## **Commercial Recipe:**

## Vegan Soft Serve Mix, Orange Instructions:

Commercial Soft Serve

Countertop/Home Soft

Freezer Bowl Ice Cream

Electric Bucket-Style Ice

Serve Machine:

Cream Machine:

Countertop Creamer

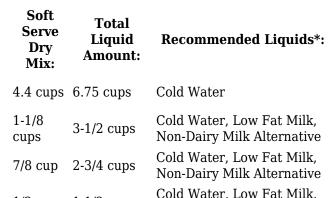
Countertop Blender:

Machine:

Machine:

Machine:

Machine:



Non-Dairy Milk Alternative

Cold Water, Low Fat Milk,

Non-Dairy Milk Alternative

For frozen beverages, add

up to 2 cups ice/crushed ice



Please Scan QR code for more information.

## **NOTE:**

- 1. The above are general instructions only. Always follow the operating instructions of the machine you are using, as specific machines may require different/additional steps.
- 2. Soft Serve final volume will depend on amount of overrun (air). Recommended overrun 40-60%. Do not overmix.

1/2 cup

1/2 cup

1/3 cup

1-1/2 cups

1-1/2 cups

4-8 ounces

3. \*Recommended liquids can be used singly or combined to achieve desired texture.

When combining liquids, do not exceed total liquid volume.

4. For Bucket-based machines, fill bucket with cold liquids, then add dry mix. Stir with wire whisk or immersion blender until mix is fully dissolved, then pour into machine.