

# Breville

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Due to continued product improvement, the products illustrated/photographed in this brochure may vary slightly from the actual product.



*Professional*  
800 COLLECTION™

BBL800

Issue 1/07

# Breville



**BBL800** Blender  
Instructions & Recipe Inspirations

*Professional*  
800 COLLECTION™



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At Breville, we are proud of our innovations. Our Professional 800 Collection appliances are designed to be the best in their class. When we set out to design our Professional 800 Collection we were determined to design an exceptional blender, and that meant re-designing the blender blades, which have seen no major improvements for some years.

Our inspiration came from the continuous motion and even particle sizes created by food processors. We completely redesigned the blender blades to spin in a wide arc running parallel to the base of the jug which minimises food traps. This has created huge improvements in efficiency and performance.

The result is smooth blending, quiet operation and durability.

**Enjoy!**



## SAFETY

### BREVILLE RECOMMENDS SAFETY FIRST

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:

#### IMPORTANT SAFEGUARDS FOR YOUR BREVILLE PROFESSIONAL 800 COLLECTION BLENDER

- Carefully read all instructions before operation and save for future reference.
- Remove any packaging material and promotional labels before using the Breville Professional 800 Collection Blender for the first time.
- Do not place the Breville Professional 800 Collection Blender near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water, flour and other substances. Vibration during operation may cause the appliance to move.
- Do not place the Breville Professional 800 Collection Blender on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not use the Breville Professional 800 Collection Blender on metal surfaces for example, a sink drain board.
- Always ensure the Breville Professional 800 Collection Blender is properly assembled before use. Refer to How to use the Breville Professional 800 Collection Blender (Page 9).
- Use only the blender jug and lid supplied with the Breville Professional 800 Collection Blender.
- Always ensure the blender lid is firmly positioned on the blender jug before operating.
- Do not leave the Breville Professional 800 Collection Blender unattended when in use.
- Always ensure the Breville Professional 800 Collection Blender is turned off by pressing the 'Power' button on the control panel. Then switch the appliance off at the power outlet and unplug the cord. Make sure the motor and blades have completely stopped before attempting to move the appliance, or when the Breville Professional Collection 800 Blender is not in use and before disassembling, cleaning and storing.
- If food becomes lodged around the blending blade, turn the Breville Professional 800 Collection Blender off by pressing the 'Power' button on the control panel. Then switch the appliance off at the power outlet and unplug the cord. Make sure the motor and blades have stopped before removing the jug from the motor base. Use a spatula to dislodge or stir the food before continuing. Do not use fingers as the blades are sharp.
- Keep hands, fingers, hair, clothing, as well as spatulas and other utensils away from the blender jug during operation. Never place your fingers, hands or utensils inside the blender jug without unplugging the appliance from the power outlet.
- In the unlikely event of an excessive load allow the motor to rest for 1 minute between each use. Please note that none of the recipes in this instruction book are considered a heavy load.
- Do not operate the appliance continuously with heavy loads for more than 10 seconds.
- Be careful when handling the blending blade assembly as the blades are very sharp. Mishandling of the blades may cause injury.
- Do not remove the blender jug from the motor base whilst in operation.
- Do not use the Breville Professional 800 Collection Blender for anything other than food and/or beverage preparation.
- Do not operate the Breville Professional 800 Collection Blender without food or liquid in the blender jug.
- Do not process hot or boiling liquids. Allow to cool before placing into the blender jug.
- Do not subject the blender jug to extremes of hot or cold, for example placing a cold jug in hot water or vice versa.
- Always visually inspect the blade assembly before each use. If the blades appear bent or damaged, or if discoloration of the plastic is noted, please contact your Breville service centre.
- Keep the appliance clean. Refer to care and cleaning (page 15).

### IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the cord before use.
- To protect against electric shock, do not immerse the cord, plug or motor base in water or any other liquid.
- Do not allow the cord to hang over the edge of a table or bench, touch hot surfaces or become knotted.
- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- 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.

## YOUR NEW BREVILLE PROFESSIONAL 800 COLLECTION BLENDER

### Easy One Finger Removal

Breville Assist Lid™ for easy handling.

### Light Weight Jug

The high grade polycarbonate 2 litre jug is remarkably strong and lightweight.

### Dishwasher Safe

The one-piece blade is ergonomically designed for ease of cleaning. Both jug and blade are dishwasher safe.

### Premium Materials

Stainless steel and die-cast construction for durability.

### Intelligent engineering

Powerful 1500w motor and highly efficient blades results in quiet operation.



### Surgical Grade Stainless Steel Blades

To ensure the blades stay sharp longer they are made from surgical grade stainless steel. The central blades are serrated for extra cutting performance.



### Blade removal

The one piece blade removal system is ergonomically designed for ease of cleaning.

# Operating

## HOW TO USE THE BREVILLE PROFESSIONAL 800 COLLECTION BLENDER

### BEFORE FIRST USE

Before using your Breville Professional 800 Collection Blender for the first time, remove any packaging material and promotional labels. Ensure the appliance is switched off at the power outlet and the power cord is unplugged.

Wash the lid, inner lid, blender jug and blade assembly (refer to Disassembling the blender on page 13) of the Breville Professional 800 Collection Blender in warm, soapy water with a soft cloth. Rinse and dry thoroughly. The motor base can be wiped with a damp cloth. Dry thoroughly.

The lid, inner lid, blade assembly and silicon seal may be washed in the dishwasher in the top shelf only on a standard wash. The blender jug may be placed in the bottom shelf.

**NOTE:** Ensure that the silicon seal is carefully placed completely around the blade assembly, prior to inserting into the jug, as this will prevent leakages.

FIG 1



### ASSEMBLING THE BLENDER

1. To assemble the blender jug, place the silicon seal onto the blade assembly

FIG 2



2. Uprturn the blender jug and insert the blade assembly into the jug base

FIG 3



3. Turn the Blade Removal System anticlockwise until firmly screwed into position.

FIG 4



4. Place the motor base on a flat, dry surface such as a bench top. Ensure that the motor base is switched off at the power outlet and the power cord is unplugged. Turn the blender jug upright and insert onto the motor base. The handle of the blender jug can be positioned to the left or right hand side of the appliance.

5. Plug the power cord into a 230/240v power outlet and switch on.

#### USING THE BLENDER

1. To turn the blender on press the 'Power' button on the far left of the control panel. The 'Power' button will illuminate and flash indicating the blender is powered on. When the jug is placed on the base all lights will illuminate signalling the blender is ready for use.

**NOTE:** When using your Breville Professional 800 Collection Blender for the first time, you may notice an odour coming from the motor. This is normal and will dissipate with use.

2. Add food or liquid into the blender jug ensuring not to exceed the 'MAX' mark.

3. Place the blender lid firmly into position on the top of the blender jug. If not already in place, insert the clear inner lid into the blender lid and turn clockwise or anticlockwise to lock into position (see Fig.5).

FIG 5



**NOTE:** When the blender jug is filled at or near the 'MAX' line, place one hand on the blender lid to avoid displacement of the lid during operation. Do not blend hot ingredients, allow to cool before placing into the blender jug.

FIG 6



The Breville Professional 800 Collection Blender features a Breville Assist Lid™ for easy handling. This allows the lid to fit tightly onto the blender jug, avoiding displacement during operation. The ring pull design allows the user to easily remove the lid with a simple leverage action (see Fig.6).

4. Select the required function (Blend, Smoothie or Ice/Auto Pulse) by pressing the corresponding function button. The blender will start to operate and only the selected function button will illuminate. The 'Power' button will continue to flash.

The speed can be changed at any time during the blending process. Each time a new function is selected its button will illuminate and the previous function button illumination will go out.

5. For ice-crushing or ingredients that require short bursts of power, select the Ice/Auto Pulse button. The blender will start to operate and the Ice/Auto Pulse button will illuminate. The 'Power' button will continue to flash.

**NOTE:** Operate the blender only for the appropriate amount of time required. The Professional 800 Collection Blender will automatically stop blending on the Blend function after 120 seconds (2 minutes) and after 60 seconds (1 minute) on the Smoothie and Ice/Auto Pulse functions to avoid over processing.

The pre-programmed functions have been designed to run for a specific time.

Function	Programmed Time
Blend	120 seconds (2 minutes)
Smoothie	60 seconds (1 minute)
Ice/ Auto Pulse	60 seconds (1 minute)

6. To stop blending at any time, press the selected speed button. The 'Power' button can also be pressed, but this will also turn the appliance off and all illuminations will go out.

**NOTE:** The Smoothie function has a unique processing technique that blends the denser ingredients at a lower function, then increases as ingredients thicken. This may happen several times while blending smoothies.

7. At the end of use, always ensure the Breville Professional 800 Collection Blender is turned off by pressing the 'Power' button on the control panel. Then switch the appliance off at

the power outlet and unplug the cord. Ensure the motor and blades have completely stopped before attempting to move the appliance, or when the Breville Professional 800 Collection Blender is not in use and before disassembling, cleaning and storing.

**NOTE:** During the blending process, ingredients may stick to the sides of the blender jug. To push the food back onto the blades, press the 'Power' button on the control panel and switch off at the power outlet and remove the power cord. Remove the lid and use a plastic spatula to scrape down the sides of the jug. Replace the lid before recommencing blending.

**NOTE:** If the blades become stuck, the blender will automatically turn off. To reset turn the blender off at the power outlet, clean jug with spatula and then turn back on, blender will reset.

**NOTE:** If any moisture or liquid appears on top of the motor base during blending, press the 'Power' button on the control panel, switch off at the power outlet and remove the power plug. Remove the blender jug. Wipe the motor base immediately with a dry cloth or paper towelling to absorb the liquid. Check the blender jug is correctly assembled.

#### DISASSEMBLING THE BLENDER

1. Always ensure the Breville Professional 800 Collection Blender is switched off by pressing the 'Power' button on the control panel. Then switch off at the power outlet and unplug the power cord.
2. Remove the blender jug from the motor base by grasping the handle and lifting the jug in an upward direction.

FIG 7



Remove the blade assembly by upturning the blender jug and turning the Blade Removal System clockwise (see Fig 7), then lift upwards and away from the base of the blender.

FIG 8



3. Remove the silicon seal from the blade assembly (see Fig.8).

# Cleaning

## CARE AND CLEANING

### CLEANING THE MOTOR BASE

1. Wipe the motor base with a soft, damp cloth then dry thoroughly.
2. Wipe any excess food particles from the power cord.

**NOTE:** Do not use abrasive scouring pads or cleaners when cleaning the parts or motor base as they may scratch the surface.

**NOTE:** The lid, inner lid, blade assembly and silicon seal may be washed in the dishwasher in the top shelf only on a standard wash. The blender jug may be placed in the bottom shelf.

### CLEANING THE BLENDER JUG, LID, INNER LID AND BLADE ASSEMBLY

1. Wash all parts in warm soapy water with a soft cloth. Use a kitchen bottle brush to dislodge stubborn foods. Rinse and dry thoroughly.

### REMOVING STUBBORN OR STRONG FOOD STAINS AND ODOURS

Strong smelling foods such as garlic, fish and some vegetables such as carrots may leave an odour or stain on the blender jug and lid. To remove, soak blender jug and lid for 5 minutes in warm soapy water. Then wash with a mild detergent and warm water, rinse well and dry thoroughly.

### STORAGE

Store your Breville Professional 800 Collection Blender upright with the blender jug, lid and inner lid assembled and inserted on the motor base or beside it. Do not place anything on top.

**NOTE:** The blending blades are extremely sharp. Avoid any contact with fingers and hands. Use caution when handling and storing.



## BLENDING CHART

Food	Preparation & Usage	Quantity	Function	Time
Lean meat/ poultry	Trim excess fat and sinew, cut into 2cm cubes Use: mince	250g	Blend or Auto Pulse	10-20 secs
Fish/seafood	Remove skin and bones and cut into 2cm cubes Use: mince	300g	Blend or Auto Pulse	10-15 secs
Raw veg	Peel and cut into 1.5-2cm cubes Use: stuffing, filling, puree, soup	200g	Auto Pulse	10-30 secs
Nuts	Remove shells Use: cakes, toppings, pastes	200g	Auto Pulse	10-30 secs
Bread or biscuit crumbs	Cut bread into 2cm pieces, break up biscuits Use: cheesecake crust	100g	Auto Pulse	10-30 secs
Mayonnaise	Mix the egg yolk and vinegar. Add the oil Use: dressings	125g	Blend	10-15 secs then 30-60 secs
Whipped cream	Add sugar or vanilla if desired Use: topping	300ml	Blend Auto Pulse	10 secs 1-2 times
Herbs/spices	Whole or halved Use: pastes, sauces	1 cup	Blend or Auto Pulse	20-30 secs
Smoothie	Milk, whole fresh fruits, yoghurt, ice cream, Use: milkshakes, frappes	Max 800 ml	Smoothie	20-60 secs
Fresh fruit	Whole, chopped berries Use: dessert sauce	250g	Blend	20-30 secs
Dried Fruit	Chopped dry fruit Use: fruit mince	300g	Auto Pulse	20-30 secs
Ice	Crush Use: mixed drinks, cocktails	250g	Ice/Auto Pulse	10-20 secs

**NOTE:** This blending chart should be used as a guide only.

## DO'S AND DON'TS

### DO'S

- Use the Blend function for drink or cocktail making, emulsions such as mayonnaise, dressings, marinades and foods that require mixing until just combined, such as batters, also for pureeing soups and aerating liquids.
- Use a combination of the Blend and Ice/Auto Pulse functions to suit the foods being processed.
- Use the Smoothie function to blend fruits, ice cream and yoghurts into thick smoothies, whips and milkshakes.
- Use the Ice/Auto Pulse function for foods that only require short bursts of power such as chopping nuts and crushing ice.
- Use the Ice/Auto Pulse function with short bursts of power, when blending drinks containing ice cubes or frozen fruit.
- Ensure all foods are cut into cubes (approx. 2-3cm square) where appropriate to achieve an even result.
- Do not put more than 2 cups of warm ingredients into the Breville Professional 800 Collection Blender before blending commences. After the blending process has begun and the blades are turning you may slowly add another 1½ cups of ingredients through the opening in the lid if desired.

- Thick mixtures puree more efficiently if the Breville Professional 800 Collection Blender is ¼ to ½ full.
- When using several ingredients, place liquid ingredients in the blender jug before solid ingredients, unless specified in the recipe. When blending thick or dry mixtures it may be necessary to stop the Breville Professional 800 Collection Blender and scrape down the sides of the blender jug with a plastic or rubber spatula, once or twice during blending.

### DON'TS

- Do not use metal utensils as they may damage the blades or blender jug.
- Do not operate a heavy mixture for more than 10 seconds. For normal blending tasks, for example, mayonnaise, dressings etc., do not operate for longer than 2 minutes at one time without turning off the Breville Professional 800 Collection Blender and stirring the ingredients, and then continue blending.
- Do not operate the Breville Professional 800 Collection Blender without having the blender lid in position. To add additional ingredients whilst blending, remove the inner lid and place ingredients through the opening in the lid.
- Do not place any objects, other than food or liquid, into the Breville Professional 800 Collection Blender whilst the motor is running.
- Do not use the blender jug to store food.
- The blender will not knead dough or mash potatoes.
- Do not remove the blender jug while the Breville Professional 800 Collection Blender is operating. Always make sure the blender is switched off by pressing the 'Power' button, switch off the power at the power outlet and unplug the power cord from the power outlet.
- Do not overload the Breville Professional 800 Collection Blender with more than the specified quantity of ingredients as doing so could cause the motor to stall. Turn the Breville Professional 800 Collection Blender off by pressing the 'Power' button on the control panel, switch off the power at the power outlet and unplug the cord. Remove a portion of the mixture from the blender jug before continuing.
- Do not place hot or boiling ingredients into the Breville Professional 800 Collection Blender; allow to cool before placing into the blender jug.
- Do not place the Breville Professional 800 Collection Blender near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water, flour and other substances. Vibration during operation may cause the appliance to move.

**HAVING TROUBLE?**

Problem	Solution
Motor doesn't start or blade doesn't rotate	<ul style="list-style-type: none"> <li>• Check that the blender jug is securely locked into position.</li> <li>• Check that the blade assembly is correctly attached to the base of the blender jug.</li> <li>• Check that the 'Power' button and selected function or speed setting is illuminated.</li> <li>• Check that the power plug is securely inserted into the power outlet and switched on.</li> </ul>
Food is unevenly chopped	<ul style="list-style-type: none"> <li>• Either too much food is being blended at one time or the pieces are too large.</li> <li>• Try cutting food into smaller pieces of even size and processing a smaller amount per batch.</li> <li>• For best results, the food should be chopped into pieces no larger than 2cm.</li> </ul>
Food is chopped too fine or is watery	<ul style="list-style-type: none"> <li>• The food is over processed. Try using the Auto Pulse function or process for a shorter time.</li> </ul>
Food sticks to blades and jug	<ul style="list-style-type: none"> <li>• The mixture may be too thick. Try adding more liquid to the mixture and/or use another function.</li> </ul>

# Recipe Inspirations

## DIPS, SAUCES, DRESSING AND CURRY PASTES

### PESTO

- 1 bunch basil leaves, roughly chopped
- 2 cloves garlic, peeled and crushed
- 2 tablespoons lemon juice
- 100g pine nuts
- ½ cup/125ml olive oil
- 60g grated Parmesan cheese

1. Place all ingredients into blender jug, select the Blend function and blend until smooth.
2. Transfer mixture to a serving bowl. Chill until ready to use.

Serve with toasted Turkish bread.

### RICOTTA AND OLIVE DIP

- 1 bunch fresh coriander, stems removed
- 200g ricotta cheese
- 200g cottage cheese
- 125ml light sour cream
- 2 teaspoons lemon juice
- ½ cup grated fresh Parmesan cheese

- 1 tablespoon capers
- ¼ cup chopped black olives
- ½ cup toasted pine nuts

1. Place all ingredients into blender jug, select the Blend function and blend until smooth. If required interrupt blending half-way and scrape sides of jug with plastic spatula.
2. Transfer mixture to a serving bowl. Chill until ready to use.

Serve as a dip with a selection of raw vegetables.

### MAYONNAISE

- 2 egg yolks
- 1 teaspoon dry mustard
- 1 tablespoon vinegar
- Salt and white pepper, to taste
- ½ cup/125ml vegetable oil

1. Place egg yolks, mustard, vinegar, salt and pepper into blender jug and blend for 10-15 seconds using the Blend function until light and fluffy.
2. Unlock the clear inner lid of the blender lid and hold at an angle (to avoid splatter) then with the blender operating on the Blend function, slowly pour oil through the opening. Continue to blend until mixture thickens. This should take about 1 minute.

### MAYONNAISE VARIATIONS:

**Raspberry:** replace 1 tablespoon vinegar with 1 tablespoon raspberry vinegar

**Garlic:** add 2 cloves garlic, peeled and chopped, to the egg yolk mixture

**Herb:** add ½ cup chopped mixed fresh herbs (such as basil, chives, parsley, thyme) to the prepared mayonnaise.

### HERB DRESSING

- 1 cup chopped mixed fresh herbs (parsley, coriander, mint, chives, rosemary, basil)
- 1 clove garlic, peeled and crushed
- ½ cup/125ml olive oil
- 3 tablespoons balsamic vinegar

1. Place herbs and garlic into the blender jug and use the Auto Pulse function until finely chopped and combined.
2. Unlock the clear inner lid of the blender lid and hold at an angle (to avoid splatter) then with the blender operating on the Blend function, slowly pour oil and vinegar through the opening. This should take about 1 minute.

Serve with lamb, chicken, fish.

### SPICY PEACH SAUCE

- 410g canned sliced peaches
- ½ cup/125ml white wine
- 1 clove garlic, peeled and chopped
- 1 teaspoon grated fresh ginger
- 1 small red chilli, chopped
- 1 tablespoon lemon juice
- 2 tablespoons sweet sherry
- 2 tablespoons honey
- 2 teaspoons light soy sauce

1. Place all ingredients into the blender jug, select the Blend function and blend until smooth.

Serve with poultry or pork.

### SATAY SAUCE

- 2 cloves garlic, peeled and crushed
- 1 small onion, peeled and chopped
- 2 teaspoons peanut oil
- 1½ cups/225g roasted peanuts
- 1 small chilli, halved and seeded
- ½ cup/125ml water
- 2 tablespoons dark soy sauce
- 2 tablespoons coconut milk
- 2 tablespoons brown sugar

1. Place garlic and onion into the blender jug, and use the Auto Pulse function until finely chopped and combined.
2. Heat peanut oil in a saucepan and cook garlic and onion mixture until lightly browned.
3. Place remaining ingredients and onion mixture into the blender jug, select the Blend function and blend until smooth. Pour combined mixture back into saucepan and stir over a gentle heat to warm through.

Serve immediately or cover and store in the refrigerator.

TIP: Satay sauce may thicken on standing, if this happens stir in a little more warm water.

NOTE: Recipes use Australian metric weights and metric cup and spoon measurements. Recipes to be used as a guide only.

**THAI GREEN CURRY PASTE**

**4 large green chillies, stems removed and roughly chopped**

**1 teaspoon cracked black pepper**

**1 onion, peeled and roughly chopped**

**2 cloves garlic, peeled and crushed**

**1 bunch coriander, including root, washed and chopped**

**1 stem lemongrass, trimmed and thinly sliced**

**½ teaspoon salt**

**2 teaspoons ground coriander**

**1 teaspoon ground cumin**

**2 teaspoons dried shrimp paste**

**1 teaspoon ground turmeric**

**2 tablespoons oil**

1. Place all ingredients into blender jug, select the Blend function and blend to a smooth paste.

TIP: If required, interrupt blending halfway and scrape sides of blender jug with a spatula and add a little extra oil or tablespoon of water if necessary.

TIP: This curry paste is best suited to poultry. Allow 2 tablespoons paste per 500g poultry.

TIP: Store curry paste in an airtight container in the refrigerator.

TIP: Substitute 2 teaspoons chopped lemon rind for lemongrass.

**MALAYSIAN CURRY PASTE**

**½ cup coriander seeds**

**1 tablespoon cumin seeds**

**2 teaspoons fennel seeds**

**¼ cup dried chillies, crushed**

**6 cloves garlic, peeled and crushed**

**1 tablespoon chopped fresh ginger**

**5 candle nuts, chopped**

**2 tablespoons desiccated coconut**

**3 teaspoons shrimp paste**

**2 teaspoons tamarind paste**

**2 teaspoons ground turmeric**

**4 stems fresh lemon grass, thinly sliced**

**1¼ cups/315ml oil**

1. Place all ingredients in blender jug, select the Blend function and blend to a smooth paste.

TIP: Store curry paste in an air tight container in the refrigerator.

TIP: Candle nuts, shrimp paste and tamarind paste are all available in the Asian section of most supermarkets or Asian grocery stores.

TIP: If candle nuts are difficult to find use other nuts such as peanut and macadamia.

TIP: This curry paste is best suited to fish and shellfish. Allow 2 tablespoons paste per 500g seafood or fish.

TIP: Add a little extra oil or a tablespoon of water if necessary.

**SOUPS****WONTON SOUP**

**Serves 4**

**2cm piece ginger, peeled and chopped**

**1 clove garlic, peeled and crushed**

**125g lean pork meat, trimmed and roughly chopped**

**125g green prawns, shelled and deveined**

**1 tablespoon soy sauce**

**½ teaspoon salt**

**¼ teaspoon sesame oil**

**16 wonton wrappers**

**1 x 60g egg, lightly beaten**

**4 cups/1 litre chicken stock**

**2 shallots, finely chopped**

1. Place ginger and garlic into the blender jug and use the Auto Pulse function until finely chopped and combined.

2. Add pork, prawns, soy sauce, salt and sesame oil into the blender jug and use the Auto Pulse function until a smooth paste is formed.

3. Place a teaspoon of mixture slightly below centre of wonton wrapper and brush edges of the wrapper with egg. Fold wrapper in half to make a triangle and press edges to seal, excluding any air. Moisten the two edges of the triangle with egg, bring together and pinch to seal.

4. Drop wontons into boiling salted water and cook for 10 minutes.

5. Meanwhile, bring chicken stock to the boil in a saucepan, reduce heat and simmer 2-3 minutes.

6. Lift out wontons from boiling water and place four wontons each in four individual bowls, spoon over chicken stock. Garnish with chopped shallots.

**SWEET CORN AND BACON SOUP**

**Serves 4-6**

**1 tablespoon oil**

**1 onion, peeled and chopped**

**4 cloves garlic, peeled and crushed**

**1 tablespoon fresh coriander**

**3 cups fresh corn kernels**

**3 cups/750ml chicken stock**

**½ cup/125ml milk**

**½ cup/125ml cream**

**3 bacon rashers, rind removed and finely chopped**

**1 tablespoon snipped chives, optional**

1. Heat oil in a large saucepan and add onion, garlic and coriander.

2. Cook over a medium heat, stirring constantly until onion is soft; add corn, stock, and milk. Cover with lid, bring to boil, then reduce heat and simmer, covered for 20 minutes. Allow mixture to cool.

3. Cook bacon in a separate pan until crisp, drain on absorbent kitchen paper.

4. Transfer corn mixture in two batches into blender jug, select the Blend function and blend until smooth. Return soup to pan, stir in cream and bacon and heat gently.

Serve immediately, garnished with chives if desired.

**PUMPKIN AND POTATO SOUP****Serves 4-6**

**2 tablespoons oil**  
**1 onion, peeled and sliced**  
**2 cloves garlic, peeled and crushed**  
**600g butternut pumpkin, peeled and diced**  
**150g potato, peeled and diced**  
**4 cups/1 litre chicken stock**  
**Salt and pepper, optional**

1. Heat oil in a saucepan, add onion and garlic, sauté 5 minutes.
2. Add pumpkin and potato, toss to coat with the onion mixture. Add the stock and bring mixture to the boil.
3. Reduce heat to simmer for 20 minutes, covered with lid, until the pumpkin is cooked. Allow mixture to cool.
4. Transfer in batches to blender jug. Select the Blend function and blend until smooth.
5. Return pureed soup to saucepan to heat gently, adjust seasoning before serving, if desired.

**HERBED LEEK AND TOMATO SOUP****Serves 4-6**

**1 tablespoon oil**  
**2 cloves garlic, peeled and crushed**  
**2 leeks, sliced**  
**2 x 410g canned tomatoes, mashed**  
**2 cups/500ml chicken stock**  
**1 tablespoon tomato paste**  
**2 tablespoons brown sugar**  
**1 bay leaf**  
**1 teaspoon chopped fresh mint**  
**1 teaspoon chopped fresh coriander**  
**Pinch of cayenne pepper**  
**2 tablespoons chopped fresh parsley**

1. Heat oil in a large saucepan, add garlic and leeks, cook over medium heat for 2-3 minutes or until leeks are soft.
2. Combine tomatoes, stock, tomato paste, brown sugar, bay leaf, mint, coriander and pepper.
3. Pour into pan with leek mixture, cover with lid, bring to boil, then reduce heat and simmer, covered for 20 minutes. Remove bay leaf. Allow mixture to cool.

4. Transfer mixture into two batches into blender jug, select the Blend function and blend until smooth.
5. Ladle soup into serving bowls, sprinkle with parsley and serve immediately.

**SALADS****SEAFOOD SALAD WITH RASPBERRY SAUCE****Serves 4-6**

**500g cooked seafood**  
**100g salad mix**  
**100g snow pea sprouts**  
**1 orange, peeled and segmented**  
**2 kiwi fruit, peeled and sliced**

**RASPBERRY SAUCE**

**125g fresh or frozen raspberries, thawed**  
**2 tablespoons balsamic vinegar**  
**2 tablespoons vegetable oil**  
**1 teaspoon finely chopped fresh mint**  
**1 tablespoon sugar**

1. Arrange seafood, salad mix, sprouts, orange segments and kiwi fruit attractively on a serving platter and chill until required.
2. To make sauce, place raspberries into blender jug, select the Blend function and blend until smooth.
3. Push through sieve to remove seeds. Discard the seeds. Combine raspberry puree with vinegar, oil, mint and sugar. Pour sauce over salad and serve immediately.

TIP: Cooked seafood can be a selection of prawns, crabmeat, calamari or lobster tails, cooked and shells removed. Cut lobster tail flesh into thick medallions approximately 1cm thick.

**EGG SALAD WITH FRESH HERB DRESSING****Serves 4-6**

**1 bunch rocket leaves, washed and trimmed**  
**6 hard boiled eggs, peeled and quartered**  
**2 Italian tomatoes, quartered**  
**1 avocado, stoned, peeled and cut into slices**  
**12 black olives, pitted**

**FRESH HERB DRESSING**

**1 cup/250ml light sour cream**  
**1 tablespoon lemon juice**  
**2 tablespoons chopped fresh parsley**  
**1 tablespoon chopped fresh basil leaves**  
**1 tablespoon chopped fresh coriander**  
**2 tablespoons apple juice**  
**¼ teaspoon ground nutmeg**  
**Ground black pepper and salt, to taste**

1. Arrange rocket leaves, eggs, tomatoes, avocado slices and olives on a serving platter. Chill until required.
  2. To make dressing: place sour cream, lemon juice, parsley, basil, coriander, apple juice, nutmeg, salt and pepper into blender jug, select the Blend function and blend until smooth.
- Pour dressing over salad and serve immediately.

## MAIN MEALS

### CRISPY BATTER FOR FISH

- 1 x 60g egg
- $\frac{2}{3}$  cup/150ml water
- $\frac{3}{4}$  cup/190ml milk
- 2 tablespoons vinegar
- 1½ cups/225g plain flour
- Pinch salt

1. Place ingredients into blender jug, select the Blend function and blend until smooth. Allow to stand for 15 minutes before using to coat fish for deep frying.

TIP: Quantity is sufficient to coat 1kg fish fillets.

TIP: If required, interrupt blending halfway and scrape the sides of the jug with a plastic spatula.

### LAMBURGERS

Serves 2-4

- 1 tablespoon chopped fresh herb sprigs (parsley, coriander or rosemary)
- 1 slice bread, crusts removed and cubed
- $\frac{1}{2}$  small onion, peeled and chopped
- 200g trim lamb, diced
- 1 tablespoon mint sauce
- Salt and pepper to taste

1. Place herbs, bread and onion into blender jug, and use the Auto Pulse function until finely chopped and combined.
2. Add lamb and sauce, season if desired and use Auto Pulse function until mixture is just combined. Do not over blend.
3. Shape mixture into 4-6 burgers, cover and refrigerate 20-30 minutes.
4. Cook burgers on a preheated grill or pan fry for 5 minutes each side or until cooked when tested.

### THAI STYLE FISH AND RICE CAKES

Serves 4

- 1 small onion, peeled and chopped
- 2 cloves garlic, peeled and crushed
- 2 thick slices ginger, peeled and chopped
- 2 red chillies, sliced
- 2cm piece fresh lemongrass, sliced
- 6 fresh kaffir lime leaves, chopped
- $\frac{1}{4}$  bunch coriander, roughly chopped
- 8 green beans, chopped
- 350g white boneless fish fillets, cubed
- 1 x 60g egg
- 1 tablespoon fish sauce

**Oil for shallow frying**

1. Place onion, garlic, ginger, chillies, lemongrass, lime leaves, coriander and beans into the blender jug and use the Auto Pulse function and pulse until well combined.
2. Add fish fillets, egg and fish sauce to the blender jug and use the Auto Pulse function until ingredients are just combined. Do not over blend.
3. Remove mixture from the jug, mix in rice and shape into 16 fish cakes. Cover and chill for 30 minutes.
4. Heat oil in a large fry pan and cook fish cakes over a medium heat until golden on both sides and cooked through, approximately 10 minutes.

Serve with Cucumber Sauce made by combining  $\frac{1}{4}$  cup warmed honey with 1 tablespoon lime juice and 1 tablespoon finely chopped, peeled cucumber.

### ROSEMARY PARMESAN CRUSTED LAMB STEAKS WITH LEMON SAUCE

Serves 4

- 4 slices white bread, crusts removed and cubed
- $\frac{1}{4}$  cup grated fresh Parmesan cheese
- 1 tablespoon fresh rosemary leaves, chopped
- 4 lamb leg steaks
- Plain flour
- 1 x 60g egg, lightly beaten

**2 tablespoons oil**

**LEMON SAUCE**

**3 tablespoons/60g butter**

**1 tablespoon lemon juice**

**2 tablespoons capers**

1. Place bread, Parmesan cheese and rosemary leaves into blender jug and use the Auto Pulse function until fine bread crumbs form. Transfer crumb mixture to a large plate.
2. Toss meat in flour, shake off excess, dip into egg and coat with bread crumb mixture.
3. Heat oil in a fry pan, add meat, cook over medium heat until golden brown on both sides. Remove from pan and drain on absorbent kitchen paper. Set aside and keep warm.
4. Wipe pan clean, heat butter, stir in lemon juice and capers, cook until heated through.

Serve lamb steaks with Lemon Sauce.

### TANDOORI STYLE SALMON

Serves 4

- Rind and juice of 1 lemon
- 50ml natural yoghurt
- 1 onion, peeled and chopped
- 4 cloves garlic, peeled and crushed
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- $\frac{1}{2}$  teaspoon paprika
- Pinch of cayenne pepper
- 4 Atlantic salmon cutlets

1. Place all ingredients except salmon into the blender jug. Select the Blend function and blend until a smooth paste is formed.
2. Arrange salmon cutlets in a shallow dish, coat salmon with tandoori paste, cover and refrigerate for 2 hours.
3. Cook salmon cutlets in a preheated grill or barbeque for 3 minutes each side or until fish is cooked when tested.

Serve with lemon wedges, rice and tossed salad greens.

## SWEET TREATS

## CHILLED CHEESECAKE WITH RASPBERRY PUREE

Serves 8-12

250g pkt plain sweet biscuits, broken  
125g butter, melted  
500g cream cheese, cubed and softened  
2 x 400g can sweetened condensed milk  
1 cup/250ml cream  
1 tablespoon grated lemon zest  
 $\frac{1}{2}$  cup lemon juice

1 punnet raspberries, washed

- Place biscuits in blender jug and use the Auto Pulse function and pulse until finely crushed.
- Remove the clear inner lid from the blender lid, then with the blender operating on the Blend function, slowly pour melted butter through the opening. Continue to blend until well combined.
- Press biscuit mixture evenly over base and sides of a greased 20cm spring form pan. Cover and chill until firm.
- Place cream cheese, condensed milk, cream, lemon zest and juice in blender jug. Select the Blend function and blend until smooth. Pour into prepared crumb crust, cover and refrigerate for at least 24 hours before serving
- Place raspberries into blender jug and puree on Blend function. If desired, sweeten raspberry puree with a little icing sugar.

Serve with whipped cream and raspberry puree.

TIP: Cream cheese is best softened at room temperature.

## MIXED BERRY CRÊPES

Serves 4-6

2 x 60g eggs

1 cup/250ml milk

1 tablespoon butter, melted

1 cup/150g plain flour

2 teaspoons caster sugar

 $\frac{1}{4}$  cup/60ml caster sugar, extra $\frac{1}{4}$  cup/60ml water

2 punnets mixed fresh berries (strawberries, raspberries, blueberries), washed and hulled

- Place eggs, milk, butter, flour and caster sugar into the blender jug. Select the Blend function and blend until smooth. Allow to stand for 1 hour.
- Heat a small non stick frypan or crêpe pan. Pour  $\frac{1}{4}$  cup batter into pan, swirling to cover base. Cook on medium heat until underside is golden, approximately 1 minute. Turn crepe to cook other side. Remove from pan and place on a plate. Repeat with remaining batter, stacking crêpes onto plate and interweaving with grease proof paper. Set aside.
- To make mixed berry sauce, heat extra sugar and water in a small saucepan until dissolved. Add mixed berries and cook until soft. Allow to cool.
- Strain 1 cup cooked berries from cooked mixture, set aside.

- Place remaining cooked mixture into blender jug and blend until smooth, using the Blend function.
- Fold crêpes into quarters and arrange in an ovenproof dish overlapping layers with reserved berries. Pour sauce over crêpes and bake in a preheated oven at 200°C for 10-15 minutes.

Serve with scoops of vanilla ice cream.

TIP: Brandy can be added to mixed berry sauce.

## WHIPPED CREAM

1 x 300ml carton thickened or pure cream

- Place cream into blender jug and select the Blend function and blend for approximately 15 seconds. Check thickness. Pulse once or twice if thickening is required. Do not over blend.

## COCKTAILS

## MARGARITA

Serves 2

 $\frac{1}{4}$  cup/60ml tequila $\frac{1}{4}$  cup/60ml cointreau $\frac{1}{4}$  cup/80ml lime juice

12 ice cubes

- Place tequila, cointreau, lime juice and ice cubes into blender jug.
- Use the Ice/Auto Pulse function until mixture is well combined and ice is crushed.

Serve in salt rimmed glasses.

## DAIQUIRIS

Serves 2-4

Basic Recipe

Fruit (approximately 1 cup) (see TIP)

 $\frac{1}{2}$  cup/125ml white spirits (white rum, vodka or kirsch) $\frac{1}{4}$  cup/60ml sugar syrup

1 cup ice cubes

- Place all ingredients into the blender jug.
- Use the Ice/Auto Pulse function until mixture is smooth.

TIP: Most fresh fruit, and berries can be used, if using frozen fruit, defrost before use. Fruit with hard skins or stones must have them removed before pureeing. Large fruit must be diced first.

## SUNSET COOLER

Serves 4

1½ cups/375ml sauternes

2 cups frozen pears, peeled, cored and diced

1 cup frozen apricots, de-seeded and diced

1 tablespoon lemon juice

1. Place all ingredients into blender jug.

- Use the Ice/Auto Pulse function until mixture is smooth.

TIP: Sauternes is a sweet dessert wine.

TIP: Place diced fruit in a plastic bag and freeze.

## FROZEN SANGRIA

Serves 4-6

1 cup/250ml fruity red wine, chilled

 $\frac{1}{2}$  cup/125ml cranberry or red grape juice $\frac{1}{2}$  cup/125ml frozen lemon sorbet $\frac{1}{4}$  cup/80ml orange concentrate $\frac{1}{2}$  cup fresh seedless grapes, frozen1 cup canned plums, drained and deseeded  
250ml can soda water or lemonade, optional

- Place all ingredients into blender jug.
- Use the Ice/Auto Pulse function until mixture is smooth.
- Stir in soda water or lemonade, if desired and serve immediately

## PINA COLADA

Serves 2

2 tablespoons white rum

2 tablespoons coconut cream

2 teaspoons sugar

 $\frac{3}{4}$  cup/190ml unsweetened pineapple juice

10 ice cubes

1. Place all ingredients into blender jug.

- Use the Ice/Auto Pulse function until mixture is smooth.

Serve immediately.

## NON ALCOHOLIC DRINKS

## WILD THING

Serves 2

1 cup/250ml orange juice, chilled  
 1 punnet strawberries, hulled  
 ½ teaspoon grated orange rind  
 1 tablespoon oatmeal  
 2 large scoops wildberry or another fruit-based frozen yoghurt

1. Place all ingredients into blender jug.
2. Use the Smoothie function and blend until smooth.
3. Pour into two glasses and serve immediately.

## GOLDEN ORCHARD

Serves 2

1 cup/250ml apple juice  
 ½ cup thick plain yoghurt  
 1 x 310g canned mandarin segments  
 1½ tablespoons golden syrup

1. Place all ingredients into blender jug.
2. Use the Smoothie function and blend until smooth.
3. Pour into two tall glasses and serve immediately.

TIP: Try using natural yoghurts with acidophilus and bifidus cultures, to promote a healthy intestinal system and good digestion.

## FRUIT COCKTAIL

Serves 4

1 cup/250ml pineapple juice  
 1 banana, peeled and chopped  
 1 orange, skin and pith removed then quartered  
 2 tablespoons passionfruit pulp  
 1 cup/250ml soda water

1. Place pineapple juice, banana and orange into blender jug.
2. Use the Smoothie function and blend until smooth.
3. Stir in passionfruit pulp and soda water and serve immediately in 4 chilled cocktail glasses.

## FRAPPÉS, SMOOTHIES AND MILKSHAKES

## ROCKMELON AND PINEAPPLE FRAPPÉ

Serves 4

2 cups chopped rockmelon  
 1 cup canned pineapple pieces, drained  
 1 cup ice cubes  
 Mint leaves, to serve

1. Place rockmelon, pineapple and ice into the blender jug.
2. Use Ice/Auto Pulse function until ice is crushed and mixture is smooth and thick.

Serve in 4 chilled glasses, topped with chopped mint leaves.

## RASPBERRY, ORANGE AND PASSION FRUIT FRAPPÉ

Serves 2

1 punnet fresh raspberries (or 2 cups frozen, allow to thaw until just soft)  
 Juice of 2 oranges  
 Pulp of 2 passionfruit  
 2 cups ice

1. Place all ingredients into blender jug.
2. Use Ice/ Auto Pulse function until ice is crushed and mixture is well combined.
3. If desired, add honey or sugar to sweeten.

Serve immediately in 2 tall chilled glasses.

## PEPPERMINT TEA AND CITRUS WHIP

Serves 4

1 cup/250ml strong brewed peppermint tea, chilled  
 1 cup lemon or citrus sorbet  
 1½ cups fresh orange segments, frozen  
 1 cup fresh grapefruit segments, frozen

1. Place all ingredients into blender jug.
2. Use the Smoothie function and blend until smooth.

Serve immediately.

TIP: Place citrus segments in a plastic bag and freeze until firm.

## PEANUT SMOOTHIE

Serves 2

2 cups/500ml milk  
 2 large scoops of vanilla ice cream  
 2 tablespoons smooth peanut butter

1. Place all ingredients into blender jug.
2. Use the Smoothie function and blend until well combined.

Serve immediately.

## MANGO SMOOTHIE

Serves 4

2 mangoes, peeled and sliced  
 1½ cups unflavoured yoghurt  
 1 cup/250ml orange juice

1. Place all ingredients into blender jug.
2. Use the Smoothie function and blend until well combined.

Serve immediately.



**CHOCOLATE MALTED SMOOTHIE****Serves 2****2 cups/500ml milk, chilled****3 tablespoons malted milk powder****4 scoops vanilla ice cream****4 scoops chocolate ice cream****4 tablespoons caramel sauce****Chocolate curls, for garnish (optional)**

1. Place milk, malted milk powder and vanilla ice cream in blender jug.
2. Select the Smoothie function and blend until smooth and thick
3. Divide between 2 glasses and add chocolate ice cream.
4. Top with caramel sauce and garnish with chocolate curls.

TIP: Create chocolate curls to garnish your drinks by grating a block of flat chocolate with a potato peeler.

TIP: Substitute the dairy products to suit i.e. replace milk or ice cream with soy or low fat variations.

TIP: Milkshakes and smoothies are a great way to get your kids to eat fruit.

**BANANA SMOOTHIE****Serves 4****2 bananas, peeled and chopped****1 cup unflavoured yoghurt****1 cup/250ml milk****½ cup honey**

1. Place banana, yoghurt, milk and honey into blender jug.
2. Select the Smoothie function and blend until well combined.

Serve immediately.

**POWER SHAKE****Serves 2****2 tablespoons cocoa powder****1 teaspoon instant coffee****2 tablespoons boiling water****2 tablespoons sugar****1 x 60g egg****1 teaspoon wheat germ****2 cups/500ml milk**

1. Dissolve cocoa and coffee in boiling water.
2. Combine with sugar, egg, wheat germ and milk, and pour into blender jug.
2. Select the Smoothie function and blend until smooth and frothy.

Serve immediately.

**STRAWBERRY AND PASSIONFRUIT MILKSHAKE****Serves 2****1 punnet strawberries, hulled****Pulp of 4 passionfruit****2 cups/500ml milk, chilled****4 scoops passionfruit ice cream****2 tablespoons strawberry topping**

1. Place strawberries in blender jug.
2. Select the Blend function and blend until well combined.
3. Add half passionfruit pulp, milk and two ice cream scoops.
4. Select the Smoothie function and blend until smooth and thick.
5. Pour into two tall glasses then top with remaining ice cream and passionfruit pulp and strawberry topping.

Serve immediately.

