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RECIPES

DELICIOUS RECIPES INSPIRATION GUIDE



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

OPERATIONAL TIPS

PREPARATION PRIOR TO MIXER LOADING:

1. Granulated sugar should be used, as it dissolves more readily.
2. Combine all dissolvable ingredients beforehand to ensure they incorporate smoothly.
3. When using ripe fruit, wash it thoroughly and remove the stems, peels, seeds, and cores.
4. For better flavor, it is recommended to use freshly squeezed juice or store-bought 100% fruit juice.
5. The proportion of each ingredient can be adjusted according to personal preference.

RECOMMENDED TIPS:

1. Homemade ice cream can be stored in the freezer for up to one week. After that, ice crystals may start to form on the surface. To maximize its shelf life, press a piece of parchment paper or wax paper directly against the surface of the ice cream before sealing the container with its lid.
2. This ice cream maker is suitable for both cooked (custard) based and dairy-based or dairy-free bases.
3. For a custard-based ice cream, strain the custard mixture before processing to remove any bits of cooked egg.
4. For the smoothest texture, refrigerate the custard base until completely chilled before processing. If you're short on time, you can start once the base has cooled to room temperature (you may need to increase processing time), but never process the base while it's still hot.
5. The sugar-to-fat ratio in your recipe, as well as any alcohol you add, will affect the total freezing time. If the ice cream hasn't fully set after 75 minutes, the sugar or alcohol content in the base may be too high.
6. If the finished ice cream has a grainy texture, the sugar or fat content in the base may be too low.
7. If the finished ice cream feels thick and waxy, the fat content in the base may be too high.
8. Chilling mode keeps frozen desserts at a low temperature until you're ready to transfer them to the freezer for further hardening. Please note that in Chilling mode, the edges of the dessert will start to harden while the center remains soft. For the most even results, we recommend moving the ice cream to the freezer as soon as possible.

OPERATIONAL TIPS

A GUIDE TO ICE CREAM STYLES & CUSTOMIZING YOUR BASE

- Here's the scoop on the two most common ice cream styles. You've got the super simple Philadelphia-style—just purée fruit, add sugar and cream, and you're done. Then there's French-style, which asks you to cook up a proper egg custard first. It takes a little more patience, but you're rewarded with a noticeably richer, silkier result. The recipes in this booklet feature both methods, and yes, they all call for good, heavy cream.
- Want to cut back? No problem. You can easily swap out the heavy cream for whole milk, skim milk, or even yogurt in any of these recipes. The final texture will be a touch lighter (and a little less creamy), but the flavor will still hit the spot.
- Make it yours. Think of these recipes as a blueprint. Like a little crunch? Toss in a handful of chopped nuts, chocolate chips, or broken candy pieces. Add them early if you want the crunch frozen solid, or stir them in after churning if you'd rather they stayed a bit softer. For soft add-ins—think fresh fruit chunks, dried berries, shredded coconut, or mini marshmallows—fold those in at the very last second before the container hits the freezer. That way, they stay chewy instead of turning into hard little ice cubes.

Note: Egg yolk is only added optionally and is not an essential ingredient; it is to make the ice cream softer and smoother.

NO-COOK VANILLA ICE CREAM



Sweetness: | **Smoothness:**

This egg-free ice cream comes together quickly and relies solely on milkfat for its creamy texture. Its pure, sweet-cream flavor makes it an excellent base for mix-ins and flavorings.

Ingredient:

- 1 cup heavy cream (240 ml)
- ¾ cup whole milk (180 ml)
- ⅔ cup sugar (130 g)
- 1 ½ tsp pure vanilla extract (7.5 ml)
- 1 pinch kosher salt (Optional)

Instructions:

1. Combine the sugar and milk, stirring until the sugar is completely dissolved.
2. Fold the heavy cream and flavorings into the milk mixture until well combined.
3. Pour the ice cream base into the machine through the feeding port.
4. Turn on the ice cream maker. Estimated processing time is 45 minutes.

Customize to Your Taste:

- Higher milk ratio → grainier texture, sets quickly, and ready to serve immediately.
- Higher cream ratio → softer, creamier texture that melts fast at room temperature.
- For a firm, scoopable consistency: Cover and freeze for 3–4 hours.
- For a soft, fresh texture: Enjoy right away.

FRENCH-STYLE ICE CREAM



Sweetness: | **Smoothness:**

Unlike American no-cook ice cream, French ice cream uses a cooked egg custard base for a silkier, richer texture. Just avoid very acidic ingredients.

Ingredient:

- 2 egg yolks
- ½ cup sugar (100 g)
- 1 cup heavy cream (240 ml)
- ¾ cup whole milk (180 ml)
- 1 ½ tsp pure vanilla extract (7.5 ml)
- 1 pinch kosher salt (Optional)

Instructions:

1. Whisk the egg yolks, sugar, vanilla extract, and salt until the mixture turns pale yellow, thickens, and becomes frothy.
2. Heat the cream and milk over medium heat, stirring occasionally, until steam rises. Remove from heat.
3. Pour the hot cream into the egg mixture, stirring constantly.
4. Pour the mixture back into the saucepan. Heat over low heat, stirring constantly and scraping the bottom of the pan with a rubber spatula, until the mixture reaches 165°F.
5. Let the mixture cool slightly, then cover and refrigerate overnight.
6. Pour the ice cream base into the ice cream maker through the feeding port. Turn on the ice cream maker. Estimated processing time is 45 minutes.

Customize to Your Taste:

- Higher milk ratio → grainier texture, sets quickly, and ready to serve immediately.
- Higher cream ratio → softer, creamier texture that melts fast at room temperature.
- For a firm, scoopable consistency: Cover and freeze for 3–4 hours.
- For a soft, fresh texture: Enjoy right away.

PEACH SORBET



Sweetness: | **Smoothness:**

Using the Ice Cream Maker to process sweetened fruit purée yields a smooth, luxuriously creamy sorbet—without a trace of dairy. We've used peaches for this demonstration, you can substitute purée made from nearly any fresh or frozen fruit.

Ingredient:

- 2 cups frozen sliced peaches, thawed (480 ml)
- ⅔ cup sugar (130 g)
- 2 tsp fresh lemon juice (10 ml)

Instructions:

1. Place all ingredients in a blender and blend until smooth. You should end up with about 1 ¼ cups of fruit purée.
2. Pour the ice cream base into the ice cream maker through the feeding port.
3. Turn on the ice cream maker. Estimated processing time is 50 minutes.
4. For a firm, scoopable sorbet, seal the bowl with the lid and freeze for at least 3 to 4 hours. If you prefer a soft-serve texture, enjoy the sorbet immediately after processing. (Note: Soft-serve sorbet will melt quickly if left out of the freezer.)

Customize to Your Taste:

The sugar in sorbet isn't just for sweetness — it's essential for achieving a smooth, velvety texture. Too little sugar, and the sorbet will turn out grainy or slushy.

How to test if you've added enough sugar: After preparing the base, pour it into the container and gently place a clean, raw egg (still in its shell) into the mixture.

- Perfect sugar level: The egg floats with a coin-sized circle of shell visible above the surface.
- Too little sugar: The egg floats low (add more sugar).
- Too much sugar: The egg floats high (add more fruit purée).

VEGAN COCONUT ICE CREAM



Sweetness: | **Smoothness:**

Coconut milk and coconut cream give this vegan ice cream a rich, creamy texture and a distinct coconut flavor. On hot days, be sure to chill the can of coconut milk beforehand; otherwise, the coconut milk won't separate, and separation is key to this recipe.

Ingredient:

- 1 can coconut milk (13.5 oz / 400 ml)
- ¾ cup sweetened cream of coconut (such as Coco Reál or Coco Lopez) (180 ml)
- ¼ tsp pure vanilla extract (1.25 ml)

Instructions:

1. Open the can of coconut milk. Using a spoon, scoop off the thick layer of coconut cream from the top and transfer it to a liquid measuring cup. Pour in enough of the remaining coconut liquid to reach exactly 1 cup total.
2. In a medium-size microwave-safe bowl, whisk together the measured coconut milk mixture, sweetened coconut cream, and vanilla extract until smooth. If the mixture resists blending, microwave it in 10-second bursts just until it loosens—take care not to let it get warm. The base must be no warmer than room temperature before you add it to the ice cream maker.
3. Pour the cooled base directly into the ice cream maker through the feeding port.
4. Turn on the ice cream maker. Estimated processing time is 50 minutes.

Customize to Your Taste:

- For a firm, scoopable consistency: Cover and freeze for 3–4 hours.
- For a soft, fresh texture: Enjoy right away.

STRAWBERRY ICE CREAM



Sweetness: | **Smoothness:**

This bright, fruit-forward ice cream captures the essence of ripe strawberries without the need for a cooked custard base. By dialing back the heavy cream and letting whole milk take the lead, the texture stays light and refreshing rather than overly rich-making it an ideal treat for kids and anyone craving something a little less indulgent.

Ingredient:

- 1 ¼ cups fresh strawberries (300 ml)
- ½ cup whole milk (120 ml)
- ⅓ cup heavy cream (80 ml)
- 2 ½ tbsp sugar (30 g)

Instructions:

1. Place the strawberries in a blender or food processor and purée until completely smooth.
2. Stir the milk and sugar together until the sugar is fully dissolved. Fold in the strawberry purée and the heavy cream until the mixture is uniform in color and no streaks remain.
3. Pour the ice cream base into the ice cream maker through the feeding port.
4. Turn on the machine. Estimated processing time is 35 minutes.

Customize to Your Taste:

- Higher milk ratio → grainier texture, sets quickly, and ready to serve immediately.
- Higher cream ratio → softer, creamier texture that melts fast at room temperature.
- For a firm, scoopable consistency: Cover and freeze for 3–4 hours.
- For a soft, fresh texture: Enjoy right away.

MATCHA RAISIN ICE CREAM



Sweetness: | **Smoothness:**

This custard-based ice cream delivers the delicate, earthy flavor of matcha in a silky-smooth form. The optional dried raisins add a subtle, chewy sweetness that complements the tea's gentle bitterness.

Ingredient:

- ¾ cup whole milk (180 ml)
- ⅓ cup heavy cream (80 ml)
- About 2 large egg yolks
- ⅓ cup sugar (70 g)
- 2 tsp matcha powder (5 g)
- 1 tbsp dried raisins (optional)

Instructions:

1. Heat the milk to about 140°F (60°C).
2. Beat the egg yolks and sugar together until the sugar has dissolved. Pour the heated milk into the egg mixture, stirring constantly. Return the mixture to the stove and heat until it just begins to bubble (do not let it boil). Remove from the heat and let the custard cool to about 41°F (5°C).
3. Combine the cooled custard, heavy cream, matcha powder, and dried raisins. Mix until evenly blended. Pour the mixture into the ice cream maker through the feeding port.
4. Start the ice cream maker. Estimated processing time is 35 minutes.

Customize to Your Taste:

- Higher milk ratio → grainier texture, sets quickly, and ready to serve immediately.
- Higher cream ratio → softer, creamier texture that melts fast at room temperature.
- For a firm, scoopable consistency: Cover and freeze for 3–4 hours.
- For a soft, fresh texture: Enjoy right away.

CHOCOLATE ICE CREAM



Sweetness: | **Smoothness:**

This no-fuss chocolate ice cream skips the egg yolks in favor of pure, melted chocolate for its deep, fudgy flavor. The texture is creamy yet surprisingly light—just rich enough to satisfy a chocolate craving without weighing you down.

Ingredient:

- ¾ cup whole milk (180 ml)
- ½ cup heavy cream (120 ml)
- 3 tbsp sugar (37.5 g)
- ½ cup chopped chocolate (90 g)

Instructions:

1. Combine the whole milk and sugar. Heat over medium heat, stirring occasionally, until the mixture just reaches a boil. Remove from heat immediately.
2. Add the chopped chocolate to the hot milk mixture. Let it stand undisturbed for 1 minute to allow the chocolate to soften, then whisk gently until the chocolate is fully melted and the mixture is smooth. Cool the chocolate milk base completely in an ice bath or refrigerator until well chilled.
3. Pour the heavy cream into the cooled chocolate milk mixture. Gently fold together until the color is uniform and no streaks of cream remain.
4. Pour the ice cream base into the ice cream maker through the feeding port. Turn on the machine. Estimated processing time is 55 minutes.

Customize to Your Taste:

- Higher milk ratio → grainier texture, sets quickly, and ready to serve immediately.
- Higher cream ratio → softer, creamier texture that melts fast at room temperature.
- For a firm, scoopable consistency: Cover and freeze for 3–4 hours.
- For a soft, fresh texture: Enjoy right away.

Tangy Yogurt Ice Cream



Sweetness: | **Smoothness:**

This refreshing frozen yogurt strikes the perfect balance between creamy and tart. By combining yogurt with a touch of strawberry juice and just enough cream, the texture stays velvety without becoming heavy or cloying. The whisper of lemon brightens the fruit flavor, making this an ideal, lighter alternative to traditional ice cream that both kids and adults will love.

Ingredient:

- ¾ cup yogurt (180 ml)
- ¼ cup strawberry juice (60 ml)
- ½ cup heavy cream (120 ml)
- 2 ½ tbsp sugar (30 g)
- 1 tsp fresh lemon juice (5 ml)

Instructions:

1. Combine the yogurt, strawberry juice, sugar, and lemon juice. Whisk thoroughly until the sugar is completely dissolved and the mixture is smooth.
2. Fold the heavy cream into the yogurt mixture. Continue folding until the base is uniform in color and no white streaks remain.
3. Pour the ice cream base into the ice cream maker through the feeding port.
4. Turn on the machine. Estimated processing time is 45 minutes.

Customize to Your Taste:

For the creamiest result, use full-fat yogurt (Greek or regular) and avoid fat-free varieties, which can turn icy or crumbly when frozen. Since this base is less sweet than standard ice cream, the flavor will mellow as it freezes.

CREATING FLAVORS

A good basic ice cream or frozen yogurt can be transformed into dozens of flavors by adding extracts, fruit purees, cocoa, or espresso powder. Start with your chosen base (see below), then use the amounts in this chart as a guideline.
Chunky mix-ins should be added via the **Mix function** after the ice cream finishes processing; other flavorings should be stirred into the base before processing.

NOTE: Avoid large quantities of thin liquid mix-ins, as these will result in an icy texture.

Flavoring	Recommended amount (per 2-cup batch)	Notes
Extracts (e.g., vanilla, lemon, orange, mint, coconut)	1–2 tsp	A small amount of vanilla extract enhances flavors like chocolate or coffee, but it can clash with other flavors.
Fruit puree (e.g., raspberry, strawberry, peach)	¼–1 cup	Works best with no-cook dairy bases. For a more concentrated flavor, cook the fruit until softened, then puree it.
Cocoa powder	3 Tbsp	Dutch-process cocoa (e.g., Hershey's Special Dark) mixes most smoothly into bases without clumping.
Instant espresso powder	1–2 Tbsp	
Chunky mix-ins (e.g., crushed cookies/candies, chocolate chips)	⅓–¾ cup	Add using the Mix function after the ice cream is fully processed.

2 Tasty Bases

1. **Sweet Cream Ice Cream:** Whisk together 1 cup heavy cream, ¾ cup whole milk, and ⅔ cup sugar, plus any desired flavorings. Process using the Ice Cream setting.
2. **Tangy Frozen Yogurt:** Whisk together 2 cups plain whole-milk Greek yogurt and 1 cup sugar, plus any desired flavorings. Process using the Frozen Yogurt setting.

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QUESTIONS OR COMMENTS?

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