar and skimmed milk powder.



Slowly add cream to the dry ingredients and mix to combine. Then pour in milk and vanilla and stir well until sugar is dissolved.



Make sure the tub base is in the closed position. Pour mixture into an empty Swirl Tub. Place storage lid on tub and freeze for 24 hours.



Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.

SOFT SERVE



ICE CREAM

Select **SOFT SERVE** then select **ICE CREAM**



When processing is complete, refer to pages 8-9 for dispense assembly and other tips. Dispense into a chilled bowl or cone 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 until smooth.

TIP

To make Matcha soft serve, add 2 tablespoons Matcha powder in step one and continue as instructed.

Soft Serve



Ice Cream

EASY
RECIPE



Signature Vanilla Soft Serve

PREP: 5 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 4 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

60g caster sugar
16g **skimmed** milk powder
 $\frac{1}{4}$ teaspoon xanthan gum
170ml **single** cream
230ml **whole** milk
2 teaspoons vanilla extract

MAKE IT LITE Use 2 tablespoons raw agave nectar for caster sugar. Process on **SOFT SERVE - LITE ICE CREAM** program.

TOOLS NEEDED



Large bowl (microwave-safe)
Whisk
Microwave
Measuring spoons/scales

MAKE IT DAIRY-FREE Use unsweetened whole oat milk for whole milk, unsweetened oat milk powder for skimmed milk powder and coconut cream for single cream. Whisk the coconut cream until smooth, before adding to the remaining ingredients.

DIRECTIONS



In a large microwave safe bowl, whisk together sugar, skimmed milk powder and $\frac{1}{4}$ teaspoon xanthan gum.



Slowly add cream to the dry ingredients and mix to combine. Then pour in milk and vanilla and stir well. Microwave the mixture on high for 45 seconds. Remove from microwave and whisk until fully combined and sugar is dissolved.



Make sure the tub base is in the closed position. Pour mixture into an empty Swirl Tub. Place storage lid on tub and freeze for 24 hours.

SIGNATURE TIP

Xanthan gum is a natural ingredient that helps to thicken foods, and adds a smooth and creamy texture to ice cream.

See page 13 for more information on preparing and purchasing xanthan gum.

DON'T HAVE A MICROWAVE?

Refer to page 13 for preparation details.



Soft Serve



Ice Cream

INTERMEDIATE
RECIPE



Remove tub from freezer and remove lid from tub. Refer to page 6-7 for bowl assembly and unit interaction information.

SOFT SERVE



ICE CREAM

Select **SOFT SERVE** then select **ICE CREAM**



When processing is complete, refer to pages 8-9 for dispense assembly and interaction information. Dispense into a chilled bowl or cone 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 until smooth prior to extruding.

Own the Cone

**Choose a cone & fill*
or scoop your ice cream**



Classic Cone



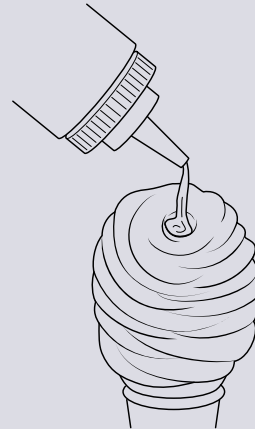
Waffle Cone

TIP: Fill the bottom of your cone with caramel sauce or chocolate fudge before adding your ice cream.

TIP The dispense handle has three speeds, the further the handle is pulled down the faster the ice cream will dispense.

**Choose a filling
(SOFT SERVE only, Optional).**

Insert a straw or skewer 5-7cm into ice cream making a ½ cm hole and fill with desired sauce.



Try it with your favourite sauce



Strawberry | Caramel | Chocolate | Toffee

Fill 'em, Top 'em, Eat 'em.

**Choose a topping
Shells & Toppings (Optional)**

To create a shell, carefully drizzle your desired sauce over ice cream until it hardens.



Chocolate Shell

For toppings, sprinkle over top of ice cream as desired.



**Chocolate Sprinkles | Rainbow Sprinkles
Chocolate Curls | Mini Marshmallows
Honeycomb | Chopped Nuts**



Scan here to
watch how to
master the swirl



Chocolate Soft Serve

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
PROGRAM TIME: 4 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

- 60g caster sugar
- 30g **skimmed** milk powder
- 3 tablespoons cocoa powder
- 75ml **double** cream
- 325ml **whole** milk
- 2 teaspoons vanilla extract

MAKE IT LITE Use 2 tablespoons raw agave nectar for caster sugar. Process on **SOFT SERVE - LITE ICE CREAM** program.

MAKE IT DAIRY-FREE Use unsweetened oat milk powder for skimmed milk powder, coconut cream for double cream and unsweetened whole oat milk for whole milk. Whisk the coconut cream until smooth, before adding to the remaining ingredients.

MAKE IT SIGNATURE Add ¼ teaspoon xanthan gum to the dry ingredients. Once combined with wet ingredients, microwave the mixture on high for 45 seconds. Remove from microwave and whisk until fully combined and sugar is dissolved and continue as instructed.

TOOLS NEEDED



- Large bowl
- Whisk
- Measuring spoons/scales

Soft Serve

Ice Cream

EASY RECIPE

DIRECTIONS

1. In a large bowl, mix together caster sugar, skimmed milk powder and cocoa powder.
2. **Slowly** add in cream, milk and vanilla and whisk until fully combined and sugar is dissolved.
3. **Make sure the tub base is in the closed position.** Pour mixture into an empty Swirl Tub. Place storage lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please refer to pages 6-7 for bowl assembly and unit interaction information.
5. Select **SOFT SERVE** then select **ICE CREAM**.
6. When processing is complete, refer to pages 8-9 for dispense assembly and other tips. Dispense into a chilled bowl or cone and serve immediately.



SIGNATURE Pistachio Soft Serve

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
PROGRAM TIME: 4 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

50g 100% pistachio nut butter.
20g **skimmed** milk powder
60g caster sugar
[½ teaspoon xanthan gum](#)
Few drops of green food colouring (optional)
150ml **double** cream
2 teaspoons vanilla extract
200ml **whole** milk

MAKE IT LITE Use 2 tablespoons raw agave nectar for caster sugar. Process on **SOFT SERVE** – **LITE ICE CREAM** program.

MAKE IT DAIRY-FREE Use unsweetened oat milk powder for skimmed milk powder, unsweetened whole oat milk for whole milk and coconut cream for double cream. Whisk the coconut cream until smooth, before adding to the remaining ingredients.

TIP Stir nut butter before use.

TOOLS NEEDED



Microwave
Large bowl (microwave safe)
Whisk
Blender
Measuring spoons/scales

Soft Serve



Ice Cream

INTERMEDIATE
RECIPE



DIRECTIONS

2. In a large microwave safe bowl, add skimmed milk powder, caster sugar, xanthan gum, green food colouring and 50g pistachio nut butter. **Slowly** add cream, followed by vanilla and milk. Mix to combine.
3. Microwave the mixture on high for 45 seconds. Remove from microwave and whisk until fully combined and sugar is dissolved.
4. **Make sure the tub base is in the closed position.** Pour mixture into an empty Swirl Tub. Place storage lid on tub and freeze for 24 hours.
5. Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.
6. Select **SOFT SERVE** then select **ICE CREAM.**
7. When processing is complete, refer to pages 8-9 for dispense assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

TIP

If making your own pistachio nut butter, toast 200g shelled pistachios on a tray in the oven at 180°C for 5-7 minutes. While the nuts are still warm, place in a food processor and process, scraping the sides down often, until you have a smooth nut butter texture. Use 50g as instructed in recipe and keep leftovers in an airtight container in the fridge for up to 4 weeks.

SIGNATURE Lite Raspberry & Almond Soft Serve

PREP: 15 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 4 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

80g raspberries, frozen or fresh
3 tablespoons raw agave nectar
30g **skimmed** milk powder
 $\frac{1}{4}$ teaspoon xanthan gum
170ml **single** cream
180ml **unsweetened** almond milk
2 teaspoons vanilla extract
 $\frac{1}{2}$ teaspoon almond extract

SIGNATURE TIP Don't have xanthan? Omit from recipe, skip microwaving and combine remaining ingredients as instructed.

Don't have a microwave?
Refer to page 13 for preparation details.

TOOLS NEEDED



Small saucepan
Whisk
Large bowl (microwave safe)
Microwave or hob
Measuring spoons/scales

MAKE IT DAIRY-FREE Use unsweetened oat milk powder for skimmed milk powder and coconut cream for single cream. Whisk the coconut cream until smooth, before adding to the remaining ingredients.

DIRECTIONS



Add raspberries and agave nectar to a saucepan. Place saucepan over medium heat, stirring occasionally and mash the fruit to release juices. Once simmering, remove from heat and set aside.



In a large microwave safe bowl, add skimmed milk powder and xanthan gum. **Slowly** add cream and mix to combine. Then add almond milk, both extracts and raspberry mixture. Stir until combined.



Microwave the mixture on high for 45 seconds. Remove from microwave and whisk until fully combined. **Make sure the tub base is in the closed position.** Pour mixture into an empty Swirl Tub. Place storage lid on tub and freeze for 24 hours.



Soft Serve



Life Ice Cream

ADVANCED
RECIPE



Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.

SOFT SERVE



LITE ICE CREAM

Select **SOFT SERVE** then select **LITE ICE CREAM**.



When processing is complete, refer to pages 8-9 for dispense assembly and other tips. Dispense into a chilled bowl or cone 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 until smooth.



Dairy-Free Lite Chocolate Soft Serve

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
PROGRAM TIME: 4 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

2 tablespoons cocoa powder
16g **Whole** oat milk powder
160ml coconut cream (whisk before use)
2 ½ tablespoons raw agave nectar
3 teaspoons vanilla extract
215ml **unsweetened** almond milk

SIGNATURE TIP Add ¼ teaspoon xanthan gum to the dry ingredients. Once combined with wet ingredients, microwave the mixture on high for 45 seconds. Remove from microwave and whisk until fully combined and sugar is dissolved and continue as instructed.

TOOLS NEEDED



Large bowl
Whisk
Silicone spatula
Measuring spoons/scales

Soft Serve



Life Ice Cream

EASY
RECIPE



DIRECTIONS

1. In a large bowl, whisk together cocoa powder and oat milk powder.
2. **Slowly** add coconut cream to the dry ingredients and mix to combine. Then add remaining ingredients and stir well.
3. **Make sure the tub base is in the closed position.** Pour mixture into an empty Swirl Tub. Place storage lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.
5. Select **SOFT SERVE** then select **LITE ICE CREAM**
6. When processing is complete, refer to pages 8-9 for dispense assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

Life Vanilla Ice Cream

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
ROGRAM TIME: 3 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

225ml **single** cream
140ml **semi-skimmed** milk
1 teaspoon vanilla extract
1 ½ teaspoons stevia granules
2 tablespoons light agave syrup

TOOLS NEEDED



Large bowl
Whisk
Silicone spatula
Measuring spoons/scales

DIRECTIONS

1. Place all ingredients into a large bowl and whisk until combined.
2. **Make sure the tub base is in the closed position.** Pour mixture into empty swirl tub. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.
4. Select **SCOOP** then select **LITE ICE CREAM.**
5. When processing is complete, scoop into a bowl and serve as desired.



Scoop



Life Ice Cream

EASY
RECIPE



Honey Soft Serve Gelato

PREP: 15 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 2 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

2 medium egg yolks
220ml **double** cream
210ml **whole** milk
½ teaspoon vanilla extract
75g strong flavoured honey
(such as forest honey)
Pinch of salt

MAKE IT LITE Use 2 ½ tablespoons raw agave nectar for honey. Process on **SOFT SERVE - LITE ICE CREAM** program.

TOOLS NEEDED



Small bowl
Wooden spoon
Whisk
Small saucepan
Thermometer
Fine-mesh sieve
Measuring spoons/scales

MAKE IT DAIRY-FREE Use unsweetened coconut cream for double cream and unsweetened whole oat milk for whole milk. Whisk the coconut cream until smooth, before adding to the remaining ingredients.

DIRECTIONS



In a small bowl, lightly whisk the egg yolks and set aside.



Add cream, milk, vanilla, honey and salt to a saucepan and stir to combine. Place saucepan on hob over medium heat, stirring constantly.



Whisk in a small amount of the warm honey mixture into the egg yolks, then whisk yolks into the saucepan and continue to cook until temperature reaches 74-80°C on an instant-read thermometer.



Remove base from heat. Pour base through a fine-mesh strainer into a bowl and then into an ice bath. **Make sure the tub base is in the closed position.** Once cooled, pour into an empty Swirl Tub, place storage lid on tub and freeze for 24 hours.



Remove tub from freezer and remove lid from tub. Please refer to pages 6-7 for dispense assembly and other tips.



Select **SOFT SERVE** then select **SOFT SERVE GELATO**.



When processing is complete, refer to pages 8-9 for dispense assembly and other tips. Dispense into a chilled bowl or cone and serve immediately.

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

Soft Serve



Soft Serve
Gelato

ADVANCED
RECIPE





Salted Caramel Soft Serve Gelato

PREP: 15 MINUTES
FREEZE TIME: 24 HOURS
PROGRAM TIME: 2 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

2 medium egg yolks
70g caster sugar
½ teaspoon sea salt flakes
1 teaspoon caramel extract
1 ½ teaspoons vanilla extract
220ml **double** cream
210ml **whole** milk

MAKE IT DAIRY-FREE Use unsweetened coconut cream for double cream and unsweetened whole oat milk for whole milk. Whisk the coconut cream until smooth, before adding to the remaining ingredients.

TOOLS NEEDED



Medium saucepan
Wooden Spoon
Whisk
Silicone spatula
Thermometer
Fine-mesh sieve
Measuring spoons/scales

Soft Serve



Soft Serve
Gelato

ADVANCED
RECIPE



DIRECTIONS

1. Place egg yolks, sugar, salt, caramel extract and vanilla into a small saucepan and sugar into a small saucepan and whisk until combined.
2. Add double cream and milk to saucepan and stir to fully combine.
3. Place saucepan on hob over medium heat, stirring consistently with a whisk of silicone spatula. Cook until temperature reaches 74-78°C on an instant-read thermometer.
4. Remove base from heat. Pour base through a fine-mesh strainer into a bowl and then into an ice bath. **Make sure the tub base is in the closed position.** Once cooled, pour into an empty Swirl Tub, place storage lid on tub and freeze for 24 hours.
5. Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.
6. Select **SOFT SERVE** then select **SOFT SERVE GELATO**.
7. When processing is complete, refer to pages 8-9 for dispense assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

Strawberry Frozen Yoghurt

PREP: 5 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 5 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

400g **whole** milk strawberry yoghurt
80ml **whole** milk
2 tablespoons honey

TOOLS NEEDED



Large bowl
Whisk
Silicone spatula
Measuring spoons/scales

MAKE IT DAIRY-FREE Use dairy-free strawberry yoghurt for strawberry yoghurt and unsweetened almond milk for whole milk.

DIRECTIONS

TIP

Double (or triple) this recipe by simply using two (or three) times the amount of every ingredient. Prepping multiple CREAMi tubs at once keeps your freezer stocked, so you always have a frozen treat ready to Creamify in minutes.



In a large bowl, whisk together all the ingredients until smooth.



Make sure the tub base is in the closed position. Pour mixture into an empty Swirl Tub. Place storage lid on tub and freeze for 24 hours.



Remove tub from freezer and remove lid from tub. Please refer to pages 6-7 for bowl assembly and unit interaction information.



Select **SOFT SERVE** then select **FROZEN YOGHURT**.



When processing is complete, refer to pages 8-9 for dispense assembly and other tips. Dispense into a chilled bowl or cone 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 until smooth prior to extruding.



Soft Serve



Frozen Yoghurt

EASY
RECIPE



Classic Frozen Yoghurt

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
PROGRAM TIME: 5 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

430g **Greek-style** yoghurt
3 tablespoons honey
1 teaspoon vanilla extract
50ml **whole** milk

TIP

If using pure Greek yoghurt, add additional honey to balance sour flavour, as desired.

TOOLS NEEDED



Large bowl
Whisk
Silicone spatula
Measuring spoons/scales

DIRECTIONS

1. In a large bowl, combine all ingredients together until smooth.
2. **Make sure the tub base is in the closed position.** Pour mixture into an empty Swirl Tub. Place storage lid on the tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.
4. Select **SOFT SERVE** then select **FROZEN YOGHURT**
5. When processing is complete, refer to pages 8-9 for dispense assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.



Soft Serve

Frozen Yoghurt

EASY RECIPE

NUT-FREE

GLUTEN-FREE



Fig & Honey Frozen Yoghurt

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
ROGRAM TIME: 5 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

115g **Greek-style** yoghurt
100ml **double** cream
100ml **whole** milk
50g caster sugar
110g figs (2 medium or 4 small), finely chopped
1 ½ tablespoons honey

TOOLS NEEDED



Large bowl
Whisk
Silicone spatula
Measuring spoons/scales

Scoop



Frozen Yoghurt

EASY
RECIPE



DIRECTIONS

1. In a large bowl, whisk together yoghurt, cream, milk, and sugar until sugar is dissolved.
2. Add figs and honey to bowl and whisk until mixture is fully combined.
3. **Make sure the tub base is in the closed position.** Pour mixture into empty Swirl tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.
5. Select **SCOOP** then select **FROZEN YOGHURT**.
6. When processing is complete, scoop into a bowl and serve as desired.

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 if not adding mix-ins.



Peach & Apricot Frozen Yoghurt

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
PROGRAM TIME: 5 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

320g peach and apricot yoghurt
100g tinned peaches, drained weight
40ml **single** cream
40g honey

TOOLS NEEDED



Silicone spatula
Measuring spoons/scales

TIP Double up the recipe to use up any leftover tinned peaches.

Soft Serve



Frozen Yoghurt

EASY
RECIPE



DIRECTIONS

- 1. Make sure the tub base is in the closed position.** Add all ingredients to an empty Swirl Tub and mix well.
- 2.** Place storage lid on tub and freeze for 24 hours.
- 3.** Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.
- 4.** Select **SOFT SERVE** then select **FROZEN YOGHURT**.
- 5.** When processing is complete, refer to pages 8-9 for dispense assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

Peach & Mango Fruiti

PREP: 5 MINUTES | **FREEZE TIME:** 24 HOURS | **MAKES:** 4 SERVINGS | **PROGRAM TIME:** 6 MINUTES

INGREDIENTS

135ml **unsweetened whole** coconut milk (whisk before use)
 1 teaspoon vanilla extract
 2 tablespoons raw agave nectar
 150g tinned peaches, drained weight
 150g tinned mango, drained weight

TOOLS NEEDED



Large bowl
 Whisk
 Silicone spatula
 Measuring spoons/scales

DIRECTIONS



In a large bowl, whisk together coconut milk, vanilla and agave nectar until smooth.



Make sure the tub base is in the closed position. Add drained peaches and mango to an empty CREAMi Swirl Tub. Pour mixture into tub to cover fruit and stir well. Place storage lid on tub and freeze for 24 hours.



Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.

SOFT SERVE

 FRUITI

Select **SOFT SERVE** then select **FRUITI**.



When processing is complete, refer to pages 8-9 for dispense assembly and other tips. Dispense into a chilled bowl or cone and serve immediately.

Soft Serve



Fruiti

EASY
 RECIPE



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 until smooth prior to extruding.



Chocolate Cherry Fruiti

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
PROGRAM TIME: 6 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

- 2 tablespoons cocoa powder
- 200ml **unsweetened whole** coconut milk (whisk before use)
- ½ teaspoon vanilla extract
- ½ teaspoon almond extract
- 2 ½ tablespoons raw agave nectar
- 1 410g tin pitted black cherries, drained

TOOLS NEEDED



- Large bowl
- Whisk
- Silicone spatula
- Measuring spoons/scales

DIRECTIONS

1. In a bowl, whisk together cocoa powder, coconut milk, vanilla extract, almond extract and agave nectar until smooth.
2. **Make sure the tub base is in the closed position.** Add drained cherries to an empty CREAMi Swirl Tub. Pour mixture into tub to cover cherries and stir well.
3. Place storage lid on the tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.
5. Select **SOFT SERVE** then select **FRUITI**.
6. When processing is complete, refer to pages 8-9 for dispense assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

Soft Serve



Fruiti

EASY
RECIPE



Chocolate Protein Soft Serve

PREP: 5 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 6 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

20g chocolate protein powder
 1 tablespoon cocoa powder
 1 teaspoon vanilla extract
 1 tablespoon raw agave nectar
 400ml **unsweetened** almond milk

TOOLS NEEDED



Large bowl
 Whisk
 Silicone spatula
 Measuring spoons/scales

DIRECTIONS



In a large bowl, mix protein powder, cocoa powder, vanilla extract and agave nectar with 100ml almond milk until no lumps remain. Slowly add remaining 300ml almond milk and whisk until smooth.



Make sure the tub base is in the closed position. Pour mixture into an empty Swirl Tub. Place storage lid on tub and freeze for 24 hours.



Remove tub from freezer and remove lid from tub. Refer to pages 6-7 for bowl assembly and other tips.



Soft Serve



Creamifit

EASY
RECIPE

VEGAN



GLUTEN-FREE



DAIRY-FREE



SOFT SERVE



CREAMIFIT

Select **SOFT SERVE** then select **CREAMIFIT**.



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 until smooth prior to extruding.

When processing is complete, refer to pages 8-9 for dispensing assembly and other tips. Dispense into a chilled bowl or cone and serve immediately.

Matcha Protein Soft Serve

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
PROGRAM TIME: 6 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

- 20g vanilla protein powder
- 1 ½ tablespoons matcha powder
- 1 teaspoon vanilla extract
- 2 tablespoons raw agave nectar
- 400ml **unsweetened** soya milk

TOOLS NEEDED



- Large bowl
- Whisk
- Silicone spatula
- Measuring spoons/scales

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 until smooth prior to extruding.

DIRECTIONS

1. In a large bowl, mix protein powder, matcha powder, vanilla and agave nectar with 100ml soya milk until no lumps remain. Slowly add remaining 300ml milk and whisk until smooth.
2. **Make sure the tub base is in the closed position.** Pour mixture into an empty Swirl Tub. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to pages 6-7 for bowl assembly and other tips.
4. Select **SOFT SERVE** then select **CREAMIFIT**.
5. When processing is complete, refer to pages 8-9 for dispense assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

DIRECTIONS (FOR SCOOP ONLY)

Follow steps 1-3, select **SCOOP** and then select **CREAMIFIT**. When processing is complete, refer to pages 6-7 for assembly information and other tips. Use the MIX-IN function if desired, scoop into a bowl and serve.



Soft Serve



Creamifit

EASY
RECIPE

VEGAN



GLUTEN-FREE



DAIRY-FREE



CREAMiFIT Inspiration For Soft Serve!

Recipes for your cone! Press **SOFT SERVE** and enjoy!

First Pick Your Base:

VANILLA	CHOCOLATE
400ml skimmed dairy milk, unsweetened soya milk or almond milk + 20g protein powder of choice + 1 tablespoon raw agave nectar	400ml skimmed chocolate dairy milk, unsweetened chocolate soya milk or chocolate almond milk + 20g chocolate protein powder of choice + 1 tablespoon raw agave nectar

Choose your flavour and process
on **SOFT SERVE, CREAMiFIT**

STRAWBERRY COCONUT	SPICED VANILLA	CHOCOLATE PEANUT BUTTER
Base: Vanilla Extract: 2 ½ teaspoons coconut extract + 1 teaspoon strawberry essence Toppings: 1 tablespoon desiccated coconut	Base: Vanilla Extract: 3 teaspoons vanilla extract + 1 teaspoon cinnamon Toppings: 1 teaspoon cinnamon sugar	Base: Chocolate Extract: 2 tablespoons peanut butter Toppings: 1 tablespoon chopped peanuts
MOCHA	CHOCOLATE MINT	SEA SALT CARAMEL
Base: Chocolate Extract: 1 tablespoon instant coffee Toppings: 1 tablespoon chocolate sauce	Base: Chocolate Extract: ½ teaspoon mint extract Toppings: 1 tablespoon chocolate flakes	Base: Vanilla Extract: 2 teaspoons caramel extract + ½ teaspoon sea salt flakes Toppings: 1 tablespoon caramel sauce + a pinch of sea salt flakes

TIP

Any of the above recipes can be made using SCOOP or SOFT SERVE. Just swap your toppings for mix-ins to make it SCOOP, or swap your mix-ins for toppings to make it SOFT SERVE.

Indulgent, Cheat CREAMiFIT inspiration

Recipes for scooping! Press **SCOOP** and enjoy!

First Pick Your Base:

VANILLA	CHOCOLATE
400ml skimmed dairy milk, unsweetened soya milk or almond milk + 20g protein powder of choice + 1 tablespoon raw agave nectar	400ml skimmed chocolate dairy milk, unsweetened chocolate soya milk or chocolate almond milk + 20g chocolate protein powder of choice + 1 tablespoon raw agave nectar

Choose your flavour, then process on
SCOOP, CREAMiFIT & add mix-ins with **MIX-IN**

RED VELVET	BISCUITS AND CREAM	CHOCOLATE CHIP COOKIE
Base: Vanilla Extract: 1 teaspoon vanilla extract + 1 tablespoon cocoa powder + 2 drops red food coloring Mix-in: 50g broken up chocolate cake	Base: Vanilla Extract: 1 teaspoon vanilla extract Mix-In: 2-3 cream filled biscuits, broken into pieces	Base: Vanilla Extract: N/A Mix-In: 50g chocolate chip cookie pieces
MAPLE GRANOLA	CHOCOLATE RASPBERRY	CARAMEL BROWNIE
Base: Vanilla Extract: 2 teaspoons maple syrup Mix-in: 1 tablespoon granola	Base: Chocolate Extract: 1 teaspoon vanilla extract Mix-ins: 50g raspberries	Base: Chocolate Extract: 1 ½ teaspoons caramel extract Mix-in: 50g brownie pieces

NO FREEZE

ENJOY TODAY Thick Chocolate Milkshake

PREP: 2 MINUTES | PROGRAM TIME: 1½ MINUTES | MAKES: 2 SERVINGS

INGREDIENTS

300g chocolate ice cream
125ml whole milk

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

DIRECTIONS



Make sure the tub base is in the closed position. Place all ingredients in an empty Swirl Tub in the order listed.



Refer to pages 6-7 for bowl assembly and unit interaction information.



Select **SCOOP** then select **MILKSHAKE**.



When processing is complete add mix-ins or RE-SPIN if desired. 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



Scoop



Milkshake

EASY
RECIPE



Mix up the flavour

Is chocolate too plain for you?
Let's shake things up.

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



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



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

For more customisation
inspiration, see page 61.

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 or lite ice cream all work)

340g



2.

Add mix-ins

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



3.

Add milk

(Use whole, semi skimmed, skimmed or dairy-free milk)

170ml

SCOOP



MILKSHAKE

4.

Process

Select **SCOOP** then **MILKSHAKE**

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

Milkshake inspiration



Cookies & Cream Cheesecake

Ice Cream Flavour:

Biscuits 'N Cream

Mix-ins: 3 tablespoons cream cheese, 3 chocolate sandwich biscuits (broken)



Chocolate Hazelnut

Ice Cream Flavour: Chocolate

Mix-ins: 30g chocolate hazelnut spread

Very Berry

Ice Cream Flavour: Vanilla

Mix-ins: 50g fresh mixed berries

Peanut Butter Brownie

Ice Cream Flavour: Chocolate

Mix-ins: 2 tablespoons peanut butter, 80g brownie chunks

Dairy-Free Peanut Butter Cookie

Ice Cream Flavour:

Vegan Vanilla Oat

Milk: Oat milk

Mix-ins: 80g peanut butter, 3 vegan chocolate chip biscuits (broken)

Dairy-Free Tahini & Chocolate Coffee

Ice Cream Flavour:

Vegan Coffee

Milk: Chocolate oat milk

Mix-ins: 50g tahini, 1 tablespoon vegan chocolate fudge

Vanilla Ice Cream with Chocolate Chips

PREP: 5-10 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 2 MINUTES
MAKES: 4 SERVINGS



SCAN & WATCH
HOW IT WORKS
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INGREDIENTS

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

MAKE IT LITE Use 2 tablespoons raw agave nectar for caster sugar. Process on SCOOP – LITE ICE CREAM program.

TOOLS NEEDED



Whisk
Large bowl
Silicone spatula
Measuring spoons/scales

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

DIRECTIONS

TIP

Double or triple this recipe by simply using two or three times the amount of every ingredient. Prepping multiple CREAMi tubs at once keeps your freezer stocked, so you always have a frozen treat ready to Creamify in minutes.



In a large bowl, add the sugar, cream cheese and vanilla extract and mix together.



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



Make sure the tub base is in the closed position. Pour base into an empty Swirl Tub. Place storage lid on tub and freeze for 24 hours.

MAKE IT CHOCOLATE!

To make chocolate ice cream, add 2 tablespoons cocoa powder in step one and continue as instructed.



Scoop



Ice Cream

EASY
RECIPE

Remove tub from freezer and remove lid from tub. Please refer to pages 6-7 for bowl assembly and unit interaction information.

SCOOP



ICE CREAM

Select **SCOOP** then select **ICE CREAM**.



With a spoon, create a 4cm wide hole that reaches the bottom of the tub.

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 Tips for Scoop Recipes

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

NOTE: Mix-Ins are not recommended when dispensing your ice cream. They will clog the nozzle and prevent dispensing. Only use mix-ins for CLASSIC hard scoop recipes.



Hard mix-ins will remain intact.

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



Soft mix-ins will get broken down.

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



FOR ICE CREAM, 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 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 ¼-1 teaspoon of fruit, herb, or nut extract.



2.

Freeze

Cover with lid and freeze for 24 hours.

Keep several prepped Swirl tubs in your freezer to Creamify on demand.



SCOOP

3.

Process

Press **SCOOP**, then select the program that matches your base:

ICE CREAM | LITE ICE CREAM
GELATO | FROZEN YOGHURT
SORBET | CREAMiFIT



4.

Add mix-ins

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



+ MIX-IN

5.

Process

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

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

Scoop ice cream inspirations



Chocolate Chip Cookie Dough

Base: Vanilla
Extract: N/A
Mix-in: 45g edible frozen cookie dough chunks, 1 tablespoon mini chocolate chips



Rocky Road

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



Cookies & Cream

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



Mint Chocolate Chip

Base: Vanilla (leave out vanilla extract)
Extract: ½ teaspoon peppermint extract (green food coloring, optional)
Mix-in: 45g mini chocolate chips



Strawberry

Base: Vanilla
Extract: 1 teaspoon strawberry extract (Add red food colouring, optional)
Mix-in: 2 tablespoons freeze dried strawberries or dried strawberry flakes



Death by Chocolate

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

Lemon Cream

Base: Vanilla (leave out vanilla extract)
Extract: 1 teaspoon lemon extract
Mix-in: N/A

Orange Cream

Base: Vanilla (leave out vanilla extract)
Extract: 1 tablespoon orange extract
Mix-in: N/A

Coconut Chocolate

Base: Chocolate
Extract: N/A
Mix-in: 57g coconut chocolate bars, roughly chopped

Roasted Pistachio

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

Chocolate Coconut Almond Bar

Base: Vanilla (leave out vanilla extract)
Extract: 1 teaspoon coconut extract
Mix-in: 3 tablespoons almonds, 1 tablespoon chocolate chips, 1 tablespoon coconut flakes

Raspberry

Base: Vanilla (leave out vanilla extract)
Extract: 1 teaspoon raspberry extract
Mix-in: 2 tablespoons freeze dried raspberries or raspberry flakes

Rum Raisin

Base: Vanilla
Extract: N/A
Mix-in: 40g raisins (soaked in 1 teaspoon rum)

Salted Caramel

Base: Chocolate
Extract: N/A
Mix-in: 2 tablespoons salted caramel

Chocolate Flake

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

Maltesers®

Base: Chocolate or Vanilla
Extract: N/A
Mix-in: 40g whole chocolate covered malt balls

Honeycomb

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

Turkish Delight

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

Fresh Fruit Sorbet

PREP: 5-10 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 3 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

4 ripe bananas, peeled, cut in 1cm pieces



Don't like bananas?

Swap in fresh kiwis.

Fresh Kiwi Sorbet: 5 kiwis, peeled and cut in 1cm pieces

TIP

For best results, use ripe fruit. This will help release the fruit's natural juices making for a sweeter treat and allow the machine to properly process ingredients.

DIRECTIONS



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



Make sure the tub base is in the closed position. Add banana into an empty Swirl Tub to the MAX FILL line.



With the back of a heavy ladle or potato masher, firmly pressing them down to make room for more fruit.



Continue adding more banana pieces and pressing down until all banana pieces are pressed into the tub, below the MAX FILL line. Place lid on tub and freeze for 24 hours.



Remove tub from freezer and remove lid from tub. Please refer to pages 6-7 for bowl assembly and other tips.

SCOOP



SORBET

Select **SCOOP** then select **SORBET**.



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

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.

Scoop



Sorbet

EASY
RECIPE



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.



Strawberry Sorbet

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
PROGRAM TIME: 3 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

450g fresh strawberries, trimmed and sliced
75g caster sugar
75ml hot water, 60-70°C

TOOLS NEEDED



Blender
Silicone spatula
Measuring spoons/scales

Scoop



Sorbet

EASY
RECIPE



DIRECTIONS

1. Place all ingredients into jug of a blender and blend ingredients on high until completely strawberries are broken down and smooth.
2. **Make sure the tub base is in the closed position.** Pour mixture into an empty Swirl Tub. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please refer to pages 6-7 for bowl assembly and other tips.
4. Select **SCOOP** then select **SORBET**.
5. When processing is complete, add mixins or 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 if not adding mix-ins.

Rich Chocolate Truffle Gelato

PREP: 15 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 2 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

5 medium egg yolks
120g caster sugar
15g cocoa powder, sifted
165ml **single** cream
165ml **whole** milk
45g dark chocolate 74%
broken into small pieces

TOOLS NEEDED



Small saucepan
Whisk
Silicone spatula
Thermometer
Fine-mesh strainer
Measuring spoons/scales

MAKE IT LITE Use 4 tablespoons raw agave nectar for caster sugar. Process on **SCOOP – LITE ICE CREAM** program.

MAKE IT DAIRY-FREE Use unsweetened coconut cream for single cream and unsweetened whole oat milk for whole milk. Whisk the coconut cream until smooth, before adding to the remaining ingredients.

DIRECTIONS



Place egg yolks, sugar and cocoa powder into a small saucepan. Whisk until fully combined.



Add single cream and milk and stir to mix in.



Place saucepan on hob over medium heat, stirring constantly with a whisk or silicone spatula. Cook until temperature reaches 74-80°C on an instant-read thermometer. Remove mixture from heat, add the chocolate pieces and whisk in to melt.



Pour mixture through a fine-mesh strainer into a bowl and then into an ice bath. **Make sure the tub base is in the closed position.** Once cooled, pour into an empty Swirl Tub, place storage lid on tub and freeze for 24 hours.



Scoop



Gelato

ADVANCED
RECIPE

NUT-FREE



GLUTEN-FREE



Remove tub from freezer and remove lid from tub. Please refer to pages 6-7 for bowl assembly and other tips.

SCOOP



GELATO

Select **SCOOP** then select **GELATO**.



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 have a crumbly texture. If this occurs, select **RE-SPIN** to process the mixture a little more if not adding mix-ins.

TIP

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

NINJA swirl by CREAMi

13-IN-1 SOFT SERVE & ICE CREAM MAKER

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