

Commercial Recipe:

Vegan Soft Serve Mix,
Lemon Instructions:



Please Scan QR code for more information.

| Machine: | Soft Serve Dry Mix: | Total Liquid Amount: | Recommended Liquids*: |
|--|------------------------------|----------------------------|--|
| Commercial Soft Serve Machine: | 4.4 cups | 6.75 cups | Cold Water |
| Countertop/Home Soft Serve Machine: | 1-1/8 cups | 3-1/2 cups | Cold Water, Low Fat Milk, Non-Dairy Milk Alternative |
| Freezer Bowl Ice Cream Machine: | 7/8 cup | 2-3/4 cups | Cold Water, Low Fat Milk, Non-Dairy Milk Alternative |
| Electric Bucket-Style Ice Cream Machine: | 1/2 cup | 1-1/2 cups | Cold Water, Low Fat Milk, Non-Dairy Milk Alternative |
| Countertop Creamer Machine: | 1/2 cup | 1-1/2 cups | Cold Water, Low Fat Milk, Non-Dairy Milk Alternative |
| Countertop Blender: | 1/3 cup | 4-8 ounces | For frozen beverages, add up to 2 cups ice/crushed ice |

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.
- 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.