



THE POSSIBILITIES ARE ENDLESS  
 Sweet Treats  
 Low Sugar  
 Dairy Free  
 Vegan  
 YOUR DESSERT - YOUR WAY



morphy richards®

# FROZO

11-in-1  
 Ice Cream  
 & Frozen Dessert Maker

Recipe Guide



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# Introduction

Welcome to a world of delicious possibilities with the Morphy Richards Frozo 11-in-1 Ice Cream and Dessert Maker, where creating homemade frozen treats is “**fro-zo simple!**”

We collaborated with chef Peter Sidwell to create a recipe booklet as your guide to crafting an irresistible range of desserts right from your own kitchen. From rich and creamy ice creams and gelatos to healthier choices such as lite ice cream, refreshing sorbets, and velvety frozen yoghurts, there is something for every taste and occasion. You will also find inspiring mix-in ideas to personalise your creations, plus a selection of frozen drinks including milkshakes, frappuccinos, slushies, and Italian ice.

Whether you are enjoying a classic favourite or experimenting with new flavours, Frozo helps you create frozen desserts to savour and share with ease.



## About Peter Sidwell

Peter Sidwell is not your typical chef. With a career that fuses food, innovation, and storytelling, Peter has carved out a unique space in the culinary world by doing things his own way.

Based in the Lake District, Peter is a chef, presenter, author, and entrepreneur who has built a life and business around creativity, flavour, and a deep love of ingredients.

[Find out more about Peter](#)

## Loving your Frozo creations?

Extra containers are available to buy online.  
Visit our website: [www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)



# The Frozo simple programs explained



## Ice Cream Recipes

Perfect for transforming dairy and dairy-alternative recipes into rich, thick and scoopable ice cream with smooth, creamy results every time. Choose **ICE CREAM** for traditional frozen favourites.



## Gelato Recipes

Designed for authentic, custard-based Italian-style desserts. The **GELATO** setting creates dense, silky and flavour-rich results for beautifully smooth and decadent treats.



## Lite Ice Cream Recipes

For lighter, health-conscious, low-sugar, low-fat or alternative-ingredient ice cream recipes, the **LITE ICE CREAM** setting ensures excellent taste and texture.



## Sorbet Recipes

Great for turning fruit-based recipes into refreshingly smooth frozen treats. The **SORBET** setting is perfect for high fruit content blends, delivering vibrant flavour and a naturally light, creamy finish.



## Frozen Yoghurt Recipes

For perfectly balanced, tangy and creamy frozen yoghurt, choose the **FROZEN YOGHURT** setting. Great for classic yoghurt recipes or dairy-free alternatives, creating a smooth, refreshing texture.



## Mix-In Recipes

Customise your creations with the **MIX-IN** setting! From chocolate chips and nuts to fruit pieces, and more, this setting lets you personalise texture and flavour for truly unique frozen desserts.



## Frozen Drinks

Designed for perfectly chilled, smooth and refreshing drinks. Create thick milkshakes, icy frappés, fruity slushies and light Italian ice quickly and effortlessly! Simply choose between the **SLUSHI**, **FRAPPUCINO**, **MILKSHAKE** and **FROZEN DRINK** settings.

# Tips for freezing

## 1 Upright Freezers are Best

For the most consistent results, we recommend using an upright freezer. Chest freezers can often reach temperatures that are too cold, making the mixture difficult for the blades to process smoothly.

## 2 Level Freezing

To protect your machine's motor and blades, always freeze your container on a flat, level surface. If it has been knocked over or become tilted, melt it down and start again!

## 3 The 24 Hour Rule

Patience is the secret ingredient. While the container might look frozen after a few hours, it needs a full 24 hours to reach the core temperature.





Vanilla Ice Cream





# Vanilla Ice Cream

## Serves

4

## Prep Time

10 minutes  
(plus freezing)

## Cycle

Ice cream

## Freeze Time

Overnight

Classic, creamy, and effortlessly delicious - this Vanilla Ice Cream is where every great frozen dessert begins.

The Frozo 11-in-1 Ice Cream and Frozen Dessert Maker makes it beautifully smooth and rich, balancing that perfect sweetness with a real vanilla finish. It's the ideal base for sundaes, milkshakes, or served simply with warm brownies.

With the Frozo, you'll get that professional texture every time - silky, scoopable, and made in minutes. Once you've mastered vanilla, you can explore endless flavour twists, but trust me, this one's always worth coming back to.

## Ingredients

300ml whole milk

200ml double cream

100g caster sugar

1 tsp vanilla extract

## Here's how

1. Whisk all the ingredients together until the sugar dissolves.
2. Pour into the container and freeze overnight.
3. Spin on the **Ice Cream** setting until smooth and creamy.

*"Simple, classic, and absolutely divine"*





# Chocolate Ice Cream

## Serves

4

## Prep Time

10 minutes  
(plus freezing)

## Cycle

Ice cream

## Freeze Time

Overnight

Simply blend rich cocoa and dark chocolate, then spin in the Frozo 11-in-1 Ice Cream and Frozen Dessert Maker to create a frozen treat that's smooth, decadent, and pure indulgence.

No fancy techniques needed - just quality ingredients and clever Frozo engineering doing the hard work for you. Whether it's served with fresh berries, tucked between cookies, or straight from the container with a spoon, this chocolate ice cream delivers that perfect balance of bittersweet and creamy every single time.

## Ingredients

250ml whole milk

250ml double cream

2 tbsp cocoa powder

100g caster sugar

50g dark chocolate,  
melted

## Here's how

1. Whisk together milk, cream, sugar, and cocoa.
2. Stir in the melted chocolate.
3. Freeze in the container overnight, then process on **Ice Cream** mode.

*"Deep, velvety, and properly chocolatey - this recipe is the real deal!"*



Strawberry Ice Cream





# Strawberry Ice Cream

**Serves**

4

**Prep Time**10 minutes  
(plus freezing)**Cycle**

Ice cream

**Freeze Time**

Overnight

Fresh strawberries, a touch of cream, and a swirl of summer - that's all it takes to make this irresistible ice cream.

The Frozo 11-in-1 Ice Cream and Frozen Dessert Maker captures the pure flavour of the fruit, turning it into a light, creamy scoop bursting with freshness.

Perfect on its own or served with warm shortbread, this one never fails to impress. The Frozo ensures a smooth, sorbet-like texture that brings out the sweetness and colour of the berries beautifully.

Simple, fresh, and full of joy.

**Ingredients**

300g fresh strawberries, hulled  
100ml milk  
200ml double cream  
80g sugar

**Here's how**

1. Blend all ingredients until smooth.
2. Pour into the container and freeze overnight.
3. Spin on **Ice Cream** mode.

*"It's the taste of sunshine in every bite"*



Salted Caramel Ice Cream





# Salted Caramel Ice Cream

**Serves**

4

**Prep Time**10 minutes  
(plus freezing)**Cycle**

Ice cream

**Freeze Time**

Overnight

The Frozo 11-in-1 Ice Cream and Frozen Dessert Maker makes light work of blending caramel's rich sweetness with a perfect hit of sea salt, creating that smooth, creamy texture we all crave. Each spoonful feels luxurious, melting in your mouth with just the right balance of sweet and savoury.

Top with an extra drizzle of caramel sauce and a pinch of flaky salt for the ultimate finish.

**Ingredients**

300ml milk

200ml double cream

100g caramel sauce

Pinch of sea salt

**Here's how**

1. Stir the caramel and salt into the milk and cream.
2. Whisk until smooth then pour into the container.
3. Freeze overnight and spin on **Ice Cream** mode.
4. Drizzle more caramel over before serving.

*"Sweet, salty, and dangerously good - a total crowd-pleaser"*





# Cereal Milk Ice Cream

**Serves**

4

**Prep Time**10 minutes  
(plus freezing)**Cycle**

Ice cream

**Freeze Time**

Overnight

This one's pure nostalgia - that sweet, comforting taste of cereal milk turned into ice cream!

The Frozo 11-in-1 Ice Cream and Frozen Dessert Maker transforms this simple mixture into a smooth, dreamy dessert that's all about childhood flavours with a grown-up twist.

The gentle sweetness of vanilla and milk combine to make something playful and unique, with that unmistakable "morning-after" cereal note. It's creamy, familiar, and downright fun - the perfect way to bring a little joy to your freezer.

**Ingredients**

60g cornflakes (or your favourite cereal)

400ml whole milk

100ml double cream

70g sugar

1 tsp vanilla extract

**Here's how**

1. Soak the cereal in milk for 30 minutes to infuse the flavour.
2. Strain and discard the soggy cereal.
3. Stir in the cream, sugar, and vanilla until the sugar dissolves.
4. Pour into the container and freeze overnight.
5. Spin on **Ice Cream** mode, then re-spin if needed.

*"The nostalgic flavour of childhood breakfasts but cold, creamy, and seriously fun"*



Lemon Meringue Pie Ice Cream





# Lemon Meringue Pie Ice Cream

**Serves**

4

**Prep Time**

10 minutes  
(plus freezing)

**Cycle**

Ice cream

**Freeze Time**

Overnight

If sunshine had a flavour, this would be it. The zesty lemon, sweet curd, and crunchy meringue come together for a frozen version of the classic dessert we all love.

The Frozo 11-in-1 Ice Cream and Frozen Dessert Maker gives it that luxuriously smooth texture, letting the bright lemon flavour shine through while the meringue adds just the right amount of crunch. It's light, fresh, and completely irresistible — perfect for when you fancy something that's as cheerful as it is creamy.

## Ingredients

200ml condensed milk

200ml double cream

3 tbsp lemon curd

Juice and zest  
of 1 lemon

2 crushed  
meringue nests

## Here's how

1. Whisk together the condensed milk, cream, lemon curd, juice, and zest.
2. Pour into the container and freeze overnight.
3. Spin on **Ice Cream** mode until light and creamy.
4. Stir through the crushed meringue pieces and re-spin briefly.

*"All the flavour of a lemon meringue pie - creamy, zesty, and a lovely crunch of meringue"*



## *Rhubarb & Custard Ice Cream* **Classic Custard Ice Cream**

**Serves**

4

**Prep Time**

10 minutes  
(plus freezing)

**Cycle**

Ice cream

**Freeze Time**

Overnight

There's something timeless about custard-based ice cream. Smooth, rich, and endlessly comforting — this is the foundation of proper ice cream making.

Using the Morphy Richards Frozo 11-in-1 Ice Cream and Frozen Dessert Maker, you can take this classic from stovetop to scoop with ease. The Frozo's clever churning delivers that perfect balance between creaminess and lightness — no icy bits, no fuss. Serve it on its own for a true taste of tradition or pair it with crumble, pie, or fresh berries. Once you've mastered this one, the possibilities for new flavours are endless.



## Classic Custard Ice Cream

Part **1** of 2

*Rhubarb & Custard  
Ice Cream*

**Ingredients**

300ml whole milk  
200ml double cream  
4 large egg yolks  
80g caster sugar  
1 tsp vanilla extract  
or 1/2 pod seeds

**Here's how**

1. In a saucepan, warm the milk, cream, and vanilla until just steaming — don't let it boil.
2. In a bowl, whisk the egg yolks and sugar until pale and creamy.
3. Slowly pour the warm milk into the egg mix, whisking constantly.
4. Return the mixture to the pan and cook gently, stirring, until it thickens enough to coat the back of a spoon.
5. Pour into a clean bowl, cover, and chill completely in the fridge.
6. Once cold, pour into the container and freeze overnight.
7. Spin on the **Ice Cream** setting until smooth, creamy, and ready to serve.

*"Silky, luxurious, and full of that slow-cooked vanilla warmth we all love"*



## Rhubarb & Custard Ice Cream

# Rhubarb Ice Cream

**Serves**

4

**Prep Time**20 minutes  
(plus freezing)**Cycle**

Ice cream

**Freeze Time**

Overnight

Creamy, tangy, and full of old-fashioned charm — this is springtime in a scoop. There's something about rhubarb that feels nostalgic. Its tart, fruity flavour cuts beautifully through a creamy base, making it a perfect ingredient for homemade ice cream.

The Morphy Richards Frozo 11-in-1 Ice Cream and Frozen Dessert Maker turns this simple mixture into a smooth, pastel-pink dessert that's as pretty as it is delicious. It's the taste of childhood puddings, re-imagined as a light, velvety ice cream — ideal for warm afternoons or an elegant dessert to finish off Sunday lunch.

*"Sweet, tangy, and wonderfully comforting, this one's a true Frozo favourite"*





## Ingredients

- 300g fresh rhubarb, chopped
- 80g caster sugar
- 1 tbsp water
- 200ml whole milk
- 200ml double cream
- 100g condensed milk
- 1 tsp vanilla extract
- Optional:** a squeeze of lemon juice for brightness

## Part **2** of 2

*Rhubarb & Custard  
Ice Cream*

### Top Tip:

Add a small swirl of ginger syrup or crumble pieces just before serving – it brings warmth and crunch that pairs perfectly with the tangy rhubarb. Better still, serve them together!

## Here's how

1. Place the rhubarb, sugar, and water in a pan. Simmer gently for 10–15 minutes until the rhubarb softens and becomes jammy.
2. Allow the mixture to cool completely, then blend until smooth.
3. In a bowl, whisk together the milk, cream, condensed milk, and vanilla until combined.
4. Stir in the blended rhubarb purée. Taste and add a squeeze of lemon if you'd like a little extra sharpness.
5. Pour the mixture into the container and freeze overnight.
6. Spin on the **Ice Cream** setting until thick, creamy, and scoopable.
7. Serve as it is, or with a few stewed rhubarb pieces on top for a touch of texture.





# Pistachio Gelato

**Serves**

4

**Prep Time**10 minutes  
(plus freezing)**Cycle**

Gelato

**Freeze Time**

Overnight

The Frozo 11-in-1 Ice Cream and Frozen Dessert Maker gives this Pistachio Gelato that flawless texture that's both creamy and light, letting the pistachio flavour shine through. Add a handful of chopped nuts at the end for crunch, and you've got something that tastes straight out of an Italian gelateria.

It's sophisticated yet simple, and with the Frozo, it's easier than you'd think.

Perfect for impressing guests — or just treating yourself on a quiet evening.

**Ingredients**

300ml milk

200ml double cream

80g pistachio paste

70g sugar

**Here's how**

1. Mix all ingredients until smooth and combined, then pour into the container.
2. Freeze overnight, then spin on **Gelato** mode.
3. Add chopped pistachios after spinning for crunch.

*"Nutty, rich, and unbelievably smooth - pure luxury in a bowl"*





# Coffee Gelato

**Serves**

4

**Prep Time**10 minutes  
(plus freezing)**Cycle**

Gelato

**Freeze Time**

Overnight

This one's for the coffee lovers. Smooth, rich, and full of flavour, it's like your favourite morning brew turned into dessert.

The Frozo 11-in-1 Ice Cream and Frozen Dessert Maker whips it into that perfect café-style texture — creamy, silky, and deeply aromatic. Ideal after dinner with a drizzle of caramel or a sprinkle of cocoa.

It's simple sophistication in frozen form, made effortlessly with your Frozo.

**Ingredients**

250ml milk

200ml double cream

2 tbsp instant coffee granules

100g sugar

**Here's how**

1. Dissolve coffee in warm milk, add cream and sugar.
2. Whisk to combine, then pour into the container.
3. Freeze overnight and process on **Gelato** mode.

*"You'll taste the roasted coffee notes balanced beautifully by the sweetness of cream"*



Dairy Free Coconut Lite Ice Cream





# Dairy Free Coconut Lite Ice Cream

## Serves

4

## Prep Time

10 minutes  
(plus freezing)

## Cycle

Lite ice  
cream

## Freeze Time

Overnight

Cool, creamy, and completely dairy-free - this Coconut Ice Cream is tropical simplicity at its best.

With the Frozo 11-in-1 Ice Cream and Frozen Dessert Maker, you'll get that silky-smooth texture without any dairy at all. The natural sweetness of coconut milk shines through, making this the perfect treat for everyone at the table.

Add toasted coconut flakes or a squeeze of lime to finish.

## Ingredients

400ml coconut milk  
(full-fat)

3 tbsp of honey or  
maple syrup

1 tsp vanilla extract

## Here's how

1. Mix everything together in a bowl.
2. Pour into the container and freeze overnight.
3. Spin on **Lite Ice Cream**.

*"Proof that dairy-free can still be utterly indulgent"*



Dairy Free Vanilla Lite Ice Cream





# Dairy Free Vanilla Lite Ice Cream

## Serves

4

## Prep Time

10 minutes  
(plus freezing)

## Cycle

Lite ice  
cream

## Freeze Time

Overnight

This Dairy-Free Vanilla Ice Cream recipe proves that creamy indulgence isn't just for dairy lovers.

Using oat or almond milk, the Frozo 11-in-1 Ice Cream and Frozen Dessert Maker turns this simple mix into a silky, satisfying dessert that everyone can enjoy. The vanilla flavour shines through naturally, and the texture is pure perfection.

Enjoy as it is, or top with fruit, chocolate, or a drizzle of maple syrup for a finishing touch.

## Ingredients

400ml oat milk or  
almond milk

2 tbsp maple  
syrup or agave

1 tsp vanilla extract

## Here's how

1. Mix together and pour into the container.
2. Freeze overnight, then process on **Lite Ice Cream**.
3. Enjoy straight away for a soft-serve finish.

*"Simple, light, and wonderfully smooth"*





# Peach Melba Sorbet

**Serves**

4

**Prep Time**10 minutes  
(plus freezing)**Cycle**

Sorbet

**Freeze Time**

Overnight

This Peach Melba Ice Cream captures that fruity balance of sweet peaches and tangy raspberries perfectly, blending creamy texture with natural, bright flavour.

Thanks to the Frozo 11-in-1 Ice Cream and Frozen Dessert Maker, it churns into a smooth, scoopable treat that feels light yet indulgent. Drizzle over raspberry sauce for an elegant finish, and you've got a dessert that's as beautiful as it is delicious.

**Ingredients**

400g tinned peaches  
including syrup

50g sugar

100g raspberries

**Here's how**

1. Blend the peaches including the syrup until smooth.
2. Pour the mixture into the container and freeze overnight.
3. Meanwhile warm together the raspberries and sugar gently, don't boil.
4. Once the sugar is dissolved blend and pass through the sieve.
5. Spin on **Sorbet** mode.
6. Drizzle over raspberry sauce to serve.

*"Sweet peaches and tangy raspberries - a pairing that never goes out of style"*





# Tropical Sorbet

## Serves

4

## Prep Time

10 minutes  
(plus freezing)

## Cycle

Sorbet

## Freeze Time

Overnight

Pineapple, mango, and lime come together in this recipe for a frozen treat that tastes like a holiday in a bowl.

The Frozo 11-in-1 Ice Cream and Frozen Dessert Maker brings out that juicy, vibrant flavour with a beautifully smooth sorbet finish. Ideal for summer days or as a light dessert after dinner, it's a recipe that shows just how easy the Frozo makes it to create professional-level frozen desserts at home.

## Ingredients

75g pineapple chunks  
tinned or fresh

400g tinned mango  
including syrup

Juice of 1 lime

80g sugar

## Here's how

1. Blend everything until smooth, then pour the mixture into the container.
2. Freeze overnight, then spin on **Sorbet** mode.
3. Add coconut flakes for a garnish.

*"Bright, fruity, and full of sunshine, this Tropical Sorbet is pure refreshment"*



G&T Sorbet





# G&T Sorbet

**Serves**

4

**Prep Time**10 minutes  
(plus freezing)**Cycle**

Sorbet

**Freeze Time**

Overnight

A little bit cheeky and a lot refreshing - this G+T Sorbet is summer in a bowl. The crisp flavour of gin paired with zingy lime and that sparkle of tonic makes for a grown-up dessert that's light, bright, and seriously good fun.

The Frozo 11-in-1 Ice Cream and Frozen Dessert Maker captures that smooth, icy texture perfectly, turning your favourite cocktail into a spoonable delight. Ideal for dinner parties or lazy garden afternoons, it's proof that the Frozo can do so much more than ice cream - it's your go-to for frozen creativity.

**Ingredients**

200ml tonic water

80ml gin

1 lime, juiced  
and zested

100g caster sugar

**Optional:** a few mint  
leaves or cucumber  
slices for garnish

**Here's how**

1. Pour the tonic water, gin, lime juice, and sugar into a jug.
2. Stir until the sugar dissolves completely.
3. Pour the mixture into the container and freeze overnight.
4. Spin on the **Sorbet** setting until smooth and refreshing.
5. Serve with a sprig of mint or a slice of lime.

*"A grown-up sorbet that tastes like summer in a bowl - cool, zesty, and a little bit cheeky"*



## Mint &amp; Lime Margarita Sorbet



# Mint & Lime Margarita Sorbet

**Serves**

4

**Prep Time**10 minutes  
(plus freezing)**Cycle**

Slushi

**Freeze Time**

Overnight

Zesty, refreshing, and full of summer attitude - the Margarita just got a cool new twist. This sorbet takes everything you love about a classic Margarita and transforms it into a frozen, spoonable delight.

The Frozo 11-in-1 Ice Cream and Frozen Dessert Maker captures the tangy lime, fresh mint, and that subtle tequila warmth in a smooth, vibrant sorbet that's both refreshing and a little bit cheeky.



## Ingredients

100ml tequila  
(silver or blanco works best)  
60ml Cointreau or orange liqueur  
150ml water  
3 fresh limes, juiced  
2 tbsp caster sugar or agave syrup  
(add more to taste)  
A handful of fresh mint leaves  
Zest of 1 lime  
**Optional:** pinch of sea  
salt for balance

### Top Tip:

For an alcohol-free version, skip the tequila and Cointreau, and replace them with 100ml of orange juice and an extra squeeze of lime - it's just as refreshing and perfect for everyone at the table.

## Here's how

1. Add the lime juice, water, tequila, Cointreau, sugar, mint leaves, and lime zest to a blender.
2. Blend until smooth and the mint is finely broken down.
3. Taste and adjust the sweetness or acidity if needed - it should be tangy with a hint of sweetness.
4. Pour the mixture into the container and freeze overnight.
5. Once frozen solid, spin on the **Sorbet** setting until smooth, light, and glossy.
6. Serve immediately in chilled glasses with a sprig of mint and a lime twist.

*"Light punchy, and perfect for summer entertaining - the kind of dessert that makes you smile before the spoon even hits the glass"*



## Vimto Sorbet

**Serves**

4

**Prep Time**

10 minutes  
(plus freezing)

**Cycle**

Sorbet

**Freeze Time**

24 hours

There's something about Vimto that takes you straight back to childhood — those sunny afternoons, purple tongues, and that unmistakable fruity fizz. This sorbet is exactly that feeling in frozen form.

Whether you're making it for the kids or just treating yourself to a taste of simpler times, this Vimto Sorbet is pure joy. One spoonful and you'll be smiling, remembering summer holidays and the good old corner shop days.

Sometimes, the best recipes are the ones that remind us where we started.



## Vimto Sorbet

## Ingredients

300ml Vimto (original or no added sugar, your choice)

100ml cold water

Juice of ½ lemon (for a little tang to lift the sweetness)

1 tbsp caster sugar (optional, depending on your Vimto's sweetness)

Pinch of salt (to balance flavours)

**Optional upgrades:** 1 tbsp liquid glucose or honey (for smoother texture)

**Top Tip:**

If you want to turn this into a grown-up treat, stir in a splash of gin or vodka before serving — think of it as a "Vimto Fizz Sorbet". Perfect for a cheeky weekend dessert!

**Here's how**

1. In a jug, pour the Vimto, water, lemon juice, sugar, and a pinch of salt. Give it a good stir until the sugar dissolves.
2. Pour the mixture into the container. Pop the lid on and freeze flat for at least 24 hours, until completely solid.
3. Once frozen solid, remove from the freezer and place into the Frozo Ice Cream maker. Lock it into the machine and select the **Sorbet** cycle.
4. If it looks crumbly after the first spin, add 1–2 tbsp of Vimto or cold water, then re-spin once or twice until smooth and glossy.
5. Scoop into chilled bowls or glasses. Garnish with a few frozen berries or mint leaves if you're feeling fancy.

*"It's sweet, refreshing, and bursting with nostalgia, yet smooth and grown-up enough to serve at your next dinner party."*





# Honey & Frozen Greek Yoghurt

## Serves

4

## Prep Time

10 minutes  
(plus freezing)

## Cycle

Frozen  
yoghurt  
setting

## Freeze Time

Overnight

Sweet, tangy, and beautifully creamy - this Honey & Greek Yoghurt Ice Cream is a real taste of simple sophistication.

The Frozo 11-in-1 Ice Cream and Frozen Dessert Maker gives it that perfect, velvety finish while keeping the natural flavour of the yoghurt front and centre. A drizzle of golden honey brings it all together, balancing sweetness with a little tang. It's gorgeous served with roasted figs, fresh berries, or a handful of crunchy nuts.

This one's light, wholesome, and effortlessly elegant.

## Ingredients

400g Greek yoghurt  
(thick and full-fat)

100ml double cream

3 tbsp honey

1 tsp vanilla extract

## Here's how

1. Mix everything together in a bowl until smooth.
2. Pour into the container and freeze overnight.
3. Spin on the **Frozen Yoghurt** setting for a silky, tangy texture.
4. Drizzle a little extra honey over before serving.

*"Simple and sophisticated, a reminder that great desserts don't have to be complicated"*





# Mint Choc Chip Ice Cream

**Serves**

4

**Prep Time**10 minutes  
(plus freezing)**Cycle**

Ice cream

**Freeze Time**

Overnight

The Frozo 11-in-1 Ice Cream and Frozen Dessert Maker ensures the perfect creamy consistency for this Mint Choc Chip Ice Cream, while the flecks of dark chocolate bring that satisfying crunch. It's refreshing, indulgent, and guaranteed to hit the spot on any day of the week.

With Frozo, you can easily adjust the mint to your taste - subtle and fresh or bold and punchy.

**Ingredients**

300ml milk

200ml double cream

80g sugar

1 tsp peppermint  
extract50g dark chocolate,  
finely chopped**Here's how**

1. Mix all ingredients except chocolate, then pour the mixture into the container.
2. Freeze overnight, spin on **Ice Cream** mode.
3. Stir in the chocolate at the end and re-spin.

*"Fresh, cool, and irresistibly minty, this ice cream is a timeless classic"*



Cookies and Cream Ice Cream





# Cookies and Cream Ice Cream

**Serves**

4

**Prep Time**10 minutes  
(plus freezing)**Cycle**

Ice cream

**Freeze Time**

Overnight

Everyone loves a bit of nostalgia, and nothing beats the classic Cookies and Cream combo. Crushed chocolate biscuits folded through creamy vanilla ice cream – it's simple joy.

With the Frozo 11-in-1 Ice Cream and Frozen Dessert Maker, you'll get that rich, velvety base ready for mixing in your favourite biscuits. The result? A perfectly chunky, creamy dream that both kids and grown-ups will love.

**Ingredients**

250ml milk

250ml double cream

80g sugar

6 chocolate sandwich biscuits, crushed

**Here's how**

1. Mix milk, cream, and sugar until dissolved then pour the mixture into the container.
2. Freeze overnight, then spin on **Ice Cream** mode.
3. Add crushed biscuits after spinning, then re-spin briefly.

*"This delicious Cookies and Cream Ice Cream is comfort food, frozen"*



Chocolate Milkshake





# Chocolate Milkshake

## Serves

1

## Prep Time

10 minutes  
(plus freezing)

## Cycle

Milkshake

Thick, creamy, and absolutely indulgent – a proper milkshake made with real chocolate ice cream. When you start with great ice cream, the rest is easy.

Using your homemade chocolate ice cream from the Frozo 11-in-1 Ice Cream and Frozen Dessert Maker combined with a splash of milk, you can create that perfect thick shake – the kind you need a wide straw for.

Top it with whipped cream and a drizzle of chocolate sauce, and you've got the ultimate comfort drink, whether it's a mid-afternoon pick-me-up or an after-dinner treat.

## Ingredients

2 generous scoops of Frozo Chocolate Ice Cream

150ml whole milk (add a splash more for a thinner shake)

Whipped cream, to serve

**Optional:** chocolate sauce or chocolate sprinkles

## Here's how

1. Add the chocolate ice cream and milk to a blender.
2. Blend until thick and creamy – about 20–30 seconds.
3. Pour into a tall glass and top with whipped cream.
4. Finish with a drizzle of chocolate sauce or a sprinkle of chocolate.

*"Rich, smooth, and full of deep cocoa flavour"*



Banana Milkshake





# Banana Milkshake

## Serves

1

## Prep Time

10 minutes  
(plus freezing)

## Cycle

Milkshake

Sweet, silky, and wonderfully nostalgic – this one's all about pure banana flavour.

Made with scoops of homemade vanilla ice cream from your Frozo 11-in-1 Ice Cream and Frozen Dessert Maker, this Banana Milkshake is everything a milkshake should be: smooth, naturally sweet, and perfectly creamy. The ripe bananas give it richness, while the vanilla adds that comforting, old-school diner flavour.

Serve it chilled with a dollop of whipped cream and a drizzle of honey – pure happiness in a glass.

## Ingredients

1 ripe banana  
2 scoops of Frozo Vanilla Ice Cream  
150ml whole milk  
Whipped cream, to serve

**Optional:** drizzle of caramel sauce or sprinkles

## Here's how

1. Add the banana, vanilla ice cream, and milk to a blender.
2. Blend until smooth, thick, and frothy.
3. Pour into a tall glass and top with whipped cream.
4. Drizzle with caramel or sprinkles to finish.

*"Simple, delicious, and a great way to turn fresh fruit into something special"*



Frappuccino





# Frappuccino

## Serves

4

## Prep Time

10 minutes  
(plus freezing)

## Cycle

Frappuccino

## Freeze Time

Overnight

Think iced coffee meets creamy gelato – smooth, rich, and just the right amount of indulgence. This Ice Chino is all about that barista-style chill.

Freshly brewed coffee blended with cream, milk, and a little sweetness, then spun in the Frozo 11-in-1 Ice Cream and Frozen Dessert Maker until perfectly smooth and frosty. It's bold, creamy, and ridiculously refreshing.

Perfect for slow mornings, sunny afternoons, or when you fancy a cool caffeine fix that feels a bit special.

## Ingredients

200ml strong espresso or filter coffee (cooled)

200ml whole milk

75ml double cream

2 tbsp maple syrup plus extra for serving

½ tsp vanilla extract

**Optional:** A few ice cubes for extra chill

## Here's how

1. Brew your coffee and leave it to cool completely.
2. In a jug, whisk together the coffee, milk, cream, sugar, and vanilla until smooth.
3. Pour the mixture into the container and freeze overnight.
4. When frozen solid, spin on the **Frappuccino** setting until creamy and blended.
5. Re-spin for a thicker, milkshake-like texture or leave it frothy and light for that true café feel.
6. Serve in a chilled glass, topped with a little whipped cream and an extra drizzle of maple syrup.

*"Just like your favourite café drink, only colder and far more satisfying"*



# Lemon Italian Ice

**Serves**

4

**Prep Time**

20 minutes  
(plus freezing)

**Cycle**

Italian Ice  
setting

**Freeze Time**

12-24 hours

This is sunshine in a container. Sharp, clean and properly refreshing.

It's all about balance here: sweet enough to keep it soft, sharp enough to wake your taste buds up.

**Nice swap:** Replace half of the lemon juice with blood orange juice for a deeper, more rounded citrus flavour.

**Ingredients**

350ml water

120g caster sugar

120ml fresh lemon juice

1 tsp finely grated  
lemon zest

Pinch of salt

## Here's how

1. Pour 150ml of the water into a small pan with the sugar.
2. Gently heat it just until the sugar dissolves - no need to boil, we're not making caramel.
3. Take it off the heat and stir in the remaining cold water, lemon juice, zest and that pinch of salt (don't skip it - it sharpens everything up).
4. Pour the mixture into the container, make sure it's level, and freeze solid for 12-24 hours.
5. Spin on the **Italian Ice** setting.

*If it looks a bit crumbly after the first spin, add 1-2 tablespoons of cold water and give it one Re-spin. That's where the magic happens.*

*"Just like a classic Sicilian granita, but smoother"*



# Strawberry Lime Slushi

**Serves**

4

**Prep Time**

10 minutes  
(plus freezing)

**Cycle**

Lite Ice  
Cream/  
Sorbet  
Setting

**Freeze Time**

12–24 hours

## Here's how

1. Put everything into a blender and blitz until completely smooth – you want no bits left at all.
2. Pour into the container and freeze for 12–24 hours until solid.
3. Spin on **Lite Ice Cream** or **Sorbet**.
4. After the first spin, add 3–4 tablespoons of cold water or apple juice, then re-spin to loosen it into a proper slushi texture.

## Grown-Up Version:

After the first spin, add 30–40ml vodka or limoncello, then re-spin for an instant summer cocktail!

## Ingredients

250g strawberries  
(fresh or frozen,  
thawed)

200ml apple juice

Juice of 1 lime

2 tbsp sugar  
(adjust to taste)

Pinch of salt

***For the best Italian ice or slushi texture every time:***

- Don't skimp on sugar – it stops the mix from freezing rock solid.
- Always plan on one re-spin. That second spin is where smoothness lives.

*"Tangy and refreshing, the perfect treat for a summer's day"*

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**FROZO**

11-in-1  
Ice Cream  
& Frozen Dessert Maker

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Recipe Guide