

Cuisinart®

Multi Stick Plus

HB154PCJU



Congratulations on your purchase of the Cuisinart Multi Stick Plus.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment so that cooks at home as well as professional chefs have the tools to express their creativity.

All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day. That is why they have come to be regarded as the defining machines in their field by chefs across the world.

Whatever you cook, cook it better with Cuisinart.



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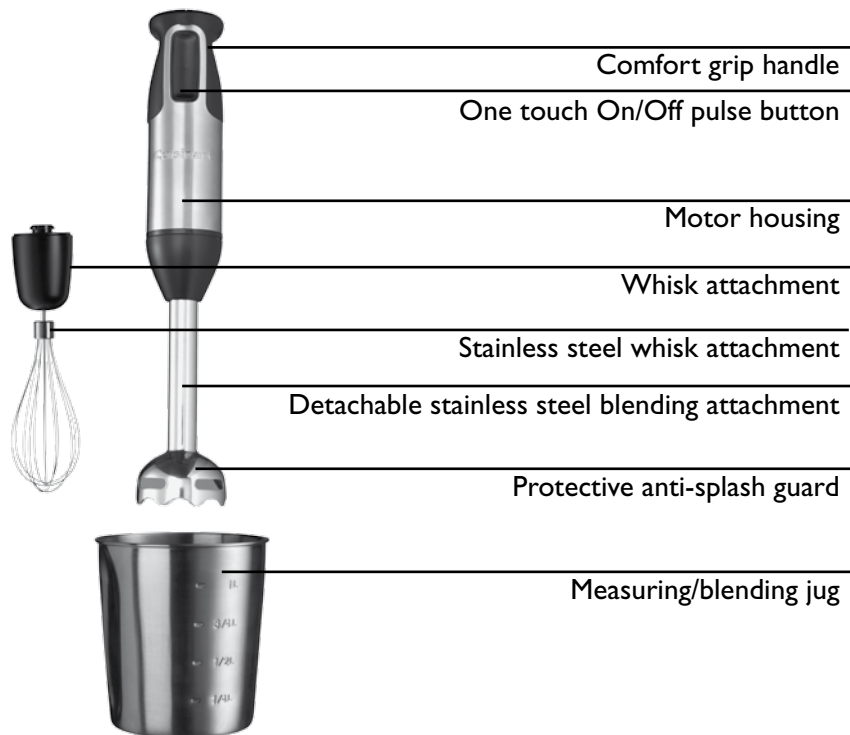
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Product Description





Read all the instructions thoroughly before using the appliance and keep in a safe place for future reference

Safety Cautions


Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

- To protect against electrical shock, do not put the motor body, cord or electrical plug of this hand blender in water or other liquid. The detachable blending shaft of this appliance has been designed for immersion into water or other liquids. Never submerge any other portion of this unit. If hand blender falls into liquid, unplug the appliance before removing it. Do not reach into the liquid without unplugging the unit first.
- This appliance should not be used by adults or children whose lack of experience, product knowledge or disability might cause a hazard, unless they have been correctly instructed and are adequately supervised.
- Children should always be supervised to ensure that they do not play with this product.
- Do not use any accessory or attachments with this appliance other than those recommended by Cuisinart.
- Unplug from the mains when not in use and before cleaning or changing parts. Allow to cool before putting on or taking off parts, and before cleaning appliance.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- Avoid contact with moving parts.
- Remove detachable shaft from the blender before washing the blades or shaft.
- Blades are SHARP. Handle carefully when removing, inserting or cleaning.
- When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering and possibility of injury from burning.
- To avoid splashing, do not turn the hand blender on until the blade is beneath the surface of the

mixture and do not pull the hand blender out of the mixture while blender is running.

- For indoor use only. Do not use outdoors.
- For domestic use only.
- Make sure the appliance is off, the motor has stopped completely and the appliance is unplugged from the mains outlet before putting on or taking off attachments and before cleaning.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, remove the plug from the mains outlet then contact the Cuisinart Helpline (see “UK After Sales Service” section). No repair should be carried out by the user.
- Unplug from the mains outlet when not in use and before cleaning. To disconnect, remove the plug from the mains outlet. Never pull the plug out of the mains outlet by its lead.
- Always ensure that your hands are dry before removing the plug from the mains outlet.
- This appliance complies with the requirements of Directives 04/108/EEC (Electromagnetic Compatibility) and 2006/95/CE (Electrical Safety of Domestic Appliances) amended by Directive 93/68/EEC (CE marketing).
- **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety hazard. Ensure the cut off plug is disposed of safely.
- **WARNING:** Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.



Instructions for Use

A Blending

- Align the motor housing with the blending attachment and slide the pieces together until you hear and feel the pieces click together. It may be helpful to press the release button when assembling.
- Plug into an electrical outlet.
- Place blending shaft into mixture to be blended, ensuring the anti-splash guard is submerged.
- Press and hold the ON/OFF button.
- The hand blender will continue to run as long as the button is pressed in.
- To turn hand blender OFF, release the ON/OFF button and the motor will stop.
N.B. Do not hold the button ON for longer than 60 seconds at a time.
- Unplug immediately after use.
- This blade mixes and stirs while adding only a minimum amount of air to your mixture. A gentle up-and-down motion is all you need to make the most flavourful, full-bodied liquid recipes. Be careful never to remove the hand blender from the liquid while in operation.

B Whisking

- Align the end of the stainless steel whisk attachment with the small opening of the whisk attachment housing
- Push end into opening until it locks into position.
- Align the motor housing with the fully assembled whisk attachment and slide the pieces together until you hear and feel the pieces click together. It may be helpful to press the release button when assembling.
- Plug electrical cord into an electrical outlet.
- Place the appliance into mixture that will be whisked.
- Press and hold the ON/OFF button. The hand blender will continue to run as long as the switch is pressed in. To turn appliance OFF, release the ON/OFF button and the motor will stop.
N.B. Do not hold the button ON for longer than 60 seconds at a time.
- Unplug immediately after use.

C Hints & Tips

- Liquid should come within 2.5cm of where the shaft attaches to the motor housing.
- When using with a non-stick cooking surface, be careful not to scratch the non-stick coating with the hand blender.
- Do not immerse motor housing in water or any other liquid.
- Cut most solid foods into 2.5cm (1") cubes for easy blending.
- Pour liquid ingredients into the measuring jug first, unless recipe instructs otherwise.
- To avoid splashing, do not turn the hand blender on until the blade is beneath the surface of the mixture and do not pull the hand blender out of the mixture while appliance is running.
- Do not let hand blender stand in a hot pot on stove while not in use.
- Do not put fruit stones, bones or other hard material into the blending mixture, as these will damage the blades.
- Do not overfill measuring jug. The level of mixture will rise when blending, and can overflow.
- Adding liquids that are warm, not cold, facilitates blending solids with liquids.
- For recipes requesting ice, use crushed ice (not whole cubes) for best results.
- Using a gentle up-and-down motion is the best way to blend and incorporate ingredients uniformly.
- To whip air into a mixture, always hold the whisk just under the surface.
- To make a soup creamy in texture, use the hand blender to purée the soup solids to the desired consistency using a gentle up-and down motion in the saucepan. You can quickly change your soup into a thick and creamy blend.
- The hand blender is also suitable for frothing milk for a cappuccino or latté.
- Use the hand blender to make smooth gravies and sauces.
- For best results when adding celery to a recipe, use a vegetable peeler to remove tough outer strings from the celery before blending.

- Use the whisk attachment for beating heavy cream or egg whites. It may also be used for whisking eggs for scrambled eggs or fluffy omelettes.
- When beating egg whites use a very clean metal or glass bowl, never plastic.
- When beating heavy cream, if possible and time allows, use a chilled bowl and chill the whisk attachment. The most suitable bowl for whipping cream is one that is deep with a rounded bottom. The cream should come out of the refrigerator just before whipping.



Cleaning & Maintenance

Always clean the hand blender motor housing and blender shaft thoroughly after each use.

- Unplug the appliance.
- Remove the blending attachment from the motor housing. Clean the motor housing with a sponge or damp cloth. Do not use abrasive cleaners which could scratch the surface. Never immerse the motor housing in water or any other liquid.
- To clean the blending attachment and measuring jug, wash by hand in hot water using mild detergent. Handle blending attachment with care. Sharp blades may cause injury.
- To clean your whisk attachment, simply release the attachment from the two motor housing. Once the whisk is removed, detach the whisk from the whisk attachment housing by pulling the two pieces apart. To clean the whisk, wash with warm, soapy water or place in the dishwasher.

UK Guarantee

- This Cuisinart appliance is guaranteed for domestic consumer use for 5 years.
- The guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repair by unauthorised persons.
- If the appliance does not perform satisfactorily due to defects of material or manufacture, it will be repaired or replaced by the manufacturer (see UK After Sales Service for details).
- This guarantee is only valid in the United Kingdom and Eire (includes Channel Islands and The Isle of Man).
- No responsibility will be accepted for any damage caused in transit.
- A charge may be made if goods are returned outside the relevant guarantee period or if the product is returned unnecessarily.
- The manufacturer reserves the right to amend terms and specifications without prior notice.
- This guarantee in no way affects your statutory rights.



UK After Sales Service

For further advice on using your Multi Stick Plus and other products in the Cuisinart range, contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to support@cuisinart.co.uk.

In Guarantee

Firstly, please call the Cuisinart Helpline 0870 240 6902.

Return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre
P.O. Box 506
WIGAN
WN1 9AA

Enclose your name and address, together with proof of purchase and details of the fault.

Cuisinart will either repair or replace the product, as appropriate.

Out of Guarantee

Contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to support@cuisinart.co.uk for details of the standard repair or replacement charge. If you wish to proceed with the repair or replacement, return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre
P.O. Box 506
WIGAN
WNI 9AA

Enclose your name, address and contact number along with details of the fault.

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Blueberry Banana Antioxidant Smoothie

Serves 2

150g frozen blueberries
1 small banana, sliced
165ml soya milk or fat free milk
14g soya protein powder
1 tsp oil or flax seed (if using)
1-2 tsp honey (optional)

- Place blueberries, banana, milk, protein powder, flax seed oil and honey, if using, into the measuring jug.
- Insert the hand blender, ensuring the protective anti-splash guard is submerged, using a gentle up-and-down motion until ingredients are combined for approximately 30 seconds.

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Strawberry Kiwi Smoothie

Serves 1

150g frozen strawberries, partly thawed

1 kiwi, peeled, cut into eighths

220ml fat free vanilla yogurt

220ml fat free milk

1 tbsp honey

- Place all ingredients into the measuring jug. Insert the hand blender, ensuring the protective anti-splash guard is submerged.
- Blend, using a gentle up-and-down motion until ingredients are well combined, approximately 30 seconds.

Frozen Coffee Frappé

Serves 1

165ml coffee ice cream or ice milk

75ml strongly brewed coffee (may use espresso), chilled

2 tbsp fat free milk

- Place all ingredients into the measuring jug.
- Insert the hand blender, ensuring the protective anti-splash guard is submerged.
- Blend, using an up-and-down motion until ingredients are well combined, approximately 20 to 30 seconds.
- **Tip:** For a thicker milkshake, fill measuring jug with coffee ice cream up to the 360ml mark. Add 30ml of brewed coffee and 2 tbsps of fat free milk. Blend using the same technique as above. For a Mudslide variation add 1 tbsp each of Irish Cream liqueur and Kahlúa®.

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Peach Margarita

Serves 2

150g frozen peaches

220ml citrus juice (orange, lime, lemon in any combination)

75ml tequila

½ tbsp Triple Sec or Grand Marnier®

1-2 tsp granulated sugar

- Place all ingredients in measuring jug. Insert the hand blender, ensuring the protective anti-splash guard is submerged.
- Blend, using an up-and-down motion until ingredients are combined, approximately 30 seconds.

Red Raspberry Lemonade

Serves 10

300g frozen raspberries (no sugar added), thawed

350g icing sugar

330ml fresh lemon juice (or lime juice for Red Raspberry Limeade)

1½ litres cold water or sparkling water or soda

- Place the raspberries in the measuring jug. Place the hand blender in the measuring jug, ensuring the protective anti-splash guard is submerged in the raspberries.
- Blend, using a gentle up-and-down motion, moving the blender from the bottom to just under the top of the raspberries, until the raspberries are blended and completely puréed.
- Press raspberry purée through a fine mesh strainer (chinois) using a wooden spoon or spatula. There will be approximately 220ml of purée.
- Place raspberry purée in a large jug with the sugar. Insert the hand blender into the mixture, ensuring the protective guard is submerged in the mixture. Blend using a gentle up-and-down motion, until the sugar is completely dissolved, for approximately 60 seconds.
- Add the lemon juice and blend again until completely mixed, approximately 15 seconds.
- To serve, add chilled water to raspberry-lemon mixture. Serve over ice and garnish with a sprig of fresh mint, a thin slice of lemon, and some fresh raspberries.

Asparagus Soup

Serves 5

1 tbsp unsalted butter
110g shallots, peeled and quartered
1-2 cloves garlic, peeled and crushed
1.35kg fresh asparagus, tough ends removed
175g red potato, peeled, cut into 2½cm cubes
110ml dry white wine or vermouth
650ml fat free chicken stock
Pinch salt
Ground pepper
Pinch dried basil
110ml double cream (optional)

- Melt butter in a saucepan over medium-low heat. Add shallots and crushed garlic and sauté for approximately 5 minutes. Do not allow the shallots and garlic to brown.
- While shallots are cooking, cut the asparagus into ½cm pieces. When shallots are soft, add asparagus (reserving the tips for garnish), and potato to saucepan and cook for approximately 6 minutes longer, until asparagus is bright in colour, then add wine.
- Raise the heat to bring the wine to a boil. Reduce the wine until a tablespoon remains. Add chicken stock.
- Bring to a boil and then reduce heat to low. Simmer for approximately 20 minutes until the vegetables are soft. Insert the hand blender into the saucepan, ensuring the protective anti-splash guard is submerged.
- Blend, using a gentle up-and-down motion until ingredients are well combined, about 30 to 45 seconds.

- Add salt, pepper and basil. Stir in cream if using.
- While soup is cooking, bring 440ml of water to the boil. Add the asparagus tips to the boiled water and boil until just tender and bright green. Drain and immediately plunge into an ice water bath to stop cooking. Drain and dry completely.
- Serve soup hot, garnished with reserved asparagus tips.

Potato and Roasted Garlic Soup

Serves 8

8-12 cloves of garlic, peeled
2 tsp extra virgin olive oil
½ tbsp unsalted butter
1 medium onion (150g), peeled and cut into 2½cm pieces
1 carrot (50g), peeled, cut into 2½cm pieces
1 stick celery (50g), peeled, cut into 2½cm pieces
75ml fat free chicken or vegetable stock
650ml water
900g potatoes, peeled, cut into 2½cm slices
1 tsp 'herbes de Provence'
220ml evaporated fat free milk
1 tsp salt
Ground white pepper

- Preheat oven to 190°C. Place cloves of garlic in the centre of a 27cm square of foil, drizzle with 1 tsp of the olive oil and toss to coat. Wrap the foil around the garlic and fold or crimp to seal. Roast until garlic is tender, approximately 1 hour. Cool slightly before using. (Garlic may be roasted ahead, and will keep in a re-sealable container for 5 days in the refrigerator.)
- While the garlic is roasting, heat remaining olive oil with butter in a large saucepan over medium heat. Add the onion, carrot, and celery. Reduce heat to low, cover loosely and cook until vegetables are tender but not browned, 8 to 10 minutes. Stir in the stock, water, potatoes, 'herbes de Provence', and roasted garlic. Raise heat and bring to a boil. Reduce heat to medium-low and simmer, loosely covered, until potatoes are tender, for approximately 20 minutes. Turn off heat and let stand for 2 to 3 minutes.

- Insert the hand blender into the saucepan, ensuring the protective anti-splash guard is submerged. Blend, using an up-and-down motion, moving the blender slowly throughout the saucepan, until well combined, smooth, and no visible pieces of vegetables remain for approximately 1-2 minutes. (After 60 seconds make sure you stop appliance for 30 secs and then blend again for another 60 secs).
- Add milk, salt and pepper. Insert the hand blender and blend for an additional 15 to 20 seconds. Serve hot. Garnish with chopped fresh parsley if desired.

Sweet Red Pepper Coulis

1 tbsp olive oil
1 medium onion, peeled, roughly chopped
6 cloves garlic, peeled and smashed
3 medium peppers (approx 175g each), roughly chopped
Pinch salt
Ground pepper
1 sprig of fresh thyme
55ml dry white wine
55ml chicken stock

- Heat the olive oil in a medium saucepan over medium-low heat. Add the onion, garlic, red pepper, salt, pepper and thyme, and stir to coat. Reduce heat to low, cover loosely and cook until vegetables are softened, but not browned, approximately 15 to 20 minutes.
- When vegetables are soft, add wine. Raise the temperature so that the wine comes to a boil. Reduce the wine, leaving approximately 1 tbsp. Add stock and bring to a boil.
- Reduce heat to medium-low and simmer for approximately 10 minutes. Insert the hand blender into the saucepan, ensuring the protective anti-splash guard is submerged. Blend, using an up-and-down motion until ingredients are smooth and well combined, approximately 30 to 45 seconds.

Rustic Tomato & Roasted Red Pepper Sauce

2 tsp extra virgin olive oil
1 onion (160g), peeled and cut into 2cm pieces
1 carrot (25g), peeled and cut into 2cm pieces
1 stick celery, trimmed and cut into 2cm pieces
2 cloves garlic, peeled
1 tsp dried basil
1 roasted pepper, cut into 2½cm pieces
75ml dry white wine
2 tbsp tomato paste
2 tins (425g) chopped tomatoes with juices
Pinch salt
Ground black pepper

- In a small saucepan, heat the olive oil over medium heat. Add the onion, carrot, celery, garlic, and basil. Cover loosely and cook until the vegetables are softened but not browned, 6 to 8 minutes.
- Stir in the roasted red pepper, wine, tomato paste, tomatoes, salt and pepper. Bring to a boil, then reduce heat and simmer for 35 to 40 minutes, loosely covered. Uncover and simmer for 15 to 20 minutes longer to thicken. Turn off heat and let stand for 5 minutes.
- Insert the hand blender into the saucepan, ensuring the protective anti-splash guard is submerged. Blend, using an up-and-down motion until ingredients are well combined, approximately 30 to 60 seconds, until the sauce reaches desired consistency.

Parsnip & Sweet Potato Purée

Serves 6

675g parsnips, peeled and cut into 1-2½cm pieces

225g sweet potato, peeled and cut into 1-2½cm pieces

1 small onion (75g), peeled and cut into 1-2½cm pieces

Pinch salt

110ml cream

2 tbsp unsalted butter, cut into 2½cm pieces, room temperature

Ground white pepper

- Place parsnips, sweet potato, and onion pieces in a small saucepan and cover with approximately 2½cm high of water. Add salt to the water.
- Bring to the boil over high heat, then reduce heat to medium-high and simmer until vegetables are tender, approximately 10 to 15 minutes.
- When vegetables are tender, remove from heat. Drain and return to saucepan. Add cream and butter. Insert the hand blender into the cooked vegetables, ensuring the protective anti-splash guard is submerged in the vegetables.
- Blend using a gentle up-and-down motion, moving the hand blender through the pan, until ingredients are well blended, smooth and creamy, approximately 50 to 60 seconds.
- Season with the remaining salt and the white pepper. Serve hot. If not serving immediately, transfer purée to a double boiler and keep warm over simmering water.
- **Tips:** Change the flavour by adding a few cloves of peeled fresh garlic or slices of fresh peeled ginger to the water when cooking. Make a healthy version by substituting chicken or vegetable stock for the light cream and extra virgin olive oil for the butter (do not add fresh ginger to this version).

Mushroom Gravy

Serves 5

50g dried porcini mushrooms

3 tbsp unsalted butter

1 medium onion, (approx. 130g), sliced

1 clove garlic, peeled and crushed

225g white mushrooms, cleaned and sliced

2½ tbsp plain flour

90ml sherry

225g cremini (baby portobello) mushrooms, cleaned, stems removed, and sliced

880ml chicken or vegetable stock

Pinch salt

Pinch dried thyme

- Place dried porcini mushrooms in a heatproof bowl. Cover with boiling water and let stand for 30 minutes. After 30 minutes, drain mushrooms, strain (through a sieve or line with a coffee filter paper) and reserve cooking liquid. Chop the mushrooms and reserve.
- Place 2 tbsp of the butter in a small sauté pan over medium heat. When butter has melted, add onions and garlic. Sauté lightly until onions have softened, approximately 8 minutes.
- Add fresh white mushrooms in 2 batches. Stir mushrooms over medium-high heat until lightly browned, approximately 6 to 7 minutes. Reduce heat to medium-low and stir in 2 tbsp of the flour. Continuously stir mixture for approximately 1 minute. Add 60ml sherry and scrape the bottom of the pan clean. If needed, add 110ml of the stock to scrape anything that remains.
- Pour mixture out into a bowl to reserve. Wipe out pan and add the remaining tbsp of butter. Sauté the cremini mushrooms until lightly browned. Stir in chopped porcini. Add remaining ½

tbsp of flour and stir for approximately 1 minute. Stir in 2 tbsp of sherry, dislodging any flavourful brown bits that remain on bottom of pan.

- Add 110ml of the stock if necessary. Add the reserved cooked mushrooms, salt, thyme, 110ml mushroom soaking liquid, and remaining stock to the sauté pan. Bring mixture to a boil and then reduce to a simmer. Simmer for approximately 20 to 30 minutes.
- Insert the hand blender into the mixture ensuring the protective anti-splash guard is submerged. Carefully blend using a circular motion, moving the blender over the surface of the pan and through the gravy. Serve immediately or store sealed in the fridge for up to 5 days.

Easy Creamy Guacamole

1 avocado, ripe, peeled, seeded, cut into 3½ cm pieces

2 tbsp fresh lemon or lime juice

½ clove garlic, peeled and smashed

Pinch salt

- Place all ingredients in mixing beaker. Insert hand blender, pressing blade into the avocado pieces, and process until mixture begins to soften, approximately 15 to 20 seconds.
- Continue processing with a gentle up-and-down motion until desired texture is reached, approximately 20 to 30 seconds longer. Transfer to a decorative bowl to serve with tortilla chips.
- If not serving immediately, cover with a sheet of plastic wrap placed directly on the guacamole to prevent browning, and refrigerate until ready to serve.

Basic Vinaigrette

55ml wine vinegar

1 tbsp Dijon mustard

165ml olive oil

Salt and freshly ground pepper to taste

- Place all ingredients in the measuring jug. Blend until combined for approximately 10 to 15 seconds. Keep unused portions in an airtight container in the refrigerator up to 2 weeks.
- **Tip:** Use this basic vinaigrette as a guide and change your vinegar/oil flavours to come up with varying combinations to create exciting salads. You can add other flavours such as crushed or roasted garlic, chopped shallots, fresh or dried herbs, sun-dried tomatoes, honey, lemon juice, or flavoured vinegars.

Creamy Parmesan & Roasted Garlic Dressing

35g grated Parmesan cheese
4 cloves roasted garlic
2 tbsp fresh lemon juice
2 tbsp red wine vinegar
2 tbsp pasteurised liquid egg product (such as EggBeaters®)
1 tbsp Dijon mustard
3 anchovies
1 tsp Worcestershire sauce
Ground pepper
110ml extra virgin olive oil
Dash Tabasco® or other hot sauce (to taste)

- Place all the ingredients in the measuring jug in the order listed. Insert the hand blender into the mixture ensuring the protective anti-splash guard is submerged. Blend and process for approximately 40 seconds, until creamy and totally emulsified.
- **Tip:** To roast garlic place 12 or more peeled cloves in a double thickness of aluminium foil, toss with a tbsp of olive oil and fold the foil to seal. Place in a 190°C oven for 30 to 40 minutes, until tender and browned. If you do not wish to roast the garlic, you may blanch it until tender in water to cover (this may be done in the microwave if desired).

Mayonnaise

55ml pasteurised liquid egg product

1 tbsp fresh lemon juice

½ tbsp Dijon mustard

220ml vegetable oil

Pinch salt

Ground white pepper

- Place all ingredients into the measuring jug in the order listed. Insert the hand blender ensuring the anti-splash guard is submerged, holding blade against bottom of beaker and process until mixture begins to thicken, approximately 15 to 20 seconds.
- Continue processing with a gentle up-and-down motion until thick, approximately 20 to 30 seconds longer.

Berry Coulis

40g bag of frozen mixed berries, thawed

55g granulated sugar

½ tsp fresh lemon juice

- Place all ingredients in a medium saucepan. Over medium heat bring mixture to a simmer and cook for approximately 5 minutes to melt the sugar.
- Insert the hand blender into the saucepan, ensuring the protective anti-splash guard is submerged. Blend, using an up-and-down motion until ingredients are well combined, approximately 30 seconds. Strain the sauce through a fine mesh strainer and serve.

Peaches & Cream

Serves 8

2 tbsp unsalted butter
4 tbsp sugar, divided
450g fresh peaches, peeled, pitted and sliced
1 strip lemon zest (2 x 1 cm)
225g mascarpone
1 tbsp vanilla extract

- In a medium sized saucepan, melt butter and 2 tbsp of the sugar over medium-low heat, stirring until golden and caramel in colour, approximately 5 to 8 minutes. Add peaches and zest, cover loosely and cook over low heat until peaches are tender, approximately 15 minutes. Remove and discard zest strip.
- Insert hand blender, ensuring the protective guard is submerged and process using a gentle up-and-down motion, moving the blender through the pan until smooth, about 1 minute. Transfer to a bowl, let cool, then cover and chill.
- Place the mascarpone, remaining sugar and vanilla in a medium bowl. Insert hand blender ensuring the protective anti-splash guard is submerged and process, approximately 20 seconds. Scrape bowl and process for 1 minute longer. Chill until ready to use.
- Spoon peach mixture and whipped mascarpone mixture into goblets in alternate layers. Keep chilled until ready to serve. May be garnished with fresh raspberries, toasted sliced almonds or a mint leaf.

Chocolate Pistachio Macaroons

Makes approximately 30 cookies

150g granulated sugar
60g shelled pistachios, unsalted
150g cocoa
4 large egg whites
150g mini chocolate morsels

- Preheat oven to 170°C. Line two 15 x 29cm baking sheets with baking paper.
- Insert the blade assembly into the blending jug. Place 40g of the sugar and all of the pistachios in a bowl and process for 30–40 seconds until finely ground.
- Add cocoa and pulse 6 times to incorporate.
- Place egg whites in a glass or stainless mixing bowl. Insert the blender fitted with the whisk attachment and beat whites. After 1½ minutes add the remaining sugar. Whites should reach firm peaks after 3 minutes.
- Fold the pistachio and cocoa mixture into the egg whites in three increments with a rubber spatula. Gently fold in the chocolate morsels, taking care not to deflate.
- Drop the batter in spoonfuls onto the prepared baking sheets. Bake in preheated 190°C oven for 35–40 minutes, until the cookies lift easily from the baking sheet and cookie bottoms are smooth. Transfer the paper with the cookies from the hot pan to a cool surface.
- Peel off the paper and store in airtight container once cooled.

Sweet Whipped Cream

300ml thick cream, chilled

2 tbsp granulated sugar

1 ½ tsp vanilla extract

- Place the cream, sugar, and vanilla into the blending jug.
- Insert the blender fitted with the whisk attachment.
- Start the blender ensuring the whisk skims the surface of the cream. Blend until the cream gains some body and then move the blender in an up-and-down motion throughout the bowl. Whipped cream will reach soft peaks between 50-60 seconds.
- **Tip:** For Cocoa whipped cream place 300ml thick cream, 3 tbsp granulated sugar, 1 tbsp un-sweetened cocoa, and 1 tsp of vanilla into the blending jug and whip as directed above.

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