

# MULTIFUNCTION KITCHEN ROBOT



Instruction manual and recipes

# FOOD PROCESSOR

INSTRUCTIONS MANUAL | RECEIPES

## **INDEX**

### ***INSTRUCTIONS MANUAL***

|   |    |
|---|----|
| Safety precautions                          | 4  |
| Technical Specification                     | 5  |
| Safety systems                              | 6  |
| Description and parts of the food processor | 6  |
| Control panel and functions                 | 7  |
| Instructions for use and operation          | 7  |
| Cleaning and care                           | 9  |
| Trouble shooting                            | 10 |

### ***RECEIPES***

|                                |    |
|--------------------------------|----|
| Basic recipes                  | 12 |
| Oils and sauces                | 16 |
| Starters                       | 25 |
| Traditional                    | 29 |
| Desserts and confectionery     | 40 |
| Drinks, ice creams and sorbets | 49 |
| Baby food                      | 53 |

## **SAFETY PRECAUTIONS**

For your safety read this instructions manual carefully before using the Food Processor. Do not use the appliance for purposes different from those explained in this manual. **Keep the manual for future reference**

### **Safety when installing**

- Before plugging the appliance into the electricity supply, make sure that the voltage and power supply comply with the required specification. Do not plug into the electricity supply until it is completely unpacked and assembled.
- The Food Processor has been designed for domestic use only. Do not use for commercial purposes.
- Do not use the appliance outside.
- Place the appliance on a flat, stable and heat-resistant surface; leave a safety area around it to avoid it from falling. Make sure there is enough space above the appliance when in use (cupboards, overhead elements, etc.). It is possible that the food processor moves or makes noise when in use, this is due to its power.
- Do not immerse the base of the bowl or any other electrical part of the appliance in liquids thus preventing an electric short-circuit, it may damage it. Use a damp cloth to clean it. Do not allow liquids, dirt or rests of food to reach the central base.
- Disconnect the electricity cable before cleaning it and when you are not going to use it for a long period of time.
- This appliance can only be repaired by an official Technical Support Service (TSS). Repairs done by others or inadequate use can end in risks for the user and cancellation of the guarantee.
- Do not use the appliance on or near sources of heat such as ovens or ceramic hobs. Do not leave in the sunlight.
- Keep the appliance out of the reach of children and warn them that the bowl can be hot.
- This food processor is not designed to be used by persons (including children) with reduced physical, sensory or mental capabilities, or who are lacking experience or knowledge, unless they are supervised or under instructions when using the food processor by a responsible person for his/her safety.
- If the cord supplied breaks the TSS or your authorized dealer can replace it to avoid dangerous situations.
- Make sure there is enough ventilation around the appliance to allow steam to be discharged.

### **Safety during use and functions**

- Inspect the appliance and its accessories periodically, including the measuring cup and the connexion cord, so as to detect possible damage. A damaged piece or part can be dangerous. Do not switch on if a part is damaged. In such a case contact your distributor.
- Do not leave the food processor unattended whilst in use.
- Do not move or lift the appliance whilst in use or connected to the electricity supply

- Do not use the appliance with wet hands.
- Always switch off the device with the OFF button before unplugging from the electricity supply. Do not pull the cord.

### **Safety with the accessories, functions and/or components**

- The accessories included can only be used with the Thermo Professional Topcook® Food Processor.
- Use of accessories not recommended by the manufacturer should not be used, they could cause injuries or damage the appliance.
- The blades are very SHARP! Do not touch the edges of the blades, take special care when emptying the bowl and when cleaning.
- Do not exceed the minimum and maximum limits marked on the inside of the bowl with ingredients.
- The bowl heats up during use, hold it using the handle.
- Always use the appliance making sure the bowl's lid and rubber ring are clean. Make sure that the edge of the bowl is clean before cooking. Revise the rubber ring periodically to ensure it is not damaged. In case it is damaged or there is a leakage or seepage, replace the rubber ring immediately. Contact the technical support service to purchase a spare part.
- Do not try to open the lid if the food processor is in use, do so only when the blades have stopped completely.
- Do not heat the bowl if it is empty.
- After using the bowl do not touch the body of the bowl or the central base, they will be hot and you can burn yourself. When opening the lid of the bowl be careful of the steam. Do not touch the lid during the heating or cooking process.
- Do not use the Turbo function nor quickly increase speed if cooking using temperature.
- Always place the measuring cup in the hole on the lid when using the food processor. Do not hold it if cooking with temperature.
- Hold the measuring cup if using a high speed or the Crush Ice function to crush or grind cold food.
- Use a wooden or silicone spatula to move foods and/or empty the bowl.

*TAKE CARE! When cooking has finished the food will be hot. Please take care when removing food from the bowl, this may cause serious risks or burns. Do not touch the surface.*

### **TECHNICAL SPECIFICATION**

- Power of the motor: 600W, CLASE I
- Power of heat: 700-900W
- Voltage: 220-240V, 50-60Hz
- Adjustable temperature: 0-120°C
- Revolutions of gyrating blades: RPM 2000-8000
- Adjustable speed: 6 levels + Turbo
- Capacity of the bowl: 2.8 litres
- Usable capacity of the bowl: 1.5 litres

## **SAFETY SYSTEMS**

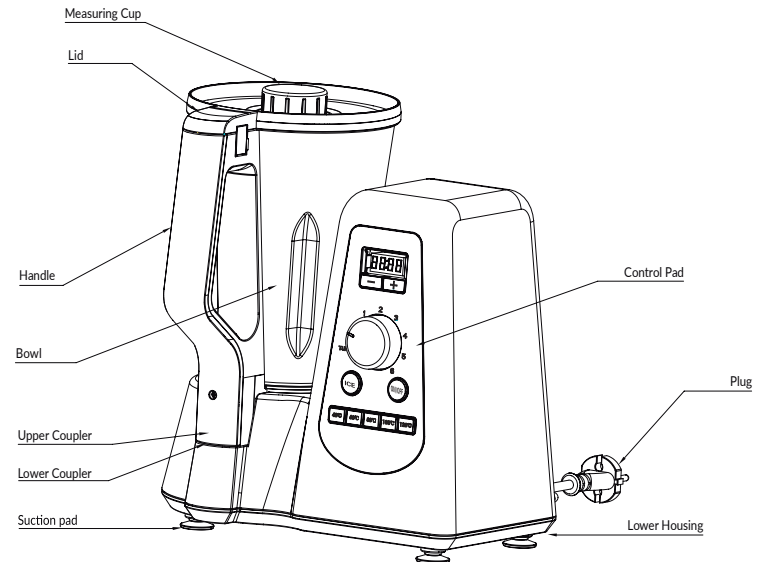
The Food Processor has been designed incorporating different safety systems that can block the use of the food processor in case it detects a fault or danger. Amongst these, we highlight::

- **Double sensor on the lid.** This impedes use until the lid is closed properly.
- **Anti-abrasion:** when using the temperature function, it will not allow a speed above 3. When it stops cooking with the temperature function, the food processor will carry on moving the blades during 30 seconds to avoid boiling food from sticking or splashing.
- **Anti-damage system:** if the bowl is not correctly connected or does not make a good contact, Error E2 will appear on the screen.

## **DESCRIPTION AND PARTS OF THE FOOD PROCESSOR**

The multifunctional kitchen food processor, helps you to prepare any type of recipe in a quick and simple way. It is the perfect partner when cooking. Characteristics:

- It allows cooking an array of recipes. It also saves space, time and energy as it is designed to carry out functions of various kitchen appliances in one single device.
- Functions: grind, chop, grate, whip, soft doughs, cook, emulsify and crush ice.
- Very simple and intuitive to use with a control panel and a LED screen.
- Adjustable speed, temperature and time, according to the needs of each recipe.
- Turbo Function, maximum power to crush hard foods.
- Crush Ice Function, designed with its own programme to prolong the lifetime of the product.
- Audio warning and alarm that the programme has finished.
- Ergonomic blades that allows all the food to be moved within the bowl evenly and so avoiding food to clog and make a whirlwind effect.
- Metallic mechanisms that ensure durability and help avoid breakage in the short term.
- Cleaning brush and measuring cup included.



## CONTROL PANEL AND FUNCTIONS

**ON/OFF:** Press this button to switch the appliance on and/or off. Press it when you need to stop movement and activate the wait mode.

**+**: Press this button to increase time, if above 01:00 min. it will appear on the screen. Once the blades are moving the time cannot be changed.

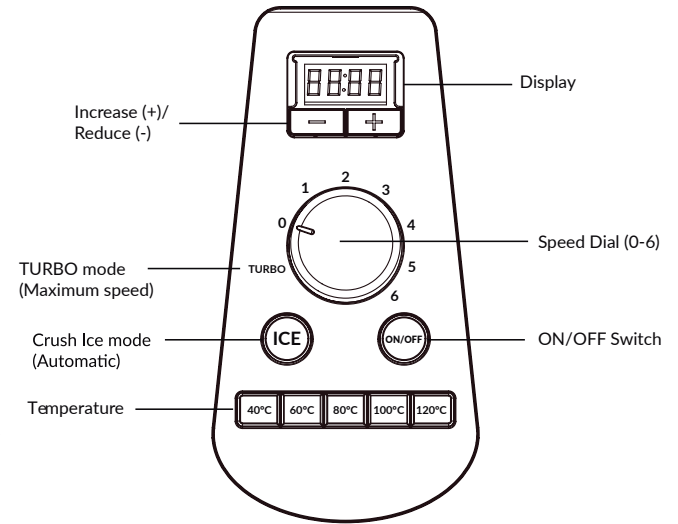
**-**: Press this button to reduce the time, it will be shown on the screen. Once the blades are moving the time cannot be changed.

**Ice:** this programme works automatically, it activates movement of the blades during 3 seconds, it stops for 2 seconds, and so on until 03:00 min. maximum.

**40°C | 60°C | 80°C | 100°C | 120°C:** once the time has been selected, press this button to choose the desired temperature. When working using the temperature function, you can change the temperature whilst the food processor is cooking. Once the selected time has finished, the food processor will cool down the temperature but will carry on moving the blades for 30 seconds to avoid food from sticking or clumping.

**Speed dial or selector:** turn the dial to the desired speed level:

- **0:** Stop position
- **1:** perfect to move the food or cook with the temperature function
- **Turbo:** maximum speed, perfect to make an even mix in a few seconds.
- **2-3:** Medium speed range to chop food.
- **4-6:** High speed range to crush, grind, mince, etc.



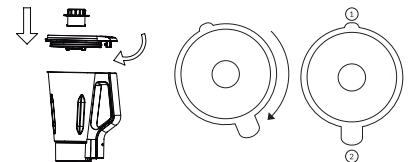
## INSTRUCTIONS FOR USE AND OPERATION

- Place the bowl and switch the machine on

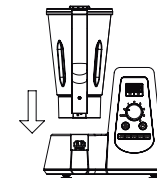
Before using for the first time, carefully wash the bowl and the rest of the parts with soap, take special care with the base of the bowl: it must not get wet. Then plug in the electricity cord.

Place the ingredients inside the bowl according to the recipe and put the lid on as shown in the drawing: place the lid on the bowl, press downwards and twist to the left. Pay attention to the “closed padlock” sign. **WARNING!** Make sure that the tip 1, marked on the drawing, fixes on to the bowl, and the tip 2 on to the handle.

Insert the measuring cup in the hole on the lid and twist it slightly until it is well fixed on.



Place the bowl in the central base in the correct position and press slightly downwards so that the connexion makes correct contact. Remember that the connexions are on the base of the bowl. Switch on the appliance with the ON/OFF button. The waiting mode will be automatically activated and the display will show 00:00. Once the bowl is properly in place, you can start cooking. If you do not use the food processor for several minutes it will automatically go to standby and will switch off.



- **Programming the food processor**

When the bowl is correctly installed with its ingredients and the lid is placed with the measuring cup, you only have to programme the food processor. To do so, switch on the food processor and select the necessary parameters according to the recipe, in the following order:

1. **Time:** select the time with the +/- buttons, if above 01:00 min. up to 60:00 min. If the desired time is less than 01:00 minute it cannot be programmed, you will have to do it manually.
2. **Temperature:** press the desired temperature button. You can change it whilst cooking. If you are cooking without using the speed function, once you select the time and temperature the food processor will begin to start. If you select a temperature, for safety reasons, the maximum speed will be 3. You can still turn the dial but it will not increase.
3. **Speed:** turn the speed dial to the desired level, between 1 and 6. To work with speed alone (without time nor temperature), turn the dial or speed selector to the desired level directly and to stop the movement turn it counter-clockwise to 0.

To stop the programme:

- The food processor will stop moving when the time reaches 00:00 and a bleep will sound.
- If the speed is on and you want to stop movement: turn the speed dial to 0.
- If you are working without speed and you want to stop the machine: press the ON/OFF button to stop the programme.

*If you are cooking with the temperature function, for your safety, wait several seconds before opening the lid, then take the lid off the bowl. Finally, hold the bowl handle and carefully pull upwards to extract the bowl from the base.*

- **“Ice” Function:**

The crush ice function is used without programming, it works automatically and it activates during 3 seconds and then stops for 2 seconds and so on. Simply place the frozen ingredients in the bowl, close the lid properly and press the Ice button. This programme is ideal for making slushes, sorbets, or for crushing frozen hard food. To stop the movement when the desired time has gone by, press the Ice button again. Maximum time 3 minutes.





- Make sure that the lid is properly closed and connected before beginning to cook.
- Do not touch the bowl when it is in use or when it has stopped cooking, you can suffer burning injuries.
- Make sure that the base of the bowl does not get wet.



## **CLEANING AND CARE**

Before using the food processor for the first time it is necessary to clean it carefully, including all the accessories that are in contact with the food. You should clean all the pieces that are in direct contact with food, such as the bowl, the lid and the measuring cup. To do so carry out the following steps:

- Disconnect the appliance from the electricity supply
- Clean the pieces with a soft scrubber and soft detergent. Do NOT use abrasive detergents nor hard scouring pads. Dry them carefully before storing. *(Make sure the base of the bowl does not get wet, it could damage the connexions and affect the use of the appliance)*
- To clean the central base, use a soft or slightly damp cloth. Do not use water directly on top and so preventing moisture getting inside. Be careful with the blades, they are very sharp and you can cut yourself.

### ***Important:***

- Dry the bowl very well after cleaning it. This will help prolonging the lifetime of the product.
- Do not put the bowl or any other part of the appliance in the dishwasher.
- Be careful when cleaning the blades in the bowl, they are not detachable and are very sharp.
- Do not immerse the central base in water or any other liquid, it will cause irreparable damage which is not covered by the guarantee.
- MAKE SURE THE BASE OF THE BOWL DOES NOT GET WET, BE CAREFUL WITH THE CONNEXIONS ON THE UNDERSIDE.

**WARNING:** if remains of food gets stuck to the inside of the bowl, add water with a few drops of detergent or vinegar and programme 1 minute, temperature 40°, speed 5. Leave it to soak for a few minutes and clean it.

## **TROUBLE SHOOTING**

If you detect a problem, please check the following cases before contacting the technical service. Do not disassemble nor manipulate the food processor.

| <b>PROBLEM</b>   | <b>SOLUTION</b>   |
|--|---|
| <i>Error E1 appears on the screen</i>  | A fault in the sensor. Contact your dealer or Technical Service.  |
| <i>Error E2 appears on the screen</i>  | The lid or the bowl is not properly in place.   |
| <i>The blades do not mix well</i>  | <ul style="list-style-type: none"> <li>· The voltage is not correct.</li> <li>· There are not enough ingredients or capacity is exceeded.</li> <li>· If the ingredients are frozen, you may have to push down with a spatula towards the blades and programme for a few more seconds until the desired result is achieved.</li> </ul>   |
| <i>It has stopped in the middle of a programme (when in use) and /or it does not switch on</i> | <ul style="list-style-type: none"> <li>· The machine has been in use for a long time, and during to overheating it has stopped. Disconnect it and leave it on standby for a few minutes. Connect it again.</li> <li>· For safety reasons, the motor may stop working if it has been in use for a long time and it heats up, but if you select time and temperature it will carry on working. In this case, switch off the food processor and leave it to cool for a few minutes.</li> <li>· The lid is loose.</li> <li>· The bowl is not properly fixed to the base.</li> </ul> |
| <i>The pieces of the ingredients are still too big after the complete cycle</i>                | <ul style="list-style-type: none"> <li>· The pieces may have been too big at the beginning or timing was too short.</li> <li>· There was not enough water or liquid.</li> </ul>   |
| <i>The ingredients are tough after the cooking programme</i>                                   | <ul style="list-style-type: none"> <li>· Cut the ingredients into small pieces before placing inside the machine</li> <li>· There was too much liquid or food.</li> <li>· Some foods require longer cooking time, programme it.</li> </ul>  |
| <i>The food has stuck to the bottom and it has burnt</i>                                       | <ul style="list-style-type: none"> <li>· Too much sugar or starch</li> <li>· Too much food and not enough liquid</li> <li>· If there is not a speed set but a temperature has been programmed it may stick.</li> </ul>  |



• *Recipes* •

## CRUSHED ICE

---

### INGREDIENTS

500 g. Home-made ice  
Do not use big chunks of ice, we recommend ice from ice-cube trays.



### METHOD

1. Put the ice in the bowl and select the “Ice Function” for 30 seconds.

## ICING SUGAR

---

### INGREDIENTS

250 g. White sugar

### METHOD

1. Pour the sugar into the bowl (it should be clean and very dry).
2. Crush 1 minute/ Speed 6.

*You can perfume the sugar by adding vanilla, lemon, cinnamon, etc. To do so, add the ingredient to the icing sugar and crush 30 seconds/Speed 4.*



## CHOCOLATE GANACHE

---

### INGREDIENTS

300 g. Chocolate fondant  
100 ml. Single cream  
100 g. Butter



### METHOD

1. Put the chocolate in the bowl and chop it by programming 30 seconds/Speed 5. Push the chocolate down the sides of the bowl with a spatula.
2. Pour in the cream and programme 2 minutes/40°/Speed 1.
3. Add the butter and programme 3 minutes/40°/Speed 1. Check that the mixture is even.

*\* Use immediately whilst still warm*

## MINCED MEAT

---

### INGREDIENTS

500 g. Lean meat in pieces (half-frozen)



### METHOD

1. Put the meat in the bowl and mince 15 seconds/ Speed 6.

*NOTE: It is important that the meat be half frozen before mincing.*

## GRATED CHEESE

---

### INGREDIENTS

150 g. Parmesan Cheese (in pieces)



### METHOD

1. Put the cheese in the bowl and select Turbo for 30 seconds.

*If it is not sufficiently grated, repeat this step again.*

## SAUTÉ BASE OF GARLIC AND ONION

---

### INGREDIENTS

60 ml. Olive oil  
150 g. Onion (cut into quarters)  
2 Garlic cloves  
Salt



### METHOD

1. Put all the ingredients in the bowl and chop 10 seconds/ Speed 3. Push the vegetables down towards the bottom of the bowl with a spatula.
2. Fry lightly 4 minutes/100°/ Speed 1.
3. If you want the result to be more finely chopped, programme again 5 seconds/Speed 3.

## SAUTÉ OF MEAT AND VEGETABLES

---

### INGREDIENTS *Serves 4*

100 g. Carrot  
100 g. Onion  
100 g. Pepper (green and/or red)  
500 g. Veal + pork minced meat  
2 Garlic cloves  
50 ml. Oil  
Salt  
Pepper



### METHOD

1. Put the carrot, onion, pepper, garlic, salt and pepper into the bowl. Chop 30 seconds/ Speed 5.
2. Add the oil and programme 5 minutes/100°/Speed 1.
3. Add the minced meat, mix it with a spatula so that pieces do not stick and programme 10 minutes/120°/Speed 1.

## ALMOND FLOUR

---

### INGREDIENTS

200 g. Raw almonds

### METHOD

1. Place the almonds in the bowl. Grind 1 minute/ Speed 6.
2. Check that it is completely ground, if not, move with a spatula and select Turbo until it acquires the desired result.



## RICE FLOUR

---

### INGREDIENTS

400 g. Rice

### METHOD

1. Place the rice in the bowl. Programme 1 min./Speed 6.
2. Check that it is completely ground, if not, move with a spatula and select Turbo 20 seconds. If necessary, repeat.



## CHICKPEA FLOUR

---

### INGREDIENTS

250 g. Dry chickpeas

### METHOD

1. Place the chickpeas in the bowl. Select Turbo 30 seconds. Then programme 1 minute/Speed 6.
2. If it is not completely ground, move with a spatula and select Turbo until the result is to your liking.



## CORN FLOUR

---

### INGREDIENTS

250 g. Corn

### METHOD

1. Place the corn in the bowl. Select 2 minutes/ Speed 6.
2. Check it is completely ground, if not, move with a spatula and select Turbo until the result is to your liking.



## OIL WITH GARLIC SCENT

---

### INGREDIENTS

15 Garlic cloves  
500 ml. Olive oil



### METHOD

1. Crush the garlic cloves 15 seconds/Speed 4.
2. Add the olive oil and programme 4 minutes/60°/Speed 1.
3. Pour the oil into an opaque container

*An ideal oil for pastas, pizzas and breads.*

## OIL WITH CHILLI SCENT

---

### INGREDIENTS

4 Chilli peppers, chopped  
500 ml. Olive oil



### METHOD

1. Put the chilli in the bowl and chop for 20 seconds/Speed 4.
2. Add the olive oil to the bowl and heat for 4 minutes/60°/Speed 1.
3. Pour the prepared oil into a container.

*Perfect for giving your pizzas and pastas a tasty and spicy touch*



## OIL WITH A LEMON SCENT

---

### INGREDIENTS

Peel of 3 lemons  
500 ml. olive oil



### METHOD

1. Place the lemon peel and oil in the bowl and heat 4 minutes/60°/Speed 1.
2. Pour the oil into a container.

*An ideal oil for pastas, pizzas and breads.*

## CUMIN DRESSING

---

### INGREDIENTS

100 ml. Olive oil  
35 ml. Vinegar  
1 Teaspoon of cumin  
½ Teaspoon of salt



### METHOD

1. Place the oil, vinegar, cumin and salt into the bowl. Mix by programming 30 seconds/Speed 5.

*Ideal to add to roast vegetables or salads. Before serving leave it to marinate so that the ingredients soak up all the flavour.*

## **SWEET BLACK OLIVE OIL**

---

### **INGREDIENTS**

- 75 g. Black Olives, pitted
- 60 g. Extra virgin olive oil
- 30 g. Liquid caramelé



### **METHOD**

1. Put the olives in the bowl and crush by programming 15 seconds/Speed 6.
2. Add the rest of the ingredients and emulsify by selecting Speed 5 for 20 seconds.

*Serve to accompany fish, pizzas, breads or salads. Can also be served as a canapé.*

## **MODENA VINAIGRETTE**

---

### **INGREDIENTS**

- 150 ml. Extra virgin olive oil
- 50 ml. Módena vinegar.
- 1 Pinch sugar and salt



### **METHOD**

1. Put the ingredients in the bowl and emulsify by selecting Speed 4 for 25 seconds.
2. Serve immediately with the salad.

*Using the same method you can make a vinaigrette with any type of vinegar: sherry, Módena, apple, balsamic, rice, etc.*

## MAYONNAISE

---

### INGREDIENTS

- 300 g. Sunflower oil
- 2 Eggs
- 1 Tablespoon of vinegar or juice from
- ½ Lemon Salt



### METHOD

1. Place the eggs, lemon juice or vinegar and the salt in the bowl. Mix by programming 10 seconds/Speed 2.
2. With the measuring cup upside down on the lid, select Speed 2 without programming time and pour the oil, bit by bit onto the lid and lift the measuring cup slightly but without removing it. The oil will drip down into the bowl.

## ALIOLI OR GARLIC AND OIL SAUCE

---

### INGREDIENTS

- 250 ml. Sunflower oil
- Juice of one lemon
- 50 ml. Extra virgin olive oil
- 50 g. Garlic
- 1 Teaspoon Salt
- 2 Eggs



### METHOD

1. Place the lemon juice, olive oil, eggs, garlicks and salt into the bowl. Programme 3 minutes/Speed 5. With a spatula, push down towards the blades the food remaining on the lid and the sides of the bowl.
2. With the Measuring cup placed upside down on the lid programme 3 minutes/Speed 3. Pour the oil which had been set aside, bit by bit onto the lid without removing the measuring cup. The oil will drip down into the bowl.

## COCKTAIL SAUCE

---

### INGREDIENTS

300 ml. Sunflower oil  
50-100 g. Ketchup  
3 egg yolks  
Juice of one lemon  
A few drops of Tabasco (optional)  
Salt



### METHOD

1. Place all the ingredients except the oil in the bowl. Mix by programming 15 seconds/Speed 4.
2. With the measuring cup placed upside down on the lid, select Speed 2 and pour the oil onto the lid, bit by bit, and with no timing. The oil will drip down slowly onto the mix.

## "BRAVA" SPICY SAUCE

---

### INGREDIENTS

3 Tablespoons oil  
1 Tablespoon paprika  
½ Chilli pepper, in slices  
½ Teaspoon Tabasco  
1 Tablespoon vinegar  
125 g. Fried Tomato



### METHOD

1. Pour the oil into the bowl and programme 1 minute/80°/ Speed 1.
2. Add the paprika, chilli peppers, Tabasco and vinegar. Fry gently by programming 1 minute/80°/ Speed 2.
3. Add the fried tomato and beat for 1 minute/Speed 4.

*Perfect to spread over potatoes, and if you like it spicy be generous with the Tabasco!*

## MOJO PICÓN SAUCE (GARLIC DIPPING OIL)

---

### INGREDIENTS

- 4 Garlic cloves
- 1 Chilli pepper
- 1 Teaspoon cumin seeds
- 1 Teaspoon Salt
- 150 ml. Extra virgin olive oil
- 15 ml. Vinegar
- 1 Tablespoon sweet paprika



### METHOD

1. Place the garlic, chilli and cumin in the bowl and chop for 20 seconds/Speed 5. With a spatula, push down towards the blades the spices remaining on the lid and the sides of the bowl.
2. Add the salt, oil, vinegar and paprika. Mix by programming 30 seconds/Speed 5.
3. Finish binding the sauce by programming 2 minutes/Speed 4, until the mix is even.

*Note: We recommend toasting the cumin for a moment or two in a frying pan before adding it to the bowl. So that the sauce be thicker, add a little of the centre of a bread baguette.*

## GREEN SAUCE

---

### INGREDIENTS

- 1 Bunch fresh parsley, only the clean and dry leaves
- 2-3 Garlic cloves
- 100 ml. Extra virgin olive oil
- 100 ml. White wine
- 300 ml. Fish or vegetable stock
- Salt



### METHOD

1. Put the garlic in the bowl and select speed 4 for 10 seconds. With a spatula, push down towards the blades the garlic remaining on the lid and the sides of the bowl.
2. Add the oil and programme 1 minute/60°/Speed 1.
3. Add the wine and programme 2 minutes/60°/Speed 1.
4. Add the fish or vegetable stock and programme 8 minutes/60°/Speed 1.
5. Add the parsley that was set aside and stir 5 seconds/Speed 2. Serve immediately.

*Perfect to give more flavour to your fish dishes.*

## CHEESE SAUCE

---

### INGREDIENTS 700 g.

- 250 g. Cabrales or blue cheese
- 2 Eggs
- 400 g. Single cream
- Pepper



### METHOD

1. Put the ingredients in the bowl and programme 6 minutes/100°/Speed 2.

*Note: Serve immediately by spreading over freshly cooked pasta, meats, etc.*

## PORCINI MUSHROOMS WITH BLUE CHEESE SAUCE

---

### INGREDIENTS Serves 4

- ½ Litre water
- 1 Vegetable stock cube
- 200 g. Porcini mushrooms
- 100 g. Blue cheese
- 20 g. Plain flour
- 1 Tablespoon single cream



### METHOD

1. Place all the ingredients, except the water, in the bowl and programme 1 minute/Speed 5 to mix it.
2. Then, pour the water into the bowl and programme 8 minutes/100°/Speed 1.
3. If you prefer the result to be finer, programme again at 10 seconds/Speed 5.

*Perfect to accompany all types of food: potatoes, fish or meats!*

## “SPANISH” SAUCE

---

### INGREDIENTS *Serves 6*

250 g. Onion  
2 Garlic cloves  
50 ml. Extra virgin olive oil  
1 Tablespoon of concentrated tomato (optional)  
100 ml. White wine  
300 ml. Water  
1 Pinch of salt  
1 Pinch of nutmeg  
1 Pinch of pepper  
1 Meat broth cube (optional)  
1 Pinch ground clove  
Finely chopped parsley



### METHOD

1. Place the onions and garlic in the bowl. Programme 3 seconds/Speed 5. With a spatula, push down towards the blades the vegetables remaining on the lid and the sides of the bowl.
2. Add the oil and programme 5 minutes/100°/Speed 1.
3. Add the concentrated tomato and programme 2 minutes/80°/Speed 2 (if you want the sauce to be finer, you can now grind with speed 5).
4. Add the wine and programme 2 minutes/100°/Speed 1.
5. Add the water, meat broth cube, nutmeg, pepper and clove. Programme 10 minutes/100°/Speed 1, do not put the measuring cup on. Place a colander balanced on top of the lid to avoid splashing.

## BECHAMEL

---

### INGREDIENTS 1000 g.

- 30 ml. Extra virgin olive oil
- 75 g. Butter
- 110 g. Plain flour
- 750 g. Full fat milk,
- 1 Teaspoon salt
- 1 Pinch of pepper
- 1 Pinch of nutmeg



### METHOD

1. Place the oil and butter in the bowl. Programme 1 minute/100°/ Speed 2.
2. Open the lid and add the flour around the blades. Programme 1 minute/100°/ Speed 1.
3. When the time has finished, add the milk, pepper and nutmeg. Close the lid and select Turbo for 5 seconds. Then programme 5 minutes/80°/Speed 2.
4. Cover the dish of your choice with this sauce.

## BOLOGNESE SAUCE

---

### INGREDIENTS Serves 4

- 30 g. Celery, chunks
- 70 g. Carrots, chunks
- 100 g. Onion in quarters
- 50 g. Extra virgin olive oil
- 400 g. Veal/pork mix minced meat
- 400 g. Crushed tomato
- 1 Bay leaf
- 1 Teaspoon Salt
- 1 Pinch of pepper
- 1 Pinch of nutmeg



### METHOD

1. Place the celery, carrot and onion in the bowl. Chop 30 seconds/ Speed 5. Push the vegetables down towards the bottom of the bowl with a spatula.
2. Add the crushed tomatoes, oil, salt, pepper and oregano and fry lightly for 3 minutes/100°/Speed 2.
3. When the set time finishes, open the lid and add the minced meat (stir it well with a spatula so that it does not clump together), and programme 1 minute/Speed 2 to mix the ingredients.
4. Finally, programme 5 minutes/100°/Speed 3.



## ANDALUSIAN "GAZPACHO"

---

### INGREDIENTS *Serves 4*

- 700 g. Peeled, ripe tomatoes
- 2 Garlic cloves
- 50 g. Green peppers
- 40 g. Onion
- 70 g. Peeled cucumber
- 40 ml. Vinegar
- 1 Teaspoon of salt
- 75 ml. Extra virgin olive oil (mild)



### METHOD

1. Chop all the vegetables and place them in the bowl, add the vinegar, salt and oil. Programme 30 seconds/Speed 3.
2. When the time has finished, programme 30 seconds/Turbo.

*Serve it with the same vegetables and baguette bread, cut into small dices. You can add cold water or ice if you need to cool it before serving.*

## HAM AND CHEESE PASTRY SNAIL

---

### INGREDIENTS *Serves 6*

- Shortbread pastry 200 g. Ham
- 200 g. Edam cheese in chunks
- 200 g. Cream cheese
- 1 Beaten egg to brush the snails



### METHOD

1. Pre-heat the oven at 180°
2. Put the ham in the bowl and programme 15 seconds/Speed 5. Add the cheeses and mix by programming 20 seconds/Speed 3.
3. Roll out the pastry and form a rectangle. Spread the mixture on top. Roll it up trying to keep it compact, and cut into approx. 2 cm slices using a sharp knife. Place them on a baking tray with baking paper.
4. Brush the snails with the beaten egg and put them into the oven for 15 to 20 minutes. Take out when golden brown.

## GUACAMOLE

---

### INGREDIENTS *Serves 4-6*

- 2 Ripe avocados
- 1 Spring onion
- 1 Red tomato
- 1 Sprig of coriander
- 1 Jalapeño or a teaspoon of Tabasco
- 60 ml. olive oil
- Juice of half a lemon



### METHOD

1. Chop all the ingredients and place them in the bowl, programme 30 seconds/Speed 5.
2. Pour the guacamole into a dish and serve accompanied with nachos.

## HUMMUS

---

### INGREDIENTS *Serves 6*

- 2 Garlic cloves, medium sized
- 400 g. Boiled chickpeas
- 60 g. Water
- 30 g. Lemon juice
- 40 g. Toasted sesame
- ½ Teaspoon of salt
- 70 g. Olive oil



### METHOD

1. Put the ingredients in the bowl and programme 1 minute/Speed 6.

*Serve the mixture on a plate, dress with olive oil and sprinkle with paprika or cumin.*

## STUFFED TOMATOES

---

### INGREDIENTS *Serves 6*

- 4 Red tomato (hard)
- 40 g. Red peppers in chunks
- 40 g. onion in chunks
- 100 g. king crab sticks
- 1 hard-boiled egg
- 1 Tin of tuna
- 100 g. Mayonnaise



### METHOD

1. Cut off the top of the tomato and take the inside out with the help of a teaspoon. Set aside.
2. Place the tomato pulp in the bowl and add a pinch of salt. Grind with two shots of the Turbo function. Strain the pulp to remove the liquid and set aside.
3. Place the red pepper, king crab sticks, onion, hard-boiled egg, tomato pulp and the (drained) tuna, salt and pepper into the bowl and select 1 minute/Speed 3.
4. Open the lid and add the mayonnaise, mix for 20 seconds/Speed 3.
5. Stuff the tomatoes and place in the refrigerator.

## TUNA AND ANCHOVY PÂTÉ

---

### INGREDIENTS *Serves 4-6*

- 100 g. Butter
- 3 Hard-boiled eggs
- 300 g. Tuna in oil (drained)
- 2 Small tins of anchovies (drained)
- Pepper



### METHOD

1. Put the butter in the bowl and melt by programming 1 minute/40°/Speed 1.
2. Add the rest of the ingredients and grind by programming 1 minute/ Speed 6. Check that the texture is even. If not push the pâté to the bottom of the bowl and grind again 30 seconds/Speed 6.

*Place in a dish and serve with toast*

## SEAFOOD PÂTÉ

---

### INGREDIENTS *Serves 4-6*

- 1 Tin of sardines in tomato sauce
- 1 Tin of pickled mussels
- 1 Tin of mackerel in oil
- 1 Tablespoon of butter
- A few drops of Tabasco



### METHOD

1. Place all the ingredients, including the juices from the tins inside the bowl and programme 1 minute/Speed 5.
2. If you want a finer mixture, repeat the step above.

*Serve with some lettuce leaves or slices of baguette bread.*

## SEAFOOD VINAIGETTE

---

### INGREDIENTS *Serves 6*

- 450 g. King crab sticks
- 1 Red pepper (small)
- 1 Green pepper (small)
- 1 Onion
- 100 ml. Olive oil
- 50 ml. Vinegar



### METHOD

1. Place all the ingredients in the bowl and programme 30 seconds/Speed 6.

*If you want, you can grind the ingredients more by programming for a few more seconds.*

## CREAMY IBERIAN HAM PÂTÉ

---

### INGREDIENTS *Serves 4-6*

200 g. Cured Iberian ham in chunks  
250 g. Cream cheese  
200 g. Double cream  
Black pepper



### METHOD

1. Put the Iberian ham in the bowl and chop it by programming 1 minute/Speed 6.
2. Add the cheese, cream and pepper and mix all the ingredients together with a spatula to make an even paste
3. Remove from the bowl and serve on small pieces of toast, vol-au-vents or Andalusian flat bread and/or small bread sticks.

## CREME DE LEGUMES

---

### INGREDIENTS *Serves 4*

|   |                  |
|---|------------------|
| 1 Onion (200g. approx.)                               | 1 Potato         |
| 1 Leek (150 g. approx.)                               | 1 Garlic clove   |
| 1 Carrot  | 50 ml. olive oil |
| 1 Celery stick  | 500 ml. de water |
| 1 Turnip  | Salt             |
| 1 Small Courgette or ½ big one (peeled and in chunks) | Pepper           |



### METHOD

1. Cut all the vegetables and potatoes into several chunks.
2. Place the garlic, onion, leek and oil in the bowl and chop for 10 seconds/Speed 5. Push the vegetables down towards the bottom of the bowl with a spatula.
3. Fry gently 4 minutes/100°/ Speed 1.
4. Add the carrot, celery and turnip and chop 30 seconds/ Speed 5.
5. Add the water, salt, pepper, potato and courgette. Programme 20 minutes/100°/ Speed 1.

## CREAM OF COURGETTE

---

### INGREDIENTS *Serves 6*

- 150 g. Leek cut into slices
- 700 g. Courgettes cut into chunks
- 8 Cheese triangles (individual portions)
- 30 g. Butter
- 30 ml. Olive oil
- 1 Garlic clove
- 1 Pinch of salt, of pepper, of nutmeg and of parsley or chopped chives
- 700 ml. water



### METHOD

1. Put the leek and garlic in the bowl and chop them by programming 10 seconds/Speed 5. When the time has finished, push the ingredients downwards towards the bottom of the bowl with a spatula.
2. Add the oil and butter and fry gently by programming 3 minutes/100°/Speed 2.
3. Add the courgettes. Add the water, salt, pepper and nutmeg. Programme 20 minutes/100°/ Speed 1.
4. When the time has finished, wait a few minutes for the temperature to drop a bit. Then add the cheese and blend by programming 1 minute/ Speed 6. If it is not smooth, programme a few more seconds at the same speed.
5. Serve with a little parsley or chopped chives.

## CREAM OF PEAS

---

### INGREDIENTS *Serves 4*

- 400 g. Frozen peas
- 100 g. Onions cut into quarters
- 100 g. Leeks cut into chunks
- 70 ml. Olive oil
- ½ Litre water
- 1 Teaspoon of salt



### METHOD

1. Pour the oil into the bowl and heat by programming 5 minutes/100°/Speed 1.
2. Add the onion, leek and salt. Chop 15 seconds/ Speed 4.
3. Fry lightly by programming 9 minutes/120°/ Speed 2.
4. Add the peas and fry lightly by programming 2 minutes/100°/Speed 2. Then programme 2 minutes/ Speed 6.
5. Add the water and programme 5 minutes/100°/Speed 3.

## CREAM OF MUSHROOMS

---

### INGREDIENTS *Serves 4*

250 g. Fresh mushrooms  
500 ml. Vegetable stock  
250 ml. Milk  
40 g. Butter  
40 g. Plain flour  
100 ml. Single cream  
½ Tablespoon salt Pepper  
Lemon



### METHOD

1. Cut the mushrooms into slices and sprinkle lemon juice on them.
2. Pour the vegetable stock, milk, butter, flour, single cream, salt and pepper into the bowl and programme 10 minutes/100°/Speed 1.
3. Add the cut mushrooms and programme 1 minute/Speed 3.
4. Programme 5 minutes/100°/Speed 2.

## CREME DE MARISCO

---

### INGREDIENTS *Serves 6*

300 g. Hake  
fillets in chunks  
200 g. Monkfish  
fillets in chunks  
300 g. Prawns  
200 g. Leeks  
100 g. Onion  
200 g. Crushed  
tomato  
2 Garlic cloves  
80 ml. Extra  
virgin olive oil  
200 ml. fish  
stock  
50 ml. Brandy or  
wine  
Salt and pepper



### METHOD

1. Put the oil in the bowl and programme 1 minute/60°/Speed 1.
2. Add the onion, garlic, leek and tomato. Programme 5 minutes/100°/ Speed 3.
3. When the time has finished, add the rest of the ingredients and select 1 minute/Speed 6.
4. Finally, programme 10 minutes/100°/Speed 3.
5. If you want the cream to be smoother, wait for a few minutes so that it cools down and select 1 minute/Speed 6.

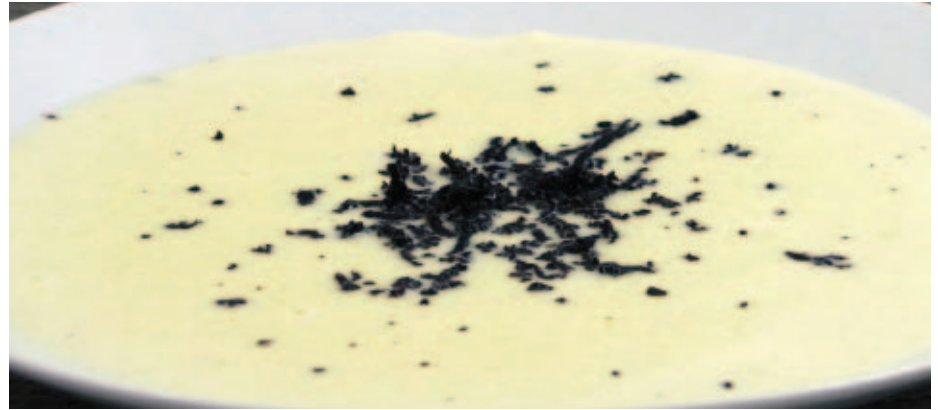
• *Traditional* •

## **CREAM OF ENDIVES WITH TRUFFLES**

---

### **INGREDIENTS** *Serves 6*

- 4 Endives
- 1 Truffle (for decoration) 75 ml. Olive oil
- 2 Spring onions
- 1 Leeks
- 2 Small potatoes cut into slices
- 100 ml. Water
- 250 ml. Cream Salt
- Pepper
- 1 l. water to boil the endives.



### **METHOD**

1. Place the endives in the bowl along with the litre of water. Programme 5 minutes/100° (no speed). Remove the boiled endives, strain them and set aside.
2. Pour the oil, leek, and onion into the bowl and programme 5 minute/100°/Speed 1.
3. Then, add the potatoes and mix with a spatula. Programme 5 minutes/100°/Speed 1.
4. Finally, add the endives, pepper and cream and 100 ml water. Programme 5 minutes/100°/ Speed 3.

*If you want the cream to be smoother, wait for a few minutes so that it cools down and programme 1 minute/Speed 5.*



## VICHYSOISE

---

### INGREDIENTS *Serves 6*

300 g. Leeks (the white parts only)  
cut into slices

250 g. Potatoes in chunks

200 g. Single cream

50 g. Butter

50 ml. Olive oil

700 ml. water

1 Teaspoon of salt

1 Pinch of white pepper

1 Pinch of nutmeg

Parsley or chives to decorate



### METHOD

1. Put the leek and garlic in the bowl and chop it by programming 10 seconds/Speed 4. When the time has finished, push the ingredients downwards towards the bottom of the bowl with a spatula.
2. Add the oil and butter to the bowl and fry gently by programming 8 minutes/100°/Speed 1.
3. Add 200 ml. water and blend by programming 1 minute/Speed 5.
4. Add the potatoes, salt, pepper and the remaining water. Programme 20 minutes/100°/ Speed 1.
5. Wait for a few minutes so that it cools down and beat for 1 minute/Speed 6.
6. Add the nutmeg and cream. Programme 8 minutes/80°/ Speed 3.

## COLD TOMATO CREAM

---

### INGREDIENTS *Serves 6*

1000 g. Ripe, red tomatoes

150 g. White bread (centre of  
baguette, stale)

150 g. Extra virgin olive oil (and a  
little more for decoration)

30 g. Vinegar

1 - 2 Garlic cloves

3 Hard-boiled eggs, chopped (for  
decoration)

100 g. Iberian ham, chopped (for  
decoration)

1 Teaspoon of salt



### METHOD

1. Place the garlic cloves, tomatoes and salt into the bowl. Programme 1 minute/Speed 5.
2. Add the bread and vinegar and grind for 2 minutes/ Speed 6. Check that the texture is even, the time may vary depending on the tomatoes.
3. Programme Speed 3 and pour the oil, bit by bit, onto the lid without removing the measuring cup, until it has all been added. Pour the tomato cream into a dish and place in the refrigerator.

*Serve cold in individual bowls and decorate the top with pieces of ham, chopped eggs and a splash of oil.*

## CREAM OF GARLIC

---

### INGREDIENTS *Serves 6*

- 100 ml. Olive oil
- 6 - 8 Garlic cloves, cut into flakes
- 100 g. Baguette bread, stale
- 1 Level tablespoon of sweet paprika
- 1500 ml. Water
- 2 Beef stock cubes
- 4 Eggs
- 100 g. Iberian ham in irregular dices (optional)



### METHOD

1. Put the oil in the bowl and programme 1 minute/100°/ Speed 1.
2. Add the garlic and programme 6 minutes/120°.
3. Add the ham and 1 or 2 slices of bread and programme 1 minute/100°/Speed 1. Add the paprika through the hole in the lid during the last few seconds.
4. Add the water and the stock cubes. Programme 20 minutes/100°/ Speed 1.
5. When the set time finishes, stop the machine and add the eggs.

*Add some croutons just before serving.*

## CREAM OF ONION

---

### INGREDIENTS *Serves 6*

- 50 ml. Extra virgin olive oil
- 500 g. Onion cut in quarters
- 1000 ml. Water
- 2 Stock cubes
- White pepper
- 1 Teaspoon of sherry (optional)
- 6 slices of toasted baguette bread
- 50 g. Grated Emmental cheese
- 50 g. Grated Parmesan cheese



### METHOD

1. Put the oil in the bowl and programme 2 minutes/120°/ Speed 1.
2. Add the onion and chop by programming 10 seconds/ Speed 4 (you can add the onion in fine rings).
3. Push down the remains of the onion on the lid and the inside of the bowl towards the blades using a spatula and programme 10 minutes/100°/Speed 1.
4. Add the water, the stock cubes and the pepper. Programme 20 minutes/120°/ Speed 1.
5. Add the Sherry. Pour the contents of the bowl into individual heat-resistant bowls. Place on each one of them a slice of toasted bread and sprinkle with the grated cheeses.
6. Grill in the oven for a few minutes (until the cheese has melted) and serve immediately.

## COD BRANDADE

---

### INGREDIENTS *Serves 6*

- 2 Garlic cloves
- 100 ml. Olive oil
- 100 ml. Sunflower oil
- 400 g. Desalted cod in flakes
- 150 ml. Milk
- Ground white pepper



### METHOD

1. Put the garlic in the bowl and programme 15 seconds/ Speed 3.
2. Add the oil to the garlic and programme 3 minutes/120°/Speed 1. When the settings finish, remove the oil and pour into a heat-resistant container and set aside.
3. Place the cod, milk and pepper into the bowl and programme 6 minutes/100°/Speed 1.
4. Open the lid and lift the bowl off the machine. Wait for 10 minutes for it to cool down.
5. Place the bowl in the machine and grind 1 minute/Speed gradually 4-6.
6. Check that the mixture is even and then programme Speed 2, no time, with the measuring cup on the lid. Pour the oil that was set aside bit by bit through the hole on the lid and knocking the measuring cup so that it drips down into the bowl.

*Keep in the refrigerator to eat with toasted baguette bread or to use in other recipes. It's the perfect stuffing for "piquillo" peppers.*

## LASAGNE

---

### INGREDIENTS *Serves 4-6*

|  |                               |
|--|-------------------------------|
| 18 Placas de lasanha pré-cozida                  | 60 g. Azeite extra virgem     |
| 100 g. Queijo Parmesão                           | 500 g. Carne picada           |
| 130 g. Cenouras                                  | 1 colher de chá de sal        |
| 130 g. Cebolas                                   | 1 Pitada de pimenta           |
| 180 g. Cogumelos laminados                       | Orégãos                       |
| 4-5 folhas de aipo ou 50 g. pimento verde        | 800 g. Bechamel (ver receita) |
| 1 Dente de alho                                  |                               |
| 400 g. Tomate triturado (natural ou em conserva) |                               |



### METHOD

1. Place the Parmesan cheese cut into four pieces into the bowl. Select Turbo for 30 seconds. Remove and set aside.
2. Chop the carrot, onion, garlic and mushrooms and place in the bowl with the celery leaves, tomato and oil. Set 5 minutes/100°/ Speed 2. Open the lid and push down the remains of the ingredients on the sides of the bowl with a spatula.
3. Then add the minced meat, salt and spices. Programme 3 minutes/100°/ Speed 3.
4. Pre-heat the oven at 180°.
5. Place in a dish, suitable for the oven, a layer of pre-cooked lasagne sheets, cover with the sauce above and repeat the operation to the desired height. Always end with a layer of lasagne sheets on top.
6. Then, make the béchamel recipe (page 24) and cover the lasagne with it.
7. Sprinkle with the cheese that was set aside.
8. Place in the oven at 180° heat up and down, until it is well gratinéed, approximately 15-20 minutes.

## QUICHE LORRAINE

---

### INGREDIENTS *Serves 6*

Shortbread pastry  
130 g. Gruyère or emmental  
cheese 150 g. Slices of bacon  
4 Big eggs  
400 ml. Milk  
100 ml. Single cream  
40 g. Plain flour  
30 g. Butter  
10 ml. Oil  
1 Teaspoon of salt Pepper



### METHOD

1. Pre-heat the oven at 180°. Prepare a tartlet with the shortbread pastry. Bake and set aside. Keep the oven on at the same temperature.
2. Grate the cheese 20 seconds/Speed 6 and set aside.
3. Chop the bacon 10 seconds/ Speed 3. Keep a slice or two for decoration, cutting it into strips if you want.
4. Put the milk, cream, flour, butter, oil, salt and pepper into the bowl. Programme 5 minutes/80°/ Speed 1.
5. Add the eggs and the chopped bacon and mix 20 seconds/ Speed 1.
6. Pour the mixture into the shortbread tartlet, cover with grated cheese and decorate with the bacon strips. Place in the oven for 15 minutes at 180°.

## “PISTO” FROM LA MANCHA (RATATOUILLE)

---

### INGREDIENTS *Serves 6*

150 g. Red pepper cut into pieces  
150 g. Green pepper cut into  
pieces  
300 g. Onions cut into quarters  
300 g. Courgettes with skin, cut  
into medium sized chunks  
100 ml. Olive oil  
500 g. Fried tomato  
1 Teaspoon Salt  
1 Pinch of pepper



### METHOD

1. Place the peppers, courgette and onion in the bowl. Chop 10 seconds/ Speed 3.
2. Add the oil and the vegetables that were set aside and programme 10 minutes/100°/Speed 1.
3. Add the tomato, salt and pepper. Programme 5 minutes/100°/Speed 1.

• *Traditional* •

## LENTILS

---

### INGREDIENTS *Serves 4-6*

400 g. Pardina lentils  
100 g. Chorizo (cooking type) 200  
g. Butternut squash in chunks  
1 Handful of spinach  
1 Onion chopped  
2 Garlic cloves in slices  
1300 ml. Water  
Olive oil  
Sweet or spicy paprika  
Salt



### METHOD

1. Add all the ingredients to the bowl except the lentils and the water, and programme 25 minutes/100° (no speed).
2. Then, open the lid and add the lentils and the water. Mix with a spatula and programme 30 minutes/100° (no speed).

## HARICOT BEANS WITH "CHORIZO"

---

### INGREDIENTS *Serves 4-6*

350 g. Haricot beans (soaked in  
water overnight)  
1 Onion chopped  
3 Garlic cloves chopped  
1 Piece of streaky bacon  
1 Small chorizo  
1 Small blood sausage  
150 g. Crushed tomato  
1400 ml. Water  
Salt



### METHOD

1. Place all the ingredients in the bowl and programme 10 minutes/120° (no speed).
2. When the water is boiling, programme 60 minutes/100° (no speed). Leave the measuring cup just balancing on top of the lid, not completely sealing the hole.



## STEW

---

### INGREDIENTS *Serves 4-6*

- 1 Veal bone
- 1 Chicken thigh in two halves
- 1 Piece of pork backbone
- 1 Small piece of veal cutlet
- 1 piece of fat  
(cured meats optional, chorizo...)
- 1 Bunch of celery in chunks
- 1 Carrots in chunks
- 2 Medium sized potatoes in chunks
- ½ Turnip
- 1400 ml. Water
- Salt



### METHOD

1. Place all the ingredients in the bowl along with the salt and water. Close the lid and without putting on the measuring cup, programme 60 minutes/100° (no speed).

## WHITE RICE

---

### INGREDIENTS *Serves 4-6*

- 300 g. "Bomba" type rice
- 6 Garlic cloves, peeled
- 600 ml. Water
- 100 ml. Olive oil
- Salt



### METHOD

1. Put the oil and the garlic in the bowl and programme 2 minutes/120° (no speed).
2. Add the water and the salt, programme 5 minutes/120° (no speed).
3. When the water is boiling add the rice and mix with a spatula. Programme 18 minutes/100° (no speed)

## LEMON CREAM

---

### INGREDIENTS *Serves 6*

350 g. Condensed Milk  
4 Lemon yoghurts  
Juice of two lemons



### METHOD

1. Put the ingredients in the bowl and programme 1 minute/ Speed 4.
2. Pour into small bowls to serve and place in the refrigerator.
3. When serving add some red fruits.

## CRÈME PÂTISSIÈRE

---

### INGREDIENTS *800 g.*

100 g. Sugar  
500 ml. Full fat Milk  
50 g. Cornflour  
3 Eggs  
1 Teaspoon vanilla or vanilla flavoured sugar



### METHOD

1. Put the ingredients in the bowl and programme 10 minutes/100°/Speed 4
2. Remove and pour into a container. Cover with cling film, sticking to the cream or pour into a piping bag (so a “crust” doesn’t form on the top). Leave to cool and place in the refrigerator for minimum 1 hour before using.

*NOTE: You can make crème pâtissière using only yolks. To do so, use 6 yolks instead of 3 eggs.*



## CUSTARD

---

### INGREDIENTS *Serves 6*

- 75 g. Sugar
- 6 Egg yolks or 3 eggs
- 600 ml. Full fat milk
- 1 Teaspoon vanilla flavoured sugar
- Cinnamon, ground for sprinkling
- 2 Teaspoons cornflour



### METHOD

1. Place in sugar, egg yolks, milk, cornflour and vanilla flavoured sugar in the bowl. Programme 9 minutes/80°/ Speed 4.
2. When the time finishes, check to see if it is frothy. If it is, programme 2 minutes/80°/Speed 2. If it is not frothy, programme 2 minutes/ Speed 2, with no temperature.
3. Pour the custard immediately into a dish or individual bowls (you can put a plain biscuit (Rich tea type) on the top). Leave to cool and sprinkle with the cinnamon powder.

*NOTE: Times are calculated for ingredients at room temperature. If you are using ingredients taken straight from the refrigerator programme 12 minutes.*

## CREAM CHEESE CRÈME CARAMEL

---

### INGREDIENTS *Serves 6*

- 2 Sachets of curd
- 2 Eggs
- 130 g. Sugar
- 20 g. Vanilla flavoured sugar
- 400 g. cream cheese
- 500 g. Milk
- Liquid caramel



### METHOD

1. Pour the caramel in an approximately 30x20 cm mould, making sure that the bottom and sides are well coated. Set aside.
2. Put all the ingredients in the bowl and programme 10 minutes/100°/ Speed 3.
3. When the time finishes, pour the mixture into the mould and let it cool in the refrigerator for 3 hours until it sets.

## PANNA COTA

---

### INGREDIENTS *Serves 6*

- 400 ml. Double cream
- 200 g. Full fat milk
- 100 g. Sugar
- 4 Sheets of neutral gelatine



### METHOD

1. Put the gelatine sheet to soak in cold water on a plate.
2. Place the cream, milk, sugar in the bowl. Programme 5 minutes/80°/Speed 3.
3. Strain the gelatine sheets and add to the bowl. Mix 30 seconds/Speed 3.
4. Pour into individual moulds and leave for a few hours in the refrigerator.

*Serve with fruit or caramel, chocolate or strawberry syrup.*

## CHEESE CAKE

---

### INGREDIENTS *Serves 8*

- 200 g. Biscuits
- 80 g. Butter at room temperature
- 250 ml. Water
- 1 Sachet neutral gelatine
- 400 g. Cream cheese
- 200 g. Single cream
- 40 g. Sugar



### METHOD

1. Put the biscuits in the bowl and grind 10 seconds/ Speed 6.
2. Add the butter and mix by programming 10 seconds/ Speed 4. (Check that it is well mixed and has no butter lumps)
3. Cover the bottom of a detachable round mould of approximately  $\varnothing$  24 or 26 cm with the mixture, pressing so it is compact. Set aside and leave in the freezer whilst you make the filling.
4. Pour the water into the bowl and heat by programming 6 minutes/100°/Speed 1.
5. Add, in the following order: the gelatine, the cheese, the cream and the sugar. Mix by programming 30 seconds/ Speed 5.
6. Remove the mould from the freezer and pour in the mixture. Keep in the refrigerator until the filling is solid (about 3 hours). *You can cover the cake with jam.*

## “SANTIAGO” CAKE (ALMOND)

---

### INGREDIENTS *Serves 6*

- 250 g. Raw almonds
- 100 g. Sugar
- Peel of 1 lemon (only the yellow part)
- 4 Eggs
- Butter (to grease the mould)
- Icing sugar (to sprinkle on top)



### METHOD

1. Pre-heat the oven at 180°.
2. Put the almonds in the bowl and grind by programming 10 seconds/ Speed 4. Remove from the bowl and set aside.
3. Without cleaning the bowl, put the sugar and lemon peel inside and programme 15 seconds/Speed gradually 4-6.
4. Add the eggs and the almonds that were set aside and mix by programming 15 seconds/Speed 3.
5. Pour the mix in a detachable mould greased with butter.
6. Bake for 15 or 20 minutes at 180°. Leave to cool before taking out of the mould.

*Decorate the cake using a silhouette of the Saint James Cross or a scallop shell in the middle and sprinkle all the top with icing sugar.*

## HOMEMADE CUPCAKES

---

### INGREDIENTS

- 2 Eggs
- 300 g. of Plain flour
- 150 g. Sugar
- 2 Sachets bicarbonate of soda and
- 2 Sachets cream of tartar Peel of
- 1 lemon
- 250 ml. Full fat milk
- 150 ml. Olive oil
- 1 Yoghurt



### METHOD

1. Place the ingredients in the bowl in the following order: the milk, the oil, the peel of one lemon, the eggs, the bicarbonate of soda, the cream of tartar, the sugar and the flour. Close the lid and programme 2 minutes/Speed 5.
2. Once the process has finished open and divide the mixture between the cupcake papers, always leaving one finger width from the edge. Sprinkle with sugar and place in the oven for 20 minutes at 180°.

*NOTE: So that the baking is even, leave extra space between the cupcakes when baking. Place them so that they are not touching because size will increase during baking.*

## MARBLE CAKE

---

### INGREDIENTS *Serves 6-8*

200 g. Butter at room temperature

200 g. Sugar

4 Medium sized eggs

1 Teaspoon of liquid vanilla or vanilla flavoured sugar

250 g. Plain flour

1 Pinch of salt

1 Tablespoon of baking powder

15 g. Pure cocoa powder



### METHOD

1. Pre-heat the oven at 180°. Grease a plum cake mould of size 25x11x7.5 cm. with butter or line with baking paper.
2. Put the butter and sugar in the bowl and mix by programming 30 seconds/Speed 2.
3. Select speed 3, without time and add the eggs one by one through the hole on the lid. When the eggs are mixed in thoroughly, add the liquid vanilla (or vanilla flavoured sugar) and carry on mixing for a few seconds.
4. Weigh the flour in a separate bowl and add the salt and baking powder, programme again 1 minute/Speed 3. Add the flour mix through the hole in the lid.
5. Remove half of the mixture and place in a separate bowl and set aside.
6. Add the cocoa to the half of the mix in the bowl. Programme 10 seconds/Speed 3 and finish binding with the spatula.
7. Place the two mixtures in the prepared mould, alternating them (the two colours). End by smoothing the top with a spatula and bake in the oven for 45 minutes at approximately 180°.

## BASIC SUGAR FREE CAKE

---

### INGREDIENTS *Serves 6*

- 300 g. Plain flour (and a little more to sprinkle over the mould)
- 1 Natural or lemon yoghurt
- 4 eggs
- 20 ml. Liquid sweetener
- 120 ml. Sunflower oil
- 1 Sachet baking powder
- 1 Pinch of salt
- Butter to grease the mould



### METHOD

1. Pre-heat the oven at 180°
2. Grease the mould with the butter, sprinkle flour on top and set aside.
3. Place the yoghurt, eggs, sweetener, oil, flour, baking powder and salt into the bowl. Programme 1 minutes/Speed 4. Finish folding in with the use of a spatula if necessary.
4. Pour the mix into the mould and gently bang on the countertop so that the mixture is well distributed and the surface is even. Air bubbles will not form inside the cake.
5. Bake for 30 minutes at approximately 180°.

## ORANGE SUGAR FREE CAKE

---

### INGREDIENTS *Serves 6*

- 1 Orange, juicy type. Do not peel and cut into quarters
- 3 Eggs
- 20 ml. Liquid sweetener
- 100 g. Butter at room temperature (and a little more to grease the mould)
- 130 ml. Single cream
- 250 g. Plain flour
- 1 Sachet baking powder
- 1 Pinch of salt



### METHOD

1. Pre-heat the oven at 180°
2. Grease the mould with the butter, sprinkle flour on top. Set aside.
3. Place the sweetener, orange and eggs in the bowl. Programme 3 minutes/40°/Speed 4.
4. Add the butter and cream and mix by programming 30 seconds/Speed 2.
5. Add the flour, baking powder and salt. Programme 1 minute/Speed 3. Finish folding in by using a spatula.
6. Pour the mix into the mould and gently bang on the countertop so that the mixture is well distributed and the surface is even. Air bubbles will not form inside the cake. (Fill the mould half way up with the mixture).
7. Bake for 30 minutes at approximately 180°.

## QUICK BROWNIE

---

### INGREDIENTS *Serves 4-6*

150 g. Cooking chocolate in pieces  
2 eggs  
100 g. Sugar  
100 g. Butter  
70 g. Plain flour  
1 pinch of salt  
Chopped walnuts



### METHOD

1. Pre-heat the oven at 180°
2. Grease the mould with the butter, sprinkle with flour.
3. Place the butter, sugar, flour, eggs and chocolate in the bowl and select Turbo function for 30 seconds.
4. Programme 1 minute/Speed 5. Add the walnuts that were set aside and mix 30 seconds/Speed 2.
5. Pour into the prepared mould, spreading the mixture out well. Bang on the countertop to even the surface and to prevent air bubbles forming.
6. Bake for 20 minutes (if you use a silicone mould, bake for 25 minutes).

## PLUM-CAKE

---

### INGREDIENTS *Serves 6-8*

100 g. Sultanas  
50 ml. Sweet wine (Marsala, Port, etc.)  
100 g. Chocolate chips  
Skin of 1 orange (without the white part)  
300 g. Flour  
150 g. Butter, at room temperature  
200 g. Sugar  
4 Eggs  
50 ml. Milk  
1 Tablespoon baking powder



### METHOD

1. Pre-heat the oven at 180°. Place the sultanas in a separate bowl and pour the wine over them. Set aside.
2. Place the sugar and orange peel inside and grind by programming 10 seconds/Speed progressively 4-6.
3. Add the butter to the bowl and programme 1 min./Speed 2.
4. Select speed 3 (no time). Add the eggs through the hole in the lid, one by one. When they are well mixed in add the milk and flour with baking powder mix and carry on mixing for a few seconds, until even.
5. Add the chocolate chips and the sultanas with the wine to the mixture. Fold in using the spatula.
6. Pour the mix in a 30x12x8 cm. mould, greased with butter or lined with baking paper. Bake for 45- 50 minutes at 180°.



## SWEET "COCA" PASTRY

---

### INGREDIENTS *Serves 8-10*

350 g. Plain flour  
140 g. Butter in pieces cold,  
200 ml. Water  
50 ml. Olive oil  
1 Pinch of salt  
1 Teaspoon of sugar  
50 ml. anisette  
1 Tablespoon baking powder  
Sugar for topping  
Pine nuts or walnuts (optional)



### METHOD

1. Put the ingredients in the bowl in the order above and programme 1 minute/Speed 6.
2. Open the lid and push the flour that could be on the sides of the bowl downwards.
3. Programme 1 minute/Speed 6.
4. Pre heat the oven to 200°C with heat up and down.
5. Remove the mixture from the bowl and extend onto an oven tray. It should be thin.
6. Put the mixture in the oven for approximately 25 minutes. When golden brown, sprinkle sugar on top.

*Decorate the "coca" with pine nuts, walnuts, raisins... whatever you prefer!*

## "COCA" WITH CRUMBLE

---

### INGREDIENTS *Serves 8-10*

#### Ingredients for the pastry:

300 g. Plain flour  
200 ml. Water  
200 ml. Olive oil  
40 g. Fresh yeast

#### Ingredients for the "crumble":

200 g. Flour  
100 ml. Olive oil  
1 Teaspoon of salt



### METHOD

1. To prepare the mixture, place all the ingredients in the bowl and programme 2 minutes/Speed 4. Remove the mixture from the bowl and let it to settle in a separate bowl covered with a cloth for 30 minutes.
2. Pre-heat the oven at 180°.
3. Extend the mixture on to a baking tray and put in the middle of an oven and bake for 20-25 minutes with heat only from below.
4. Whilst the mixture is baking, prepare the crumble: pour into a bowl the flour, oil and salt, mix with your fingers to make small balls.
5. Once the mixture is baked, take it out of the oven and spread the "crumble" on top. Bake for 5 minutes at 180° heat only from above.

## SAVOURY “COCA”

---

### INGREDIENTS *Serves 8-10*

350 g. Plain flour  
140 g. Butter in pieces cold,  
200 ml. Water  
50 ml. Olive oil  
1 Pinch of salt  
1 Tablespoon baking powder  
Salt for topping



### METHOD

1. Put the ingredients in the bowl in the order above and programme 1 minute/Speed 6.
2. Open the lid and push the flour that could be on the sides of the bowl downwards.
3. Programme 1 minute/Speed 6.
4. Pre heat the oven to 200°C with heat up and down.
5. Remove the mixture from the bowl and extend onto an oven tray. It should be thin.
6. Put the mixture in the oven for approximately 25 minutes. When golden brown, sprinkle salt on top.

## “TURRÓN” CRÈME CARAMEL

---

### INGREDIENTS *Serves 8-10*

1 Bar of “Jijona” turrón (soft type of nougat)  
½ l. Milk  
200 g. Double cream to whip  
2 Sachets of curd  
Liquid caramel



### METHOD

1. Put the “turrón” in pieces in the bowl and grind by programming 10 seconds/ Speed 4.
2. Add the rest of the ingredients and programme 8 minutes/100°/Speed 2.
3. Put the caramel in the bottom of the mould where you want to make the crème caramel and pour the mixture on top.
4. Leave to cool and set in the refrigerator.



## LEMON MILK DRINK

---

### INGREDIENTS *Serves 6*

2 Medium sized lemons, washed,  
with skin and in two halves

130 g. Sugar

1 litre Milk, very cold.



### METHOD

1. Place all the ingredients into the bowl. Close the machine. Hold the measuring cup with one hand (it can splash) and programme 30 seconds/Speed 5.
2. Strain the mix and pour into a jug to serve.

*Consume immediately, it cannot be preserved.*

## COFFEE SLUSH

---

### INGREDIENTS *Serves 6*

370 g de condensed milk (small  
pack)

3 Tablespoons of instant coffee

1 Kg. Ice cubes



### METHOD

1. Place all the ingredients in the bowl, programme the Ice Function with no time, until the ice has been crushed to your liking.

## WATERMELON SORBET

---

### INGREDIENTS *Serves 4*

- 50 g. Sugar
- 500 g. Frozen watermelon
- 2 Teaspoons lemon juice

### METHOD

1. Make sure the bowl is clean and dry. Place the sugar and grind 10 seconds/Speed 6.
2. Add the watermelon and the lemon juice. Crush 30 seconds/ Ice Function



## STRAWBERRY SORBET

---

### INGREDIENTS *Serves 4*

- 50 g. Sugar
- 500 g. Frozen strawberries
- 2 Teaspoons lemon juice



### METHOD

1. Make sure the bowl is clean and dry. Place the sugar and grind 30 seconds/Speed 6.
2. Add the fruit and the lemon juice. Crush 20 seconds/ Speed gradually 4-6. Push the ingredients towards the bottom of the bowl and repeat this step. Push the ingredients down again and check that there aren't any pieces of fruit. If necessary repeat this step.

*You can do this recipe with different fruits, such as strawberries, melon, peach, banana... They must always be previously frozen.*

## LEMON SLUSH

---

### INGREDIENTS *Serves 4*

- 100 g. Sugar
- 400 g. Ice (under tap water)
- 3 peeled lemons
- 150 ml. water

### METHOD

1. Cut the lemon into four pieces and place them in the bowl.
2. Add the ice, the sugar and the water. Select Ice Function. Check that it is completely ground, if necessary, repeat the step above again.



*The ice function has a predetermined setting of 3 minutes.*

## LEMONADE

---

### INGREDIENTS *Serves 4*

- 100 g. Sugar
- 2 Washed lemons with skin and cut into quarters
- 1 Litre water
- 100-200 g. Ice cubes (optional)



### METHOD

1. Make sure the bowl is clean and dry. Place the sugar and grind 20 seconds/Speed gradually 4-6.
2. Add the lemons and the water. Press Turbo function 2 or 3 times, maintaining it for 2 seconds.
3. Strain the mix and serve in a jug.
4. Add the ice cubes to cool it down.

*NOTE: to do sugar free lemonade, substitute the sugar with 10-15 g. of aspartame and go straight to step 2.*

## MOJITO

---

### INGREDIENTS *Serves 6*

- 3 Limes whole and washed
- 330 ml. Water
- 1 Can of Sprite or Seven Up 130 g. Brown sugar
- 80-100 ml. white rum
- 10-20 Leaves mint (depends on size)
- 800 g. Ice cubes



### METHOD

1. Place the limes and the water in the bowl, press Turbo /10 seconds. Strain the liquid and set aside.
2. Rinse the bowl with cold water and pour in the liquid set aside, the Sprite, the sugar, the rum, the mint and the ice (if using industrial - big cubes- of ice, rinse previously with cold water). Programme 1 minute/Speed 6.

*If you want to make an alcohol free version of a mojito, substitute the rum with water or a soft drink.*

## STRAWBERRY AND ORANGE JUICE

---

### INGREDIENTS *Serves 4*

- 5 Big peeled oranges (without the white part nor pips)
- 250 g. Strawberries
- 150 ml. Water (optional)
- 3 Tablespoons sugar (optional)



### METHOD

1. Peel the oranges removing the white part and place them in the bowl with the strawberries. Programme 1 minute/ Speed 6.
2. Check that it is to your liking. If not, you can add water and/or sugar

## CONCENTRATED VITAMIN JUICE

---

### INGREDIENTS *Serves 4*

- 100 g. Radishes
- 200 g. Cored apples in quarters
- 150 g. Carrots in chunks
- The juice of one or two oranges
- 200 g. Ice (optional)



### METHOD

1. Place the ingredients in the bowl in the following order: orange juice, ice, carrots and radishes. Press Turbo for 5 seconds.
2. Then programme 3 minutes/ Speed 6. If not to your liking, repeat the step above.

## FISH WITH VEGETABLES BABYFOOD

---

### INGREDIENTS *2-4 servings*

- 50 g. Green beans
- 250 g. Potatoes
- 250 g. Carrot
- 200 g. Butternut squash
- 250 g. Hake (or any other white fish)
- 350 ml. Water
- 20 ml. Olive oil
- ½ Teaspoon of salt



### METHOD

1. Chop the vegetables and place in the bowl. Chop 30 seconds/ Speed 4.
2. Add the water, salt and oil. Programme 10 minutes/100°/ Speed 2.
3. Add the chopped fish and programme 5 minutes/100°/ Speed 2.
4. To finish, wait for a few minutes so that it cools down and programme 1 minute/Speed 6.

## BANANA AND CEREAL BABYFOOD

---

### INGREDIENTS *2-4 servings*

- 4 Bananas
- 60 g. Puffed rice
- 250 ml. Milk
- 40 g. Sugar

### METHOD

1. Put all the ingredients in the bowl and programme 2 minutes/Speed 4.
2. Push the ingredients towards the bottom of the bowl and repeat step 1.



## YOGHURT AND BISCUIT BABYFOOD

---

### INGREDIENTS *2-4 servings*

- 2 Yoghurts
- 16 Biscuits
- Sugar (if the yoghurt is sugar free)

### METHOD

1. Place the ingredients in the bowl and programme 30 seconds/ Speed gradually 4-6.
2. If you see that there are some pieces of biscuit on the top that have not been crushed, push down with a spatula and crush a few more seconds.



## FILLING FOR A TURKEY AND APPLE SANDWICH

---

### INGREDIENTS 300 g.

- 300 g. Turkey ham
- 100 g. Green apples, peeled and cut into quarters
- 1 Teaspoon lemon juice
- Pepper
- 4 Tablespoons of cocktail sauce or thousand islands sauce



### METHOD

1. Place the turkey cuts, apple, juice and pepper into the bowl. Programme 1 minute/Speed 4. Remove and place in a separate bowl and mix with the cocktail sauce.

*You can do other fillings such as tuna and corn or ham and cheese.*

## COCOA AND HAZELNUT CREAM

---

### INGREDIENTS

- 100 g. Peeled hazelnuts, oven-toasted
- 150 g. Sugar
- 100 g. Fondant chocolate
- 100 g. Milk chocolate
- 100 g. White chocolate
- 200 ml. Full fat milk
- 150 ml. Sunflower oil



### METHOD

1. Crush the hazelnuts and sugar by programming 1 minute/Speed gradually 4-6, so that it is very fine.
2. Add the chocolates to the bowl and select Turbo for 10 seconds. Repeat this step 3-4 times.
3. Add the milk and oil and programme 1 minute/Speed. Finally, programme 7 minutes/50°/Speed 2.
4. Pour the mixture into one or several glasses jars and leave to cool.

## CRÊPES

---

### INGREDIENTS *Serves 6*

- 500 g. Milk
- 500 g. of Plain flour
- 3 eggs
- 1 pinch of salt
- Butter to grease the frying pan



### METHOD

1. Put all the ingredients in the bowl in the following order: milk, eggs and flour. Programme 1 minute/Speed 5. Leave the mixture to settle for at least 30 minutes before using.
2. Grease the frying pan with a bit of butter and when it is very hot, pour a ladleful of the mixture into the pan making sure it covers all the surface. When it is golden brown, turn over and brown the other side. Remove and serve.

## SWEETIES

---

### INGREDIENTS *50 units*

- 2 Sachets of neutral gelatine in powder
- 200 ml. Water
- 150 g. Sugar
- 1 Sachet of fruit gelatine in powder (flavour of your choice)
- Sugar for coating
- Sunflower oil (for the mould)



### METHOD

1. Place the neutral gelatine, water and sugar into the bowl. Programme 3 minutes/100°/Speed 1.
2. Add the sachet of flavoured gelatine, mix 15 seconds/Speed 3 and then programme 5 minutes/100°/Speed 1.
3. Pour the mixture in a mould (previously coated with sunflower oil) and leave to set for 12 hours at room temperature.
4. Cut the sweeties (you can use differently shaped cutters) and coat with sugar.



## MARSHMALLOWS

---

### INGREDIENTS 20-30 units

2 Sachets of neutral gelatine in powder (2 sachets of 10 g. each)

100 g. Strawberry or raspberry gelatine (it can be one sachet and one tablespoon from another sachet of gelatine. The sachets usually contain 85 g. that is why you need a tablespoon from the other one).

200 ml. Water

300 g. Sugar

Icing sugar for coating or Cornflour

Oil



### METHOD

1. Place the neutral gelatine, water and sugar into the bowl. Programme 5 minutes/100°/Speed 1.
2. Add the flavoured gelatine and mix by programming 10 seconds/Speed 3.
3. Then programme 5 minutes/100°/Speed 1.
4. Leave to cool in the bowl. Once cold and half set, programme 6 min/Speed 4.
5. Line a Tupperware container or a rectangle mould of 15x23 cm. with transparent plastic or cling film or use individual moulds. Brush with the oil and sprinkle icing sugar on top, turn the whipped gelatine inside. Leave at room temperature for 12 hours.
6. Once the time is finished, turn the gelatine onto a board and with a big, sharp knife cut with decision into strips and then into rectangles.
7. Cover each marshmallow with icing sugar.
8. If you prefer to have less sweet marshmallows, the effect is the same if they are covered with cornflower instead of sugar.

*NOTE: You should cut them using a knife or pastry cutters. If you have never done it, you can think that they are going to collapse but it is not so. Once cut they recover their shape. If you want, you can coat the knife with a bit of oil so that it does not stick, although it is not necessary. You should cut the strips with decision, at the beginning they lose their shape but when the blade goes through, they recover their shape.*



# **FOOD PROCESSOR**

INSTRUCTIONS MANUAL | RECIPIES