Texture cheat sheet

The quick fix for every Ninja CREAMi texture problem

Scoop Kitchen

Freeze 24 hours at about −18 °C (0 °F), on a level shelf

Re-spin with liquid 1 to 2 tbsp milk or juice each time

Lean bases protein, lite and sugar-free: Lite Ice Cream

Very hard pint? let it stand 5 to 10 minutes first

Mix-ins last make a hole, add them, run Mix-in

Powdery or crumbly — FEEL

Fix this pint: Add 1 to 2 tbsp of milk and run Re-spin.

Next time: Use the Lite Ice Cream button for lean bases. It is made for them.

Icy or crunchy — FEEL

Fix this pint: Add 1 tbsp of juice or milk and run Re-spin.

Next time: Sorbets need about 45 to 110 g (¼ to ½ cup) sugar per 16 oz pint: the least for sweet mango, the most for lemon. 1 to 2 tbsp of glucose or corn syrup makes them smoother still.

Grainy or sandy — FEEL

Fix this pint: A Re-spin with 1 tbsp of milk softens it a little, but frozen grit will not dissolve.

Next time: Whisk the sugar into a little warm milk first, or blend the base with a stick blender for 30 seconds.

Greasy, waxy or like Vaseline — FEEL

Fix this pint: Stop spinning. Warm it gently, blend in cold milk and refreeze, or make a milkshake.

Next time: Only Re-spin a rich pint when it looks powdery, and stop at two. If it is creamy after the first spin, it is done.

Gummy, stretchy or slimy — FEEL

Fix this pint: Add 2 tbsp of milk and run Re-spin.

Next time: Use ⅛ to ¼ tsp per 16 oz pint and never more (⅜ tsp at most in a 24 oz Deluxe pint). Level the spoon.

Foamy, airy or like mousse — FEEL

Fix this pint: Let it stand for 2 to 3 minutes and press it down with a spoon.

Next time: Use a whey/casein blend, or add 1 tbsp pudding mix or 15 g (1 tbsp) cream cheese for body.

Chalky or floury — FEEL

Fix this pint: Re-spin with 1 to 2 tbsp of milk. It helps a little.

Next time: Blend the base and let it rest for 10 minutes, or overnight in the fridge, before freezing so the powder can soak up the liquid.

Too soft or melts fast — LOOK

Fix this pint: Freeze it for 15 to 30 minutes, then serve it without spinning again.

Next time: Stop as soon as it is creamy. Re-spin is only for pints that look powdery.

Soupy middle, crumbly edges — LOOK

Fix this pint: Freeze it for at least 12 more hours, then spin it again.

Next time: Freeze every pint for 24 hours.

A hole down the middle — LOOK

Fix this pint: Scrape the frozen ring into the hole, add 1 to 2 tbsp of liquid and Re-spin.

Next time: Let the pint stand for 5 to 10 minutes before spinning.

A hump on top — LOOK

Fix this pint: Scrape the hump level with a sturdy spoon before spinning. Let the pint stand 5 minutes first if it is very hard.

Next time: Fill only to the max fill line.

Curdled, separated or watery — LOOK

Fix this pint: Spin it anyway. It usually comes out smooth. If it is grainy, Re-spin with 1 tbsp of milk.

Next time: Mix fruit and dairy cold, add the juice last and stir quickly.

Mix-ins sank, clumped or got blended — LOOK

Fix this pint: Dig a hole about 4 cm (1½ in) wide down to the bottom, move the pieces into it and run Mix-in again.

Next time: Always dig the hole first.

Leftovers rock hard — LOOK

Fix this pint: Smooth the top, then run the program you made it with again.

Next time: Smooth the top flat before the lid goes back on.

Bland or not sweet enough — TASTE

Fix this pint: Let it stand for 3 to 5 minutes before eating.

Next time: Taste the base: it should be a little too sweet and strong.

Too sweet — TASTE

Fix this pint: Add something tart or bitter on top: berries, a squeeze of lemon, cocoa nibs or a pinch of salt.

Next time: Cut the sugar by up to a quarter and add 15 g (1 tbsp) cream cheese or 1 tbsp pudding mix for body.

Bitter, cooling or odd aftertaste — TASTE

Fix this pint: Pair it with warm toppings or a sauce.

Next time: Keep erythritol to half of the sweetener and use allulose or sugar for the rest.

Freezer taste or ice crust — TASTE

Fix this pint: Scrape off the top layer before spinning.

Next time: Keep the lid on tight and wrap strong-smelling food in the freezer.

The machine will not start or stops — MACHINE

Fix this pint: Twist the outer bowl until it clicks, and check the lid and paddle are locked.

Next time: Listen for the click every time.

Every cause and fix, with a recipe check:

scoop-kitchen.com/texture-fixer

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