



Tupperware Fusion Master Sorbet Maker



Sorbet for breakfast? By choosing healthy fruits to use in the Sorbet Maker—yes! Make delicious sorbet at home with natural ingredients and no preservatives. Freeze single serve portions in the Fresh & Pure Ice Tray. Or use the Freeze-It PLUS containers for family-sized sorbets. *Base included. 1284 Black/Chili/Snow White*

FUSION MASTER SORBET MAKER

Make delicious sorbet at home with natural ingredients and no preservatives.

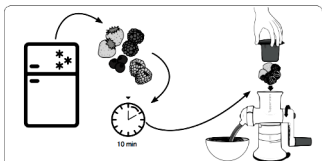
- Once ingredients are added in the hopper, add a little water to help it process through the Sorbet Maker.
- Freeze single serve portions in Freeze-Its Containers or the Fresh & Pure Ice Trays. Store family-sized portions in Freeze-It containers up to 48 hours.
- Any frozen fruits should sit on the counter for 12–18 minutes before you add them to the hopper.
- About 2-oz. of sorbet stays in the Sorbet Maker after processing. To remove water from suction base after washing, gently pull down on the silicone tab just enough to release the water.



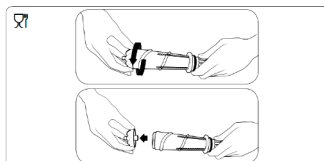
This product, like everything we sell in the U.S. & Canada, is BPA-free

FUSION MASTER SORBET MAKER

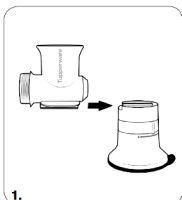
Assembly Instructions



Any frozen fruits should sit on the counter for 12–18 minutes before you add them to the hopper.



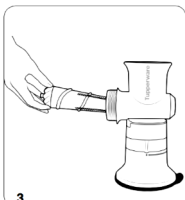
Attach Screw Head to the Screw Base. Attach screw gasket, if needed to the short end of the screw base.



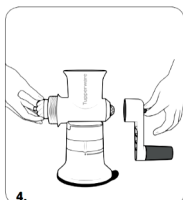
1. Slide Hopper to the Suction Base



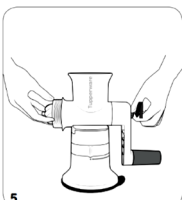
2. Slide panel on suction base until it clicks



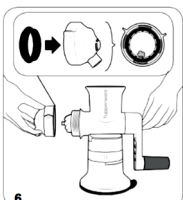
3. Insert screw base into the front of the Hopper base



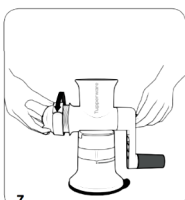
4. Attach the turn handle



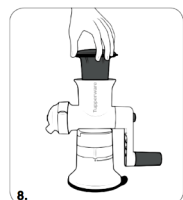
5. Turn red knob to the left



6. Insert spout gasket into the spout



7. Attach spout to the Hopper base and turn to the right



8. Remove plunger to add frozen fruit

Sorbet Maker Recipes

5. Avocado Sorbet
6. Cantaloupe Sorbet Fizz
7. Cocoa Banana Sorbet
8. Frozen Banana Cups
9. Fruit Sorbet Cake
10. Kiwi Dream Sorbet
11. Mango and Cream Sorbet
12. Mango Summer Sorbet
13. Peaches and Cream Sorbet
14. Peach Summer Sorbet
15. Pina Colada Sorbet
16. Pineapple Mango Sorbet
17. Strawberries and Cream Sorbet
18. Strawberry Smoothie Bowl
19. Strawberry Summer Sorbet
20. Watermelon Sorbet Float Your Boat
21. Watermelon Summer Sorbet

AVOCADO SORBET

2½ cups avocado, peeled and cut into chunks
Pinch of chili flakes (or cayenne pepper)
Pinch of salt
2 tsp. lime juice
Corn chips, to serve



TUPPERWARE



1. Place avocado in a Freeze-It and freeze for at least 8 hours.
2. Remove the avocado from freezer and stand for 15 minutes. Add chili flakes (or cayenne pepper), salt and lime juice. Mix well
3. Fill Sorbet Maker hopper with avocado. Pour 1 tsp. warm water over fruit. Place plunger on top of fruit.
4. Gently push down on plunger while turning handle to process. Repeat with remaining avocado.
5. Serve with corn chips.

CANTALOUPE SORBET FIZZ

Simple syrup
¼ cup water
¼ granulated sugar

Sorbet
12 oz. frozen cantaloupe cubes
1½ cups seltzer, divided
¼ cup warm water
4 tbsp. simple syrup, divided
Fresh mint leaves and cucumber slices for garnish (optional)



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1. In a 2-cup Micro Pitcher, mix water and sugar and microwave on high for 25 seconds or until sugar has dissolved. Set aside.
2. Remove cantaloupe from freezer, let stand 16 minutes.
3. Fill Sorbet Maker hopper with cantaloupe and pour 1 tsp. warm water over fruit. Place plunger on top of fruit. Gently push down on plunger while turning handle to process. Repeat with remaining fruit.
4. Stir sorbet until smooth.
5. Divide sorbet evenly between two glasses. Pour ¾ cup seltzer into each glass. Stir in optional 2 tbsp. simple syrup and garnish with mint and cucumber slices if desired.
6. Serve immediately

COCOA BANANA SORBET

3 bananas
¾ cup cocoa powder
½ cup heavy cream
¼ cup brown sugar
¼ tsp. kosher salt (optional)



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1. Place bananas and cocoa powder in the base of the Power Chef System, fitted with blade attachment.
2. In the 1-cup Micro Pitcher, stir together cream, sugar and salt. Microwave on high power 25 seconds or until sugar is dissolved. Remove from microwave and stir to combine; pour over bananas and cocoa. Cover and pull cord until bananas are pureed.
3. Transfer mixture to a Freeze-It PLUS Medium Shallow Rectangular Container. Seal and freeze at least 6 hours or overnight.
4. Remove container from freezer. Using a butter knife, gently break mixture into 2–3" pieces.
5. Fill Sorbet Maker hopper with frozen cocoa-nana pieces. Place plunger on top of pieces. Gently push down on the plunger while turning handle to process. Repeat with remaining cocoa-nana pieces.
6. Serve immediately or freeze up to 48 hours.

FROZEN BANANA CUPS

16 oz. frozen sliced bananas, 1" pieces (about 4 bananas)
¾ cup chopped peanuts
½ cup semi-sweet chocolate chips
1 tbsp. virgin coconut oil



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1. Remove fruit from freezer, let stand 16–18 minutes.
2. Fill Sorbet Maker hopper with fruit and pour 1 tsp. warm water over fruit. Place plunger on top of fruit. Gently push down on plunger while turning handle to process. Repeat with remaining fruit.
3. Stir in ½ cup chopped peanuts.
4. Divide banana mixture evenly between four Snack Cups.
5. Add chocolate chips and coconut oil to 2-cup Micro Pitcher. Microwave on high power, 40 seconds. Remove from microwave, stir until smooth.
6. Pour chocolate mixture over banana sorbet, dividing equally between the four cups.
7. Top each with remaining chopped peanuts. Serve immediately.

FRUIT SORBET CAKE

- 16 oz. frozen mango chunks
- ¼ cup warm water
- 1 pound cake
- 3 cups whipped cream (optional)



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1. Remove fruit from freezer, let stand 16–18 minutes.
2. Fill Sorbet Maker hopper with fruit. Pour 1 tsp. warm water over fruit.
3. Place plunger on top of fruit. Gently push down on plunger while turning handle to process. Repeat with remaining fruit. Set aside.
4. Slice away brown outer edges of pound cake; discard. Slice pound cake lengthwise into two (1" wide) pieces. Then cut to fit the length of 1¼-cup Small Square Freeze-It Container.
5. Place pound cake against the sides of the Freeze-It Container and fill the center with mango sorbet.
6. Cover and freeze 1 hour.
7. Remove from freezer, and if desired, frost with whipped cream. Serve immediately.

KIWI DREAM SORBET

- 12 oz. fresh or frozen (thawed) peeled kiwi
- ½ cup heavy cream
- 3 tbsp. granulated sugar
- ¼ tsp. kosher salt (optional)



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1. Place kiwi in the base of the Power Chef System, fitted with blade attachment.
2. In the 1-cup Micro Pitcher, stir together cream, sugar and salt. Microwave on high power 25 seconds or until sugar is dissolved. Remove from microwave and stir to combine; pour over kiwi. Cover and pull cord until kiwi is pureed.
3. Transfer mixture to a Freeze-It PLUS Medium Shallow Rectangular Container. Seal and freeze at least 6 hours or overnight.
4. Remove container from freezer. Using a butter knife, gently break mixture into 2–3" pieces.
5. Fill Sorbet Maker hopper with frozen kiwi pieces. Place plunger on top of frozen kiwi. Gently push down on the plunger while turning handle to process. Repeat with remaining fruit.
6. Serve immediately or freeze up to 48 hours.

MANGO AND CREAM SORBET

- 12 oz. fresh or frozen (thawed) peaches
- ½ cup heavy cream
- 3 tbsp. granulated sugar
- 1/8 tsp. kosher salt (optional)



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1. Place mango in the base of the Power Chef System, fitted with blade attachment.
2. In the 1-cup Micro Pitcher, stir together cream, sugar and salt. Microwave on high power 25 seconds or until sugar is dissolved. Remove from microwave and stir to combine; pour over mango. Cover and pull cord until mango is pureed.
3. Transfer mixture to a Freeze-It PLUS Medium Shallow Rectangular Container. Seal and freeze at least 6 hours or overnight.
4. Remove container from freezer. Using a butter knife, gently break mixture into 2–3" pieces.
5. Fill Sorbet Maker hopper with frozen mango pieces. Place plunger on top of frozen mango. Gently push down on the plunger while turning handle to process. Repeat with remaining fruit.
6. Serve immediately or freeze up to 48 hours.

MANGO SUMMER SORBET

- 16 oz. fresh or frozen mango cut into 1" pieces
- ¼ cup powdered sugar
- ¼ tsp. coarse kosher salt
- ¼ cup warm water



TUPPERWARE



1. Toss fruit and sugar together; freeze at least 6 hours or overnight. Remove fruit from freezer, toss with salt and let stand 16 minutes.
2. Fill Sorbet Maker hopper with fruit. Pour 1 tsp. warm water over fruit. Place plunger on top of fruit. Gently push down on plunger while turning handle to process. Repeat with remaining fruit.
3. Serve immediately.

PEACHES AND CREAM SORBET

12 oz. fresh or frozen (thawed) peaches
½ cup heavy cream
3 tbsp. granulated sugar
¼ tsp. kosher salt (optional)



1. Place peaches in the base of the Power Chef System, fitted with blade attachment.
2. In the 1-cup Micro Pitcher, stir together cream, sugar and salt. Microwave on high power 25 seconds or until sugar is dissolved. Remove from microwave and stir to combine; pour over peaches. Cover and pull cord until peaches are pureed.
3. Transfer mixture to a Freeze-It PLUS Medium Shallow Rectangular Container. Seal and freeze at least 6 hours or overnight.
4. Remove container from freezer. Using a butter knife, gently break mixture into 2–3" pieces.
5. Fill Sorbet Maker hopper with frozen peaches pieces. Place plunger on top of frozen peaches. Gently push down on the plunger while turning handle to process. Repeat with remaining fruit.
6. Serve immediately or freeze up to 48 hours.

PEACH SUMMER SORBET

16 oz. fresh or frozen peaches cut into 1" pieces
¼ cup powdered sugar
¼ tsp. coarse kosher salt
¼ cup warm water



1. Toss fruit and sugar together; freeze at least 6 hours or overnight. Remove fruit from freezer, toss with salt and let stand 16 minutes.
2. Fill Sorbet Maker hopper with fruit. Pour 1 tsp. warm water over fruit. Place plunger on top of fruit. Gently push down on plunger while turning handle to process. Repeat with remaining fruit.
3. Serve immediately.

PINA COLADA SORBET

12 oz. fresh or frozen (thawed) pineapple chunks
½ cup heavy cream
¼ cup shredded coconut
3 tbsp. granulated sugar
¼ tsp. kosher salt (optional)



1. Place pineapple in the base of the Power Chef System, fitted with blade attachment.
2. In the 1-cup Micro Pitcher, stir together cream, coconut, sugar and salt. Microwave on high power 25 seconds or until sugar is dissolved. Remove from microwave and stir to combine; pour over pineapple. Cover and pull cord until pineapple is pureed.
3. Transfer mixture to a Freeze-It PLUS Medium Shallow Rectangular Container. Seal and freeze at least 6 hours or overnight.
4. Remove container from freezer. Using a butter knife, gently break mixture into 2–3" pieces.
5. Fill Sorbet Maker hopper with frozen pineapple pieces. Place plunger on top of frozen pineapple. Gently push down on the plunger while turning handle to process. Repeat with remaining fruit.
6. Serve immediately or freeze up to 48 hours.

PINEAPPLE MANGO SORBET

2 cups mango, flesh & core removed and diced
2 cups pineapple, peeled and diced
¼ cup powdered sugar



1. Place pineapple in the base of the Power Chef System, fitted with blade attachment cover and pull cord until pineapple is pureed.
2. Transfer mixture to a Freeze-It PLUS Medium Shallow Rectangular Container. Seal and freeze at least 6 hours or overnight.
3. Place diced mango in a Freeze-It PLUS Medium Shallow Rectangular Container. Seal and freeze at least 6 hours or overnight.
4. Remove containers from freezer. Using a butter knife, gently break mixture into 2–3" pieces. Put into a Thatsa bowl and sprinkle with powdered sugar.
5. Fill Sorbet Maker hopper with frozen fruit pieces. Place plunger on top of frozen fruit. Gently push down on the plunger while turning handle to process. Repeat with remaining fruit.
6. Serve immediately or freeze up to 48 hours.

STRAWBERRIES & CREAM SORBET

12 oz. fresh or frozen (thawed) strawberries, stems removed
½ cup heavy cream
3 tbsp. granulated sugar
¼ tsp. kosher salt (optional)



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1. Place strawberries in the base of the Power Chef System, fitted with blade attachment.
2. In the 1-cup Micro Pitcher, stir together cream, sugar and salt. Microwave on high power 25 seconds or until sugar is dissolved. Remove from microwave and stir to combine; pour over strawberries. Cover and pull cord until strawberries are pureed.
3. Transfer mixture to a Freeze-It PLUS Medium Shallow Rectangular Container. Seal and freeze at least 6 hours or overnight.
4. Remove container from freezer. Using a butter knife, gently break mixture into 2–3" pieces.
5. Fill Sorbet Maker hopper with frozen strawberry pieces. Place plunger on top of frozen strawberries. Gently push down on the plunger while turning handle to process. Repeat with remaining fruit.
6. Serve immediately or freeze up to 48 hours.

STRAWBERRY SMOOTHIE BOWL

16 oz. frozen strawberries
¼ cup warm water
1 cup orange juice, divided

Variety of toppings such as chopped nuts, seeds, coconut, dried or fresh fruits, nut butters, herbs.



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1. Remove fruit from freezer, let stand 16-18 minutes.
2. Place medium bowl below Fusion Master Sorbet Maker spout. Fill sorbet hopper with fruit; pour 1 tsp. of the warm water over fruit.
3. Place plunger on top of fruit. Gently push down on the plunger while turning handle to move fruit over sorbet blades. Repeat with remaining fruit.
4. Divide sorbet evenly between two bowls. Stir in ½ cup each of the orange juice until well combined. Top with a variety of desired nuts, fresh or dried fruits, seeds, or toppings.



STRAWBERRY SUMMER SORBET

16 oz. fresh or frozen strawberries cut into 1" pieces
¼ cup powdered sugar
¼ tsp. coarse kosher salt
¼ cup warm water



TUPPERWARE



1. Toss fruit and sugar together; freeze at least 6 hours or overnight. Remove fruit from freezer, toss with salt and let stand 16 minutes.
2. Fill Sorbet Maker hopper with fruit. Pour 1 tsp. warm water over fruit. Place plunger on top of fruit. Gently push down on plunger while turning handle to process. Repeat with remaining fruit.
3. Serve immediately.

WATERMELON SORBET FLOAT YOUR BOAT

1 lb./16 oz. frozen, seedless watermelon cubes
¼ cup warm water

Float
2 cups favorite red fruit juice, divided
1 cup plain seltzer, divided



TUPPERWARE



1. Remove fruit from freezer, let stand 10 minutes.
2. Place medium That'sa Bowl below Fusion Master® Sorbet Maker spout. Fill sorbet hopper with fruit and sprinkle with 1 tsp. of the warm water.
3. Place plunger on top of fruit. Gently push down on the plunger while turning handle to move fruit over sorbet blades. Repeat with remaining fruit.
4. Divide sorbet evenly between two tumblers. Fill each tumbler with 1 cup of the juice and ½ cup of the seltzer. Garnish with watermelon wedges.

WATERMELON SUMMER SORBET

16 oz. fresh seedless watermelon cubes cut into 1" pieces

$\frac{1}{4}$ cup powdered sugar

$\frac{1}{4}$ tsp. coarse kosher salt

$\frac{1}{4}$ cup warm water



1. Toss fruit and sugar together; freeze at least 6 hours or overnight. Remove fruit from freezer, toss with salt and let stand 16 minutes.
2. Fill Sorbet Maker hopper with fruit. Pour 1 tsp. warm water over fruit. Place plunger on top of fruit. Gently push down on plunger while turning handle to process. Repeat with remaining fruit.
3. Serve immediately.