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BBL605 Issue - A11

Breville

the Kinetix® Control

Instruction Booklet



Made with Eastman Tritan™ copolyester

Your Breville Kinetix® Control Blender is made with Eastman Tritan™ copolyester, which is a tough, BPA - free polymer used to make houseware products that can stand up to extreme use and repeated dishwasher cleaning. Products made from Tritan copolyester are impact resistant and shatter resistant and stay clear and durable even after hundreds of cycles using dishwasher detergents.

BBL605

CONGRATULATIONS

on the purchase of your new
Breville Kinetix® Control



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At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating the Breville Blender for the first time and save for future reference.
- Remove any packaging material and promotional stickers before using the Breville Blender for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the Breville Blender near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water, flour, etc. Vibration during operation may cause the appliance to move.
- Do not place the Breville Blender on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always ensure the Breville Blender is properly assembled before use. Refer to assembly and operation instructions.
- Use only the blender jug and lid supplied with the Breville Blender.
- Always ensure the blender lid is firmly positioned on the blender jug before operating.
- Always ensure the Breville Blender is turned off by pressing the 'Power'  button on the control panel. Then switch the appliance off at the power outlet and unplug the cord. Make sure the motor and blades have completely stopped before attempting to move the appliance, or when the Breville Blender is not in use and before disassembling, cleaning and storing.
- Do not operate the appliance continuously with heavy loads for more than 10 seconds. Allow the motor to rest for 1 minute between each use.
- None of the recipes in this instruction book are considered a heavy load.
- Do not leave the Breville Blender unattended when in use.
- If food becomes lodged around the blending blade, turn the Breville Blender off by pressing the power  button on the control panel. Then switch the appliance off at the power outlet and unplug the cord. Make sure the motor and blades have completely stopped before removing the jug from the motor base. Use a spatula to dislodge or stir the food before continuing. Do not use fingers as the blades are sharp.
- Keep hands, fingers, hair, clothing as well as spatulas and other utensils away from the blender jug during operation. Never place your fingers, hands or utensils inside the blender jug without unplugging the appliance from the power outlet.
- Be careful when handling the jug as the blades are very sharp. Be careful when emptying the blender jug and during cleaning. Mishandling of the blades may cause injury.
- Do not remove the blender jug from the motor base while in operation.
- Do not use the Breville Blender for anything other than food and/or beverage preparation.

- Do not operate the Breville Blender without food or liquid in the blender jug.
- Do not process hot or boiling liquids. Allow to cool before placing into the blender jug.
- Do not subject the blender jug to extremes of hot or cold, for example, placing a cold jug in hot water or vice versa.
- Keep the appliance clean. Refer to care and cleaning instructions in this manual.



WARNING

Please do not attempt to use the blender while the “OVERLOAD PROTECTION” is flashing.

- Once the blender motor has cooled down - the icon will stop flashing and you will be able to use the blender as per instructions. At this point the blender will be in standby mode and you will only need to press the button that you require to start blending again. However if you have turned the blender off you will need to switch it back on and only if the icon has stop flashing commence blending as usual.

WARNING

Do not operate the blender continuously with heavy load for more than 10 seconds.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the cord before use.
- To protect against electric shock, do not immerse the cord, plug or motor base in water or any other liquid.
- Do not allow the cord to hang over the edge of a table or bench, touch hot surfaces or become knotted.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use in moving vehicles or boats. Do not use outdoors. Do not use this appliance for anything other than its intended use. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

KNOW

your Breville Kinetix[®] Control

KNOW YOUR BREVILLE KINETIX® CONTROL



- A. **Inner measuring lid** for adding ingredients whilst blending.
- B. **Large 1.5L Tritan™ one piece jug with Kinetix® Control bowl** unique dual ribs continually pass ingredients onto the blades for perfectly blended results.
- C. **Die-cast metal base** for long lasting, professional performance.
- D. **Illuminated buttons** for clarity and ease of reading.
- E. **Electronic 5 speed control plus pulse** electronic controls ensure that the RPM speed is maintained for consistent result every time.
- F. **Breville Assist™ Lid** unique ring pull design ensures the lid is easy to remove yet sealed tight during operation.
- G. **Stainless Steel ice-crushing blades** extra wide stainless steel blades are contoured to the base of the jug so there are no food traps.
- H. **Kinetix™ Blade and Bowl system** revolutionary blade technology for great blending and food processing results.
- I. **Dishwasher Safe** the one piece blade is ergonomically designed for ease of cleaning. Both jug and blade are dishwasher safe.
- J. **Pre-programmed 'Ice Crush' and 'Smoothie' settings** automatically alter speeds to optimise blending results, then switch off automatically.
- K. **LCD Display** counts up on speed settings and down for pre-programmed settings for complete control when blending.
- L. **Surgical Grade Stainless Steel Blades** to ensure the blades stay sharp longer they are made from surgical grade stainless steel. The central blades are serrated for extra cutting performance.

OPERATING

your Breville Kinetix® Control

OPERATING YOUR BREVILLE KINETIX® CONTROL

BEFORE FIRST USE

Before using your Breville Blender for the first time, remove any packaging material and promotional labels. Ensure the appliance is switched off at the power outlet and the power cord is unplugged. Wash the lid, inner lid, blender jug (refer to Disassembling the blender jug) in warm, soapy water with a soft cloth. Rinse and dry thoroughly. Do not place parts in the dishwasher (with the exception of the blender jug).

The blender jug may be washed in the dishwasher. Ensure the lid has been removed from the blender jug before placing into the dishwasher. The motor base can be wiped with a damp cloth. Dry thoroughly.

NOTE

The blending blades are extremely sharp. Avoid any contact with fingers and hands.

ASSEMBLING AND ATTACHING THE BLENDER

Step 1

Place the motor base on a flat, dry surface such as a bench top. Ensure that the motor base is switched off at the power outlet and the power cord is unplugged.

Step 2

With the blender jug in the upright position place it onto the motor base. The handle of the blender can be positioned to the left or right hand side of the appliance.



Step 3

Add food or liquid into the blender jug ensuring not to exceed the 'MAX' mark. Place the blender lid firmly into position on the top of the blender jug. Insert the clear inner lid into the blender lid and turn clockwise to lock into position.



NOTE

When adding oil or other liquids during operation, remove the inner lid and pour ingredients through this hole. Do not remove lid during operation.

NOTE


The Breville Blender features a Breville Assist™ Lid. This allows the lid to fit tightly onto the blender jug, avoiding displacement during operation. The ring pull design allows the user to easily remove the lid with a simple leverage action.

OPERATING YOUR BREVILLE KINETIX® CONTROL

Step 4

Plug power cord into a 230/240V power outlet and switch on.

Step 5

Press the 'Power' button  on the far left of the control panel to turn the blender on. The 'Power' button will illuminate and flash. The LCD timer screen will illuminate with '00' displayed.

NOTE

Do not fill the blender jug above the 'MAX' line. When the blender jug is filled at or near the 'MAX' line place one hand on the blender lid to avoid displacement of the lid during operation.

Step 6

Select the required speed (1 to 5) by pressing the corresponding speed button. The blender will start to operate and the selected speed button will illuminate. The 'Power' button will illuminate and cease to flash.

The 'Stop' button will illuminate and flash. The LCD timer screen will start counting upwards in one second increments until 120 seconds is reached.

NOTE

Operate the blender only for the appropriate amount of time required – do not over blend.

Step 7

When 120 seconds is reached, the blender will automatically cease to operate and the selected speed button and 'Stop' button illumination will go out. The 'Power' button will illuminate and flash. After a few seconds the LCD timer screen will revert to '00'.

NOTE

- The Blender will automatically stop blending after 120 seconds (2 minutes). This is a safety feature and restricts wear on the motor.
- To stop blending at any time, press the 'Stop' button or the selected speed button. The 'Power' button can also be pressed, but this will also turn the appliance off and all illuminations will go out.
- The speed can be changed at any time during the blending process. Each time a new speed is selected its button will illuminate and the previous speed button illumination will go out. The number of seconds on the LCD timer screen will continue to count upwards to 120 seconds unless interrupted.

Step 8

The Breville Blender features two additional pre programmed functions, 'ICE CRUSH' and 'SMOOTHIE' and a 'PULSE' function. These two pre-programmed cycles automatically adjust the blending time and speeds to optimise blending results. Select the required function by pressing the corresponding function button. The blender will start to operate and the selected function button will illuminate. The 'Power' button will illuminate and cease to flash. The 'Stop' button will illuminate and flash. The LCD timer screen will start counting backwards in one second increments until '00' is displayed.

FUNCTION PROGRAMMED TIME

Smoothie 60 seconds (1 minute)
Ice / Crush 60 seconds (1 minute)

When '00' seconds is reached, the blender will automatically cease to operate and the function button and 'Stop' button illumination will go out. The 'Power' button will illuminate and flash.

NOTE

The smoothie function has a unique processing technique that blends the denser ingredients at a lower speed, then increases as ingredients thicken. This may happen several times while blending smoothies.

To stop blending at any time, press the 'Stop' button or the selected function button. The 'Power' button can also be pressed, but this will also turn the appliance off and all illuminations will go out.

The maximum amount of ice cubes the blender can blend at any one time is 1 standard ice tray or 250g.



WARNING

Never place anything other than food and liquids in the blender whilst the motor is running.


Step 9

For ingredients that require short bursts of power, select the 'PULSE' function. The 'PULSE' button will illuminate and remain illuminated while the button is depressed. When this function is selected, the LCD timer screen will illuminate and count upwards in one second increments during pulsing. Press the 'PULSE' button in short bursts until blending is complete.

NOTE

Use the 'PULSE' button when the food that is being processed is too thick or coarse to circulate within the blender jug.

Step 10

At the end of use, always ensure the blender is turned off by pressing the 'Power'  button on the control panel. Then switch the appliance off at the power outlet and unplug the cord. Ensure the motor and blades have completely stopped before attempting to move the appliance, or when the Breville Blender is not in use and before disassembling, cleaning and storing.

NOTE

- During the blending process, ingredients may stick to the sides of the blender jug. To push the food back onto the blades, press the 'Power' button on the control panel and switch off at the power outlet and remove the power cord. Remove the lid and use a plastic spatula to scrape down the sides of the jug. Replace the lid before recommencing blending.
- If any moisture or liquid appears on top of the motor base during blending, press the 'Power' button on the control panel, switch off at the power outlet and remove the power plug. Remove the blender jug. Wipe the motor base immediately with a dry cloth or paper toweling to absorb the liquid. Check the blender jug is correctly assembled.
- Never place anything other than food and liquids in the blender whilst the motor is running.

HINTS & TIPS

for your Breville Kinetix® Control

HINTS & TIPS

BLENDING CHART

FOOD	PREPARATION & USAGE	QUANTITY	FUNCTIONS	TIME
Raw Vegetables	Peel and cut into 1.5-2cm cubes Use: stuffing, filling, puree, soup	200g	Chop/speed 2	10 - 30 sec
Nuts	Remove shells. Use: cakes, toppings, pastes	200g	Chop/speed 2	10 - 30 sec
Bread or Biscuit crumbs	Cut into 2cm pieces, break up biscuits. Use: cheesecake crust	100g	Chop/speed 2	10 - 30 sec
Mayonnaise	Mix the egg yolk and vinegar. Add the oil. Use: dressing	125g	Mix/speed 1	60 sec
Whipped cream	Add sugar or vanilla if desired. Use: topping	300ml	Mix/speed 1 Pulse	10 - 20 secs 3-6 times
Herbs/spices	Chopped or halved. Use: paste	1 cup	Chop/speed 2	20 - 30 sec
Smoothie	Milk, whole fresh fruits, yogurt, ice cream. Use: milkshakes, frappes	Max 800ml	Smoothie	60 secs
Fresh fruit	Chopped or whole berries. Use: dessert sauce	250g	Blend/speed 3	20 - 30 sec
Ice	Crush. Use: mixed drinks, cocktails, frozen icy drinks	Max 1 tray/250g	Ice Crush	60 sec

NOTE

This blending chart should be used as a guide only.

HINTS & TIPS


PROBLEM	EASY SOLUTION
Motor doesn't start or blade doesn't rotate	<p>Check that the blender jug and lid are securely into position.</p> <p>Check that the 'Power' button and selected function or speed setting is illuminated.</p> <p>Check that the power plug is securely inserted into the power outlet and switched on.</p>
Food is unevenly chopped	<p>Either too much food is being blended at one time or the pieces are too large. Try cutting food into smaller pieces of even size and processing a smaller amount per batch.</p> <p>For best results, the food should be chopped into pieces no larger than 2cm.</p>
Food is chopped too fine or is watery	<p>Blend for shorter period of time. Use 'PULSE' function for more control.</p>
Food sticks to blade and jug	<p>The mixture may be too thick. Try adding more liquid to the mixture and / or use a slower speed.</p>
Blender Overloaded	<p>The Breville Kinetix® Blender features a motor protection feature. If the motor is being overloaded the motor will stop and the overload warning icon on the LCD will start to flash. Once the icon stops flashing the blender has now cooled down and you will be able to use the blender as per instructions. At this point the blender will be in standby mode and you will only need to press the function / button that you require to start blending again. However if you have turned the blender off you will need to switch it back on and only if the icon has stop flashing commence blending as usual.</p> <ul style="list-style-type: none"> • We recommend removing a portion of the mixture, cutting food into smaller pieces or processing smaller amounts per batch.

DO'S AND DON'TS

Do's

- Use the function 3 - 4 for drink or cocktail making, emulsions such as mayonnaise, dressings, marinades and foods that require mixing until just combined, such as batters, also for pureeing soups and aerating liquids.
- Use a combination of the Blend/Pulse functions to suit the foods being processed.
- Use the Smoothie function to blend fruits, ice cream and yogurts into thick smoothies, whips and milkshakes.
- Use the Ice Crush function for foods that only require short bursts of power such as chopping nuts and crushing ice.
- Use the Ice Crush function with short bursts of power, when blending drinks containing ice cubes or frozen fruit.
- Ensure all foods are cut into cubes (approx. 2cm square) where appropriate to achieve an even result.
- Do not put more than 2 cups of warm ingredients into the blender before blending commences. After the blending process has begun and the blades are turning you may slowly add another 1½ cups of ingredients through the opening in the lid if desired.
- Thick mixtures puree more efficiently if the Breville Blender is ¼ to ½ full.
- When using several ingredients, place liquid ingredients in the blender jug before solid ingredients, unless specified in the recipe. When blending thick or dry mixtures it may be necessary to stop the Breville Blender and scrape down the sides of the blender jug with a plastic or rubber spatula, once or twice during blending.

Don'ts

- Do not use metal utensils as they may damage the blades or blender jug.
- Do not operate a heavy mixture for more than 10 seconds. For normal blending tasks, for example, mayonnaise, dressings etc., do not operate for longer than 2 minutes at one time without turning off the Breville Blender and stirring the ingredients, and then continue blending.
- Do not operate the Breville Blender without having the blender lid in position. To add additional ingredients during blending, remove the inner lid and place ingredients through the opening in the lid.
- Do not place any objects, other than food or liquid, into the Breville Blender while the motor is running.
- Do not use the blender jug to store food.
- The blender will not knead dough or mash potatoes.
- Do not remove the blender jug while the Breville Blender is operating. Always make sure the blender is switched off by pressing the 'Power'  button, switch off the power at the power outlet and unplug the power cord from the power outlet.
- Do not overload the Breville Blender with more than the specified quantity of ingredients as doing so could cause the motor to stall. Once the icon stops flashing the blender has now cooled down and you will be able to use the blender as per instructions. At this point the blender will be in standby mode and you will only need to press the function/button that you require to start blending again. However if you have turned the blender off you will need to switch it back on and only if the icon has stopped flashing commence blending as usual.
- Do not place hot or boiling ingredients into the Breville Blender; allow to cool before placing into the blender jug.

CARE & CLEANING

for your Breville Kinetix® Control

DISASSEMBLING YOUR BLENDER FOR CLEANING

Step 1.

Always ensure the Breville Blender is off by pressing the 'Power' button on the control panel. Then switch off at the power outlet and unplug the power cord.

Step 2.

Remove the blender jug from the motor base by grasping the handle and lifting the jug in an upward direction.

Step 3.

Remove the lid and wash as per care and cleaning instructions.

REASSEMBLING YOUR BLENDER JUG AFTER CLEANING

Step 1.

Ensure all parts are clean and completely dry thoroughly before placing blender jug onto blender base.

CLEANING THE MOTOR BASE

Wipe the motor base with a soft, damp cloth then dry thoroughly.

Wipe any excess food particles from the power cord.

NOTE

Do not use abrasive scouring pads or cleaners when cleaning the motor base as they may scratch the surface.

CLEANING THE BLENDER JUG, BLADES, LID AND INNER LID

Wash all parts in warm soapy water with a soft cloth. Use a bottle brush to dislodge stubborn foods around the blade assembly.

When cleaning the blender jug it is always a good idea to clean straight away to avoid food sticking to the blades and jug. Placing about 200ml of warm soapy water into the jug with the lid on and inner lid in place you can blend this water for 5-10 seconds on a low speed which will help clean the blades and jug. Then rinse jug in cold water and dry thoroughly.

NOTE

Blades are sharp please use care when cleaning around the blades.

The blender lid may be washed in the dishwasher on the top shelf only and on a standard wash cycle. The blender jug may be placed in the bottom shelf of the dishwasher on a standard cycle only.

REMOVING STUBBORN OR STRONG FOOD STAINS AND ODOURS

Strong smelling foods such as garlic, fish and some vegetables such as carrots may leave an odour or stain on the blender jug and lid. To remove, soak blender jug and lid for 5 minutes in warm soapy water. Then wash with a mild detergent and warm water, rinse well and dry thoroughly.

STORAGE

Store your Breville Blender upright with the blender jug, lid and inner lid assembled and inserted on the motor base or beside it. Do not place anything on top.



WARNING

The blending blades are extremely sharp. Avoid any contact with fingers and hands. Use caution when handling and storing.

RECIPES

EGGPLANT DIP

Makes approximately 2 cups

INGREDIENTS

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

METHOD

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

ROAST BEETROOT DIP

Makes approximately 2 cups

INGREDIENTS

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

METHOD

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

HUMMUS

Makes approximately 2½ cups

INGREDIENTS

2 x 400g can chick peas, rinsed and drained
2 cloves garlic
½ cup warm water
¼ cup tahini
¼ cup lemon juice
1 teaspoon ground cumin
Sea salt and fresh ground black pepper to taste
Extra virgin olive oil, to serve
Fresh Turkish or Lebanese bread to serve

METHOD

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

SPINACH, PARMESAN AND CASHEW DIP

Makes approximately 1 cup

INGREDIENTS

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

METHOD

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

TIP

Dip will keep fresh for 1 day.

MAYONNAISE

Makes approximately 1 cup

INGREDIENTS

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

METHOD

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

GARLIC AIOLI

Makes approximately 1 cup

INGREDIENTS

- 1 whole bunch garlic
- 2 egg yolk
- 1 tablespoon lemon juice
- 1 cup vegetable or olive oil
- Salt and pepper, to taste

METHOD

1. Pre-heat oven to 200°C.
2. Slice the top off the garlic bulb and wrap in foil. Place onto an oven tray and roast for 30 minutes or until garlic is softened and fragrant.
3. Remove from the oven and allow to cool slightly. Squeeze garlic from the bulb.
4. Place egg yolks and lemon juice into the blender jug. Place lid on jug.
5. With the motor running on Speed 1/MIX slowly pour oil through the inner measuring lid until mixture thickens, this should take about 1 minute. Add roasted garlic and season to taste.
6. Transfer to an airtight container and refrigerate for up to 1 week.

CAESAR DRESSING

Makes approximately 1½ cups

INGREDIENTS

2 tablespoons Dijon mustard
2 cloves garlic, crushed
2 tablespoons lemon juice
4-6 anchovy fillets, chopped
2 tablespoons sour cream or crème fraîche
½ cup grated parmesan cheese
½ cup olive oil
Sea salt and freshly ground black pepper
cos lettuce, to serve
shaved parmesan cheese, to serve
Crisp fried bacon pieces, to serve
croutons, to serve

METHOD

1. Place mustard, garlic, lemon juice, anchovies, sour cream and parmesan into blender jug. Place lid on jug.
2. Select Speed 3/BLEND, blend 20 seconds or until ingredients are well combined.
3. With blender running on Speed 1/MIX, slowly pour oil through the inner measuring lid until mixture thickens, this should take about 1 minute.
4. Serve over crisp cos lettuce with grated parmesan cheese, crisp bacon and croutons.

PESTO SAUCE

Makes approximately 1½ cups

INGREDIENTS

2 cups firmly packed basil leaves (approx 1 large bunch basil)
2 cloves garlic
2 teaspoons lemon juice
1/3 cup pine nuts, toasted
60g grated parmesan cheese
½ cup olive oil
Salt and freshly ground black pepper

METHOD

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

TIP

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

LEEK AND POTATO SOUP

Serves 4

INGREDIENTS

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

METHOD

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

TIP

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

CHICKEN, CORN AND GINGER SOUP

Serves 4

INGREDIENTS

1 tablespoon peanut oil
 4 green onions, thinly sliced
 5cm piece fresh ginger, finely chopped
 3 cups fresh or frozen corn kernels
 1 litre chicken stock
 1 tablespoon soy sauce
 1 tablespoon shao xing cooking wine
 ½ teaspoon sesame oil
 2 small chicken breast fillets, thinly sliced
 ¼ cup roughly chopped fresh coriander leaves (optional)
 White pepper

METHOD

1. Heat oil in a large saucepan, add onions and ginger and cook, stirring, for 2 minutes. Add corn and cook, stirring occasionally, for a further 3-4 minutes.
2. Add stock and bring to the boil; reduce heat and simmer for 10 minutes. Remove from heat and allow to cool slightly.
3. Transfer half of the mixture and blend with lid on jug, on speed 2/CHOP for 30 seconds. Return pureed soup to remaining soup in saucepan with soy, wine, sesame and chicken. Cook on a medium high heat until soup starts to simmer and chicken is just cooked through.
4. Serve with fresh chopped coriander and white pepper to taste.

TIP

Shao xing is a Chinese cooking wine and is available from Asian grocery stores and some supermarkets.

MEDITERRANEAN SOUP

Serves 4-6

INGREDIENTS

2 tablespoons olive oil
 2 red onions, quartered
 5 cloves garlic
 1 large fennel, cut into thin wedges
 3 zucchinis, roughly chopped
 2 red capsicum, quartered and seeded
 2 green capsicum, quartered and seeded
 1-2 tablespoons olive oil
 Salt and freshly ground black pepper
 1 litre chicken or vegetable stock
 2 x 400g can chopped tomatoes
 ½ cup shredded fresh basil leaves

METHOD

1. Preheat oven to 200°C. Place onions, garlic, fennel, zucchini and capsicums into a large baking dish; drizzle with oil and season with salt and pepper. Bake in oven for about 30 minutes or until vegetables are tender.
2. Place vegetables into a saucepan with stock and chopped tomatoes. Bring mixture to the boil and cook for a 10 minutes.
3. Allow mixture to cool and transfer in batches to blender jug. Place lid on jug.
4. Select Speed 2/BLEND and blend until smooth.
5. Return pureed soup to saucepan with basil leaves to heat through. Season to taste.

THAI SWEET POTATO SOUP

Serves 4

INGREDIENTS

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

METHOD

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

RICOTTA PANCAKES

Makes 6 to 8

INGREDIENTS

3 eggs
 200g fresh ricotta
 ½ cup milk
 ¾ cup self raising flour
 1 ½ teaspoons baking powder
 2 tablespoons caster sugar
 Unsalted butter for greasing
 fresh berries, to serve
 maple syrup, to serve

METHOD

1. Place eggs, ricotta, milk, flour, baking powder and caster sugar into blender jug. Place lid on jug.
2. Select 1/MIX setting, blend for 10 seconds. Scrape sides down if necessary then blend for a further 5 seconds on Speed 1/MIX. Do not over process.
3. Heat a heavy base frying pan or griddle over a low to moderate heat. Lightly grease with butter.
4. Spoon about 2 heaped tablespoons of the mixture into pan and cook until golden brown on both sides.
5. Serve with fresh blueberries and maple syrup.

TIP

For berry pancakes pour mixture into pan; top with several fresh berries before flipping over and cooking other side.

INDIVIDUAL STICKY DATE PUDDINGS WITH BUTTERSCOTCH SAUCE

Makes 12

INGREDIENTS

200g dried seedless dates, coarsely chopped
 1 teaspoon bicarbonate soda
 1 ¼ cups boiling water
 60g butter, softened
 1 cup firmly packed brown sugar
 1 cup self raising flour
 2 eggs, lightly beaten

Butterscotch sauce

1 ¼ cup firmly packed brown sugar
 1 cup pouring cream
 125g butter

METHOD

1. Preheat oven to 180°C. Grease a ½ cup capacity muffin tray with oil spray.
2. Place dates, bicarbonate soda and boiling water into a heatproof jug; cover and stand for 5 minutes then carefully pour into blender jug. Place lid on jug.
3. Add butter and sugar and PULSE 2-3 times. Add remaining ingredients and PULSE mixture until just combined. **Do not over process.** Scrape down sides of jug if necessary.
4. Divide mixture evenly between holes of the muffin tray and bake for about 20 minutes or until cooked when tested with a wooden skewer. Remove from oven and stand for 5 minutes before turning out onto a wire rack. Serve warm.
5. Serve puddings with butterscotch sauce. To make sauce, combine all ingredients in a saucepan and cook, stirring, over a low heat until combined.

QUICK TEACAKE WITH CINNAMON SUGAR

Serves 8

INGREDIENTS

2 eggs
 2/3 cup milk
 1 teaspoon vanilla extract
 125g butter, melted
 1 cup caster sugar
 2 cups self raising flour

Cinnamon topping

20g butter, melted
 1 tablespoon caster sugar
 1 1/2 teaspoons ground cinnamon

METHOD

1. Preheat oven to 160°C with fan. Grease and line a 20cm cake pan with baking paper.
2. Combine ingredients in the order listed into the blender jug. Place lid on jug.
3. Blend on Speed 1/MIX until mixture is just combined. Scrape down any caught flour if needed.
4. Pour mixture into prepared pan and bake in oven for 50-60 minutes or until a wooden skewer inserted comes out clean.
5. Allow to cool for 5 minutes then turn out onto a cooling rack. Brush with melted butter and sprinkle with cinnamon topping. Allow to cool before serving.

BAKED LEMON CHEESECAKE

Serves 8-10

INGREDIENTS

250g packet plain sweet biscuits
 125g unsalted butter, melted
 300ml carton sour cream
 1 cup caster sugar
 1/2 teaspoon vanilla extract
 1 tablespoon finely grated lemon rind
 4 eggs
 750g cream cheese, at room temperature, cut into cubes

METHOD

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

BANANA SMOOTHIE

Serves 2

INGREDIENTS

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

METHOD

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

BREAKFAST SMOOTHIE

Serves 2

INGREDIENTS

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

METHOD

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

FRUIT FUSION

Serves 2

INGREDIENTS

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

METHOD

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

ICED MOCHA

Serves 2

INGREDIENTS

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

METHOD

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

VANILLA MILKSHAKE

Serves 2

INGREDIENTS

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

METHOD

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

STRAWBERRY MILKSHAKE

Serves 2

INGREDIENTS

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

METHOD

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

CHOCOLATE MILKSHAKE

Serves 2

INGREDIENTS

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

METHOD

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

SUGAR SYRUP

Makes approx 1 ½ cups

INGREDIENTS

1 cup white sugar
1 cup/250ml water

METHOD

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

STRAWBERRY DAIQUIRI

Serves 2

INGREDIENTS

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

METHOD

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

2 standard drinks

LIME AND MINT CRUSH

Serves 2

INGREDIENTS

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

METHOD

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

2 standard drinks

MARGARITA

Serves 4

INGREDIENTS

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

METHOD

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

4 standard drinks

PINA COLADA

Serves 2

INGREDIENTS

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

METHOD

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

2 standard drinks

CUBA LIBRE

Serves 2

INGREDIENTS

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

METHOD

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

2 standard drinks

SEA BREEZE

Serves 2

INGREDIENTS

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

METHOD

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

2 standard drinks

MANGO TANGO

Serves 2

INGREDIENTS

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

METHOD

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

2 standard drinks

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