



Guidelines and Recipes

For Flavoring Eclipse Soft Serve

Use the recipes below as inspirations to get the best results for Eclipse Vanilla and Chocolate Soft Serve.





Fruit Recipes

Fruit flavors pair perfectly with Eclipse Soft Serve. Start by adding 5–10% fruit puree, syrup, or concentrate (by weight) to Eclipse Vanilla Soft Serve and adjust flavor as needed. Some flavors may require up to 20% to get the desired taste.

Wild Cherry Soft Serve

1 gallon Eclipse Vanilla Soft Serve (4kg)
400 g Luxardo or Amarena Wild Cherry
syrup (10%)

Soft Serve Base	
Eclipse Vanilla Soft Serve	Cherry Syrup
1 gallon (4 kg)	400 g
2 gallons (8 kg)	800 g

Mango–Passion Fruit Soft Serve

1 gallon Eclipse Vanilla Soft Serve (4 kg)
520 g Mango Puree (13%)
80 g Passion Fruit Concentrate (2%)

Soft Serve Base		
Eclipse Vanilla Soft Serve	Mango Puree	Passion Fruit Concentrate
1 gallon (4 kg)	520 g	80 g
2 gallons (8 kg)	1040 g	160 g



Fruit Recipes

Strawberry Soft Serve

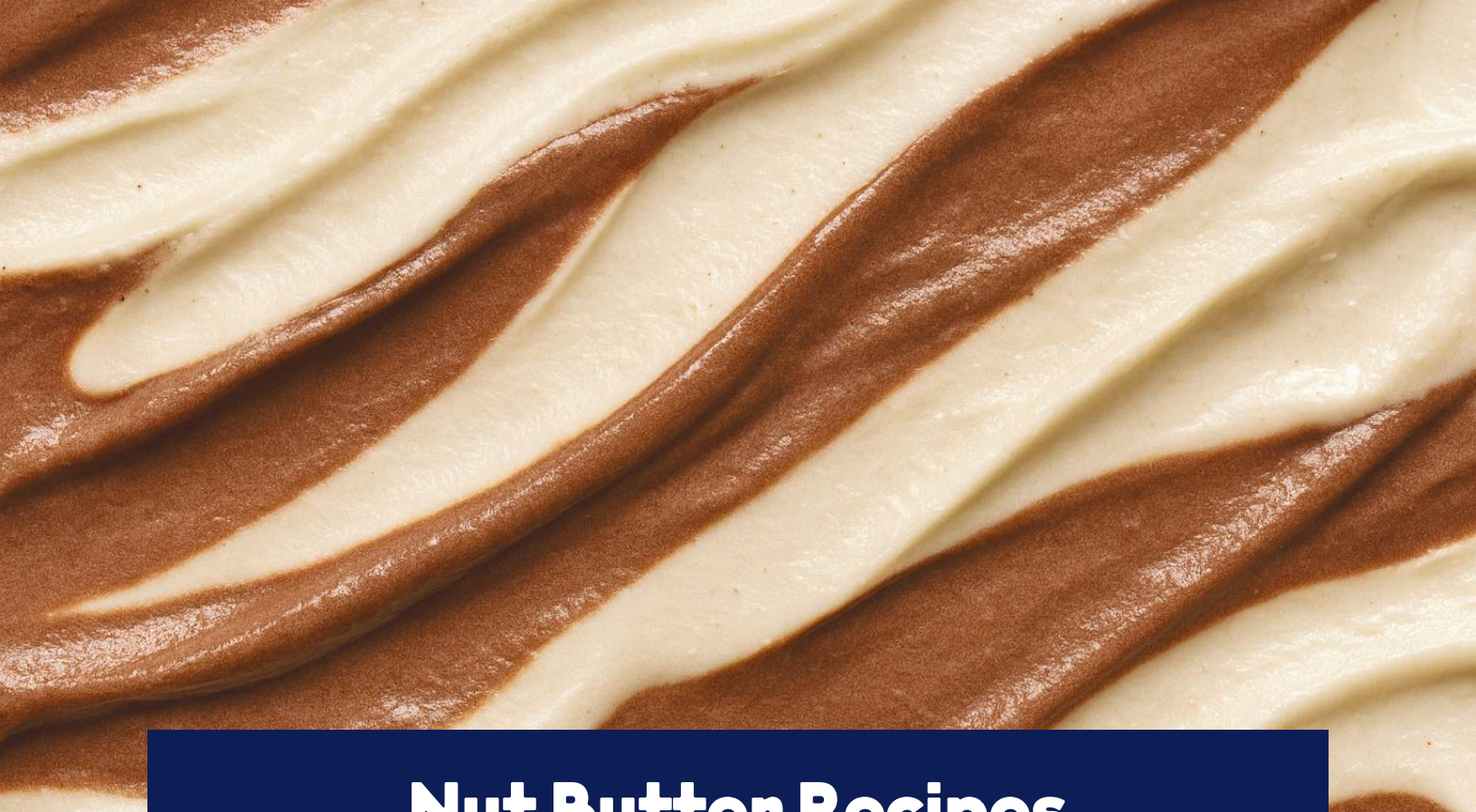
1 gallon Eclipse Vanilla Soft Serve (4 kg)
400 g Strawberry Puree (10%)

Soft Serve Base	
Eclipse Vanilla Soft Serve	Strawberry Puree
1 gallon (4 kg)	400 g
2 gallons (8 kg)	800 g

Banana Soft Serve

1 gallon Eclipse Vanilla Soft Serve (4 kg)
200 g Banana Puree (5%)

Soft Serve Base	
Eclipse Vanilla Soft Serve	Banana Puree
1 gallon (4 kg)	200 g
2 gallons (8 kg)	400 g



Nut Butter Recipes

Nut butters provide extra richness and creaminess to Eclipse Soft Serve. Like fruit purees, start with 5-10% and adjust flavor as needed. Nut butters work well with both Eclipse Vanilla and Chocolate Soft Serve mixes.

Peanut Butter Soft Serve

1 gallon Eclipse Vanilla Soft Serve (4 kg)

200 g Creamy Peanut Butter (5%)

Soft Serve Base	
Eclipse Vanilla Soft Serve	Peanut Butter
1 gallon (4 kg)	200 g
2 gallons (8 kg)	400 g

Cookie Butter Soft Serve

1 gallon Eclipse Vanilla Soft Serve (4 kg)

200 g Cookie Butter (5%)

Top with Cookie Crumble

Soft Serve Base	
Eclipse Vanilla Soft Serve	Cookie Butter
1 gallon (4 kg)	200 g
2 gallons (8 kg)	400 g



Nut Butter Recipes

Black Sesame Soft Serve

1 gallon Eclipse Vanilla Soft Serve (4 kg)

400 g Black Sesame Paste (10%)

Soft Serve Base	
Eclipse Vanilla Soft Serve	Black Sesame Paste
1 gallon (4 kg)	400 g
2 gallons (8 kg)	800 g

Optional Additions: Sugar Simple Syrup (5%) or Salt (0.1%)

Top with Candied Yuzu, Kumquat or Orange

Chocolate Hazelnut Soft Serve

1 gallon Eclipse Vanilla Soft Serve (4kg)

400 g Chocolate Hazelnut Spread (10%)

Soft Serve Base	
Eclipse Chocolate Soft Serve	Chocolate Hazelnut Spread
1 gallon (4 kg)	400 g
2 gallons (8 kg)	800 g

Top with Candied Hazelnuts and Chocolate Flakes



Coffee & Tea Recipes

Flavoring Eclipse Vanilla or Chocolate Soft Serve mix with coffee and tea flavors is an exciting way to transform the classic flavor options into cafe-inspired creations. Dried versions of these flavorings (instant coffee, matcha powder, etc.) work best to preserve the texture of the Soft Serve, but concentrated liquid flavors used up to 5 - 7% can also work well.

Coffee Soft Serve

1 gallon Eclipse Vanilla
Soft Serve (4kg)

40 g (1%) instant coffee

We like Blue Bottle, Verve, and Equator.

Soft Serve Base	
Eclipse Vanilla Soft Serve	Instant Coffee
1 gallon (4 kg)	40 g
2 gallons (8 kg)	80 g

Optional: Add 40 g (1%) Vanilla Extract, 200 g Brown Sugar Simple Syrup (2%) to balance out the bitterness of the coffee.

Optional spice additions:

(Use at 0.05%) Cinnamon, Clove, Cardamom, Orange Zest or Orange Blossom Water

Matcha Soft Serve

1 gallon Eclipse Vanilla
Soft Serve (4 kg)

40 g Matcha Powder (1%)

Soft Serve Base	
Eclipse Vanilla Soft Serve	Matcha Powder
1 gallon (4 kg)	40 g
2 gallons (8 kg)	80 g

Optional Additions: Sugar Simple Syrup (5%) or Salt (0.1%)

Topping Additions: Raspberry or Strawberry Jam, Passion Fruit Syrup