

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



# NINJA<sup>®</sup> CREAMi<sup>™</sup> DELUXE

30+ Delicious Recipes + Charts



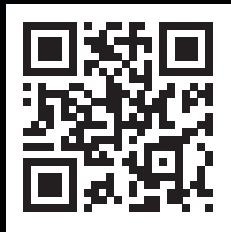
# Your guide to creating creamy delights.

Welcome to the Ninja® CREAMi Deluxe inspiration guide. From here you're just a few pages away from recipes, tips, tricks, and helpful hints to give you everything you need to process your favourite ingredients for healthy or indulgent creamy delights. Now let's get processing.

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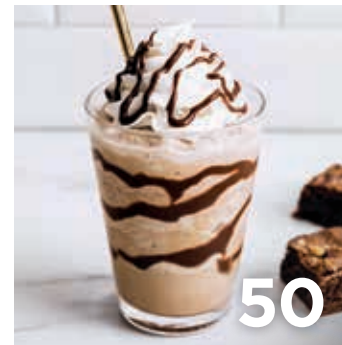
For more exciting delicious recipes,  
scan this code or visit [ninjatestkitchen.co.uk](http://ninjatestkitchen.co.uk)

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# This is NOT a blender.



Do **NOT** process a solid block of ice or ice cubes.



Do **NOT** make a smoothie or process hard, loose ingredients.



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



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

**B) COUNTDOWN TIMER** Counts down remaining program time in minutes.

**NOTE:** Time may vary based on temperature of base.

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

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

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

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

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

# Get to know the One-Touch Programs

SCOOPABLE				
ICE CREAM	LITE ICE CREAM	SORBET	GELATO	FROZEN Yogurt
<p>Designed for traditionally indulgent recipes. Great for turning dairy and dairy-alternative recipes into thick, creamy, and scoopable ice creams.</p> <p><b>RECIPE</b> Vanilla Ice Cream with Chocolate Chips <a href="#">page 12</a></p>	<p>Designed for health-conscious consumers to make ice creams that are low in sugar or fat or use sugar substitutes. Choose Once processing Keto, low sugar or Vegan recipes.</p> <p><b>RECIPE</b> Lite Vanilla Ice Cream <a href="#">page 36</a></p>	<p>Transform fruit-based recipes with high water and sugar content into creamy delights.</p> <p><b>RECIPE</b> Fresh Fruit Sorbet <a href="#">page 30</a></p>	<p>Creates custard bases for Italian-style ice cream.</p> <p><b>RECIPE</b> Vanilla Bean Gelato <a href="#">page 62</a></p>	<p>Easily transform your favourite shop-bought yogurt into healthy, creamy frozen treats with the touch of a button.</p> <p><b>RECIPE</b> Strawberry Frozen Yogurt <a href="#">page 35</a></p>
DRINKABLE				
FRAPPÉ	FROZEN DRINK	SLUSHI	MILKSHAKE	
<p>Create coffeehouse-quality frozen coffee drinks with your preferred coffee and sugar, along with any cream, milk, or milk alternative you desire.</p> <p><b>RECIPE</b> Frappé <a href="#">page 50</a></p>	<p>Make thicker, smoother, slower-melting frozen beverages that go beyond resort-style quality.</p> <p><b>RECIPE</b> Piña Colada <a href="#">page 48</a></p>	<p>Recreate a favourite childhood treat by turning water and juices or syrups into silky-smooth, sippable slushis.</p> <p><b>RECIPE</b> Raspberry Slushi <a href="#">page 38</a></p>	<p>Designed to create quick and thick milkshakes. Simply combine your favourite ice cream (store-bought or homemade), milk, and mix-ins.</p> <p><b>RECIPE</b> Thick Chocolate Milkshake <a href="#">page 26</a></p> <p><b>Make today!</b> <b>No freezing required.</b></p>	
MIX-IN		RE-SPIN		
<p>Designed to fold in pieces of sweets, cookies, nuts, cereal, or frozen fruit to customise your treat.</p> <p><b>RECIPE</b> Mix-in &amp; Flavour Inspiration <a href="#">pages 16-19</a></p>		<p>Designed to ensure a smooth texture after running one of the preset programs. RE-SPIN is often needed when the base is very cold and the texture is crumbly rather than creamy. However, do not use when adding mix-ins.</p>		

# Freeze, then Creamify™ in minutes



## Adjust your freezer's temp

For best results, set your freezer between -12°C and -25°C. The CREAMi Deluxe is designed to process bases within this range.

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

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



## Place the Creami Deluxe Tub on a level surface

For best results, do not process a base if ingredients have been frozen at an angle or scooped out of and then refrozen unevenly. (If frozen unevenly: melt, whisk, and then re-freeze the ingredients on a level surface).



## Upright freezers work best

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



## Freeze for 24 hours

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

## Frozen treats on demand

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

Register your CREAMi and details of where to buy more Tubs at [ninjakitchen.co.uk](http://ninjakitchen.co.uk).



# Tips for the creamiest results

## Pre-frozen ingredients taste sweeter

Worried your base mixture might be too sweet? Don't worry, it won't taste as sweet after you freeze and process it into a frozen treat.

## What to do about leftovers

### For SCOOPABLES

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

**NOTE:** If your treat contains mix-ins, processing again will further crush your mix-ins and create a new flavour.

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

### For DRINKABLES

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

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

## Making an ice bath

For recipes that require cooking the base, we recommend using an ice bath to quickly cool the base prior to freezing. To prepare an ice bath, fill a large bowl with ice and water. Then place your tub in the ice water. Once your base has cooled below 4°C, place the tub in the freezer.



TWO  
FLAVOURS,  
ONE BASE



# Adding mix-ins to a half-tub

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



4cm  
wide hole

After processing the TOP, with a spoon, create a 4cm wide hole that reaches halfway down the CREAMi Deluxe Tub.



Add your mix-ins to the hole.



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



SCAN & WATCH  
HOW IT WORKS

visit [ninjatestkitchen.co.uk](http://ninjatestkitchen.co.uk).

**NOTE:** See [page 16](#) for Mix-In Inspiration Chart.

TWO  
FLAVOURS,  
ONE BASE



# Two flavours, one base

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



## Processing a scoopable half-tub



Press TOP, then use the dial to select ICE CREAM and press dial to begin processing.



With a spoon, create a 4cm wide hole that reaches halfway down the tub. Add chocolate sandwich cookies pieces to the hole and press TOP and MIX-IN.



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

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



With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add chocolate chips to the hole in the tub and press BOTTOM and MIX-IN.



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



24 HOUR  
FREEZE

# Cheers! Let's make a drink.



## Step 1: Freeze

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

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

See [page 38](#) to make a Raspberry slushi.



## Step 2: Pour-In

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

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



## Step 3: Process

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

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

# General ingredient substitutes

Dairy free? Low sugar? Keto? Vegan? You can still make delicious treats that fit your lifestyle. For the best results, be sure to follow the instructions, carefully measure, and use the tips below when making any substitutions.



## Dairy Substitutes

**Milk** → **Unsweetened** oat milk

**Double Cream** → **Unsweetened** coconut cream

**Cream cheese** → Vegan cream cheese

**Yogurt** → Vegan yogurt

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



## Sugar Substitute

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

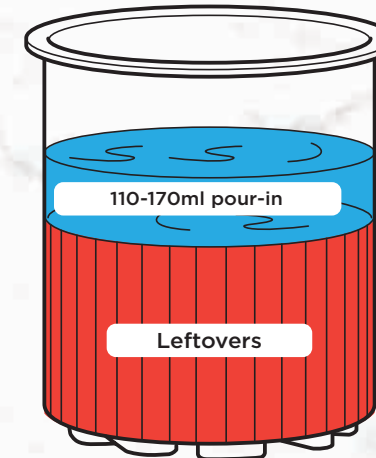
**Golden Syrup** → Agave syrup

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

# Have drinkable leftovers? No problem.

Didn't finish your Frozen Drink, Slushi, or Frappé? No problem. Place the tub back into the freezer. To process your leftovers, add 110-170ml of desired pour-in, then press FULL and choose the program that matches your base.

## RE-PROCESS



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

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

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

# Choose your flavour

## Easy No-Cook Ice Cream

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

### INGREDIENTS

27g cream cheese, softened  
 80g caster sugar  
 Flavouring, 1 1/2 teaspoons extract of your choice OR 3 tablespoons of cocoa powder  
 225g double cream  
 345ml whole milk  
 45g mix-ins of your choice (optional)

### TOOLS NEEDED

    
 Whisk  
 Large bowl  
 Silicone spatula

### FLAVOURINGS

   
**Cocoa powder**    **Almond extract**  
   
**Vanilla extract**    **Fruit extract**  
  
**Peppermint 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 CREAMi Deluxe tub. Place storage 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.



Select TOP, FULL, or BOTTOM, then use the dial to select ICE CREAM and press dial to begin processing.



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 processed portion of the tub. Add chosen mix-in to the hole in the tub and process again using the same processing mode and MIX-IN program



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

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

## INGREDIENTS

27g cream cheese, softened  
80g caster sugar  
1 1/2 teaspoons vanilla extract  
225ml double cream  
345ml whole milk  
65g mini chocolate chips, for mix-in

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

## TOOLS NEEDED



Large bowl  
Whisk  
Silicone spatula

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

## DIRECTIONS



SCAN HERE  
for a step-by-step  
how-to video



In a large 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.



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



Pour base into CREAMi Deluxe tub. Place storage lid on tub and freeze for 24 hours.

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



Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.

### PROCESSING MODE



### ICE CREAM

Select TOP, FULL, or BOTTOM, then use the dial to select ICE CREAM and press dial to begin processing.



With a spoon, create a 4cm wide hole that reaches the bottom of the processed portion of the tub. Add chocolate chips to the hole in the tub and process again using the same processing mode and MIX-IN program.



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

### TIP

Since the MIX-IN program does not break down harder ingredients, we recommend using mini chocolate chips for the perfectly sized chunks.

TWO  
FLAVOURS,  
ONE BASE

# Rocky Road & Double Cookie Ice Cream

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

## INGREDIENTS

- 27g cream cheese, softened
- 3 tablespoons cocoa powder
- 100g caster sugar
- 1 ½ teaspoons vanilla extract
- 240ml double cream
- 340ml whole milk

## TOOLS NEEDED

- Large bowl
- Whisk
- Silicone spatula



### Top Half | Double Cookie

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

### Bottom Half | Rocky Road

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

## DIRECTIONS



In a large 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 combined.



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



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



Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.

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



NINJA  
TEST  
KITCHEN  
FAVOURITE



SCAN HERE  
for a step-by-step  
how-to video



Select TOP, then use the dial to select ICE CREAM and press dial to begin processing.

With a spoon, create a 4cm wide hole that reaches halfway down the tub. Add chocolate sandwich cookies and cookie dough pieces to the hole and press TOP and MIX-IN.



Once processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

To process the bottom half of the tub, **press BOTTOM, then select ICE CREAM.**



With a spoon, create a 4cm wide hole that reaches the bottom of the tub. Add chocolate chips, peanuts, and marshmallows to the hole in the tub and press BOTTOM and MIX-IN.



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

# Mix-ins 101

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 and sweets or pre-chopped ingredients.



## Soft mix-ins will get broken down.

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



**FOR ICE CREAMS, GELATO & FROZEN YOGURT ONLY**

## We don't recommend fresh fruit, sauces, and spreads as mix-ins.

Adding fresh fruit, fudge, and caramel sauces will water down your treat. Chocolate hazelnut spread and nut butters also do not mix well. We recommend using frozen fruit or chocolate/caramel shell toppings.

# Follow these steps for Ice Creams, Gelato, and Frozen Yogurt.



## 1. Make a base

Start by making any base in this inspiration guide, including dairy-free and lite bases.

## 2. Freeze

To make even more flavours, substitute vanilla extract with 1 teaspoon of fruit, herb, or nut extract.



Cover with lid and freeze for 24 hours.

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

### PROCESSING MODE



TOP



FULL



BOTTOM



## 3. Process

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

ICE CREAM • LITE ICE CREAM  
GELATO • FROZEN YOGURT

Press the dial to begin processing.

## 4. Add mix-ins

With a spoon, create a 4cm wide hole that reaches the bottom of the processed portion of the CREAMi Deluxe Tub. Add your mix-ins to the hole.



## 5. Process

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

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

# Get creative with mix-ins

Here are some ideas to get you started...



**Mint Chocolate Chip**

**Base:** Vanilla  
(leave out vanilla extract)  
**Extract:** 1 ½ tsp peppermint extract (Add green food colouring, optional)  
**Mix-in:** 65g mini chocolate chips



**Strawberry**

**Base:** Strawberry  
**Extract:** N/A  
**Mix-in:** 3 tbsp freeze dried strawberries or strawberry flakes



**Death by Chocolate**

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



**Chocolate Chip Cookie Dough**

**Base:** Vanilla  
**Extract:** N/A  
**Mix-in:** 65g edible frozen cookie dough chunks + 1 ½ tbsp mini chocolate chips



**Rocky Road**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 2 tbsp almonds, chopped, 2 tbsp chocolate chips, 1 ½ tbsp marshmallows



**Cookies & Cream**

**Base:** Vanilla  
**Extract:** Vanilla, as per recipe  
**Mix-in:** 5 chocolate sandwich biscuits, broken

**Chocolate Caramel Nut Cluster**

**Base:** Vanilla  
**Extract:** N/A  
**Mix-in:** 65g chocolate covered caramel sweets (broken), 3 tbsp roasted hazelnuts (broken)

**Sundae Cone**

**Base:** Vanilla  
**Extract:** N/A  
**Mix-in:** 1 tbsp chocolate shell topping, 3 tbsp peanuts, 3 tbsp cone pieces

**Banana Chocolate Chunk**

**Base:** Vanilla, Chocolate  
**Extract:** N/A  
**Mix-in:** 1 ½ tbsp banana chips, broken into pieces, 3 tbsp chocolate chips

**Chocolate Cookies & Cream**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 5 chocolate sandwich biscuits, broken

**Chocolate Toffee Crunch**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 65g chocolate toffee bar, cut into 1cm slices

**Chocolate Cherry Chip**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 3 tbsp mini chocolate chips, 65g 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:** 65g mini chocolate chips

**Peanut Butter Cup**

**Base:** Chocolate or Vanilla  
**Extract:** N/A  
**Mix-in:** 65g mini peanut butter cups

**Brownie Chunk**

**Base:** Chocolate or Vanilla  
**Extract:** N/A  
**Mix-in:** 65g brownie chunks

**Lemon Vanilla**

**Base:** Vanilla  
 (leave out vanilla extract)  
**Extract:** 1 ½ tsp lemon extract  
**Mix-in:** N/A

**Orange Cream**

**Base:** Vanilla  
 (leave out vanilla extract)  
**Extract:** 1 ½ tsp orange extract  
**Mix-in:** N/A

**Coconut Chocolate**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 85g Bounty® bars, roughly chopped

**Mint Cream Chocolate**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 9 After Eight®, roughly chopped

**Hazelnut**

**Base:** Chocolate or Vanilla  
**Extract:** N/A  
**Mix-in:** 43g Kinder Bueno®, broken into pieces

**Chocolate Crunch**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 60g Crunchie® bar, roughly chopped

**Roasted Pistachio**

**Base:** Vanilla  
 (leave out vanilla extract)  
**Extract:** 1 ½ tsp almond extract  
 (Add green food colouring, optional)  
**Mix-in:** 65g roasted pistachios, shells removed, chopped

**Chocolate Coconut Almond Bar**

**Base:** Vanilla  
 (leave out vanilla extract)  
**Extract:** 1 ½ tsp Coconut extract  
**Mix-in:** 3 tbsps almonds, 1.5 tbsps chocolate chips, 1.5 tbsps coconut flakes

**Raspberry**

**Base:** Vanilla  
 (leave out vanilla extract)  
**Extract:** 1 ½ tsp Raspberry extract  
**Mix-in:** 3 tbsps freeze dried raspberries or raspberry flakes

**Maltesers®**

**Base:** Chocolate or Vanilla  
**Extract:** N/A  
**Mix-in:** 60g whole Maltesers®

**Honeycomb**

**Base:** Chocolate or Vanilla  
**Extract:** N/A  
**Mix-in:** 30 honeycomb, broken up

**Turkish Delight**

**Base:** Chocolate or Vanilla  
**Extract:** N/A  
**Mix-in:** 70g bar, roughly chopped

**Rum Raisin**

**Base:** Vanilla  
**Extract:** N/A  
**Mix-in:** 60g raisins (soaked in 1 ½ rum)

**Salted Caramel**

**Base:** Chocolate  
**Extract:** N/A  
**Mix-in:** 3 tbsps salted caramel

**Chocolate Flake**

**Base:** Chocolate or Vanilla  
**Extract:** N/A  
**Mix-in:** 1 ½ flakes, 48g (broken)

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



# Strawberry Ice Cream

Ice Cream

EASY  
RECIPE

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

## INGREDIENTS

330g fresh strawberries, trimmed, cut in quarters  
150g granulated sugar  
1 1/2 teaspoons golden syrup  
1 1/2 teaspoons lemon juice  
375ml double cream

**MAKE IT DAIRY-FREE** Use **unsweetened** coconut cream for double cream. Whisk the coconut cream until smooth, then add the remaining ingredients.

## TOOLS NEEDED



Large bowl  
Whisk

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

**TIP** Make black raspberry ice cream by substituting 165g fresh raspberries and 165g fresh blackberries for strawberries.

## 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 CREAMi Deluxe tub. Place storage 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 TOP, FULL, or BOTTOM, then use the dial to select ICE CREAM and press dial to begin processing.
6. Once processing is complete, add mix-ins or remove ice cream from tub and serve immediately.

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

# Raspberry Crush Ice Cream



Ice Cream

EASY RECIPE

**PREP:** 10 MINUTES

**FREEZE TIME:** 24 HOURS

**MAKES:** 6 SERVINGS

**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

180g frozen raspberries, divided

150g condensed milk, divided

270ml double cream

1 teaspoon vanilla extract

2 ready-made meringue nests, broken into pieces, for mix-in

## TOOLS NEEDED



Small bowl

Large bowl

Whisk

Silicone spatula



## DIRECTIONS

1. In a small bowl, add 150g raspberries and microwave for 1 minute to thaw. Stir in 3 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 CREAMi Deluxe tub. Place storage 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 TOP, FULL, or BOTTOM, then use the dial to select ICE CREAM and press dial to begin processing.
6. With a spoon, create a 4cm wide hole that reaches the bottom of the processed portion of the tub. Add meringue nest and 30g of frozen raspberries to the hole in the tub and process again using the same processing mode and 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

EASY RECIPE

**PREP:** 5 MINUTES

**FREEZE TIME:** 24 HOURS

**MAKES:** 6 SERVINGS

**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

225g sweetened nut spread of your choice (pistachio, hazelnut, almond, hazelnut-chocolate, etc.)

150ml whipping cream

375ml whole milk

## TOOLS NEEDED



Large bowl

Whisk



## 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 CREAMi Deluxe tub. Place storage 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 TOP, FULL, or BOTTOM, then use the dial to select ICE CREAM and press dial to begin processing.
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

Add 4 1/2 tablespoons of the toasted, chopped nut of your choice as a mix-in after processing.

# Dairy-Free Vanilla Coconut Ice Cream



Ice Cream

EASY RECIPE

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

## INGREDIENTS

600g full-fat **unsweetened** coconut milk  
140g caster sugar  
1 1/2 teaspoons 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 CREAMi Deluxe tub. Place storage 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 TOP, FULL, or BOTTOM, then use the dial to select ICE CREAM and press dial to begin processing.
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 3 tablespoons cocoa powder for a chocolate coconut ice cream, 3 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



Ice Cream

EASY RECIPE

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

## INGREDIENTS

600g full-fat **unsweetened** coconut milk  
140g caster sugar  
1 teaspoon peppermint extract  
65g 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 CREAMi Deluxe tub. Place storage 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 TOP, FULL, or BOTTOM, then use the dial to select ICE CREAM and press dial to begin processing.
5. With a spoon, create a 4cm wide hole that the bottom of the processed portion of the tub. Add vegan mini chocolate chips to the hole in the tub and process again using the same processing mode and MIX-IN program.
6. Once processing is complete, remove ice cream from tub and serve immediately.

# Fig, Honey and Ginger Frozen Yogurt



Frozen Yogurt

EASY RECIPE

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

## INGREDIENTS

135ml plain whole milk yogurt  
200ml double cream  
200ml whole milk  
105g caster sugar  
2 teaspoons vanilla extract  
60g stem ginger in syrup,  
drained and finely chopped  
4 small ripe figs, chopped  
3 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 an empty CREAMi Deluxe tub up to the MAX FILL line. Place storage lid on tub 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 TOP, FULL, or BOTTOM, then use the dial to select MILKSHAKE AND press dial to begin processing.
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



Frozen Yogurt

EASY RECIPE

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

## INGREDIENTS

135ml plain whole milk yogurt  
200ml double cream  
200ml whole milk  
105g caster sugar  
1 1/2 teaspoons 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 an empty CREAMi Deluxe tub up to the MAX FILL line. Place storage 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 TOP, FULL, or BOTTOM, then use the dial to select MILKSHAKE AND press dial to begin processing.
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.

# Lite Vanilla Ice Cream



Lite  
Ice Cream

EASY  
RECIPE

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

## INGREDIENTS

335ml single cream  
210ml semi-skimmed milk  
1 1/2 teaspoons vanilla extract  
3 tablespoons stevia granules  
3 tablespoons light agave syrup

## TOOLS NEEDED



Large Bowl  
Whisk

## DIRECTIONS

1. Place all ingredients into a large bowl.
2. Whisk ingredients until completely mixed.
3. Pour base into an empty CREAMi Deluxe tub up to the MAX FILL line. Place storage 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 TOP, FULL, or BOTTOM, then use the dial to select LITE ICE CREAM and press dial to begin processing.
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, Lite Vanilla Ice Cream



Lite  
Ice Cream

EASY  
RECIPE

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

## INGREDIENTS

375ml oat cream  
180ml oat milk  
1 1/2 teaspoons vanilla extract  
4 pitted dates  
4 1/2 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 an empty CREAMi Deluxe tub up to the MAX FILL line. Place storage 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 TOP, FULL, or BOTTOM, then use the dial to select LITE ICE CREAM and press dial to begin processing.
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.

# ENJOY TODAY

## Thick Chocolate Milkshake

PREP: 2 MINUTES | PROGRAM TIME: 2 MINUTES | MAKES: 2-3 SERVINGS

### INGREDIENTS

450g chocolate ice cream  
190ml whole milk

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

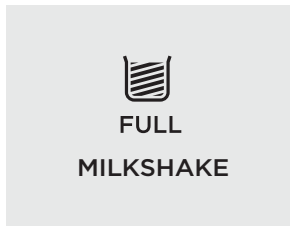
### DIRECTIONS



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



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



Select FULL, then use the dial to select GELATO and press dial to begin processing.



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

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

#### 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.



If you would like your milkshake thinner, add 1 1/2 -3 tbsp of milk and select RE-SPIN and process until desired texture is achieved.

NINJA  
TEST  
KITCHEN  
FAVOURITE



### 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.

**FOR MORE CUSTOMISATION INSPIRATION, SEE PAGE 29**

# Enjoy today

## Fresh Strawberry Milkshake



Milkshake

EASY  
RECIPE

**PREP:** 2 MINUTES  
**MAKES:** 2-3 SERVINGS

### INGREDIENTS

300g vanilla ice cream  
130ml whole milk  
150g fresh strawberries, stems removed and cut in half



### DIRECTIONS

1. Place all ingredients into empty CREAMi Deluxe 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 FULL, then use the dial to select GELATO and press dial to begin processing.
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

EASY  
RECIPE

**PREP:** 2 MINUTES  
**MAKES:** 2-3 SERVINGS

### INGREDIENTS

330g vanilla ice cream  
150ml whole milk  
5 Oreos®, broken up



### DIRECTIONS

1. Place ice cream into empty CREAMi Deluxe 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 FULL, then use the dial to select GELATO and press dial to begin processing.
4. Once processing is complete, add mix-ins or RE-SPIN if desired. Then remove milkshake from tub and serve immediately.

# Mix up your milkshake

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



1.

## Add 340g cups ice cream to CREAMi Deluxe Tub

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



2.

## Add mix-ins

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



3.

## Add 170ml milk

Use whole milk, skimmed milk, or dairy-free milk.



## FULL MILKSHAKE

4.

## Process

Press FULL, then use the dial to select MILK SHAKE and press dial to begin processing.

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

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

## Milkshake inspirations



### Cookies 'N Cream Cheesecake

**Ice Cream Flavour:** Cookies 'N Cream

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



### Chocolate Hazelnut

**Ice Cream Flavour:** Chocolate

**Mix-ins:** 45g chocolate hazelnut spread

### Very Berry

**Ice Cream Flavour:** Vanilla

**Mix-ins:** 90g fresh mixed berries

### Peanut Butter Brownie

**Ice Cream Flavour:** Chocolate

**Mix-ins:** 2 tbsp peanut butter, 120g brownie chunks

### Dairy-Free Peanut Butter Cookie

**Ice Cream Flavour:** Vegan Vanilla Oat

**Milk:** Oat milk

**Mix-ins:** 125g peanut butter, 3 vegan chocolate chip cookies (broken)

### Dairy-Free Tahini & Chocolate Coffee

**Ice Cream Flavour:** Vegan Coffee

**Milk:** Chocolate oat milk

**Mix-ins:** 85g tahini, 2 tbsp vegan chocolate fudge

# Fresh Fruit Sorbet

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

## INGREDIENTS

6 ripe bananas (approx.), peeled, cut in 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:** 900g ripe pineapple, cut in 1cm pieces

**Fresh Orange Sorbet:** 8 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 CREAMi Deluxe 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.

NINJA  
TEST  
KITCHEN  
FAVOURITE



### PROCESSING MODE



### SORBET

Select TOP, FULL, or BOTTOM, then use the dial to select SORBET and press dial to begin processing.



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

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

**TIP** For best results, make sure your fruit is ripe. This will help release the fruit's natural juices making for a sweeter treat and allow the unit to properly process the sorbet.

**TIP** Make sure to firmly press the fruit into the 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.

# No-Prep Pineapple Sorbet

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

## INGREDIENTS

Tinned pineapple (600g) chunks or rings

**TIP**

Explore different flavours by using other canned fruits such as mango, pear or peaches.



Sorbet

EASY  
RECIPE

## DIRECTIONS

1. Fill an empty CREAMi Deluxe tub to the MAX FILL line with chunks of fruit. Next, cover pineapple with liquid from the can. 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 TOP, FULL, or BOTTOM, then use the dial to select SORBET and press dial to begin processing.
4. Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.



RE-SPIN

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

# Strawberry Sorbet

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

## INGREDIENTS

670g fresh strawberries, trimmed and sliced  
112g caster sugar  
12ml hot water, 60-70°C

## TOOLS NEEDED



Large bowl  
Whisk  
Fork



Sorbet

EASY  
RECIPE

## 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 CREAMi Deluxe 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 TOP, FULL, or BOTTOM, then use the dial to select SORBET and press dial to begin processing.
5. Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.



RE-SPIN

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

# No-Prep Gin and Tonic Sorbet



Sorbet

EASY  
RECIPE

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

## INGREDIENTS

2 x 250ml cans of pre-mixed Gin and Tonic

**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 Gin and Tonic for your preferred cocktail.



## DIRECTIONS

1. Pour pre-mixed Gin and Tonic into an empty CREAMi Deluxe tub up to but not beyond the FREEZE 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 TOP, FULL, or BOTTOM, then use the dial to select SORBET and press dial to begin processing.
4. Once processing is complete, add mix-ins or remove sorbet from tub and serve immediately.

# Pineapple- Coconut Sorbet



Sorbet

EASY  
RECIPE

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

## INGREDIENTS

165g canned pineapple drained and  
150ml canned pineapple juice  
300ml full fat coconut milk  
3 tablespoons icing sugar

## TOOLS NEEDED



Medium bowl  
Whisk



## DIRECTIONS

1. Place all ingredients in a medium bowl and mix well, until sugar is dissolved.
2. Pour base into an empty CREAMi Deluxe 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 TOP, FULL, or BOTTOM, then use the dial to select SORBET and press dial to begin processing.
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  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 6 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

3 tablespoons agave syrup  
Juice of 1 lime  
500g watermelon, chopped

## TOOLS NEEDED



Small Bowl  
Whisk



Sorbet

EASY  
RECIPE

## DIRECTIONS

1. In a small bowl whisk together the agave syrup with the lime juice.
2. Place watermelon pieces into CREAMi Deluxe tub to 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 TOP, FULL, or BOTTOM, then use the dial to select SORBET and press dial to begin processing.
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.

TIP

Taste your watermelon when chopping and adjust the amount of agave as necessary: less ripe watermelon may need more sweetener.

# Lemon Sorbet

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

## INGREDIENTS

150g caster sugar  
1 1/2 tablespoons golden syrup  
315ml hot water, 60-70°C  
150ml lemon juice

## TOOLS NEEDED



Large bowl  
Whisk



Sorbet

EASY  
RECIPE

## 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 CREAMi Deluxe 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 TOP, FULL, or BOTTOM, then use the dial to select SORBET and press dial to begin processing.
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.

# Raspberry & Orange Slushi



Slushi

EASY  
RECIPE

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

## INGREDIENTS

### For freezing:

60g granulated sugar  
250g fresh raspberries  
230ml orange juice, hot

### For processing:

Pour-in: water, alcohol, or juice

## TOOLS NEEDED



Fork

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

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

**TIP** Use hot orange juice to allow the sugar to dissolve.

**TIP** For flavour inspiration, see [page 72](#).

## DIRECTIONS

1. Place the sugar and raspberries into an empty CREAMi Deluxe Tub. Combine mixture with a fork until paste like.
2. Add hot orange juice to the DRINKABLE FREEZE FILL line and stir until sugar has dissolved. Once cooled, place storage lid on tub and freeze for 24 hours.
3. 10 minutes before processing remove tub from freezer and remove lid from tub.
4. Add pour-in to the DRINKABLE POUR-IN FILL line. Please use the Quick Start Guide for assembly and processing information.
5. Press FULL, then use the dial to select SLUSHI and press dial to begin processing. Add 4 additional tablespoons of your desired pour-in, then select RE-SPIN.
6. Once processing is complete, transfer slushi to a glass and serve immediately.



**NOTE: PREFER MORE SIPPABLE?**  
If you prefer a thinner frozen drink after processing, simply add 2-3 additional tablespoons of your desired pour-in, then select RE-SPIN.

# Mango & Lime Slushi



Slushi

EASY  
RECIPE

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 3 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

### For freezing:

60g granulated sugar  
250g fresh mango pieces  
210ml hot water  
Juice of 3 limes

### For processing:

Pour-in: water, alcohol, or juice

## TOOLS NEEDED



Fork

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

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

**TIP** For flavour inspiration, see [page 72](#).

## DIRECTIONS

1. Place the sugar and mango pieces into an empty CREAMi Deluxe Tub. Combine mixture with a fork.
2. Add hot water and lime juice to the DRINKABLE FREEZE FILL line and stir until sugar has dissolved. Once cooled, place storage lid on tub and freeze for 24 hours.
3. 10 minutes before processing remove tub from freezer and remove lid from tub.
4. Add pour-in to the DRINKABLE POUR-IN FILL line. Please use the Quick Start Guide for assembly and processing information.
5. Press FULL, then use the dial to select SLUSHI and press dial to begin processing. Add 4 additional tablespoons of your desired pour-in, then select RE-SPIN.
6. Once processing is complete, transfer slushi to a glass and serve immediately.



**NOTE: PREFER MORE SIPPABLE?**  
If you prefer a thinner frozen drink after processing, simply add 2-3 additional tablespoons of your desired pour-in, then select RE-SPIN.



# Frozen Espresso Martini



Frozen Drink

EASY RECIPE

**PREP:** 3 MINUTES  
**FREEZE TIME:** 24 HOURS  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

### For freezing:

200ml strong espresso  
65g caster  
250ml hot water

### For processing:

Pour-in: 150 vodka and 50ml Kahlua

### TIP

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

## TOOLS NEEDED



Spoon

## DIRECTIONS

1. Add espresso, sugar and hot water into an empty CREAMi Deluxe Tub up to the DRINKABLE FREEZE FILL line.
2. Stir to combine mixture until sugar has dissolved. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub.
4. Add pour-in ingredients to the MAX FILL line. Please use the Quick Start Guide for assembly and processing information.
5. Press FULL, then use the dial to select FROZEN DRINK and press dial to begin processing.
6. Once processing is complete, transfer espresso martini to a glass and serve immediately.



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



# Piña Colada

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

Frozen Drink

EASY RECIPE

## INGREDIENTS

### For freezing:

2 x 250ml Piña Colada cocktail can

### For processing:

Pour-in: equal parts coconut cream and pineapple juice

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

## TOOLS NEEDED



Spoon

## DIRECTIONS

1. Pour pre-mixed piña colada into an empty CREAMi tub up to the DRINKABLE FREEZE FILL line.
2. Stir to combine mixture until combined. Place storage lid on tub and freeze for 24 hours.
3. Remove tub from freezer and remove lid from tub.
4. Add pour-in ingredients to the DRINKABLE POUR-IN line. Please use the Quick Start Guide for assembly and processing information.
5. Press FULL, then use the dial to select FROZEN DRINK and press dial to begin processing.
6. Once processing is complete, transfer piña colada to a glass and serve immediately.



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



SCAN HERE  
for a step-by-step  
how-to video

# Frappé

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

## INGREDIENTS

### For freezing:

60g granulated sugar  
225ml hot black coffee, brewed  
85ml single cream  
85ml whole milk

### For processing:

Pour-in: coffee

## TOPPINGS (optional)

Whipped cream  
Caramel or chocolate sauce

**MAKE IT DAIRY-FREE** Use any dairy-free alternative creamer for semi-skimmed.

**NOTE:** Do not use the RE-SPIN program with drinkable leftovers. See [page 11](#) for instructions on drinkable leftovers.

## TOOLS NEEDED



Spoon

Frappé

EASY  
RECIPE

## DIRECTIONS

1. Pour sugar into an empty CREAMi Deluxe Tub. **NOTE:** For best results, sugar **must** be added to the tub first.
2. Pour the coffee into the tub.
3. Stir to combine mixture until sugar is completely dissolved.
4. Add single cream and whole milk to the DRINKABLE FREEZE FILL line. 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.
6. Add pour-in to the DRINKABLE POUR-IN line.
7. Please use the Quick Start Guide for assembly and processing information
8. Press FULL, then use the dial to select Frappé and press dial to begin processing.
9. Once processing is complete, transfer the Frappé to a glass and serve immediately.



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

# Frozen Hot Chocolate



Frappé

EASY  
RECIPE

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

## INGREDIENTS

### For freezing:

60g hot chocolate powder  
470ml whole milk

### For processing:

Pour-in: whole milk

TIP

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

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

## TOOLS NEEDED



Spoon

## DIRECTIONS

1. Pour hot chocolate mix into an empty CREAMi Deluxe Tub.
2. Pour the milk into the tub to the DRINKABLE FREEZE FILL line and stir.
3. Microwave the tub for approximately 2 minutes. **NOTE:** tub is microwavable-safe.
4. Stir to combine mixture until powder is completely dissolved. 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.
6. Add pour-in to the DRINKABLE POUR-IN line.
7. Please use the Quick Start Guide for assembly and processing information.
8. Press FULL, then use the dial to select FRAPPÉ and press dial to begin processing.
9. Once processing is complete, transfer Frozen Hot Chocolate to a glass and serve immediately.



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








# Vanilla Bean Gelato

PREP: 5 MINUTES | COOK TIME: 7-10 MINUTES | FREEZE TIME: 24 HOURS | MAKES: 6 SERVINGS | BEST WITHIN: 2 WEEKS

## INGREDIENTS

- 6 large egg yolks
- 1 1/2 tablespoons golden syrup
- 80g caster sugar
- 375ml double cream
- 135ml whole milk
- 1 1/2 vanilla pods, split in half lengthwise, scraped or 1 1/2 teaspoons vanilla bean paste

## TOOLS NEEDED

-  Small saucepan
-  Whisk
-  Silicone spatula
-  Thermometer
-  Fine-mesh sieve

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

**MAKE IT LITE** Use 3 tablespoons agave syrup and 1/2 teaspoon stevia for golden syrup and granulated sugar. Process on the LITE ICE CREAM program.

## DIRECTIONS



Place egg yolks, golden syrup and sugar into a small saucepan and whisk until fully combined and sugar is dissolved.



Add double cream, milk and vanilla pod to saucepan and stir to combine.



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.

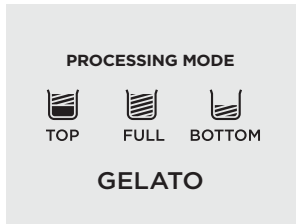


Remove base from heat and pour through a fine-mesh sieve into an empty CREAMi Deluxe tub. Place tub into an ice bath. Once cooled, place lid on Deluxe tub and freeze for 24 hours.

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



Remove tub from freezer and remove lid from tub. Please use the Quick Start Guide for assembly and processing information.



Select TOP, FULL, or BOTTOM, then use the dial to select FROZEN YOGURT and press dial to begin processing.



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

**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.



SCAN HERE for a step-by-step how-to video

# Salted Caramel Gelato



Gelato

STEP-IT-UP  
RECIPE

PREP: 10 MINUTES

FREEZE TIME: 24 HOURS

COOK TIME: 10-15 MINUTES

MAKES: 6 SERVINGS

BEST WITHIN: 2 WEEKS

## INGREDIENTS

- 120g granulated sugar
- 345ml double cream, warm with milk in a microwave to a temp of 50°C
- 270ml whole milk
- 1 teaspoon sea salt flakes
- 6 medium egg yolks
- 1 teaspoon vanilla extract

## DIRECTIONS

1. Place sugar in a medium saucepan on hob 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 CREAMi Deluxe 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 TOP, FULL, or BOTTOM, then use the dial to select FROZEN YOGURT and press dial to begin processing.
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.

# Rich Chocolate Gelato



Gelato

STEP-IT-UP  
RECIPE

PREP: 5 MINUTES

FREEZE TIME: 24 HOURS

COOK TIME: 7-10 MINUTES

MAKES: 6 SERVINGS

BEST WITHIN: 2 WEEKS

## INGREDIENTS

- 6 large egg yolks
- 120g caster sugar
- 22g cocoa powder, sifted
- 345ml double cream
- 150ml whole milk
- 75g 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 mix-ins.**

Refer to [pages 20-23](#) for MIX-IN 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 CREAMi Deluxe 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 TOP, FULL, or BOTTOM, then use the dial to select FROZEN YOGURT and press dial to begin processing.
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.

# Honey Gelato



Gelato

STEP-IT-UP  
RECIPE

**PREP:** 5 MINUTES

**FREEZE TIME:** 24 HOURS

**COOK TIME:** 7-10 MINUTES

**MAKES:** 6 SERVINGS

**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

5 medium egg yolks  
260ml whipping cream  
260ml whole milk  
90 strong flavoured honey  
(such as forest honey)  
Large pinch of salt

## TOOLS NEEDED



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

TIP

Double cream can be swapped for whipping cream.



### Ideal recipe for mix-ins.

Refer to [pages 26-31](#) for MIX-IN ideas.

## 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 hob 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 CREAMi Deluxe 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 TOP, FULL, or BOTTOM, then use the dial to select FROZEN YOGURT and press dial to begin processing.
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.

# Coffee Gelato



Gelato

STEP-IT-UP  
RECIPE

**PREP:** 5 MINUTES

**FREEZE TIME:** 24 HOURS

**COOK TIME:** 7-10 MINUTES

**MAKES:** 6 SERVINGS

**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

5 medium egg yolks  
120g caster sugar  
300ml whipping cream  
255ml whole milk  
3 teaspoons (3 sachets, about 6g) instant espresso  
Large pinch of salt

## TOOLS NEEDED



Small saucepan  
Whisk  
Silicone spatula  
Thermometer  
Fine-mesh sieve

TIP

Add 4 1/2 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.

## 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 CREAMi Deluxe 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 TOP, FULL, or BOTTOM, then use the dial to select FROZEN YOGURT and press dial to begin processing.
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.

# No-prep inspiration chart

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

INGREDIENTS	TREAT	PROCESS	PROGRAM
Whole milk yogurt (Plain, strawberry, peach, raspberry, lemon, blackberry, vanilla)	Frozen yogurt	Fill to the MAX FILL line with yogurt	 <b>FROZEN Yogurt</b>
Oat milk dairy free yogurt (any flavour)	Oat milk dairy-free frozen yogurt	Fill to the MAX FILL line with oat milk dairy-free yogurt	<b>FROZEN Yogurt</b>
Greek yogurt (any flavour)	Frozen yogurt	Fill to the MAX FILL line with full fat Greek yogurt	<b>FROZEN Yogurt</b>

**NOTE:** When making frozen yogurt, ensure you are using full-fat yogurt with added sugar. Do not process 0% fat yogurt or yogurt with no added sugar in the unit.

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

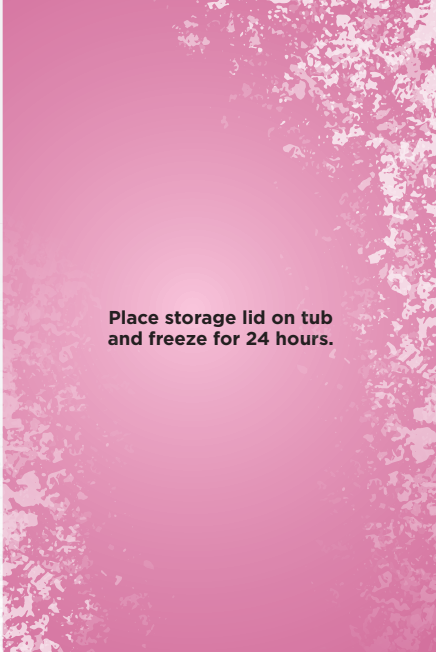
# Create your own Frappé

with syrup, sugars and milk

	CHOOSE & ADD SWEETENER	ADD HOT COFFEE	ADD MILK/DAIRY ALTERNATIVE	FREEZE	CHOOSE & ADD POUR-IN	PROCESS
<b>SYRUPS</b>	Add 170ml syrup to empty CREAMi Deluxe Tub. <b>FLAVOUR INSPIRATION</b> Vanilla, Coconut, Caramel, Brown Sugar Cinnamon, Hazelnut, Peppermint.	Pour 170ml hot coffee into tub. Whisk until combined.				
<b>SUGAR</b>	Add 60g granulated sugar to empty tub.	Pour 235ml hot coffee into tub. Whisk until sugar is completely dissolved.	Add 170ml milk or milk alternative to the DRINKABLE FREEZE FILL line.  <b>INSPIRATION</b> Milk, Semi-skimmed, Almond Milk, Soy Milk	Place storage lid on tub and freeze for 24 hours.	Remove tub from freezer and remove lid from tub.  Pour-in: 170ml coffee to the DRINKABLE POUR-IN line.	Refer to the quick start guide for bowl assembly and unit interaction information.  Press FULL, then select FRAPPÉ.  Once processing is complete, transfer to a glass and serve immediately.
<b>SUGAR SUBSTITUTES</b>	Add 30g stevia to empty tub.					

# Create your own Slushi

with squash concentrates and fruit juices

	CHOOSE & ADD FLAVOURING	ADD HOT WATER	FREEZE	CHOOSE & ADD POUR-IN	PROCESS
<b>SQUASH CONCENTRATES</b>	<p>Add 60g granulated sugar to an empty CREAMI Deluxe tub and add 100-150ml squash concentrate.</p> <p><b>FLAVOUR INSPIRATION</b> Blackcurrant, orange, lemon, lime, elderflower</p>	<p>Pour hot water into tub up to the DRINKABLE FREEZE FILL line.</p>		<p>Remove tub from freezer and remove lid from tub.</p> <p>Add 170ml of desired pour-in, such as water, juice, or alcohol, to the DRINKABLE POUR-IN line</p>	<p>Refer to the quick start guide for bowl assembly and unit interaction information.</p> <p>Press FULL, then select SLUSHI.</p> <p>Once processing is complete, transfer slushi to a glass and serve immediately.</p>
<b>FRUIT JUICES</b>	<p>Add 60g granulated sugar to an empty CREAMI Deluxe tub. Pour hot fruit juice into to the DRINKABLE FREEZE FILL line and whisk until sugar is completely dissolved.</p> <p><b>FRUIT INSPIRATION</b> Apple, orange, tropical, blackcurrant, cranberry, pineapple</p>		<p>Place storage lid on tub and freeze for 24 hours.</p>		

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**DELUXE**

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