

TOWER  
SEAL OF  
APPROVAL



THE OFFICIAL  
**SLUSHIE**  
FUSION

2.6 Litre 5-in-1  
Frozen Drinks Maker  
Recipe Book

Exclusive recipes created by the team at

**TOWER**

Built for Better Since 1912



# SLUSHIE FUSION

Welcome to the world of Slushie Fusion, where ice-cold refreshment meets creativity. This collection brings together a vibrant mix of recipes designed to suit every mood, moment, and occasion. From fruity coolers and creamy milkshakes to indulgent frappés and frozen cocktails, each recipe has been carefully crafted to show off the versatility of your Slushie Fusion.

Whether you're starting the day with a fresh boost, entertaining friends with fun and festive serves, or treating yourself to something indulgent, you'll find a recipe to inspire. Each one is simple to follow, with customisable serving sizes and preset recommendations to take the guesswork out of getting that perfect icy texture.

So, grab your favourite glass, a handful of fresh garnishes, and let's turn every drink into something worth celebrating.

# SUGAR & ALCOHOL CONTENT

## Sugar Content

- Slushie mixes should contain at least 6g of sugar per 100ml.
- Too little sugar may cause scraping, icing, or damage to the unit.
- Too little or too much sugar can also stop the mix from freezing.
- Use the table to the right as a guide for minimum sugar levels.

Mixture Amount	Min Sugar Amount
500ml	30g
1000ml (1L)	60g
1500ml (1.5L)	90g
1900ml (1.9L)	115g

**TIP** Good ways to increase the sugar contents of a mixture include adding syrup, juice, honey, or any type of sugar.

## Sugar-Free Slushie Mixes

- Diet or low-sugar drinks won't freeze on their own.
- Add lemon juice, salt, and erythritol to make them slushie-ready.
- Use the table to the right for guidance on quantities.

Mixture Amount	Additional Ingredients
500ml	6g erythritol, 15ml lemon juice, ¼ teaspoon salt
1000ml (1L)	12g erythritol, 30ml lemon juice, ¼ teaspoon salt
1500ml (1.5L)	18g erythritol, 45ml lemon juice, ¼ teaspoon salt
1900ml (1.9L)	23g erythritol, 57ml lemon juice, ¼ teaspoon salt

**NOTE** Erythritol should be consumed in moderation and as part of a balanced diet.

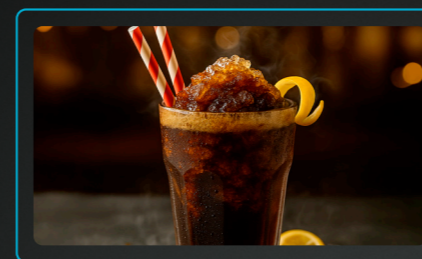
## Alcohol Content

- For alcoholic slushies, the final mixture should have an alcohol by volume (ABV) percentage of between 2% and 16%.
- If using spirits (over 35% ABV) as a base, refer to the table to the right for a guideline of how much alcohol to add to different amounts of slushie mix.

Mixture Amount	Min Alcohol Amount
500ml	85ml
1000ml (1L)	170ml
1500ml (1.5L)	255ml
1900ml (1.9L)	323ml

**TIP** To reduce alcohol content, add around 60ml of water, juice, or another non-alcoholic mixer.

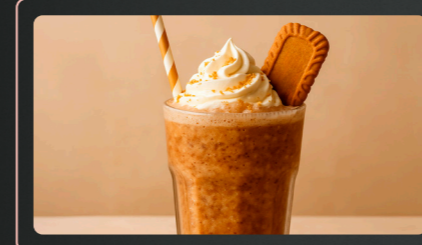
**NOTE** Alcohol should be consumed in moderation. Drink responsibly.



### Slushie Preset

Bright, refreshing, and made for every occasion.

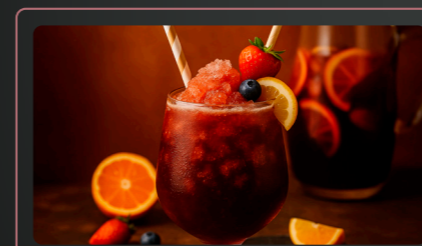
RECOMMENDED THICKNESS:



### Milkshake Preset

Nostalgic, creamy treats reimaged as slushies.

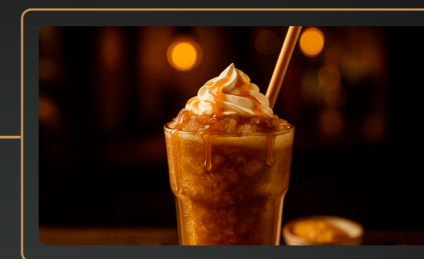
RECOMMENDED THICKNESS:



### Wine Preset

Elegant, chilled twists on timeless pours.

RECOMMENDED THICKNESS:



### Frappé Preset

Café-style blends with an indulgent icy twist.

RECOMMENDED THICKNESS:



### Cocktail Preset

Classic favourites, frozen into something unforgettable.

RECOMMENDED THICKNESS:



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Chapter One

# SLUSHIES



# CLASSIC COLA SLUSHIE

The retro favourite returns in frozen form. Sweet, fizzy cola crystals packed into every sip for a nostalgic, crowd-pleasing treat that's quick to make and always hits the spot.

Ingredients

Prep Time 5 Mins

Slush Preset

2-4 Servings	4-6 Servings	6-8 Servings
1000ml Cola	1400ml Cola	1800ml Cola

## Method

### Step 1 Mix the Ingredients

Carefully pour your chilled cola into the Slushie Fusion chamber. For best results, make sure the cola is straight from the fridge to help speed up the freezing process.

### Step 2 Select your Setting

On your Slushie Fusion, choose the Slushie preset and set the thickness level to 2. Press Start to begin the cycle. Want it thicker or looser? You can adjust the thickness at any time during the process.

### Step 3 Serve & Enjoy

Once the machine beeps, your slushie is ready! Pour the frozen cola mixture into highball glasses. Add a striped straw or a scoop of crushed ice for extra chill, then serve immediately while deliciously frosty.

**Please Note** Works best with chilled, full-sugar soft drinks like cola, orange soda, or lemonade. For guidance on using diet or low-sugar options, see page XX.



# CRANBERRY & APPLE SLUSHIE

Tangy cranberry and crisp apple combine into this icy slushie that's both tart and refreshing. It's a perfect balance of fruit-forward flavour and sharpness.

Ingredients

Prep Time 5 Mins

Slush Preset

2-4 Servings	4-6 Servings	6-8 Servings
500ml Apple Juice	750ml Apple Juice	900ml Apple Juice
500ml Cranberry Juice	750ml Cranberry Juice	900ml Cranberry Juice

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, combine the cranberry juice and apple juice. Stir well to blend the flavours evenly. Once mixed, carefully pour the liquid into the Slushie Fusion chamber.

### Step 2 Select Your Setting

Choose the Slush preset and set the thickness to level 2. Press Start to begin the cycle. The mixture will begin to churn and freeze into a refreshing slush. Adjust thickness during the process if needed.

### Step 3 Serve & Enjoy

When the machine beeps, your slushie is ready to serve. Pour into highball glasses and garnish with fresh cranberries or an apple slice if desired. Best enjoyed immediately while icy cold.



# MANGO MORNING SLUSHIE

Packed with tropical mango and a burst of brightness, this slushie is a golden way to start the day. Fruity, sweet, and gloriously thick with icy texture.

**Ingredients**

Prep Time 5 Mins

Slush Preset

2-4 Servings	4-6 Servings	6-8 Servings
750ml Mango Juice	1050ml Mango Juice	1350ml Mango Juice
250ml Lemonade	350ml Lemonade	450ml Lemonade

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, combine the mango juice and lemonade. Give it a good stir until the mixture is smooth and even. Carefully pour it into the Slushie Fusion chamber.

### Step 2 Select Your Setting

Select the Slush preset and set the thickness to level 2. Press Start to begin the cycle. The mixture will begin to churn and form soft, icy crystals. You can tweak the thickness at any point if preferred.

### Step 3 Serve & Enjoy

Once the machine beeps, your slushie is ready. Pour into tumbler glasses and serve straight away. For a fresh twist, add a slice of mango to garnish.



# APPLE & CINNAMON KOMBUCHA SLUSHIE

Spiced, sparkling and slightly tart, this kombucha-based slushie offers a refreshing hit of autumn in a glass.

Ingredients

Prep Time 10 Mins

Slush Preset

2-4 Servings	4-6 Servings	6-8 Servings
700ml Kombucha	900ml Kombucha	1100ml Kombucha
300ml Apple Juice	500ml Apple Juice	700ml Apple Juice
½tsp Sweet Cinnamon	¾tsp Sweet Cinnamon	1tsp Sweet Cinnamon

## Method

### Step 1 Mix the Ingredients

In a large bowl or jug, combine the kombucha, apple juice, and sweet cinnamon. Stir thoroughly to ensure the cinnamon is evenly blended, then pour the mixture into the Slushie Fusion chamber.

### Step 2 Select your Setting

Choose the Slush preset and set the thickness to level 2. Press Start to begin the cycle. The mixture will chill and churn into a smooth, refreshing slush. Adjust thickness if needed.

### Step 3 Serve & Enjoy

Once the unit beeps, pour into highball glasses and serve immediately. Garnish with a thin apple slice or a dusting of cinnamon for an extra touch of warmth.



# GINGER & LEMON GREEN TEA SLUSHIE

Zingy ginger, bright lemon and cooling green tea come together in this antioxidant-rich slush. Great for a midday pick-me-up.

**Ingredients**

Prep Time 30 Mins

Slush Preset

2-4 Servings	4-6 Servings	6-8 Servings
900ml Brewed Green Tea Chilled	1250ml Brewed Green Tea Chilled	1600ml Brewed Green Tea Chilled
One Thumb Sized Piece of Ginger Sliced	One Thumb Sized Piece of Ginger Sliced	One Thumb Sized Piece of Ginger Sliced
40ml Lemon Juice	60ml Lemon Juice	80ml Lemon Juice
60g of Chosen Sweetener	90g of Chosen Sweetener	120g of Chosen Sweetener

## Method

### Step 1 Mix the Ingredients

Blend the sliced ginger with a small splash of the chilled green tea until smooth. In a large jug or bowl, combine the blended ginger mixture with the remaining green tea, lemon juice, and sweetener. Stir well, then pour into the Slushie Fusion chamber.

### Step 2 Select your Setting

Choose the Slush preset and set the thickness to level 2. Press Start to begin the cycle. The mixture will chill and churn into a crisp, refreshing slush. You can adjust the thickness at any time.

### Step 3 Serve & Enjoy

When the unit beeps, pour into highball glasses and serve immediately. Add a slice of lemon or a twist of ginger to garnish if desired.



# CHERRY COCONUT ELECTROLYTE SLUSHIE

Naturally hydrating and fruity, this slushie blends coconut water, cherry juice and a dash of lemon and salt. Ideal for post-workout cool-downs.

**Ingredients**    Prep Time 5 Mins    Slush Preset

2-4 Servings	4-6 Servings	6-8 Servings
500ml Coconut Water	700ml Coconut Water	900ml Coconut Water
475ml Cherry Juice	650ml Cherry Juice	825ml Cherry Juice
25ml Lemon Juice	50ml Lemon Juice	75ml Lemon Juice
Pinch of Sea Salt	Pinch of Sea Salt	Pinch of Sea Salt

**Method**

**Step 1  
Mix the Ingredients**

In a large jug or bowl, combine the coconut water, cherry juice, lemon juice, and a pinch of sea salt. Stir well to ensure everything is fully blended, then pour the mixture into the Slushie Fusion chamber.

**Step 2  
Select Your Setting**

Choose the Slush preset and set the thickness to level 2. Press Start to begin the cycle. The mixture will churn into a refreshing, hydrating slush. Thickness can be adjusted at any time.

**Step 3  
Serve & Enjoy**

When the unit beeps, pour into highball glasses and serve immediately. Add a slice of lemon or a few frozen cherries for an optional boost of colour and flavour.



# FESTIVE MULLED FRUIT SLUSHIE

A winter classic, reimagined. This icy take on mulled juice blends spiced cranberry and pomegranate for a refreshingly festive cooler.

**Ingredients**

Prep Time 50 Mins

Slush Preset

2-4 Servings	4-6 Servings	6-8 Servings
500ml Cranberry Juice	700ml Cranberry Juice	900ml Cranberry Juice
500ml Pomegranate Juice	700ml Pomegranate Juice	900ml Pomegranate Juice
Bouquet Garni	Bouquet Garni	Bouquet Garni
Orange Slices	Orange Slices	Orange Slices
25g of Chosen Sweetener	50g of Chosen Sweetener	75g of Chosen Sweetener

## Method

### Step 1 Mix the Ingredients

Gently warm all the ingredients in a saucepan over low heat for 20 minutes to infuse the flavours. Once cooled, strain out the spices and orange, then pour into the Slushie Fusion chamber.

### Step 2 Select Your Setting

Choose the Slush preset and set the thickness to level 2. Press Start to begin the cycle. The mixture will churn into a smooth, spiced icy slush. Thickness can be adjusted at any time.

### Step 3 Serve & Enjoy

When the unit beeps, pour into highball glasses and serve immediately. Garnish with a slice of orange for a festive flourish.



# CHERRY BAKEWELL SLUSHIE

A frozen twist on the nostalgic dessert. Bursting with cherryade and sweet almond syrup, it's fruity, nutty, and perfectly chilled.

## Ingredients

Prep Time 5 Mins

Slush Preset

2-4 Servings	4-6 Servings	6-8 Servings
940ml Cherryade	1300ml Cherryade	1680ml Cherryade
60ml Almond Flavour Syrup	100ml Almond Flavour Syrup	120ml Almond Flavour Syrup

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, combine the cherryade and almond flavour syrup. Stir well until fully blended, then pour the mixture into the Slushie Fusion chamber.

### Step 2 Select Your Setting

Choose the Slush preset and set the thickness to level 2. Press Start to begin the cycle. The mixture will churn into a frosty, almond-scented slush. Thickness can be adjusted at any time.

### Step 3 Serve & Enjoy

When the unit beeps, pour into coupe glasses and serve immediately. Garnish with a maraschino cherry or flaked almonds if desired.



Chapter Two

# COCKTAILS



# BOOZY CHERRY COLA SLUSHIE

A grown-up take on the soda-shop combo. Rich cherry and classic cola, spiked with a splash of spirit for a bold, frozen cocktail twist.

**Ingredients**

Prep Time 5 Mins

Cocktail Preset

2-4 Servings	4-6 Servings	6-8 Servings
800ml Cola	1150ml Cola	1500ml Cola
200ml Cherry Brandy	250ml Cherry Brandy	300ml Cherry Brandy

**Method**

## Step 1 Mix the Ingredients

In a large jug or bowl, stir together the cherry brandy and cola to give it a gentle mix. Once blended, carefully pour the mixture into the Slushie Fusion chamber.

## Step 2 Select Your Setting

Choose the Slush preset and set the thickness to level 2. Press Start to begin the cycle. The mixture will start to freeze and thicken into a refreshing boozy slush. Adjust the thickness if needed during the process.

## Step 3 Serve & Enjoy

When the unit beeps, it's ready. Pour into highball glasses and serve immediately. Garnish with a cocktail cherry or slice of lime for an extra hit of flair.



# SHIRLEY TEMPLE SLUSHIE

The iconic pink drink goes frozen. Sweet grenadine, citrus fizz, and cherry garnish make this a playful, family-friendly slushie with a vibrant twist.

## Ingredients

Prep Time 5 Mins

Cocktail Preset

Non-Alcoholic

2-4 Servings	4-6 Servings	6-8 Servings
750ml Ginger Ale	1000ml Ginger Ale	1400ml Ginger Ale
125ml Lime Juice	175ml Lime Juice	250ml Lime Juice
75ml Grenadine	100ml Grenadine	150ml Grenadine

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, combine the ginger ale, lime juice, and grenadine. Stir well until fully blended, then carefully pour the mixture into the Slushie Fusion chamber.

### Step 2 Select Your Setting

Choose the Cocktail preset and set the thickness to level 5. Press Start to begin the cycle. The mixture will churn into a smooth, icy slush. You can adjust the thickness at any time if desired.

### Step 3 Serve & Enjoy

When the unit beeps, pour into highball glasses and serve immediately. Add an orange wedge or a splash more grenadine for extra colour if desired.



# ST CLEMENTS DAIQUIRI SLUSHIE

Inspired by the St Clements duo, this frozen cocktail balances orange and lemon with a daiquiri hit. Sweet, sour, and smooth over ice.

**Ingredients**

Prep Time 5 Mins

Cocktail Preset

**Non-Alcoholic**

2-4 Servings	4-6 Servings	6-8 Servings
500ml Orange Juice	700ml Orange Juice	850ml Orange Juice
450ml Lemonade	600ml Lemonade	800ml Lemonade
25ml Lemon Juice	50ml Lemon Juice	75ml Lemon Juice
25ml Lime Juice	50ml Lime Juice	75ml Lime Juice

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, combine the ingredients. Stir well to blend the flavours, then pour the mixture into the Slushie Fusion chamber.

### Step 2 Select Your Setting

Select the Cocktail preset and set the thickness to level 5. Press Start to begin. The drink will slowly freeze and churn into a smooth, citrusy slush. Adjust the thickness at any point to suit your preference.

### Step 3 Serve & Enjoy

Once the machine beeps, pour into coupe glasses. Garnish with a twist of orange or lemon and serve straight away for maximum refreshment.



# CREAMY PIÑA COLADA SLUSHIE

A dreamy blend of coconut and pineapple, this creamy classic is your ticket to beachside vibes, frozen into a silky-smooth slushie that's holiday-ready.

## Ingredients

Prep Time 10 Mins

Cocktail Preset

2-4 Servings	4-6 Servings	6-8 Servings
750ml Pineapple Juice	1050ml Pineapple Juice	1350ml Pineapple Juice
150ml Spice Rum	200ml Spice Rum	250ml Spice Rum
100ml Coconut Rum	150ml Coconut Rum	200ml Coconut Rum

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, combine the coconut rum, pineapple juice and spiced rum. Stir well until smooth and creamy, then pour the mixture into the Slushie Fusion chamber.

### Step 2 Select Your Setting

Select the Cocktail preset and set the thickness to level 5. Press Start to begin. The drink will churn into a thick, velvety slush, perfect for sipping slowly. Adjust the texture during the cycle if needed.

### Step 3 Serve & Enjoy

Once the machine beeps, pour into cocktail glasses and serve immediately. Add a wedge of pineapple or a maraschino cherry for a classic tropical finish.



# ESPRESSO MARTINI SLUSHIE

Coffee-lovers rejoice. A silky, caffeinated slushie made with rich espresso and a splash of liqueur. It's a stylish after-dinner drink, iced to perfection.

**Ingredients**

Prep Time 30 Mins

Cocktail Preset

2-4 Servings	4-6 Servings	6-8 Servings
850ml Strong Brewed Coffee Chilled	1200ml Strong Brewed Coffee Chilled	1500ml Strong Brewed Coffee Chilled
20ml Vodka	30ml Vodka	40ml Vodka
40ml Coffee Liqueur	60ml Coffee Liqueur	80ml Coffee Liqueur
40ml Irish Liqueur	60ml Irish Liqueur	80ml Irish Liqueur
50g of Chosen Sweetener	75g of Chosen Sweetener	100g of Chosen Sweetener

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, combine the vodka, coffee liqueur, chilled coffee, Irish liqueur and your chosen sweetener. Stir thoroughly until well mixed, then carefully pour the liquid into the Slushie Fusion chamber.

### Step 2 Select Your Setting

Select the Cocktail preset and set the thickness to level 5. Press Start to begin. The machine will churn the mixture into a rich, frosty slush. You can fine-tune the texture during the cycle if needed.

### Step 3 Serve & Enjoy

When the unit beeps, pour into chilled martini glasses. Garnish with a few coffee beans for the classic Espresso Martini finish, and serve immediately.



# COCONUT & LIME MARGARITA SLUSHIE

Creamy coconut and sharp lime combine in this frozen take on a margarita. It's mellow, zingy and ultra-refreshing with every spoonful.

**Ingredients**

Prep Time 5 Mins

Cocktail Preset

**Non-Alcoholic**

2-4 Servings	4-6 Servings	6-8 Servings
800ml Coconut Water	1100ml Coconut Water	1400ml Coconut Water
150ml Lime Juice	250ml Lime Juice	325ml Lime Juice
1tsp Vanilla Extract	1.5tsp Vanilla Extract	2tsp Vanilla Extract
25g of Chosen Sweetener	50g of Chosen Sweetener	75g of Chosen Sweetener

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, mix together the coconut water, lime juice, vanilla extract, and your chosen sweetener. Stir thoroughly until well blended, then pour the mixture into the Slushie Fusion chamber.

### Step 2 Select Your Setting

Select the Cocktail preset and set the thickness to level 5. Press Start to begin the cycle. The drink will churn into a smooth, icy texture. Thickness can be adjusted at any time to suit your preference.

### Step 3 Serve & Enjoy

When the unit beeps, pour into classic margarita glasses. Garnish with a lime wedge and a salted rim for a refreshing tropical finish. Serve immediately.



Chapter Three

# FRAPPÉS



# CARAMEL FRAPPÉ SLUSHIE

Sweet caramel meets rich coffee in a dessert-like frozen frappé.  
Smooth and slushie with just the right hit of indulgence.

## Ingredients

Prep Time 30 Mins

Frappé Preset

2-4 Servings	4-6 Servings	6-8 Servings
550ml Strong Brewed Coffee Chilled	750ml Strong Brewed Coffee Chilled	950ml Strong Brewed Coffee Chilled
250ml Single Cream	350ml Single Cream	450ml Single Cream
200g Caramel Sauce	275g Caramel Sauce	350g Caramel Sauce

## Method

### Step 1 Mix the Ingredients

Brew strong coffee and stir in the caramel sauce and single cream until fully combined. Chill in the fridge for at least 30 minutes.

### Step 2 Pour into Chamber

Add the chilled coffee mixture to a jug, stir to combine, then pour into the chamber.

### Step 3 Serve & Enjoy

Select the Frappé setting and thickness 2. Press Start. Once complete, pour into highball glasses and top with optional whipped cream and caramel drizzle.



# VEGAN MOCHA FRAPPÉ SLUSHIE

Made with plant-based milk, this chilled mocha frappé blends chocolate and coffee into a deliciously dairy-free slush. Rich, smooth and satisfying.

**Ingredients**

Prep Time 30 Mins

Frappé Preset

2-4 Servings	4-6 Servings	6-8 Servings
450ml Strong Brewed Coffee Chilled	600ml Strong Brewed Coffee Chilled	850ml Strong Brewed Coffee Chilled
350ml Plant-Based Milk	500ml Plant-Based Milk	550ml Plant-Based Milk
200g Vegan Chocolate Sauce	300g Vegan Chocolate Sauce	400g Vegan Chocolate Sauce

**Method**

**Step 1  
Mix the Ingredients**

Brew strong coffee and stir in the chocolate sauce and milk until fully dissolved. Chill in the fridge for at least 30 minutes.

**Step 2  
Pour into Chamber**

Combine the chilled coffee mixture with your chosen plant-based milk. Pour into the chamber.

**Step 3  
Serve & Enjoy**

Select the Frappé setting and thickness 2. Press Start. Once finished, pour into highball glasses and enjoy.



# MATCHA LATTE FRAPPÉ SLUSHIE

Delicately earthy and cooling, this matcha slushie is the ultimate green tea treat. Great for an energising, antioxidant-rich refresh.

Ingredients

Prep Time 5 Mins

Frappé Preset

2-4 Servings	4-6 Servings	6-8 Servings
900ml Milk or Plant-Based Milk	1300ml Milk or Plant-Based Milk	1700ml Milk or Plant-Based Milk
4tsp Matcha Green Tea Powder	5tsp Matcha Green Tea Powder	6tsp Matcha Green Tea Powder
60g of Chosen Sweetener	90g of Chosen Sweetener	120g of Chosen Sweetener

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, whisk together the milk, matcha powder, and your chosen sweetener until fully blended. Carefully pour the mixture into the Slushie Fusion chamber.

### Step 2 Select your Setting

Choose the Frappé preset and set the thickness to level 3. Press Start to begin the cycle. The mixture will churn into a smooth, icy slush. Adjust thickness at any time if desired.

### Step 3 Serve & Enjoy

When the unit beeps, pour into highball glasses and serve immediately. Top with a dusting of matcha powder for an added flourish.



Chapter Four

# MILKSHAKES



# BANOFFEE MILKSHAKE SLUSHIE

Frozen banana and caramel flavours combine in this classic milkshake twist. It's thick, sweet and indulgently smooth.

## Ingredients

Prep Time 5 Mins

Milkshake Preset

2-4 Servings	4-6 Servings	6-8 Servings
900ml Banana Milkshake	1250ml Banana Milkshake	1600ml Banana Milkshake
100g Toffee Sauce	150g Toffee Sauce	200g Toffee Sauce

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, whisk together the banana milkshake and toffee sauce until fully combined. Carefully pour the mixture into the Slushie Fusion chamber.

### Step 2 Select your Setting

Choose the Milkshake preset and set the thickness to level 4. Press Start to begin the cycle. The mixture will blend into a thick, slushie-style milkshake. Adjust thickness during the cycle if needed.

### Step 3 Serve & Enjoy

When the unit beeps, pour into highball glasses and serve immediately. Add a swirl of whipped cream and a drizzle of toffee sauce to finish, if desired.



# VANILLA MILKSHAKE SLUSHIE

Cool, creamy and comforting, this vanilla milkshake slushie is all about simplicity done well. A classic frozen treat with soft, icy texture.

Ingredients

Prep Time 5 Mins

Milkshake Preset

2-4 Servings	4-6 Servings	6-8 Servings
700ml Milk	1000ml Milk	1300ml Milk
200ml Double Cream	250ml Double Cream	300ml Double Cream
1tbsp Vanilla Extract	1.5tbsp Vanilla Extract	2tbsp Vanilla Extract
100g of Chosen Sweetener	150g of Chosen Sweetener	200g of Chosen Sweetener

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, combine the milk, double cream, vanilla extract, and your chosen sweetener. Stir well until fully blended, then pour the mixture into the Slushie Fusion chamber.

### Step 2 Select Your Setting

Choose the Milkshake preset and set the thickness to level 3. Press Start to begin the cycle. The mixture will blend into a smooth, creamy slushie. Thickness can be adjusted during the cycle if needed.

### Step 3 Serve & Enjoy

When the unit beeps, pour into highball glasses and serve immediately. Top with a swirl of whipped cream for a classic finish, if desired.



# CHOCOLATE HAZELNUT MILKSHAKE SLUSHIE

This slushie brings the best of chocolate spread and ice cream together. Smooth hazelnut flavour, frozen into rich, velvety bliss.

Ingredients

Prep Time 5 Mins

Milkshake Preset

2-4 Servings	4-6 Servings	6-8 Servings
700ml Milk	1000ml Milk	1300ml Milk
200ml Double Cream	250ml Double Cream	300ml Double Cream
2tbsp Hazelnut Syrup	3tbsp Hazelnut Syrup	4tbsp Hazelnut Syrup
100g Chocolate Sauce	150g Chocolate Sauce	200g Chocolate Sauce

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, combine the milk, double cream, chocolate sauce, and hazelnut syrup. Whisk until fully blended, then carefully pour the mixture into the Slushie Fusion chamber.

### Step 2 Select Your Setting

Choose the Milkshake preset and set the thickness to level 3. Press Start to begin the cycle. The mixture will blend into a rich, creamy slush. You can adjust the thickness at any time during the process.

### Step 3 Serve & Enjoy

When the unit beeps, pour into highball glasses and serve straight away. Finish with a swirl of whipped cream and a drizzle of chocolate sauce for an indulgent touch.



# CARAMELISED BISCUIT MILKSHAKE SLUSHIE

Spiced caramel biscuits meet cool creamy milk in this dreamy frozen blend. A slushie with a cult following.

Ingredients

Prep Time 10 Mins

Milkshake Preset

2-4 Servings	4-6 Servings	6-8 Servings
700ml Milk	1000ml Milk	1300ml Milk
150ml Double Cream	200ml Double Cream	250ml Double Cream
½tbsp Vanilla Extract	1tbsp Vanilla Extract	1.5tbsp Vanilla Extract
150g Smooth Biscuit Spread	200g Smooth Biscuit Spread	250g Smooth Biscuit Spread

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, combine the milk, double cream, biscuit spread, and vanilla extract. Whisk thoroughly until the spread is fully incorporated with no lumps, then carefully pour the mixture into the Slushie Fusion chamber.

### Step 2 Select Your Setting

Choose the Milkshake preset and set the thickness to level 3. Press Start to begin the cycle. The mixture will blend into a smooth, creamy milkshake slush. Thickness can be adjusted at any time.

### Step 3 Serve & Enjoy

When the unit beeps, pour into highball glasses and serve immediately. Add a generous swirl of whipped cream and top with crushed biscuits for extra indulgence.



Chapter Five

# WINES



# SANGRIA SLUSHIE

A summer staple gone icy. Red wine, citrus fruit and a hint of sweetness blend into this bold and fruity slushie.

## Ingredients

Prep Time 5 Mins

Wine Preset

2-4 Servings	4-6 Servings	6-8 Servings
600ml Red Wine	875ml Red Wine	1100ml Red Wine
350ml Orange Juice	475ml Orange Juice	600ml Orange Juice
50ml Orange Liqueur	75ml Orange Liqueur	100ml Orange Liqueur

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, combine the red wine, orange juice, and orange liqueur. Stir thoroughly until evenly blended, then pour the mixture into the Slushie Fusion chamber.

### Step 2 Select your Setting

Choose the Wine preset and set the thickness to level 5. Press Start to begin. The machine will churn the mix into a smooth, icy slush. You can adjust the thickness if preferred.

### Step 3 Serve & Enjoy

When the unit beeps, pour into goblet glasses and serve immediately. Garnish with fresh orange slices or summer berries for a classic sangria twist.



# WHITE WINE SLUSHIE

This crisp, light slushie is perfect for white wine lovers. Served ice-cold, it's elegant, simple, and subtly fruity.

## Ingredients

Prep Time 5 Mins

Wine Preset

2-4 Servings

4-6 Servings

6-8 Servings

1000ml White Wine

1400ml White Wine

1800ml White Wine

## Method

### Step 1

#### Mix the Ingredients

Measure out your chosen white wine and pour it directly into the Slushie Fusion chamber. For best results, use a chilled bottle and ensure it's a wine you enjoy drinking.

### Step 2

#### Select your Setting

Choose the Wine preset and set the thickness to level 5. Press Start to begin the cycle. The wine will churn into a smooth, refreshing slush. You can adjust the thickness at any time if needed.

### Step 3

#### Serve & Enjoy

When the unit beeps, pour into tumbler glasses and serve immediately. Garnish with a slice of citrus or a few frozen grapes for a crisp, elegant finish.



# POMEGRANATE FROSE SLUSHIE

A grown-up frozen favourite with tart pomegranate and light rosé. Bright, fruity and refined, ideal for garden sipping.

Ingredients

Prep Time 5 Mins

Wine Preset

2-4 Servings	4-6 Servings	6-8 Servings
750ml Rose Wine	1100ml Rose Wine	1450ml Rose Wine
250ml Pomegranate Juice	300ml Pomegranate Juice	350ml Pomegranate Juice
50g of Chosen Sweetener	75g of Chosen Sweetener	100g of Chosen Sweetener

## Method

### Step 1 Mix the Ingredients

In a large jug or bowl, combine the rosé wine, pomegranate juice, and your chosen sweetener. Stir well until fully blended, then carefully pour the mixture into the Slushie Fusion chamber.

### Step 2 Select your Setting

Choose the Wine preset and set the thickness to level 5. Press Start to begin the cycle. The mixture will churn into a velvety, ice-cold slush. Adjust the thickness if needed during the cycle.

### Step 3 Serve & Enjoy

When the unit beeps, pour into coupe glasses and serve immediately. Garnish with fresh pomegranate seeds or a twist of lemon peel for a finishing touch.



# PEACH BELLINI SLUSHIE

Juicy peach puree and prosecco are frozen together into this brunch-ready beauty. It's fizz, fruit, and fun all in one.

**Ingredients**

Prep Time 15 Mins

Wine Preset

2-4 Servings	4-6 Servings	6-8 Servings
600ml Prosecco	800ml Prosecco	1000ml Prosecco
400g Blended Peaches	600g Blended Peaches	800g Blended Peaches
50g of Chosen Sweetener	75g of Chosen Sweetener	100g of Chosen Sweetener

## Method

### Step 1 Mix the Ingredients

Blend the tinned peaches (with juice) until completely smooth. In a large jug or bowl, mix the purée with chilled prosecco and your chosen sweetener. Stir gently to combine, then pour the mixture into the Slushie Fusion chamber.

### Step 2 Select your Setting

Choose the Wine preset and set the thickness to level 5. Press Start to begin the cycle. The drink will churn into a light, velvety slush. You can adjust the thickness if needed.

### Step 3 Serve & Enjoy

When the unit beeps, pour into chilled champagne flutes and serve immediately. Garnish with a peach slice or a sprig of mint for a celebratory finish.





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