

WOLFGANG PUCK

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USE & CARE

Three in One
Blender/Food Processor/Citrus Juicer

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

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 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
Models BBLFP050 Printed in China REV 1.0

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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 appliance base, cord or plug in water or other liquid.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn unit off, grasp plug, and pull from the wall. Never yank on cord.
- 5 Avoid contact with moving parts.
- 6 Be certain cover is securely locked in place before operating Food Processor.
- 7 Your Food Processor attachment includes a safety interlock device which prevents the unit from operating without the Lids locked in place. Do not attempt to defeat this interlock. Always check Lids for damage prior to use.
- 8 Keep hands and utensils out of Blender Jug and away from blades and discs while processing food to reduce the risk of severe injury to persons or damage to the unit. Scraper may be used but must be used only when Blender/Food Processor is not running. .
- 9 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.
- 10 The use of attachments not recommended or sold by the appliance manufacturer, including canning jars, may cause fire, electric shock, or injury to persons.
- 11 Do not use outdoors.
- 12 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 13 Never feed food by hand. Always use food pusher.
- 14 Blades are very sharp. Handle carefully. Store out of reach of children.
- 15 To reduce the risk of injury, never place cutter-assembly or discs on base without Blender Jug properly attached or without first putting Mixing Bowl properly in place.
- 16 Always operate Blender with cover in place.
- 17 When blending hot liquids, remove Filler Cap from cover and do not fill Blender beyond 3-cup level. Keep hands and face away from Filler Cap while motor is running.
- 18 Do not use this appliance for other than intended use.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Additional Safety Information

SHORT POWER CORD

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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 modify the plug in any way.



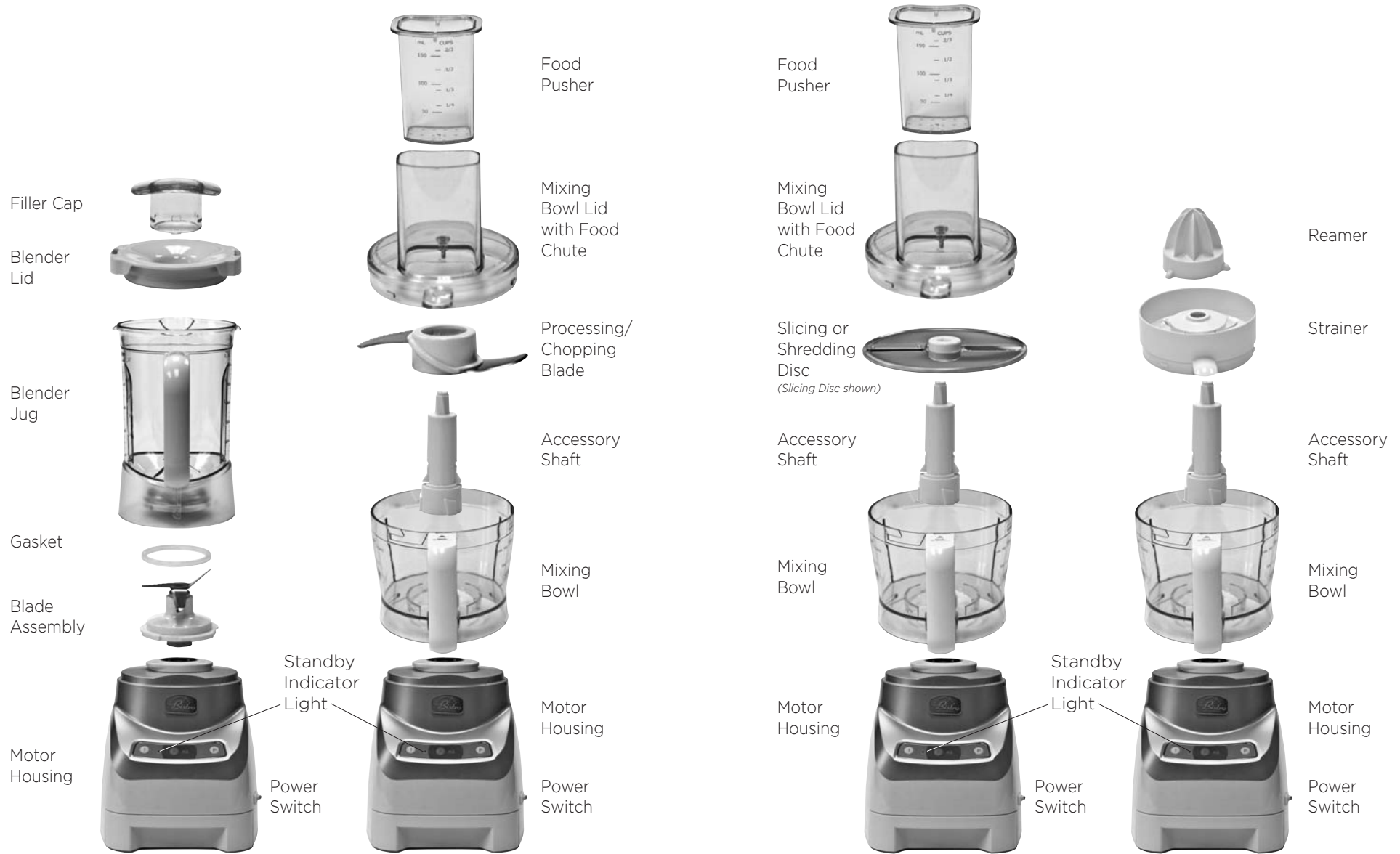
Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of

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, 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 Blender/ Food Processor & Citrus Juicer



Blender

5

**Food Processor
with Chopping
Blade**

**Food Processor
with Slicer or
Shredder Disc**

6

**Citrus
Juicer**

Before Your First Use

Wash all parts, except Motor Housing or Cord, in warm soapy water and dry thoroughly. Never immerse Motor Housing or Cord in water as this will damage the unit.

Using Your Blender



Figure 1



Figure 2



Figure 3

- 1 Place the appliance on a flat, stable, level surface where it cannot fall.
- 2 Place the Blender Jug on the Motor Housing. Rotate the Blender Jug clockwise as far as possible until you hear it click into place (see Figures 1 and 2).
- 3 Cut the ingredients into pieces that fit in the Jug. Do not cut into pieces that are too large, since they will need to be small enough to fall to the base of the Jug.
- 4 Place the Lid onto the Jug to prevent splashing. The cutaway portion of the Lid will go over the pour spout side of the Blender Jug (see Figure 3). Place the Lid on the Jar at a slight angle and turn clockwise to lock into place (see Figures 4 and 5 next page).
- 5 Insert the plug into the wall outlet and turn the power switch on the side of the Motor Housing to the ON position.
- 6 Press the P(ulse) button to operate the motor for a short period at high speed (pulse function) or press the I button for continuous low speed, or the II/FROZEN DRINK button for continuous high speed. The Standby Indicator Light will dim and the blue indicator light for the selected function will illuminate.

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Using Your Blender cont.

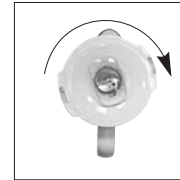


Figure 4



Figure 5

- **Note:** the Blender works very fast. In a few seconds the ingredients will be processed. The consistency of the ingredients increases with longer blend times.
- 7 If necessary, you can add ingredients through the cover by removing the center cap of the Lid: turn the Filler Cap counter-clockwise and remove. If the pieces are too large for the filling opening then switch off the Blender, remove the Lid, and add the ingredients. Put the Lid back on the Jug before switching the Blender on again.
 - 8 Once you have processed the required quantity of ingredients you can switch the appliance off (press the button with the lit indicator light).
 - 9 Remove the Jug from the Motor Housing by turning it counter clockwise 90 degrees and lifting straight up.

Automatic Frozen Drink Mode

- Your Blender is equipped with a special electronic function to make frozen drinks. Press the II/FROZEN DRINK button for more than 3 seconds to use this function. The Blender will automatically pulse on and off for approximately 22 seconds. This allows the ice cubes to fall back onto the chopping blades during processing, giving you an even, smooth texture. You can stop the automatic function at any time once your drink has reached the desired consistency by simply pressing the II/FROZEN DRINK button a second time.

8

Blender Helpful Hints

- Do not place any utensil (spatula, fork, etc.) in the Blender container while the Blender is operating. If you need to scrape ingredients from the sides of the jar, first stop the Blender and wait for the blades to completely stop moving.
- When blending solid foods, always cut them into no larger than 1-inch pieces before placing them into the jar. Blend no more than 1/2 cup of these foods at a time for uniform blending.
- Remember that ice cubes vary in size and shape. Smaller ice cubes can be chopped or crushed faster than larger ones. To add ice cubes to mixtures while the Blender is operating remove the Filler Cap and drop through the opening. Never attempt to crush ice utilizing your Food Processor Bowl. As a general rule, add no more than 3 cups of ice to 4 cups of liquid.
- If too much food is blended at one time, the motor may stall. If this happens, stop the Blender, turn switch off, unplug from wall outlet, remove a portion of the food and repeat the blending process.
- Always add liquid ingredients first, followed by solid ingredients.
- To add food or liquid while the Blender is operating, remove the Filler Cap from the Blender Lid and drop the ingredients through the opening. Remember to replace the Filler Cap when you have finished adding the ingredients.
- Avoid over-blending. Usually, you will need to blend for only a few seconds, not minutes.
- This Blender is not intended to do any of the following tasks: grind meat, mash potatoes, whip cream, knead dough, whip egg whites, or serve as a juice extractor.
- Never place any of the following ingredients into the Blender jar: bones or large pieces of solidly frozen foods or coffee beans. If the food cannot be cut with a knife, do not place in the Blender jar.

Using Your Food Processor with Chopping Blade

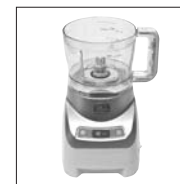


Figure 6



Figure 7



Figure 8



Figure 9

- 1 Place the appliance on a flat, stable, level surface where it cannot fall.
- 2 Place the Mixing Bowl on the Motor Housing with the handle at a 90 degree angle (see Figure 6). Rotate the Mixing Bowl clockwise as far as possible until you hear it click into place (See Figure 7).
- 3 Slide the Processing Blade over the Accessory Shaft and push it downwards until the locks into place.
CAUTION: Be careful when attaching and removing accessories. The Processing Blade is sharp.
- 4 Place the assembled blade and Accessory Shaft over the drive shaft in the Mixing Bowl.
- 5 Place your ingredients into the Mixing Bowl.
- 6 Place the Lid on the Mixing Bowl as show in Figure 8 and rotate the Lid clockwise as far as possible. The Lid's protruding lip must be slide over the Mixing Bowl's handle (See Figure 9).
- 7 Place the Food Pusher into the Food Chute.

Using Your Food Processor cont.



Figure 10



Figure 11

- 8 Pull the Power Cord out of the Storage Cavity at the rear of the Motor Housing. Ensure that the cord is over the larger opening in the cord storage area and not in the locked position, see figs. 10 and 11.
- 9 Insert the plug into the wall outlet.
If after plugging the cord in, all indicator lights are flashing, the Mixing Bowl and/or the Lid is not placed correctly on the Motor Housing. For safety reasons it is not possible to switch on the appliance in Food Processor Mode UNLESS both bowl and Lid are properly assembled. Check the position of the bowl and the Lid and ensure that it matches Figures 7 & 9. When the Mixing Bowl and the Lid are fitted correctly, only the Standby Indicator Light flashes. Only then can the appliance be operated.
- 10 Press the P(ulse) button to have the Motor Housing run for a short period at high speed (pulse function) or press the I button for continuous low speed or the II/FROZEN DRINK button for continuous high speed. The Standby Indicator Light will dim and the blue indicator light for the selected speed will be illuminated.
- 11 Add ingredients during use via the Food Chute in the Lid. Use the Food Pusher to push solid ingredients downwards through the chute opening.
- 12 Use the Food Pusher to close the Chute opening during use so that nothing can fall into or splash out of the Mixing Bowl.

Using Your Food Processor cont.



Figure 12

- 13 You can turn the motor off by pressing the Selected Speed button or if using the P(ulse) button, simply remove your finger from the button. Switch the power off by pressing the power switch, located on the right side of the Motor Housing and unplug from the wall outlet.
- 14 Remove the Mixing Bowl by rotating counter clockwise and lifting straight up. Remove the Processing Blade with the Accessory Shaft from the bowl before emptying.
 - Your electronically-controlled motor comes equipped with an automatic overload protection system which serves two functions:
 - 1) Time Protection: After two minutes of continuous operation, the motor will shut off. Fifteen seconds before switching off, the Standby Indicator Light will begin to flash. This prevents the motor from overheating during use; and
 - 2) Overload Protection: In the event of an electrical overload, the motor will automatically shut off. Simply unplug the unit from the outlet. Wait at least 15 seconds before using again.
 - To avoid personal injury or damage to the appliance, never insert a hand or another object into the Mixing Bowl while the appliance is being used.
 - Always use the Food Pusher to push ingredients. Never use your fingers, a fork or another object to push ingredients.
 - Do not remove the Lid from the Mixing Bowl before the Processing Blade has stopped moving.
 - To remove the Processing Blade from Accessory Shaft, press the two side lock tabs in, and carefully the lift the blade off the Shaft. See Figure 12.

Using Your Food Processor with Slicing or Shredding Disc



Figure 13

- 1 Place the appliance on a flat, stable, level surface where it cannot fall.
- 2 Place the Mixing Bowl on the Motor Housing with the handle at a 90 degree angle (see Figures 6 & 7). Rotate the Mixing Bowl clockwise as far as possible until you hear it click into place.
- 3 Slide the selected disc over the Accessory Shaft and ensure that the white center ring on the Accessory Disc is flush with the Accessory Shaft (see Figure 13)
- 4 Place the Lid on the Mixing Bowl as show in Figure 8 and rotate the Lid clockwise as far as possible. The Lid's protruding lip must be slid over the Mixing Bowl's handle. (See Figure 9).
- 5 Pull the Power Cord out of the storage space at the rear of the Motor Housing.
- 6 Insert the plug into the wall outlet and turn the power switch on the side of the Motor Housing to the ON position

If after plugging the cord in, all indicator lights are flashing, the Mixing Bowl and/or the Lid is not placed correctly on the Motor Housing. For safety reasons it is not possible to switch on the appliance in Food Processor Mode UNLESS both bowl and Lid are properly assembled. Check the position of the bowl and the Lid and ensure that it matches Figures 7 & 9. When the Mixing Bowl and the Lid are fitted correctly, only the Standby Indicator Light flashes. Only then can the appliance be operated.

- 7 Press the I button for continuous low speed. The Standby Indicator Light will dim and the blue indicator light will illuminate.

- 8 Add ingredients during use via the Food Chute in the Lid. Use the Food Pusher to push solid ingredients downwards through the filling opening. Do not push too hard, slow steady pressure is all that is needed. Too much pressure could damage the unit.
 - Your electronically-controlled motor comes equipped with an automatic overload protection system which serves two functions:
 - 1) Time Protection: After two minutes of continuous operation, the motor will shut off. Fifteen seconds before switching off, the Standby Indicator Light will begin to flash. This prevents the motor from overheating during use; and
 - 2) Overload Protection: In the event of an electrical overload, the motor will automatically shut off. Simply unplug the unit from the outlet. Wait at least 15 seconds before using again.
 - To avoid personal injury or damage to the appliance, never insert a hand or another object into the Mixing Bowl while the appliance is operating.
 - Always use the Food Pusher to push ingredients. Never use your fingers, a fork or another object to push ingredients.
- 9 You can turn the motor off by pressing the Selected Speed button or if using the P(ulse) button, simply remove your finger from the button. Switch the power off by pressing the power switch, located on the right side of the Motor Housing and unplug from the wall outlet.
- 10 Remove the Mixing Bowl by rotating counter clockwise and lifting straight up. Remove the Processing Blade with the Accessory Shaft from the bowl before emptying. Remove the Cutting Disc from the Spindle by grasping from the white center ring and lifting straight up.

Helpful Hints Food Processor

- 1 Never attempt to process any food that cannot be cut with a sharp knife.
- 2 When mincing garlic, fresh herbs or small quantities of foods, add to feed tube with multipurpose blade in place and processor running. Make sure bowl and all parts are very dry before processing garlic or fresh herbs.
- 3 To chop nuts, use the chopping blade and the pulse setting. Use short pulses. Process smaller batches for coarser texture.
- 4 Let hard cheeses, such as Parmesan and Romano, come to room temperature before processing. For best results, chill soft cheeses in the freezer, such as cheddar and mozzarella, for 10 to 15 minutes before processing.
- 5 Make sure uncooked meats and poultry are very cold before processing.
- 6 Do not overfill processing bowl. Fill no more than 1/3 to 1/2 full when chopping. The bowl can hold up to 3 cups of dry ingredients or 2 cups liquid.
- 7 Position the slicing and shredding disks so that cutting surfaces are to the right of the feed tube. This will allow one full rotation of the blade before contacting food.
- 8 If any part becomes stained or discolored after processing, clean with bleach and water solution.
- 9 When processing several slices or pieces of food, put as many pieces as will fit in feed tube together to help hold each other in place.
- 10 This food processor is NOT designed to crush ice.
- 11 Most foods can be processed in 10 to 30 seconds, depending on the quantity. For large quantities, process in several batches. Let the processor rest about 1 minute between batches.
- 12 If the food processor suddenly stops running, turn the unit OFF and unplug. Let the unit cool down for 15 minutes and restart.
- 13 A food processor is not recommended for making Italian meringue (a meringue made by using hot sugar syrup).
- 14 In the P(ulse) mode, the Processing Blade rotates at its maximum speed as long as the button is pressed.
- 15 If the ingredients stick to the blade or to the inside of the Mixing Bowl, switch the appliance off, unplug from wall outlet and remove the Lid and the blade. The ingredients can then be scraped off using a spatula.
- 16 Cut the ingredients into small pieces before placing them in the Mixing Bowl.
- 17 The machine chops very quickly. Make sure the machine does not chop for too long! It is better to chop briefly a number of times using the P(ulse) mode.
- 18 Do not chop hard ingredients in the Mixing Bowl, such as coffee beans, nutmeg or ice cubes.

Processing Guide

Food	Attachment	Comments
APPLES	Slicing Side Up	Stack 2 quarters horizontally in chute. Use moderate pressure.
BANANAS	Slicing Side Up	Peel and cut in half; use light pressure.
BREAD	Chopping blade	Use up to 2 slices/broken into pieces. Pulse speed.
CABBAGE	Shredding Side Up	Cut to fit chute; shred into bowl. Add slaw ingredients (mayo, vinegar, salt, etc.)
CARROTS	Slicing Side Up	Cut into 4" lengths and pack in chute, alternating thick and thin ends.
CELERY (chopped)	Chopping blade	Up to 2 cups cut into 1/2" lengths. Pulse to desired texture.
CHEESE (cheddar)	Shredding	Side up cut chilled cheese to fit chute/shred.
CHEESE (parmesan)	Chopping blade	Cut into 1/2" cubes and pulse up to 1 cup at a time.
CHOCOLATE (grated)	Chopping blade	Use 1-2 squares cut into 8 pieces. Chop to desired texture.
CUCUMBER	Slicing Side Up	Cut to fit chute; use light pressure.
EGGS (Hard boiled)	Chopping blade	Quarter up to 3 eggs and pulse to desired texture. Add mayo, salt, and seasoning for egg salad.
NUTS (chopped)	Chopping blade	Add up to 2 cups; pulse to desired fineness.
ONIONS	Chopping blade	Quarter and fill chute, position onions upright for coarsely chopped results. Pulse.
PEPPERONI	Shredding Side Up	Cut into 4" (10 cm) lengths. Slice 1 piece at a time using firm pressure.
POTATOES	Shredding Side Up	Cut to fit chute. After shredding, place in cold water to prevent darkening before frying.
SQUASH (shredded)	Shredding Side Up	Cut to fit chute; shred, salt and drain. Fries well in butter or oil. Position in chute & shred.

Using Your Citrus Juicer Attachment



Figure 14



Figure 15

- 1 Place the appliance on a flat, stable, level surface where it cannot fall.
- 2 Place the Mixing Bowl on the Motor Housing with the handle at a 90 degree angle (see Figure 6). Rotate the Mixing Bowl clockwise as far as possible until you hear it click into place (See Figure 7).
- 3 Place the Accessory Shaft into the mixing bowl over the center hub
- 4 Place the assembled citrus juicer attachment on top of the mixing bowl with the tab of the citrus juicer strainer slightly to the right of the bowl handle (See Figure 14).
- 5 Rotate the citrus juicer strainer until the tab lines up with the mixing bowl handle (See Figure 15).
- 6 Pull the Power Cord out of the Storage Cavity at the rear of the Motor Housing. Ensure that the cord is over the larger opening in the cord storage area and not in the locked position, see Figures 10 and 11.
- 7 Insert the plug into the wall outlet and turn the power switch on the side of the Motor Housing to the ON position.

Using Your Citrus Juicer Attachment cont.

If after plugging the cord in, all indicator lights are flashing, the Mixing Bowl and/or the Lid is not placed correctly on the Motor Housing. For safety reasons it is not possible to switch on the appliance in Food Processor Mode both Bowl and Lid are properly assembled. Check the position of the Bowl and the Lid and ensure that it matches Figures 7 & 9. When the Mixing Bowl and the Lid are fitted correctly, only the Standby Indicator Light flashes. Only then can the appliance be operated.

- 8 When processing citrus, we recommend speed I only. Apply steady pressure over reamer. If juicer is not passing through to bowl turn motor off and clean pulp from strainer. You can turn the motor off by pressing the Selected Speed button. Switch the power off by pressing the power switch, located on the right side of the Motor Housing and unplug from the wall outlet.
- 9 When bowl reaches the 3 cup mark turn motor off and pour out contents
- 10 To remove strainer rotate citrus juicer housing slightly to the right (See Figure 14) and lift straight up.

Your electronically-controlled motor comes equipped with an automatic overload protection system which serves two functions:

1) Time Protection: After two minutes of continuous operation, the motor will shut off. Fifteen seconds before switching off, the Standby Indicator Light will begin to flash. This prevents the motor from overheating during use; and

2) Overload Protection: In the event of an electrical overload, the motor will automatically shut off. Simply unplug the unit from the outlet. Wait at least 15 seconds before using again. Wait at least 15 seconds before using again by pressing the Speed Button to restart.

Maintenance and Cleaning

CAUTION: To avoid a laceration hazard, extreme care must be used when handling discs, blades and blade assemblies. They are precision-honed and extremely sharp.

- Turn the power switch off, located on the right side of the Food Processor Motor Housing. Remove the plug from the wall outlet.

Food Processor

- If using the Processing Blade, remove from the Accessory Shaft, press the two side lock tabs in, and carefully the lift the blade off the Shaft. See Figure 12. If using the Cutting Discs, remove from the Spindle by grasping from the white center ring and lifting straight up.
- Clean the Mixing Bowl, Lid and all the Accessories, except the Motor Housing with warm, soapy water and dry thoroughly. You can also clean the Accessories in the top rack of your dishwasher.

CAUTION: Be careful when attaching and removing accessories. The Processing Blade, the Slicing Disc and Shredding Disc are sharp.

- Clean the Motor Housing and the Power Cord with a damp cloth and dry thoroughly.
- Make sure no moisture comes into contact with the appliance's electrical parts, never immerse the appliance, the Power Cord or the plug in water or other liquids.
- Never use aggressive or abrasive cleaning products or sharp objects (such as a knife or a hard brush) to clean the appliance.

Maintenance and Cleaning cont.

Blender

- You can use the frozen drink mode to clean the Blender Jar by placing two cups of warm water in the Jar with a drop of dishwashing detergent. Let the Blender run for the full cycle. Rinse and repeat if necessary.
- If food is stuck to the Blade Assembly, you can remove it from the Blender Jar for cleaning. The Filler Cap also acts as a Blade Assembly removal tool. Turn the Blender upside down and place the open end of the Filler Cap over the center of the blade. Make sure no moisture comes into contact with the appliance's electrical parts. Turn the Filler Cap clockwise about one-half inch until it stops turning. Remove the Blade Assembly by grasping the white Accessory Shaft and lifting out of the Jug. Angle the Blade Assembly to remove.
- To replace the Blade Assembly, ensure that the Silicone Gasket is properly placed over the Blade Assembly. Line up the four cutouts on the Blade Assembly with the four tabs on the Blender Jug. Use the Filler Cap to lock the blade into place by turning counter clockwise about a half inch until it stops.
- The Blender Jug with Blade Assembly, Lid and Filler Cap can be washed in warm, soapy water or placed in the top rack of the dishwasher.

Citrus Juicer

- Remove the Reamer, Strainer, Accessory Shaft, and Mixing Bowl and clean these parts with warm soapy water and dry thoroughly. These parts can also be placed in the top rack of your dishwasher.
- The Motor housing can be cleaned with a damp cloth. Do not immerse into any liquid.

Storage

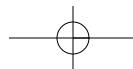
- 1 Place the discs in the storage tray at the bottom of the Motor Housing as shown in figures 16 and 17.
- 2 Push the Power Cord into the storage space at the back of the appliance.



Figure 16



Figure 17



Recipes

Strawberry Kiwi Slushy

Makes 2 servings

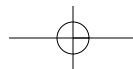
INGREDIENTS

6 whole strawberries, topped
3 tablespoons granulated sugar, divided
6 kiwi's, peeled
1 cup pear nectar
1 cup ice

METHOD

- 1 Place strawberries and 1 tablespoon sugar into Blender Jug.
- 2 Pulse until smooth.
- 3 Pour strawberry puree into serving glasses; rinse out blender jar.
- 4 Place kiwi's, pear nectar, 2 tablespoons sugar, and ice into Blender Jug.
- 5 Puree on high speed until smooth.
- 6 Pour into glasses, on top of strawberry puree, and serve.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef



Homemade Peanut Butter

Makes about 1 cup

INGREDIENTS

1 cup roasted peanuts
1/4 teaspoon kosher salt
1 tablespoon honey
3 tablespoons peanut oil
1 tablespoon water

METHOD

- 1 Combine all ingredients into Processor Mixing Bowl fitted with the Chopping Blade. Process for 20-30 seconds. Mix a little longer if a smoother texture is desired.

TIP

Use the same amounts but vary the ingredients to suit your tastes. Cashews and almonds are wonderful too.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Instant Blackberry Ice Cream

Try variations of frozen fruit and the pudding mix flavors. If using pudding mixes which contain sugar; the ice cream will be somewhat softer in consistency. I love banana and white chocolate cheesecake flavored pudding. Dark cherries with chocolate pudding mix is very good too.

Makes about 2 1/2 cups

INGREDIENTS

8 ounces frozen blackberries
1 cup heavy whipping cream
1 regular-sized package instant, sugar-free vanilla pudding (dry, as is)

METHOD

- 1 Pour frozen blackberries into processor bowl fitted with the Chopping blade.
- 2 Pour package of instant sugar free pudding mix over blackberries. Quickly pour the cream over that and process for 20 seconds. Remove lid and scoop into serving bowls or onto ice cream cones.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Caesar Vinaigrette

Makes about 2 cups

INGREDIENTS

1 egg
3 tablespoons fresh lemon juice
1 tablespoon garlic, minced
1/2 teaspoon Worcestershire sauce
1/4 teaspoon red pepper flakes
1 tablespoon Dijon mustard
2 anchovy fillets, mashed
Scant cup peanut oil
1/3 cup extra-virgin olive oil
1/4 cup freshly grated Parmesan
Kosher salt
Freshly ground black pepper

METHOD

- 1 Use the Citrus Juicer attachment to juice the lemon.
- 2 In Blender Jug, combine the egg, lemon juice, garlic, Worcestershire sauce, red pepper flakes, mustard, and anchovies on low speed.
- 3 Slowly pour in the oils to emulsify. Stir in the cheese and season with salt and pepper.
- 4 Refrigerate in a covered container. When ready to use, whisk or shake the container.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Asian Vinaigrette

This simple dressing gives a light yet rich Asian flavor to salad greens. You'll find rice wine vinegar and toasted sesame oil in the Asian foods section of well-stocked markets.

Makes 1/2 cup

INGREDIENTS

3 tablespoons rice wine vinegar
2 tablespoons soy sauce
2 tablespoons peanut oil
1 tablespoon toasted Asian sesame oil
Juice of 1/2 lemon
Salt
Freshly ground black pepper

METHOD

- 1 Use the Citrus Juicer attachment to juice the lemon.
- 2 In the Blender Jug combine the vinegar, soy sauce, peanut oil, sesame oil, and lemon juice on low speed.
- 3 Season to taste with salt and pepper.

Recipe Courtesy Wolfgang Puck

Tapenade

Crostini are thin versions of the classic Italian Bruschetta. Tapenade is the great olive spread of Provence. It's a perfect combination.

Makes 1 heaping cup

INGREDIENTS

For the Tapenade

- 1 cup Niçoise olives, pitted
- 1 cup small green French olives (Picholine), pitted
- 1/4 cup oven-dried tomatoes (see recipe next page), drained
- 1 tablespoon capers
- 1 clove garlic
- 1 anchovy fillet
- 1/2 tablespoon fresh basil leaves, chopped
- 1/2 tablespoon fresh thyme leaves, chopped
- 1/2 tablespoon fresh flat-leaf parsley leaves, chopped
- 1/4 tablespoon fresh oregano leaves, chopped
- 1/4 cup extra-virgin olive oil

For the Crostini

- 1 loaf crusty French bread, cut into slices on a bias
- Goat cheese

METHOD

- 1** In the Food Processor Mixing Bowl fitted with the Chopping blade, combine all the ingredients for the Tapenade except the olive oil. Using the PULSE button, process until coarsely chopped and well blended. Continue to process, slowly adding the olive oil. Refrigerate in a covered container. Use as needed for up to 1 month.
- 2** Preheat oven to 400 degrees F.
- 3** Place bread slices on a cookie sheet and bake for 5 minutes, or until lightly toasted.
- 4** Spread crostini toast with a thin layer of goat cheese, and then add tapenade. Serve immediately.

Recipe Courtesy Wolfgang Puck

Oven-Dried Tomatoes

Makes 1 1/4 cups

INGREDIENTS

- About 12 medium Roma tomatoes (2 pounds)
- 3/4 cup extra virgin olive oil, plus additional oil
- 1 teaspoon fresh thyme leaves, minced
- 6 cloves garlic, crushed
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 teaspoon sugar

METHOD

- 1** Preheat the oven to 250 degrees F.
- 2** In a pot of boiling water, blanch tomatoes for about 15 seconds. Drain and refresh in ice water. Drain water, peel, core and cut tomatoes into quarters and remove seeds.
- 3** Line a baking tray with parchment paper. Place tomatoes quarters on the tray, cut side down. Drizzle with 1/4 cup of olive oil. Sprinkle with thyme and garlic. In a small bowl, combine salt, pepper and sugar and sprinkle evenly over the tomatoes.
- 4** Bake tomatoes until they begin to shrivel, about 1 hour. When tomatoes are cool enough to handle, transfer to a container and pour remaining 1/2 cup of olive oil over them. Cover, refrigerate and use as needed.

Recipe Courtesy Wolfgang Puck

Homemade Potato Chips

Makes 12 - 16 servings

INGREDIENTS

4 pounds baking potatoes or Yukon Gold potatoes, scrubbed clean
 Peanut oil for deep frying
 Kosher salt

Seasoning possibilities

Salt mixed with cayenne
 Freshly grated Parmesan
 Salt mixed with chopped fresh thyme or rosemary
 Thinly sliced or slivered truffles

METHOD

- 1 If the potatoes have thick, gnarly skins, as older potatoes do, peel them. Otherwise, just scrub.
- 2 Using the Slicing Disc in your Food Processor, slice the potatoes crosswise into very thin slices in batches. Soak sliced potatoes in cold water for about 10 minutes, then drain and very carefully. Pat the slices completely dry with separate layers of paper towels.
- 3 Put several inches of oil in an automatic deep fryer or a deep, heavy pan or skillet. Set the deep fryer or bring the oil in the pan to 350°F.
- 4 In batches, deep-fry the potato slices, turning them with a wire strainer if necessary to cook them evenly until they turn light golden brown, 2 to 3 minutes. Lift out the basket or scoop out the potatoes with a deep-fry skimmer and spread them onto paper towels to drain. Sprinkle right away with salt and your choice of seasonings.
- 5 Bring the oil back up to 350°F before adding the next batch. Arrange the chips attractively in one or more napkin-lined baskets and serve.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press, 2004

Ricotta Pancakes

These are so light and delicious yet satisfying. Serve with fresh fruit and dust with powdered sugar.

Makes approximately 12 four-inch pancakes

INGREDIENTS

2 cups ricotta cheese
 4 large eggs
 4 tablespoons unsalted butter, melted
 2 tablespoons sugar
 1/2 cups all-purpose flour
 1 teaspoon salt
 1 teaspoon baking powder

METHOD

- 1 Preheat griddle or large fry pan on medium heat.
- 2 Fit Food Processor Mixing Bowl with the Chopping blade. Add ricotta, eggs, butter and sugar to Mixing Bowl and process for 1 minute.
- 3 Add flour, salt, and baking powder. Pulse several times; all you want to do is to incorporate ingredients. Don't over mix.
- 4 Dab griddle with butter or non-stick spray. Pour approximately 3 tablespoons of batter onto griddle and spread it out to form pancakes.
- 5 Cook for 2 - 3 minutes. Lift pancakes to make sure they are brown then flip. These pancakes do not emit little bubbles like traditional pancakes so you need to check for color.

Recipe Courtesy Debra Murray, Wolfgang Puck HSN Host

Almond Pesto

Makes 1/2 cup

INGREDIENTS

1 cup loosely packed parsley, washed, stems removed
 1 cup firmly packed basil leaves
 2 tablespoons garlic, chopped and blanched
 1 tablespoon almonds, finely ground
 3/4 cup olive oil
 1 teaspoon salt
 1 teaspoon freshly ground white pepper
 2 teaspoons lemon juice

METHOD

- 1 In the Food Processor Mixing Bowl fitted with the Chopping blade, combine the parsley, basil, garlic, almonds and a little of the oil until combined well.
- 2 With the motor still running, slowly pour the remaining oil through the opening, and process until smooth. Season with salt, pepper and lemon juice. Correct seasonings to taste.

Recipe Courtesy Wolfgang Puck

Potato Latkes

The ever-popular potato pancakes of the Jewish kitchen make a wonderful appetizer, side dish, or even a vegetarian main course.

Makes 12 servings

INGREDIENTS

8 medium baking potatoes, peeled and trimmed to fit Food Processor Food Chute
 1 medium onion, peeled and cut into quarters
 1 tablespoon lemon juice
 1 cup all-purpose flour
 1 cup milk
 1 egg
 1 tablespoon baking powder
 2 tablespoons unsalted butter, melted
 Peanut oil
 Freshly grated nutmeg
 Salt and pepper to taste
 Watercress, for garnish
 Caviar, for garnish (optional)
 Applesauce, for garnish (optional)
 Crème fraiche or sour cream, for garnish

METHOD

- 1 In your Food Processor Mixing Bowl fitted with the Shredding Blade, shred the potatoes and onion in batches. Place potatoes into a large mixing bowl. Toss them with a squeeze of lemon juice. A handful at a time, squeeze out as much liquid as possible from the shreds.
- 2 In another mixing bowl, stir together the flour, milk, egg, baking powder, and nutmeg. Stir this batter into the potatoes and then stir in the melted butter.
- 3 Heat a large, heavy skillet over medium-high heat. Add an even film of peanut oil about 1/4 inch deep and, when it is hot, form pancakes about 1 heaping tablespoonful large, spreading out and smoothing the top surface with the back of the spoon. When the undersides are golden brown, about 3 minutes, use a metal spatula to flip the pancakes over and cook until their other sides are browned.
- 4 Serve the pancakes as a side dish or appetizer, garnished with watercress. If serving as an appetizer, also accompany the pancakes with your choice of caviar or applesauce, along with some crème fraiche or sour cream.

Recipe courtesy Wolfgang Puck

Brunch Pizza with Scrambled Eggs and Smoked Salmon

Makes 2 servings

INGREDIENTS

6 ounces Pizza Dough (see recipe next page)
Chili and Garlic Oil (see recipe p. 33)
4 large eggs
1/4 cup milk
Kosher salt and freshly ground black pepper
1 tablespoon olive oil
1 tablespoon unsalted butter

METHOD

- 1 Place a pizza stone on the middle rack of the oven and preheat oven to 500 degrees F.
- 2 On a lightly floured surface, stretch or roll out the dough to an 8-inch round. Place the dough on a pizza peel that has been dusted with flour or semolina (you can also place on a cookie sheet). Lightly brush the surface of the dough with chili oil. Place dough on the pizza stone and bake until the bottom begins to turn golden brown, but the pizza is not cooked through, about 6 to 8 minutes. Remove from the oven and set aside.
- 3 In a medium bowl, whisk together the eggs, milk, salt, and pepper. Place a nonstick 10-inch skillet over medium-high heat. When the pan is hot, add the olive oil and butter and cook until the butter is melted. Add the egg mixture and cook, stirring constantly, until the eggs are slightly set, but still fairly undercooked, about 4 minutes. The eggs will cook further in the oven so it is important not to overcook them. Remove from the heat and remove from the pan to stop the cooking.
- 4 Spread the eggs on the pizza dough, leaving a 1/2-inch border around the edges. Scatter the mozzarella and Fontina cheeses evenly over the eggs. Return to the oven and cook just until the cheese melts and is bubbly, about 5 minutes.
- 5 Remove the pizza from the oven and transfer to a firm surface. Arrange the smoked salmon slices over the surface of the pizza, covering completely. Garnish with the chopped chives and salmon eggs.

Recipe courtesy Wolfgang Puck *Pizza, Pasta, and More!*,
Random House, 2000

Basic Pizza Dough

Makes dough for 1 small pizza

INGREDIENTS

1 package active dry or fresh yeast
1 teaspoon honey
1/2 cup warm water, 105 to 115 degrees F
1 1/2 cups unbleached, all-purpose flour
1/2 teaspoon kosher salt
1 tablespoon extra-virgin olive oil, plus additional for brushing

METHOD

- 1 In a small bowl, dissolve the yeast and honey in 1/4 cup warm water.
- 2 In the Mixing Bowl of your Food Processor fitted with the Chopping Blade, combine the flour and the salt. Add the oil, the yeast mixture, and the remaining 1/4 cup of water and process until the mixture forms a ball.
- 3 Turn the dough out onto a clean work surface and knead by hand 2 or 3 minutes longer. The dough should be smooth and firm. Cover the dough with a clean, damp towel and let it rise in a cool spot for about 2 hours. (When ready, the dough will stretch as it is lightly pulled).
- 4 Work ball by pulling down the sides and tucking under the bottom of the ball. Repeat 4 or 5 times. Then on a smooth, unfloured surface, roll the ball under the palm of your hand until the top of the dough is smooth and firm, about 1 minute. Cover the dough with a damp towel and let rest 1 hour. At this point, the ball can be wrapped in plastic and refrigerated for up to 2 days.

Pizza dough can be rolled out, covered airtight with plastic and foil, frozen, then transferred directly from the freezer to hot oven.

- You can make pizza dough ahead and let it rise in a covered bowl in the refrigerator. Just punch it down and knead it a few times when you're ready to roll it out.
- If you don't have a pizza wheel for cutting the pizzas, use kitchen scissors or a serrated knife.

Recipe courtesy Wolfgang Puck *Pizza, Pasta, and More!*,
Random House, 2000

Chili and Garlic Oil

Makes 2 cups

INGREDIENTS

1 whole head garlic, separated and peeled
2 cups extra virgin olive oil
1 tablespoon red pepper flakes

METHOD

- 1 In a small saucepan, combine the garlic cloves and olive oil. Bring to a boil over high heat, then reduce the heat to maintain a bare simmer and cook until the garlic turns brown, 10 to 15 minutes. Keep a close watch; if the garlic gets too dark, the oil will have a bitter taste.
- 2 Let the oil cool, then stir in the red pepper flakes. Leave at room temperature for at least 2 hours to let the flavors blend. Strain the oil into a clean glass container, cover and refrigerate.

*Recipe courtesy Wolfgang Puck Pizza, Pasta, and More!,
Random House, 2000*

Banana Smoothie

Makes 2 servings

INGREDIENTS

6 ounces fresh squeezed orange juice from 4 oranges
6 ounces plain nonfat yogurt
2 ripe bananas
1/2 teaspoon vanilla extract
1 tablespoon honey
1 cup ice cubes

METHOD

- 1 Use Citrus Juicer attachment to juice the oranges.
- 2 Combine ingredients into Blender Jug.
- 3 Puree on high speed until smooth and creamy.
- 4 Pour into glasses and serve.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Gazpacho with Avocado Garnish

Makes 6 - 8 servings

INGREDIENTS

For the Gazpacho

2 pounds sun-ripened tomatoes, cored and chopped
 2 celery stalks, chopped
 1 small red bell pepper, cored, seeded, and chopped
 1 large English cucumber, peeled, halved lengthwise, seeded, and chopped
 1 1/2 cups good-quality canned tomato juice or V-8
 1/2 cup vegetable broth or water
 1/2 cup extra-virgin olive oil
 1/4 cup sherry vinegar
 1/2 cup packed fresh flat-leaf parsley leaves
 1 to 2 tablespoons sugar (or to taste)
 2 tablespoons tomato paste
 1/2 teaspoon sweet paprika
 1/4 teaspoon cayenne
 2 to 3 teaspoons kosher salt (or to taste)
 1/2 teaspoon freshly ground black pepper

For the Avocado Garnish

1 large, ripe but firm Hass avocado, peeled, pitted, and cut into 1/4-inch dice
 1/4 small red onion, peeled and cut into 1/4-inch dice
 1 tablespoon fresh lime juice
 Salt and freshly ground black pepper

For serving (optional)

6 to 8 beefsteak tomatoes
 8 sprigs flat-leaf parsley

Gazpacho cont.

METHOD

- 1 In a large, nonreactive bowl, stir together the tomatoes, celery stalks, red bell pepper, cucumber, tomato juice, vegetable broth or water, olive oil, sherry vinegar, parsley leaves, 1 tablespoon sugar, tomato paste, paprika, cayenne, 2 teaspoons salt, and black pepper. Cover with plastic wrap and refrigerate for 2 hours.
- 2 In batches, transfer the chilled gazpacho mixture to your Food Processor Mixing Bowl fitted with the Chopping blade and use the PULSE button until the soup is coarsely puréed. Transfer the batches, as ready, to another nonreactive bowl. Stir the mixture to blend the batches. Taste and add salt and pepper or sugar, if necessary, to highlight the sweetness of the tomatoes. Cover with plastic wrap and refrigerate until well chilled, several hours more.
- 3 Prepare the avocado garnish: In a small bowl, gently stir together the avocado, red onion, and lime juice. Season to taste with salt and pepper. Cover with plastic wrap and refrigerate.
- 4 If serving in hollowed-out beefsteak tomatoes, slice the tops off the beefsteak tomatoes. With a teaspoon or tablespoon, scoop out the seeds and the cores, taking care not to break through the tomatoes' bottoms or outer walls. Place the hollowed-out tomatoes upside down on a platter to drain and refrigerate them until ready to serve.
- 5 At serving time, place a beefsteak tomato bowl on each of eight serving plates. Ladle the gazpacho into each tomato (or into bowls), top with a generous tablespoonful of the avocado mixture, and garnish with a parsley sprig. Serve immediately.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press, 2004

Cilantro-Mint Vinaigrette

Makes 4 servings

INGREDIENTS

1 egg yolk
 Juice of 2 limes
 1 1/2 tablespoons soy sauce
 1 medium clove garlic, chopped
 1 cup rice vinegar
 1/2 teaspoon Chinese chile sauce (optional)
 1/2 cup (1 bunch) cilantro leaves, coarsely chopped
 6 sprigs mint leaves
 1/2 teaspoon kosher salt
 Pinch of black pepper
 1 1/2 tablespoons packed brown sugar
 1 1/2 cups peanut oil
 2 teaspoons sesame oil

METHOD

- 1 Assemble all ingredients.
- 2 Use Citrus Juicer attachment to juice the limes.
- 3 Put the egg yolk, lime juice, soy sauce, garlic, rice vinegar, Chinese chile sauce (if using), cilantro leaves, mint leaves, salt, pepper, and brown sugar in the Blender Jug. Mix on low speed for about 20 seconds or until the mixture is smooth.
- 4 With the machine running, drizzle in the oils and process until the mixture is thick. Refrigerate until ready to use.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press, 2004

Fresh Peach Melba with Raspberry Sauce

Makes 6 servings

INGREDIENTS

For the Poached Peaches

3 large ripe, firm, freestone peaches
 2 cups water
 2 cups sugar
 1/4 cup lemon juice
 Grated zest of 1 lemon

For the Raspberry sauce

1 pound raspberries
 1/2 cup sugar
 2 tablespoons lemon juice

METHOD

- 1 Bring a saucepan of water to a boil and boil peaches for about 20 seconds. Transfer to a bowl of ice water to cool. Drain and peel away skin.
- 2 Use Citrus Juicer attachment to juice the lemon.
- 3 In another saucepan, make a simple syrup. Stir together the 2 cups water, the sugar, and the lemon juice and zest. Over medium-high heat, bring the mixture to a boil, then reduce the heat to low. Add the peach halves to this syrup and continue simmering until tender, 5 to 7 minutes. Remove from the heat and let the peaches cool in the syrup. Transfer the fruit and syrup to a nonreactive bowl, cover with plastic wrap, and refrigerate until serving time.
- 4 Make the Raspberry sauce: Put the berries, sugar, and lemon juice in the Food Processor Mixing Bowl fitted with the Chopping blade and process until puréed. Place a fine-mesh strainer over a nonreactive bowl and, with a rubber spatula, pass the puree through the strainer to remove the seeds. Cover with plastic wrap and refrigerate.
- 5 Before serving, toast the sliced almonds in a small, dry skillet over low heat, stirring almost continuously, until they turn light golden, about 3 minutes. Transfer immediately to a bowl to cool.
- 6 To serve, scoop the ice cream into six attractive, chilled serving bowls. Remove the peach halves from their syrup and place them cut side down on top of the ice cream. Drizzle each serving generously with the raspberry sauce, garnish with whipped cream and toasted almonds, and serve immediately.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press, 2004

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