



HUROM CE50 / CP50

RECIPE BOOK

HUROM

CE50 / CP50

Hurom introduces the CE50/CP50 juicers—designed with your health in mind.

Juices made with the CE50/CP50 preserve the natural freshness and authentic flavors of every ingredient.

These recipes use everyday ingredients you can easily find, creating a collection of perfectly balanced health-focused juices ideal for cafes, juice bars, and restaurants.

With the CE50/CP50, creating your own recipes becomes easier and more exceptional.

HUROM

RECIPE DEVELOPMENT TIPS

① Use high-moisture ingredients as your base!

By using fruits with high water content, such as apples, oranges, pineapples, or grapes, you can produce a sufficient amount of juice.

② Create nutritional combinations for your purpose!

Balancing nutrition and flavor by leveraging the unique properties of each ingredient will result in truly distinctive recipes.

③ Consider flavor harmony!

Combining ingredients to blend sweet, sour, and bitter flavors creates deeper, richer-tasting juices.

Sweetness Increase the proportion of base fruits and vegetables.

Bitterness Root vegetables add subtle, bitter notes.

Sourness Add citrus fruits like lemon and lime.

Freshness Enhance the aroma with fresh herbs like mint and basil.

Saltiness Add celery for natural saltiness.

CE50/CP50 MANUAL

① Add ingredients to the hopper in order and close the lid.

② Select one of the buttons (1-4) according to ingredient quantity for juicing.

③ When juicing is complete, pour the juice into a cup.

④ Top the juice with the recommended garnish for a more polished presentation.



Ingredient Prep

Here's How to Do It Right!

The CE50 / CP50 extracts juice from peels and seeds, delivering maximum nutritional benefits. If ingredients are slightly wilted, soak them briefly in water before juicing for a fresher taste. Always wash away soil, pesticide residues, and other contaminants thoroughly.



Herbs & Leafy Greens

(basil, dill, cilantro, spinach, kale, parsley, rosemary, etc.)

Soak ingredients in water, and then rinse thoroughly under running water. (Use fruit/vegetable wash if needed.) Remove stems, then dry naturally or pat gently as needed.

Herbs & leafy greens

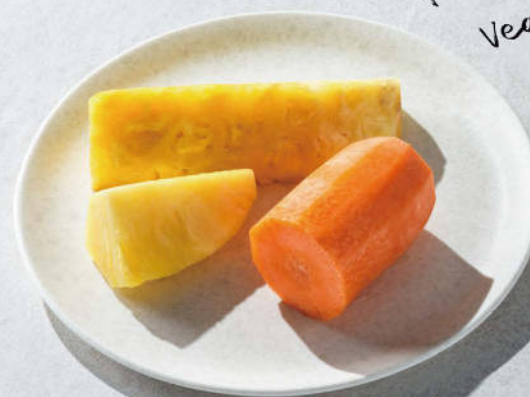
Citrus Fruits

(orange, lemon, grapefruit, lime, etc.)

Clean the outer skin thoroughly, and then use a knife to peel and remove seeds while rotating the fruit.



Citrus fruits



Peel-first fruits & veggies

Fruits and Vegetables Requiring Peeling

(watermelon, pineapple, papaya, ginger, mango, etc.)

Peel cleaning :

Wash the surface of the ingredients thoroughly.

Thick outer skin :

Remove the peel using a knife.

Thin outer skin :

Peel the skin using a vegetable peeler.

Root vegetables :

Remove all soil under running water, and then peel the skin.

Mango, papaya, melon, etc :

Remove the seeds.

Fruits and Vegetables Not Requiring Peeling

(tomato, apple, cucumber, strawberry, blueberry, cherry tomato, grape, bell pepper, cabbage, celery, etc.)

Soak ingredients in water, and then rinse thoroughly under running water. (Use fruit/vegetable wash if needed.) Remove stems, then dry naturally or pat gently as needed.



No-peel fruits & veggies

Loading Your Ingredients Here's the Best Way!

Lightweight and leafy greens tend to float during extraction.

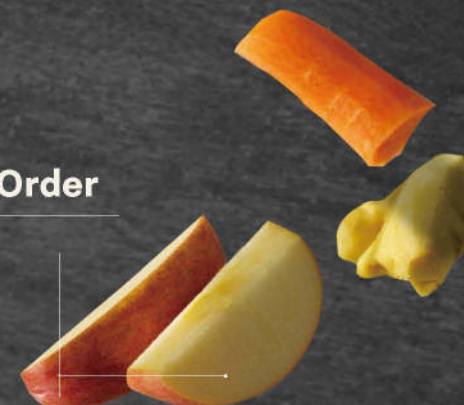
Layer strategically: **leafy greens** → **soft ingredients** → **firm ingredients**.

The hard ingredients naturally press everything down for maximum juice extraction.

Ingredient Input Order

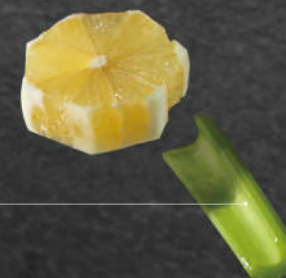
Input Order 3

Firm Ingredients
(apple, carrot, ginger, etc.)
Add these last.



Input Order 2

Soft Ingredients
(celery, lemon, strawberry, etc.)
Add these before the firm ingredients.



Input Order 1

Leafy Green Ingredients
(cabbage, spinach, basil, etc.)
Roll up and add these first.



JUICE RECIPE

- P. 11 ____ Basil Tomato Juice
- P. 12 ____ Golden Delight Juice
- P. 13 ____ Double GCC Juice
- P. 14 ____ Asian Mojito Juice
- P. 15 ____ Green Pine Grape Juice
- P. 16 ____ Greenish Pine Juice
- P. 17 ____ Apple Mallory Juice

- P. 18 ____ Mary Tomato Juice
- P. 19 ____ Golden Berry Juice
- P. 20 ____ Citrus Carrot Juice
- P. 21 ____ Grape Berry Root Juice
- P. 22 ____ Tropical Mousse Juice
- P. 23 ____ Real Almond Milk
- P. 24 ____ Ginger Lemon Shot
- P. 25 ____ Bronze Fruit Sherbet

#01

Basil Tomato Juice

Fresh taste of tomato and basil
and the sweet and tangy taste of
apple and orange

12oz

● Add the ingredients in order!

- ① Basil: 6-7 leaves (6g)
- ② Tomato: 1/2 piece (110g)
- ③ Orange: 1 piece (150g)
- ④ Apple: 1 1/2 pieces (225g)
- ⑤ Beet: 1/15 piece (20g)



#02

Golden Delight Juice

Sweet taste of orange and apple, refreshing lemon, spicy aroma of ginger, and fragrant aroma of dill

12oz

● Add the ingredients in order!

- 1 Dill: 1 stem (6g)
- 2 Lemon: $\frac{1}{3}$ piece (30g)
- 3 Orange: $1\frac{1}{2}$ pieces (230g)
- 4 Apple: $1\frac{1}{2}$ pieces (240g)
- 5 Ginger: $\frac{1}{2}$ piece (8g)



#03

Double GCC Juice

Bold, wine-like complexity from green and red grapes, velvety carrot richness, and the delicate nuttiness of cabbage

12oz

● Add the ingredients in order!

- 1 Cabbage: $\frac{1}{16}$ piece (50g)
- 2 Red Cabbage: $\frac{1}{16}$ piece (50g)
- 3 Green Grapes: $\frac{1}{3}$ bunch (150g)
- 4 Red Grapes: $\frac{1}{3}$ bunch (150g)
- 5 Carrot: $\frac{1}{3}$ piece (100g)
- 6 Purple Carrot: $\frac{1}{3}$ piece (100g)



#04

Asian Mojito Juice

Subtle sweetness of cabbage, fragrant flavor of cilantro, gentle sweetness of apple, and the fresh juice of green grapes

12oz

● Add the ingredients in order!

- 1 Cilantro: 6 stems (6g)
- 2 Cabbage: $\frac{1}{17}$ piece (30g)
- 3 Lime: $\frac{1}{4}$ piece (15g)
- 4 Green Grapes: $\frac{1}{4}$ bunch (110g)
- 5 Apple: 1 $\frac{1}{2}$ pieces (230g)

#05

Green Pine Grape Juice

Sweetness of pineapple, refreshing sweetness of green grapes, and healthy bitter taste of spinach and kale

12oz

● Add the ingredients in order!

- 1 Spinach: $\frac{1}{6}$ bunch (40g)
- 2 Kale: 8 leaves (60g)
- 3 Pineapple: $\frac{1}{7}$ piece (190g)
- 4 Green Grapes: $\frac{1}{3}$ bunch (150g)

#06

Greenish Pine Juice

Refreshing tartness of lemon, tropical sweetness of pineapple, crisp cucumber coolness, and the clean taste of celery

12oz

● Add the ingredients in order!

- 1 Parsley: 1 stem (10g)
- 2 Celery: 1 stem (70g)
- 3 Cucumber: 1 piece (100g)
- 4 Lemon: $\frac{1}{4}$ piece (20g)
- 5 Pineapple: $\frac{1}{4}$ section (300g)

#07

Apple Mallory Juice

Soft, moist sweetness of melon, subtle aroma of celery, refreshing sweetness of apple, and the fresh green aroma of bok choy

12oz

● Add the ingredients in order!

- 1 Bok Choy: $\frac{1}{2}$ piece (45g)
- 2 Celery: $\frac{1}{2}$ stem (45g)
- 3 Apple: 1 piece (150g)
- 4 Melon: $\frac{1}{4}$ piece (250g)

#08

Mary Tomato Juice

Sweetness of strawberry and pineapple, freshness of cherry tomatoes, subtle nuttiness of red cabbage, and the fragrant finish of rosemary

12oz

● Add the ingredients in order!

- 1 Rosemary: 1 stem (2g)
- 2 Red Cabbage: $\frac{1}{17}$ piece (40g)
- 3 Cherry Tomatoes: 12 pieces (260g)
- 4 Strawberry: 5 pieces (125g)
- 5 Pineapple: $\frac{1}{8}$ piece (130g)

#09

Golden Berry Juice

Rich sweetness of golden kiwi and orange, gentle tartness of strawberries, refreshing zest of lemon, and the subtle refreshing taste of yellow bell pepper

12oz

● Add the ingredients in order!

- 1 Golden Kiwi: 2 pieces (145g)
- 2 Strawberry: 5 pieces (115g)
- 3 Lemon: $\frac{1}{4}$ piece (20g)
- 4 Orange: $1\frac{1}{2}$ pieces (225g)
- 5 Yellow Bell Pepper: $\frac{1}{4}$ piece (35g)

#10

Citrus Carrot Juice

Rich juice and refreshing taste of grapefruit and orange, subtle sweetness of carrot, and the fresh zest of lemon

12oz

● Add the ingredients in order!

- 1 Lemon: $\frac{1}{5}$ piece (15g)
- 2 Orange: 1 piece (150g)
- 3 Grapefruit: 1 piece (250g)
- 4 Carrot: $\frac{1}{2}$ piece (150g)



#11

Grape Berry Root Juice

Rich flavor of blueberry and red grapes, subtle sweetness of kohlrabi, and the smooth depth of beet

12oz

● Add the ingredients in order!

- 1 Blueberry: 1 cup (110g)
- 2 Red Grapes: $\frac{1}{2}$ bunch (220g)
- 3 Kohlrabi: $\frac{1}{4}$ piece (80g)
- 4 Beet: $\frac{1}{15}$ piece (20g)



#12

Tropical Mousse Juice

Rich sweetness of mango, smooth savoriness of papaya, subtle, mild taste of dragon fruit, and the cool juice of watermelon

12oz

● Add the ingredients in order!

- ① Mango: $\frac{1}{2}$ piece (130g)
- ② Dragon Fruit: $\frac{1}{8}$ piece (30g)
- ③ Papaya: $\frac{1}{8}$ piece (40g)
- ④ Watermelon: $\frac{1}{10}$ piece (300g)

#13

Real Almond Milk

Nutty and smooth flavor of almond and the subtle sweetness that fills the mouth

12oz

● Add the ingredients in order!

- ① Almonds: $\frac{1}{2}$ cup (150g)
- ② Water: 1 cup (330g)

* Almonds, cashews, etc. can be used immediately without soaking for convenience. However, some nuts need soaking for softer texture. Excessive amounts may affect performance, so please follow recommended quantities.

#14

Ginger Lemon Shot

Natural sweetness of orange, refreshing acidity of lemon, spicy flavor of ginger, subtle spicy aroma of black pepper and turmeric, and the gentle aroma of olive oil

12oz

● Add the ingredients in order!

- 1 Lemon: 1 piece (90g)
- 2 Orange: 1 piece (150g)
- 3 Ginger: ½ piece (5g)
- 4 Whole Black Pepper: 7 pieces (small amount)
- 5 Turmeric: Small amount
- 6 Olive oil: Small amount

#15

Bronze Fruit Sherbet

Creamy sweetness of banana, rich flavor of mango, and the freshness and juiciness of strawberries

12oz

● Add the ingredients in order!

- 1 Frozen banana: 150g
- 2 Frozen mango: 150g
- 3 Frozen strawberry: 150g

~ Cut into 2-3 cm pieces, freeze them, and then insert them into the juicer.



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