

Please read the Quick Start Guide and Instructions first



NINJA[®]

ICE CREAM MAKER

RECIPE GUIDE



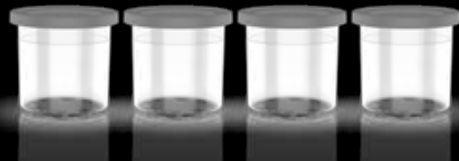
Welcome!

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 tubs? Buy online at ninjakitchen.co.uk



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LIGHT VANILLA
ICE CREAM

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VANILLA BEAN
GELATO

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TROPICAL
SMOOTHIE BOWL

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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.



WATER



FAT



PROTEIN



SUGAR

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.

 ICE CREAM	 LIGHT ICE CREAM	 GELATO
Designed for traditionally indulgent recipes. Great for turning dairy and dairy-alternative recipes into thick, creamy and scoopable ice cream. Recipes from page 6	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. Recipes from page 18	Designed for custard bases for Italian-style ice cream. Choose GELATO when specified to create delicious, decadent desserts. Recipes from page 21
 SORBET	 SMOOTHIE BOWL	 MILKSHAKE
Designed to transform fruit-based recipes, with high water and sugar content, into creamy delights. Recipes from page 36	Designed for recipes that are made from fruit (fresh or frozen) and/or vegetables frozen together with dairy, dairy alternatives or juice. Creates thick smoothie bowls to eat with a spoon. Recipes from page 46	Designed to create quick and thick milkshakes. Simply combine your favourite ice cream (shop-bought or homemade) with milk then select MILKSHAKE. Recipes from page 32



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



Want to add crunch?
Refer to pages 26-31 for how to use MIX-IN.

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

This unit is designed to process bases that are between -12°C and -25°C . (If your freezer temperature is within this range, your base should reach the appropriate temperature).



Place the tub on a level surface

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



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.

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

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 12 for example.)

Making an ice bath.

Some recipes require ingredients to be cooked before freezing the base. To keep from warming up your freezer, we recommend using an ice bath to quickly cool the base. To prepare an ice bath, fill a large bowl with ice and water. Then place your tub in the ice water. Once your base has cooled below 4°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 mix-ins, processing again will pulverise the mix-ins 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.

 **DO NOT USE THE RE-SPIN PROGRAM FOR LEFTOVERS**



Choose your flavour

Easy No-Cook Ice Cream

PREP: 5 MINUTES | FREEZE TIME: 24 HOURS | 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 mix-ins of your choice (optional)

TOOLS NEEDED



Whisk
Large bowl
Silicone spatula

FLAVOURINGS



DIRECTIONS



In a bowl, microwave the cream cheese for 10 seconds.

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 mix-in to the hole*, then re-assemble and process by selecting MIX-IN.

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



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



MIX-IN

Refer to pages 26-31 for ideas.





Vanilla Ice Cream With Chocolate Chips



Ice Cream

FREEZE TIME
24 HOURS

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

INGREDIENTS

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

TOOLS NEEDED



Large bowl

Whisk

Silicone spatula

DIRECTIONS

1. In a large, microwave-safe bowl, microwave the cream cheese for 10 seconds. Add the 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. With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add 45g chocolate chips to the hole* and process again using the MIX-IN program.
*It's fine if level is above MAX FILL line.
7. Once processing is complete, remove ice cream from tub and serve immediately.



Don't fancy chocolate chips?

Refer to pages 26-31 for MIX-IN ideas.

Easy Chocolate 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, microwave-safe bowl, microwave the cream cheese for 10 seconds. 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 mix-ins or remove ice cream from tub and serve immediately.

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

No-Cook Strawberry 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

TIP We recommend adding white chocolate chips as a mix-in to make this ice cream even sweeter.

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 mix-ins or remove ice cream from tub and serve immediately.

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

Raspberry Crush Ice Cream



Ice Cream

FREEZE TIME
24 HOURS

PREP: 10 MINUTES
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

120g frozen raspberries, divided
100g condensed milk, divided
180ml double cream
½ teaspoon vanilla extract
1 ready-made meringue nest, broken into pieces, for mix-in

TOOLS NEEDED



Small bowl
Large bowl
Whisk
Silicone spatula



DIRECTIONS

1. In a small bowl, add 100g raspberries and microwave for 1 minute to thaw. Stir in 2 tablespoons condensed milk and using a fork mash together.
2. In a large bowl, whisk remaining condensed milk, double cream and vanilla extract together, until thick. Fold in raspberry puree from step 1.
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. With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add meringue nest and 20g of frozen raspberries to the hole* and process again using the MIX-IN program.

*It's fine if level is above MAX FILL line.
7. Once processing is complete, remove ice cream from tub and serve immediately.

Easy Nut-Spread Ice Cream



Ice Cream

FREEZE TIME
24 HOURS

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

TIP

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

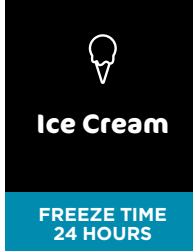
DIRECTIONS

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 mix-ins or remove ice cream from tub and serve immediately.



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

Dairy-Free Vanilla Coconut Ice Cream



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

INGREDIENTS

1 can (400g) full-fat **unsweetened** coconut milk
95g caster sugar
1 teaspoon vanilla extract

TOOLS NEEDED



Medium Bowl
Whisk



DIRECTIONS

1. Shake or stir the can of coconut milk. Then, in a medium bowl, whisk all ingredients together until well combined and sugar is dissolved.
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 mix-ins or remove ice cream from tub and serve immediately.

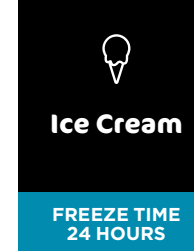


Use if crumbly for a creamier result, if not adding mix-ins.

TIP

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

Dairy-Free Mint Chip Ice Cream



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

INGREDIENTS

1 can (400g) full-fat **unsweetened** coconut milk
95g caster sugar
1/2 teaspoon peppermint extract
45g vegan mini chocolate chips, for mix-in

TOOLS NEEDED



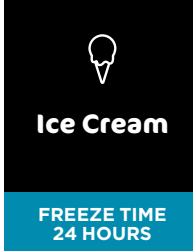
Medium bowl
Whisk



DIRECTIONS

1. Shake or stir the can of coconut milk. Then, in a medium bowl, whisk together the coconut milk, sugar and peppermint extract until well combined and sugar is dissolved.
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. With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add 45g vegan mini chocolate chips to the hole* and process again using the MIX-IN program.
*It's fine if level is above MAX FILL line.
6. Once processing is complete, remove ice cream from tub and serve immediately.

Fig, Honey and Ginger Frozen Yogurt



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

INGREDIENTS

90ml plain whole milk yogurt
135ml double cream
135ml whole milk
70g caster sugar
1 teaspoon vanilla extract
40g stem ginger in syrup, drained and finely chopped
3 ripe figs, chopped
2 tablespoons honey

TOOLS NEEDED



Large Bowl
Whisk

DIRECTIONS

1. In a large bowl, whisk together yogurt, cream, milk, sugar and vanilla until sugar is dissolved.
2. Add ginger, figs and honey to bowl and whisk until mixture is fully combined.
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 ICE CREAM.
6. Once processing is complete, add mix-ins or remove yogurt from tub and serve immediately.



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

Vanilla Frozen Yogurt



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

INGREDIENTS

90ml plain whole milk yogurt
135ml double cream
135ml whole milk
70g caster sugar
1 teaspoon vanilla extract

TOOLS NEEDED



Large Bowl
Whisk

DIRECTIONS

1. Place yogurt, double cream, milk, sugar and vanilla into a large bowl and whisk until mixture is fully combined and sugar is dissolved.
2. Pour base into 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 mix-ins or remove yogurt from tub and serve immediately.



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



Ideal recipe for mix-ins.

Refer to pages 26-31 for MIX-IN ideas.

Light Vanilla Ice Cream

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

INGREDIENTS

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

TOOLS NEEDED



Large Bowl
Whisk




**Light
Ice Cream**

**FREEZE TIME
24 HOURS**

DIRECTIONS

1. Place all ingredients into a large bowl.
2. Whisk ingredients until completely mixed.
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 mix-ins or remove ice cream from tub and serve immediately.



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



Ideal recipe for mix-ins.

Refer to pages 26-31 for MIX-IN ideas.

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 mix-ins or remove ice cream from tub and serve immediately.



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



Ideal recipe for mix-ins.

Refer to pages 26-31 for MIX-IN ideas.

Dairy Free, Light Chocolate Ice Cream




**Light
Ice Cream**

**FREEZE TIME
24 HOURS**

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

INGREDIENTS

250ml oat cream
120ml oat milk
1 teaspoon vanilla extract
2 tablespoons cocoa powder
3 pitted dates
3 tablespoons light agave syrup

TOOLS NEEDED



Blender

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 mix-ins or remove ice cream from tub and serve immediately.



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



Ideal recipe for mix-ins.

Refer to pages 26-31 for MIX-IN 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 mix-ins or remove gelato from tub and serve immediately.



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

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



Ideal recipe for mix-ins.

Refer to pages 26-31 for MIX-IN ideas.

DIRECTIONS

1. Place egg yolks, sugar and cocoa powder into a small saucepan. Whisk until fully combined and sugar is dissolved.
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 mix-ins or remove gelato from tub and serve immediately.



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

Salted Caramel Gelato



Gelato

FREEZE TIME
24 HOURS

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, (this may take around 10 minutes) then caramelises into a rich copper colour and just begins to smoke. (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 mix-ins or remove gelato from tub and serve immediately.



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

TIP

Once the gelato is ready, add 2 tablespoons of salted butter caramel as a mix-in, 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.

Honey Gelato

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

INGREDIENTS

3 large egg yolks
175ml whipping cream
175ml whole milk
60g strong flavoured honey
(such as forest honey)
Pinch of salt

TOOLS NEEDED



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




Gelato

FREEZE TIME
24 HOURS

DIRECTIONS

1. In a small bowl, lightly whisk the egg yolks and set aside.
2. Place whipping cream, milk, honey and salt in saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk, wooden spoon or silicone spatula.
4. 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 74-79°C on an instant-read thermometer.
5. 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.
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 mix-ins or remove gelato from tub and serve immediately.



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



Ideal recipe for mix-ins.

Refer to pages 26-31 for MIX-IN ideas.

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




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 mix-ins or remove gelato from tub and serve immediately.

TIP

Add 3 tablespoons of chocolate chips, meringue pieces or praline as a MIX-IN 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.



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

Mix-ins

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



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**, **mini sweets** or **pre-chopped ingredients**.



Soft mix-ins will get broken down.

Mix-ins like **cookies** and **frozen fruit** will end up smaller after the MIX-IN 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 mix-ins.

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 mix-in program and only enjoying sauces and spreads as toppings.

Make one-of-a-kind treats with extracts & mix-ins



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



ICE CREAM



GELATO



LIGHT
ICE CREAM

3. Process

Select the program that matches your base

ICE CREAM
GELATO
LIGHT ICE CREAM



4. 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.



5. Process

Press MIX-IN program.

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

Get creative with mix-ins

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)
Mix-in: 45g mini chocolate chips



Strawberry

Base: Strawberry
Extract: N/A
Mix-in: 2 tbsp freeze dried strawberries or strawberry flakes



Death by Chocolate

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



Chocolate Chip Cookie Dough

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



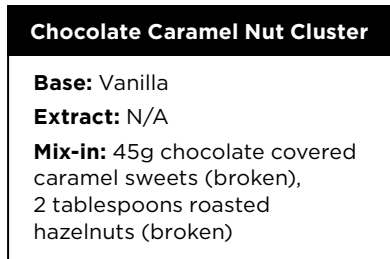
Rocky Road

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



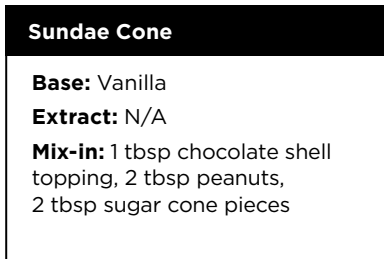
Cookies & Cream

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



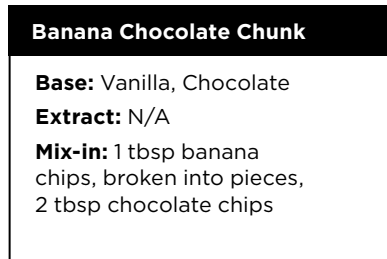
Chocolate Caramel Nut Cluster

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



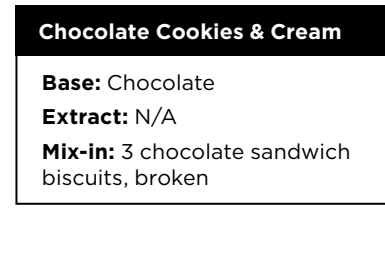
Sundae Cone

Base: Vanilla
Extract: N/A
Mix-in: 1 tbsp chocolate shell topping, 2 tbsp peanuts, 2 tbsp sugar cone pieces



Banana Chocolate Chunk

Base: Vanilla, Chocolate
Extract: N/A
Mix-in: 1 tbsp banana chips, broken into pieces, 2 tbsp chocolate chips



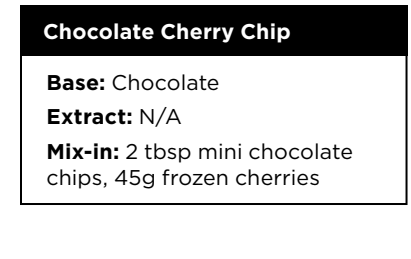
Chocolate Cookies & Cream

Base: Chocolate
Extract: N/A
Mix-in: 3 chocolate sandwich biscuits, broken



Chocolate Toffee Crunch

Base: Chocolate
Extract: N/A
Mix-in: 45g chocolate toffee bar, cut into 1cm slices



Chocolate Cherry Chip

Base: Chocolate
Extract: N/A
Mix-in: 2 tbsp mini chocolate chips, 45g frozen cherries

TIP For best results chop or break mix-ins 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: N/A

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.

NO
FREEZING

ENJOY TODAY

Thick Chocolate Milkshake

PREP: 2 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 mix-ins 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 mix-ins, 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 mix-ins into the hole. Select **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.



Enjoy today Fresh Strawberry Milkshake



Milkshake

NO FREEZING

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, add mix-ins or RE-SPIN if desired. Then remove milkshake from tub and serve immediately.

Enjoy today Oreo® Milkshake



Milkshake

NO FREEZING

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, add mix-ins or RE-SPIN if desired. Then 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.

No-Prep Pineapple Sorbet



Sorbet

FREEZE TIME
24 HOURS

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

INGREDIENTS

1 can (400g) pineapple chunks or rings

DIRECTIONS

1. Fill an empty tub to the MAX FILL line with chunks of fruit. Next, cover pineapple with liquid from the can. Don't worry if it doesn't reach the MAX FILL line, there is no minimum fill. Place lid on tub and freeze for 24 hours.
2. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
3. Select SORBET.
4. Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.



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

TIP

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



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
75g 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 mix-ins or remove sorbet from tub and serve immediately.



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

Pimm's® 'Sorbet'

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

INGREDIENTS

2 cans of pre-mixed Pimm's®

TIP

Try topping this sorbet with fresh strawberries, a wedge of orange and a sprig of mint to recreate Pimm's® in a bowl!

TIP

You can use any pre-prepared cocktail mix in this recipe - so if you prefer an Espresso Martini or Cosmopolitan, just swap out the Pimm's® for your preferred cocktail.



Sorbet

FREEZE TIME
24 HOURS

DIRECTIONS

1. Pour pre-mixed Pimm's® into an empty tub up to but not beyond the MAX FILL line. Place lid on tub and freeze for 24 hours.
2. Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.
3. Select SORBET.
4. Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.

Pineapple- Coconut Sorbet

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

INGREDIENTS

110g canned pineapple drained and
100ml canned pineapple juice
200ml full fat coconut milk
2 tablespoons icing sugar

TOOLS NEEDED



Medium bowl
Whisk



Sorbet

FREEZE TIME
24 HOURS

DIRECTIONS

1. Place all ingredients in a medium bowl and mix well, until sugar is dissolved.
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 mix-ins or remove sorbet from tub and serve immediately.



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

Watermelon Sorbet

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

INGREDIENTS

2 tablespoons agave syrup
Juice of ½ lime
350g watermelon, chopped

TOOLS NEEDED



Small Bowl
Whisk



Sorbet

FREEZE TIME
24 HOURS

DIRECTIONS

1. In a small bowl whisk together the agave syrup with the lime juice.
2. Place watermelon pieces into tub, up to but not beyond the MAX FILL line. Pour agave and lime juice over watermelon.
3. 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 SORBET.
6. Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.



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

Lemon Sorbet

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



Sorbet

FREEZE TIME
24 HOURS

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 mix-ins or remove sorbet from tub and serve immediately.



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

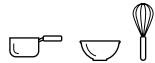
Dark Chocolate Sorbet

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

INGREDIENTS

450ml water
120g caster sugar
45g cocoa powder
120g dark chocolate, chopped

TOOLS NEEDED



Small Saucepan
Medium Bowl
Whisk



Sorbet

FREEZE TIME
24 HOURS

DIRECTIONS

1. Place water, sugar and cocoa powder into a small saucepan, heat until just simmering, whisk until fully combined and sugar is dissolved.
2. Place chopped chocolate in a medium bowl, pour hot mixture over the chocolate and stir. Cool.
3. Pour cooled 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 SORBET.
6. Once processing is complete, add mix-ins or remove sorbet and serve immediately.



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

Strawberry and Banana Smoothie Bowl

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

INGREDIENTS

120g strawberries, cut into thin slices
75g ripe peeled bananas, cut into ½cm slices
150ml yogurt
100ml whole milk

TOPPINGS (optional)

Banana chips
Strawberry slices
Toasted almond flakes



Smoothie Bowl

FREEZE TIME
24 HOURS

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.
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.

INGREDIENTS	RECIPE TYPE	PROCESS	PROGRAM
400g canned pineapple	Sorbet	Fill tub with fruit and juice from can	SORBET
400g canned mango	Sorbet	Fill tub with fruit and juice from can	SORBET
400g canned peaches	Sorbet	Fill tub with fruit and juice from can	SORBET
400g canned pears	Sorbet	Fill tub with fruit and juice from can	SORBET
400g canned mandarin oranges	Sorbet	Fill tub with fruit and juice from can	SORBET
Bottled smoothies	Smoothie Bowl		SMOOTHIE BOWL
Shop bought bottled milk shakes (any flavour)	Ice cream		ICE CREAM
Whole milk store bought chocolate milk	Ice cream		ICE CREAM
Bottled protein drinks	Light Ice Cream		LIGHT ICE CREAM
Bottled latte/pre-prepared iced coffee	Sorbet		SORBET
Canned mango puree	Sorbet		SORBET

Cover with lid
and freeze for
24 hours

Fill tub no higher than MAX FILL line. Don't worry if it doesn't reach the line, there is no minimum fill

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

NINJA[®]

ICE CREAM MAKER

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