

# Whippi

THE ICE CREAM MAKER



KITCHEN COUTURE  
**RECIPE BOOK**



## Vanilla Ice Cream with Chocolate Chips

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS |  
PROGRAM TIME: 1 1/2 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

- 1 tablespoon (1/2 ounce) Cream Cheese
- 1/3 cup granulated sugar
- 1 teaspoon vanilla extract
- 3/4 cup thickened cream
- 1 cup whole milk
- 1/4 cup mini chocolate chips, for mix-in

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

- Heat the cream cheese in a microwave-safe bowl for 10 seconds. Then, add the sugar and vanilla extract, and use a whisk or rubber spatula to combine the ingredients until the mixture reaches a frosting-like consistency, for about 60 seconds.

TIP

To make a larger batch, you can double or triple the ingredients by using two or three times the amount of each ingredient. This will allow you to prepare multiple DESSERT Station cups at once, which is convenient for keeping your freezer stocked with frozen treats that can be whipped up in minutes. For instructions on how to use multiple cups at once, please refer to the user guide.

- Gradually incorporate the thickened cream and milk into the mixture until thoroughly blended and the sugar has dissolved.
- Pour base into an empty CREAM Whizz Cup. Place storage lid on cup and freeze for 24 hours.
- After removing the pint from the freezer and taking off the lid, please consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

### TOOLS NEEDED



- Whisk
- Large bowl
- Rubber spatula

**MAKE IT LITE:** Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar for granulated sugar. Process on the LITE ICE CREAM program.

### ICE CREAM

- Select ICE CREAM.

- Using a spoon, make a hole in the cup that is about 1 1/2 inches wide and reaches the bottom of the cup. Once the hole is made, add mini chocolate chips into the hole. Then, run the MIX-IN program again to mix in the chocolate chips.

TIP

The MIX-IN program is not designed to break down harder ingredients, therefore we suggest using mini chocolate chips, as they are the ideal size to be mixed in without causing any issues.

- After processing, you use a spoon or a spatula to remove the ice cream from the cup and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.



## Strawberry Ice Cream

PREP: 15 MINUTES | FREEZE TIME: 24 HOURS |  
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

### INGREDIENTS

- 1 1/2 cups fresh ripe strawberries, trimmed, cut in quarters
- 1/2 cup granulated sugar
- 1 teaspoon light corn syrup
- 1 teaspoon lemon juice
- 1 cup thickened cream

**MAKE IT DAIRY-FREE:** To replace thickened cream, you can use unsweetened coconut cream. Start by whisking the coconut cream until it becomes smooth, and then add the other required ingredients.

- In a large bowl, combine strawberries, sugar, corn syrup, and lemon juice. Using a fork, mash the strawberries. Let the mixture sit for 10 minutes, stirring occasionally.
- Pour thickened cream into the bowl with the strawberry mixture and mix thoroughly until all ingredients are well combined.
- After mixing the base, pour it into an empty CREAM Whizz Cup, then cover the cup with the storage lid. Place it in the freezer and allow it to freeze for 24 hours.

TIP

To make black raspberry ice cream, you can replace the 1 1/2 cups of fresh strawberries in the recipe with 3/4 cup of fresh raspberries and 3/4 cup of fresh blackberries. Follow the rest of the recipe as usual.

TIP

Adding mini white chocolate chips or frozen strawberry slices to the black raspberry ice cream would definitely enhance its flavor and texture.

### TOOLS NEEDED



- Large bowl
- Rubber spatula

**MAKE IT LITE:** For a healthier option, you can use 1/4 cup of stevia cane sugar blend as a substitute for granulated sugar and 1 teaspoon of raw agave nectar as a substitute for light corn syrup. Process the mixture on the LITE ICE CREAM program for a lighter version.

- To get started, take out the cup from the freezer and remove the lid. For instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide.

### ICE CREAM

- Select ICE CREAM.

- After the processing is done, you can either add mix-ins or take out the ice cream from the cup and serve it right away.

NOTE

If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Limoncello Ice Cream

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

### INGREDIENTS

- 2 tablespoons granulated sugar
- 1/4 cup store-bought lemon curd
- 2 tablespoons limoncello
- 1 cup thickened cream
- 3/4 cup whole milk
- Zest of 1 lemon

### TOOLS NEEDED



**MAKE IT DAIRY-FREE:** For this recipe, you can use unsweetened coconut cream as a substitute for thickened cream, and unsweetened oat milk as a substitute for whole milk. Start by whisking the coconut cream until it's smooth, then add in the remaining ingredients.

- Whisk together the sugar, lemon curd, and limoncello in a large bowl until the sugar is dissolved and the ingredients are well combined. Next, add in the thickened cream, milk, and lemon zest and whisk everything together until it is fully combined.
- Pour the lemon ice cream base into an empty Whippi cup. Cover the cup with the storage lid and place it in the freezer. Let it freeze for 24 hours.
- Take the cup out of the freezer and remove the lid. Consult the quick start guide for instructions on assembling the bowl and interacting with the unit.

### ICE CREAM

- Select ICE CREAM.

- After the processing is complete, you can either add mix-ins or remove the ice cream from the cup and serve it immediately.

### NOTE

If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



## Lite Mint Cookies & Cream Ice Cream

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

### INGREDIENTS

- 3/4 cup unsweetened coconut cream
- 1/4 cup monk fruit sweetener with erythritol
- 2 tablespoons raw agave nectar
- 5-6 drops green food coloring
- 1/2 teaspoon mint extract
- 1 cup unsweetened oat milk
- 3 chocolate sandwich cookies, cut in quarters, for mix-in

### TOOLS NEEDED



**MAKE IT DAIRY-FREE:** Use plant-based vanilla creamer instead of regular dairy-based coffee creamer.

- Whisk the unsweetened coconut cream until smooth in a large bowl. Combine the monk fruit sweetener, raw agave nectar, food coloring, and mint extract in the same bowl and whisk until the monk fruit sweetener is dissolved and well combined. Add oat milk to the mixture and whisk until everything is well combined.
- Pour the ice cream mixture into an empty Whippi cup and cover it with the storage lid. Then, place it in the freezer and let it freeze for 24 hours.
- Take the cup out of the freezer and remove its lid. For instructions on how to assemble the bowl and operate the unit, please consult the quick start guide.

### ICE CREAM

- Select ICE CREAM.

- Using a spoon, make a 1 1/2 -inch wide hole that goes all the way to the bottom of the cup. Add cookie pieces to the hole, and then use the MIX-IN program to process again.
- After the processing is finished, take out the ice cream from the cup and serve it immediately.



## Fruity Cereal Ice Cream

PREP: 20-35 MINUTES | FREEZE TIME: 24 HOURS |  
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

### INGREDIENTS

- 1 1/4 cups whole milk
- 1 1/2 cups fruity cereal, divided
- 1 tablespoon Cream Cheese
- 1/3 cup granulated sugar
- 1 teaspoon vanilla extract
- 3/4 cup thickened cream

### TOOLS NEEDED



**MAKE IT LITE:** To make a lighter version of the ice cream recipe, replace the granulated sugar with 1/2 teaspoon stevia and 2 1/2 tablespoons of raw agave nectar. Process the mixture on the LITE ICE CREAM program.

- In a large bowl, combine whole milk with 1 cup of fruity cereal. Let the mixture sit for 15-30 minutes, stirring occasionally to ensure that the milk absorbs the fruity flavor from the cereal.
- Microwave the cream cheese in a second large microwave-safe bowl for 10 seconds. Then, add the sugar and vanilla extract and use a whisk or rubber spatula to combine the ingredients until the mixture has a frosting-like consistency. This should take about 60 seconds.
- After the 15-30 minutes have passed, pour the milk and cereal mixture through a fine-mesh strainer into the bowl containing the cream cheese mixture. Press on the cereal with a spoon to release more milk, then discard the cereal. Add the thickened cream and mix until all the ingredients are well combined.
- Transfer the mixture into a Whippi cup that is empty, making sure not to overfill it. Securely place the storage lid on the cup and put it in the freezer. Allow it to freeze for 24 hours or until it reaches your desired consistency.

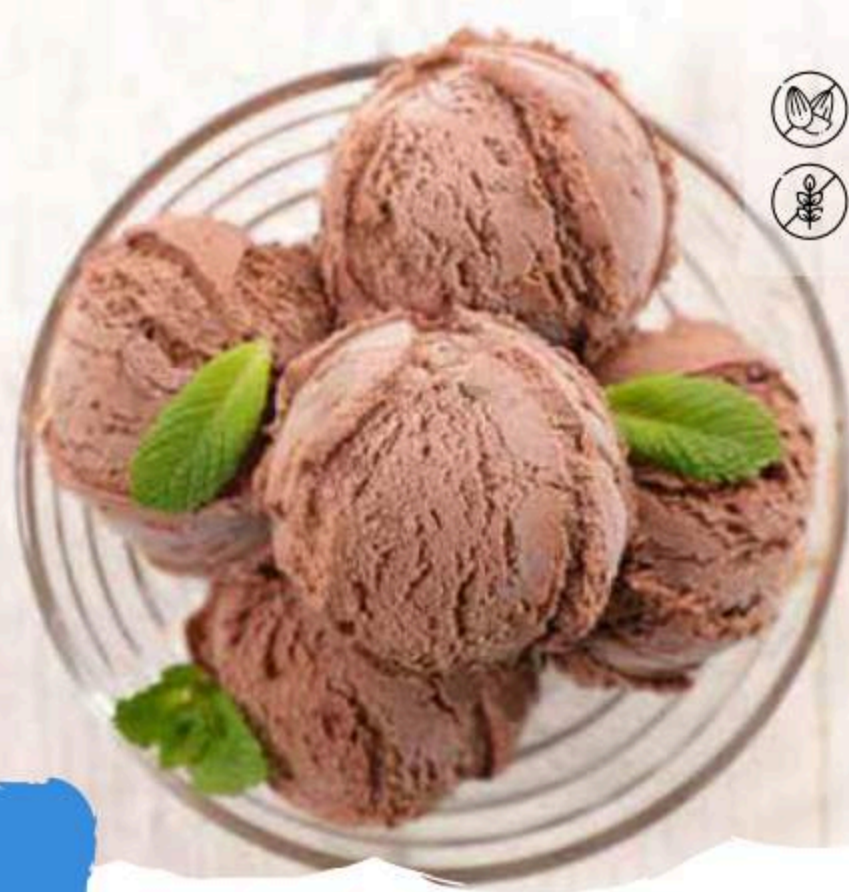
**MAKE IT DAIRY-FREE:** To replace thickened cream, you can use unsweetened coconut cream. Start by whisking the coconut cream until it becomes smooth, and then add the other required ingredients.

- Take the cup out of the freezer and remove its lid. Consult the quick start guide for instructions on assembling the bowl and interacting with the unit.

### ICE CREAM

- Select ICE CREAM.

- Using a spoon, make a 1 1/2 -inch wide hole that goes all the way to the bottom of the cup. Add the remaining 1/2 cup of fruity cereal into the hole and then process again using the MIX-IN program.
- Once the processing is finished, take out the ice cream from the cup and serve right away.



## Chocolate Ice Cream

PREP: 1 MINUTE | FREEZE TIME: 24 HOURS |  
PROGRAM TIME: 2 1/2 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

1 tablespoon Cream Cheese  
2 tablespoons cocoa powder  
1/3 cup granulated sugar  
1 teaspoon vanilla extract  
3/4 cup thickened cream  
1 cup whole milk

**MAKE IT DAIRY-FREE:** Replace cream cheese with vegan cream cheese, whole milk with unsweetened oat milk, and thickened cream with unsweetened coconut cream. Whisk the coconut cream until smooth and mix in the remaining ingredients.

- 1 In a large microwave-safe bowl, microwave the cream cheese for 10 seconds. Add the cocoa powder, sugar, and vanilla extract. Using a whisk or rubber spatula, stir the mixture together until it looks like frosting, which should take about 60 seconds.
- 2 Slowly incorporate the thickened cream and milk into the mixture, stirring until fully combined and the sugar is dissolved.
- 3 Transfer the mixture to an empty Whippi cup, ensuring it is filled to the MAX FILL line. Cover the pint with the storage lid and freeze it for 24 hours.

**TIP** You can elevate the flavor of your chocolate ice cream by adding some edible cookie dough chunks and mini chocolate chips as mix-ins.

### TOOLS NEEDED



**MAKE IT LITE:** Instead of granulated sugar, use 1/2 teaspoon of stevia and 2 1/2 tablespoons of raw agave nectar. Process the ice cream mixture using the LITE ICE CREAM program.

- 4 Once the cup has been removed from the freezer and the lid has been taken off, please follow the instructions provided in the quick start guide for assembling the bowl and interacting with the unit.

### ICE CREAM

- 5 Select ICE CREAM.

- 6 Consider adding chopped nuts, chocolate chips, or a drizzle of chocolate syrup as mix-ins for this chocolate ice cream. Enjoy!

**NOTE** If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



## Cinnamon Bun Ice Cream

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

### INGREDIENTS

1 tablespoon Cream Cheese  
1/3 cup light brown sugar  
1 teaspoon vanilla extract  
1 teaspoon ground cinnamon  
3/4 cup thickened cream  
1 cup whole milk

**MAKE IT DAIRY-FREE:** Whisk the unsweetened coconut cream until smooth and combine it with vegan cream cheese and unsweetened oat milk, replacing thickened cream and whole milk respectively. Mix the ingredients until well incorporated.

- 1 In a large microwave-safe bowl, heat the cream cheese for 10 seconds in the microwave. Then, add the stevia, raw agave nectar, vanilla extract, and ground cinnamon to the bowl. Use a whisk or rubber spatula to combine the ingredients until the mixture resembles frosting, which should take around 1 minute.
- 2 Gradually pour the thickened cream and milk into the bowl with the cream cheese mixture, stirring slowly and continuously until the sugar has dissolved and everything is fully combined.
- 3 After pouring the ice cream base into an empty DESSERT Station cup, cover the cup with the storage lid and place it in the freezer for 24 hours.

**TIP** You can adjust the amount of cinnamon according to your preference. We recommend starting with 1 teaspoon and adding more as desired.

### TOOLS NEEDED



**MAKE IT LITE:** Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar instead of light brown sugar. Process on the LITE ICE CREAM program.

- 4 Take out the cup from the freezer and open the lid of the cup. Consult the quick start guide for information on how to assemble the bowl and interact with the unit.

### ICE CREAM

- 5 Select ICE CREAM.

- 6 Once the processing is finished, you can choose to add mix-ins to the ice cream or remove it from the cup and serve it right away.

**NOTE** If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



## Coconut Vanilla Dairy-Free Ice Cream

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

### INGREDIENTS

1 can full-fat unsweetened coconut milk  
1/2 cup granulated sugar  
1 teaspoon vanilla extract

### TOOLS NEEDED



Whisk  
Medium bowl

**MAKE IT LITE:** To make a low-calorie version of this ice cream, use 1/4 cup of stevia cane sugar blend instead of granulated sugar. Process the mixture on the LITE ICE CREAM program.

- 1 Begin by whisking the coconut milk in a medium-sized bowl until it becomes smooth. Next, add the other ingredients and whisk until everything is well combined and the sugar has fully dissolved.
- 2 Transfer the prepared ice cream mixture to an empty DESSERT Station Cup. Cover the cup with the storage lid and place it in the freezer for 24 hours to allow the mixture to freeze and set.
- 3 Take the cup out of the freezer and remove the lid. Consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

**TIP** You can experiment with different flavors by incorporating 2 tablespoons of cocoa powder to create a chocolate coconut ice cream, 2 tablespoons of instant coffee to make a coffee coconut ice cream, or replacing the vanilla extract with lemon extract for a lemon coconut ice cream.

### ICE CREAM

- 4 Select ICE CREAM.

- 5 Once the ice cream is done processing, you can either add mix-ins or serve it immediately.

**TIP** An alternative option is to replace the full-fat unsweetened coconut milk with 1 3/4 cup of full-fat oat milk.

**NOTE** If your ice cream appears crumbly due to a very cold freezer temperature, you can select the RE-SPIN option to process the mixture a bit more. This will help achieve a smoother texture, especially if you're not adding any mix-ins to the ice cream.

## Coffee Dairy-Free Ice Cream

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

### INGREDIENTS

3/4 cup unsweetened coconut cream  
1/2 cup granulated sugar  
1 1/2 tablespoon instant coffee  
1 cup rice milk  
1 teaspoon vanilla extract

### TOOLS NEEDED



Whisk  
Large bowl

**MAKE IT LITE:** To make a lower-sugar version of the peach ice cream recipe, use 1/4 cup of monk fruit sweetener with erythritol and 1/2 teaspoon of stevia instead of granulated sugar. Process the mixture on the LITE ICE CREAM program.

- 1 Start by whisking the unsweetened coconut cream in a large bowl until it becomes smooth. Next, add the remaining ingredients to the bowl and continue whisking until the mixture is well combined and the sugar has dissolved.
- 2 After mixing, pour the coconut ice cream base into an empty Whippi Mix Cup. Cover the cup with the storage lid and place it in the freezer. Allow it to freeze for at least 24 hours before serving.
- 3 After removing the pint from the freezer and taking off the lid, please refer to the quick start guide for information on how to assemble the bowl and interact with the unit.

**TIP** Make sure to add the crushed pretzels after the ice cream has been processed and is still soft enough to stir in the mix-ins.

**TIP** If you prefer, you can use cashew milk instead of rice milk as a substitute in this recipe.

### ICE CREAM

- 4 Select ICE CREAM.

- 5 You can add mix-ins such as chopped nuts, chocolate chips, or fruit to the ice cream right after processing is complete, or you can remove the ice cream from the cup and store it in an airtight container in the freezer for later. Just be aware that the longer the ice cream sits in the freezer, the more likely it is to develop ice crystals and lose its smooth texture.

**NOTE** If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



## Peach Dairy-Free Ice Cream

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

### INGREDIENTS

1/2 jar sliced peaches, drained  
1/3 cup sweetened almond milk creamer  
2 tablespoons raw agave nectar  
1 teaspoon vanilla extract

**MAKE IT DAIRY-FREE:** You can substitute regular vanilla coffee creamer for almond milk creamer.

### TOOLS NEEDED



Whisk  
Medium bowl

- 1 Begin by whisking the coconut milk in a medium-sized bowl until it becomes smooth. Next, add the other ingredients and whisk until everything is well combined and the sugar has fully dissolved.
- 2 Whisk the remaining ingredients in a large bowl until they are well combined. Fill an empty CREAM Whizz Cup with sliced peaches up to the MAX FILL line. Pour the mixture into the cup to cover the peaches up to the same line, and stir to combine. If needed, add more creamer to reach the MAX FILL line. Place the storage lid on the cup and freeze it for 24 hours.

**TIP** You can experiment with different flavors by incorporating 2 tablespoons of cocoa powder to create a chocolate coconut ice cream, 2 tablespoons of instant coffee to make a coffee coconut ice cream, or replacing the vanilla extract with lemon extract for a lemon coconut ice cream.

**TIP** An alternative option is to replace the full-fat unsweetened coconut milk with 1 3/4 cup of full-fat oat milk.

- 3 When taking the cup out of the freezer, remove its lid and consult the quick start guide for information on how to assemble the bowl and interact with the unit.
- 4 Select ICE CREAM.
- 5 Once the processing is finished, you can either add mix-ins to the ice cream or remove it from the cup and serve it right away.

### ICE CREAM

### NOTE

In case the ice cream looks crumbly due to the freezer's low temperature, you can choose the RE-SPIN option to process the mixture a little longer, but only if you're not adding any mix-ins.



## Cherry Chip Ice Cream

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

### INGREDIENTS

2 cups canned red tart cherries in water, drained  
1/2 cup sweetened French vanilla coffee creamer  
2 tablespoons raw agave nectar  
1 teaspoon almond extract  
1/4 cup mini dark chocolate chips, for mix-in

### TOOLS NEEDED



Whisk  
Large bowl

**MAKE IT DAIRY-FREE:** Use plant-based vanilla creamer instead of regular dairy-based coffee creamer.

- 1 Fill an empty Whippi Mix Cup to the MAX FILL line with pitted cherries.
- 2 Combine the remaining ingredients in a large bowl and whisk until fully incorporated. Pour the mixture over the cherries in the cup until it reaches the MAX FILL line. Stir well to combine, and if needed, add more creamer until it reaches the line. Cover with the storage lid and freeze for 24 hours.
- 3 After removing the pint from the freezer, take off the lid from the cup. Refer to the quick start guide for instructions on how to assemble the bowl and interact with the unit.
- 4 Select ICE CREAM.
- 5 Create a hole in the ice cream by using a spoon to dig a 1 1/2 -inch wide cavity that goes all the way to the bottom of the cup. Pour dark chocolate chips into the hole, then use the MIX-IN program to process the ice cream again.
- 6 When the processing is complete, you can remove the ice cream from the cup and serve it immediately. Enjoy your delicious homemade cherry chocolate chip ice cream!

### ICE CREAM



## Blue Raspberry Lite Ice Cream

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

### INGREDIENTS

2 tablespoons monk fruit sweetener with erythritol  
2 tablespoons raw agave nectar  
3/4 cup thickened cream  
1 cup whole milk  
1/2 teaspoon vanilla extract  
1/2 teaspoon raspberry extract  
1/4 teaspoon lemon extract  
5-6 drops blue food coloring

### TOOLS NEEDED



Whisk  
Large bowl

**MAKE IT DAIRY-FREE:** For a dairy-free alternative, whisk unsweetened coconut cream until smooth and use it as a substitute for thickened cream. Replace whole milk with unsweetened oat milk. Add the remaining ingredients and whisk until fully combined.

- 1 Whisk all the ingredients together in a large bowl until they are well combined and the monk fruit sweetener is fully dissolved.
- 2 Combine the remaining ingredients in a large bowl and whisk until fully incorporated. Pour the mixture over the cherries in the cup until it reaches the MAX FILL line. Stir well to combine, and if needed, add more creamer until it reaches the line. Cover with the storage lid and freeze for 24 hours.
- 3 After removing the pint from the freezer, take off the lid from the cup. Refer to the quick start guide for instructions on how to assemble the bowl and interact with the unit.
- 4 Select LITE ICE CREAM.
- 5 After the processing is complete, you can choose to add mix-ins or remove the ice cream from the cup and serve it immediately.

### LITE ICE CREAM

### NOTE

If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



## Chocolate Ice Cream Lite

PREP: 2 MINUTES | PROGRAM TIME: 1 1/2 MINUTES |  
MAKES: 1-2 SERVINGS

### INGREDIENTS

- 1 1/2 cups chocolate ice cream
- 1/2 cup whole milk

**MAKE IT DAIRY-FREE:** Use vegan ice cream for ice cream and oat milk or vegan coffee creamer for whole milk.

- Whisk the unsweetened coconut cream in a large bowl until it becomes smooth.
- Whisk the unsweetened coconut cream in a large bowl until it becomes smooth. Then add monk fruit sweetener, dark cocoa powder, raw agave nectar, and vanilla extract to the bowl. Whisk the ingredients until they are well combined and the monk fruit sweetener has dissolved. Add chocolate oat milk to the bowl and whisk the mixture until it is well combined.
- After preparing the base, pour it into an empty Whippi Mixing cup and cover it with the storage lid. Place the cup in the freezer and allow it to freeze for 24 hours.
- To begin, take the cup out of the freezer and remove its lid. If needed, consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

### LITE ICE CREAM

- Select LITE ICE CREAM.

- When processing is complete, either add mix-ins directly to the ice cream in the cup or remove the ice cream from the cup and add mix-ins before serving immediately.

NOTE

If your ice cream appears crumbly due to a very cold freezer temperature, you can choose to process the mixture a little longer by selecting RE-SPIN, especially if you're not adding any mix-ins.



## Lite Vanilla Ice Cream with Chocolate Chips

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

### INGREDIENTS

- 1 3/4 cup fat-free half and half
- 1/4 cup stevia cane sugar blend
- 1 teaspoon vanilla extract
- 1/4 cup mini sugar-free chocolate chips, for mix-in

### TOOLS NEEDED



**MAKE IT DAIRY-FREE:** Replace fat-free half and half with unsweetened oat milk and use vegan mini chocolate chips instead of sugar-free chocolate chips.

- Whisk all the ingredients in a medium bowl until they are well combined and the stevia cane sugar blend has dissolved. Allow the mixture to rest for 5 minutes until the foam settles. If the sugar has not yet dissolved, whisk the mixture again.
- Transfer the mixture into a Whippi Mix Cup that is empty, making sure not to overfill it. Securely place the storage lid on the cup and put it in the freezer. Allow it to freeze for 24 hours or until it reaches your desired consistency.
- Take the cup out of the freezer and remove its lid. Consult the quick start guide for instructions on assembling the bowl and interacting with the unit.

### LITE ICE CREAM

- Select LITE ICE CREAM.

- Using a spoon, make a 1 1/2-inch wide hole that goes all the way to the bottom of the cup. Add the remaining 1/2 cup of fruity cereal into the hole and then process again using the MIX-IN program.
- Once the processing is finished, take out the ice cream from the cup and serve right away.



KITCHEN COUTURE

# Whippi

THE ICE CREAM MAKER





## Fruit Sorbet One-Ingredient

PREP: 1 MINUTE | FREEZE TIME: 24 HOURS |  
PROGRAM TIME: 2 1/2 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

1 can of canned fruit

① To make a fruit sorbet, fill a CREAM Whizz Pint with fruit chunks up to the MAX FILL line, then pour the liquid from the can until it reaches the same level. If you want to make a smaller amount, you can use a smaller can and fill below the MAX FILL line. Cover the cup with the storage lid and freeze it for 24 hours.

② After taking the cup out of the freezer, remove the lid. For instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide.

③ Select SORBET.

④ Once the processing is finished, take out the sorbet from the CREAM Whizz and serve it right away.

**NOTE** In case your freezer is set to an extremely cold temperature, the sorbet may appear crumbly. If this happens, choose the RE-SPIN option to process the mixture a bit more.



## Lemon Sorbet

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

### INGREDIENTS

1/2 cup granulated sugar  
1 tablespoon light corn syrup  
1 cup warm water  
1/2 cup lemon juice

### TOOLS NEEDED



**MAKE IT LITE:** You can use 1/4 cup of monk fruit sweetener with erythritol instead of granulated sugar, and 1 tablespoon of raw agave nectar instead of light corn syrup. After adding all ingredients, process the mixture using the LITE ICE CREAM program.

① Whisk the sugar, corn syrup, and warm water together in a large bowl until the sugar has dissolved. Then, add the lemon juice and continue whisking until all the ingredients are fully combined.

② Transfer the mixture into an empty Whippi Mix Cup and cover it with the storage lid. Put the cup in the freezer and let it freeze for 24 hours.

③ Please refer to the quick start guide for instructions on how to assemble the bowl and interact with the unit. Remove the cup from the freezer and take off the lid.

④ Select SORBET.

⑤ Once processing is complete, scoop out the sorbet from the cup and serve immediately.

**NOTE** If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



## Blueberry Pomegranate sorbet

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

### INGREDIENTS

1 can blueberries in light syrup  
1/2 cup pomegranate juice

① Fill a Whippi Mix Cup with blueberries up to the MAX FILL line. Pour the liquid from the can over the fruit, ensuring it is fully covered. Add pomegranate juice to reach the MAX FILL line and stir thoroughly to mix. Cover the cup with the storage lid and freeze for 24 hours.

② Take the cup out of the freezer and remove the lid from the cup. For detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide provided.

③ Select SORBET.

④ After the processing is finished, take out the sorbet from the cup and serve it immediately.

**NOTE** If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



## Thick White Russian Milkshake

PREP: 2 MINUTES | MAKES: 1-2 SERVINGS

### INGREDIENTS

2 cups vanilla ice cream  
2 tablespoons coffee liqueur  
2 tablespoons vodka

① Arrange all the listed ingredients in the given order inside an empty Whippi Mix Cup.

② For detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide provided. It will provide you with the necessary information for bowl assembly and guidance on how to use the unit effectively.

MILKSHAKE ③ Select MILKSHAKE.

④ Once the processing is complete, remove the milkshake from the cup and serve it immediately. Enjoy your refreshing treat!

**TIP** Elevate this boozy milkshake by adding broken chocolate sandwich cookies as mix-ins.

**TIP** For the thickest consistency, it is recommended to process the ice cream immediately after removing it from the freezer.

**NOTE** If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



## Thick Chocolate Milkshake

PREP: 2 MINUTES | PROGRAM TIME: 1 1/2 MINUTES | MAKES: 1-2 SERVINGS

### INGREDIENTS

- 1 1/2 cups chocolate ice cream
- 1/2 cup whole milk

**MAKE IT DAIRY-FREE:** Use vegan ice cream for ice cream and oat milk or vegan coffee creamer for whole milk.

- Place all ingredients in an empty Whippi Mix Cup in the order listed.
- The quick start guide contains information about how to assemble the bowl and interact with the unit. Please consult it for guidance.

**MILKSHAKE** ③ Select MILKSHAKE.

- Once processing is finished, take out the milkshake from the cup and serve right away.

**TIP** Transform any ice cream recipe from the inspiration guide into a milkshake by following these steps: First, process your frozen base on the ICE CREAM program. Once complete, create a hole in the cup and add milk and any desired mix-ins. Finally, process the mixture again using the MILKSHAKE program, and your milkshake is ready to enjoy!

**TIP** If you prefer a thinner consistency for your milkshake, you can add 1-2 tablespoons of milk and select the RE-SPIN program. Process until the desired texture is achieved.



## Mocha Banana Dairy-Free Milkshake

PREP: 5 MINUTES | MAKES: 1-2 SERVINGS

### INGREDIENTS

- 1 1/5 cups vegan chocolate ice cream
- 2/5 cup cashew milk
- 2/5 cup fresh ripe banana, cut in 1/2-inch pieces
- 1 tablespoon instant coffee powder

- Transfer the ice cream into an empty Whippi Mix Cup.
- Using a spoon, create a 1 1/2 -inch wide hole in the ice cream, ensuring it reaches the bottom of the cup. Add the remaining ingredients into the hole.
- Please consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

**MILKSHAKE** ④ Select MILKSHAKE.

- Once the processing is complete, take out the milkshake from the cup and serve it right away.

**TIP** For optimal thickness, it is recommended to process the ice cream immediately after removing it from the freezer.

**NOTE** To achieve a thinner consistency for your milkshake, you can add 1-2 tablespoons of cashew milk. Select the RE-SPIN option and continue processing until you reach the desired texture. Keep in mind that mix-ins may sink to the bottom of thinner milkshakes.



## Matcha Coconut Dairy-Free Milkshake

PREP: 2 MINUTES | MAKES: 1-2 SERVINGS

### INGREDIENTS

- 1 1/2 cups vegan vanilla coconut milk ice cream
- 1/2 cup coconut milk
- 2 teaspoons raw agave nectar
- 1 teaspoon matcha powder

- Arrange the ingredients in the specified order inside an empty Whippi Mix Cup.
- Please consult the quick start guide for detailed instructions on how to assemble the bowl and interact with the unit.

**MILKSHAKE** ③ Select MILKSHAKE.

- Once the processing is complete, carefully remove the milkshake from the cup and serve it immediately. Enjoy!

**TIP** For the best and thickest results, it is recommended to process your ice cream directly from the freezer. This helps to maintain its solid and creamy consistency throughout the blending process.

**NOTE** To achieve a thinner consistency for your milkshake, you can add 1-2 tablespoons of coconut milk. Select the RE-SPIN option and process until the desired texture is achieved. Keep in mind that if your milkshake is thin, mix-ins may sink to the bottom. Enjoy your delicious milkshake!

## Mix up the flavor

Great idea to shake things up! Before processing, use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the cup. Pour in your milk and mix-ins into the hole, then select the MILKSHAKE program to process. Enjoy your custom milkshake!



For mix-ins, we suggest using mini chocolate chips and candies or chopping nuts and other hard ingredients.



For softer mix-ins like cookies and cereal, it is recommended to use bigger pieces to prevent them from getting broken down too much during the MIX-IN program.



## Thick Coffee Milkshake

PREP: 2 MINUTES | MAKES: 1-2 SERVINGS

### INGREDIENTS

- 1 1/2 cups coffee ice cream
- 1/2 cups whole milk

- 1 Arrange all the ingredients as per the listed order into an empty Whippi Mix Cup.
- 2 To incorporate mix-ins, create a hole in the ice cream using a spoon. Ensure that the hole is 1 1/2 inches wide and reaches the bottom of the cup. Then, pour the milk and mix-ins into the hole.
- 3 Please consult the quick start guide for detailed instructions on how to assemble the bowl and interact with the unit. It will provide you with all the necessary information to get started.

### MILKSHAKE

- 4 Select MILKSHAKE.

- 5 After the processing is complete, carefully remove the milkshake from the cup and be ready to serve it immediately. Enjoy your delicious milkshake!

**TIP** To enhance the flavor and texture of this milkshake, we suggest adding cacao nibs as a delightful mix-in. The cacao nibs will add a rich and chocolaty element, making the milkshake even more delicious.

**NOTE** To adjust the thickness of your milkshake, you can add 1-2 tablespoons of milk to the mixture. After adding the milk, select the RE-SPIN program and process until you achieve the desired texture. Please note that if your milkshake becomes thinner, mix-ins may tend to sink to the bottom.

**TIP**

To achieve the thickest consistency, it is recommended to process your ice cream directly from the freezer, without allowing it to thaw. This will help maintain the desired thickness and texture of the ice cream.



## Chocolate Hazelnut Gelato

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

- 2 large egg yolks
- 1/2 cup hazelnut spread
- 2 teaspoons cocoa powder
- 1 tablespoon light corn syrup
- 1/4 cup granulated sugar
- 1/2 cup thickened cream
- 3/4 cup whole milk
- 1 teaspoon vanilla extract

**MAKE IT DAIRY-FREE:** Use vegan hazelnut spread as a substitute for regular hazelnut spread. In addition, use unsweetened coconut cream instead of thickened cream and unsweetened oat milk instead of whole milk. Start by whisking the coconut cream until it becomes smooth, and then add the remaining ingredients to the mixture.

- 1 In a small saucepan, combine the egg yolks, hazelnut spread, cocoa powder, corn syrup, and sugar. Whisk the ingredients together until they are fully combined and well incorporated. Make sure there are no lumps and the mixture is smooth.
- 2 Combine the thickened cream, milk, and vanilla extract in the saucepan and stir well.
- 3 Heat the saucepan on the stove over medium heat, stirring constantly with a whisk or rubber spatula, until the temperature reaches 165°F-175°F on an instant-read thermometer.
- 4 Remove the base from heat and carefully pour it through a fine-mesh strainer into an empty DESSERT Station Pint, filling it up to the MAX FILL line. Place the cup into an ice bath to cool down. Once cooled, cover the cup with the storage lid and freeze it for 24 hours.

### TOOLS NEEDED



- Small saucepan
- Whisk
- Rubber spatula
- Thermometer
- Fine-mesh strainer

**MAKE IT LITE:** Use 2 1/2 tablespoons of raw agave nectar and 1/2 teaspoon of stevia as a substitute for light corn syrup and granulated sugar. This combination provides sweetness while reducing the overall sugar content. Process the gelato using the LITE ICE CREAM program to achieve a lighter texture and consistency.

- 5 Take the cup out of the freezer and remove the lid. For detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide.

### GELATO

- 6 Select GELATO.

- 7 Once the processing is finished, you can either incorporate mix-ins into the gelato or remove the gelato from the cup and serve it right away.

**NOTE**

In case your freezer is set at an extremely cold temperature and the gelato appears crumbly, you can choose the RE-SPIN option to further process the mixture slightly. This step can be skipped if you're not adding any mix-ins.

## Vanilla Bean Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

4 large egg yolks  
1 tablespoon light corn syrup  
1/4 cup + 1 tablespoon granulated sugar  
1 cup thickened cream  
2/3 cup whole milk  
1 whole vanilla bean, split in half lengthwise, scraped

**MAKE IT DAIRY-FREE:** In a bowl, whisk the unsweetened coconut cream until it becomes smooth and creamy. Next, add the remaining ingredients to the bowl and continue whisking until everything is well combined.

- 1 In a small saucepan, combine the egg yolks, corn syrup, and sugar. Whisk the mixture until everything is fully combined and the sugar is dissolved.
- 2 Stir in the thickened cream, milk, and vanilla bean to the saucepan, ensuring that all the ingredients are well combined.
- 3 Place the saucepan on the stove over medium heat and begin stirring constantly with a whisk or rubber spatula. Continue cooking and monitoring the temperature with an instant-read thermometer. Cook until the temperature reaches a range of 165°F to 175°F (74°C to 79°C).
- 4 Once the base reaches the desired temperature, remove the saucepan from the heat. Carefully pour the mixture through a fine-mesh strainer into an empty DESSERT Station Pint. Set the cup in an ice bath to cool down the base more rapidly. Once the base is cooled, place the storage lid on the cup and transfer it to the freezer. Allow it to freeze for a minimum of 24 hours before serving.

**TIP** Maintaining the temperature range of 165°F–175°F is crucial for food safety and achieving the desired texture in your recipe. It ensures that the eggs are sufficiently cooked to be safe to consume while preventing them from curdling or scrambling. This temperature range also allows the sugar to fully dissolve and helps in thickening the mixture, resulting in a smoother and more desirable texture for your final product.

### TOOLS NEEDED



Small saucepan  
Whisk  
Rubber spatula  
Thermometer  
Fine-mesh strainer

**MAKE IT LITE:** Combine 2 tablespoons of raw agave nectar and 1/4 teaspoon of stevia as substitutes for light corn syrup and granulated sugar. Place all the ingredients into the dessert maker and select the LITE ICE CREAM program to begin the processing.

- 5 Retrieve the cup from the freezer and remove the lid from the cup. For detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide provided.

### GELATO

- 6 Select GELATO.

- 7 After the processing is complete, you have the option to add mix-ins to your gelato or simply remove it from the cup and serve immediately. The choice is yours!

### NOTE

If your gelato appears crumbly after being frozen in a very cold freezer, don't worry. This can happen due to the extremely low temperature. To fix it, you can select the RE-SPIN option to process the gelato a little more. This additional processing will help smoothen the texture and create a creamier consistency. However, it is important to note that this step is only recommended if you're not planning to add any mix-ins.

## Maple Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

4 large egg yolks  
1 tablespoon maple syrup  
1/4 cup + 1 tablespoon light brown sugar  
1 teaspoon maple extract (optional)  
1/3 cup thickened cream  
1 cup whole milk

**MAKE IT DAIRY-FREE:** Start by whisking the unsweetened coconut cream until it becomes smooth and creamy. Then, gradually add the remaining ingredients, such as sweeteners, flavorings, or any other desired additions, while continuing to whisk until everything is well combined. Make sure to whisk thoroughly to ensure a smooth and creamy consistency.

- 1 Combine egg yolks, maple syrup, sugar, and maple extract in a small saucepan. Whisk the ingredients together until they are fully combined and the sugar is dissolved. This mixture will form the base for your recipe and provide a delicious maple flavor to the ice cream.
- 2 Pour the thickened cream and milk into the saucepan with the egg yolk mixture. Stir well to combine all the ingredients. This will create a creamy and rich base for your ice cream, ensuring a smooth and velvety texture.
- 3 Place the saucepan on the stove over medium heat. Use a rubber spatula to stir the mixture constantly as it heats up. Cook the mixture until it reaches a temperature between 165°F and 175°F on an instant-read thermometer. This temperature range ensures that the eggs are cooked through and the mixture is safe to consume. Continue to stir the mixture to prevent it from scorching or curdling.
- 4 After removing the base from heat, carefully pour it through a fine-mesh strainer into an empty DESSERT Station Pint. This will help remove any lumps or impurities from the mixture. Next, place the cup into an ice bath to cool it down quickly and prevent further cooking. Once the base has cooled, place the storage lid on the cup and transfer it to the freezer. Allow the gelato to freeze for at least 24 hours before serving to ensure it reaches the desired consistency.

### TOOLS NEEDED



Small saucepan  
Whisk  
Rubber spatula  
Thermometer  
Fine-mesh strainer

**MAKE IT LITE:** Incorporate 1/4 cup plus 1 tablespoon of organic brown coconut sugar into the mixture as a substitute for light brown sugar. Once all the ingredients are combined, process the mixture using the LITE ICE CREAM program. The program will help achieve a lighter and smoother texture for the ice cream.

- 5 Take out the cup from the freezer and carefully remove the lid from the cup. If you need assistance with the bowl assembly or understanding how to interact with the unit, please refer to the quick start guide provided. It will provide you with detailed instructions on how to assemble the bowl and use the unit effectively.

### GELATO

- 6 Select GELATO.

- 7 Once the processing is complete, you have the option to either add mix-ins to your gelato or simply remove it from the cup and serve immediately. The choice is yours based on your preference. Enjoy your delicious gelato!

### NOTE

If you find that your gelato has a crumbly texture due to a very cold freezer temperature, you can select the "RE-SPIN" option to process the mixture for a little longer. This will help smoothen the texture of the gelato. However, if you're not planning to add any mix-ins, you can also serve the gelato as it is. Adjust the processing time as needed to achieve your desired consistency. Enjoy your creamy gelato!

## Triple Chocolate Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

4 large egg yolks  
1/3 cup dark brown sugar  
2 tablespoons dark cocoa powder  
1 tablespoon chocolate fudge topping  
3/4 cup thickened cream  
3/4 cup whole milk  
2 tablespoons chocolate chunks, chopped

**MAKE IT DAIRY-FREE:** For a vegan alternative, use unsweetened coconut cream instead of thickened cream and unsweetened oat milk instead of whole milk. Whisk the coconut cream until smooth and then add the vegan chocolate fudge topping and chocolate chunks along with the other ingredients.

- In a small saucepan, combine the egg yolks, sugar, cocoa powder, and fudge topping. Whisk the ingredients together until they are fully combined and the sugar is dissolved.
- Pour the thickened cream and milk into the saucepan with the other ingredients. Stir well to combine everything together.
- Place the saucepan with the mixture on the stove over medium heat. Stir constantly using a whisk or rubber spatula to prevent sticking or burning. Cook the mixture until it reaches a temperature of 165°F–175°F (74°C–79°C) on an instant-read thermometer.
- After removing the base from heat, add the chocolate chunks and stir until they are fully melted and incorporated into the mixture. Pour the base through a fine-mesh strainer into an empty Whippi Mix Cup to remove any lumps or solids. Place the cup into an ice bath to cool the mixture rapidly. Once the base has cooled, place the storage lid on the cup and transfer it to the freezer. Allow it to freeze for a minimum of 24 hours before serving.

### TOOLS NEEDED



Small saucepan  
Whisk or rubber spatula  
Thermometer  
Fine-mesh strainer

**MAKE IT LITE:** Process the mixture on the LITE ICE CREAM program and use 1/3 cup of organic brown coconut sugar as a substitute for dark brown sugar.

- Retrieve the cup from the freezer and carefully remove the lid from the cup. For detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide provided.

### GELATO

- Select GELATO.

- Once the processing is complete, you have the option to either incorporate mix-ins into the gelato or remove the gelato from the cup and serve it immediately. The choice is yours depending on your desired preferences.

### NOTE

If you find that the gelato has a crumbly texture due to your freezer being set at a very cold temperature, you can select the RE-SPIN option to process the mixture a little longer. This will help to smoothen the texture of the gelato.



## PB&J Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |  
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS

4 large egg yolks  
3 tablespoons granulated sugar  
1/3 cup thickened cream  
1 cup whole milk  
1/4 cup smooth peanut butter  
3 tablespoons grape jelly  
1/4 cup honey roasted peanuts, chopped, for mix-in

**MAKE IT DAIRY-FREE:** Substitute unsweetened coconut cream for thickened cream and unsweetened oat milk for whole milk. Whisk the coconut cream until smooth and then add the remaining ingredients to the mixture.

- In a small saucepan, combine the egg yolks and sugar. Whisk the mixture until the sugar is fully dissolved and the ingredients are well combined.
- Pour the thickened cream, milk, peanut butter, and grape jelly into the saucepan with the egg yolks and sugar. Stir the mixture well until all the ingredients are thoroughly combined.
- Place the saucepan on the stove over medium heat. Continuously stir the mixture using a whisk or rubber spatula to prevent it from sticking or burning. Cook the mixture until it reaches a temperature between 165°F and 175°F on an instant-read thermometer. This ensures that the mixture is heated to the desired consistency.
- Once the base has been heated to the desired temperature, remove it from the heat source. Pour the mixture through a fine-mesh strainer to remove any lumps or impurities, into an empty Whippi Mix Cup. Then, place the cup in an ice bath to cool the mixture rapidly. Once the base has cooled down, place the storage lid on the cup and transfer it to the freezer. Allow it to freeze for approximately 24 hours until it reaches a firm consistency.
- Take the cup container out of the freezer and carefully remove the lid from the cup. For detailed instructions on how to assemble the bowl and interact with the unit, please refer to the quick start guide that came with your Whippi. The guide will provide you with step-by-step instructions on how to properly assemble the bowl and use the unit for optimal results.

### TOOLS NEEDED



Small saucepan  
Whisk  
Rubber spatula  
Thermometer  
Fine-mesh strainer

**MAKE IT LITE:** Incorporate 1/4 cup plus 1 tablespoon of organic brown coconut sugar into the mixture as a substitute for light brown sugar. Once all the ingredients are combined, process the mixture using the LITE ICE CREAM program. The program will help achieve a lighter and smoother texture for the ice cream.

### GELATO

- Select GELATO.

- Using a spoon, carefully create a hole in the gelato inside the cup. Make the hole about 1 1/2 inches wide and ensure it reaches the bottom of the cup. Add the chopped honey roasted peanuts into the hole. Once the mix-ins are added, place the lid back on the cup and process the gelato again using the MIX-IN program as specified in the quick start guide.
- When the processing is complete, it's time to enjoy your gelato! Remove the gelato from the cup and serve it immediately. The gelato should be soft and creamy, ready to be enjoyed as a delicious frozen treat.

### NOTE

If you find that the gelato looks crumbly after being frozen in a very cold freezer, you can use the RE-SPIN function to process the mixture a little more. This will help to further churn and blend the gelato, resulting in a smoother texture. However, if you have already added mix-ins, it's best not to use the RE-SPIN function to avoid disrupting the distribution of the mix-ins.





## Frozen Margarita

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

### INGREDIENTS

#### For freezing:

1 cup + 2 tablespoons water  
1 cup + 2 tablespoons margarita mix

#### For processing:

Pour-in: equal parts water and gold tequila

### TOOLS NEEDED



- 1 Pour the desired amount of water and margarita mix into an empty Whippi Mix Cup, ensuring it reaches up to the DRINKABLE FREEZE FILL line.
- 2 Stir the mixture until well combined. Then, place the storage lid on the Deluxe Cup and freeze it for 24 hours.
- 3 Remove the Whippi Mix Cup from the freezer and take off the lid from the DESSERT STATION Pint.

**TIP** Transform your drink into a refreshing mocktail by replacing the pour-in ingredient with water or juice of your choice.

**TIP** In the event that an icy layer forms along the edges of your frozen drink, simply break up the icy sections and select the RE-SPIN option.

- 4 Add the pour-in ingredients to the designated DRINKABLE POUR-IN line. For detailed instructions on bowl assembly and unit interaction, please refer to the quick start guide.

### FROZEN DRINK

- 5 Select FULL, then use the dial to select FROZEN DRINK.
- 6 Once the processing is complete, carefully transfer the margarita from the Whippi Mix Cup to a glass. Serve the margarita immediately and enjoy!

### NOTE

If you prefer a thinner consistency for your frozen drink after processing, you can add 2–4 additional tablespoons of your preferred pour-in ingredient. Once added, select the RE-SPIN option to further process the mixture until it reaches your desired texture.



## Frozen Hard Lemonade Iced Tea

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

### INGREDIENTS

#### For freezing:

1/2 cup simple syrup  
1 3/4 cups pre-made unsweetened lemonade iced tea

#### For processing:

Pour-in: equal parts unsweetened lemonade iced tea and vodka

### TOOLS NEEDED



- 1 Pour the desired amount of simple syrup and pre-made unsweetened lemonade iced tea into an empty DESSERT STATION Pint, filling it up to the DRINKABLE FREEZE FILL line.
- 2 Stir the mixture in the Whippi Mix Cup to ensure it is well combined. Then, place the storage lid on the Cup and place it in the freezer. Allow it to freeze for 24 hours before serving.
- 3 Take the Whippi Mix Cup out of the freezer and carefully remove the lid from the Cup.

**TIP** Transform your drink into a refreshing mocktail by replacing the pour-in ingredient with water or juice of your choice.

**TIP** In the event that an icy layer forms along the edges of your frozen drink, simply break up the icy sections and select the RE-SPIN option.

- 4 Pour the desired pour-in ingredients into the Whippi Pint, filling it up to the DRINKABLE POUR-IN line. For more detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide.

### FROZEN DRINK

- 5 Select FULL, then use the dial to select FROZEN DRINK.
- 6 Once the processing is complete, carefully transfer the Frozen Hard Lemonade Iced Tea from the Whippi Mix Cup to a glass. Serve it immediately and enjoy your refreshing drink.

### NOTE

If you prefer a thinner consistency for your frozen drink after processing, you can easily achieve it. Simply add 2–4 additional tablespoons of your desired pour-in ingredient, and then select the RE-SPIN option. This will help create a more sippable texture according to your preference.



## Frozen Dark & Stormy

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

### INGREDIENTS

**For freezing:**

- 1 1/2 cups water
- 1/4 cup lime juice
- 3 tablespoons ginger juice
- 1/4 cup + 2 tablespoons raw agave nectar

**For processing:**

Pour-in: equal parts dark rum and ginger beer

### TOOLS NEEDED



- 1 Pour water, lime juice, ginger juice, and agave into an empty DESSERT STATION Pint, ensuring that you fill it up to the DRINKABLE FREEZE FILL line.
- 2 After stirring the mixture until all the ingredients are well combined, place the storage lid on the Whippi Mix Cup. Carefully transfer the cup to the freezer and allow it to freeze for a minimum of 24 hours.
- 3 Take out the Whippi Mix Cup from the freezer and carefully remove the lid from the cup.

**TIP** Transform your drink into a refreshing mocktail by replacing the pour-in ingredient with water or juice of your choice.

**TIP** In the event that an icy layer forms along the edges of your frozen drink, simply break up the icy sections and select the RE-SPIN option.

- 4 Pour the desired pour-in ingredients into the Whippi Pint, making sure to fill it up to the DRINKABLE POUR-IN line. If you need guidance on how to assemble the bowl and interact with the unit, please consult the quick start guide.

### FROZEN DRINK

- 5 Select FULL, then use the dial to select FROZEN DRINK.
- 6 Once the processing is complete, carefully transfer the Dark & Stormy mixture from the Whippi Mix Cup to a glass. Serve the drink immediately to enjoy its refreshing flavors.

**NOTE** If you find that the gelato has a crumbly texture due to your freezer being set at a very cold temperature, you can select the RE-SPIN option to process the mixture a little longer. This will help to smoothen the texture of the gelato.



## Piña Colada

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

### INGREDIENTS

**For freezing:**

- 1 cup + 2 tablespoons water
- 1 cup + 2 tablespoons bottled piña colada mix

**For processing:**

Pour-in: equal parts light rum and pineapple juice

### TOOLS NEEDED



- 1 Pour water and piña colada mix into an empty DESSERT STATION Pint, filling it up to the DRINKABLE FREEZE FILL line.
- 2 Stir the mixture until well combined. Then, place the storage lid on the Deluxe Cup and freeze it for 24 hours.
- 3 Remove the Deluxe Pint from the freezer and take off the lid from the Whippi Mix Cup.

**TIP** Transform your drink into a refreshing mocktail by replacing the pour-in ingredient with water or juice of your choice.

**TIP** In the event that an icy layer forms along the edges of your frozen drink, simply break up the icy sections and select the RE-SPIN option.

- 4 Add your pour-in ingredients to the designated DRINKABLE POUR-IN line in the Whippi Mix Cup. For detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide.

### FROZEN DRINK

- 5 Select FULL, then use the dial to select FROZEN DRINK.
- 6 Once the processing is complete, carefully transfer the piña colada from the Whippi Mix Cup to a glass. Make sure to serve it immediately for the best experience. Enjoy your refreshing drink!

**NOTE** If you find that the gelato has a crumbly texture due to your freezer being set at a very cold temperature, you can select the RE-SPIN option to process the mixture a little longer. This will help to smoothen the texture of the gelato.



## Coffeecinno

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

### INGREDIENTS

#### For freezing:

- 1/3 cup granulated sugar
- 1 cup hot black coffee, brewed
- 3/4 cup half and half

#### For processing:

Pour-in: coffee

### TOOLS NEEDED



Spoon

**MAKE IT DAIRY-FREE:** Use any dairy-free alternative creamer for half and half.

**MAKE IT LITE:** Use 1/2 cup + 2 tablespoons allulose for 1/3 cup granulated sugar.

- 1 Pour the desired amount of sugar into an empty DESSERT STATION Cup.

- 6 Add the desired pour-in ingredient to the DRINKABLE POUR-IN line.

**TIP** To achieve the best results, it is recommended to add the sugar to the DESSERT STATION Pint first.

- 2 Pour the coffee into the DESSERT STATION Pint.
- 3 Stir the mixture until the sugar is completely dissolved.
- 4 Add half and half to the DRINKABLE FREEZE FILL line in the Whippi Mix Cup. Place the storage lid on the cup and freeze it for 24 hours.
- 5 Remove the Whippi Mix Cup from the freezer and take off the lid from the pint.

- 7 Please consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

### COFFECCINO

- 8 Select FULL, then use the dial to select COFFECCINO.

- 9 When the processing is complete, pour the Creamiccino into a glass and serve it immediately.

**NOTE** Do not utilize the RE-SPIN program with the remaining drinkable mixture. Please refer to page 11 for instructions regarding drinkable leftovers.

**NOTE** If you prefer a thinner consistency for your frozen drink, you can add 2-4 additional tablespoons of your preferred pour-in. After adding the extra pour-in, select the RE-SPIN option to further process the mixture.

## Frozen Hot Chocolate

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

### INGREDIENTS

#### For freezing:

- 2/5 cup hot chocolate powdered mix
- 1 1/2 cups whole milk

#### For processing:

Pour-in: whole milk

### TOOLS NEEDED



Spoon

**MAKE IT DAIRY-FREE:** You can use any dairy-free alternative milk of your choice as a substitute for whole milk. Additionally, for the powdered mix, you can use any plant-based hot chocolate powdered mix instead of the traditional powdered mix.

**TIP** For an extra chocolatey flavor, you can substitute whole milk with chocolate milk. This will enhance the chocolate taste in your recipe.

- 1 Pour the hot chocolate mix into an empty Whippi Cup. Make sure to follow the instructions on the packaging for the appropriate amount of mix to use.

- 6 Pour the desired pour-in ingredient into the Whippi Pint, filling it up to the DRINKABLE POUR-IN line.

- 2 Pour the milk into the DESSERT STATION Pint, filling it up to the DRINKABLE FREEZE FILL line. Make sure not to exceed the recommended fill line.

- 7 Please consult the quick start guide for detailed instructions on how to assemble the bowl and interact with the unit. It will provide you with the necessary information to proceed.

- 3 Heat the Whippi Mix Cup in the microwave for about 1 minute.

### COFFECCINO

- 8 Select FULL, then use the dial to select COFFECCINO.

**NOTE** The Whippi Mix Cup is safe to use in the microwave.

- 9 Once the processing is complete, pour the Frozen Hot Chocolate into a glass and serve it immediately. Enjoy your delicious treat!

- 4 Stir the mixture thoroughly until the powder is completely dissolved. Then, place the storage lid on the Whippi Cup and freeze it for 24 hours.

**NOTE** If you prefer a thinner consistency for your Frozen Hot Chocolate, you can add 2-4 additional tablespoons of your desired pour-in, and then select the RE-SPIN option. This will help achieve a more sippable texture according to your preference. Enjoy!

- 5 Take out the Whippi Mix Cup from the freezer and remove the lid from the cup.





## Frozen Irish Coffee

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

### INGREDIENTS

#### For freezing:

- 1/3 cup granulated sugar
- 1 cup hot black coffee, brewed
- 3/4 cup half and half

#### For processing:

Pour-in: equal parts Irish whiskey and coffee

### TOOLS NEEDED



Spoon

**MAKE IT DAIRY-FREE:** Use any dairy-free alternative creamer for half and half.

**MAKE IT LITE:** Use 1/2 cup + 2 tablespoons allulose for 1/3 cup granulated sugar.

- 1 Pour the desired amount of sugar into an empty DESSERT STATION Cup.

- 6 Add the desired pour-in ingredient to the DRINKABLE POUR-IN line.

- 7 Please consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

### COFFECCINO

- 8 Select FULL, then use the dial to select COFFECCINO.

- 9 Once the processing is complete, carefully transfer the frozen Irish coffee from the pint to a glass, making sure to pour it gently to maintain its creamy texture. Serve the frozen Irish coffee immediately to enjoy its rich and delightful flavors.

### NOTE

If you prefer a thinner consistency for your frozen drink, you can add 2-4 additional tablespoons of your preferred pour-in. After adding the extra pour-in, select the RE-SPIN option to further process the mixture.

**TIP** To achieve the best results, it is recommended to add the sugar to the DESSERT STATION Pint first.

- 2 Pour the coffee into the DESSERT STATION Pint.
- 3 Stir the mixture until the sugar is completely dissolved.
- 4 Add half and half to the DRINKABLE FREEZE FILL line in the Whippi Mix Cup. Place the storage lid on the cup and freeze it for 24 hours.
- 5 Remove the Whippi Mix Cup from the freezer and take off the lid from the pint.



## Frozen Chai Latte

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

### INGREDIENTS

#### For freezing:

- 1 cup + 2 tablespoons Chai tea concentrate
- 1 cup + 2 tablespoons whole milk

#### For processing:

Pour-in: chai tea concentrate

**MAKE IT DAIRY-FREE:** Use any dairy-free alternative creamer for half and half.

### TOOLS NEEDED



Spoon

- 1 Pour the chai tea concentrate directly into the empty DESSERT STATION Cup. Fill it up with the desired amount of chai tea concentrate.

- 6 Please consult the quick start guide for instructions on how to assemble the bowl and for information on how to interact with the unit.

- 2 Pour the milk into the DESSERT STATION Pint, filling it up to the DRINKABLE FREEZE FILL line. Make sure not to exceed the designated line.

### COFFECCINO

- 7 Select FULL, then use the dial to select COFFECCINO.

- 3 Stir the mixture thoroughly until the sugar is completely dissolved. Once done, place the storage lid securely on the Whippi Mix Cup and place it in the freezer. Allow it to freeze undisturbed for 24 hours.

- 8 Once the processing is finished, take out the ice cream from the cup and serve right away.

- 4 Take the Whippi Mix Cup out of the freezer and remove the lid from the Whippi Mix Cup.

- 5 Add the desired pour-in ingredient to the DRINKABLE POUR-IN line of the Whippi Mix Cup.

### NOTE

If you prefer a thinner consistency for your frozen drink, you can achieve this by adding 2-4 additional tablespoons of your preferred pour-in ingredient. After adding the extra pour-in, select the RE-SPIN option to further process the mixture and create a more sippable texture.



## Lemonade Italian Ice

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

### INGREDIENTS

$\frac{1}{3}$  cup lemonade powdered drink mix  
1  $\frac{1}{2}$  cups hot water

### TOOLS NEEDED



- 1 Pour the drink powder into the empty Whippi Mix Cup.
- 2 Pour hot water into the DESSERT STATION Pint, filling it up to the SCOOPABLE MAX FILL line.
- 3 Stir the mixture in the Whippi Mix Cup until the drink powder is fully dissolved.
- 4 Once the mixture is well combined, place the storage lid on the Whippi Mix Cup and place it in the freezer. Allow it to freeze for a duration of 24 hours.
- 5 Remove the Whippi Mix Cup from the freezer and take off the lid from the Pint. For instructions on how to assemble the bowl and interact with the unit, please refer to the quick start guide.

### ITALIAN ICE

- 6 Choose the desired position (TOP, FULL, or BOTTOM) and use the dial to select the ITALIAN ICE setting.

- 7 Once the processing is complete, pour the LEMONADE Italian Ice into a glass and serve it immediately. Enjoy your delicious treat!

### NOTE

If your freezer is set to a very cold temperature and the Italian ice appears powdery, you can address this by selecting the same processing mode and then using the RE-SPIN option to process the mixture for a little longer. This will help achieve a smoother texture.



## Spiced Apple Cider Italian Ice

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

### INGREDIENTS

2 cups hot apple cider  
 $\frac{2}{3}$  tablespoon pumpkin spice

### TOOLS NEEDED



- 1 Pour the hot apple cider and pumpkin spice into an empty DESSERT STATION Pint, filling it up to the SCOOPABLE MAX FILL line.
- 2 Stir the mixture until it is evenly combined. Then, place the storage lid on the Whippi Mix Cup and freeze it for 24 hours.
- 3 Remove the Whippi Mix Cup from the freezer and carefully remove the lid from the cup. For instructions on how to assemble the bowl and interact with the unit, please refer to the quick start guide provided.

### ITALIAN ICE

- 4 Choose the desired position (TOP, FULL, or BOTTOM) and use the dial to select the ITALIAN ICE setting.

- 5 When the processing is complete, transfer the Italian ice from the Whippi Mix Cup to a bowl and serve it immediately.

### NOTE

In case the Italian Ice appears powdery due to a very cold freezer temperature, you can resolve this by selecting the same processing mode and choosing the option to RE-SPIN. This will allow the mixture to be processed a little more and achieve the desired consistency.



## Blue Raspberry Italian Ice

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

### INGREDIENTS

- 1/3 cup granulated sugar
- 2 teaspoons raspberry extract
- 1 3/4 cups hot water
- 3 drops blue food coloring

### TOOLS NEEDED



Spoon

- Place the desired amount of sugar and raspberry extract into an empty Whippi Mix Cup.
- Pour the hot water into the DESSERT STATION Pint, filling it up to the SCOOPABLE MAX FILL line. Then, add the desired amount of food coloring to the mixture.
- Stir the mixture thoroughly until the sugar is completely dissolved. Once done, place the storage lid securely on the Whippi Mix Cup and place it in the freezer. Allow it to freeze undisturbed for 24 hours.
- Take the Whippi Mixing Cup out of the freezer and remove the lid from the Cup. For detailed instructions on how to assemble the bowl and interact with the unit, please refer to the quick start guide provided.

### ITALIAN ICE

- Choose the desired position (TOP, FULL, or BOTTOM) and use the dial to select the ITALIAN ICE setting.

- Once the processing is complete, transfer the Italian ice from the Whippi Mixing Cup to a bowl. Serve the Italian ice immediately and enjoy its refreshing flavors.

### NOTE

If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



## Watermelon Italian Ice

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

### INGREDIENTS

- 1/2 cup watermelon syrup
- 1 1/2 cups hot water

### TOOLS NEEDED



Spoon

- Pour the syrup into the Whippi Mix Cup.
- Pour the hot water into the DESSERT STATION Pint, filling it up to the SCOOPABLE MAX FILL line.
- Stir the mixture in the Whippi Mix Cup until the syrup is fully dissolved. Then, place the storage lid on the Cup and freeze it for 24 hours.
- Take out the Whippi Mix Cup from the freezer and remove the lid from the Cup. If needed, consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

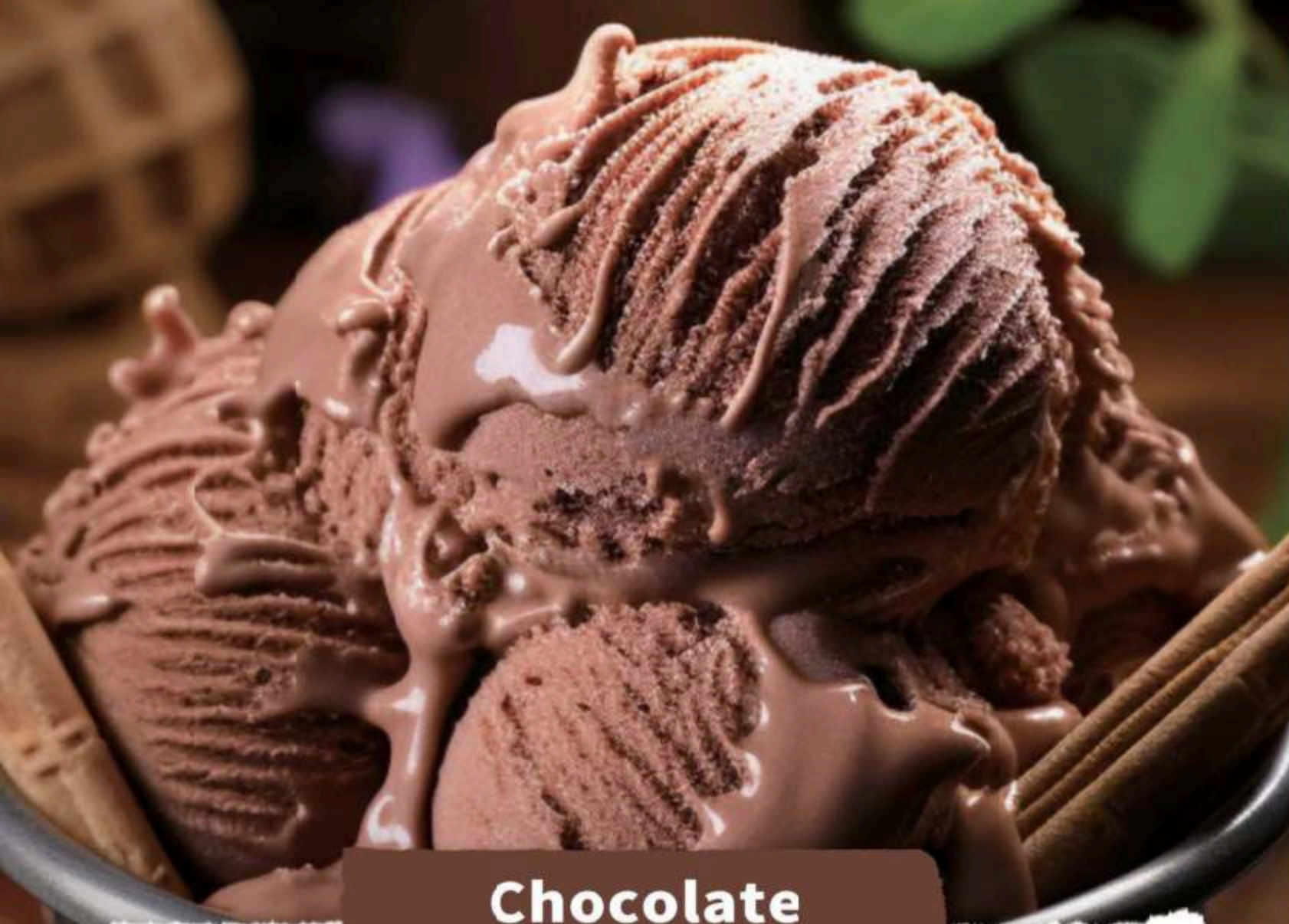
### ITALIAN ICE

- Choose the desired position (TOP, FULL, or BOTTOM) and use the dial to select the ITALIAN ICE setting.

- Once the processing is complete, pour the Italian Ice into a glass and serve it immediately. Enjoy your delicious treat!

### NOTE

In case the Italian Ice appears powdery due to a very cold freezer temperature, you can resolve this by selecting the same processing mode and choosing the option to RE-SPIN. This will allow the mixture to be processed a little more and achieve the desired consistency.



## Chocolate Ice Cream

FREEZE TIME: 24HOURS

### INGREDIENTS

18g cream cheese,softened	20g cocoa powder
53g caster sugar	1 teaspoon vanilla extract
150ml double cream	230ml whole milk

### PREPARATION

- 1.Microwave the cream cheese for 10s.
- 2.Add cocoa powder,sugar and vanilla extract.
- 3.Slowly mix in the double cream and milk until fully combined and sugar is dissolved.
- 4.Place storage lid on tub and freeze at  $-20^{\circ}\text{C}(-4^{\circ}\text{F})$  for 24 hours.
- 5.Then use "Ice cream" program to process.

Select RE-SPIN program if crumbly for a creamier result.



## Raspberry Crush Ice Cream

FREEZE TIME: 24HOURS

### INGREDIENTS

140g frozen raspberries,divided	120g condensed milk,divided
210ml double cream	1 teaspoon vanilla extract
2 ready-made meringue nests,broken into pieces,for mix-in	

### PREPARATION

- 1.In a small bowl, add 120g raspberries and microwave for 1 minute to thaw. Stir in 3 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.Place storage lid on tub and freeze at  $-20^{\circ}\text{C}(-4^{\circ}\text{F})$  for 24 hours.
- 4.Then use "Ice cream" program to process.

MIX-IN: with a spoon,create a 4cm wide hole that reaches the bottom of the processed portion of the tub. Add meringue nest and 20g of frozen raspberries to the hole in the tub and select MIX-IN program to mix."It's fine if level is above MAX FILL Line.



## Strawberry Ice Cream

FREEZE TIME: 24HOURS

### INGREDIENTS

180g fresh strawberries, trimmed, cut in quarters	
80g granulated sugar	1 teaspoon golden syrup
1 teaspoon lemon juice	210ml double cream

### PREPARATION

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. Place storage lid on tub and freeze at  $-20^{\circ}\text{C}$  ( $-4^{\circ}\text{F}$ ) for 24 hours.
4. Then use "Ice cream" program to process.

Select RE-SPIN program if crumbly for a creamier result.



## Matcha Ice Cream

FREEZE TIME: 24HOURS

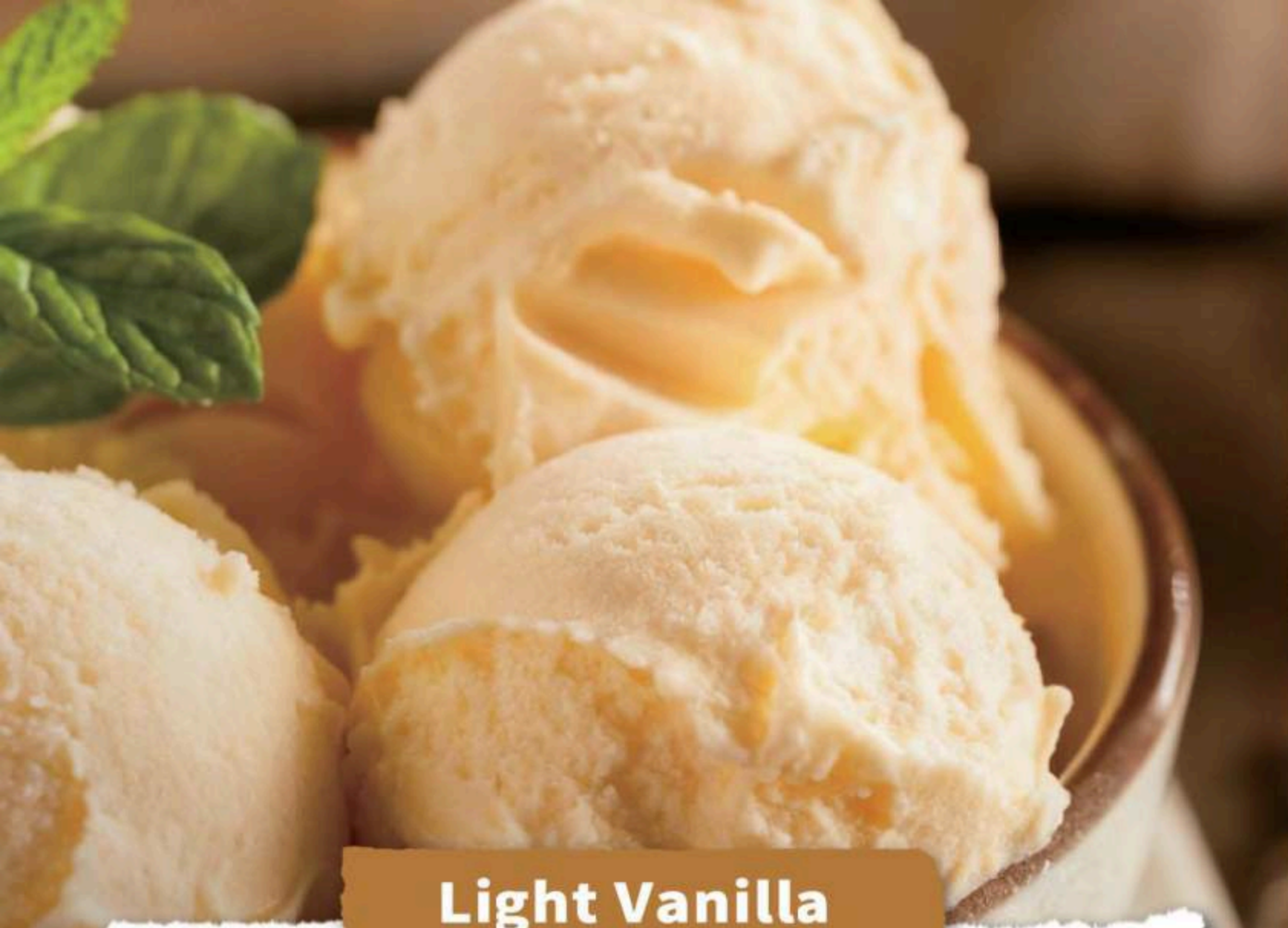
### INGREDIENTS

220 ml cream	130 ml milk	65 g sugar
45 g egg yolk	22 g white chocolate	6 g Matcha
4 g vanilla bean		

### PREPARATION

1. Boil the cream and milk, mix and stir in the egg yolk and sugar, heat to  $82^{\circ}\text{C}$  ( $179.6^{\circ}\text{F}$ ). Add the matcha powder, white chocolate and 2 vanilla pods and stir until the chocolate has melted. Pour into tube.
2. Freeze at  $-20^{\circ}\text{C}$  ( $-4^{\circ}\text{F}$ ) for 24 hours.
3. Then use "Ice cream" program to process.

Select RE-SPIN program if crumbly for a creamier result.



## Light Vanilla Ice Cream

FREEZE TIME: 24HOURS

### INGREDIENTS

290ml single cream	180ml semi-skimmed milk
1 teaspoon vanilla extract	2 tablespoons stevia granules
2 tablespoons agave syrup	

### PREPARATION

1. Place all ingredients into a large bowl.
2. Whisk ingredients until completely mixed.
3. Freeze at -20°C(-4°F) for 24 hours.
4. Select "LIGHT ICE CREAM" .

Select RE-SPIN program if crumbly for a creamier result.



## Light Blue Raspberry Ice Cream

FREEZE TIME: 24HOURS

### INGREDIENTS

2 tablespoons monk fruit sweetener with erythritol	180ml heavy cream
2 tablespoons raw agave nectar	½ teaspoon vanilla extract
235ml whole milk	¼ teaspoon lemon extract
½ teaspoon raspberry extract	
5-6 drops blue food coloring	

### PREPARATION

1. In a large bowl, whisk all ingredients together until combined and monk fruit sweetener is dissolved.
2. Pour base into an empty Pint. Freeze at -20°C(-4°F) for 24 hours.
3. Select "LIGHT ICE CREAM"
4. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

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



## Coffee Gelato

FREEZE TIME: 24HOURS

### INGREDIENTS

4 medium egg yolks	85g caster sugar	Large pinch of salt
210ml whipping cream		175ml whole milk
3 teaspoons(3 sachets,about 6g)instant espresso		

### PREPARATION

- 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 over medium heat,stirring constantly with a whisk,wooden spoon or silicone spatula.Cook until temperature reaches 74-79°C(165.2-174.2°F) on an instant-read thermometer.
- 4.Remove base from heat and pour through a fine-mesh sieve into an empty tub.Place pint into an ice bath.
- 5.Once cooled,freeze at -20°C(-4°F) for 24 hours.
- 6.Then select "Gelato" program to process.

Select RE-SPIN program if crumbly for a creamier result.



## Honey Gelato

FREEZE TIME: 24HOURS

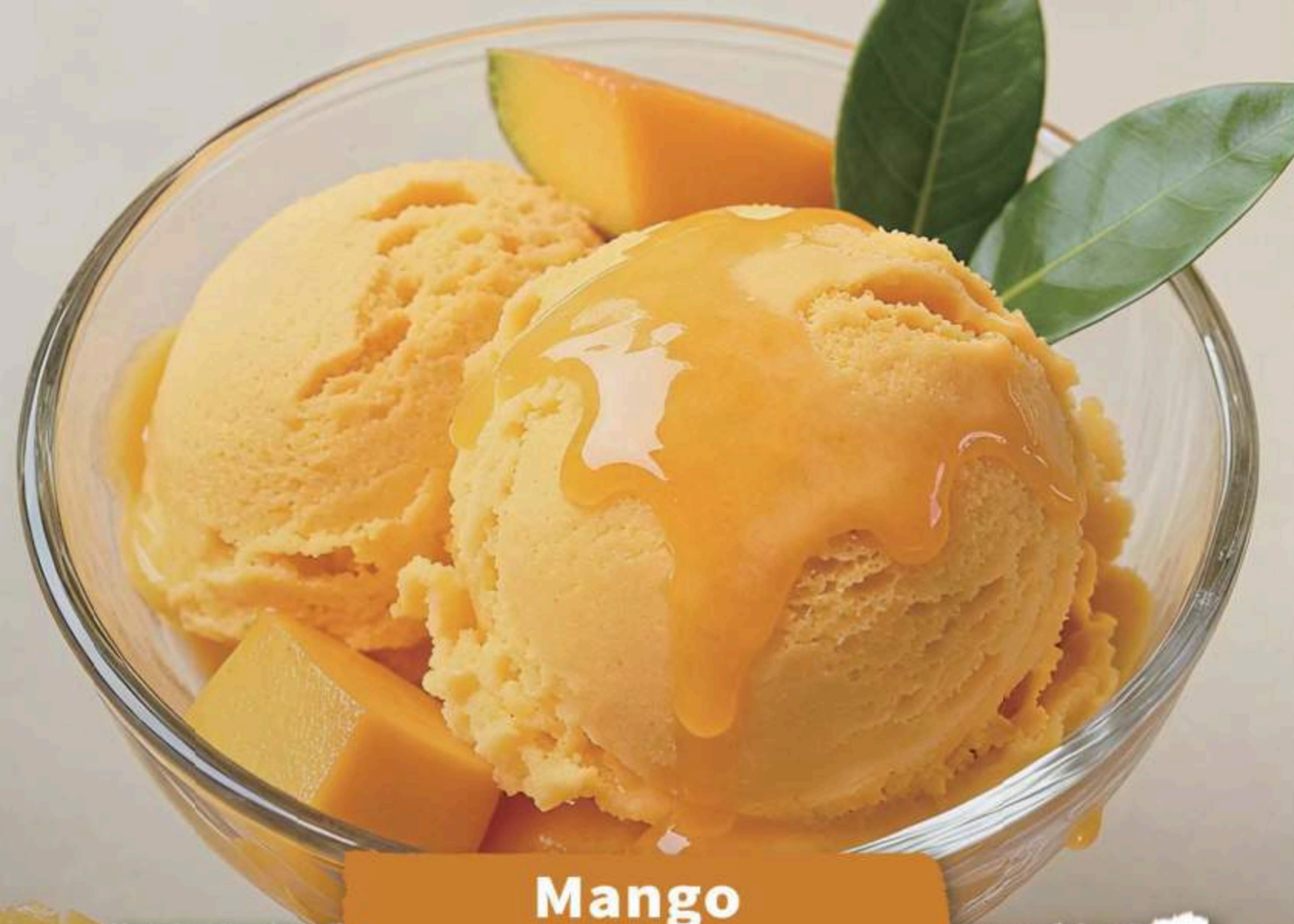
### INGREDIENTS

4 medium egg yolks	215ml whipping cream
215ml whole milk	large pinch of salt
70g strong flavoured honey(such as forest honey)	

### PREPARATION

- 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 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 75-80°C(167-176°F) on an instant-read thermometer.
- 5.Remove base from heat and pour through a fine-mesh sieve into an empty tub.Place pint into an ice bath.
- 6.Once cooled,freeze at -20°C(-4°F) for 24 hours.
- 7.Then select "Gelato" program to process.

Select RE-SPIN program if crumbly for a creamier result.



## Mango Sorbet

FREEZE TIME: 24HOURS

### INGREDIENTS

330g mango

70g sugar

70g water

10g lemon juice

### PREPARATION

1. Dice the mango. Mix water and sugar with lemon juice until sugar is dissolved. Mix all ingredients together and pour into a pint.
2. Place lid on tub and freeze at  $-20^{\circ}\text{C}$  ( $-4^{\circ}\text{F}$ ) for 24 hours.
3. Then select "Sorbet" program to process.

Select RE-SPIN program if crumbly for a creamier result.



## No-Prep Pineapple Sorbet

FREEZE TIME: 24HOURS

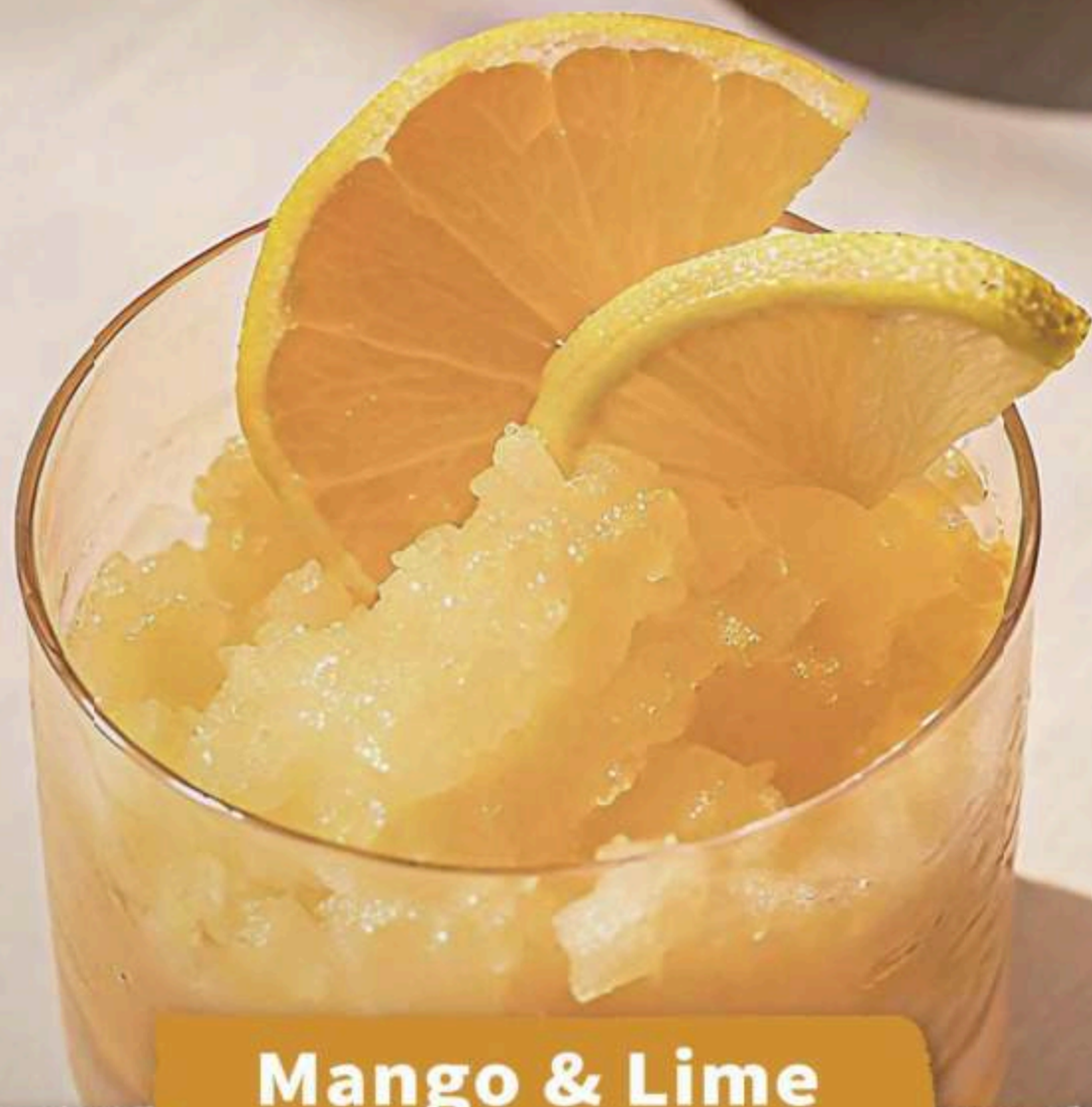
### INGREDIENTS

470g tinned pineapple, chunks or rings.

### PREPARATION

1. Fill an empty tub to the MAX FILL line with chunks of fruit.
2. Cover pineapple with liquid from the can.
3. Place lid on tub and freeze at  $-20^{\circ}\text{C}$  ( $-4^{\circ}\text{F}$ ) for 24 hours..
4. Then select "Sorbet" program to process.

Select RE-SPIN program if crumbly for a creamier result.



## Mango & Lime Slushi

FREEZE TIME: 24HOURS

### INGREDIENTS

#### For freezing:

40g granulated sugar                      165g fresh mango pieces  
140ml hot water 60-70°C(140-158°F)

#### For processing:

Pour-in: water, alcohol, or juice to the MAX FILL line.

### PREPARATION

1. Place the sugar and mango pieces into an empty pint. Combine mixture with a fork.
2. Add hot water and lime juice to the pint and stir until sugar has dissolved.
3. Once cooled, freeze at -20°C(-4°F) for 24 hours.
4. Take out pint from freezer before processing.
5. Add pour-in to the MAX FILL line.
6. Select "SLUSHI" to process. Add 4 additional tablespoons of your desired pour-in, then select RE-SPIN.



## Sugar Free Diet Cherry Cola Slushi

FREEZE TIME: 24HOURS

### INGREDIENTS

#### For freezing:

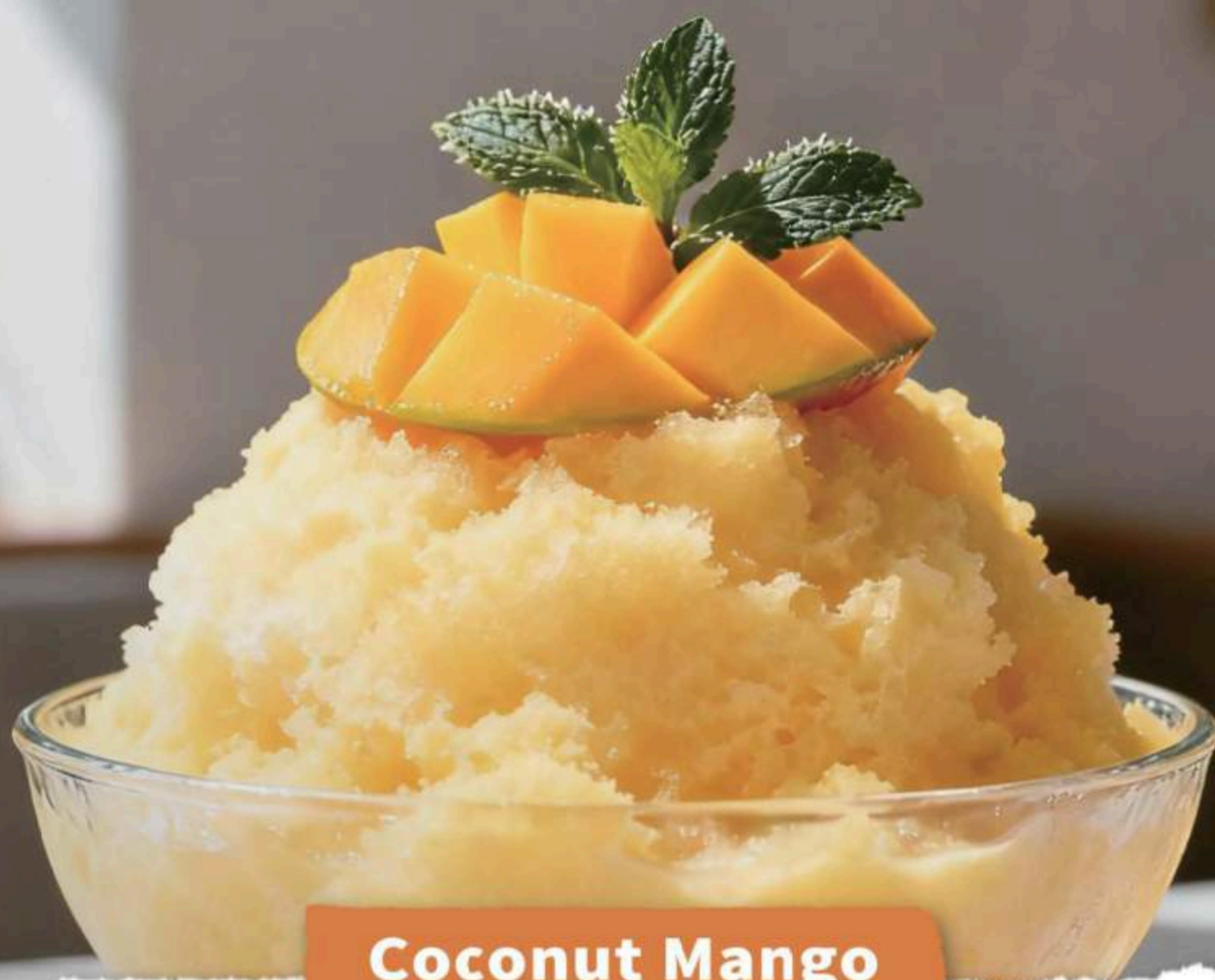
250g cherry                                      100ml cola  
3 tablespoons liquid allulose              2 tablespoons lemon juice

#### For processing:

Pour-in: cola to MAX FILL line.

### PREPARATION

1. Place diet cherry, cola, liquid allulose, lemon juice in an empty pint. Use a fork to blend the mixture.
2. Once cooled, freeze at -20°C(-4°F) for 24 hours.
3. Remove pints from freezer before processing.
4. Add cola to MAX FILL line.
5. Select "SLUSHI" for processing. Add 4 more tablespoons of your desired pour and select RE-SPIN.



## Coconut Mango Smoothie Bowl

FREEZE TIME: 24HOURS

### INGREDIENTS

14 ounces coconut milk to the pint.  
Pour-in Fresh or frozen mango to the MAX FILL line,  
cut in 1-inch pieces

### PREPARATION

- 1.Shake or stir the can of coconut milk and cover the mangoes with the coconut milk up to the pint.
- 2.Fill an empty pint to the MAX FILL line with mango pieces.
- 3.Stir the mangoes and coconut milk and if necessary.Place storage lid on pint and freeze at  $-20^{\circ}\text{C}(-4^{\circ}\text{F})$  for 24 hours.
- 4.Select "SMOOTHIE BOWL" program to process.



## Very Berry Cherry Smoothie Bowl

FREEZE TIME: 24HOURS

### INGREDIENTS

200ml frozen cherry berry blend.  
50ml raw agave nectar  
220ml cranberry juice cocktail to the MAX FILL line

### PREPARATION

- 1.Fill an empty pint to the MAX FILL line with the cherry berry fruit blend.
- 2.In a large bowl,whisk together the raw agave nectar and cranberry juice cocktail until well combined.Cover the frozen fruit with the mixture up to the MAX FILL line and stir to combine.If necessary,add more cranberry juice cocktail to reach the MAX FILL line.Place storage lid on pint and freeze at  $-20^{\circ}\text{C}(-4^{\circ}\text{F})$  for 24 hours.
- 3.Select "SMOOTHIE BOWL" BOWL program to process.



## Chocolate Frozen Yogurt

FREEZE TIME: 24HOURS

### INGREDIENTS

90ml whole milk, warmed to a simmer	¼ cup granulated sugar
170ml fat free or lowfat yogurt	1 teaspoon pure vanilla extract
190g semisweet chocolate, chopped (may use semisweet chocolate morsels)	

### PREPARATION

1. Stir the chocolate and sugar into the warmed milk. Stir until chocolate is completely melted and sugar is dissolved. Let come to room temperature. Add the yogurt and vanilla and stir with a whisk until completely combined.
2. Mix all ingredients and pour into the pint up to the MAX FILL line.
3. Freeze at  $-20^{\circ}\text{C}$  ( $-4^{\circ}\text{F}$ ) for 24 hours.
4. Then select "Frozen Yoghurt" program to process.

Select RE-SPIN program if crumbly for a creamier result.



## Strawberry Banana Frozen Yogurt

FREEZE TIME: 24HOURS

### INGREDIENTS

½ cup granulated sugar	40ml whole milk
130g banana, peeled and cut into 1-inch pieces	
170g fresh (hulled) or frozen, thawed strawberries	
20ml orange juice concentrate, thawed	
½ teaspoon pure vanilla extract	
110ml fat free or lowfat vanilla yogurt	

### PREPARATION

1. Place the banana, strawberries, sugar, milk, orange juice concentrate, and vanilla in a blender jar (or food processor fitted with the metal "s" blade) and blend on high until smooth and homogenous. Transfer to a medium bowl and stir in yogurt with a whisk.
2. Mix all ingredients and pour into the pint up to the MAX FILL line.
3. Freeze at  $-20^{\circ}\text{C}$  ( $-4^{\circ}\text{F}$ ) for 24 hours.
4. Then "Frozen Yoghurt" Yoghurt program to process.

Select RE-SPIN program if crumbly for a creamier result.



## Pina Colada

FREEZE TIME: 24HOURS

### INGREDIENTS

#### For freezing:

2\*165ml cans Pina Colada cocktail

#### For processing:

Pour-in 70ml coconut cream and 70ml pineapple juice.

### PREPARATION

- 1.Pour re-mixed pina colada into the pint.
- 2.Stir to combine mixture until combined.
- 3 Freeze at  $-20^{\circ}\text{C}(-4^{\circ}\text{F})$  for 24 hours.
- 4.Remove pint from freezer and remove lid from pint.
- 5.Add pour-in ingredients to the MAX FILL line.
- 6.Select "FROZEN DRINK" program to process.



## Frozen Mango Frozen Drink

FREEZE TIME: 24HOURS

### INGREDIENTS

#### For freezing:

220g mango, peeled and diced  
25ml honey

125ml coconut milk

#### For processing:

Pour-in 100ml orange juice.

### PREPARATION

- 1.Pour mango, coconut milk and honey into the pint.
- 2.Stir to combine mixture until combined.
- 3 Freeze at  $-20^{\circ}\text{C}(-4^{\circ}\text{F})$  for 24 hours.
- 4.Remove pint from freezer and remove lid from pint.
- 5.Add pour-in ingredients to the MAX FILL line.
- 6.Select "FROZEN DRINK" program to process.