

# Breville®

*the Kinetix® Control™*  
Instruction Booklet



Suits all BBL605 models

We design and manufacture our products with your safety foremost in mind. We ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

## **IMPORTANT SAFEGUARDS**

### **READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE**

- Remove and discard all packaging materials and stickers before first use.
- To avoid choking hazard for young children, remove and safely dispose the protective cover fitted on the power plug.
- This appliance is for household use only. Do not use it in moving vehicles or boats, do not use it outdoors, and do not use it for anything other than its intended use. Misuse can cause injury.
- Keep the appliance and its cord out of reach of children. This appliance can be used by children aged 8 years and above, and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way, and understand the hazards involved. Cleaning and user maintenance shall not be made by children without supervision.
- Children shall not play with the appliance.
- Do not use the appliance near the edge of a countertop or table. Ensure the surface is level, clean and free of water and other substances. Please be aware that vibration during use may cause the appliance to move.
- Do not use the appliance on (or close to) a hot gas or electric burner, or where it could touch a heated oven or surface.
- Do not allow the cord to hang over the edge of a countertop, or to become knotted.
- To avoid electric shock, do not immerse the cord, plug or motor base in water (or other liquids).

- Installation of a residual current device (a standard safety switch on your wall socket) is recommended to provide additional safety protection when using appliances. It is advisable that a safety switch (with a rated residual operating current not more than 30mA) be installed in the electrical circuit supplying the appliance. Contact your electrician for further professional advice.
- In order to avoid the possible hazard of the blender starting by itself due to inadvertent resetting of the overload protector on the motor, do not attach an external switching device (such as a timer) or connect the blender to a circuit that can regularly switch the blender on and off.
- Do not operate appliance with a damaged cord or plug, or after appliance malfunctions, or if dropped or damaged in any way. Stop use immediately and contact Breville by phone or email for replacement or repair.
- Do not use blender while OVERLOAD PROTECTION is flashing on the LCD. It will stop flashing when the blender has cooled down. The blender will return to STANDBY mode, and can be used as normal.



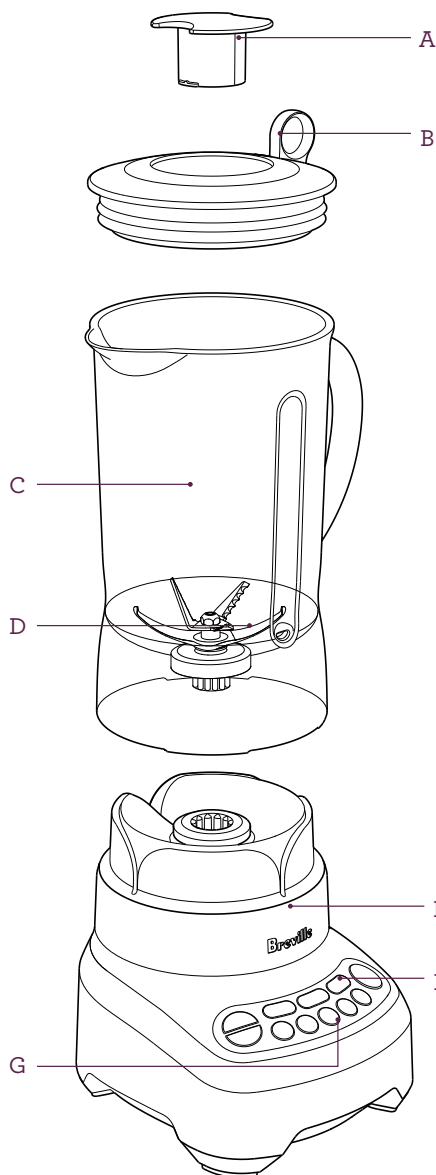
- All maintenance (other than cleaning) is to be done by an authorised Breville Service Centre.
- Authorised Breville Service Centres can be found on our website **[www.Breville.com.au](http://www.Breville.com.au)**  
Alternatively, you can contact the Breville Customer Care Centre by phone on **1300 273 845** or email **[AskUs@breville.com.au](mailto:AskUs@breville.com.au)**

## SAFEGUARDS FOR YOUR BLENDER

- Wash the blender jug with warm soapy water before first use.
- Use only the blender jug and lid that is supplied with this blender. The use of attachments or accessories not manufactured or specified by Breville may cause the risk of fire, electrical shock, or injury.
- Always ensure the blender is assembled properly before using. Lid must be firmly secured to the jug before operation to ensure internal contents do not escape, spray or overflow.
- If the motor is straining under a heavy load, do not operate continuously for more than 10 seconds. Allow the motor to rest for 1 minute between uses on heavy loads. Note that none of the recipes in these instructions are considered a heavy load.
- Do not leave the blender unattended when in use.
- Keep hands, fingers, hair and clothing away from the blender during use. Always turn blender off and unplug at the wall before reaching inside. Avoid touching moving parts.
- Be careful when handling the blender jug as the blades are very sharp. Be careful when emptying the jug and during cleaning. Mishandling of the blades may cause injury.
- Do not remove the jug from the motor base while blender is in use.
- The blender is intended for food or drinks preparation. Do not use for anything other than food or drinks. Do not operate without any ingredients in the blender jug.
- Never attempt to operate with damaged blades, or with utensils, or any foreign objects inside the blender jug.
- To reduce the risk of severe injury to persons or damage to the blender, keep hands and utensils out of the jug while blending.

- Never blend hot liquids.  
Allow ingredients and liquids to drop to room temperature before putting into the jug for blending.
- Do not put the blender jug in extremes of heat or cold, for example placing a cold jug into hot water, or vice versa.
- Before moving the blender, cleaning or putting it away for storage, always turn blender off and unplug at the wall.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

**SAVE THESE  
INSTRUCTIONS**



- A. Inner measuring cap**  
Remove to add ingredients while blending.
- B. Breville Assist™ lid**  
Ring pull lid for easy removal.
- C. 1.5 litre BPA-free Eastman Tritan™ jug**  
Impact resistant, shatter proof, and dishwasher safe.
- D. Kinetix® blade and bowl system**  
Contoured to the base of the jug so there are no food traps. Central blades are serrated for extra cutting performance, and the wide blades create the Kinetix motion.
- E. Overload protection**  
Resettable thermal fuse for motor protection.
- F. SMOOTHIE and ICE CRUSH programs**  
Optimises the blender's capabilities to create great smoothies and drinks.
- G. 5 electronic speeds, plus pulse**  
Maximises control for different ingredients, from slow mix to high speed liquify.
- H. Durable die-cast base**  
For long lasting professional performance.

### Eastman Tritan™ Copolyester

This blender jug is made with Eastman Tritan™ copolyester, which is a tough, BPA-free polymer used to make housewares products that can stand up to extreme use and repeated dishwasher cleaning. Products made from Tritan™ are impact resistant and shatter resistant and stay clear and durable even after hundreds of cycles in the dishwasher.

### Breville Assist™ Plug

Your Breville appliance comes with a unique Breville Assist™ Plug, conveniently designed with a finger hole to easy removal from the wall outlet.



### GETTING STARTED

#### ON | OFF

The ON | OFF button powers the unit into READY mode.

#### CANCEL button

Cancels any function.

#### Electronic speed control

There are 5 electronic speed buttons from MIX through to LIQUIFY.

MIX combines more delicate foods with a folding motion, and is good for combining wet and dry ingredients.

LIQUIFY is the fastest setting, and is ideal for breaking down ingredients to make cocktails and other finely blended mixtures.

#### PULSE

The momentary pulse button is ideal for processing foods that need sudden bursts of power. It also encourages ingredients to move around the jug.

#### Count-up timer

The blender timer counts up in seconds as it blends on one of the 5 electronic speeds from MIX to LIQUIFY. When using the timer this way, the blender will stop after 2 minutes, or you can cancel blending manually.

### PRESET PROGRAMS

#### SMOOTHIE (60 seconds)

This program has been optimised to combine and aerate frozen and liquid ingredients together. The SMOOTHIE function has a unique processing technique that blends the denser ingredients at lower speed, then increases in speed as ingredients thicken. This will happen several times while blending smoothies. The programming also circulates the ingredients for maximum aeration and creamy texture.

Pressing the button will activate the program – press again to deactivate.

#### ICE CRUSH (60 seconds)

Optimised to crush ice, and also ideal for processing other foods that need sudden bursts of power. This program has an intelligent sensor to stop the motor when the ice is done.

#### Count-down timer

The blender timer counts down in seconds as it blends in the SMOOTHIE or ICE CRUSH programs.

### **AUTO CLEAN**

Use to remove most of the ingredients off the blender walls and blades. Add 2 cups (500ml) warm soapy water, and press the clean button.

For harder to clean, sticky or thick ingredients, add ½ teaspoon of dish liquid detergent for extra cleaning power. For best results, clean the blender jug this way immediately after use.

### **Note:**

If the blender is running and a different button is pressed, the speed will automatically switch to that program without stopping.



### HINTS & TIPS

- If the volume (while blending) is below the maximum line, the inner measuring cap can be removed and oils/liquids can be added while blender is in use.
- Run the blender only for the appropriate amount of time required – do not over blend ingredients.
- Use the PULSE button when food is too thick or coarse to circulate within the blender jug.
- Do not exceed the maximum mark when adding foods and liquids into the blender.
- Ingredients may stick to the sides of the blender jug. To push food back onto the blades, turn the blender off and unplug at the wall. Use a plastic spatula to scrape down the sides of the jug, and continue blending.
- If any moisture or liquid appears on top of the motor base during blending, turn the blender off and unplug at the wall. Remove the blender jug, and wipe motor base immediately with a dry cloth or paper towel.
- To stop blending at any time or during the SMOOTHIE program, press the CANCEL button.
- When the blender has been running for 120 seconds, it will automatically turn off. This is a safety feature to protect the motor.
- A speed or function can be selected at any time, even while the blender is running. Press the new speed or program, and the blender will change operation immediately. The motor will still automatically turn off at 120 seconds total time running time.
- The maximum amount of ice cubes that the blender can process is 250g (approx. 1 standard ice tray).

### DO'S AND DON'TS

#### The Do's

- Use a combination of the blending speeds and pulse function to suit the foods being processed.
- Use the SMOOTHIE function to blend fruits, ice cream and yogurts into thick smoothies, whips and milkshakes.
- Use the PULSE function for foods that only require short bursts of power, such as chopping nuts and crushing ice.
- When blending drinks with ice cubes or frozen fruit, use the ICE CRUSH function.
- Thicker mixtures puree more efficiently if the jug is  $\frac{3}{4}$  to  $\frac{1}{2}$  full.

#### The Don'ts

- Do not use metal utensils, as they may damage the blades or blender jug.
- Do not blend a heavy mixture for more than 10 seconds. For normal blending tasks, do not blend longer than 1 minutes at a time. If you need to blend longer, turn off the blender and stir ingredients before starting again. This rest will help protect the motor from wear and tear.
- The blender will not knead dough, or mash potatoes.
- When blending warm ingredients, do not put more than 2 cups at a time in. Once blending has started, you can add another 1 cup slowly by removing the inner lid and pouring through the hole.
- Do not blend hot or boiling ingredients. Allow food to cool down to a warm state before placing in the blender. This is to safeguard against sudden bursts of steam that are caused by blending hot ingredients, and it also protects the jug from possible damage.

## HINTS & TIPS

### BLENDING CHART

FOOD	PREPARATION & USAGE	QUANTITY	FUNCTIONS	TIME
Raw vegetables	Peel and cut into 1.5-2cm cubes	200g	CHOP   Speed 2	10-30 sec
Nuts	Remove shells	200g	CHOP   Speed 2	10-30 sec
Bread or biscuit crumbs	Cut into 2cm pieces, break up biscuits	100g	CHOP   Speed 2	10-30 sec
Mayonnaise	Mix the egg yolk and vinegar, then add oil slowly through the lid	125g	MIX   Speed 1	60 sec
Whipped cream	Add sugar or vanilla if desired	300ml	MIX   Speed 1 and PULSE	10-20 sec 3-6 times
Herbs and spices	Roughly chopped	1 cup	CHOP   Speed 2	20-30 sec
Smoothie	Milk, whole fresh fruits, yogurt, ice cream	Max 800ml	SMOOTHIE	60 sec
Fresh fruit	Chopped or whole berries	250g	BLEND   Speed 3	20-30 sec
Ice	Crush	Max 1 tray/250g	ICE CRUSH	60 sec

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

## HINTS & TIPS

PROBLEM	EASY SOLUTION
<b>Motor doesn't start or blade doesn't rotate</b>	<ul style="list-style-type: none"> <li>• Check the blender jug and lid are securely in place.</li> <li>• Check the ON   OFF button and selected function button is illuminated.</li> <li>• Check that the power plug is properly inserted into the power outlet.</li> </ul>
<b>Food is unevenly chopped</b>	<ul style="list-style-type: none"> <li>• This can happen when too much food is being blended at one time. Try a smaller amount, and work in batches if necessary.</li> <li>• The ingredients may be too large. Try cutting into smaller pieces. For best results, ingredients should be in pieces no larger than 2cm.</li> </ul>
<b>Food is chopped too fine or is watery</b>	<ul style="list-style-type: none"> <li>• Try blending for shorter period of time. Use the PULSE function for better control.</li> </ul>
<b>Food sticks to blade and jug</b>	<ul style="list-style-type: none"> <li>• The mixture may be too thick. Try adding more liquid and/or using a slower speed for blending.</li> </ul>
<b>Blender Overloaded</b>	<ul style="list-style-type: none"> <li>• This blender has overload protection to prevent damage to the motor. OVERLOAD PROTECTION will flash on the LCD. Unplug and allow the blender to cool down for 15 minutes. Once cooled, you will be able to use the blender as usual again.</li> <li>• We recommend blending in smaller batches, or cutting ingredients into smaller batches.</li> </ul>

### Jug and lid

In order to keep your Jug clean and avoid food drying on the blades and jug, follow the below steps as soon as possible after use:

- Rinse most of the ingredients off the jug and lid.
- 500ml of warm water and press the AUTO CLEAN button. If thick or sticky ingredients require extra cleaning power add a few drops of dish liquid detergent.
- Rinse the jug and lid again and/or wash separately in warm soapy water with a soft cloth or bottle brush.
- It is most effective to clean the jug immediately after use.

### Motor base

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

### Cleaning agents

Do not use abrasive scouring pads or cleaners on either the motor base or the jug, as they may scratch the surface. Use only warm soapy water with a soft cloth.

### Dishwasher

The blender jug and lid can be washed in the dishwasher on a standard wash cycle. Jug can be placed on the bottom shelf, however the lid and inner measuring cap should be washed on the top shelf only.

### Stubborn 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. Store jug with the lid off.

### Storage

Store your blender upright with the blender jug assembled on the motor base, or beside it. Do not place anything on top. To allow air to circulate, keep the lid off.

# RECIPES

### EGGPLANT DIP

Makes approximately 2 cups

#### INGREDIENTS

2 large eggplants  
Oil spray  
2 cloves garlic  
1 tablespoon lemon juice  
2 tablespoons olive oil  
1 teaspoon sea salt  
½ teaspoon ground cumin  
2 tablespoon chopped fresh parsley  
Freshly ground black pepper  
Fresh or toasted Lebanese bread

#### METHOD

1. Preheat oven to 200°C. Spray eggplants lightly with oil spray. Place into a baking dish and bake for about 40 minutes or until skin begins to darken.
2. Add garlic to baking dish and continue baking eggplant and garlic until garlic is softened and eggplants are blackened and blistered all over. Remove from oven.
3. Place eggplants into a plastic bag and set aside until cool enough to handle.
4. Remove skin from eggplants and discard, roughly chop the flesh and place into blender jug with garlic, lemon juice, olive oil, salt and cumin. Place lid on jug.
5. Select Speed 3/BLEND; blend until mixture is almost smooth, scraping down the sides of blender if necessary.
6. Pour into bowl and stir through parsley and season with black pepper.
7. Serve dip with fresh or toasted Lebanese bread.

### ROAST BEETROOT DIP

Makes approximately 2 cups

#### INGREDIENTS

4 medium beetroot  
1 garlic bulb  
2 teaspoons lemon juice  
1 tablespoon horseradish  
¼ cup light olive oil  
Salt and freshly ground black pepper  
Turkish bread to serve

#### METHOD

1. Preheat oven to 200°C. Wash beetroot well and pat dry. Cut top off garlic and place beetroot and garlic onto a baking tray and drizzle with oil. Bake for 30 minutes then remove garlic and turn beetroot over and cook beetroot for a further 15-20 minutes or until the beetroot is tender. Set aside to cool completely.
2. Once beetroot is cool peel off skin and cut into quarters. Squeeze garlic out of skin.
3. Place beetroot and garlic and remaining ingredients into blender jug. Place lid on jug. Blend on setting 2/CHOP until combined, scraping sides if necessary.
4. Serve dip chilled with Turkish bread.

### HUMMUS

Makes approximately 2½ cups

#### INGREDIENTS

2 x 400g can chick peas, rinsed and drained  
2 cloves garlic  
⅓ cup warm water  
¼ cup tahini  
¼ cup lemon juice  
1 teaspoon ground cumin  
Sea salt and fresh ground black pepper to taste  
Extra virgin olive oil, to serve  
Fresh Turkish or Lebanese bread to serve

#### METHOD

1. Place chick peas, garlic, water, tahini, lemon juice and cumin into the blender jug. Place lid on jug.
2. Select 3/BLEND speed, blend until mixture is smooth, scraping down sides of blender during processing if necessary. Season to taste.

### SPINACH, PARMESAN AND CASHEW DIP

Makes approximately 1 cup

#### INGREDIENTS

75g baby spinach leaves  
1 clove garlic  
½ cup unsalted toasted cashews  
75g Parmesan, chopped into 1cm pieces  
⅓ cup olive oil  
2 teaspoons lemon juice  
Salt and freshly ground black pepper

#### METHOD

1. Combine all ingredients except salt and pepper into the blender jug in the order listed. Place lid on jug.
2. Select 3/BLEND setting and process until all the ingredients are chopped as desired; scrap down side if necessary. Do not over process and it should be slightly chunky.
3. Season to taste and serve with crackers.

#### TIP

Dip will keep fresh for 1 day.

### MAYONNAISE

Makes approximately 1 cup

#### INGREDIENTS

- 2 egg yolks
- 1 teaspoon Dijon mustard
- 1 teaspoon salt
- 1 tablespoon lemon juice
- ½ cup olive oil
- ½ cup grape seed oil

#### METHOD

1. Combine yolks, mustard, salt and lemon juice into the blender jug. Place lid on jug. Blend on Low speed until combined.
2. With blender running on Speed 1/ MIX, slowly pour oil through the inner measuring lid until mixture thickens, this should take about 1 minute.
3. Transfer to an airtight container and refrigerate for up to 1 week.

#### Variations

To make a garlic aioli: Make mayonnaise omitting mustard. Slice the top off 1 whole garlic bulb and wrap in foil. Place onto an oven tray and bake in 200°C oven for 30 minutes or until garlic is softened and fragrant. Remove from the oven and allow to cool slightly. Squeeze garlic from the bulb and stir through mayonnaise.



### PESTO SAUCE

Makes approximately 1½ cups

#### INGREDIENTS

2 cups firmly packed basil leaves (approx 1 large bunch basil)

2 cloves garlic

2 teaspoons lemon juice

1/3 cup pine nuts, toasted

60g grated Parmesan cheese

½ cup olive oil

Salt and freshly ground black pepper

#### METHOD

1. Place all ingredients into blender jug in the order listed. Place lid on jug. Select Speed 2/CHOP, blend until all ingredients are very finely chopped and almost smooth. Scrape down sides of blender if necessary.
2. Spoon into an airtight container and chill until ready to use.

#### TIP

Pesto will keep in an airtight container in the refrigerator for a few days. Pour a little extra oil over the top of the pesto and place a piece of plastic wrap on top of the pesto. This will prevent excess browning.

### LEEK AND POTATO SOUP

Serves 4

#### INGREDIENTS

40g butter  
1 tablespoon olive oil  
2 leeks, thinly sliced  
750g potatoes, roughly chopped  
1 litre chicken stock  
Salt and white pepper  
Chopped chives, to serve

#### METHOD

1. Heat butter and oil in a large saucepan, add leeks and cook, stirring, for 3-4 minutes until softened. Add potatoes and stock. Bring to the boil then reduce heat and cook, covered, for about 20 minutes or until potatoes are soft. Remove from heat and allow soup to cool slightly.
2. Blend soup in batches with lid on jug on Speed 1/MIX until just blended.
3. Return pureed soup to saucepan; season to taste and heat on low until hot.
4. Serve soup topped with fresh chopped chives.

#### TIP

If soup becomes too thick when cooking or blending add a little extra stock or water.

### THAI SWEET POTATO SOUP

Serves 4

#### INGREDIENTS

2 tablespoons oil  
1 large brown onion, chopped  
2 cloves garlic, chopped  
1-2 tablespoons red curry paste  
1 kg peeled, chopped sweet potato  
1 litre chicken stock  
270ml can light coconut cream  
Salt and pepper  
Chopped fresh coriander, to serve

#### METHOD

1. Heat oil in a large saucepan, add onion, garlic and curry paste and cook, stirring for 4 to 5 minutes or until onion has softened and curry paste is fragrant.
2. Add sweet potato and stock and bring to the boil. Lower heat and simmer covered for 25 minutes or until sweet potato is soft. Remove from heat and allow soup to cool slightly.
3. Blend soup in batches with lid on, on Speed 3/BLEND until just blended.
4. Return pureed soup to saucepan with coconut milk; season to taste and heat on low until hot. Serve with fresh coriander.

## INDIVIDUAL STICKY DATE PUDDINGS WITH BUTTERSCOTCH SAUCE

Makes 12

### INGREDIENTS

200g dried seedless dates, coarsely chopped  
1 teaspoon bicarbonate soda  
1 ¾ cups boiling water  
60g butter, softened  
1 cup firmly packed brown sugar  
1 cup self raising flour  
2 eggs, lightly beaten

### Butterscotch sauce

1 ¾ cup firmly packed brown sugar  
1 cup pouring cream  
125g butter

### METHOD

1. Preheat oven to 180°C. Grease a ⅓ cup capacity muffin tray with oil spray.
2. Place dates, bicarbonate soda and boiling water into a heatproof jug; cover and stand for 5 minutes then carefully pour into blender jug. Place lid on jug.
3. Add butter and sugar and PULSE 2-3 times. Add remaining ingredients and PULSE mixture until just combined.  
**Do not over process.** Scrape down sides of jug if necessary.
4. Divide mixture evenly between holes of the muffin tray and bake for about 20 minutes or until cooked when tested with a wooden skewer. Remove from oven and stand for 5 minutes before turning out onto a wire rack. Serve warm.
5. Serve puddings with butterscotch sauce. To make sauce, combine all ingredients in a saucepan and cook, stirring, over a low heat until combined.

## BAKED LEMON CHEESECAKE

Serves 8-10

### INGREDIENTS

250g packet plain sweet biscuits  
125g unsalted butter, melted  
300ml carton sour cream  
1 cup caster sugar  
½ teaspoon vanilla extract  
1 tablespoon finely grated lemon rind  
4 eggs  
750g cream cheese, at room temperature, cut into cubes

### METHOD

1. Preheat oven to 160°C no fan. Line the base of a 23cm springform pan with non-stick baking paper. Place biscuits into blender jug. Place lid on jug.
2. Select ICE CRUSH or PULSE setting and blend until biscuits are finely crushed. Place into a bowl, add melted butter and mix well. Press biscuits mixture into the base and sides of a greased and lined. Use a straight-sided glass to spread and press the biscuit mixture firmly over the base and side of pan, leaving 1cm at the top of the pan. Refrigerate 10 minutes.
3. Meanwhile place sour cream, sugar, vanilla and lemon rind, eggs into the blender jug and blend with lid on, on speed 5/PUREE until just combined. Turn blender off and add half of the cream cheese; replace lid and blend on speed 5/PUREE for 30 seconds. Turn blender off and add remaining cream cheese, replace lid; blend on speed 5/PUREE for 30 second or until mixture is smooth. Do not overmix.
4. Pour the cream cheese mixture into the base. Place the pan on a baking tray and bake for 1 ¼ -1 ½ hours or until just set in the centre. Turn oven off. Leave the cheesecake in oven, with the door ajar, for 2 hours or until cooled completely (this will prevent cheesecake from cracking). Refrigerate until well chilled.

### BANANA SMOOTHIE

Serves 2

#### INGREDIENTS

2 ripe bananas, halved  
2 cups chilled milk  
2 scoops frozen vanilla yogurt or  
1 cup vanilla yogurt and 6 ice cubes  
1 tablespoon honey  
Nutmeg, to taste

#### METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend using the SMOOTHIE setting. Serve immediately.

### BREAKFAST SMOOTHIE

Serves 2

#### INGREDIENTS

1 cup orange juice, chilled  
250g fresh strawberries, hulled  
½ teaspoon grated orange rind (optional)  
1-2 tablespoons rolled oats  
2 scoops frozen fruit based yogurt

#### METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend using the SMOOTHIE setting. Serve immediately.

### FRUIT FUSION

Serves 2

#### INGREDIENTS

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

#### METHOD

1. Place pineapple juice, banana and orange in blender jug. Place lid on jug.
2. Select the 3/BLEND speed, blend until well combined.
3. Stir in passionfruit pulp and soda water and serve immediately.

### ICED MOCHA

Serves 2

#### INGREDIENTS

¼ cup/60ml cold espresso  
2 scoops chocolate ice cream  
1 ½ cups chilled milk  
6 ice cubes

#### METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend on Speed 4/LIQUIFY for 20-30 seconds or until combined.

### VANILLA MILKSHAKE

Serves 2

#### INGREDIENTS

2 cup chilled milk  
3 scoops vanilla ice cream  
½ teaspoon vanilla essence extract

#### METHOD

1. Place all ingredients into blender jug.  
Place lid on jug.
2. Blend using the SMOOTHIE setting.  
Serve immediately.

### STRAWBERRY MILKSHAKE

Serves 2

#### INGREDIENTS

2 cup chilled milk  
3 scoops strawberry ice cream or  
3 scoops vanilla ice cream + 10 strawberries

#### METHOD

1. Place all ingredients into blender jug.  
Place lid on jug.
2. Blend using the SMOOTHIE setting.  
Serve immediately.

### CHOCOLATE MILKSHAKE

Serves 2

#### INGREDIENTS

2 cup chilled milk  
3 scoops chocolate ice cream  
1 tablespoon chocolate syrup, optional

#### METHOD

1. Place all ingredients into blender jug.  
Place lid on jug.
2. Blend using the SMOOTHIE setting.  
Serve immediately.

### SUGAR SYRUP

Makes approx 1 ½ cups

#### INGREDIENTS

1 cup white sugar  
1 cup/250ml water

#### METHOD

1. Place sugar and water into a heavy base saucepan and cook, stirring over a very low heat until sugar has dissolved.
2. Bring to the boil then reduce heat and simmer mixture for 5 minutes.
3. Remove from heat and allow to cool completely. Store in an airtight container in the refrigerator.

### STRAWBERRY DAIQUIRI

Serves 2

#### INGREDIENTS

6-8 strawberries, hulled and quartered  
60ml nip white rum  
¼ cup/60ml fresh lime juice  
¼ cup/60ml sugar syrup  
12 ice cubes

#### METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. Use ICE CRUSH function or Speed 4/ LIQUIFY and blend until ice is crushed.
3. Pour into 2 cocktail glasses to serve.

#### 2 standard drinks

### LIME AND MINT CRUSH

Serves 2

#### INGREDIENTS

2 limes, peeled and cut into 8 pieces  
16-20 mint leaves  
¼ cup/60ml sugar syrup  
60ml nip white rum or vodka  
8 medium ice cubes  
1 cup/250ml soda water

#### METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. Select ICE CRUSH function or Pulse setting and blend until all ingredients are roughly chopped.
3. Pour into a glass, serve immediately.

#### 2 standard drinks

### MARGARITA

Serves 4

#### INGREDIENTS

60ml nip tequila  
60ml nip cointreau  
½ cup/80ml lime juice  
¼ cup/60ml sugar syrup  
12 ice cubes

#### METHOD

1. Place tequila, cointreau, lime juice, sugar syrup and ice cubes into blender jug. Place lid on jug.
2. Use ICE CRUSH function or Speed 4/ LIQUIFY and blend until well combined and ice is crushed.
3. Serve in salt rimmed glasses.

#### 4 standard drinks

### PINA COLADA

Serves 2

#### INGREDIENTS

60ml nip white rum  
¼ cup/60ml coconut cream  
¾ cup/180ml pineapple juice  
1 ½ tablespoons/30ml sugar syrup  
10 ice cubes

#### METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. Use ICE CRUSH function or Speed 4/LIQUIFY and blend until well combined and ice is crushed.
3. Serve immediately.

**2 standard drinks**

### CUBA LIBRE

Serves 2

#### INGREDIENTS

60ml nip aged amber rum  
1 lime, peeled and cut into 4 pieces  
12 ice cubes

#### METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. Use ICE CRUSH function or Speed 4/LIQUIFY and blend until well combined and ice is crushed.
3. Serve immediately.

**2 standard drinks**

### SEA BREEZE

Serves 2

#### INGREDIENTS

12-14 ice cubes  
60ml nip vodka  
½ cup/125ml orange juice  
½ cup/125ml cranberry juice  
½ cup/125ml ruby red grapefruit juice

#### METHOD

1. Place ice cubes in blender jug. Place lid on jug. Using ICE CRUSH function blend until finely crushed.
2. Spoon crushed ice into 2 large chilled glasses. Layer remaining ingredients in order listed over ice. Serve immediately.

**2 standard drinks**

### MANGO TANGO

Serves 2

#### INGREDIENTS

¾ cup/180ml mango nectar  
½ cup/125ml orange juice  
30ml nip white rum  
30ml nip mango liqueur  
¼ cup/60ml fresh lime juice  
12 ice cubes  
Mineral water to serve

#### METHOD

1. Place nectar, juices, ice cubes into blender jug. Place lid on jug. Use ICE CRUSH function or Speed 4/LIQUIFY and blend until well combined.
2. Pour into large chilled glasses and top with mineral water.

**2 standard drinks**



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