

THE
soft serve
ICE CREAM MAKER



Cuisinart®

Swirl Up Your World
Recipe Book

MAKING SOFT SERVE ICE CREAM AND FROZEN YOGHURT

It's as easy as 1, 2, 3 !

These simple steps are all you need to achieve the following recipes in this booklet.

1. Place milk, sugar & other dry ingredients (such as cocoa powder) into a medium bowl and mix for 1-2 mins on low speed, or use a whisk to churn by hand until mixture is smooth & ingredients are dissolved. Add the rest of the ingredients (such as the thickened cream or yoghurt and vanilla extract) to the mixture and stir with a whisk until completely combined.
2. Turn on the Soft Serve maker & pour mixture into the pre-frozen ice-cream bowl.
3. Churn until desired consistency is reached. We recommend to begin checking after 12 -15 minutes of churning. Soft serve is ready when it flows slowly at a creamy consistency.



HINTS AND TIPS FOR MAKING THE PERFECT SOFT SERVE AND FROZEN YOGHURT

For best results, place the ice-cream bowl in the freezer on a flat surface in its upright position. Do not freeze the ice-cream bowl at an angle.

Freeze the ice-cream bowl for at least 24 hours before using. The recommended freezer temperature is -18C. The bowl will begin to defrost quickly once it has been removed from freezer. **Use it immediately after removing.**

Prepare your ice-cream recipe, if not making ice cream immediately, cover and refrigerate until ready to use.

Make it vegan and dairy free! Substitute milk for nondairy milks (soy, oat, rice), thickened cream for coconut cream and full fat yoghurt for plant based yoghurt.

However, keep in mind that the higher the fat content, the richer and creamier the result. Using lower-fat substitutes may change the taste, consistency and texture of the dessert. When substituting, be sure to use the same volume of the substitute as you would have used of the original item. For example, if the recipe calls for 2 cups of cream, use a total of 2 cups of the coconut cream.

To achieve the best soft serve consistency: begin checking consistency after 15 minutes of churning. If soft serve ice-cream is not thick enough, pour back into the ice-cream bowl and continue churning until desired consistency is reached, checking every few minutes. The soft serve ice-cream is ready when it flows slowly and steadily through the chute and have a creamy consistency.

Serve quickly once the soft serve has reached desired consistency, **making sure the machine is on and churning while dispensing the soft serve.**

Dispense into cups or cones, **holding just below the spout and turning slowly** as the soft serve dispenses. Add your favourite toppings and mix-ins.

When the soft serve or frozen yoghurt stops flowing, lift the lid and scoop out any remaining mixture.

The recipes provided in this booklet should be enough to make 8-10 soft serves for a full 1.5L bowl. If you wish to make consecutive batches spare bowls are available for purchase! Just contact our customer service on 1800 566 567 or email us at aus_info@conair.com to purchase an additional bowl.



Menu



Soft Serve

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DREAMY CREAMY VANILLA

Soft Serve

Makes about 8-10 serves

- 235ml full cream milk, well chilled
- 150g caster sugar
- 500ml thickened cream, well chilled
- 1 to 2 teaspoons vanilla extract, to taste

For a **Low Fat** version substitute full cream milk with skim milk & thickened cream with LIGHT cream

Refer to our “3 easy steps” guide on page 3 of this recipe book.

Topping Ideas

Go topping crazy with this simple vanilla soft-serve!

See it as a blank canvas and be creative with your toppings!

- Crushed corn flakes, rice bubbles or other cereals for added crunchiness
- Crushed cookies
- Lollies
- Chocolate sauce
- Fresh fruits
- Popping candy



CHOCOLATE WONDER

Chocolate Soft Serve

Makes about 8-10 serves

- 65g cocoa powder (dutch preferred)
- 115g caster sugar
- 65g brown sugar
- 235ml full cream milk (well chilled)
- 500ml thickened cream
- 1 tsp vanilla extract

Refer to our “3 easy steps” guide on page 3 of this recipe book.

Topping Ideas

- Crushed almond flakes
- Chocolate chips
- Mini marshmallows
- Chocolate sauce
- Crushed honeycomb

BERRY DELICIOUS

Strawberry Soft Serve

Makes about 8-10 serves

- 230g very red, ripe strawberries – fresh summer berries or frozen berries, thawed
- 133g caster sugar
- ¼ teaspoon vanilla extract
- 160ml full cream milk
- 315ml thickened cream

Refer to our “3 easy steps” guide on page 3 of this recipe book., replacing step 1 with the following:

Place strawberries, sugar, vanilla, and milk in a blender jar or food processor and blend on high speed until completely smooth and homogenous, about 40 to 50 seconds. Pour into a bowl and stir in thickened cream.

Topping Ideas

- Dehydrated strawberries
- Strawberry coulis
- Crushed peanuts
- Crushed pistachios
- Fresh fruits



LOVE ME TENDER

Soft Serve

To recreate this perfect valentine look, use the strawberry soft serve recipe and add the following toppings

- Pink musk sticks
- Fairy floss
- Red or pink sprinkles
- Lolly Go Round Round Triple Hearts



MINT TO BE TOGETHER

Soft Serve

Makes about 8-10 serves

- 235ml full cream milk, well chilled
- 170g caster sugar
- 500ml thickened cream, well chilled
- 1 teaspoon peppermint extract
- 4-5 drops green food coloring

Refer to our “3 easy steps” guide on page 3 of this recipe book.

Topping Ideas

- *Blitzed choc chips*
- *Chocolate topping*
- *Brownie crumbs*
- *Crushed candy cane*

COFFEE CRUNCH

Soft Serve

Makes about 8-10 serves

- 235ml full cream milk, well chilled
- 115g caster sugar
- 50g brown sugar
- 1.5 tablespoons instant coffee, to taste
- 500ml thickened cream, well chilled
- 1 teaspoon vanilla extract

Refer to our “3 easy steps” guide on page 3 of this recipe book.

Topping Ideas

- *Chocolate sprinkles*
- *Crushed dark chocolate chips*
- *Crushed hazelnuts*
- *Crushed biscuits*



NYC CHEESECAKE

Soft Serve

Makes about 8-10 serves

- 450g cream cheese, at room temperature
- 420ml sweetened condensed milk
- 120ml full cream milk, well chilled
- 120ml thickened cream, well chilled
- 1 teaspoon vanilla extract
- ½ teaspoon lemon extract
- ½ teaspoon almond extract

Refer to our “3 easy steps” guide on page 3 of this recipe book, replacing step 1 with the following:

- Place cream cheese and sweetened condensed milk in a medium bowl. Use a hand mixer (about 1 to 2 minutes on low speed) or a whisk to mix until smooth. Stir in the milk, thickened cream and extracts.

Topping Ideas

- Strawberry coulis
- Crushed almonds
- Crushed chocolate chips
- Crushed oreos
- Lemon curd drizzle
- Crushed Speculoos



NUTS ABOUT YOU

Soft Serve

Makes about 8-10 serves

- 250g peanut butter
- 133g caster sugar
- 410ml full cream milk, well chilled
- 175ml thickened cream, well chilled
- 1 teaspoon vanilla extract

Refer to our “3 easy steps” guide on page 3 of this recipe book, replacing step 1 with the following:

Place peanut butter and sugar in a medium bowl. Stir with a whisk until smooth. Add milk and stir until smooth and sugar is dissolved. Stir in thickened cream and vanilla.

Topping Ideas

- Crushed oreos
- Chocolate drizzle
- Crushed toasted peanuts
- Caramel sauce



COOL BANANA

Soft Serve

Makes about 8-10 serves

- 2 medium bananas, ripe but not overripe, cut into 2.5cm pieces
- 133g caster sugar
- 1 tablespoon fresh lemon juice
- 180ml full cream milk, well chilled
- ½ teaspoon vanilla extract
- 315ml thickened cream, well chilled
- 1 to 2 drops yellow food colouring to give the yellow banana colour, optional

Refer to our “3 easy steps” guide on page 3 of this recipe book, replacing step 1 with the following:

- Place banana, sugar, lemon juice, milk, and vanilla in a blender jar and blend on high speed for 40 to 50 seconds until smooth, creamy and completely homogenous. Transfer to a bowl and stir in the heavy cream. Add yellow food colouring (optional).
- For Chocolate Banana Ice Cream: Add ¼ cup unsweetened cocoa powder and ¼ cup chocolate syrup to the blender along with the first 5 ingredients and blend as directed.

Topping Ideas

- Crushed chocolate chips
- Toasted coconut flakes
- Dehydrated banana pieces

CRAVING COCONUT

Soft Serve

Makes about 8-10 serves

- 65g coconut flakes
- 133g caster sugar
- 235ml light coconut milk (do not use regular)
- ½ teaspoon coconut extract
- ½ teaspoon vanilla extract
- 235ml full cream milk, well chilled
- 300ml thickened cream, well chilled

Refer to our “3 easy steps” guide on page 3 of this recipe book, replacing step 1 with the following:

- Place the coconut flakes, sugar, light coconut milk, and both extracts in jar of a blender in that order. Blend on high speed until smooth and homogenous, about 40 to 50 seconds. Transfer to a bowl and stir in the milk and cream.

Topping Ideas

- Toasted coconut flakes
- Honey drizzle
- Toasted almond flakes
- Dried mango pieces



CHRISTMAS REINDEER

Soft Serve

Makes about 8-10 serves

To re-create this cheeky reindeer look, use the mint ice-cream soft serve recipe but leave out the food colouring and add the following toppings:

- 1 mini pretzel cut in 2 for the antlers
- 1 jaffa lolly for the nose
- 2 edible candy eyeballs
- 1 green clinker lolly cut in 2 for the ears



UNICONE

Frozen Yoghurt

To re-create this perfect magical look, use the raspberry frozen yoghurt recipe and add the following toppings

- Make your unicorn horn from fondant or purchase edible unicorn horn decoration.
- Colourful sprinkles
- 1 mad about teeth lolly cut in the shape of 2 ears

VANILLA

Frozen Yoghurt

Makes about 8-10 serves

- 310ml full cream milk, well chilled
- 150g caster sugar
- 600g plain, full fat, Greek style yoghurt
- 1 teaspoon vanilla extract

Refer to our “3 easy steps” guide on page 3 of this recipe book.

Topping Ideas

- Butterscotch sauce
- Fresh fruits
- Passionfruit coulis



RASPBERRY VANILLA

Frozen Yoghurt

Makes about 8-10 serves

- 340g fresh red raspberries (or frozen, thawed)
- 150g caster sugar
- ¼ cup fresh lime juice
- 120ml full cream milk, well chilled
- 325g plain, full fat Greek style yoghurt

Refer to our “3 easy steps” guide on page 3 of this recipe book, replacing step 1 with the following:

Place raspberries, sugar, lime juice, and milk in a blender jar or food processor and blend on high speed until completely smooth and homogenous, about 40 to 50 seconds. Pour into a bowl and stir in yoghurt with a whisk until completely combined.

Topping Ideas

- Fresh raspberries or other fruits
- Popping candy
- Lollies
- Passionfruit coulis





DARK FROYO

Chocolate Frozen Yoghurt

Makes about 8-10 serves

- 235ml full cream milk, warmed to a simmer
- 230g chocolate, chopped
- 50g caster sugar
- 245g plain, full fat Greek style yoghurt
- 1 teaspoon vanilla extract

Refer to our “3 easy steps” guide on page 3 of this recipe book, replacing step 1 with the following:

Stir the chocolate and sugar into the warmed milk. Stir until chocolate is completely melted and sugar is dissolved. Let cool to room temperature. Add the yoghurt and vanilla and stir with a whisk until completely combined.

Topping Ideas

- Crushed white chocolate chips
- Crushed nuts
- Crushed m&m's
- Sprinkles

I LATTE YOU A LOT

Frozen Yoghurt

Makes about 8-10 serves

- 220ml full cream milk, well chilled
- 60g brown sugar
- 2 tablespoons caster sugar
- 1.5-2 tablespoons cocoa powder (Dutch process preferred), to taste
- 1.5-2 tablespoons instant coffee, to taste
- 500g plain, full fat Greek style yoghurt
- 40ml thickened cream, well chilled
- 1 teaspoon vanilla extract

Refer to our “3 easy steps” guide on page 3 of this recipe book.

Topping Ideas

- Cacao nibs
- Coffee syrup
- Date syrup
- Toasted Hazelnuts.
- Wafers/crushed biscuit
- Cookie crumbs



STRAWBERRY BANANA

Frozen Yoghurt

Makes about 8-10 serves

- 1 large banana, peeled and cut into 2.5cm pieces
- 230g fresh (hulled) or frozen, thawed strawberries
- 100g caster sugar
- 120ml full cream milk, well chilled
- ½ teaspoon vanilla extract
- 430g plain, full fat Greek style yoghurt

Refer to our “3 easy steps” guide on page 3 of this recipe book, replacing step 1 with the following:

Place banana, strawberries, sugar, vanilla extract, and milk in a blender jar or food processor and blend on high speed until completely smooth and homogenous, about 40 to 50 seconds. Pour into a bowl and stir in yoghurt with a whisk until completely combined.

Topping Ideas

- Dehydrated strawberries
- Caramelised bananas
- Granola or cereals for extra crunch
- Mango coulis



VERRY CHERRY

Frozen Yoghurt

Makes about 8-10 serves

- 340g pitted sweet cherries, fresh, tinned and drained (measure after draining), or frozen, thawed
- 235ml full cream milk well chilled
- 50g caster sugar
- 1 teaspoon vanilla extract
- 430g plain, full fat Greek style yoghurt

Refer to our “3 easy steps” guide on page 3 of this recipe book, replacing step 1 with the following:

Place cherries, sugar, vanilla extract, and milk in a blender jar or food processor and blend on high speed until completely smooth and homogenous, about 40 to 50 seconds. Pour into a bowl and stir in yoghurt with a whisk until completely combined.

Topping Ideas

- Maraschino cherries
- Toasted coconut flakes
- Crushed Cherry Ripe®
- Chocolate sauce





JUST PEACHY *Frozen Yoghurt*

Makes about 8-10 serves

- 415g tin of peach slices in juice
- 450g plain, full fat Greek style yoghurt
- 150ml full cream milk, well chilled
- 75g caster sugar

Refer to our “3 easy steps” guide on page 3 of this recipe book, replacing step 1 with the following:

Place peach slices, sugar and milk in a blender jar or food processor and blend on high speed until completely smooth and homogenous, about 40 to 50 seconds. Pour into a bowl and stir in yoghurt with a whisk until completely combined.

Topping Ideas

- Fresh fruits
- Caramel drizzle
- Granola
- Raspberry coulis

ONE FOR THE HONEY *Frozen Yoghurt*

Makes about 8-10 serves

- 750g plain, full fat Greek style yoghurt
- 250ml full cream milk, well chilled
- 150g runny honey

Refer to our “3 easy steps” guide on page 3 of this recipe book.

Topping Ideas

- Honey drizzle
- Honeycombs
- Sprinkles
- Crushed chocolate chips
- Crushed macadamia nuts

