

PASTA & BEYOND™

JUICES & FROZEN FRUIT RECIPES



Recipes, tips, and ideas for
juices and frozen snacks

PASTA & BEYOND™

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Quick Start Guide

See owner's manual for complete instructions and important safety information before using this product.

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

STEP 1: Assemble Juicer Housing



Assemble the Slow Juicer Housing according to the instructions in the manual. Remember to use the Juice Pulp Filter (perforated screen) and Round Extrusion Cap for juicing. Remove the Storage Tray and insert the Juice Collector Cup under the Juicer Housing to collect juice. Place the Pulp Collector Cup in front of the housing.

STEP 2: Press to start appliance



Press the Power Button. Press the Forward Button to extrude juice for 5 minutes.

STEP 2: Add Ingredients



Place ingredients in the chute.

STEP 4: Push ingredients



Use the Pusher to push the ingredients into the juicer while it juices the ingredients.

STEP 5: Pour and enjoy



Pour the collected juice into a glass and enjoy.

ASSEMBLING THE SLOW JUICER HOUSING

SLOW JUICER PARTS

A BASIC UNIT HOUSING

K CHUTE/TRAY

L PUSHER

U JUICER HOUSING

V JUICE/FROZEN TREAT
AUGER

W JUICE PULP FILTERS

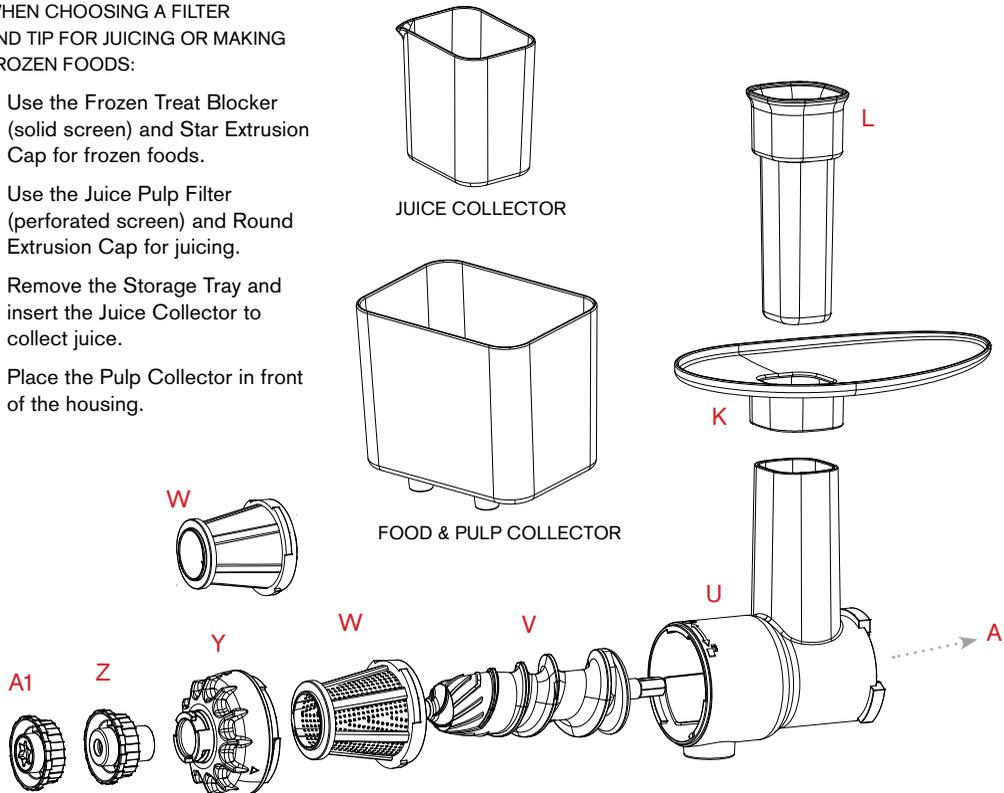
Y JUICE/FROZEN TREAT
SEAL CAP

Z ROUND EXTRUSION CAP

A1 STAR EXTRUSION CAP

WHEN CHOOSING A FILTER
AND TIP FOR JUICING OR MAKING
FROZEN FOODS:

- * Use the Frozen Treat Blocker (solid screen) and Star Extrusion Cap for frozen foods.
- * Use the Juice Pulp Filter (perforated screen) and Round Extrusion Cap for juicing.
- * Remove the Storage Tray and insert the Juice Collector to collect juice.
- * Place the Pulp Collector in front of the housing.





Cajun STORM

SERVES 1; SLOW JUICER

INGREDIENTS

1 oz spiced rum
½ oz white rum
½ oz grenadine
½ lemon, peeled
1 cup cubed pineapple
ice cubes
orange wedge, for garnish
pineapple wedge, for garnish
maraschino cherry, for garnish

DIRECTIONS

1. Press the Power Button and then the Forward Button to begin the juicing process.
2. Add the lemon and the pineapple through the chute.
3. Add the rums and grenadine to the juice and stir to mix. Add the ice to the drinking glass, add in your mixture, and garnish with fruit.

Orange & Carrot JUICE

SERVES 1; SLOW JUICER

INGREDIENTS

1 orange, peeled
1 carrot

DIRECTIONS

1. Press the Power Button and then the Forward Button to begin the juicing process.
2. Add the orange and carrot through the chute.
3. When the appliance is done juicing, serve.

Apple, Beet & Ginger JUICE

SERVES 1; SLOW JUICER

INGREDIENTS

1 Granny Smith apple
1 1 in. x 1 in. piece ginger,
peeled & cut into small pieces
1 beet

DIRECTIONS

1. Press the Power Button and then the Forward Button to begin the juicing process.
2. Add the apple, ginger, and beet through the chute.
3. When the appliance is done juicing, serve.

Watermelon Mint JUICE

SERVES 1; SLOW JUICER

INGREDIENTS

2 cup watermelon
3 sprigs fresh spearmint
ice cubes
1 lime wedge, for garnish

DIRECTIONS

1. Press the Power Button and then the Forward Button to begin the juicing process.
2. Add the watermelon and mint through the chute.
3. When the appliance is done juicing, garnish with the lime wedge and serve.



Blueberry MOJITO

SERVES 1; SLOW JUICER

INGREDIENTS

BLUEBERRY SYRUP

1 ½ cups blueberries

¼ cup water

¼ cup sugar

—

5 fresh mint leaves, divided

1 lime wedge

½ oz blueberry syrup

1 ½ oz Bacardi™ silver rum

Ice cubes

soda water, to top off glass

3 blueberries, for garnish

DIRECTIONS

1. Press the Power Button and then the Forward Button to begin the juicing process.
2. Add the blueberries through the chute.
3. When the appliance is done juicing, boil the water and sugar on the stove top until clear. Let cool.
4. Combine the sugar with the blueberry juice to make the Blueberry Syrup.
5. In a Collins glass, muddle 3 mint leaves with the lime wedge and Blueberry Syrup.
6. Add enough ice to fill the glass and then add the rum and enough soda water to top off the glass. Stir to blend and garnish with the blueberries and the remaining mint leaves.

Spinach, Kale & Cucumber JUICE

SERVES 1; SLOW JUICER

INGREDIENTS

2 leaves kale
1 cucumber
1 cup spinach leaves
maraschino cherry, for garnish

DIRECTIONS

1. Press the Power Button and then the Forward Button to begin the juicing process.
2. Add the kale, cucumber, and spinach through the chute.
3. When the appliance is done juicing, serve.



Cucumber Grapefruit SPRITZER

SERVES 1; SLOW JUICER

INGREDIENTS

½ cucumber, peeled
½ grapefruit, peeled
ice cubes
4 oz club soda or
sparkling water
1 sprig mint, for garnish
1 slice cucumber, for garnish

DIRECTIONS

1. Press the Power Button and then the Forward Button to begin the juicing process.
2. Add the cucumber and grapefruit through the chute.
3. When the appliance is done juicing, pour the club soda or sparkling water over the juice, garnish with the mint and cucumber slice, and serve.

Blueberry

YOGURT

SERVES 2; FROZEN TREAT

INGREDIENTS

1 tbsp. honey
6 oz vanilla yogurt
2 cups fresh or
frozen blueberries

DIRECTIONS

1. Mix the honey and yogurt together. Freeze the yogurt in ice cube trays.
2. Press the Power Button and then the Forward Button to begin the extrusion process.
3. Add 1 yogurt cube and 1 tbsp. blueberries through the chute. Place a container in front of the appliance to catch the yogurt.
4. When the appliance is done extruding yogurt, repeat the process with the rest of the yogurt cubes and blueberries.
5. When all the yogurt and blueberries have been combined, either serve immediately or freeze for later use.





Vanilla

GELATO

SERVES 2; FROZEN TREAT

INGREDIENTS

2 cups heavy cream
2/3 cup sugar
4 egg yolks
1 tsp. vanilla extract

DIRECTIONS

1. Bring the cream and sugar to a boil in a medium-size pot on the stove top. When the mixture is boiling, remove it from the heat.
2. In a bowl, whisk the egg yolks and 3/4 cup hot cream. Then, add the rest of the cream and whisk again. Add the vanilla extract and mix.
3. Strain the gelato mixture, pour it into ice cube trays, and freeze.
4. Press the Power Button and then the Forward Button to begin the extrusion process.
5. Add the frozen gelato through the chute.
6. When all the gelato is done extruding, serve.

Strawberry GELATO

SERVES 2; FROZEN TREAT

INGREDIENTS

1 ½ cups heavy cream
⅓ cup sugar
3 egg yolks
1 tsp. vanilla extract
16 strawberries

DIRECTIONS

1. Bring the cream and sugar to a boil in a medium-size pot on the stove top. When the mixture is boiling, remove it from the heat.
2. In a bowl, whisk the egg yolks and ¾ cup hot cream. Then, add the rest of the cream and whisk again. Add the vanilla extract and mix.
3. Strain the gelato mixture. Place 1 strawberry in each ice cube tray and cover each strawberry with some of the gelato. Freeze.
4. Press the Power Button and then the Forward Button to begin the extrusion process.
5. Add the frozen gelato through the chute.
6. When all the gelato is done extruding, serve.

Healthy Cherry SORBET

SERVES 2; FROZEN TREAT

INGREDIENTS

2 cups frozen pitted cherries
3 tbsp. honey
½ tsp. lemon zest
1 tsp. lemon juice

DIRECTIONS

1. Combine all the ingredients in a bowl and mix.
2. Press the Power Button and then the Forward Button to begin the extrusion process.
3. Add the mixture through the chute.
4. When all the sorbet is done extruding, serve.

Mango

SORBET

SERVES 2; FROZEN TREAT

INGREDIENTS

2 cups frozen mango chunks
2 tbsp. honey

DIRECTIONS

1. Combine all the ingredients in a bowl and mix.
2. Press the Power Button and then the Forward Button to begin the extrusion process.
3. Add the mixture through the chute.
4. When all the sorbet is done extruding, serve.



Strawberry

SORBET

SERVES 2; FROZEN TREAT

INGREDIENTS

2 cups frozen strawberries
2 tbsp. sugar
¼ tsp. lemon zest

DIRECTIONS

1. Combine all the ingredients in a bowl and mix.
2. Press the Power Button and then the Forward Button to begin the extrusion process.
3. Add the mixture through the chute.
4. When all the sorbet is done extruding, serve.

Gluten-Free Chocolate–Peanut Butter COOKIE SANDWICHES

MAKES 6 COOKIE SANDWICHES; FROZEN TREAT

INGREDIENTS

CHOCOLATE–PEANUT BUTTER COOKIES

- ½ cup creamy peanut butter
- ¼ cup granulated sugar
- ¼ cup packed light-brown sugar
- ¼ cup semisweet chocolate chips
- 1 egg, beaten
- ½ tsp. vanilla extract (optional)

FILLING

- 6 frozen bananas
- 1 cup chocolate sprinkles

DIRECTIONS

1. Position two oven racks in the center of the oven and preheat the oven to 350° F/177° C.
2. Combine the Chocolate–Peanut Butter Cookie ingredients in a bowl and stir with a wooden spoon until smooth.
3. Divide the dough into 24 portions (about 1 heaping tbsp. each). Roll each portion between your hands to form a smooth ball. Place the dough balls on ungreased cookie sheets, spacing them 1 inch apart (you should fit about 12 cookies per sheet.) Use a fork to press on the dough in two directions to form a crosshatch pattern.
4. Bake in the oven for 10 minutes.
5. Cool slightly and then remove with a spatula and let cool completely on wire racks.
6. Let the bananas thaw for about 10 minutes.
7. Press the Power Button and then the Forward Button to begin the extrusion process.
8. Add the bananas through the chute.
9. Swirl some of the banana on half of the cookies and top with another cookie. Roll the sides of the cookie sandwiches in the chocolate sprinkles.



Rocky ROAD

SERVES 4; FROZEN TREAT

INGREDIENTS

4 frozen bananas,
cut into 2-inch pieces

3 tbsp. cocoa powder

3 tbsp. powdered sugar

1 cup mini marshmallows

3 oz dark chocolate,
cut into small pieces

2 tbsp. chopped almonds

DIRECTIONS

1. Let the bananas thaw for 5 minutes.
2. In a bowl, toss the bananas, cocoa powder, and powdered sugar.
3. In a separate bowl, combine the marshmallows, chocolate pieces, and almonds and mix.
4. Press the Power Button and then the Forward Button to begin the extrusion process.
5. Alternate adding portions of the banana chunks and marshmallow mixture through the chute.
6. When all the rocky road is done extruding, serve.

Berry Peanut BLAST

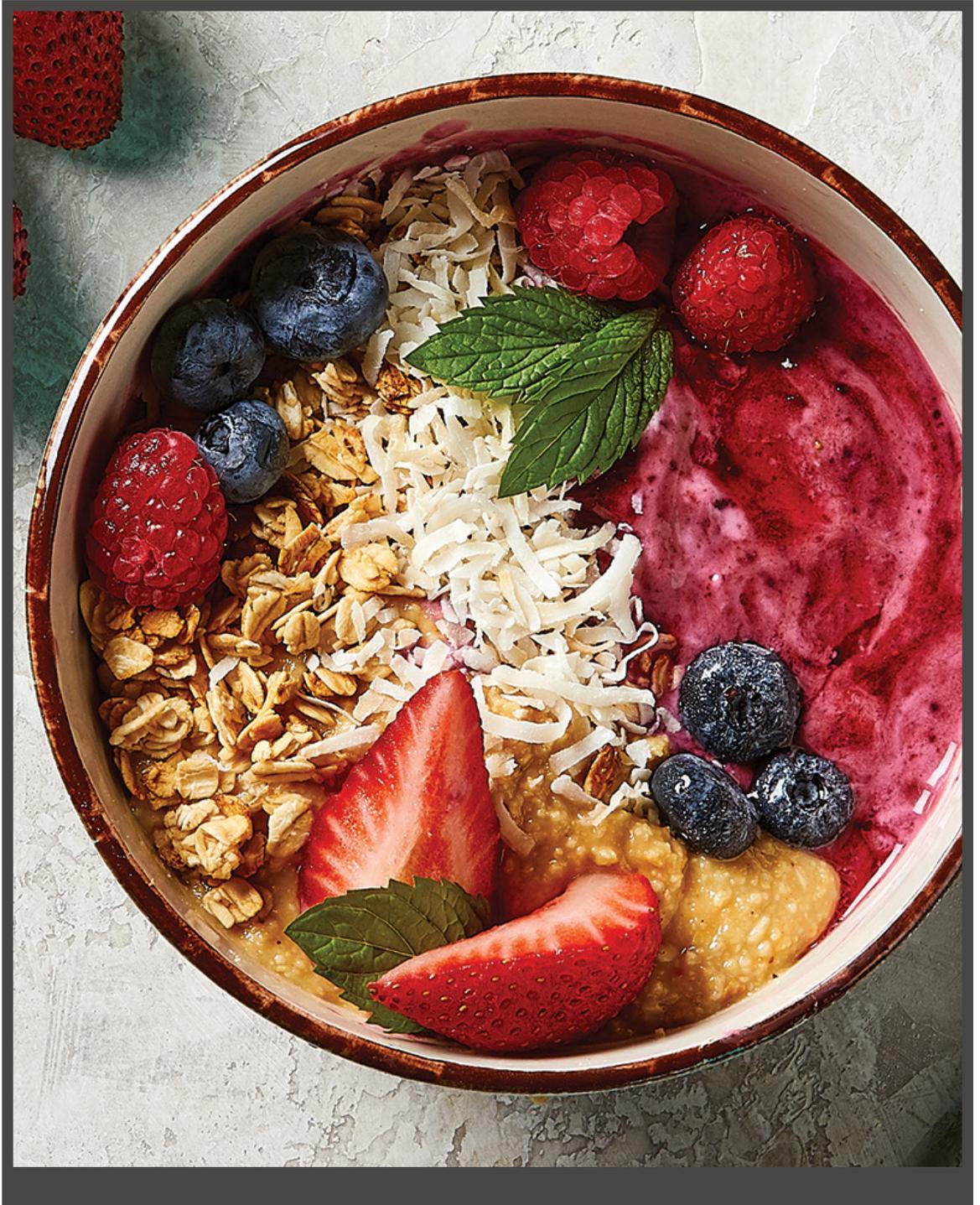
SERVES 1; FROZEN TREAT

INGREDIENTS

¼ cup peanuts
1 cup frozen mix berries
2 tbsp. yogurt
2 tbsp. granola
1 strawberry, sliced
1 tbsp. blueberries
1 tsp. coconut, unsweetened

DIRECTIONS

1. Press the Power Button and then the Forward Button to begin the extrusion process.
2. Add the peanuts through the chute.
3. When the peanuts are done extruding, reserve the peanuts.
4. Add the frozen berries and yogurt through the chute. Place a separate container in front of the appliance to catch the berries.
5. Press the Power Button and then the Forward Button to begin the extrusion process again.
6. Add all the ingredients to a bowl and mix.



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Invite
celebrated chef
Emeril Lagasse
into your kitchen



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