

Please read the Quick Start Guide and Instructions first.  
Bitte lesen Sie zuerst die Kurzanleitung und die Anweisungen durch.  
Veuillez lire le guide de démarrage rapide et les consignes de sécurité incluses avant d'utiliser votre appareil.



# NINJA<sup>®</sup>



RECIPE GUIDE - ENGLISH FROM PAGE 1  
GUIDE DE RECETTES - FRANÇAIS À PARTIR DE LA PAGE 34  
REZEPTBUCH - DEUTSCH AB SEITE 68



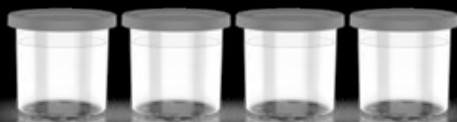
# Welcome!

This guide will help you get started with lots of recipes to try with your Ninja® Ice Cream Maker.

Before reading on, make sure to understand how to use the product. If you've not already done so, please read the Quick Start Guide.

Once you're confident you understand the unit, read on to find out how to make the best frozen treats.

Need extra dessert tubs? Buy online at [ninjakitchen.eu](http://ninjakitchen.eu)



We recognise that ingredients and tastes vary from country to country so we have adapted recipes where needed. This is why you might not always find that the recipe in your language matches the other languages.

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# The science behind the recipes

We invite you to make desserts from scratch and to get started you'll need to make a base. The balance of water, fat, protein and sugar used to make the base is very important.

Our chefs have carefully crafted these recipes in the Ninja® Test Kitchen to ensure the right amounts of each ingredient are in each recipe.



For best results, follow the instructions and carefully measure ingredients. Only substitute ingredients if recommended. You'll find some general substitutes below as well as within the TIP boxes on the recipe pages.



## Dairy Substitutes

- Milk → Unsweetened oat milk
- Double cream → Tinned coconut milk
- Cream cheese → Vegan cream cheese

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



## Sugar Substitute

- Sugar → Agave Syrup



# Get to know the programs



Depending on which program you choose to make your next treat, the Ninja® Ice Cream Maker will spin at precise speeds for a specific amount of time to deliver perfectly smooth and creamy results.

<p>ICE CREAM</p>	<p>LIGHT ICE CREAM</p>	<p>GELATO</p>
<p>Designed for traditionally indulgent recipes. Great for turning dairy and dairy-alternative recipes into thick, creamy and scoopable ice cream.</p> <p><b>Recipes from page 6</b></p>	<p>Designed for health-conscious consumers to make ice creams that are low in sugar or fat or use sugar substitutes. Choose when processing keto or paleo recipes.</p> <p><b>Recipes from page 11</b></p>	<p>Designed for custard bases for Italian-style ice cream. Choose GELATO when specified to create delicious, decadent desserts.</p> <p><b>Recipes from page 12</b></p>
<p>SORBET</p>	<p>SMOOTHIE BOWL</p>	<p>MILKSHAKE</p>
<p>Designed to transform fruit-based recipes, with high water and sugar content, into creamy delights.</p> <p><b>Recipes from page 26</b></p>	<p>Designed for recipes that are made from fruit and/or vegetables frozen together with dairy, dairy alternatives or juice. Creates thick smoothie bowls to eat with a spoon.</p> <p><b>Recipes from page 30</b></p>	<p>Designed to create quick and thick milkshakes. Simply combine your favourite ice cream (shop-bought or homemade) with milk then select MILKSHAKE.</p> <p>Use shop-bought ice cream and enjoy straight away, <b>no need to freeze</b> for 24 hours.</p> <p><b>Recipes from page 22</b></p>

After running one of the preset programs, you can use RE-SPIN to ensure a smooth texture, if not adding EXTRAS. This may be needed when the base is super cold and the texture is crumbly versus creamy.

**Want to add crunch?**  
Refer to pages 16-21 for how to use EXTRAS.

# Tips for freezing bases



## Upright freezers work best

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



## Adjust your freezer's temp

For best results, set your freezer between  $-12^{\circ}\text{C}$  and  $-25^{\circ}\text{C}$ . The Ice Cream Maker is designed to process bases within this range.

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



## Place the tub on a level surface

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

\*If a tub is frozen unevenly: melt, whisk the ingredients on a level surface.



## Freeze for 24 hours

While the tub may be frozen, it needs to reach an even colder temperature before it can be processed. This is the minimum freeze time, there is no maximum.



## Frozen treats on demand

Make the most of your time by prepping several tubs at once! Keep these tubs in your freezer for ice cream on demand whenever the craving strikes.

# Tips for the best 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 spin it into a frozen treat.

**Using fruit:** When making a fruit-flavoured ice cream, blend or mash fruit to release more flavour into the base before freezing. (See page 26 for example.)

**Prep ahead:** Don't want to wait **24 hours**? Try multiplying recipes to make larger batches and freezing more than one tub at a time. This will ensure you have bases ready and frozen for you the minute you're ready to process.

## 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 tub in the ice water. Once your base has cooled below  $4^{\circ}\text{C}$ , place the tub in the freezer.

## What to do about leftovers.

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

**NOTE:** If your treat contains EXTRAS, processing again will further crush your EXTRAS and create a new ice cream flavour.

Your frozen treat is best consumed within 2 weeks. After that it's safe to eat but the flavour and texture may not be the same quality as when you first made it.



# Choose your flavour

## Easy No-Cook Ice Cream

**PREP:** 5 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 1½ MINUTES  
**MAKES:** 4 SERVINGS | **BEST WITHIN:** 2 WEEKS

### INGREDIENTS

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

### TOOLS NEEDED



Whisk  
 Large bowl  
 Silicone spatula

### FLAVOURINGS

 Cocoa powder  Almond extract  
 Vanilla extract  Fruit extract  
 Peppermint extract  Pistachio extract

### DIRECTIONS



In a bowl, microwave the cream cheese for 10 seconds or alternatively, soften by mixing with a spoon.

Add the sugar and your chosen flavouring, then mix with a whisk or silicone spatula until the mixture looks like frosting.



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



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

Ensure tub is on a flat surface and that the mixture is level.



Remove tub from freezer and remove lid from tub.

To assemble ready for processing, refer to Steps 1-5 in the Quick Start Guide.



Once bowl is in place, ensure unit is switched on. Select ICE CREAM and processing will begin. When complete, all 4 segments of the progress bar will flash and turn off.



Remove bowl from unit and remove tub from bowl. (Refer to steps 7 & 8 in the Quick Start Guide.)

If the base is crumbly and you are not adding mix-ins, then re-assemble and insert back into unit and press RE-SPIN.

If adding mix-ins see next step. If not, your ice cream is ready to enjoy.



With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add chosen extras to the hole\*, then re-assemble and process by selecting EXTRAS.

\*It's fine if level is above MAX FILL line.



Once processing is complete, remove from tub and serve immediately.



**EXTRAS**

Refer to pages 16-21 for ideas.

**TIP**

Double (or triple) this recipe by simply adding two (or three) times every ingredient. Prepping several tubs at once keeps your freezer stocked to always have a frozen treat ready to process in minutes!



# Easy Chocolate Ice Cream



Ice Cream

FREEZE TIME  
24 HOURS

**PREP:** 5-10 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

18g cream cheese, softened  
20g cocoa powder  
55g caster sugar  
1 teaspoon vanilla extract  
150ml double cream  
230ml whole milk

## TOOLS NEEDED



Large bowl  
Whisk  
Silicone spatula

**TIP** If cocoa powder is lumpy, sift to remove lumps.

**NOTE** It is normal for some of the chocolate to settle at the bottom of the tub during freezing.

## DIRECTIONS

1. In a large bowl, microwave the cream cheese for 10 seconds or alternatively, soften by mixing with a spoon. Add the cocoa powder, sugar and vanilla extract. With a whisk or silicone spatula, beat for about 60 seconds until the mixture looks like frosting.
2. Slowly mix in the double cream and milk until fully combined and sugar is dissolved.
3. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select ICE CREAM.
6. Once processing is complete, add EXTRAS or remove ice cream from tub and serve immediately.



Use if crumbly for a creamier result, if not adding EXTRAS.

# Easy Strawberry Ice Cream



Ice Cream

FREEZE TIME  
24 HOURS

**PREP:** 15 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

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

## TOOLS NEEDED



Large bowl  
Whisk



## DIRECTIONS

1. In a large bowl, add strawberries, sugar, golden syrup and lemon juice. Using a fork, mash strawberries. Allow mixture to sit for 10 minutes, stirring regularly.
2. Add cream and mix until well combined.
3. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select ICE CREAM.
6. Once processing is complete, add EXTRAS or remove ice cream from tub and serve immediately.



Use if crumbly for a creamier result, if not adding EXTRAS.

**TIP**

We recommend adding white chocolate chips as a EXTRAS to make this ice cream even sweeter.

# Easy Nut-Spread Ice Cream

**PREP:** 5 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

150g sweetened nut spread of your choice (pistachio, hazelnut, almond, hazelnut-chocolate, etc.)

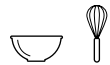
100ml whipping cream

250ml whole milk

1 teaspoon flavouring extract of choice (pistachio, hazelnut, almond, etc.), optional

Pinch of salt

## TOOLS NEEDED



Large bowl

Whisk



Ice Cream

**FREEZE TIME**  
24 HOURS

## DIRECTIONS

1. Place all ingredients in a large bowl and mix well, until spread is dissolved and evenly distributed.
2. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select ICE CREAM.
5. Once processing is complete, add EXTRAS or remove ice cream from tub and serve immediately.



Use if crumbly for a creamier result, if not adding EXTRAS.

**TIP**

Add 3 tablespoons of the toasted, chopped nut of your choice as a EXTRAS after processing.

# Dairy free, Light Vanilla Ice Cream

**PREP:** 5 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

250ml oat cream

120ml oat milk

1 teaspoon vanilla extract

3 pitted dates

3 tablespoons light agave syrup

## TOOLS NEEDED



Blender



Light  
Ice Cream

**FREEZE TIME**  
24 HOURS

## DIRECTIONS

1. Place all ingredients into jug of a blender.
2. Blend ingredients on high until completely blended.
3. Pour base into empty tub. Place lid on tub and freeze for 24 hours.
4. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
5. Select LIGHT ICE CREAM.
6. Once processing is complete, add EXTRAS or remove ice cream from tub and serve immediately.



Use if crumbly for a creamier result, if not adding EXTRAS.



**Ideal recipe for EXTRAS.**  
Refer to pages 16-21 for EXTRAS ideas.

# Vanilla Bean Gelato



Gelato

FREEZE TIME  
24 HOURS

**PREP:** 5 MINUTES  
**COOK TIME:** 7-10 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

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

## TOOLS NEEDED



Small saucepan  
Whisk  
Silicone spatula  
Thermometer  
Fine-mesh sieve

**TIP** Can substitute vanilla extract if preferred, instead of vanilla pod or vanilla bean paste.

**TIP** It is important to stay within the 74°C–79°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.

## DIRECTIONS

1. Place egg yolks, golden syrup and sugar into a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add double cream, milk and vanilla pod to saucepan and stir to combine.
3. Place saucepan on hob over medium heat, stirring constantly with a whisk or silicone spatula. Cook until temperature reaches 74-79°C on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh sieve into an empty tub. Place tub into an ice bath. Once cooled, place lid on tub and freeze for 24 hours.
5. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
6. Select GELATO.
7. Once processing is complete, add EXTRAS or remove gelato from tub and serve immediately.



Use if crumbly for a creamier result, if not adding EXTRAS.

# Rich Chocolate Gelato



Gelato

FREEZE TIME  
24 HOURS

**PREP:** 5 MINUTES  
**COOK TIME:** 7-10 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

4 large egg yolks  
80g caster sugar  
15g cocoa powder, sifted  
230ml double cream  
100ml whole milk  
50g dark chocolate 74% solids,  
broken into small pieces

## TOOLS NEEDED



Small saucepan  
Whisk  
Silicone spatula  
Thermometer  
Fine-mesh sieve

**TIP**

Double cream can be swapped for whipping cream.



**Ideal recipe for EXTRAS.**

Refer to pages 16-21 for EXTRAS ideas.

## DIRECTIONS

1. Place egg yolks, sugar and cocoa powder into a small saucepan. Whisk until fully combined.
2. Add double cream and milk and stir to mix in.
3. Place saucepan on hob over medium heat, stirring constantly with a whisk or silicone spatula. Cook until temperature reaches 74-79°C on an instant-read thermometer.
4. Remove from heat, stir in chocolate and pour through a fine-mesh sieve into an empty tub. Place tub into an ice bath. Once cooled, place lid on tub and freeze for 24 hours.
5. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
6. Select GELATO.
7. Once processing is complete, add EXTRAS or remove gelato from tub and serve immediately.



Use if crumbly for a creamier result, if not adding EXTRAS.



# Salted Caramel Gelato

**PREP:** 10 MINUTES  
**COOK TIME:** 10-15 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

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

## DIRECTIONS

1. Place sugar in a medium saucepan over moderate heat, stirring occasionally with a wooden spoon, until it melts, then caramelises into a rich copper colour and just begins to smoke, (this may take around 10 minutes). Note: If the colour is too light, your ice cream will be sweet but without depth of flavour; if it's too dark, it will taste burnt.
2. Remove pan from heat and gradually whisk in half the cream, milk and salt. **THE CARAMEL WILL HARDEN INTO A LUMP.** Return pan to low heat and stir until any hardened caramel is dissolved. Add in remaining amount of milk and cream.
3. In a small bowl, whisk egg yolks slightly and then whisk in a small amount of the warm caramel mixture.

## TOOLS NEEDED



Medium saucepan  
Wooden Spoon  
Small bowl  
Whisk  
Silicone spatula  
Thermometer  
Fine-mesh sieve

4. Whisk yolks into caramel mixture in saucepan and raise heat to medium, stirring constantly with a whisk or silicone spatula. Cook until temperature reaches 74-79°C on an instant-read thermometer.
5. Remove base from heat, add vanilla and pour through a fine-mesh sieve into an empty tub. Place tub into an ice bath. Once cooled, place lid on tub and freeze for at least 24 hours.
6. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
7. Select GELATO.
8. Once processing is complete, add EXTRAS or remove gelato from tub and serve immediately.



RE-SPIN

Use if crumbly for a creamier result, if not adding EXTRAS.

TIP

Once the gelato is ready, add 2 tablespoons of salted butter caramel as a EXTRAS, for even richer flavour.

TIP

It is important to stay within the 74°C-79°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.



Gelato

FREEZE TIME  
24 HOURS

# Coffee Gelato

**PREP:** 5 MINUTES  
**COOK TIME:** 7-10 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

3 large egg yolks  
80g caster sugar  
200ml whipping cream  
170ml whole milk  
2 teaspoons (2 sachets, about 4g) instant espresso  
Pinch of salt

## TOOLS NEEDED



Small saucepan  
Whisk  
Silicone spatula  
Thermometer  
Fine-mesh sieve

TIP

Add 3 tablespoons of chocolate chips, meringue pieces or praline as a EXTRAS after processing.

TIP

It is important to stay within the 74°C-79°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.



Gelato

FREEZE TIME  
24 HOURS

## DIRECTIONS

1. Place egg yolks and caster sugar into a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add whipping cream, milk, instant espresso and salt to saucepan and stir to combine.
3. Place saucepan on hob over medium heat, stirring constantly with a whisk or silicone spatula. Cook until temperature reaches 74-79°C on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh sieve into an empty tub. Place tub into an ice bath. Once cooled, place lid on tub and freeze for at least 24 hours.
5. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
6. Select GELATO.
7. Once processing is complete, add EXTRAS or remove gelato from tub and serve immediately.



RE-SPIN

Use if crumbly for a creamier result, if not adding EXTRAS.

# EXTRAS

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



## Hard EXTRAS will remain intact.

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



## Soft EXTRAS will get broken down.

EXTRAS like **cookies** and **frozen fruit** will end up smaller after the EXTRAS program. We recommend using bigger pieces of soft ingredients.



FOR ICE CREAM & GELATO ONLY

## We don't recommend fresh fruit, sauces and spreads to use as EXTRAS.

Adding fresh fruit, fudge and caramel sauces will soften your treat. Chocolate hazelnut spread and nut butters generally do not incorporate well. We recommend using frozen fruit or chocolate/caramel shell toppings with the EXTRAS program and only enjoying sauces and spreads as toppings.

# Make one-of-a-kind treats with extracts & extras



## 1. Make a base

Start by making any base from this guide & add an 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 tubs in your freezer for ice cream on demand.



## 3. Process

Select the program that matches your base

ICE CREAM  
GELATO  
LIGHT ICE CREAM

## 4. Add EXTRAS

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

## 5. Process

Press EXTRAS program.

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

# Get creative with EXTRAS

Here are some ideas to get you started...



**Mint Chocolate Chip**

**Base:** Vanilla (leave out vanilla extract)  
**Extract:** 1 tsp peppermint extract (Add green food colouring, optional)  
**EXTRAS:** 45g mini chocolate chips



**Strawberry**

**Base:** Strawberry  
**Extract:** N/A  
**EXTRAS:** 2 tbsp freeze dried strawberries or strawberry flakes



**Death by Chocolate**

**Base:** Chocolate  
**Extract:** N/A  
**EXTRAS:** 2 tbsp mini chocolate chips, 2 tbsp brownie bits



**Chocolate Chip Cookie Dough**

**Base:** Vanilla  
**Extract:** N/A  
**EXTRAS:** 45g edible frozen cookie dough chunks + 1 tbsp mini chocolate chips



**Rocky Road**

**Base:** Chocolate  
**Extract:** N/A  
**EXTRAS:** 2 tbsp almonds, chopped, 2 tbsp chocolate chips, 1 tbsp marshmallow topping



**Cookies & Cream**

**Base:** Vanilla  
**Extract:** Vanilla, as per recipe  
**EXTRAS:** 3 chocolate sandwich biscuits, broken

**Chocolate Caramel Nut Cluster**

**Base:** Vanilla  
**Extract:** N/A  
**EXTRAS:** 45g chocolate covered caramel sweets (broken), 2 tablespoons roasted hazelnuts (broken)

**Sundae Cone**

**Base:** Vanilla  
**Extract:** N/A  
**EXTRAS:** 1 tbsp chocolate shell topping, 2 tbsp peanuts, 2 tbsp sugar cone pieces

**Banana Chocolate Chunk**

**Base:** Vanilla, Chocolate  
**Extract:** N/A  
**EXTRAS:** 1 tbsp banana chips, broken into pieces, 2 tbsp chocolate chips

**Chocolate Cookies & Cream**

**Base:** Chocolate  
**Extract:** N/A  
**EXTRAS:** 3 chocolate sandwich biscuits, broken

**Chocolate Toffee Crunch**

**Base:** Chocolate  
**Extract:** N/A  
**EXTRAS:** 45g chocolate toffee bar, cut into 1cm slices

**Chocolate Cherry Chip**

**Base:** Chocolate  
**Extract:** N/A  
**EXTRAS:** 2 tbsp mini chocolate chips, 45g frozen cherries

**TIP** For best results chop or break EXTRAS into smaller pieces before adding to your frozen treat.

# Get creative with mix-ins *(continued)*



**Chocolate Chip**

**Base:** Chocolate or Vanilla  
**Extract:** N/A  
**Mix-in:** 45g mini chocolate chips

**Peanut Butter Cup**

**Base:** Chocolate or Vanilla  
**Extract:** N/A  
**Mix-in:** 45g mini peanut butter cups

**Brownie Chunk**

**Base:** Chocolate or Vanilla  
**Extract:** N/A  
**Mix-in:** 45g brownie chunks

**Lemon Vanilla**

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

**Orange Cream**

**Base:** Vanilla  
 (leave out vanilla extract)  
**Extract:** 1 tsp orange extract  
**Mix-in:** 1 teaspoon orange zest

**Coconut Chocolate**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 57g Bounty® bars, roughly chopped

**Mint Cream Chocolate**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 6 After Eight®, roughly chopped

**Hazelnut**

**Base:** Chocolate or Vanilla  
**Extract:** N/A  
**Mix-in:** 22g Kinder Bueno®, broken into pieces

**Chocolate Crunch**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 40g Crunchie® bar, roughly chopped

**Roasted Pistachio**

**Base:** Vanilla  
 (leave out vanilla extract)  
**Extract:** 1 tsp 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 tsp Coconut extract  
**Mix-in:** 3 tbsp almonds, 1 tbsp chocolate chips, 1 tbsp coconut flakes

**Raspberry**

**Base:** Vanilla  
 (leave out vanilla extract)  
**Extract:** 1 tsp Raspberry extract  
**Mix-in:** 2 tbsp freeze dried raspberries or raspberry flakes

**Maltesers®**

**Base:** Chocolate or Vanilla  
**Extract:** N/A  
**Mix-in:** 40g whole Maltesers®

**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

**Rum Raisin**

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

**Salted Caramel**

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

**Chocolate Flake**

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

**TIP** For best results chop or break mix-ins into smaller pieces before adding to your frozen treat.

## ENJOY TODAY

# Thick Chocolate Milkshake

**PREP:** 2 MINUTES | **PROGRAM TIME:** 1 ½ MINUTES | **MAKES:** 1-2 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 coffee creamer instead of whole milk.

### DIRECTIONS



Place all ingredients in an empty tub in the order listed.



Please use the Quick Start Guide for assembly and processing information.



Select MILKSHAKE.



Once processing is complete, add EXTRAS or RE-SPIN if desired. Then remove milkshake from tub and serve immediately.

TIP

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

TIP

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



### Mix up the flavour

Is chocolate too plain for you?

Before processing, use a spoon to create a 4cm hole that reaches the bottom of the tub.

Pour the milk and EXTRAS into the hole. Select **MILKSHAKE** to process.



We recommend using chocolate chips, sweets or chopped nuts and harder EXTRAS



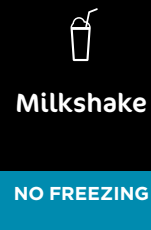
Use bigger pieces for softer EXTRAS like biscuits and cereal.

# Enjoy today Fresh Strawberry Milkshake

**PREP:** 2 MINUTES  
**MAKES:** 1-2 SERVINGS

## INGREDIENTS

200g vanilla ice cream  
85ml whole milk  
100g fresh strawberries, stems removed and cut in half



## DIRECTIONS

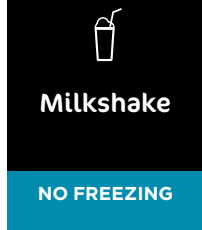
1. Place all ingredients into empty tub in the order listed, (no need to make a hole).
2. Please use the Quick Start Guide for assembly and processing information.
3. Select MILKSHAKE.
4. Once processing is complete, remove milkshake from tub and serve immediately.

# Enjoy today Oreo® Milkshake

**PREP:** 2 MINUTES  
**MAKES:** 1-2 SERVINGS

## INGREDIENTS

220g vanilla ice cream  
100ml whole milk  
3 Oreos®, broken up



## DIRECTIONS

1. Place ice cream into empty tub. With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add milk and Oreos® to the hole in the tub.
2. Please use the Quick Start Guide for assembly and processing information.
3. Select MILKSHAKE.
4. Once processing is complete, remove milkshake from tub and serve immediately.

# Fresh Fruit Sorbet

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

## INGREDIENTS

4 ripe bananas (approx.), peeled, cut in 1cm pieces



### Don't like bananas?

Swap in fresh oranges, pineapples, or combine them for even more flavour. When combining, mix cut fruit before adding to the tub for a consistent flavour.

**Fresh Pineapple Sorbet:** 600g ripe pineapple, cut in 1cm pieces

**Fresh Orange Sorbet:** 5 oranges (approx.) peeled, cut in 1cm pieces

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

## DIRECTIONS



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



Add banana into an empty tub to the MAX FILL line.



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



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



Remove tub from freezer and remove lid from tub. To assemble ready for processing, refer to Steps 1-5 in the Quick Start Guide.



Once bowl is in place, ensure the unit is switched on. Select SORBET.



Once 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.



Use if crumbly for a creamier result, if not adding mix-ins.

# Strawberry Sorbet



Sorbet

FREEZE TIME  
24 HOURS

**PREP:** 5 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

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

## TOOLS NEEDED



Large bowl  
Whisk  
Fine-mesh sieve



## DIRECTIONS

1. In a large bowl, add the strawberries and sugar and mash together with a fork. Stir in water and whisk until smooth.
2. Pour base through a fine-mesh sieve into an empty tub. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select SORBET.
5. Once processing is complete, add EXTRAS or remove sorbet from tub and serve immediately.



Use if crumbly for a creamier result, if not adding EXTRAS.

# Lemon Sorbet



Sorbet

FREEZE TIME  
24 HOURS

**PREP:** 5 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

100g caster sugar  
1 tablespoon golden syrup  
210ml hot water, 60-70°C  
100ml lemon juice

## TOOLS NEEDED



Large bowl  
Whisk



## DIRECTIONS

1. In a large bowl, whisk together sugar, golden syrup and warm water until sugar is dissolved. Add lemon juice and whisk until fully combined.
2. Pour base into an empty tub. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select SORBET.
5. Once processing is complete, add EXTRAS or remove sorbet from tub and serve immediately.



Use if crumbly for a creamier result, if not adding EXTRAS.





# Tropical Smoothie Bowl



  
Smoothie Bowl

FREEZE TIME  
24 HOURS

ENGLISH

**PREP:** 5 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

100g melon chunks  
100g pineapple chunks  
150ml tropical flavoured yogurt  
100ml whole milk

## TOPPINGS (optional)

Pineapple slices  
Mango slices  
Toasted coconut flakes

## DIRECTIONS

1. Fill an empty tub with fruit in order of ingredients.
2. Cover fruit with yogurt and milk. Place lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
4. Select SMOOTHIE BOWL. When finished, your smoothie bowl will have a thick, spoonable consistency.
5. Once processing is complete, transfer the processed base to a bowl and decorate with desired toppings.

# No-prep inspiration chart

Transform ordinary items from your cupboard or fridge into extraordinary delights.

NOTE

Don't worry if it doesn't reach the line, there is no minimum fill

INGREDIENTS	RECIPE TYPE	PROCESS	PROGRAM
400g canned pineapple, mango, peaches, pears, or mandarin oranges	Sorbet	Fill tub with fruit and juice from can.	SORBET
Bottled smoothies	Smoothie Bowl	Fill tub no higher than MAX FILL line.	SMOOTHIE BOWL
Shop bought bottled milk shakes (any flavour)	Ice cream	Fill tub no higher than MAX FILL line.	ICE CREAM
Whole milk store bought chocolate milk	Ice cream	Fill tub no higher than MAX FILL line.	ICE CREAM
Bottled protein drinks	Light Ice Cream	Fill tub no higher than MAX FILL line.	LIGHT ICE CREAM
Bottled latte/pre-prepared iced coffee	Sorbet	Fill tub no higher than MAX FILL line.	SORBET
Canned mango puree	Sorbet	Fill tub no higher than MAX FILL line.	SORBET
Syrup (your choice of flavour: grenadine, mint, orgeat, blackcurrant, etc.)	Sorbet	Mix 300 ml of water and 100 ml of syrup in a tub.	SORBET
Pitted lychees in canned syrup, raspberries and rose water	Ispahan Sorbet (lychee-raspberry-rose)	Place the lychees and 2 tablespoons of fresh or frozen raspberries in the tub, cover the fruit with the syrup from the tin can up to the fill line maximum, add 1 teaspoon of rose water and mix well.	SORBET
Iced tea drink / squeezed lemon juice (lemonade)	Sorbet	Fill tub with iced tea or lemonade to the maximum fill line	SORBET
Almond milk, instant espresso and icing sugar	Easy vegan iced coffee	Mix 450 ml of sweetened almond milk, 3 sachets of instant espresso and 5 tablespoons icing sugar soup in a tub.	SORBET
Compote (apple, pear, banana, peach, apricot, pineapple, cherry, strawberry, raspberry, blueberry, nectarine, etc.)	Sorbet	Fill tub with compote to the maximum fill line.	SORBET
Ready-to-use dessert cream (vanilla, caramel, chocolate, praline, pistachio, etc.)	Easy ice cream	Fill tub with dessert cream up to the maximum fill line	SORBET

Cover with lid and freeze for 24 hours

**TEXTURE TIP:** Customise your treat. Use the RE-SPIN button to make your treat softer and creamier.

**NINJA<sup>®</sup>**

**ICE CREAM MAKER  
SORBETIÈRE  
EISMASCHINE**

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