

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273 or
visit our website at www.wphousewares.com
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BIBC1050 Printed in China REV 1.0

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Wolfgang Puck

200 Watt Immersion Blender
Use and Care



wolfgang puck
Bistro
collection

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.
- 2 To protect against risk of electrical shock, do not put Motor Base, cord or plug of the appliance in water or other liquid.
- 3 This appliance should not be used by children and care should be taken when used near children.
- 4 Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, grasp plug, and pull from the wall. Never yank on cord.
- 5 Avoid contact with moving parts. Keep hands and utensils out of the container while blending to prevent severe injury or damage to the unit. A scraper may be used but must be used only when unit is not running.
- 6 Caution: Sharp blades - handle carefully - unplug before inserting or removing parts and do not put motor end in water.
- 7 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 8 The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11 Mixing flammable non-food substances can be harmful.
- 12 When mixing liquids, especially hot liquids, use a tall container, or make small quantities at a time to reduce spillage.
- 13 Do not use this appliance for other than intended use.
- 14 Do not operate in the presence of explosive and/or flammable fumes.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Additional Safety Information

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not attempt to defeat this safety feature.**

Before Your First Use

Carefully unpack the blender and accessories, and remove all packaging materials. Wash the blending rod in warm, soapy water to remove any dust that may have accumulated during packaging. Do not immerse the motor base, cord or plug in water. Wipe the motor base with a damp cloth.

CAUTION: The blades are very sharp. Use care when handling.



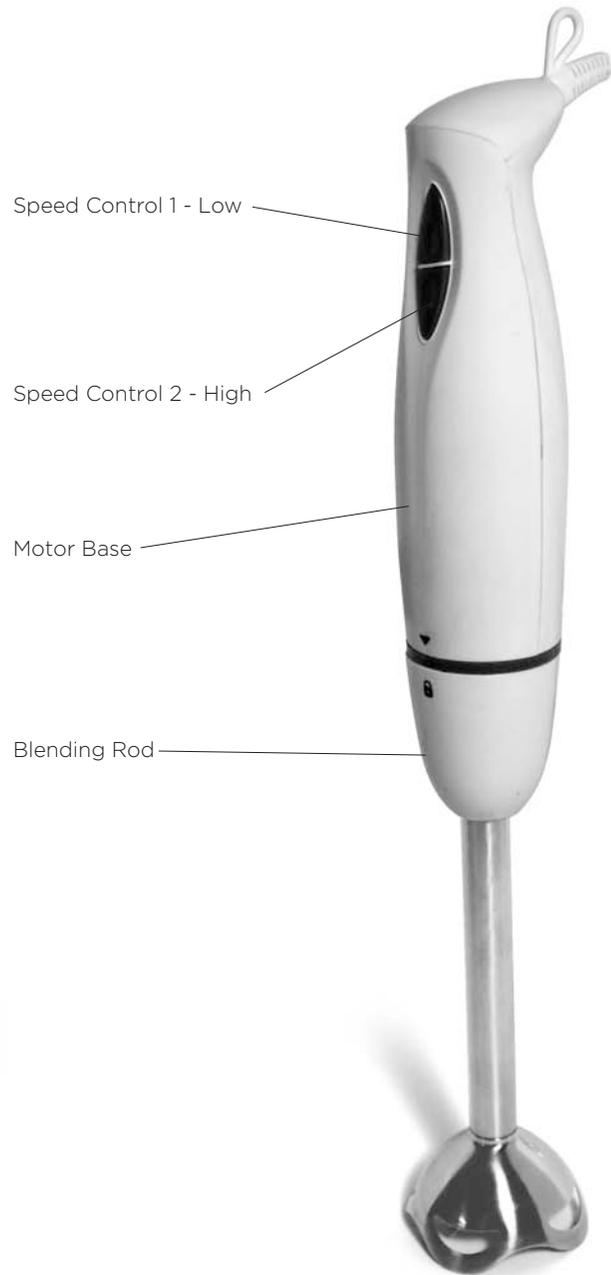
Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

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Know Your Immersion Blender



Speed Control 1 - Low

Speed Control 2 - High

Motor Base

Blending Rod

5

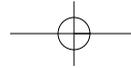
Assembly and Use of Blending Rod



figure 1

- 1 Ensure the Motor Base is unplugged. Attach Blending Rod to Motor Base by aligning the arrow on the Motor Base with the unlock graphic on the blending rod. Turn counterclockwise until the arrow on the Motor Base aligns with the lock graphic on the Blending Rod. (see figure 1)
- 2 Place food in suitable container for mixing (beaker, bowl, or stockpot). For best results solid foods should be no larger than 1/2" cubes.
- 3 Plug into 120-volt 60 Hz AC only outlet.
- 4 Immerse the Blending Rod into your ingredients. Always start on Low Speed to process your ingredients. If more power is needed, simply press the High Speed button. Slowly move the rod up, down and sideways through the food . Note: Never lift the Blending Rod attachment out of your ingredients while the unit is running to avoid splattering.
- 6 Do not operate the motor continuously for more than one minute when using the Blending Rod. Simply pulse to your desired consistency.
- 7 When you are finished, simply release the Speed Control Button, unplug the Motor Base, twist the Blending Rod clockwise to the unlock graphic and separate the blending rod from the motor base.

6



Suggested Uses

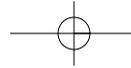
Your Immersion Blender comes with a fixed multi-purpose blade, which allows the unit to be used in a variety of containers.

Caution: Blades are sharp. Handle with care.

Functions	Speed
Beat cream, whip egg whites, puddings, sauces, frostings and other airy, foamy mixtures. When using, move Blending Rod up and down to draw air in. Use a tall, narrow container for best results when foaming milk, making cream and whipping egg whites.	Low
Mix and stir shakes, drinks, omelet batters, sauces and emulsions. Use for pancake batter, gravies and dressings.	High
Cut, chop, and crush raw or cooked meat and hard vegetables. Grind cooked meat for use in recipes such as casseroles or chicken salad.	High
Chop, crush, and mash vegetables, and fruit for baby food, soups and sauces.	High

Helpful Hints

- This Immersion Blender can be used in hot liquids, always use extreme care. To avoid splashing when using the Immersion Blender in a saucepan, insert the Blending Rod into the pan first, while holding the Blender straight up and down. Start out with Low Speed first. **Caution: Do not tilt or lift the Immersion Blender out of the pan while the motor is running, as a serious burn or injury can occur from food splatter.**
- To puree foods, a certain amount of liquid is needed. Add cooking liquid, broth, juice, milk, or cream, until desired consistency is reached.
- For thorough blending, move blade up and down in mixture until smooth.
- You will achieve better mixing results if you use deep, tall containers.
- For easy cleanup, unplug Immersion Blender and rinse under running water immediately after using.
- Before turning the appliance on, immerse the Immersion Blender attachment into the prepared ingredients, thus ensuring they will not spill over.
- For greater efficiency, move the appliance in small outward spiraling circles while mixing, without touching the bottom of your container with the Blending Rod attachment.
- The Blending Rod attachment cannot blend hard or fibrous ingredients efficiently unless they are no larger than 1/2" cubes. Soft ingredients can be up to 1 inch cubes.
- Some foods require a small amount of liquid to allow them to move freely around the blades. Soft or wetter foods require less liquid, while dry ingredients require more liquid. Add the liquid a little at a time until the mix gains the required consistency.
- When using the Immersion Blender, ensure the blades are fully immersed to avoid splashing.



Care & Cleaning



figure 2

- 1 Unplug the motor base from the outlet. Remove the Blending Rod Attachment from the Motor Base for cleaning by turning it clockwise until the arrow on the Motor Base is aligned with the unlock graphic on the Blending Rod. See Figure 2. Clean the Blending Rod in warm, soapy water. **Caution: Blades are sharp. Handle with care. Do not immerse the Motor Base, cord or plug in water. Wipe the Motor Base with a damp cloth only.**
- 2 If food particles are not easily rinsed off the Blending Rod, place a drop of dish detergent in a tall mixing container with one cup of warm water. Attach the Blending Rod to the Motor Base and plug cord into outlet. Immerse the blade portion of the Blending Rod and operate the unit for about 10 seconds. Unplug and rinse under hot water, then dry.
- 3 Simply wipe the Motor Base clean with a damp cloth. Never hold the Motor Base under running water or immerse it in any liquid.
- 4 Do not use pointed or sharp objects to remove food particles.

Important: Do not try to sharpen the cutting edges of the Blending Rod blade. They have been precision honed at the factory and will be damaged by any attempted sharpening.

Beverages

Banana Blueberry Smoothie

Makes 4 servings

INGREDIENTS

2 cups plain yogurt
2 cups fresh blueberries
2 cups frozen unsweetened strawberries
3 ripe bananas, peeled
2 cups ice cubes
2 tablespoons honey
1/2 teaspoon pure vanilla extract

METHOD

- 1 Combine all ingredients in a serving pitcher. Blend using Immersion Blender until as smooth as desired. Serve immediately.

Recipe courtesy Marian Getz

Florida Sunshine Breakfast Smoothie

Makes about 2 quarts

INGREDIENTS

3 oranges, peeled and quartered
1 medium papaya, peeled, seeded and cut into chunks
2 bananas, peeled
2 cups frozen peaches
1 cup plain yogurt, preferably Greek
2 tablespoons honey (more or less as desired)
2 cups ice cubes
2 cups fresh tangerine or orange juice (more or less as needed)

METHOD

- 1 Layer all ingredients in an attractive serving pitcher and add half of the orange juice. Use the Immersion Blender Rod to puree to desired smoothness and thickness. If too thick, add remaining juice, too thin, add ice cubes and/or more frozen peaches.

Recipe courtesy Marian Getz

Appetizers to Main Dishes

Aioli

This classic Provençal mayonnaise takes its name from the French word for its key ingredient, garlic. If you have health concerns about making mayonnaise from raw eggs, consider this statement from the American Egg Board: “There have been warnings against consuming raw or lightly cooked eggs on the grounds that the egg may be contaminated with Salmonella, a bacteria responsible for a type of foodborne illness. Healthy people need to remember that there is a very small risk and treat eggs and other raw animal foods accordingly. Use only properly refrigerated, clean, sound-shelled, fresh, grade AA or A eggs. Avoid mixing yolks and whites with the shell.” Alternatively, start with about 1 1/2 cups of good-quality bottled mayonnaise and blend into it pureed garlic, Dijon mustard, and lemon juice.

Makes about 2 cups

INGREDIENTS

1 tablespoon chopped garlic
1/4 cup chopped basil
2 extra-large raw egg yolks
Salt
Freshly ground white pepper
1 tablespoon Dijon mustard
1 1/2 to 2 cups safflower oil
1 tablespoon lemon juice

METHOD

- 1 Combine all ingredients in a tall, narrow container and blend using High Speed.

Recipe courtesy Wolfgang Puck

Chicken Satè with Mint Vinaigrette

Satès can be readied early in the day and grilled or broiled as your guests arrive. These satè recipes can be increased as necessary and are frequently served at cocktail parties at Spago.

Makes 24 skewers

INGREDIENTS

About 10 ounces boned and skinned chicken breasts

Marinade

- 1 1/2 teaspoons curry powder
- 1 teaspoon freshly ground pepper
- 1/2 teaspoon salt
- 1/2 teaspoon ground cumin
- 1 1/2 to 2 tablespoons peanut oil

Mint Vinaigrette

- 2 egg yolks
- 1/4 cup rice wine vinegar
- 2 tablespoons (about 1/2 bunch)
plus 2 teaspoons finely chopped mint leaves
- 1 tablespoon soy sauce
- 1/2 teaspoon ground coriander
- 1/2 cup peanut oil
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper

METHOD

- 1 Soak 24 6-inch bamboo skewers in cold water and refrigerate for 1 hour.
- 2 Cut the chicken breast into 24 3-x1-inch strips. Stick one skewer into each chicken strip, lengthwise, and arrange on a large platter or baking tray.
- 3 Prepare the marinade: In a small cup or bowl, combine the curry powder, pepper, salt and cumin. Spoon the oil over the chicken, turning to coat well, and then sprinkle the dry ingredients on both sides. Let marinate for 1 hour, refrigerated.
- 4 Prepare the vinaigrette: Using the Immersion Blender, combine the egg yolks, vinegar, 2 tablespoons mint leaves, soy sauce, coriander and oil and blend until smooth on Low Speed. With the motor running, slowly pour in the remaining oil and blend until smooth. Transfer to a small bowl and stir in the remaining 2 teaspoons chopped mint leaves. Season with salt and pepper to taste and refrigerate, covered, until needed.

Chicken Satè with Mint Vinaigrette (cont.)

- 5 Preheat the grill or broiler.
- 6 Arrange the skewers of chicken on the grill or under the broiler,* careful that the bare ends of the skewers are not directly over (or under) the flame. Grill the chicken until golden brown, 1 1/2 to 2 minutes on each side.

PRESENTATION

Pour the vinaigrette into a small serving bowl. Arrange the skewers around the bowl and serve immediately. Let your guests help themselves.

TO PREPARE AHEAD

Through step 4, remove the chicken and the vinaigrette from the refrigerator 15 minutes before grilling.

*Bring your broiler tray directly under the flame for best results.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen with Wolfgang Puck (Random House, 1991)

Sautèd Crabcakes with Sweet Red Pepper Sauce

Makes 12 crabcakes

INGREDIENTS

Crabcakes

2 tablespoons olive oil
 1/2 medium (about 4 ounces) red bell pepper, cored, seeded and diced
 1/2 medium (about 4 ounces) yellow bell pepper, cored, seeded and diced
 1/2 medium (about 4 ounces) red onion, diced
 1 cup heavy cream
 1/2 teaspoon jalapeno pepper, diced
 2 teaspoons fresh chives, chopped
 2 teaspoons fresh dill, chopped
 2 teaspoons Italian parsley, chopped
 2 sprigs fresh thyme
 1/2 teaspoon salt
 1/8 teaspoon cayenne pepper
 1 extra large egg, lightly beaten
 1 cup fresh bread crumbs
 1 cup almond meal*
 1 1/4 pounds fresh crabmeat, any shells removed

Red Bell Pepper Sauce

5 tablespoons (2 1/2 ounces) unsalted butter
 1/2 medium (about 4 ounces) red pepper, cored, seeded and diced
 1/2 medium (about 4 ounces) red onion, diced
 2 garlic cloves, mashed
 2 sprigs thyme
 1/2 cup dry white wine
 1 cup heavy cream
 juice of 1/2 medium lemon
 salt
 freshly ground white pepper
 2 tablespoons (1 ounce) unsalted butter
 about 2 tablespoons vegetable oil
 3 cups mixed greens of your choice, cut or torn into bite-size pieces

METHOD

- 1 Prepare the crabcakes: In a 10-inch skillet, heat the olive oil. Sautè the red and yellow peppers and the onion until the onion is translucent and the peppers are tender, 10 to 15 minutes. Transfer to a large bowl and let cool.

Sautèd Crabcakes (cont'd.)

- 2 In a small saucepan, reduce the cream with the jalapeno until 1/2 cup remains. Cool and add to the onion mixture. Stir in the chives, dill, Italian parsley, thyme, salt and cayenne pepper. Stir in the egg and 1/2 cup each bread crumbs and almond meal. Gently fold in the crabmeat. Mixture will be lumpy. Correct seasonings to taste. Divide the mixture into 12 crabcakes, about 2 1/2 ounces each.
- 3 Combine the remaining 1/2 cup each breadcrumbs and almond meal on a flat plate. Dip both sides of each crabcake into the mixture and coat well. Place on a tray and refrigerate, covered, 2 to 3 hours, up to 6 hours.
- 4 Prepare the sauce: In a 10-inch skillet, melt 3 tablespoons of butter. Sautè the pepper, onion, garlic and thyme until the onion is translucent, about 10 minutes. Deglaze with the wine and cook until 3 tablespoons liquid remain. Remove from heat and puree on Low Speed using the Immersion Blender until smooth. Strain, return to a clean pan and reheat. Whisk in the remaining 2 tablespoons of butter and the lemon juice and season to taste with salt and pepper. Keep warm.
- 5 Scrape the contents of the skillet into a tall, narrow container or mixing beaker and purée on Low Speed until smooth. Strain, return to a clean pan and reheat. Whisk in the remaining 2 tablespoons of butter and the lemon juice and season to taste with salt and pepper. Keep warm.
- 6 When ready to serve, in 1 or 2 skillets, melt the 2 tablespoons butter with the vegetable oil. Over medium-high heat, sauté the crabcakes until golden brown, about 4 minutes on each side, using additional oil as necessary. Drain on paper towels.

PRESENTATION

Divide the salad greens among 6 large plates. Arrange 2 crabcakes on the greens, drizzle sauce around the greens and on top of the crabcakes.

TO PREPARE AHEAD

Through step 4. In step 5, return the sauce to a clean pan but reheat over a low flame and continue with the recipe when ready to serve.

Note: Coarsely ground or chopped uncooked shrimp can be substituted for the crabmeat.

*To make the almond meal, grind blanched almonds in a food chopper, being careful not to overgrind.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

Chino Farm Carrot and Ginger Soup

Makes about 8 cups

INGREDIENTS

1 pound orange carrots
 1 pound yellow carrots
 1 pound white carrots
 1/4 cup peanut oil
 1 tablespoon garlic, minced
 1 tablespoon ginger, minced
 1 tablespoon green onion, minced
 Pinch red pepper flakes
 1 tablespoon salt
 1/2 teaspoon freshly ground white pepper
 1/2 teaspoon turmeric
 1 tablespoon honey, or to taste
 8 cups vegetable stock
 1 cup heavy cream
 4 ounces butter
 Oil, for deep-frying
 1/2 cup julienne ginger

METHOD

- 1 Peel the carrots and slice thinly.
- 2 In a stockpot, heat the oil and sauté the garlic, minced ginger, green onions and pepper flakes for 1 to 2 minutes or just until glossy. Do not allow to develop color. Add the carrots, salt, pepper, turmeric and honey. Sauté for 2 minutes, stirring constantly. Add the stock and bring to a boil. Lower to a simmer and add the cream. Cook for 40 minutes or until carrots are tender.
- 3 Remove pot from heat, add the butter and puree on Low Speed using Immersion Blender. Strain soup into a new stockpot. If the soup is too thick, add extra stock. Taste and adjust seasoning with salt, pepper and honey. Keep warm.
- 4 Preheat oil to 300 degrees F.
- 5 Deep-fry the ginger and drain on plate lined with paper towel. Ladle 1 cup of soup into heated bowls. Garnish with fried ginger. Serve immediately.

Recipe courtesy Deborah Murray, Wolfgang Puck, Food Stylist

Watercress Salad with Barbecued Chicken Breast

An ideal luncheon dish for spring or summer.

Serves 5

INGREDIENTS

Mustard Vinaigrette:

1 tablespoon Dijon mustard
 1 teaspoon finely chopped fresh tarragon
 1 tablespoon sherry wine vinegar
 salt
 freshly ground white pepper
 1 cup almond or extra-virgin olive oil (or a mixture of both)

Salad:

3 small whole chicken breasts
 15 cloves garlic
 1/4 cup fresh Italian parsley
 salt
 freshly ground pepper
 3 tablespoons extra-virgin olive oil
 3 bunches watercress
 1/2 pound mushrooms such as chanterelles, porcini or shiitake

METHOD

- 1 Prepare the vinaigrette: In a tall, narrow container, combine the mustard, tarragon, vinegar, salt and pepper. Use the Immersion Blender on Low Speed blend in the oil in a slow, steady stream. Taste carefully and correct the seasonings. Set aside.
- 2 Preheat a grill or barbecue.
- 3 Cut the chicken breasts in half and set aside.
- 4 Peel the garlic, place it in a saucepan with water to cover and bring the water to a boil. Drain and slice the garlic thin. Mix the garlic with the parsley and spread it underneath the skin of the chicken. Season the chicken with freshly ground pepper and salt, then brush it with olive oil.
- 5 Place the chicken, skin side down, on the grill and cook it for about 6 minutes on each side.
- 6 Wash and dry the watercress and remove the tough stems. In a big bowl toss the watercress with enough vinaigrette to coat it lightly.
- 7 Heat a large skillet and add 1 to 2 tablespoons olive oil. Sauté the mushrooms over high heat about 4 minutes and season them with salt and pepper.

PRESENTATION

Divide the watercress among 6 salad plates. Arrange the mushrooms around it. Cut each chicken breast on the diagonal into 6 slices and arrange the slices over each plate of watercress.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

Chicken Salad Chinois

Makes 2 entrée salads

INGREDIENTS

Chinese Mustard Vinaigrette:

1 egg yolk
2 teaspoons dry Chinese mustard
1/4 cup rice wine vinegar
1 teaspoon soy sauce
2 tablespoons light sesame oil
2 to 3 tablespoons peanut oil
salt
freshly ground pepper

Chicken Salad:

3-pound chicken, cavity filled with celery, carrot, onion, garlic,
bay leaf, thyme, salt and pepper
2 ounces unsalted butter, melted
2 small heads or 1 medium head Napa cabbage
1 cup romaine lettuce, cut into 1/4-inch julienne strips
8 to 10 snow peas, cut into 1/4-inch julienne strips
1 teaspoon black sesame seeds

METHOD

- 1 Prepare the vinaigrette: Place all the vinaigrette ingredients in a tall, narrow container; use Immersion Blender on Low Speed to blend until smooth. Correct the seasonings.
- 2 Preheat the oven to 425°.
- 3 Place the chicken on a rack in a roasting pan and baste it with some of the butter. Roast for about 1 1/2 hours, or until just done. (The meat near the joints should still be very slightly pink.) Baste every 15 or 20 minutes with the butter and the drippings.
- 4 Select 4 to 8 nice leaves from the Napa cabbage and reserve them. Slice the remaining cabbage into 1/4-inch julienne strips.
- 5 Shred the meat from the breasts and thighs of the chicken.
- 6 Combine the chicken, cabbage, romaine and snow peas in a bowl and toss with enough of the vinaigrette to coat the salad nicely.

PRESENTATION

Arrange the reserved Napa cabbage leaves around the edge of a large serving plate. Mound the salad in the center and sprinkle it with the sesame seeds.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

Easy Instant Mayonnaise

Makes about 2 cups

INGREDIENTS

2 cups oil, i.e. canola, peanut, vegetable or olive oil
2 large eggs
1 egg yolk
1 teaspoon lemon juice or white vinegar
1 teaspoon dry mustard
1 teaspoon kosher salt
pinch cayenne (optional)
1 tablespoon fresh herb (optional)

METHOD

- 1 Place all the ingredients into a tall, narrow container.
- 2 Put the Immersion Blender into container, with the rod all the way to the bottom. Using High Speed pull up slowly until desired consistency is reached.

Note: Perfect mayonnaise every time. Try adding a few fresh tarragon or basil leaves for a wonderful flavor. Store in the refrigerator with a secure lid, do not keep for more than a week.

Recipe courtesy Deborah Murray, Wolfgang Puck, Food Stylist

Cilantro Mint Vinaigrette

This is an amazing, flavorful sauce. Use it as a marinade, as a sauce for fish or chicken or seafood. It is a fantastic salad dressing. Keeping a jar of this in the fridge will make it possible to create quick and very flavorful foods at any time.

Makes 2 1/2 cups

INGREDIENTS

1 egg yolk
 Juice and zest from 2 limes
 1 clove garlic
 1 cup rice vinegar
 1/2 teaspoon Chinese chili sauce
 1 bunch cilantro, stems removed
 1 bunch mint, stems removed
 1/2 teaspoon kosher salt
 Pinch of black pepper
 1 1/2 tablespoons packed brown sugar
 1 1/2 cups peanut oil
 2 teaspoons dark sesame oil

METHOD

- 1 Combine all ingredients in a tall, narrow container. Place Blending Rod at the bottom of the container. Using High Speed pull up to start emulsion, then move rod up and down to chop ingredients and blend thoroughly. Store airtight in fridge for up to 5 days.

Recipe courtesy Wolfgang Puck

Artichoke Mousse

Serves 4

INGREDIENTS

4 or 5 very large artichokes
 2 lemons, halved
 4 tablespoons (2 ounces) unsalted butter, at room temperature
 about 2 tablespoons heavy cream
 salt
 freshly ground pepper

METHOD

- 1 Trim away the leaves from the artichokes to expose the bottoms. Rub the cut surfaces with lemon to prevent oxidation.
- 2 Bring a large pot of salted water to a boil. Add the juice of half a lemon and the artichoke bottoms, cover with a linen towel or several sheets of paper towels and cook until the artichokes are tender, 40 to 50 minutes.
- 3 Remove the artichokes and drain. Remove and discard the fiber from the center of the chokes.
- 4 Use the Immersion Blender on Low Speed to purée the artichoke bottoms with the butter. Pass the purée through a tamis or fine strainer into a heavy saucepan and heat through. Stir in the cream and correct the seasonings with salt, pepper and lemon juice.

PRESENTATION

Serve as a side dish to accompany lamb or chicken or use as a bed for sliced meats and poultry.

Note: To reheat, place the mousse in a heavy saucepan, add 1 tablespoon each of unsalted butter and heavy cream. Heat slowly, stirring constantly.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

Lobster Ravioli with Fresh Dill Sauce

Serves 6 to 8

INGREDIENTS

1 1/2 pounds fresh pasta dough
1 or 2 eggs, beaten lightly, for egg wash
Semolina

Mousse

1 pound fresh sea scallops, side muscles removed
1 egg
1 cup very cold heavy cream
1/2 teaspoon cayenne pepper
1 tablespoon chopped fresh dill
1 teaspoon salt
1 teaspoon freshly ground white pepper
1 small lobster, cooked

Sauce

2 cups dry white wine
1 bunch fresh dill
2 large shallots, minced
1 cup heavy cream
1 pound unsalted butter
salt
freshly ground white pepper
fresh lemon juice

Vegetables

2 tablespoons unsalted butter
1 carrot, cut into julienne strips
1 stalk celery, cut into julienne strips
1 leek, white part only, cut into julienne strips
salt
freshly ground white pepper
reserved dill and lobster meat

METHOD

- 1 Prepare the mousse: In a deep 2 quart bowl, puree the scallops and egg using the Immersion Blender on Low Speed. With the motor running, slowly pour in the cream, then add the cayenne, dill, salt and pepper. Cover bowl and chill.
- 2 Remove the meat from the lobster tail and claws and dice it fine. Fold 1/4 of the meat into the mousse. Reserve the remaining meat for the sauce.

Lobster Ravioli with Fresh Dill Sauce (cont.)

- 3 On a floured surface, roll the pasta as thin as possible. Brush half of the dough with the egg wash. Place 30 mounds of the mousse, on the pasta, 3 inches apart. Cover the mounds with the uneggwashed pasta sheet and press the dough together around each ravioli. With a ravioli cutter or a large, sharp knife cut the ravioli apart. Dust a tray with semolina and place the ravioli on the tray. Refrigerate.
- 4 At dinnertime, while you make the sauce, bring a large pot of water to a boil with a little oil.
- 5 Prepare the sauce: In a saucepan, reduce the wine with 1 sprig of the dill and the minced shallot until 1/4 cup liquid remains. Add the cream and reduce it by half. Slowly whisk in the butter, a little at a time, until all of it is incorporated. Season to taste with salt, pepper and lemon juice. Set the sauce aside and keep it warm.
- 6 Chop the remaining dill sprigs into 1/4 inch pieces, reserving 6 small sprigs for the final garnish. Set aside.
- 7 Prepare the vegetables: Heat a sauté pan over medium heat and add the butter. When it foams, add the julienne strips of vegetables and sauté them until al dente. Season to taste with salt and pepper and reserve.
- 8 Add a little salt to the water, then the ravioli, and cook for 5 to 6 minutes. Cut 1 ravioli open to see if the mousse is done. It should be barely cooked through as it will continue to cook in the sauce. Drain the ravioli.
- 9 Add the ravioli to the sauce with the vegetables and the reserved lobster meat and the chopped dill and heat just to the boiling point.

PRESENTATION

Divide the ravioli among heated dinner plates. Spoon the sauce over them and garnish each plate with a small sprig of dill in the center. Serve immediately.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

Baby Food Peas

Makes 1 1/2 cups

INGREDIENTS

2 cups fresh or frozen peas, preferably organic, thawed
1/2 cup liquid such as water, breast milk, formula

METHOD

- 1 Combine in a tall, narrow container and puree with Immersion Blender on High Speed until the mixture is as smooth as desired. Remove and store airtight for 1 day or spread mixture out in an ice cube tray and freeze. When solidly frozen, pop out of tray into plastic storage bag. Keep for no more than 1 month, frozen.

VARIATIONS

Most foods can be pureed for your baby using your Immersion Blender. Most fruits do not need added liquid. Meats and starchy vegetables usually do.

Recipe courtesy Marian Getz

Desserts

Whipped Cream

INGREDIENTS

1 cup heavy cream
1/4 cup sugar
1 teaspoon vanilla

METHOD

- 1 Place all ingredients into a tall, narrow container of your choice.
- 2 Secure the Motor Base with the Blending Rod.
- 3 Place the Blending Rod into the heavy cream, and press the Speed Control - Low button.
- 4 In a slow and steady fashion while the immersion blender is on, pull the rod up and down in the cream mixture. If the cream is very cold, this should only take 3 or 4 strokes. Be careful not to overwhip or you will have butter.

Recipe courtesy Deborah Murray, Wolfgang Puck, Food Stylist

