

# kogan

## ThermoBlend All-in-One Food Processor & Cooker

### Starter Recipes



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Thank you for buying the Kogan Thermoblend! We sincerely hope that you get many years of delicious, easy meals from it. We have been given these tasty starter recipes for you to try, and hope that they will inspire you to create even more fantastic meals of your own!

There are some active Facebook groups filled with enthusiastic Thermoblend users who are always sharing amazing recipes for those of you who need some additional inspiration.

Good luck and happy eating!

# Chicken Pie

## Ingredients

### Pie Filling

75g leek (cut into small pieces)  
150g carrot (peeled and chopped roughly)  
150g sweet potato (peeled and chopped roughly)  
150g zucchini (roughly chopped)  
75g celery (roughly chopped)  
50g olive oil  
500g chicken thigh fillet (diced)  
1 tablespoon Vegetable Stock  
100ml water  
2 teaspoons mixed herbs  
75ml cream (or skinny evaporated milk)  
1 tablespoon corn flour  
1 cup frozen peas  
1 cup frozen corn

### Topping

1kg potatoes (peeled and roughly chopped)  
250ml milk  
Salt  
Grated cheese (grate first, then set aside)

### Method

Place leek, carrot and sweet potato in a bowl. Process for 3 seconds at speed 5  
Add zucchini and celery. Process for 2 seconds at speed 5  
Add olive oil. Scrape sides and cook for 3 minutes, 90 degrees at speed 1  
Add chicken thigh and cook for 2 minutes, 90 degrees at speed 1  
Add stock, water, cream and mixed herbs, then cook for 15 minutes, 90 degrees at speed 1  
Add cornflour, peas and corn, then cook for 3 minutes, 90 degrees speed 1  
Place ingredients into a pie dish (or several small ramekins for individual serves) while you prepare the potato topping  
Add potatoes, milk and salt to bowl and cook for 18 minutes, 90 degrees at speed 1  
Check that topping is cooked through, then add butterfly attachment and whip on speed 3 for 20 to 30 seconds  
Add to top of pie mixture in the pie dish or ramekins and cover with the grated cheese  
Bake in an oven for 20 minutes at around 180C (until cheese browns on top)

Can be enjoyed once cooked, or can be frozen for later.

## Sour Cream Pastry

### Ingredients

325g plain flour  
½ teaspoon salt  
185g chilled butter, diced  
1 egg  
100ml sour cream

### Method

Put flour, salt and butter into Thermoblend and pulse a few times until the mixture resembles fine breadcrumbs.

In a jug, mix the egg and sour cream together.

With the motor running at process speed 3 or 4, slowly pour the egg/cream mixture through the hole in the lid, until the pastry comes together. You may need to add a little more sour cream, depending on the size of the eggs.

Tip it out and form into a ball. Wrap in plastic film and place it in the fridge for at least an hour.

If you have any egg/cream mixture left over, it can be reserved for basting.

### Assembly

Preheat oven to 200C

Flour the bench-top and roll pastry out thinly.

Cut out circles using a 7 1/2cm round cutter, and place into greased patty pans. Once you have finished one tray, place in the fridge while you complete the second tray. (This pastry is very soft and needs to be kept cold.)

You should have enough pastry for 2 dozen pies with lids. (You will need to cut out the lids, then cut a slit in the middle or use a small star cutter to allow steam to escape as they cook).

Take one tray out of the fridge at a time, and place a tablespoon of fruit mince into each pie case.

Top each one with a pastry star or lid, and press edges of pastry well to seal.

Glaze star or top with reserved egg/cream mixture, or with beaten egg and sprinkle with raw sugar.

Bake for 20-30 minutes or until golden brown.

These are delicious if eaten on the day they are baked, or they can be stored in an airtight container or frozen.

## **Cornbread**

### Ingredients

400g Creamed Corn  
1 cup plain flour  
1 cup maize flour  
2 tablespoons sugar  
1 tablespoon baking powder  
3 large eggs

### Method

Preheat oven to 190C  
Put all ingredients into the thermoblend bowl  
Mix until combined (approx 10 seconds on speed 4)  
Scrape into prepared tin and smooth the top  
Bake in over for 45 minutes.  
If the top gets too brown, loosely cover with foil or turn the oven down.  
Let cool on a rack for a few minutes before slicing. Enjoy with fresh butter!

## **Coconut Ice Cream**

### Ingredients

400ml of coconut milk frozen into ice-cube trays (the smaller the cubes, the better)  
100g sugar  
1 egg white

### Method

Place sugar in bowl and pulverize for 10 seconds on speed 8 to create an icing sugar  
Add half of the frozen coconut milk to the bowl and crush on speed 8 for 30 seconds  
Add egg white and remaining coconut milk cubes to the bowl and crush on speed 8 for 30 seconds  
Insert the butterfly attachment and mix for 1 minute on speed 3 until light and fluffy  
Serve immediately

## Fruit Mince Pie

### Ingredients

175g almonds (can be replaced with 175g prunes if you want a nut free mince)  
300g seedless dates  
1kg pack of mixed dried fruit  
2 large apples, quartered and cored  
Finely grated zest of 2 large oranges  
Finely grated zest of 2 large lemons  
250ml orange juice  
185ml lemon juice  
125g marmalade  
50ml Cointreau

### Method

Put almonds into Thermoblend and chop on speed 4 for 10-15 seconds, depending on how finely you want your nuts chopped. Remove to a separate bowl.  
Put dates into Thermoblend and chop on speed 5 for 15 seconds. Remove to a separate bowl.  
Put half of the mixed dried fruit into the Thermoblend and copy on speed 5 for 5 to 10 seconds. Remove and repeat for the remaining half of dried fruit, then remove.  
Put apples into Thermoblend and chop on speed 4 for 10 seconds. Remove.  
In a large saucepan, place sugar, marmalade, orange and lemon juices and zests and Cointreau. Stir over a medium heat until the sugar dissolves and mixture comes to the boil.  
Add chopped fruit and nuts and stir well. Reduce heat to medium low and cook for 8 to 10 minutes, stirring often. Remove from heat.  
Spoon fruit mince into sterilised jars for gifts, or into one large glass jar and store in the fridge.

## Chocolate Balls

### Ingredients

1 packet of Arrowroot Biscuits  
1 tin of condensed milk  
5 tablespoons cocoa  
3 tablespoons coconut

### Method

Add biscuits, cocoa and coconut into jug for 1 minute at speed 3, then another 2 minutes at speed 5  
Once all combined, add condensed milk and mix for 5 minutes at speed 3  
Take the jug off machine and scoop out the balls (for best results, use a table spoon to get the portion size, then complete rolling with your hand), then cover with leftover coconut  
Put on a plate or in an ice-cream container, then place in the fridge for a few hours

## **Rock-melon Sorbet**

### Ingredients

150g caster sugar

1 egg white

3 trays of ice

½ a rock-melon (cut into cubes. Discard the skin and seeds)

### Method

Put sugar into the blender and run for 10 seconds at speed 9 (should become like dust)

Add the fruit, egg white and 2 trays of the ice, then run for 20 seconds at speed 9

Put final tray of ice and run for 30 seconds at speed 8

If you still see lumps in the mixture, run again for a few seconds at speed 9

Remove from the blender and enjoy!

Note: Caster sugar can be replaced by raw sugar

Note: Rock-melon can be replaced by other fruit such as mangoes, strawberries or blueberries.

## **Mango and Coconut Icecream (sugarfree)**

### Ingredients

40g desiccated coconut

200g mango

200g frozen mango pieces

300g coconut milk, frozen into ice cubes

### Method

Blitz the desiccated coconut for 20 seconds at speed 9

Add the fresh mangos, frozen mangos and coconut milk to the bowl and blitz again for 30 seconds at speed 9

## **Strawberry Jam**

### Ingredients

500gm Strawberries

1 cup of sugar

### Method

Put strawberries into jug. Process at speed 5 for 10 seconds.

Add sugar and cook for 8 minutes, 90 degrees at speed 2

To check if the jam is set, take a small amount of mixture and put it into a cool plate. If the jam wrinkles up, then it is ready.

Store in a sterilised jar.

## **Vanilla Custard**

### Ingredients

4 yolks

1 cup of milk

1 cup of thickened cream

Teaspoon of vanilla essence

2-3 tablespoons of cornflour

2-3 tablespoons of sugar

### Method

Put all ingredients together in a bowl

Set at 80 degrees for 10 minutes

## **Tim Tam Cake Pops**

### Ingredients

1 packet (200g) Tim Tam biscuits

80g cream cheese

Lollipop sticks

200g dark chocolate melts

### Method

Put Tim Tams into bowl at speed 6 for 20 seconds (should become a dust)

Add the cream cheese and process at speed 3 for about 1 minute or until combined

Take mixture out of bowl and separate into small balls, then place on a tray and refrigerate for 2 hours.

Melt the chocolate on the stove, then take mixture out of the fridge.

Dip the lollipop sticks into the melted chocolate, then press into the chocolate balls. Then dip the chocolate balls into the melted chocolate. Refrigerate to set.

## **Chocolate Custard**

### Ingredients

200g chocolate

2 eggs

1 ½ cups milk

2 tablespoons cornflour

### Method

Break up chocolate into bowl, then process at speed 8 for 15 seconds

Add all other ingredients, put on butterfly attachment and set speed 4 for 8 minutes at 80 degrees

Pour out of jug into a bowl and enjoy, or store in an airtight container in the fridge

Can be served hot or cold.

## **Mango and Chia Seed Pudding**

### Ingredients

1 large mango

1 tablespoon of chia seed

### Method

Remove flesh from the mango. Discard the middle and the skin

Blend mango on speed 7 for 15 seconds, then increase to speed 9 for 7 seconds

Add chia seed to the bowl and mix on speed 4 for 5 seconds

Pour into bowl and place into fridge for 15 minutes or until the pudding sets.