

Breville

Powermax[®] Blender

Instructions for use

Includes recipes



Model BBL260

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Congratulations

on the purchase of your new Breville Powermax Blender®

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

Read all instructions before operating and save for future reference

- To protect against electrical shock, do not immerse cord, plug or Powermax body in water or any other liquid.
- Always use the appliance on a dry, level surface.
- Ensure the Powermax lid is securely locked in place before operating. Only remove the inner lid to add ingredients during operation.
- Do not remove blender jug from the motor base whilst blender is in operation.
- Do not place your hands in the blender jug while the blender is operating.
- Do not place hands in the jug unless the unit is disconnected from the power outlet. Disconnect Powermax from the power outlet before removing the jug from base.
- Do not use this blender for anything other than food or beverage preparation.
- Do not operate blender continuously on heavy loads for more than one minute.
- Do not process boiling liquids or hot ingredients, let them cool before placing into the jug.
- Make sure the motor and blade have completely stopped before disassembling.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville service centre for examination, replacement or repair.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors.

Removable inner lid/measuring cup

Safety locking blender jug lid

Large 1.25 litre capacity blender jug

Stainless steel blade assembly

Powerful 550 Watt motor base

2 speed dial with Pulse and Autoclean

Non slip rubber feet



BLADES MUST BE HANDLED CAREFULLY AS THEY ARE SHARP!

Before first use

Remove all promotional labels and wash the blender jug in warm, soapy water.

Dry thoroughly.

1. Place the motor base on a flat, dry surface and ensure that the Powermax is unplugged and the speed control dial is set to the OFF position.
2. Place jug on motor base.
3. Add food or liquid into the blender jug and place the lid (with removable inner lid locked into place) firmly on top of the jug and turn clockwise until it locks into position.
4. Plug into a 230/240v power outlet and switch 'ON'.
5. Turn the speed control dial to the required speed (1 or 2) to commence blending. The speed can be changed at any time during the blending process.

For ingredients that require short bursts of power, use the PULSE setting, ideal for grinding chocolate, crushing ice, grinding herbs and nuts.

6. To add liquid ingredients through the inner lid, such as oil, during blending, turn the inner lid anti-clockwise until it has unlocked and then remove. Once the ingredients have been added, line up the two locking lugs with the grooves in the lid. Insert the inner lid and turn it clockwise until it has locked into place.
7. During the blending process, you may find that ingredients stick to the sides of the blender jug. To push the food back onto the blades, turn the speed selector dial to the OFF position and switch off at the power outlet. Use a plastic spatula to scrape down the sides of the jug before recommencing blending.

If any moisture or liquid appears on top of the motor base, wipe immediately with paper towelling.

Note

The maximum liquid capacity is 1.25 litres. Do not add liquids past this measurement indicated on the side of the blender jug.

Note



NEVER PLACE ANYTHING OTHER THAN FOOD AND LIQUIDS IN THE POWERMAX WHILST THE MOTOR IS RUNNING. NEVER REMOVE THE BLENDER JUG FROM THE MOTOR BASE UNLESS THE BLENDER IS SWITCHED TO OFF AND THE BLADES HAVE STOPPED. OTHERWISE DAMAGE TO THE DRIVE COUPLING MAY OCCUR.

Do

- Speed 1 (low speed) is best for emulsions such as mayonnaise, dressings, marinades and foods which require mixing until just combined, such as batters.
- Speed 2 (high speed) is best for pureeing, crumbing, thickening, creaming and grinding.
- Use Pulse for foods that only require short bursts of power such as herbs, nuts and ice.
- Ensure all parts have been thoroughly washed and dried before assembly.
- Ensure the blender is correctly assembled before operating (see page 5).
- Ensure base of jug is thoroughly dry before placing onto blender base before use.
- Ensure the blender is placed on a clean, dry surface to operate.
- Liquids should be placed into blender before solid ingredients, except where specified in recipes.
- All foods should be cut into cubes (approx. 2-3cm square) to achieve an even result.
- When required use a plastic or rubber spatula to wipe food down sides of jug when blender is in the OFF position and has been switched off at power outlet. Ensure blades have stopped rotating. Do not use metal utensils as they may damage the blades or jug.
- Ensure lid is locked on jug firmly and the inner lid is in position before operating blender. Do not operate blender without the lid on. To add additional ingredients whilst blending remove inner lid and place ingredients through the opening in the middle of the lid.
- When crushing ice, add 1 cup of water as this will aid in the ice crushing process. Continue pulsing until the ice is completely crushed and has a snow flake texture.

Don't

- Do not blend dry, thick or heavy mixture for more than 60 seconds without turning off the blender and stirring the ingredients, then continue blending. For normal blending tasks, eg. Mayonnaise, dressings etc., do not operate for longer than 3 minutes at one time.
- Do not place any objects, other than food, into the jug whilst the motor is running.
- Do not use the jug to store food.
- As air does not circulate when blending, the blender will not beat egg whites, knead dough or mash potatoes.
- Never remove the jug while the blender is operating. Always switch off at the power outlet before removing jug.
- Overloading the blender with more than the specified quantity could cause the motor to stall, turn the blender OFF, unplug from power outlet and remove a portion of the mixture before continuing.
- Do not exceed the maximum liquid level of 1.25 litres.
- Do not process boiling liquids or hot ingredients, let them cool before placing into the jug.

- To clean the blender jug, particularly when a variety of food has been used, half fill the jug with luke warm water and a small amount of detergent. Turn the speed control dial to the Autoclean setting and operate briefly. Switch the blender off, remove the blender jug from the motor base. Rinse and dry thoroughly.
- Remove the lid and inner lid and wash in warm soapy water.
- Wipe the motor base with a soft, damp cloth.

Never immerse the motor base in water or any other liquid.

Never place the blender jug, lid or inner lid into the dishwasher.

Note

Bread crumbs:

Remove the crusts from the bread and tear into pieces. Blend enough pieces at one time to cover the blades. Up to 5 slices at one time can be crumbed. Stale bread will produce the best results.

Chopped nuts:

Blend $\frac{3}{4}$ cup of nuts at a time. Use the PULSE setting as this will give more even chopping.

Drinks:

The Powermax makes superb drinks. Fill the container to at least $\frac{1}{4}$ full, remember to leave room to allow froth to form as the drink is aerated. Max fill to 750ml.

Ground coffee:

Coffee beans can be ground finely enough for a percolator or for infusion, but not finely enough for dripolator or espresso machines. Blend $\frac{1}{2}$ cup beans at a time.

Soups, sauces, purees:

The most efficient amount to blend will depend on the food/recipe used. However generally, the more liquid used, the more can be processed at one time. For drier mixtures, begin with enough food to cover the blades and scrape sides regularly.

Whipped cream:

Place $1\frac{1}{4}$ cups cream with sugar and vanilla into the jug. Blend until thickened.

Biscuit crumbs:

Break biscuits into pieces. Blend enough pieces at one time to cover the blades.

Mayonnaise:

Place egg yolks, mustard and vinegar in the jug. Using speed 1 (low), blend for 5 seconds. While the blender is running, pour oil in a slow, steady stream through hole in the inverted inner lid. Blend until mixture is thick.

Batters:

Place liquid ingredients, then dry ingredients, into the jug. Using speeds 1 or 2 (depending on batter type) blend until dry ingredients are moistened.

Pureed vegetables:

Place chopped cooked vegetables, up to 1 kg at a time with one cup of water into the jug. Using speed 2 (high), blend until smooth. More liquid may need to be added to achieve a smooth result.

Ice:

Simply place ice in the blender and add 1 cup of water. The water will aid the ice crushing process. Select the 'PULSE' function and hold for 1-2 seconds and then return to 'OFF' position. Continue this process and in seconds your ice will be fluffy and snowy.

When grinding dry ingredients such as biscuit pieces, begin by using PULSE and speed 1 (low) to break into smaller pieces, then continue grinding using speed 2 (high).

Note



ALWAYS SWITCH OFF AND UNPLUG THE APPLIANCE WHEN NOT IN USE OR STORING.

Action	Speed	Time setting	Suggested food type and procedure	Preparation
Aerate	2	30 secs to 1 min	thinkshakes, smoothies	place milk in jug followed by favouring, blend until desired thickness
	1	30secs	cream	blend until desired consistency
Chopping	Pulse	30 sec to 1 min	nuts, herbs, ginger (diced) or chilli	Use only 1/4 cup quantity at one time ensuring even texture
Crumbing	2	30 secs	breadcrumbs	tear bread roughly into even sized pieces and process until crumbed
	2	30 secs to 1 min	biscuit crumbs	break into medium sized pieces and process unatil crumbed
Emulsions	1	2-3 mins	mayonnaise, marinades	pour oil into jug, through opening in lid, or dressings with motor running
Grinding	2	25-35 secs	spices, coffee (Do not blend whole nutmeg)	use 1/2 cup at a time to ensure even texture
Refining	2	20-40 secs	white sugar, demerara sugar	For castor sugar consistency process 20 seconds then a further 40 seconds for icing sugar consistency
Mixing	1-2	30-40 secs	batters	blend until just combined
Pureeing	2	35 secs to 1 min	soups, sauces, drinks, desserts and baby food	process well until no visible solids remain and mixture is smmoth DO NOT PROCESS HOT LIQUIDS
Crushing ice	Pulse	1-2 secs	ice	Place ice in the blender and add 1 cup of water. The water will aid the ice crushing process.

- When blending soups and sauces, it is recommended to use 2 cups of mixture at any time.
- Thick mixture such as pates, puree more efficiently if the blending is 1/4 to 1/2 full.
- When using several ingredients, place liquid ingredients in the jug first.
- When crushing ice, add 1 cup of water as this will aid in the ice crushing process. Continue pulsing until the ice is completely crushed and it has a snow flake texture .
- When blending thick or dry mixtures it may be necessary to stop the Powermax and scrape down the sides of the jug, once or twice during blending.
- Your Powermax is not designed to chop/mince meat or extract juice from fruit and vegetables.

Breville Customer Service Centre

Australian Customers

✉ Breville Customer Service Centre
Locked Bag 2000
Botany NSW 2019
AUSTRALIA

☎ Customer Service: 1300 139 798
Fax (02) 9384 9601
Email Customer Service: askus@breville.com.au

New Zealand Customers

✉ Breville Customer Service Centre
Private Bag 94411
Greenmount
Auckland, New Zealand

☎ Customer Service: 09 271 3980
Fax 0800 288 513
Email Customer Service: askus@breville.com.au

www.breville.com.au

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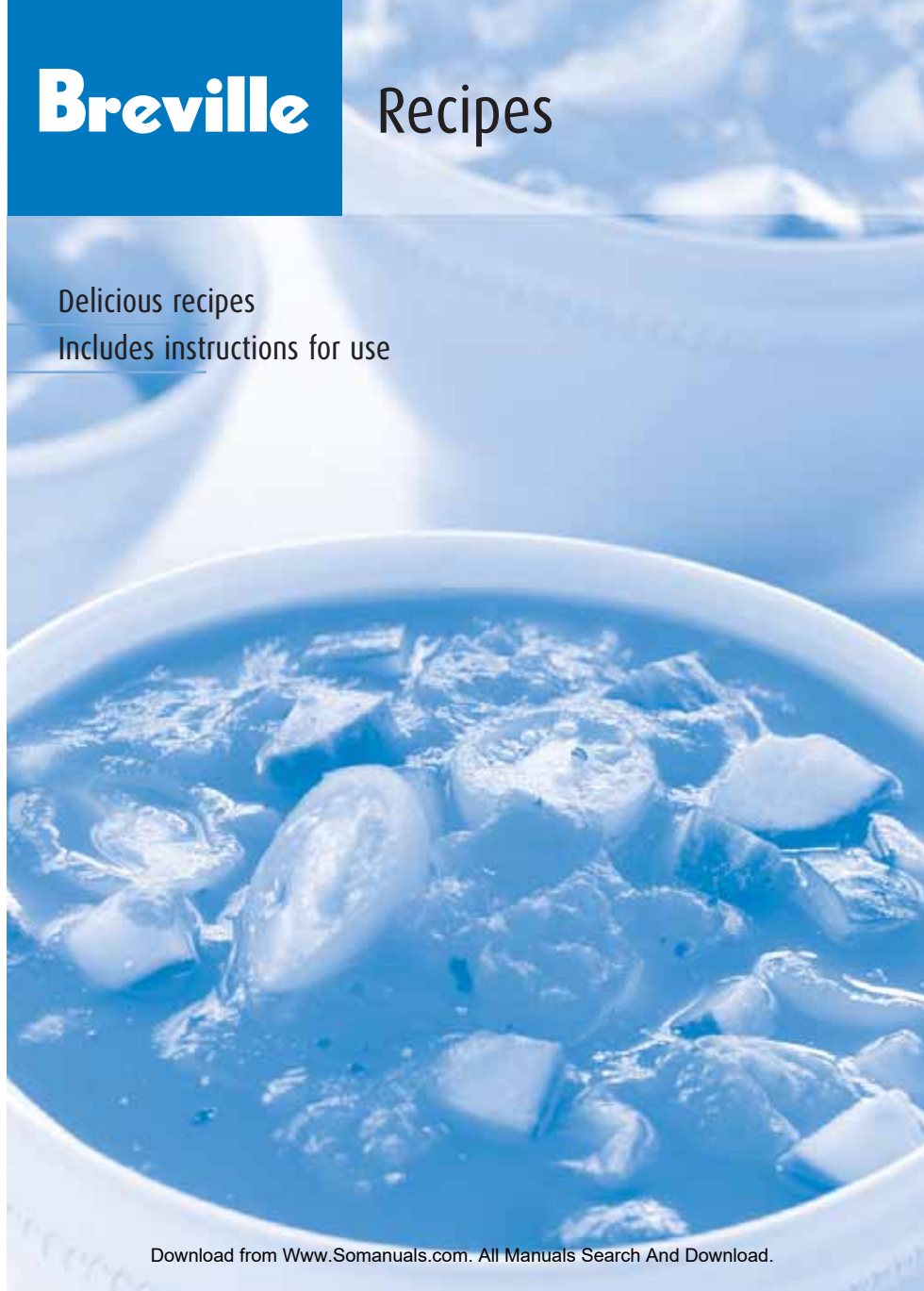
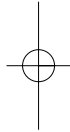
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Breville

Recipes

Delicious recipes

Includes instructions for use



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Spinach timbale with pear sauce

500g spinach leaves, roughly chopped
 3 eggs
 ½ cup cream
 Pinch ground nutmeg
 Freshly ground black pepper

PEAR SAUCE

2 ripe pears, peeled, cored and roughly chopped
 2 tablespoons cream
 ½ teaspoon chilli sauce
 pinch ground nutmeg

1. Boil spinach until tender. Refresh under cold running water, then squeeze spinach to remove excess liquid.
2. Place spinach, eggs, cream, nutmeg and pepper in blender jug, using speed 2, blend until smooth.
3. Spoon mixture into four greased, individual souffle moulds (½ cup capacity).
4. Cover with aluminium foil and place in a baking dish. Pour in boiling water to come halfway up the sides of the moulds.
5. Bake at 180°C for 40-45 minutes until firm. Remove from water and leave for 5 minutes before turning out.
6. To make sauce, place pears, cream, chilli sauce and nutmeg in blender jug, using speed 1, blend until smooth.
7. Transfer mixture to a small saucepan and heat gently for 3-4 minutes, or until the sauce is just warm.

Serve with timbales.

Nachos

155g corn chips
 2 tomatoes, peeled and finely chopped
 ½ cup grated tasty cheese
 ½ cup grated romano cheese

AVOCADO TOPPING

1 large avocado, stoned, peeled and chopped
 2 teaspoons lemon juice
 ½ cup sour cream
 2 spring onions, chopped
 2 teaspoons minced garlic
 1 teaspoon chilli

1. Layer corn chips, tomatoes in an ovenproof dish, finishing with a layer of cheese.
2. Bake at 200°C for 10-15 minutes, or until cheese melts and is golden.
3. To make topping, place avocado, lemon juice, sour cream, spring onion, garlic and chilli in blender jug, using speed 2, blend until smooth. Spoon onto corn chips and serve immediately.

Cheese sticks with pesto

12 slices white sandwich bread, crusts removed
 2 teaspoons grain mustard
 4 tablespoons grated fresh parmesan cheese
 ½ cup grated tasty cheese
 1 tablespoon finely chopped fresh coriander
 Cayenne pepper
 1 egg, lightly beaten
 Vegetable oil for cooking

PESTO

1 cup fresh basil leaves
 2 cloves garlic, peeled and chopped
 2 tablespoon lemon juice
 60g pine nuts
 ½ cup olive oil
 60g grated fresh parmesan cheese

1. Roll each slice of bread with a rolling pin, to flatten as much as possible.
2. Combine mustard, Parmesan cheese, tasty cheese, coriander and cayenne pepper to taste in a bowl.
3. Divide mixture between bread slices and spread over half of each slice. Brush unspread sides of bread slices with beaten egg.
4. Roll each slice up tightly using the egg to seal rolls. Arrange side by side on a tray. Cover and refrigerate until ready to cook.
5. Heat oil in a frypan and cook cheese sticks, a few at a time until golden all over. Drain on absorbent kitchen paper.
6. To make Pesto, place basil leaves, garlic, lemon juice and pine nuts in blender, using speed 2, blend until finely chopped.
7. With motor running, pour in oil and blend until smooth. Add cheese and blend to combine.

Serve with cheese sticks.

Ricotta and olive spread

Bunch fresh coriander, stems trimmed
 200g ricotta cheese
 150g butter, softened
 ½ cup cream
 2 teaspoons lemon juice
 ½ cup grated fresh Parmesan cheese
 1 tablespoon drained capers
 ¼ cup chopped black olives
 ½ cup toasted pine nuts

1. Place coriander, ricotta cheese, butter, cream, lemon juice, Parmesan cheese, capers, olives and all but one tablespoon of the pine nuts in blender jug, using speed 2, blend until smooth.
 2. Transfer mixture to a serving bowl, top with reserved pine nuts. Chill until ready to use.
- Serve as a dip for a selection of raw vegetables.

Slick soups**Sweet corn and bacon soup**

1 tablespoon oil
 1 onion, chopped
 4 cloves garlic, peeled and crushed
 2 teaspoons ground coriander
 1 teaspoon cajun seasoning
 3 cups frozen corn kernels, thawed
 3 cups chicken stock
 1 cup milk
 ½ cup cream
 3 bacon rashers, rind removed and chopped
 2 tablespoons snipped chives

1. Heat oil in a large saucepan, add onion, garlic, coriander and Cajun seasoning.
2. Cook over a medium heat, stirring constantly until onion is soft. Add corn, stock and milk.
3. Bring to the boil, then reduce heat and simmer, covered for 30 minutes.
4. Cook bacon in a separate pan until crisp, drain on absorbent kitchen paper.
5. Allow the mixture to cool.
6. Transfer mixture into three batches into blender jug using speed 2, blend until smooth.
7. Return soup to pan, add cream, bacon and chives.
8. Heat through gently and serve immediately.

Sweet peppered tomato soup

1 tablespoon oil
 2 cloves garlic, crushed
 2 leeks, sliced
 2 x 410g canned tomatoes, mashed
 2 teaspoons chicken stock powder
 1 tablespoon tomato paste
 2 teaspoons brown sugar
 1 bay leaf
 ¼ teaspoon dried thyme
 1 teaspoon chopped fresh mint
 1 teaspoon chopped fresh coriander
 ¼ teaspoon ground cloves
 Pinch cayenne pepper
 2 tablespoons chopped fresh parsley

1. Heat oil in a large saucepan, add garlic and leeks, cook over a medium heat for 2-3 minutes or until leeks are soft.
 2. Combine tomatoes, stock powder, tomato paste, brown sugar, bay leaf, thyme, mint, coriander, cloves and pepper.
 3. Pour into pan with leek mixture, bring to the boil, then reduce heat and simmer, uncovered for 20 minutes or until liquid has reduced by one third.
 4. Allow the mixture to cool.
 5. Transfer mixture into three batches into blender jug, using speed 2, blend until smooth.
- Ladle soup into serving bowls, sprinkle with parsley and serve immediately.

Lamb and tabouleh pita pockets

500g minced lamb

2 eggs, lightly beaten

1 cup stale breadcrumbs

1 onion, finely chopped

2 tablespoons chopped fresh mint

½ teaspoon ground cinnamon

½ teaspoon ground coriander

½ teaspoon ground cumin

1 small red chilli, finely chopped

2 teaspoons turmeric

½ teaspoon garam masala

6 pita pockets

½ cup plain yoghurt

TABOULEH SALSA

¾ cup burghul

2 cups chopped parsley

2 tablespoons chopped fresh mint

1 tomato, seeded, chopped

1 yellow capsicum, seeded, chopped

¼ cup oil

2 tablespoons lemon juice

2 cloves garlic, peeled, chopped

1. Place lamb mince, eggs, breadcrumbs, onion, mint, cinnamon, coriander, cumin, turmeric chilli and garam masala in a bowl.
2. Mix well to combine, form into small sausage shapes. Grill or barbecue until cooked through.
3. To make tabouleh, place burghul in a bowl, cover with hot water, stand for 30 minutes.
4. Drain and squeeze dry. Place burghul, parsley, mint, tomato, capsicum, oil, lemon juice and garlic into blender jug, pulse until ingredients are finely chopped.
5. Transfer mixture to a bowl, cover and refrigerate until required.
6. Open pita pockets, using the point of a sharp knife. Place a spoonful of tabouleh salsa into each pocket, top with lamb sausage then drizzle with yoghurt.

Serve immediately.

Fresh vegetable salad with pepita dressing

2 carrots, cut into thin strips

1 parsnip, cut into thin strips

125g green beans, sliced

1 cooked beetroot, cut into thin strips

1 red apple, chopped

2 teaspoons lemon juice

1 tablespoon chopped coriander

PEPITA DRESSING

100g pepita (pumpkin seeds) seeds, toasted

1 tablespoon lemon juice

2 tablespoon balsamic vinegar

1 clove garlic, peeled and chopped

1 tablespoon dijonaise mustard

1. Combine carrots, parsnip, beans, beetroot, apple, lemon juice and coriander.
2. Toss well then arrange in a serving bowl. Chill until required.
3. To make dressing, place pepita seeds, lemon juice, vinegar, garlic and mustard into blender jug, using speed 2, blend until crushed.

Transfer to a bowl and serve with vegetable salad.

Rosemary parmesan crusted lamb steaks

4 slices white bread, crusts removed and dried

¼ cup grated fresh Parmesan cheese

2 teaspoons fresh rosemary leaves

4 lamb leg steaks

Plain flour

1 egg, lightly beaten

2 tablespoons oil

60g butter

1 tablespoon lemon juice

2 tablespoons drained capers

1. Break bread slices into pieces, place into blender jug in small amounts, with Parmesan cheese and rosemary leaves.
2. Pulse until fine breadcrumbs form. Transfer crumb mixture to a large plate.
3. Toss meat in flour, shake away excess, dip into egg and coat with breadcrumb mixture.
4. Heat oil in a frypan, add meat, cook over medium heat until golden brown.
5. Remove from pan and drain on absorbent kitchen paper.
6. Set aside and keep warm. Wipe pan clean, heat butter, stir in lemon juice and capers. Cook until heated through.

Serve lamb steaks with lemon sauce.

Saucy solutions and marinades

Avocado dressing

- 1 tablespoon lemon juice
- ½ cup sour cream
- 3 tablespoons cream
- 2 drops Tabasco sauce
- 1 teaspoon honey
- 1 avocado, peeled, stoned and chopped
- 1 clove garlic, crushed

1. Place lemon juice, sour cream, cream, Tabasco sauce, honey, avocado and garlic into blender jug.
 2. Using speed 1, blend until smooth.
- Delicious used as dressing with potato salad.

Spicy peach sauce

- 410g canned sliced peaches
- ½ cup ginger wine
- 2 cloves garlic, peeled and diced
- 2 teaspoons grated fresh ginger
- 1 small red chilli, chopped
- 1 tablespoon lemon juice
- 2 tablespoons sweet sherry
- 2 tablespoons honey
- 2 tablespoons light soy sauce

1. Place undrained peaches, ginger wine, garlic, ginger, chilli, lemon juice, sherry, honey and soy sauce into blender jug.
 2. Using speed 2, blend until smooth.
- Serve with grilled chicken.

Creamy zucchini sauce

- 3 tablespoons oil
- 60g butter, melted
- 3 zucchinis, sliced
- 2 onions, chopped
- ¾ cup cream
- Freshly ground black pepper
- ½ cup grated fresh parmesan cheese
- ¼ teaspoon ground nutmeg

1. Heat oil in a saucepan and cook zucchini and onions for 4-5 minutes or until tender. Set aside to cool.
 2. Transfer mixture to blender jug, using speed 2, add remaining ingredients and blend using speed 2 until combined.
 3. Return to pan, season to taste with black pepper.
 4. Cook sauce over a low heat until it is almost boiling.
- Serve sauce immediately with pasta.

Raspberry mayonnaise

- 6 egg yolks
- 1 teaspoon French mustard
- 1 tablespoon lemon juice
- 1 tablespoon Raspberry vinegar
- ½ cup peanut oil or vegetable oil
- Freshly ground black pepper
- 1 tablespoon boiling water

1. Whisk together egg yolks, mustard, lemon juice and vinegar.
2. Pour mixture into blender jug and using speed 1, blend until light and fluffy.
3. With blender running, slowly pour combined oils in through inverted measure cup in lid.
4. Blend until mixture thickens.
5. Season to taste with pepper and stir in boiling water.
6. Transfer to a sterilised, screw top jar.
7. Cover and refrigerate until required.

Variations:

Garlic mayonnaise

Add 3 cloves of minced garlic cloves to the egg yolk mixture and replace lemon juice with lime juice and Raspberry vinegar with tarragon vinegar.

Herbed mayonnaise

Replace lemon juice and Raspberry vinegar with ½ cup chopped mixed fresh herbs (such as basil, chives, parsley and thyme) and 1 clove garlic, peeled and chopped. Blend into prepared mayonnaise.

Apple pear and banana blend

- ½ cup stewed apple
- ½ cup stewed pear
- ½ banana, peeled and mashed

1. Place apple, pear and banana in blender jug.
 2. Using speed 1, blend until smooth.
- Use immediately.

Pureed vegetables

- ½ cup chopped, steamed vegetables
- 4 tablespoons boiled water, formula or breast milk

1. Place vegetables and water into blender jug, using speed 2, blend until smooth.
2. More or less water may be required depending on the thickness desired.

Vegetable and lentil soup

- 1 cup chopped mixed vegetables
- 2 cups water
- 1 tablespoon red lentils

1. Place vegetables, water and lentils into a medium saucepan.
2. Bring to the boil, then reduce heat and simmer until vegetables and lentils are tender. Set aside to cool.
3. Transfer mixture to blender jug. Using speed 2, blend until smooth.
4. Freeze or refrigerate any leftovers.

Cheesy spinach

- ¾ cup steamed spinach leaves
- Cheese sauce
- 15g butter
- 2 teaspoons plain flour
- ½ cup milk
- 2 tablespoons grated mild tasty cheese

1. To make sauce, melt butter in a small saucepan.
2. Stir in flour and cook for 1 minute over a medium heat.
3. Remove from heat and gradually blend in milk until smooth. Return to heat and stir continuously until the sauce boils and thickens.
4. Reduce the heat and simmer for 2 minutes. Blend in the cheese. Set aside to cool slightly.
5. Place spinach and cheese sauce into blender jug. Using speed 1, blend until smooth.

Banana smoothie

- 1 cup milk or formula
- 2 tablespoons unflavoured yoghurt
- 1 small ripe banana, cut into 2cm pieces

1. Place milk, yoghurt and banana into blender jug.
 2. Using speed 1, blend until smooth.
- Serve immediately.

Lime batter

- ½ cup lime juice
- 1 cup soda water
- 2 teaspoons finely grated lime rind
- 1½ cups plain flour

1. To make batter, place lime juice, soda water, lime rind and flour into blender jug.
 2. Using speed 2, blend until smooth.
- Use to coat seafood or poultry.

Yorkshire puddings

- ¼ cup water
- ⅓ cup milk
- 1 egg, lightly beaten
- ¾ cup plain flour
- Freshly ground black pepper
- 1½ tablespoon beef dripping

1. Place water, milk, egg, flour and pepper into blender jug.
 2. Using speed 1, blend until smooth.
 3. Place 1 teaspoon beef dripping in each of six muffin pans and heat in oven until dripping is sizzling.
 4. Divide batter between muffin pans and cook at 220°C for 10-15 minutes, or until puffed and golden.
- Serve as an accompaniment for roast beef.

Caramel puffs

- 1 teaspoon dry yeast
- ½ teaspoon castor sugar
- 1½ cups plain flour
- 1 cup warm water
- Oil for deep frying**
- 2 tablespoons butter
- ½ cup golden syrup
- 2 tablespoons water

1. Combine yeast and sugar in a small bowl, with 2 tablespoons of the flour, stir in water.
2. Cover and set aside to stand in a warm place for 15 minutes or until mixture is frothy.
3. Place water and remaining flour into blender jug, then add yeast mixture. Using speed 2, blend until smooth.
4. Transfer mixture to a large bowl, cover and stand in a warm place for about 1 hour, or until batter is doubled in size and bubbles appear on the surface.
5. Heat oil in a large saucepan, cook dessertspoons of mixture in hot oil until puffs and light golden brown.
6. Drain on absorbent paper, then transfer to a serving dish.
7. Melt butter in a saucepan, stir in golden syrup and cook over a low heat for 3-4 minutes or until well blended.
8. Add water and heat gently, stirring, until blended.
9. Pour over puffs and serve immediately.

Crepes with raspberry sauce

- 1¼ cups milk
- 2 eggs
- 3 teaspoons butter, melted
- 1 cup plain flour

RASPBERRY SAUCE

- 250g fresh or frozen raspberries (defrosted)
- ¼ cup icing sugar
- 2 tablespoons Grande Marnier or orange liqueur
- 2 tablespoons water

1. Place milk, eggs, butter and flour into blender jug. Using speed 2, blend until smooth.
2. Pour ¼ cup of batter into a non-stick frying pan and cook over a medium heat until golden brown.
3. Turn and cook for 30 seconds longer. Set aside and keep warm.
4. Repeat with remaining mixture.
5. To make sauce, place raspberries, icing sugar, Grande Marnier and water into blender jug.
6. Using speed 1, blend until smooth. Spoon over crepes and serve.

Banana coconut parfait

- 3 eggs, separated
- ½ cup castor sugar
- 4 tablespoons coconut cream
- 3 small bananas, peeled and chopped
- 1 tablespoon lime juice
- 1 teaspoon ground cinnamon
- 1 tablespoon Marsala
- 3 teaspoons gelatine dissolved in 3 tablespoons hot water and cooled
- 1 cup thickened cream

1. Beat egg yolks and castor sugar in a mixing bowl, until thick and creamy.
 2. Place coconut cream, bananas, lime juice, cinnamon and Marsala in blender jug.
 3. Using speed 2, blend until smooth.
 4. Blend cooled gelatine mixture into egg yolk mixture, then stir in coconut mixture.
 5. Place cream in a bowl and beat until soft peaks form, then fold through banana mixture.
 6. Beat egg whites until stiff peaks form, then fold through banana mixture.
- Spoon into eight individual serving glasses and refrigerate until firm.

Apricot creams

- 850g canned apricots in syrup
- 3 teaspoons gelatine
- 1 cup cream, whipped

1. Drain apricots, reserving syrup.
 2. Place apricots into blender jug, using speed 1, blend until smooth.
 3. Measure puree to make 1¼ cups. Reserve remaining puree.
 4. Sprinkle gelatine over 3 tablespoons of reserved syrup and dissolve over hot water.
 5. Set aside to cool then whisk into apricot puree.
 6. Fold in whipped cream. Pour mixture into six individual moulds. Chill until firm.
- Turn out and serve with remaining puree and cream if desired.

Choc-orange pumpkin flan

125g sweet un-iced chocolate biscuits
3 tablespoons walnuts
90g butter, melted

FILLING

250g pumpkin, peeled and cooked
2 teaspoons grated orange rind
 $\frac{3}{4}$ cup cream
2 eggs, separated
1 teaspoon mixed spice
 $\frac{1}{4}$ teaspoon ground nutmeg
 $\frac{1}{2}$ cup brown sugar
 $1\frac{1}{2}$ tablespoons gelatine dissolved in
3 tablespoons hot water

1. Place biscuits into blender jug, pulse until biscuits are crushed.
2. Transfer biscuit crumbs to a large bowl.
3. Add walnuts to blender jug, pulse until nuts are finely chopped. Add to biscuit crumbs in bowl.
4. Stir in melted butter. Press mixture over base and sides of a 20cm pie plate.
5. Refrigerate until firm.
6. To make filling, place pumpkin, orange rind, 3 tablespoons cream, egg yolks, spice, nutmeg and sugar into blender jug.
7. Using speed 2, blend until smooth.

8. Pour mixture into a saucepan and stir over a medium heat until hot but not boiling.
9. Whisk dissolved gelatine into pumpkin mixture.
10. Allow to cool and refrigerate until almost set. Check every 15 minutes.
11. Whip extra cream and fold through filling with beaten egg whites.
12. Spoon into biscuit base and refrigerate until set.

Margarita

2 tablespoons Tequila
2 tablespoons Triple Sec
1 cup lime juice
12 ice cubes

1. Place Tequila, Triple Sec, lime juice and ice cubes into blender jug.
2. Using speed 2, blend until well combined and ice is crushed.

Fluffy duck

$1\frac{1}{2}$ tablespoons white rum
 $1\frac{1}{2}$ tablespoons advocaat
3 tablespoons orange juice
2 tablespoons cream
6 ice cubes

1. Place rum, advocaat, orange juice, cream and ice cubes into blender jug.
2. Using speed 2, blend until well combined and ice is crushed.

Wild strawberry

$1\frac{1}{2}$ tablespoons white Crème de Cacao
 $1\frac{1}{2}$ tablespoons strawberry liqueur
3 teaspoons Galliano
1 tablespoon coconut cream
 $1\frac{1}{2}$ tablespoons orange juice
1 tablespoon cream
3 strawberries, stems removed and sliced
5 ice cubes

1. Place Crème de Cacao, strawberry liqueur, Galliano, coconut cream, orange juice, cream, strawberries and ice cubes into blender jug.
2. Using speed 2, blend until well combined and ice is crushed.

Melon dream

1 tablespoon Triple Sec
 $1\frac{1}{2}$ tablespoons Galliano
 $1\frac{1}{2}$ tablespoons cream
 $1\frac{1}{2}$ tablespoons orange juice
1 cup chopped rockmelon
10 ice cubes

1. Place Triple Sec, Galliano, cream, orange juice, rockmelon and ice cubes into blender jug.
2. Using speed 2, blend until well combined and ice is crushed.

Bloody mary

1 cup tomato juice
 $\frac{1}{4}$ cup vodka
 $\frac{1}{2}$ cup lemon juice
1 egg white
Salt and pepper
 $\frac{1}{4}$ teaspoon Tabasco sauce
 $\frac{1}{4}$ teaspoon Worcestershire sauce
5-6 ice cubes
celery leaves

1. Place tomato juice, vodka, lemon juice, egg white, salt and pepper to taste, Tabasco sauce, Worcestershire sauce and ice cubes into blender jug.
 2. Blend on speed 2, until well combined and ice is crushed.
- Serve garnished with celery leaves.

Fruit cocktail

- 1 cup pineapple juice**
- 1 banana, peeled and chopped**
- 1 orange, skin and pith removed then quartered**
- 1 cup soda water**
- 2 tablespoons passionfruit pulp**

1. Place pineapple juice, banana and orange into blender jug. Blend on speed 2, until well combined.
2. Add soda, blend a further 10 seconds.
3. Stir in passionfruit pulp and serve.

Cranberry crusher

- 1 cup peeled and chopped pink grapefruit**
- ½ cup orange juice**
- ½ cup cranberry juice**
- 1 tablespoon castor sugar**
- 1 cup ginger ale**

1. Place grapefruit, orange juice, cranberry juice, sugar and ginger ale into blender jug.
2. Blend on speed 2, until well combined.

Pineapple coconut cream cooler

- 2 cups pineapple juice**
- ½ cup coconut cream**

1. Place pineapple juice and coconut cream into blender jug.
2. Blend on speed 2, until well combined.

Lime crush

- ½ cup lime juice**
- ½ cup sugar**
- 2 cups mineral water**
- 2 cups soda water**
- 1 lime, thinly sliced**

1. Place lime juice, sugar, mineral water, soda water into blender jug.
 2. Blend on speed 2, until well combined.
- Serve with lime slices.

Banana delight

- 2 cups milk**
- 2 bananas, peeled and chopped**
- ¼ cup cream**
- 1 tablespoon sugar**
- 1 teaspoon lemon juice**
- 1 egg yolk**
- Nutmeg**

1. Place milk, bananas, cream, sugar, lemon juice and egg yolk into blender jug.
 2. Blend on speed 2, until well combined.
- Serve sprinkled with nutmeg.

Mango smoothie

- 2 mangoes, peeled and sliced**
- 1½ cups unflavoured yoghurt**
- 1 cup orange juice**

1. Place mango, yoghurt and orange juice into blender jug.
 2. Blend on speed 2, until smooth.
- Serve immediately.

Power shake

- 2 tablespoons cocoa powder**
- 1 teaspoon instant coffee**
- 2 tablespoons boiling water**
- 2 tablespoons sugar**
- 1 egg**
- 1 tablespoon wheat germ**
- 2 cups cold milk**

1. Dissolve cocoa and coffee in boiling water.
 2. Combine with sugar, egg, wheat germ and milk. Pour into blender jug.
 3. Blend on speed 2, until smooth and frothy.
- Serve immediately.

Orange buttermilk mixer

- 1 cup concentrated orange juice**
- ½ cup buttermilk**
- 2 tablespoons sugar**
- ¼ teaspoon vanilla**

1. Place orange juice, buttermilk, sugar and vanilla into blender jug.
2. Blend on speed 2, until well combined.

Banana smoothie

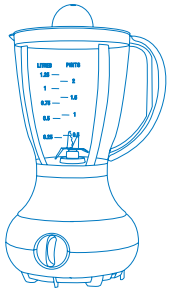
- 2 bananas, peeled and chopped**
- 1 cup unflavoured yoghurt**
- 1 cup milk**
- ½ cup honey**

1. Place banana, yoghurt, milk and honey into blender jug.
 2. Blend on speed 2, until well combined.
- Serve immediately.

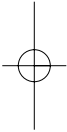
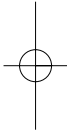
Cucumber smoothie

- 1½ cups milk**
- 1½ cups unflavoured yoghurt**
- 1 medium cucumber, peeled, seeded and chopped**
- 2 shallots, chopped roughly**
- Pinch salt**
- 6 mint leaves**

1. Place milk, yoghurt, cucumber, shallots, salt and mint into blender jug.
 2. Blend on speed 2, until well combined.
- Serve immediately.



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