Kogan ThermoBlend Elite All-in-One Food Processor & Cooker Recipes
Soup

Servings: 4
Preparation time: approx. 1 hour
Difficulty: Medium

Ingredients:
• 200 g ready to cook prawns
• 1 tsp. of oil
• 1 diced shallot, butter
• 750 mL vegetable broth
• 400 mL cream
• 500 g parsley root
• 4 tbsp. whipped cream
• 1/2 bunch of smooth parsley (chopped)
• 1/2 tsp. cayenne pepper
• Salt
• Sparkling water;
• Garnish: a little chopped parsley, 4 soft boiled eggs

Preparation:
The recipe calls for the full might of the ThermoBlend Elite: weighing, cooking, mixing, pureeing, keeping warm... and it all starts very simple: First heat water in the steel jug until it bubbles (100°C) and cook the two eggs for 5 to 6 minutes. Fry the shrimp in a pan for 3 minutes and place them on a paper towel to soak up excess fat. Melt the butter in the steel jug and let the shallots caramelize at 90°C for 1-2 minutes, then add the vegetable broth. Add the roughly chopped parsley roots and cook for about 15 minutes at 90°C. When the parsley roots are cooked add the cream and bring to a boil. Allow to cool briefly and then puree finely on speed 4 for 30 seconds. Strain the white soup through a sieve into a saucepan. Put a quarter of the soup in the pot, add the chopped parsley and puree again for 10 seconds on speed 4, until the soup takes on a green color. Season the green soup with salt and cayenne pepper and strain it into a saucepan. Add a dash of sparkling water to each soup. To serve: Roll the eggs in the rest of the finely chopped parsley and cut them in half. Pour the white soup into deep plates, then add the green soup in the center. Put the shrimp on top and garnish the soup with the egg halves.

Green and White Parsley Soup
Soup

Servings: 4  
Preparation time: approx. 1 hour  
Difficulty: medium

<table>
<thead>
<tr>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>• 1 kg butternut squash</td>
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<tr>
<td>• 2 carrots</td>
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<tr>
<td>• 1 tbsp. ginger</td>
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<tr>
<td>• 1/2 red chilli pepper</td>
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<tr>
<td>• 1 clove of garlic</td>
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<td>• 1 L vegetable broth</td>
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<tr>
<td>• 50 g butter</td>
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<td>• 1/2 tsp. curry</td>
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<td>• Salt and pepper</td>
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<td>• Garnish: 2 tbsp. almond sticks, 1 tbsp. pumpkin seed oil</td>
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</tbody>
</table>

Preparation:

Peel the squash, remove the seeds and cut into chunks. Peel the carrots and cut them into chunks as well. Grate the ginger, wash the chilli pepper and finely chop it. Peel the garlic and dice it. Put everything together with the vegetable broth in the pot of the ThermoBlend Elite and cook it for 15 minutes at 100°C. Test: If you can easily pierce a carrot, the rest is well cooked. Add the butter and spices and finely puree the soup for 10-20 seconds on speed 4. Taste again. To serve: Roast the almonds without fat in a pan. Pour the soup into preheated dishes, drizzle it with the pumpkin seed oil and sprinkle the almonds on top. The nutty-buttery taste will blow you away!
Soup

**Goulash Soup**

Servings: 6  
Preparation time: approx. 1 hour  
Difficulty: medium

**Ingredients:**  
- 350 g onions (peeled and quartered)  
- 20 mL oil  
- 400 g beef goulash (in bite-sized pieces)  
- 250 g tomatoes (quartered)  
- 450 mL water  
- 1 1/2 tbsp. sweet paprika spice  
- 2 tsp. salt  
- 1/2 tsp. pepper  
- 100 g red capsicum (in small pieces)  
- 300 g potatoes (peeled and diced)  
- Vegetable broth (amount according to the packing instructions)  
- 100 g tomato paste  
- Some marjoram  
- Caraway (to taste)

**Preparation:**

Mince the onions in the steel jug for about 20 seconds, slowly increasing the speed to 4. Then transfer them to a separate container. Add oil to the steel jug and heat on speed 0 for 1 minute at 90°C. Add half of the meat and fry for 3 minutes at 100°C on speed -1 (left-hand rotation). Add the remaining meat and fry for another 3 minutes at 100°C on speed -1 (left-hand rotation). Add onions and simmer for 2 minutes at 100°C on speed -1 (left-hand rotation). Add tomatoes, 150 ml of water, paprika spice, salt, pepper and cook for 40 minutes at 100°C on speed -1 (left-hand rotation). Note: If you use pork, the cooking time will be shortened by 10 minutes. Add the capsicum, potatoes, 300 ml of water, vegetable broth, tomato paste and, if necessary, marjoram, cumin and cook for another 15 minutes at 100°C on speed -1 (left-hand rotation). Variants: If you like your soup thicker, mix 1 to 2 tbsp. of cornstarch with a little water and add a dash of cream. With a pinch of cayenne pepper, the soup gains a spicy touch.
Appetisers

Italian style

Marinated Vegetables

Servings: 8-10
Preparation time: 50 minutes
Difficulty: medium

Ingredients:

vegetables:
• 5 carrots
• 2 red onions
• 1 yellow capsicum
• 150 g mushrooms
• 2 zucchini
• 1 eggplant
• 6-8 cloves of garlic

marinade:
• 150 mL olive oil
• 75 mL dark balsamic vinegar
• 3 cloves of garlic
• 3 tbsp. basil
• 1 pinch of sugar
• 1 tsp. sea salt,
• Juice from 1 lemon
• Crushed pepper

Preparation:
Pour 1 litre of water into the pot and place the steamer on top. Cut the carrots into big sticks, quarter the red onions. Wash the capsicum, remove seeds and cut them into strips. Weigh the mushrooms, clean them with paper towels and quarter them. Wash and slice the zucchini and eggplant and peel the garlic cloves. Place all the vegetables in the steamer. Place the lid on top and steam for about 25 minutes at 120°C, or - if you like your veggies with a crunch - shorter. Marinade: Put all ingredients into the jug of the ThermoBlend Elite and mix for 15 seconds on speed 4. If the marinade is too thick, dilute it with the juice of a lemon or with a little water. Season with salt and pepper. Arrange the steamed vegetables on a large plate, pour generous amounts of marinade on top and leave for at least 2 hours. Serve with fresh baguette.
Appetisers

Servings: 4
Preparation time: 15 minutes
Difficulty: easy

Ingredients:
- 80 g onions
- 200 g Camembert
- 100 g cream cheese
- 100 g butter
- 1 tsp. sweet mustard
- 1 tsp. spicy mustard
- 1 dash of beer
- Salt
- Pepper
- Sweet paprika spice
- Caraway and chives for garnish

Preparation:
This one is all in the mix. Using the scale, you can determine the quantity ratios between Camembert, cream cheese and butter. Then chop the peeled and diced onions in the ThermoBlend Elite jug for 10 seconds on speed 6. Add all the other ingredients to the jug and mix on speed 6 for approx. 5-7 seconds. Chill and garnish with chives and onion rings before serving. A hearty Bavarian specialty that is particularly good on fresh sourdough rye bread.
Appetisers

Burger Salad

with a mint kick

Servings: 4
Preparation time: 45 minutes
Difficulty: easy

Ingredients:

- 500 mL water
- 40 g tomato paste or ajvar
- Sea salt and freshly ground pepper
- 250 g precooked bulgur
- 50 g olive oil
- 1 tsp. cumin
- 1 tsp. chilli flakes
- 5 spring onions
- 20 g parsley
- 6 mint stalks
- 1 cucumber
- 2 red capsicums
- 4 tomatoes
- Juice of 1 lemon
- 25 mL unsweetened pomegranate syrup

Preparation:

First of all, weigh everything. Then add water, tomato paste/ajvar and salt to the jug of the ThermoBlend Elite and boil for 5 minutes at 100°C. Add the bulgur, olive oil, cumin and chilli flakes and mix at speed 1 with the stirring attachment. To cool down, place the bulgur mixture in a large bowl. Stir the salad every now and then with a wooden spoon. Roughly chop the spring onions and place them in the jug along with the sliced cucumber, the diced capsicums, the mint leaves, the pomegranate syrup and the lemon juice and chop at speed 4 for 20 seconds. Add the bulgur to the vegetable-herb mixture and mix well with the stirring attachment. Pour into a bowl and let it sit for 20 minutes. If necessary, season again with salt and lemon juice and serve cold. Refreshing and nutritious!
Main courses

Green Thai Chicken Curry

Servings: 4  
Preparation time: 50 minutes  
Difficulty: easy

Ingredients:

vegetables:
- 80 g broccoli florets  
- 80 g zucchini  
- 80 g sugar snap peas  
- 80 g red capsicum  
- 80 g mushrooms

Thai curry:
- 4 cloves of garlic  
- 1 piece of ginger  
- 1/4 red chilli pepper  
- A little oil  
- 250 ml coconut milk  
- 100 ml vegetable broth  
- 1 tbsp. Green curry paste  
- 2 tbsp. Soy sauce  
- 3 tbsp. Sweet chilli sauce  
- 2 tbsp. Mango chutney  
- 400 g chicken meat  
- 3 tbsp. Kaffir lime leaves  
- 2 stalks lemongrass  
- Juice of 1/2 lime  
- Salt  
- Pepper

Preparation:

First, weigh everything on the scale of the ThermoBlend Elite, then wash and clean the vegetables and cut them into bite-sized pieces or slices, mix and layer them in the steamer. Close with the lid and set aside for now. Peel the garlic and ginger, finely chop them and the chilli pepper and fry them with a little oil for 2 minutes at 80°C. Add the coconut milk, broth and all seasoning ingredients. Place the lid on the jug and puree the contents finely on speed 4 for 30 seconds. Cut the chicken into bite-sized pieces and place it in the curry sauce with the lime leaves and lemongrass. Add the steamer on top and let the curry simmer at 70°C for 12-15 minutes. Remove the lemongrass and lime leaves from the sauce. Add the steamed vegetables to the curry, let it cook for another 2-3 minutes at 60°C, season to taste and serve with traditional sticky rice.
Main courses

Classic Veal Meatballs

Servings: 4  
Preparation time: approx. 40 minutes  
Difficulty: easy

Ingredients:

- 2 small onions  
- 2 garlic cloves  
- 500 g fresh minced meat of veal and pork  
- 2 tbsp. Breadcrumbs (from stale bread rolls)  
- 2 tbsp. Parsley  
- 1 egg  
- Spicy mustard  
- Salt  
- Pepper  
- 1 tbsp. Oregano  
- 1/2 tsp. Ground nutmeg  
- 2 tbsp. Clarified butter

Preparation:

Finely dice the onions and cloves of garlic. Mix together with minced meat, breadcrumbs, parsley and egg in the steel jug of the ThermoBlend Elite. Season with mustard, salt, pepper, oregano and nutmeg and knead for 30 seconds at speed 7 until it is one smooth mass. Shape into oval meatballs with wet hands and flatten them a little bit. Fry the meatballs in a pan with ghee from each side for 3-4 minutes until light brown. A side of mashed potatoes and green salad fits perfectly with veal meatballs.
Main courses

**Spicy Curry Sausage**

with homemade sauce

Servings: 4  
Preparation time: approx. 30 minutes  
Difficulty: easy

**Ingredients:**

- 3 tomatoes
- 20 g ginger
- A little oil
- 50 ml red wine vinegar
- 80 g tomato paste
- 1 tbsp. Tomato ketchup
- 2 tsp. Curry powder
- 1 red chilli pepper
- Juice of 1 orange
- 4 fried sausages

**Preparation:**

Dice the tomatoes. Weigh, peel and grate the ginger. Place both ingredients together with a little oil in the ThermoBlend Elite for 2 minutes at 90°C. Add the red wine vinegar and boil on speed 1 at 90°C. Add the tomato paste, tomato ketchup, curry powder and the sliced chilli pepper and simmer for 4-5 minutes at 60°C. Finally, stir in the orange juice and puree for 10 seconds on speed 4 until the curry sauce has a creamy consistency. If the sauce is too liquid, let it reduce. If the sauce has become too thick, dilute with a little water. Roast the sausages in a hot pan. Serve with the homemade curry ketchup. Sprinkle with curry powder. Serve with fresh bread rolls or French fries.
Main courses

Mum’s Beef Roulades

Servings: 4  
Preparation time: 2.5 hours  
Difficulty: medium to difficult

Ingredients:

Roulades & filling:
• 4 slices beef roulades (about 180 g)
• 150 g onions
• 20 g butter
• 20 g hazelnuts
• 80 g carrots
• 80 g celery
• 80 g cornichons
• Salt
• Pepper
• 4 tsp. Medium hot mustard
• 8 slices of streaky bacon

Sauce:
• 200 g onions
• 120 g carrots
• 140 g celery
• 6 tbsp. Olive oil
• 1 can of tomato puree
• 200 mL red wine
• 200 mL beef stock
• 5 stems thyme
• 2 bay leaves
• 1 tbsp. Cornstarch

Preparation:

First weigh all ingredients. For the filling, finely dice the onions and simmer with the butter in the ThermoBlend Elite at 80°C for approx. 3-5 minutes, then allow to cool. Grind the hazelnuts in the ThermoBlend Elite and mix with the onions. Peel carrots and celery and cut them and the cornichons into thin, about 3 cm long strips. Season the beef roulades slices with salt and pepper. Coat each roulade with 1 tsp. of mustard and cover with 2 slices of bacon. Evenly coat them with the onion-hazelnut mixture. Place carrots and celery sticks on the lower part of the slices. Slightly fold the meat edges over the filling, roll up the meat slices from the bottom, tie them or hold them in place with metal needles. Finely chop the onions for the sauce. Peel carrots and celery and chop finely. Heat oil in a roasting pan. Sauté the roulades in it for 2-3 minutes, lightly season them with salt and pepper and remove them again. Add remaining oil to the roasting pan, fry the onions, carrots and celery for 8-10 minutes. Add the tomato paste and red wine and boil down to thicken. Add beef stock and water and let it stew, covered in a preheated oven on the second rack at 160°C for about 2 hours, occasionally turn the roulades. Add thyme and bay leaves 20 minutes before the end of the cooking time. Take the roulades out of the stock, cover them with aluminum foil and keep them in the oven at 80°C. Strain the sauce through a fine sieve into the jug of the ThermoBlend Elite and let it cook at 100°C. Then bind it with the cornstarch stirred into a little bit of water and let it simmer for 2-3 minutes at 60°C. Serve the roulades with gravy and mashed potatoes.
Main courses

**Pancakes with Parma ham & Parmesan**

Servings: 4  
Preparation time: 20 minutes  
Difficulty: easy

**Ingredients:**
- 5 eggs  
- 450 ml milk  
- 200 g flour  
- 150 g freshly grated parmesan  
- 1 sprig of rosemary (chopped)  
- 1 pinch of salt, black pepper from the mill  
- 2 tbsp. Butter

- 12 slices of parma ham  
- 2 tbsp. of pine nuts

**Aioli:**
- 100 g mayonnaise  
- 50 g crème fraîche  
- 1 clove of garlic (pressed)  
- Salt, pepper

**Preparation:**
Weigh out milk, flour and Parmesan. Then mix them together with the 5 eggs and the spices in the steel jug of the ThermoBlend Elite for 30 seconds on speed 2 into a thick dough. Heat ¼ of the butter in a pan, put 3 pieces of bacon into the pan until they are slightly crispy. Pour 1/4 of the batter over it. When the bottom is golden brown, turn the cake and sprinkle it with pine nuts. Bake 4 cakes like that. Mix mayonnaise and crème fraîche, add garlic and season with salt and pepper. Tip: Serve the cakes with aioli and a fresh-crunchy salad.
Veal Schnitzel with potato-cucumber salad

Servings: 4
Preparation time: approx. 30 minutes
Difficulty: medium to difficult

Ingredients:

Potato salad:
- 1 onion
- a little oil
- 200 mL vegetable broth
- 3 tbsp. light balsamic vinegar
- 2 tbsp. oil
- 1 tbsp. mustard
- salt, pepper
- 1 pinch of sugar
- 700 g boiled potatoes
- 1/2 cucumber
- 2 tbsp. of chives cut into rolls

Schnitzel:
- 4 thin veal escalopes
- Flour
- 2 eggs
- 2 tbsp. milk
- Salt, pepper
- 7-8 tbsp. breadcrumbs
- 8 tbsp. clarified butter
- Cranberries or cranberry jam
- 2 lemons (quartered)
- 1 tbsp. chives cut into rolls

Preparation:

Weigh the ingredients for the potato salad. Finely chop the onion, fry in the steel jug of the ThermoBlend Elite for 2 minutes at 90°C with a little oil and add the broth. Season with vinegar, oil, mustard, salt, pepper and sugar. Boil once at 100°C and cut the peeled potatoes directly into the broth. Peel the cucumber, slice into thin slices and add a little bit of salt. In a large bowl, mix the cucumber with the potatoes and the chives and serve the salad lukewarm. Wiener Schnitzel: Place the escalopes under cling wrap and flatten them, season with salt and pepper and turn in sifted flour. Whisk eggs with milk, salt and pepper. Coat the escalopes with the egg, drain them and coat them with breadcrumbs (preferably from old rolls crushed in the ThermoBlend Elite). Fry in hot clarified butter over medium heat for 2 minutes until golden brown on each side, pouring hot frying fat over it again and again, so that the breading curls slightly. Once done, let it sit on kitchen paper to absorb excess fat. Arrange with the potato salad on the plates. Garnish with cranberries, lemon quarters and chives.
**Ham & Cheese Pasta**

**Servings:** 2  
**Preparation time:** approx. 15 to 20 minutes  
**Difficulty:** medium

**Ingredients:**
- 200 mL water  
- 200 mL cream  
- 100 g cream cheese  
- 1 garlic clove (pressed by garlic press)  
- 200 g small soup-shelled noodles  
- 100 g cooked ham (cut into short strips)  
- Salt  
- Pepper  
- Sweet paprika spice (to taste)

**Preparation:**
Put water, cream and cream cheese in the steel jug and season with salt, pepper and paprika. Boil the sauce for about 5 minutes at 100°C on speed 2. Add noodles, ham and garlic and cook at 80°C on speed -1 (left-hand rotation) for about 10 to 12 minutes until the pasta is done (refer to packing instructions).
Servings: 4  
Preparation time: approx. 40 minutes  
Difficulty: medium

**Ingredients:**
- 300 g mixed minced meat  
- a little olive oil  
- 1 onion  
- 2 cloves of garlic  
- 4 tomatoes  
- 1 small carrot  
- 1/2 red hot pepper  
- 3 tbsp. dried tomatoes  
- 2 tbsp. tomato paste  
- 3 tbsp. ketchup  
- 1 tbsp. sweet paprika  
- 1 tbsp. chopped oregano  
- 1 tbsp. chopped thyme  
- 1 tbsp. chopped rosemary  
- 300 mL vegetable broth  
- Salt  
- Pepper  
- 2 tbsp. capers  
- 1 handful of cherry tomatoes (halved)  
- 2 tbsp. pine nuts  
- 500 g spaghetti  
- Garnish: 100 g grated Parmesan cheese

**Preparation:**
Good preparation starts with weighing the ingredients. Add minced meat to the steel jug of the ThermoBlend Elite and fry in olive oil at approx. 100°C. In between, mix for about 10 seconds on speed 1 so that the minced meat is seared evenly. Wash tomatoes, carrots, hot peppers and cut into thin cubes with garlic and onion. Cut dried tomatoes into strips. Add the vegetables to the minced meat and mix for about 10 seconds at speed 1. Add tomato paste, ketchup and spices and sauté briefly. Deglaze with vegetable broth. Simmer on speed 1 for about 15 minutes at 90°C. Add capers, cherry tomatoes and pine nuts and let it simmer for 2 minutes. Meanwhile cook the spaghetti in boiling, salted water until al dente. Arrange the spaghetti on preheated deep plates, pour Bolognese over it. Garnish with grated Parmesan.
Sauces

Chasseur Sauce

Servings: 4  
Preparation time: approx. 35 minutes  
Difficulty: easy

Ingredients:

- 250 g shallots  
- 350 g brown mushrooms  
- 5 tbsp. oil  
- 500 mL dry white wine  
- 1 tsp. sweet paprika spice  
- 10 g flour  
- 400 mL mushroom stock  
- 10 g cold butter  
- 1 glass of Demi Glace (brown sauce)  
- Clarified butter  
- 1 dash of brandy  
- 100 mL cream  
- Salt & pepper, cayenne pepper  
- A little bit of clarified butter for searing

Preparation:

Add the roughly chopped shallots to the steel jug of the ThermoBlend Elite and mince for 10 seconds on speed 6, then use the spatula to push them down. Clean the mushrooms, slice them and put half of them in the jug. Add a little oil and simmer for 4 minutes at 80°C on speed 1. Add the white wine and let it simmer without the lid (do not close with the measuring cup!) on speed 1 for another 2 minutes. Add the paprika, flour, stock and Demi Glace and cook for about 30 minutes at 90°C on speed 1. For this purpose, the lid must be closed again. Finally, add the cold butter. Fry the other half of the mushrooms in a pan with clarified butter, add the brandy and then mix it in with the cooking fat and the cream to the chasseur sauce. Let it simmer for another 5 minutes at 80°C on speed 1, season to taste. Fill into jars, close with lid and let cool on the head for 2 minutes. When stored cool and dry, the sauce is good for about 2 weeks.
Sauces

Servings: 4
Preparation time: approx. 15 minutes
Difficulty: easy

Ingredients:
- 1/2 onion
- 500 g processed cheese
- 200 mL milk
- 120 mL cream
- 1 red pepper
- 1 shot of kirsch
- 2 tsp. spicy mustard
- 2 tbsp. white wine vinegar
- Cayenne pepper, paprika powder, salt & pepper

Preparation:
Please note the proportions and weigh everything carefully. Finely dice the onion and pepper. Add all ingredients, except the kirsch, to the ThermoBlend Elite and heat for 10 minutes at 80°C, then finely puree on speed 4 for 30 seconds. Season with a dash of kirsch.
Sauces

Servings: 4
Preparation time: approx. 30 minutes
Difficulty: medium

Ingredients:
- 1 onion
- 600 g fresh mushrooms (champignons, chanterelles, porcini mushrooms)
- A little oil
- White wine
- Paprika powder
- Flour
- Stock
- Demi glace
- 10 g butter
- Brandy
- Juice of 1/2 organic lemon
- 1 handful of parsley
- Sea salt
- Pepper from the mill
- 200 mL cream

Preparation:

Prepare everything. Do not wash the mushrooms, but rub them with paper towels or scratch them clean with a knife. Then cut them into thin slices and sprinkle them with lemon juice so that they retain their color. Mince the onion and finely chop it for 20 seconds on speed 6 in the ThermoBlend Elite. Add butter and sauté the onion for 3 minutes at 90°C. Then gradually add a handful of mushrooms and sauté while stirring. When all the mushrooms are sautéed, season with salt and pepper, mix half of the finely chopped parsley and add the cream. Simmer the mushrooms for 10 minutes at 70°C on speed 1. Finally, season with lemon juice, salt and pepper and sprinkle with fresh parsley. It pairs perfectly with dark roasts, Schnitzel and meat strips.
Preparation time: approx. 15 minutes
Difficulty: easy

Ingredients:
- 500 g deep-frozen mixed berries (as required) or fresh blackberries, raspberries, blueberries, etc.
- 1 pinch of cinnamon
- Pulp of a vanilla pod,
- Optional: honey, agave syrup or liquid stevia (careful: very sweet!)
- Juice of 1 lemon
- 4 cl of raspberry spirit

Preparation:
Add the frozen berry mixture or the washed fresh berries with the other ingredients to the ThermoBlend Elite and cook for 10 minutes at 90°C on speed 1. Then puree at speed 4, until a creamy mass is formed. Pour into well-cooked, clean glasses and consume quickly. Tastes great as a spread, on meat (Veal Schnitzel), or in cereal.
Jams, Purees & More

Preparation time: approx. 30 minutes
Difficulty: easy

Ingredients:
- 500 g pears
- 500 g apples
- 1 cup apple juice
- Juice of 1 organic lemon
- Juice of 1 organic lime
- 100 g sugar
- 2 tbsp. honey
- 1 tbsp. marzipan
- Pulp of a vanilla pod

Preparation:
Weigh out the apples and pears, wash and peel. Remove the core and dice the pulp roughly. Put all ingredients in steel jug of the ThermoBlend Elite and cook for about 10 minutes at 100°C on speed 1. Then puree finely on speed 4 for about 30 seconds. Pour the puree in glasses and cool. Tip: Tastes great with potato pancakes, pastries or with vanilla ice cream.
Jams, Purees & More

Quince Jam

Preparation time: 30 minutes
Difficulty: easy

Ingredients:
- 750 g quince
- 250 g jam sugar
- Juice of 1/2 lemon
- Pulp of one vanilla pod

Preparation:
Weigh the quince and peel. Then wash and quarter it and remove the core. Add quince quarters to the steel jug of the ThermoBlend Elite, cover with 100 mL of water and boil for 20 minutes on speed 1 at 100°C. Then add the jelly sugar, lemon juice and pulp of the vanilla pod and heat for another 5 minutes on speed 1 at 100°C. The jam must cook bubbly for 3 minutes. Then finely puree on speed 4 until a silky consistency is obtained. Pour into hot rinsed glasses, wait a minute, cover with lid and turn the glass upside down for 5 minutes.
Jams, Purees & More

Preparation time: 1 hour
Difficulty: medium

**Ingredients:**
- 5 organic lemons
- Juice of 2 oranges
- Pulp of one vanilla pod
- 1/2 red chilli pepper
- 150 g sugar

**Preparation:**
Weigh the sugar on the integrated scales. Wash the lemons, then scrape fine zest from the skin, remove the white skin and add the lemon meat to the ThermoBlend Elite. Core the chilli pepper and then cut it into very fine strips. Add it together with the remaining ingredients in the pot and cook it on speed 1 at 100°C for 10 minutes. If the mass is too liquid, add gelling sugar and bring it to boil again. Puree for 30 seconds on speed 4, pour it into hot rinsed glasses and store it in a cool place after cooling. The jam lasts 6 months.
Ingredients:

- 30 Wonton wrappers (9 x 9 cm, deep-frozen)
- 350 g shrimp (ready to cook)
- 1 stalk of lemongrass
- 3 spring onions
- 3 cm long piece of ginger
- Sea salt and crushed pepper
- 1 red capsicum
- 1 tbsp. cornflour
- 200 g shiitake mushrooms
- 2 carrots
- Sesame oil
- 2 garlic cloves
- 2 tbsp. green chilli sauce
- 2 tbsp. fish sauce
- 2 tbsp. soy sauce

Preparation:

Thaw the deep-frozen Wonton wrappers. Weigh the shrimp, rinse and pat dry. Wash lemongrass. Clean and wash spring onions, peel ginger. Put the ginger and spring onions together with the prawns in the jug of the ThermoBlend Elite, and finely chop for 5 seconds on speed 7. Pour the mass in a bowl. Wash the capsicum, core and quarter it. Very finely chop ¼ of the capsicum as described above and add them to the other ingredients in the bowl. Stir cornstarch with 1 tbsp. of water and pour it over the mixture. Mix everything thoroughly. Season with salt and pepper. Fill wonton wrappers one by one: moisten the edges with a little water and put some of the filling in the middle. Fold up the edges to the middle and press firmly together at the top. Put them in the lightly oiled steam cooker. Fill the pot with water and steam the dumplings for 10-15 minutes at 120°C. Clean the shiitake mushrooms and cut them into quarters. Cut the remaining capsicum into fine strips, wash carrots, peel them and cut them into very fine sticks. Peel garlic and chop finely. Mix chilli, soy and fish sauce with 6 tbsp. of water. Blanch the vegetables in bubbly salted water at 100°C. Heat sesame oil in a wok. Fry the shiitake mushrooms, capsicum strips and carrot sticks in it for 1 minute. Add garlic and fry for a short time. Stir in 2 tbsp. of the sauce, season with salt and pepper. Put the vegetables in small bowls, put the dumplings on top and serve with the remaining sauce.
Steaming

Redfish Fillet on a vegetable bed

Servings: 4
Preparation time: 30 minutes
Difficulty: medium

Ingredients:
- 300 g carrots
- 1 bunch of spring onions
- 40 g butter
- 2 tsp. flour
- 200 mL vegetable broth
- 100 mL white wine
- 250 mL whipped cream
- 4 redfish fillets
- Juice and zest of 1 organic lemon
- Salt, pepper
- 1 pinch of sugar
- Oil
- 20 g chives

Preparation:
Weigh the ingredients. Clean carrots and spring onions and cut them into 3 cm long sticks. Season the redfish fillets with 2 tbsp. of lemon juice, salt and pepper, place them in the steam cooking attachment. Fill the steel jug with hot water and steam for about 15 minutes at 120°C. Then empty the steel jug and sauté vegetables in hot butter for 2 minutes at 80°C. Dust with 1 tsp. of flour and deglaze with broth, wine and cream and boil at 100°C. Place the steamer back on top. Cook gently for 5 minutes at 60°C. Remove fish, place on preheated plates and season again with lemon juice and a little sea salt. Season the vegetables with lemon zest and juice, salt, pepper and sugar. Cut the chives in small rolls and sprinkle them on top. Arrange next to the redfish fillets on the plates and serve. Mashed potatoes make a great side for the fillets.
Vegetables and Meat

Potato & Celery Puree

Servings: 4
Preparation time: 15 minutes
Difficulty: easy

Ingredients:
• 500 g potatoes
• 300 g celery
• 750 mL water
• 2 tsp. of salt
• 100 mL milk
• 40 g butter
• ½ tsp. of sea salt
• Nutmeg
• 1 clove of garlic

Preparation:
Weigh the potatoes and celery, peel and cut into chunks. Put the pieces of potato and celery into the steamer. Steam for about 20 minutes at 120°C over salted water. When the time is up, drain the water and pour the potatoes and celery into the steel jug. Add milk, butter, nutmeg, salt and the chopped garlic to the jug and puree the mixture for 15 seconds on speed 4 until it has a creamy consistency. Serve hot. Delicious with meat, fish or as is.
Turkish Meatballs with red lentils

Ingredients:
- 1/4 bunch of plain parsley
- 1/4 bunch of mint
- 1 red onion
- 3 spring onions
- 500 mL of water
- 200 g of red lentils
- 30 g paprika paste
- Sea salt
- 120 g bulgur
- Olive oil
- 2 tsp. cumin
- 1 tbsp. chilli flakes
- Juice of 1 lemon

Preparation:
Weigh the bulgur. Mince the parsley, mint, onion and spring onions in the jug of the ThermoBlend Elite for 10 seconds on speed 6 and pour into a bowl. Put the water, red lentils, paprika paste and salt in the jug and cook for 15 minutes at 100°C on speed 1. Add bulgur and let cook for another 2 minutes. Then remove the cap and let it swell for 20 minutes. Then add the herb-onion mixture, olive oil, spices and lemon juice and mix for 30 seconds at speed 4. Form 30 small balls out of the mass, fry them briefly in a pan, arrange on a fresh salad and drizzle everything with lemon. A real treat!
Vegetables and Meat

Veggie-Burger

on tomato cucumber salad

Servings: 4-6  
Preparation time: 30 minutes (including baking)  
Difficulty: easy

Ingredients:
- 1 cup six-grain mixture
- floury potatoes
- 1/2 bunch of plain parsley
- 1/2 bunch of chives
- 1 red chilli pepper
- 1 red capsicum
- 4 carrots
- 1 large onion
- 1 zucchini
- 1/2 celeriac
- 3 eggs
- 1 cup of oatmeal
- 200 g Parmesan
- 200 g pecorino cheese
- Nutmeg
- Sea salt and crushed pepper

Preparation:
Fill the six-grain mixture into a small bowl the evening before and cover it with water. Let it sit overnight. Weigh the cheese. Cook the peeled potatoes in the steam cooker for 20 minutes at 120°C on speed 1 and then crumble them into the jug of the ThermoBlend Elite. Chop parsley, cut chives into small rolls. Free the chilli pepper from seeds and cut into chunks. The same goes for the capsicum. Also peel or clean the remaining vegetables, cut into rough pieces and fill everything in the jug. Chop for 30 seconds at speed 4, dust mass with flour. Add eggs, oatmeal and grated cheese and stir on speed 1 until doughy. Form a burger with wet hands and fry in butter in a hot pan. In addition serve a green salad. Healthy and damn tasty!
Vegetables and Meat

Crispy Roast

Servings: 4-6
Preparation time: 2 hours
Difficulty: medium

Ingredients:
• 800 g Kassler meat
• 1 garlic clove
• Greens
• 4 large onions
• 1 tbsp. vegetable broth
• 250 mL beer
• 1 tsp. mustard
• 500 mL water
• 1 stalk lovage
• 3 tbsp. starch

Preparation:
Rub the pork with the garlic clove. Peel and clean the greens and cut them into coarse pieces. Chop in the jug of the ThermoBlend Elite for 30 seconds on speed 10 and pour into a bowl. Put the meat in the steam cooker. Quarter the onions and add them to the steamer. Steam the remaining ingredients (beer, mustard, water, lovage, vegetable broth) in the jug for 30 minutes at 120°C on speed 1. Preheat oven to 220°C. Brush the roast with the pureed vegetables. Bake for 30 minutes in an open roasting pan. In the meantime, you can cook potatoes, pasta or rice. Put the onions in the pan, boil the broth and pour the dissolved starch into it. Puree for about 20 seconds at speed 4, season to taste and add to the meat.
For Babies & Kids

Servings: 4
Preparation time: 15 minutes
Difficulty: easy

Ingredients:
• 4-5 peaches
• 3 bananas
• 1 bowl of strawberries
• 2 measuring cups of water

Preparation:
Wash the peaches, remove the core and cut them into cubes. Peel bananas and chop them into big pieces. Wash the strawberries, cut in half and fill in the jug of the ThermoBlend Elite. Add 2 measuring cups of water and boil the mixture at 100°C on speed 2 for about 10 minutes. Then puree briefly on speed 4 and fill into jars. If you like the puree thick, you only mash shortly. If you like it more liquid, puree longer and add water, if needed.
Vegetable Mashed Potatoes

Servings: 2
Preparation time: 20 minutes
Difficulty: easy

Ingredients:
• 200 g of vegetables (carrot, kohlrabi, zucchini, pumpkin, parsnip …)
• 100 g potatoes
• 500 mL water
• 2 tbsp. rapeseed oil
• Juice of 2 oranges

Preparation:
Weigh the potatoes, peel and cut them into pieces. Weigh vegetables, clean and cut them into pieces. Mix everything in the jug of the ThermoBlend Elite for about 20 seconds at speed 5. Pour the mass in the steamer on perforated baking paper, pour 500 mL of water into the jug and steam for 10 minutes at 120°C. Pour away remaining water. Pour the mass into the jug. Add the rapeseed oil and orange juice and puree for 30 seconds at speed 4. Fill in glasses. In the fridge the mash holds for at least a day. You can (depending on the baby’s age) also add lean meat or fish as an ingredient. Who likes it thinner, puree it longer and add water, if needed.
Fast Strawberry Ice Cream

Servings: 4
Preparation time: 4 hours
Difficulty: easy

Ingredients:
- 1 kg strawberries
- 70 g powdered sugar
- 400 mL cream
- 1 sachet vanilla sugar or pulp of vanilla pods
- Ice-cream sticks
- Small glasses or ice-cream molds

Preparation:
Weigh, wash and clean strawberries. And strawberries and powdered sugar in the jug of the ThermoBlend Elite and puree for 10 second at speed 6. Transfer the strawberry puree to a bowl. In the cleaned jug, whip the cream with the vanilla sugar with the stirring spoon on speed 4, place the strawberry puree in the jug with the cream and mix well again until the mixture has a creamy consistency. Then fill in the ice-cream molds or glasses and freeze for about 4 hours in the freezer. After about 2 hours, insert the ice-cream sticks into the mass when working with small glasses. To remove the ice from the jar or mold, run it under hot water for 2 seconds. Fun not only for the little ones!
For Babies & Kids

Preparation time: 15 minutes
Difficulty: easy

Ingredients:
• 1 kg blueberries
• 500 g jelly sugar
• 1 sachet vanilla sugar
• Juice of 1/2 lemon

Preparation:
Weigh everything carefully and get started: Pour blueberries, gelling and vanilla sugar in the ThermoBlend Elite jug and boil for 14 minutes at 80°C on speed 1. Pour in the lemon juice and then puree the mixture on speed 4 for about 25 seconds. Fill the jam into hot rinsed glasses and close tightly. As always, let them stand for at least 5 minutes upside-down. Then turn over and let cool. Not only for kids, a sweet dream on the breakfast sandwich or cereal.
Greek Feta-Crème

Servings: 3
Preparation time: 5 minutes
Difficulty: easy

Ingredients:
- 3 garlic cloves
- 1/4 bunch parsley
- 2 tbsp. dill
- 2 large red capsicums
- Olive oil
- 400 grams feta cheese
- Sea salt, ground pepper

Preparation:
Chop the garlic and herbs in the ThermoBlend Elite jug for 5 seconds at speed 6. Add the chopped capsicums and oil and chop for another 5 seconds at speed 4. Crumble the weighed feta cheese and place in the steel jug with the remaining ingredients and mix for 15 seconds at speed 4.
Nutty Pesto

Servings: 4
Preparation time: 30 minutes
Difficulty: easy

Ingredients:
- 200 g walnuts
- 100 g pine nuts
- 50 g pecorino cheese
- 50 g parmesan cheese
- 2 bunches of basil
- 2 garlic cloves
- Cream
- Sea salt and ground pepper
- Olive oil

Preparation:
Weigh nuts and cheese. Roast walnuts and pine nuts briefly in a dry pan. Then chop them in the steel jug of the ThermoBlend Elite for 10 seconds on speed 10. Crumble the cheese into the nut mass, put the washed basil leaves together with the fine stems and all other ingredients in the jug and, with the help of the pulse button, mince them until a chunky mass has formed. Add olive oil and mix at speed 2.
Pesto Genovese

Servings: 4  
Preparation time: 30 minutes  
Difficulty: very easy

Ingredients:
- 60 g pine nuts  
- 50 g Parmesan cheese  
- 50 g pecorino cheese  
- 4 garlic cloves  
- 1 bunch of basil  
- 150 mL olive oil (plus olive oil to top up)

Preparation:
First weigh the cheese and nuts. Roast pine nuts in a small pan (without oil) until golden brown for 10 to 12 minutes, stirring constantly. Please stay close, the pine nuts can burn quickly. Let it cool on a plate. Crumble Parmesan and Pecorino into the jug of the ThermoBlend Elite and then crush them on speed 10. Finely chop garlic and add to the jug with the washed and dry-spotted basil leaves. Add roasted pine nuts and finely chop them using the pulse button. Then stir in the olive oil. Fill pesto in clean, resealable glasses. Fill up to the brim with oil and seal them or serve them straight away with fresh pasta.
Pestos & Spreads

Black Olive Spread

Servings: 4
Preparation time: 10 minutes
Difficulty: easy

Ingredients:
- 2 garlic cloves
- 75 g black and pitted olives
- 75 g green olives
- 2 tsp. capers (drained)
- 1/4 bunch of basil
- Olive oil

Preparation:
Weigh the olives on the integrated scales. Quarter the garlic cloves and place in the jug of the ThermoBlend Elite. Chop at speed 5 for about 10 seconds. Push down with the spatula. Add all other ingredients and chop at speed 5 for about 20 seconds. At this point it could still be a little bit solid. If you prefer it smoother, just puree it a little longer. Tastes delicious on fresh baguette and other breads.
Hummus

Servings: 6
Preparation time: 45 minutes
Difficulty: easy

Ingredients:
- 350 g chickpeas
- 3 cloves of garlic
- 150 g sesame paste (tahini paste)
- juice of 1 organic lemon
- 1 pinch of cumin
- 3 tbsp. smooth parsley
- 4 tbsp. olive oil
- sea salt
- 50 g black olives
- lemon slices
- chilli powder
- 1 flatbread

Preparation:
Weigh the chickpeas on the scales, cover with water in the jug of the ThermoBlend Elite and cook at 100°C for 20 minutes. Once soft, finely puree at speed 4 for about 20 seconds. Add the coarsely chopped cloves of garlic together with the tahini paste, the lemon juice and the cumin, season with salt and puree again for 10 seconds at speed 4. Cover the prepared hummus and let it cool for 30 minutes. Wash the parsley and pluck the leaves. Arrange the chickpea paste in small bowls and drizzle with good olive oil. Garnish the hummus with olives, lemon wedges, parsley leaves and chilli powder. An Arabic delicacy as a dip with flatbread.
Guacamole

Servings: 3  
Preparation time: 10 minutes  
Difficulty: easy

**Ingredients:**
- 6 ripe avocados  
- 2 tomatoes  
- 1 red hot pepper  
- Juice of 2 lemons  
- 2 cloves of garlic  
- 125 g of natural yoghurt  
- Sea salt and ground pepper

**Preparation:**
Halve the avocados, remove the pit. Use a spoon to remove the flesh and place in the jug of the ThermoBlend Elite. Add the coarsely diced tomatoes and hot peppers, the lemon juice, the pressed garlic cloves and the yoghurt, mix everything together and puree at speed 4 for 10 to 20 seconds. Season with salt and pepper. A wonderfully fresh dip, especially in with spicy tortilla chips.
Milkshakes & Cocktails

Banana & Strawberry Shake

Servings: 4 glasses
Preparation time: 10 minutes
Difficulty: easy

Ingredients:
• 500 g strawberries
• 2 bananas
• Juice from 1 orange
• 2 tsp. honey or agave syrup
• 4 ice cubes

Preparation:
Weigh strawberries, wash and remove the leaves, then cut into rough pieces. Cut banana into pieces. Squeeze out orange. Fill the jug of the ThermoBlend Elite in the following order: first the ice cubes, then the strawberries, finally the banana parts and the honey. Puree for 10 to 20 seconds at speed 10 until a creamy drink has formed. A little tip: also tastes with 4 cl banana liqueur. A splash of lime gives the shake a fresh touch.
Servings: 1 litre
Preparation time: 10 minutes plus soaking time
Difficulty: easy

**Ingredients:**
- 1 cup whole almonds
- Approx. 1 L water
- 1 pinch of salt

**Preparation:**
Put the almonds in a small bowl, pour in enough water to cover them and let them soak overnight. After soaking, place the almonds in a sieve and rinse well. Next, add the almonds together with fresh water to the jug of the ThermoBlend Elite. The quantity of water can influence the intensity of the almond milk. Puree the mixture for 30 seconds at speed 10. For filtering the almond milk you need a nut milk pouch. You hang it in a sufficiently large pot and then pour the milk. Squeeze out the remaining liquid of almond pomace from the pouch (moving from top to bottom). Add the strained almond milk to the jug again, add a pinch of salt and mix briefly at the highest speed. You can, depending on your taste, also add agave syrup, vanilla or cinnamon. This homemade almond milk is a real WOW!
Servings: 2 1/2 litres  
Preparation time: 15 minutes  
Difficulty: easy

Ingredients:
- 5 ripe passion fruits  
- Cold water  
- Ice  
- Sugar  
- Stevia or agave syrup to taste

Preparation:
Cut the ripe passion fruit in half, scrape out the pulp and seeds with a spoon and strain into the jug of the ThermoBlend Elite. Add water 3:1 and puree for 30 seconds at speed 10. The seeds will separate from the pulp. Do not puree for too long, otherwise the seeds will be crushed. Pour the mixture through a sieve into a large carafe. The seeds are caught in the sieve. Pour the filtered juice with the ice and sugar into the jug of the ThermoBlend Elite and puree again on speed 4 for 10 seconds. If necessary, top up with water. 5 ripe passion fruits yield about two and a half a litre of juice. Allow the filled bottles to cool in the refrigerator. Deliciously refreshing as a juice and a good partner for cocktails with rum or vodka.
Servings: per glass  
Preparation time: 5 minutes  
Difficulty: easy

**Ingredients:**
- 4-6 cl cachaça  
- 2 tsp. brown sugar  
- 1 lime  
- Ice cubes  
- 2 mint leaves

**Preparation:**
Wash the lime, cut it into eighths and squeeze out the juice with a wooden pestle in the glass. Then add 2 tsp. of brown sugar to the glass and dissolve the sugar in the lime juice by gently stirring with the wooden pestle. Crush the ice in the jug of the ThermoBlend Elite, then pour it into the glass. Be careful not to chop the ice for too long. Pour 4 cl of cachaça or more in the caipirinha glass and serve with a mint leaf and straw.
Ingredients:

- 1/2 honeydew melon
- 1/2 green apple
- 1/2 avocado
- A piece of ginger (3 cm long)
- Juice of 1 orange
- 1 tsp. brown sugar
- 5 ice cubes
- 1/4 bunch of fresh mint

Preparation:

Core the melon with a spoon and remove the skin, then cut it into pieces. Cut the apple into quarters and add, with the core, into the jug of the ThermoBlend Elite. Squeeze orange and add the juice. Wash ginger well and add to other ingredients with the peel. Wash mint, shake dry and place with the stems in the jug. Puree everything at speed 10 for about 20 to 30 seconds. In the second run, add the ice cubes and crush again on level 10 for 10 seconds.
Smoothies

Servings: 2  
Preparation time: 10 minutes  
Difficulty: easy

Ingredients:

• 1/2 diced pineapple  
• 1/2 ripe avocado  
• 1 green apple  
• 2 kiwis  
• 10 seedless green grapes  
• 1 cup almond milk  
• Juice of 1 lime  
• 1/4 bunch fresh mint  
• 1/2 to 1 cup of water

Preparation:

Place pineapple chunks, the flesh of the ripe avocado, the quartered apple with core, the kiwi meat (removed with a spoon) and all other ingredients in the jug of ThermoBlend Elite and mix 20 to 30 seconds on speed 10. Puree until the mass is silky enough.
Dressing

**Honey Mustard Dressing**

Servings: 1/2 litre  
Preparation time: 10 minutes  
Difficulty: easy

**Ingredients:**
- 150 mL light balsamic vinegar  
- 80 mL honey or agave syrup  
- 150 mL olive oil  
- 50 g medium hot mustard  
- 100 mL water or broth  
- 2 tsp. herbal salt  
- Sea salt and ground pepper

**Preparation:**
Weighed and balanced is a must. Only then will it be good. Pour vinegar and honey into the jug of the ThermoBlend Elite and stir for 30 seconds on speed 4 with the stirring attachment. Then add olive oil, mustard, water, salt and pepper and emulsify again for at least 1 minute at speed 2. If necessary spice it up. This delicious dressing holds in the fridge for at least two weeks and refines lettuce, but also goes well with crispy chicken.
Chilli-nut Mix

Servings: 2
Preparation time: 15 minutes
Difficulty: easy

Ingredients:
- 15 g butter
- 200 g nut mix (almonds, hazelnuts, pecans, walnuts, cashews)
- 1/2 tsp. cinnamon
- 1 pinch of chilli flakes
- 80 g brown sugar
- 15 mL of water

Preparation:
Weigh out all ingredients. Add the butter, nuts, cinnamon, chilli flakes and sugar into the jug of the ThermoBlend Elite and finely chop with the pulse button for 10 seconds, then let it simmer for 5 minutes at 100°C. Deglaze with water and simmer for another 10 minutes at 100°C. Once the sugar has completely dissolved, the nut mix is ready. Spread out the mass on a baking paper and allow to cool. Depending on the season you can spice up the nut mix with Christmas spices (speculum, anise) or oriental spices (curry).
Nuts & Herbs

Servings: 1
Preparation time: 10 minutes plus soaking time for the nuts
Difficulty: easy

Ingredients:

- 150 g oatmeal
- 125 g hazelnuts
- 125 g almonds
- 1 coconut
- Juice of 1/2 lemon
- 2 tbsp. coconut milk
- Honey or agave syrup to taste
- 100 g coconut yoghurt

Preparation:

Weigh the ingredients on the integrated scale. Roast the oats in a pan until they have a brownish color. Soak the hazelnuts and almonds overnight and then chop them in the steel jug of the ThermoBlend Elite on speed 10 for 10 seconds. Put the meat and water of the coconut in the cleaned jug and process it into a smooth cream on speed 4. Add lemon juice and coconut milk as needed and mix again briefly. Arrange the oatmeal in a bowl, mix in the nut creme and sweeten with honey or agave syrup. Then add the coconut yoghurt. Variations with different fruits, also shredded dried fruits, are possible.
Banana Peanut Ice Cream

Servings: 1  
Preparation time: 10 minutes  
Difficulty: easy

Ingredients:
- 5 bananas
- 2 tbsp. peanut butter
- 1 dash of lemon juice

Preparation:
Cut 5 bananas into pieces and freeze them. Mix frozen banana pieces, cold peanut butter and dash of lemon at speed 10 for 1 minute. Fill the superfast ice cream in small bowls and serve immediately. You can also store the banana peanut ice-cream again in the freezer.
Nut Gugelhupf

Servings: 1 cake  
Preparation time: 75 minutes  
Difficulty: easy

Ingredients:
• 100 g almonds  
• 100 g hazelnuts  
• 10 marzipan balls  
• 200 g butter  
• 2 eggs  
• 175 g sugar  
• 200 g flour  
• 1 sachet baking powder  
• 100 mL milk  
• 4 cl rum

Preparation:
Weigh out all ingredients and distribute into small bowls. Then you can start: grease the cake pan, preheat the oven to 180°C upper and lower heat. Chop almonds, hazelnuts and marzipan balls in the jug of the ThermoBlend Elite for 5 seconds at speed 10. Transfer mass to a bowl. In the jug, stir butter, eggs and sugar for 2 minutes at 40°C on speed 4. Pour the ground almond-hazelnut-marzipan mixture and all remaining ingredients in the jug and mix for 30 seconds on speed 2. Pour the dough mixture into the cake pan and bake in the oven for 40 minutes.
Creams & Deserts

Servings: 2 glasses  
Preparation time: 3 minutes  
Difficulty: easy

Ingredients:
- 250 mL mayonnaise  
- 100 mL milk  
- 2 garlic cloves  
- 1 tsp. sugar  
- 1 tsp. light balsamic cream  
- 1 pinch of cayenne pepper  
- 1 tsp. onion granules  
- 1 pinch sea salt

Preparation:
For the basic spread, which can be varied in many ways - sometimes Asian, sometimes Italian, sometimes Spanish - mix mayonnaise and milk in the jug of the ThermoBlend Elite 30 seconds on speed 2 with the butterfly rod. Press in garlic and add remaining ingredients. Stir the cream again for 1 minute at speed 2. Season with salt and pour into glasses. Pep up club sandwiches, salads, egg dishes and more.
Servings: 4  
Preparation time: 10 minutes  
Difficulty: easy

**Ingredients:**
- 300 g butter in coarse pieces  
- 300 mL whole milk with at least 3.5% fat

**Preparation:**
The preparation of the double cream takes long, but worth the wait. Heat the weighed ingredients in the jug of the ThermoBlend Elite 8 minutes at 90°C on speed 2, then mix it for 30 seconds on speed 4 so the ingredients blend together. The mass should now rest in the refrigerator overnight. Double cream – today almost nonexistent in supermarkets - is a common ingredient for ice-cream. Especially in France, it is often served instead of whipped cream with sweets such as compote, cakes and pies. You can also refine sauces and soups with it. With about 42% fat this is no light fare, but delicious. Very delicious!
Mojito Slush

Ingredients:
- 1 lime
- 100 mL water
- 110 mL lemonade (carbonated)
- 40 g brown cane sugar
- 40 mL Havana Club Rum (3 años)
- 5-8 mint leaves
- 260 g ice cubes

Preparation:
Crush the halved lime with water in the jug of the Crush ThermoBlend Elite for 2 seconds on the highest speed and collecting the lime juice in a glass. Remove lime residue and rinse the jug well with cold water. Fill the jug with the lime juice, lemonade, cane sugar, rum, mint and ice cubes and chop the mix for 30 to 40 seconds at speed 6. Fill the Mojito Slush into four tall tumblers, garnish with mint leaves and the party can start. This delicious drink is the perfect example of the ice crushing power of the ThermoBlend Elite. You can practice with many cocktails!
Spicy Tomato Sugo

Servings: 1 litre
Preparation time: 20 minutes
Difficulty: easy

Ingredients:

- 1 red capsicum
- 2 onions
- 3 garlic cloves
- 10 aromatic tomatoes
- 2 stalks of basil
- 5 fresh sage leaves
- 1 handful of parsley
- 1 red chilli pepper
- Olive oil
- 140 g tomato paste
- 800 g pureed tomatoes
- 1 tbsp. agave syrup
- 1 tbsp. sweet paprika
- 1 cup vegetable broth
- 2 tbsp. dark balsamic vinegar
- 2 tbsp. soy sauce
- Juice from 1 orange
- Sea salt & ground pepper

Preparation:

Clean vegetables, peel and cut into coarse pieces. Fill everything in the jug of the ThermoBlend Elite and chop for 10 seconds at speed 8. Add olive oil and simmer for 3 minutes at 100°C. Weigh the tomato paste and the pureed tomatoes and add the agave syrup, sweet paprika and broth to the jug and let the mixture cook at speed 2 for 10 minutes at 100°C.

Finally, season with balsamic vinegar, soy sauce, orange juice, salt and pepper. Puree all over again for a short time at speed 4 and then stir for a few seconds on speed 1. Let sugo cool, put in clean glasses and refrigerate. Now you’ll always have tomato sugo for a quick spaghetti meal.
Ingredients:

**Mussels:**
- 1 kg of mussels per person

**Stock:**
- 1 large onion
- Leeks
- 1/2 pieces of celery
- 50 g butter
- 500 mL white wine
- 200 mL water
- 3 bay leaves
- 20 peppercorns
- sea salt & pepper

Preparation:
Weigh, wash and clean the mussels. Please note: If the mussels are open before cooking, do not use them. If they are not open after cooking, do not use them either. Add the mussels to the steamer and season with sea salt and crushed pepper. Add half of the onion, the white pieces of leeks and the celery to the jug and chop for 5 seconds on speed 5. Add the butter and the remaining ingredients such as white wine, water, bay leaves and peppercorns in the jug, place the steam cooking attachment on top and cook the mussels on speed 1 for 25 minutes at 120°C. After cooking, season the mussels and fish out the bay leaves and the peppercorns from the broth. Place the mussels in a preheated dish and pour the broth over them. Serve with fresh baguette and the evening is saved.
Stuffed Capsicum

Servings: 4
Preparation time: approx. 2 hours
Difficulty: medium

Ingredients:
- 4 capsicums (hollowed out)
- Sea salt and ground pepper
- 2 cloves of garlic
- 1 L of water

Filling:
- 200 g pre-cooked risotto rice
- 5 tbsp. parsley
- 200 g ground beef
- 1 tbsp. paprika paste
- 10 g butter
- 2 tomatoes
- 1 zucchini
- 3-4 leaves of fresh mint
- 3 tbsp. sour cream

Sauce:
- 500 mL vegetable broth
- 2 cloves of garlic

Preparation:
Weigh the ingredients. Cut off the top of the capsicums and then hollow them out. Season inside with salt. Filling: Wash risotto rice several times. Chop parsley in the jug for 10 seconds at speed 5. Add the remaining ingredients (minced beef, paprika paste, butter, zucchini, tomatoes, salt, pepper and garlic) to the chopped parsley and risotto rice in the jug and mix for 10 seconds on speed 3. Fill the hollowed capsicums up to the top and place side by side in the steamer. Fill the jug with 2 litres of water, put the steamer on top and steam the stuffed capsicums for 60 minutes at 120°C. Check the water level and try the rice, if the rice is not cooked yet, add some water and continue cooking. Leave about 1/2 litre of water in the jug, add the vegetable broth and sauce ingredients and stir for 5 seconds. Put the stuffed capsicums in a large saucepan, pour the sauce on top and leave it to sit for 10 minutes.
Simmer

Risi Bisi

Servings: 4
Preparation time: approx. 1 hour
Difficulty: easy

Ingredients:
- 100 g Parmesan cheese
- 1 onion
- 40 g olive oil
- 250 g risotto rice
- 750 mL vegetable broth
- 100 mL white wine
- 300 g frozen peas
- 20 g butter

Preparation:
Place everything on the scale, weigh and then place the ingredients into bowls. Chop the Parmesan in the jug of the ThermoBlend Elite for 10 seconds at speed 6 and pour it into a bowl. Peel the onion, add it to the jug and chop it for 10 seconds at speed 6. Add olive oil and simmer for 1 minute at 90°C on speed 1. Add the risotto rice and simmer for 3 minutes at 100°C on speed 1 while stirring. Deglaze with hot vegetable broth and wine and cook for 20 minutes at 100°C with the lid open. Now put the frozen peas in the jug and cook for 5 minutes. Finally, add the butter and grated Parmesan to the jug and stir in everything with the help of the spatula.
Potato Gratin

Servings: 4
Preparation time: approx. 45 minutes
Difficulty: easy

Ingredients:
- 850 g of potatoes (peeled and sliced)
- 2 onions (peeled and quartered)
- 3 tbsp. of melted cheese with herbs
- 200 mL milk
- 100 g sour cream
- 10 g butter
- 2 tsp. herb salt
- 1 tsp. pepper
- 1 tsp. salt
- 100 g cheese (grated)
- Parsley, if desired, for garnish

Preparation:
Put the onions into the jug and chop for 5 seconds at speed 7. Add the remaining ingredients, except the grated cheese, and cook for 15 minutes at 90°C on speed O. Occasionally stir briefly on speed -1 (left-hand rotation). Pour the mixture into a lightly greased baking dish. Sprinkle with the cheese and bake for 20 minutes at 220°C upper and lower heat. Garnish with parsley.
Preparation time: 30 minutes
Difficulty: easy

Ingredients:
- 100 g spelt
- 1 small apple
- 50 g cranberries
- 200 g oatmeal
- 100 g honey
- 100 g butter
- 50 g chopped walnuts & almonds
- 1 pinch of cinnamon
- 1 pinch of the pulp of vanilla pods
- 1 tsp. baking powder

Preparation:
Weigh the ingredients. Pour spelt into the jug of the ThermoBlend Elite and grind for 45 seconds at the highest speed. Now remove the apple core, cut the apple into pieces and add it to the spelt flour. Add the cranberries and chop for 5 seconds at speed 8. Then add the remaining ingredients and knead everything for about 1 minute at speed 1 into a dough. Preheat the oven to 200°C upper and lower heat. Place the dough on a baking sheet with a spoon and press down lightly. Depending on the oven, the baking time is 12 to 15 minutes. Towards the end, checking won’t hurt. Let the still soft biscuits cool on the sheet.
Apple Pie

Servings: 12
Preparation time: approx. 90 minutes (including baking)
Difficulty: easy

Ingredients:
- 600 g apples
- 150 g butter
- 150 g sugar
- 150 g flour
- 1 tsp. baking powder
- 3 eggs

Preparation:
Preheat the oven at 200°C lower and upper heat, grease cake pan with butter, weigh the ingredients. Peel the apples and place in the jug of the ThermoBlend Elite and chop for 5 seconds at speed 4. Transfer apples to a bowl. Add remaining ingredients to the jug and mix for 60 seconds at speed 2, add apples to the dough and mix for 20 seconds on speed 1. Distribute the dough evenly in the greased cake pan and then bake for about 35 minutes. Sprinkle with cinnamon and sugar. The cake tastes best if it’s served lukewarm.
Servings: 16  
Preparation time: approx. 90 minutes (including baking)  
Difficulty: easy

Ingredients:

**Dough:**
- 200 mL milk  
- 1/2 cube yeast  
- 400 g flour  
- 1 pinch salt  
- 1 egg  
- 50 g soft butter

**Glaze:**
- 50 g powdered sugar  
- 1 tbsp. apple juice

**Sugar cinnamon filling:**
- 100 g sugar  
- 50 g brown sugar  
- 1 heaped tsp. cinnamon  
- 2-3 apples  
- 50 g melted butter

Preparation:

As always, weigh everything first. Then heat milk in the jug of the ThermoBlend Elite for 1 minute at 40°C on speed 1. Add remaining ingredients and knead for 1 minute at speed 1 into a dough. Leave the dough in the jug for 1 hour. Then roll out the dough on a floured work surface to 40 x 40 cm. Mix sugar, brown sugar and cinnamon. Peel apples, remove the core and mince them in the jug of the ThermoBlend Elite. Mix in 1 tbsp. sugar-cinnamon mixture with the apples. Spread 50 g of melted butter on the square of dough, and place the mixture on top. Roll up the dough and cut into strips about 4 cm wide. Place the rolls in a buttered baking pan and bake in a preheated oven at 170°C (convection) for 25 minutes until golden brown. When the rolls have cooled, stir the powdered sugar with 1 tbsp. of apple juice and spread it with a brush onto the apple cinnamon rolls.
Servings: 16
Preparation time: approx. 90 minutes (including baking)
Difficulty: easy

**Ingredients:**
- 165 g hazelnuts
- 220 g butter
- 200 g sugar
- 1 sachet of vanilla sugar
- 50 g honey
- 100 g yoghurt
- 125 g dark chocolate
- 3 eggs
- 165 g flour (spelt type 630 or wheat type 550)
- 30 g cocoa
- 2 tsp. baking powder

**Preparation:**
Before you can start, weigh everything.
For the batter: Mix hazelnuts, butter, sugar, vanilla sugar, honey, yoghurt, chocolate and eggs in the jug of the ThermoBlend Elite 1-2 minutes on speed 5 until creamy. Then knead flour, baking powder and cocoa for 30 seconds on speed 1. Pour the mixture into a buttered cake pan and bake for 45 minutes at 200°C lower and upper heat. The dough can be pimped with a dash of cognac.
Servings: 10-12
Preparation time: 90 minutes
(including baking)
Difficulty: easy

Ingredients:

**Base:**
- 125 g wholegrain butter biscuits
- 80 g butter

**Topping:**
- 625 g cream cheese
- 150 g sugar
- 3 eggs
- 125 mL sour cream
- 1 organic lemon

Preparation:

Weigh all ingredients on the scale and distribute them into small bowls. Grease the edge of a cake pan and cover the bottom with baking paper. Preheat oven to 130°C upper and lower heat. Base: Place the wholegrain biscuits in the jug of the ThermoBlend Elite and chop for 20 seconds at speed 6. Add butter and mix for 2 minutes at 50°C on speed 2. Pour the dough in the cake pan and bake at 130°C for 12 minutes in the oven. Topping: Add the cream cheese and sugar into the jug of the ThermoBlend Elite and mix for 30 seconds on speed 3. Insert stirring attachment. Add eggs, sour cream, lemon juice and grated lemon zest and beat on speed 4 for 30 seconds until creamy. Distribute the topping evenly on the base of the cake and bake for 1 hour at 130°C upper and lower heat. Finish: Allow the cake to cool down for 10 minutes in the oven with the door slightly open and then carefully remove it from the cake pan with a sharp knife. Refrigerate for at least 1 hour.