

MAGNETIC DRIVE  
**BLENDER**  
COOKBOOK

**KitchenAid**



I have great pleasure in introducing the Magnetic Drive Blender.

The legendary professional performance and iconic KitchenAid design will change your blending experience forever whether you use it to make fantastic smoothies, foolproof mayonnaise, or healthy baby food.

As one of the most widely used appliances in the kitchen, this phenomenal machine enables you to create nutrient-rich, tasty drinks and food, irrespective of your skill level, in super quick time, at just the push of a button.





In this cookbook you'll find a wide range of easy-to-use, tried and tested recipes to help you get the best out of this versatile and powerful machine; drinks and smoothies, soups, sauces and marinades, milkshakes and other recipes. There are four pre-set recipe programs along with variable speeds and a pulse function, so operation couldn't be easier.

I am in no doubt that you and the Magnetic Drive Blender will make the perfect blend.

Dirk Vermeiren  
*Managing Director*  
*KitchenAid Europa, Inc.*



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## HOW DOES THE MAGNETIC DRIVE BLENDER WORK?

This cookbook has been organised in accordance with the **Magnetic Drive Blender's** four pre-set recipe programs.

The recipes explain step by step how to proceed. Once you know how to operate the appliance, you can experiment and operate it any way you wish to develop your own recipes.

The **speed** is set automatically when using one of the four pre-set recipe programs. There's also a manual speed control, Pulse function - to create a rough texture such as bread crumbs - and Soft Start feature which helps to reduce splashing when adding ingredients.

The **powerful** 2.0 Peak HP Motor with Intelli-Speed technology automatically optimises the blade speed for silky smooth to extra-thick results.

This cookbook will help you to use your Magnetic Drive Blender to maximum effect.

We hope you enjoy a new blending experience.

## PRESET RECIPE PROGRAM DIAL



We made operating the Magnetic Drive Blender so simple, with just one smart button.

Choose from four different settings based on preset programs, uniquely designed for extraordinary results, to help you create your own favourites.

Choose from  JUICE,  SOUPS/SAUCES,  MILKSHAKES or  ICY DRINKS/SMOOTHIES.

Each program - designed with varying speeds and times based on the needs of the recipe - offers you the ability to slide in the pitcher, push the button and walk away, as the program will automatically shut off the Magnetic Drive Blender when complete.

## PRESET RECIPE PROGRAMS AND ADDITIONAL FUNCTIONS



### ICY DRINKS/SMOOTHIES

Crush large amounts of frozen food or ice with quick pulses of power into a delicious smoothie



### MILKSHAKES

Blend thick, sticky foods at a powerful low speed to create smooth milkshakes with a uniform consistency



### SOUPS/SAUCES

Blend hot ingredients, such as a homemade pasta sauce or tomato soup



### JUICE

Achieve the right high-speed blending program to create optimal texture for recipes high in fiber and seeds, or with skins



### PULSE

Allows precise control over the duration and frequency of blending, and for customizing recipes, such as chunky soups and sauces



### VARIABLE SPEEDS

Adjustable speeds for fine tuned chopping and blending needs to prepare any recipe



### START/PAUSE

Starts and stops the blending process with one button



### OFF

To blend longer, reset to the "O" (OFF) position and run the Magnetic Drive Blender again as needed

## MAGNETIC DRIVE TECHNOLOGY



The pitcher slides in and out just like a coffee maker, in a sleek design.

Revolutionary **Slide-In design** and hands-free operation gives you the freedom to do something else whilst the appliance is hard at work.

## LOCK-IN HANDLE

The 1.75 L BPA-free pitcher magnetically locks into a secure position for easy blending.



### DIAMOND BLENDING SYSTEM

Diamond-shaped pitcher and stainless steel blade assembly create a powerful vortex for fast and thorough blending.

The efficiency of the blades (positioned on different planes), combined with the high performance motor, ensures that all ingredients move down to the blades, and blend together quickly and smoothly.



## BERRY APPLE JUICE

2 apples, cored  
and cut into  
2.5cm pieces

125g fresh raspberries

150g fresh strawberries,  
hulled

120ml water

**1** Place apples, raspberries, strawberries and water in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Juice setting.

**2** Pour into two glasses; serve immediately.

Makes 2 servings



## PINEAPPLE KALE JUICE

¼ pineapple, peeled  
and coarsely  
chopped

4 leaves Swiss chard,  
coarsely chopped

4 leaves kale,  
coarsely chopped

60ml water (optional)

**1** Place pineapple, chard and kale in  
pitcher of KitchenAid Magnetic  
Drive Blender. Cover and blend  
on Juice setting.

**2** Stir in water for thinner juice, if desired.  
Pour into glass; serve immediately.

Makes 1 serving





## SWEET POMEGRANATE BLEND

1 Gala apple, cored  
and cut into  
2.5cm pieces

240g pomegranate  
seeds

120ml water

**1** Place apple, pomegranate seeds  
and water in pitcher of KitchenAid  
Magnetic Drive Blender. Cover and  
blend on Juice setting.

**2** Pour into two glasses; serve  
immediately.

Makes 2 servings



## LEMONY CUCUMBER BLEND

2 cucumbers,  
ends trimmed,  
coarsely chopped

50g fresh spinach,  
rinsed well

½ lemon, peeled  
and seeded

**1** Place cucumbers, spinach and lemon in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Juice setting.

**2** Pour into two glasses; serve immediately.

**Makes 2 servings**

**Note:** For a sweeter juice, add one apple, cored and cut into 2.5cm pieces.



## PAPAYA BERRY BLEND

190g fresh raspberries

$\frac{1}{8}$  papaya, peeled  
and seeded

$\frac{1}{2}$  grapefruit,  
peeled, seeded  
and separated  
into sections

**1** Place raspberries, papaya and grapefruit in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Juice setting.

**2** If desired, strain through fine mesh strainer for juice with no pulp. Pour into four glasses; serve immediately.

**Makes 4 servings**



## SPICY CITRUS CARROT JUICE

**2** grapefruit,  
peeled, seeded  
and separated  
into sections

**5** carrots, ends  
trimmed, cut into  
2.5cm pieces

**2.5cm** fresh ginger,  
peeled

**1** Place grapefruit, carrots and ginger  
in pitcher of KitchenAid Magnetic  
Drive Blender. Cover and blend  
on Juice setting.

**2** If desired, strain through fine mesh  
strainer for juice with no pulp. Pour  
into three glasses; serve immediately.

**Makes 3 servings**



## HOT AND SPICY MUSTARD

60ml water

45g whole yellow  
mustard seeds

85g honey

3 tablespoons  
cider vinegar

2 tablespoons  
ground mustard

1 teaspoon salt

1/8 teaspoon  
ground cloves

**1** Bring water to a boil in small saucepan over high heat. Add mustard seeds. Remove from heat. Cover and let stand 1 hour or until liquid is absorbed.

**2** Place mustard seeds, honey, vinegar, ground mustard, salt and cloves in pitcher of KitchenAid Magnetic Drive Blender. Cover and pulse 1 minute or until mixture is thickened and mustard reaches desired consistency, stopping once to scrape sides. Transfer mustard to jar; cover and refrigerate at least 1 day before serving. Store in refrigerator up to 3 weeks.

Makes about 240ml



## CHILLED CUCUMBER SOUP

1 cucumber, peeled, seeded and coarsely chopped

300ml reduced salt vegetable or chicken stock

185g plain Greek yogurt

10g fresh dill

½ teaspoon salt (optional)

⅛ teaspoon freshly ground white pepper (optional)

4 fresh dill sprigs

**1** Place cucumber, stock, yogurt and 10g dill in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Soups/Sauces setting.

**2** Taste and add salt and pepper, if desired; blend on low speed 5 seconds.

**3** Transfer mixture to jug or large bowl. Cover and refrigerate at least 2 hours or up to 24 hours. Ladle into bowls; garnish with dill sprigs.

Makes 4 servings



## DOUBLE PEA SOUP

- 1 tablespoon vegetable oil
- 1 onion, finely chopped
- 3 cloves garlic, finely chopped
- 1.5 litres water or vegetable stock\*
- 430g dried split peas
- 1 bay leaf
- 1 teaspoon ground mustard
- 180g frozen peas
- 1 teaspoon salt
- ¼ teaspoon freshly ground black pepper
- Soured cream (optional)

*\*If using stock, reduce the amount of salt to ¼ teaspoon. Taste and add more, if desired.*

**1** Heat oil in large saucepan over medium-high heat. Add onion; cook 5 minutes or until tender, stirring occasionally. Add garlic; sauté 1 minute.

**2** Add water, split peas, bay leaf and mustard; bring to a boil over high heat. Reduce heat to medium-low; cover and simmer 45 minutes or until split peas are tender, stirring occasionally and adding additional water if necessary.

**3** Stir in frozen peas, salt and pepper; cover and simmer 10 minutes or until frozen peas are tender. Remove and discard bay leaf.

**4** Transfer soup to pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Soups/Sauces setting. Swirl a dollop of soured cream into each serving, if desired.

**Makes 4 to 6 servings**

**Variation:** For a smoky flavour, add a dried chipotle pepper during the last 5 minutes of cooking. Remove the pepper before blending.



## PRAWN BISQUE

60g butter  
450g medium, raw prawns, peeled, deveined and cut into 1.5cm pieces  
2 spring onions, sliced, plus additional for garnish  
1 clove garlic, finely chopped  
30g plain flour  
240ml chicken stock  
290ml full fat milk  
430ml single cream  
2 tablespoons white wine  
½ teaspoon salt  
½ teaspoon grated lemon peel  
Dash of cayenne pepper  
Whole prawn (optional)

- 1** Melt butter in large saucepan over medium heat. Add chopped prawns, 2 spring onions and garlic; sauté until prawns turn pink and opaque.
- 2** Stir in flour until well blended; cook just until bubbly. Stir in stock; cook until bubbly. Cook 2 minutes, stirring constantly.
- 3** Transfer prawn mixture to pitcher of KitchenAid Magnetic Drive Blender; add 290ml milk. Cover and blend on Soups/Sauces setting. Return to saucepan; stir in 430ml single cream, wine, salt, lemon peel and cayenne pepper. Cook over medium-low heat until heated through. Garnish with whole prawn and additional spring onions.

Makes 4 servings





## MUSHROOM SOUP

15g dried porcini mushrooms  
240ml boiling water  
1 tablespoon olive oil  
320g chopped onions  
225g sliced cremini mushrooms, plus additional for garnish  
2 cloves garlic, finely chopped  
¼ teaspoon dried thyme  
30g plain flour  
960ml vegetable stock  
90ml double cream  
2 tablespoons full fat milk  
80ml Marsala wine (optional)  
Salt and freshly ground black pepper

- 1 Place dried mushrooms in small bowl; pour boiling water over mushrooms. Let stand 15 minutes or until soft.
- 2 Meanwhile, heat olive oil in large saucepan over medium heat. Add onions; cook 5 minutes or until translucent, stirring occasionally. Add 225g cremini mushrooms, garlic and thyme; cook 8 minutes, stirring occasionally. Stir in flour until blended; cook 1 minute, stirring constantly. Stir in stock and porcini mushrooms with soaking water. Bring to a boil. Reduce heat to medium-low; simmer 10 minutes.
- 3 Transfer soup to pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Soups/Sauces setting. Return to saucepan; stir in cream, milk and wine, if desired. Cook over medium-low heat until heated through. Season with salt and pepper. Garnish with additional cremini mushrooms.

Makes 6 to 8 servings



## CHILLED ROCKMELON SOUP

½ medium to large  
rockmelon melon,  
rind removed,  
seeded and cubed

100ml single cream

80ml full fat milk

65g plain Greek yogurt

Salt and freshly  
ground white  
pepper

Slivered rockmelon  
(optional)

**1** Place cubed melon, cream, milk and yogurt in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Soups/Sauces setting.

**2** Taste and season with salt and pepper; blend on low speed 5 seconds. Refrigerate until ready to serve. Garnish with slivered rockmelon.

**Makes 4 servings**

**Summer Honeydew Soup:** Substitute ½ medium honeydew melon for rockmelon.

*Tip: This refreshing soup makes a great first course, light lunch or breakfast.*



## CREAMY ROASTED POBLANO SOUP

6 large poblano peppers

1 tablespoon olive oil

120g chopped onion

50g thinly sliced celery

60g thinly sliced carrots

1 clove garlic, finely chopped

840ml vegetable or chicken stock

225g cream cheese, cubed

Salt and freshly ground black pepper

**1** Preheat grill. Line grill pan or baking sheet with foil; place poblano peppers on baking sheet. Grill 13 to 15cm from heat source 15 minutes or until blistered and beginning to char, turning occasionally with tongs. Place peppers in medium bowl; cover bowl with cling film. Let stand 20 minutes to loosen skin. Remove loosened skin from peppers with paring knife. Cut off tops and scrape out seeds.

**2** Meanwhile, heat olive oil in large saucepan over medium-high heat. Add onion, celery, carrots and garlic; sauté 4 minutes or until onion is translucent. Add stock; bring to a boil. Reduce heat to medium-low; cover and simmer 12 minutes or until celery is tender.

**3** Transfer soup to pitcher of KitchenAid Magnetic Drive Blender; add poblano peppers and cream cheese. Cover and blend on Soups/Sauces setting. Return to saucepan; cook over medium heat 2 minutes or until heated through. Season with salt and black pepper.

**Makes 4 servings**



## DOUBLE CHOCOLATE MILKSHAKE

720ml chocolate ice cream

480ml milk

60g dark chocolate, coarsely chopped

1 teaspoon vanilla extract

Chocolate curls

**1** Place ice cream, milk, chocolate and vanilla extract in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Milkshake setting.

**2** Pour into four glasses. Garnish with chocolate curls; serve immediately.

Makes 4 servings



## PUMPKIN PIE MILKSHAKE

960ml vanilla ice cream

270g tinned pumpkin pie mix

240ml milk

½ teaspoon vanilla extract

2 digestive biscuits, separated into 4 pieces each, divided

Whipped cream (page 48)

**1** Place ice cream, pumpkin pie mix, milk and vanilla extract in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Milkshake setting.

**2** Add four digestive biscuit pieces; pulse until blended.

**3** Pour into four glasses. Garnish with whipped cream and remaining digestive biscuit pieces; serve immediately.

Makes 4 servings



## FROSTY FIVE-SPICE COFFEE SHAKE

240g ice cubes

160ml vanilla ice cream  
or frozen yogurt

75g sweetened  
condensed milk

2 tablespoons  
instant coffee  
granules

½ teaspoon Chinese  
five-spice powder

Whipped cream  
(page 48)

**1** Combine ice, ice cream, condensed milk, coffee granules and five-spice powder in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Milkshake setting.

**2** Pour into two glasses. Garnish with whipped cream; serve immediately.

Makes 2 servings



## ESPRESSO SHAKE

360ml vanilla ice cream

175ml double cream

65ml full fat milk

1 tablespoon instant  
espresso powder

½ teaspoon vanilla  
extract

Whipped cream  
(page 48) and  
whole espresso  
beans (optional)

**1** Combine ice cream, double cream, full fat milk, espresso powder and vanilla extract in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Milkshake setting.

**2** Pour into three glasses. Garnish with whipped cream and espresso beans; serve immediately.

Makes 3 servings



## FROZEN MUDSLIDE

480ml vanilla ice cream

60ml vodka

60ml coffee liqueur

60ml Irish cream liqueur

2 tablespoons single  
or double cream

Maraschino  
cherries

**1** Place ice cream, vodka, liqueurs and cream in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Milkshake setting.

**2** Pour into two glasses; garnish with cherries. Serve immediately.

Makes 2 servings





## VANILLA MILKSHAKE

480ml vanilla ice cream

240ml milk

½ teaspoon vanilla extract

Whipped cream  
(recipe follows,  
optional)

**1** Place ice cream, milk and vanilla extract in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Milkshake setting.

**2** Pour into two glasses; garnish with whipped cream. Serve immediately.

**Makes 2 servings**

**Whipped Cream:** Place 240ml cold double cream and 2 tablespoons icing sugar in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Manual medium-high speed 15 to 20 seconds or until thickened and whipped cream holds soft peaks.



## BERRY SOYA-CREAM BLEND

270g frozen mixed berries

395g tinned blackberries in juice or 135g fresh blackberries

240ml soya milk or almond milk

240ml apple juice

115g soft tofu

**1** Place frozen berries, blackberries, soya milk, apple juice and tofu in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Icy Drinks/Smoothies setting.

**2** Pour into two glasses; serve immediately.

Makes 2 servings



## CREAMY FRUIT BLEND

1 banana

240ml milk

1 small ripe peach,  
peeled, pitted  
and quartered

110g fresh or frozen  
unsweetened  
sliced strawberries

120ml white grape juice

2 tablespoons  
packed brown  
sugar

1 tablespoon fresh  
lemon juice

½ teaspoon  
almond extract

**1** Place banana, milk, peach, strawberries, grape juice, brown sugar, lemon juice and almond extract in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Icy Drinks/Smoothies setting.

**2** Pour into two glasses; serve immediately.

**Makes 2 servings**

**Variations:** Try substituting other fruit for the peaches and strawberries in this versatile recipe. Raspberries, blueberries, nectarines, pineapple and mango all work well. If fresh peaches are not available, substitute 170g partially thawed frozen peach slices.



## PINEAPPLE CRUSH

- 370g frozen pineapple chunks
- 125g plain yogurt
- 120ml milk
- 120ml coconut milk
- 2 ice cubes
- 2 teaspoons sugar
- 1 teaspoon vanilla extract

- 1 Place pineapple, yogurt, milk, coconut milk, ice, sugar and vanilla extract in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Icy Drinks/Smoothies setting.
- 2 Pour into two glasses; serve immediately.

Makes 2 servings



## MOCHA LATTE CHILLER

120ml chocolate  
ice cream

120ml cold brewed  
coffee

60ml milk

1 tablespoon  
chocolate syrup,  
plus additional  
for garnish

Whipped cream  
(page 48)

**1** Place ice cream, coffee, milk and 1 tablespoon chocolate syrup in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Icy Drinks/Smoothies setting.

**2** Pour into glass. Garnish with whipped cream and additional chocolate syrup; serve immediately.

Makes 1 serving

**Minty Mocha:** *Substitute mint chocolate ice cream for the chocolate ice cream.*

**Malted Mocha:** *Substitute dried malt extract for the chocolate syrup.*



## ICED CHAI LATTE

960ml water

100g sugar

16 whole cloves

¼ teaspoon  
cardamom seeds  
(from about  
1 pod)

5 cinnamon sticks

8 slices fresh ginger

6 black tea bags

180ml double cream

300ml milk

2 teaspoons grated  
fresh ginger

1 teaspoon vanilla  
extract (optional)

**1** Combine water, sugar, cloves, cardamom, cinnamon sticks and sliced ginger in large saucepan. Bring to a boil over high heat, stirring to dissolve sugar. Add tea bags. Reduce heat; simmer, covered, about 30 minutes or until very fragrant.

**2** Strain tea through fine mesh strainer into 1 litre glass measuring jug; cool to room temperature. Pour mixture into two ice cube trays, 14 (2-tablespoon) cubes each. Freeze overnight or until solid.

**3** For each serving, combine seven chai cubes, 45ml cream, 75ml milk, ½ teaspoon grated fresh ginger and ¼ teaspoon vanilla extract, if desired, in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Icy Drinks/Smoothies setting. Pour into glasses; serve immediately.

**Makes 4 servings**



## CLASSIC MARGARITA

Lime slices

Coarse salt

240g ice cubes

120ml tequila

60ml triple sec

60ml fresh lime or  
lemon juice

Additional  
lime slices

**1** Rub rim of two glasses with lime slices; dip in salt.

**2** Place ice, tequila, triple sec and lime juice in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Icy Drinks/Smoothies setting.

**3** Pour into prepared glasses. Garnish with lime slices. Serve immediately.

**Makes 2 servings**

### **Frozen Strawberry Margarita:**

*Prepare glasses as directed in step 1, if desired. Place 150g frozen strawberries, 120g ice cubes, tequila, triple sec and lime juice in blender pitcher. Cover and blend on Icy Drinks/Smoothies setting. Pour into prepared glasses; garnish with lime slices and strawberries.*



## BANANA-PINEAPPLE BREAKFAST SHAKE

490g plain yogurt

225g tinned crushed  
pineapple in  
juice, undrained

1 banana

120g ice cubes

2 tablespoons sugar

1 teaspoon vanilla  
extract

$\frac{1}{8}$  teaspoon ground  
nutmeg

**1** Place yogurt, pineapple, banana, ice cubes, sugar, vanilla and nutmeg in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Icy Drinks/Smoothies setting.

**2** Pour into four glasses; serve immediately.

**Makes 4 servings**





## PIÑA COLADA

240ml pineapple juice

120g ice cubes

90ml light rum

90ml coconut cream

Pineapple wedges  
and maraschino  
cherries

**1** Place pineapple juice, ice cubes, rum and coconut cream in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Icy Drinks/Smoothies setting.

**2** Pour into two glasses; garnish with pineapple and cherries. Serve immediately.

Makes 2 servings



## CHOCO-TINI

360g ice cubes  
290g cream of coconut  
240ml milk  
140g chocolate syrup  
120ml vodka  
½ teaspoon  
almond extract  
Fresh raspberries  
(optional)

- 1 Place ice cubes, cream of coconut, milk, chocolate syrup, vodka and almond extract in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Icy Drinks/Smoothies setting.
- 2 Pour into four glasses; garnish with raspberries. Serve immediately.

Makes 4 servings



## BAKED FISH WITH THAI PESTO

35g fresh basil leaves  
15g fresh coriander leaves  
4 spring onions, coarsely chopped  
5g fresh mint leaves  
35g roasted peanuts  
1 to 2 jalapeño peppers, seeded and coarsely chopped  
2 tablespoons chopped fresh ginger  
2 tablespoons flaked coconut  
2 tablespoons fresh lemon juice  
3 cloves garlic  
½ teaspoon grated lemon peel  
½ teaspoon sugar  
120ml peanut oil  
900g boneless salmon or other fish fillets  
Lemon and cucumber slices

- 1** Preheat oven to 190°C/375°F/gas 5. Lightly oil baking sheet.
- 2** Place basil, coriander, spring onions, mint, peanuts, jalapeños, ginger, coconut, lemon juice, garlic, lemon peel and sugar in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Manual medium-low speed until finely chopped, stopping once to scrape sides. While blending on medium speed, add oil in thin steady stream through ingredient adder on top. Blend 30 seconds or until well blended.
- 3** Rinse fish and pat dry with paper towels; place on prepared baking sheet. Spread pesto over each fillet.
- 4** Bake 10 minutes or just until fish begins to flake when tested with fork and centre is opaque. Garnish with lemon and cucumber slices.

Makes 4 to 6 servings



## FIG BARS

80g dried figs

90ml hot water

3 tablespoons  
granulated  
sugar, divided

85g plain flour

45g rolled oats

$\frac{3}{4}$  teaspoon baking  
powder

$\frac{1}{4}$  teaspoon salt

2 tablespoons  
vegetable oil

4 tablespoons  
milk, divided

30g cream cheese,  
softened

40g icing sugar

$\frac{1}{2}$  teaspoon vanilla  
extract

**1** Preheat oven to 200°C/400°F/gas 6. Line baking sheet with parchment paper.

**2** Place figs, water and 1 tablespoon granulated sugar in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Manual medium-low speed 30 seconds or until smooth. Set aside.

**3** Combine flour, oats, baking powder, salt and remaining 2 tablespoons granulated sugar in medium bowl. Stir in oil and 3 tablespoons milk, 1 tablespoon at a time, until mixture forms a ball.

**4** Roll dough into 30x23cm rectangle on lightly floured surface. Place dough on prepared baking sheet. Spread fig mixture in 6.5cm-wide strip lengthwise down centre of rectangle. Make cuts almost to filling at 1.5cm intervals on both long sides. Fold strips over filling, overlapping and crossing in centre. Bake 15 to 18 minutes or until lightly browned. Cool completely on wire rack. Cut into bars.

**5** Place cream cheese, icing sugar, vanilla extract and remaining 1 tablespoon milk in clean blender pitcher. Cover and blend on Manual medium speed until smooth. Drizzle over bars.

Makes 12 bars



## SPANISH TAPAS POTATOES (PATATAS BRAVAS)

1.125kg small red  
potatoes,  
quartered

80ml plus 2 tablespoons  
olive oil, divided

1¼ teaspoons coarse  
salt, divided

½ teaspoon dried  
rosemary

395g tinned chopped  
tomatoes

2 tablespoons red  
wine vinegar

3 cloves garlic

1 tablespoon  
chilli powder

1 tablespoon  
paprika

¼ teaspoon chipotle  
chilli powder

⅛ to ¼ teaspoon  
cayenne pepper

**1** Preheat oven to 220°C/425°F/gas 7. Combine potatoes, 2 tablespoons olive oil, 1 teaspoon salt and rosemary in large bowl; toss to coat. Spread in roasting tray.

**2** Roast 35 to 40 minutes or until crisp and brown, turning every 10 minutes.

**3** Meanwhile, place tomatoes, remaining 80ml olive oil, vinegar, garlic, chilli powder, paprika, remaining ¼ teaspoon salt, chipotle chilli powder and cayenne pepper in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Manual medium speed 20 to 30 seconds or until smooth. Transfer to small saucepan. Cover and cook over medium-high heat 5 minutes or until slightly thickened. Cool slightly.

**4** Drizzle sauce over potatoes or serve sauce in separate bowl for dipping.

Makes 10 to 12 servings

**Note:** Sauce can be made a day in advance. Cover and refrigerate. Bring to room temperature or reheat before serving.



## ROASTED AUBERGINE (EGGPLANT) SPREAD

- 1 aubergine  
(eggplant)  
(about 450g)
- 1 medium tomato,  
stem end trimmed
- 1 tablespoon fresh  
lemon juice
- 1 tablespoon  
chopped fresh  
basil or 1 teaspoon  
dried basil
- 2 teaspoons  
chopped fresh  
thyme or  
¾ teaspoon  
dried thyme
- 1 clove garlic
- ¼ teaspoon salt
- 1 tablespoon extra  
virgin olive oil
- Pita bread or  
focaccia, cut  
into wedges

- 1 Preheat oven to 200°C/400°F/gas 6.
- 2 Pierce aubergine (eggplant) with fork in several places; place in roasting pan. Roast 10 minutes. Add tomato to roasting pan. Roast vegetables 40 minutes. Let stand until cool enough to handle. Peel aubergine (eggplant) and tomato.
- 3 Place aubergine (eggplant), tomato, lemon juice, basil, thyme, garlic and salt in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Manual medium speed until well blended. While blending on medium speed, add olive oil in thin steady stream through top and blend 5 to 10 seconds or until well blended. Refrigerate at least 3 hours or overnight.
- 4 Serve spread with pita bread.

Makes 10 servings



## MUSTARD DRESSING

180ml olive oil

3 tablespoons  
seasoned rice  
vinegar

1 tablespoon  
balsamic vinegar

1 tablespoon  
Dijon or coarse  
grain mustard

¼ teaspoon  
dried thyme

Salt and freshly  
ground black  
pepper

**1** Place olive oil, rice vinegar, balsamic vinegar, mustard and thyme in pitcher of KitchenAid Magnetic Drive Blender.

**2** Cover and blend on Manual medium speed 30 seconds or until blended. Season with salt and pepper.

Makes about 240ml dressing



## CORIANDER-STUFFED CHICKEN BREASTS

- 30g fresh coriander leaves
- 2 tablespoons olive oil
- 1 tablespoon plus 2 teaspoons soy sauce, divided
- 2 cloves garlic
- 4 skin-on boneless chicken breasts (about 140g each)
- 1 tablespoon dark sesame oil

- 1 Preheat oven to 180°C/350°F/gas 4. Place coriander, olive oil, 2 teaspoons soy sauce and garlic in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Manual medium-high speed until paste forms.
- 2 Loosen skin from chicken breasts. Rub coriander mixture all over chicken under skin, taking care not to puncture skin.
- 3 Place chicken on rack in shallow, foil-lined roasting tray. Combine remaining 1 tablespoon soy sauce and sesame oil in small bowl. Brush half of mixture evenly over chicken.
- 4 Bake 25 minutes; brush remaining soy sauce mixture evenly over chicken. Bake 10 minutes or until no longer pink in centre.

Makes 4 servings





## FRAGRANT BEEF WITH GARLIC SAUCE

**1 boneless beef  
rump steak  
(about 570g)**

**80ml teriyaki sauce\***

**10 cloves garlic**

**120ml beef stock**

**630g hot cooked  
white rice**

*\*Is a Japanese way of grilling and glazing. ("Teri" = shiny and "yaki" = bake/grill). Is a mixture of soya sauce, saké, mirin and sugar, mainly used to marinade.*

- 1** Place beef in large resealable food storage bag; add teriyaki sauce. Seal bag; turn to coat. Marinate in refrigerator at least 30 minutes or up to 4 hours.
- 2** Meanwhile, combine garlic and stock in small saucepan. Bring to a boil over high heat. Reduce heat to medium. Simmer, uncovered, 5 minutes. Cover and simmer 8 to 9 minutes until garlic is softened. Transfer to pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Manual medium-high speed 5 to 10 seconds or until smooth.
- 3** Preheat grill. Drain beef; reserve marinade. Place beef on rack of grill pan. Brush with half of reserved marinade. Grill 13 to 16cm from heat 6 minutes. Turn beef; brush with remaining marinade. Grill 6 minutes or until desired doneness.
- 4** Transfer beef to chopping board; let stand 5 minutes. Cut against the grain into thin slices. Serve with garlic sauce and rice.

**Makes 4 servings**



## MEXICAN OMELETTE ROLL-UPS WITH AVOCADO SAUCE

- 8 eggs
- 2 tablespoons milk
- $\frac{3}{4}$  teaspoon salt, divided
- 15g butter
- 170g grated Monterey Jack cheese
- 1 large tomato, seeded and chopped
- 15g chopped fresh coriander
- 8 corn tortillas
- 390g salsa (optional)
- 2 medium avocados, chopped
- 60ml soured cream
- 2 tablespoons finely chopped onion
- 1 jalapeño or serrano pepper, seeded and chopped (optional)
- 2 tablespoons lime juice, plus additional if necessary
- $\frac{1}{4}$  teaspoon finely chopped garlic

- 1 Preheat oven to 180°C/350°F/gas 4. Spray 33x23cm baking dish with non-stick cooking spray.
- 2 Place eggs, milk and  $\frac{1}{2}$  teaspoon salt in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Manual medium speed 30 seconds or until blended. Melt butter in large frying pan over medium heat. Add egg mixture; cook 5 minutes or until eggs are set but still soft, turning to form large curds. Remove from heat. Stir in cheese, tomato and coriander.
- 3 Spoon about 80ml egg mixture evenly down centre of each tortilla. Roll up tortillas and place seam side down in prepared dish. Pour salsa evenly over tortillas, if desired.
- 4 Cover baking dish tightly with foil. Bake 10 to 15 minutes or until heated through.
- 5 Meanwhile, place avocados, soured cream, onion, jalapeño, if desired, 2 tablespoons lime juice, remaining  $\frac{1}{4}$  teaspoon salt and garlic in clean blender pitcher. Cover and blend on Manual medium speed 30 seconds or until smooth, adding additional lime juice to reach desired consistency, if necessary. Serve with roll-ups.

Makes 8 servings



## FILLETS WITH MOLE VERDE

- 4 tablespoons vegetable oil, divided
- 40g chopped white onion
- 1 to 2 jalapeño peppers, seeded and finely chopped
- 165g chopped husked fresh tomatillos or 225g (undrained weight) tinned tomatillos, drained and chopped
- 2 cloves garlic, finely chopped
- ¼ teaspoon ground cumin
- 15g coarsely chopped fresh coriander
- 80ml plus 1 tablespoon water, divided
- ½ teaspoon salt, divided
- 40g plain flour
- ⅓ teaspoon freshly ground black pepper
- 2 eggs
- 675 to 900g small red snapper fillets or skinless sole fillets
- 30g butter

**1** Heat 2 tablespoons oil in medium frying pan over medium heat. Add onion and jalapeños; cook and stir 4 minutes or until softened. Add tomatillos, garlic and cumin; sauté 1 minute. Add coriander, 80ml water and ¼ teaspoon salt; bring to a boil over high heat. Reduce heat to low; cover and simmer 20 minutes. Transfer to pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Manual medium-high speed until smooth. Return sauce to frying pan; heat over low heat until hot. Keep warm.

**2** Combine flour, remaining ¼ teaspoon salt and black pepper in shallow bowl. Beat eggs and remaining 1 tablespoon water in another bowl. Coat fish with flour mixture, then with egg mixture.

**3** Heat butter and remaining 2 tablespoons oil in large frying pan over medium-high heat until foamy. Cook fish in batches 4 to 8 minutes or until golden brown on outside and opaque in centre, turning once. Serve fish with warm sauce.

Makes 4 to 6 servings



## EGGS BENEDICT WITH SMOKED SALMON AND HOLLANDAISE SAUCE

- 4 toasting muffins,  
split and toasted
- 115g sliced smoked  
salmon
- 8 tomato slices
- 115g butter
- 3 egg yolks
- 2 tablespoons  
lemon juice
- ¼ teaspoon salt
- 1 teaspoon white  
vinegar
- 8 eggs
- 2 tablespoons  
chopped fresh dill

- 1 Preheat oven to 90°C/200°F/gas ¼.  
Place two muffin halves, split side up,  
on each of four serving plates. Top  
with smoked salmon and tomato  
slices. Place plates in oven; turn  
off oven.
- 2 Melt butter in small saucepan over  
low heat; keep warm. Place egg  
yolks, lemon juice and salt in pitcher  
of KitchenAid Magnetic Drive  
Blender. Cover and blend on Manual  
medium-high speed until smooth and  
thickened. While blending on medium  
speed, add butter in very thin steady  
stream through ingredient adder on  
top. Blend until thickened.
- 3 Fill large frying pan with 5cm of water;  
add vinegar and bring to a simmer  
over medium heat. Break 4 eggs into  
separate small bowls or ramekins.  
Hold close to surface of water;  
slip eggs into water. Cook about  
3 minutes or until whites are  
completely set and yolks begin to  
thicken but are not hard. Remove  
eggs with slotted spoon; drain over  
paper towel. Place eggs on prepared  
muffins. Repeat with remaining eggs.
- 4 Top each serving with hollandaise  
sauce and sprinkle with fresh dill;  
serve immediately.

Makes 4 servings



## CINNAMON-HONEY ICE LOLLIES

310g plain Greek yogurt

170g honey

60ml milk

½ teaspoon ground  
cinnamon

½ teaspoon vanilla  
extract

**1** Place yogurt, honey, milk, cinnamon and vanilla extract in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Manual medium-high speed 10 to 15 seconds or until smooth.

**2** Pour mixture into six ice lolly moulds. Cover top of each mould with small piece of foil. Freeze 2 hours.

**3** Insert sticks through centre of foil. Freeze 4 hours or until firm.

**4** To remove ice lollies from moulds, remove foil and place bottoms of lollies under warm running water until loosened. Press firmly on bottoms to release. (Do not twist or pull sticks.)

Makes 6 lollies



## MINI MEATBALLS WITH RED PEPPER DIPPING SAUCE

- 1 jarred roasted red pepper
- 60g mayonnaise
- 2 cloves garlic, divided
- 1/8 teaspoon red chilli flakes
- 115g minced beef
- 115g minced pork
- 120g plain dry bread crumbs, divided
- 1 shallot, finely chopped
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1 egg, beaten
- 60ml vegetable oil

- 1 Place roasted red pepper, mayonnaise, 1 clove garlic and red chilli flakes in pitcher of KitchenAid Magnetic Drive Blender. Cover and blend on Manual medium speed 20 seconds or until smooth. Transfer to small bowl; set aside.
- 2 Finely chop remaining clove garlic. Combine minced beef, minced pork, 30g bread crumbs, shallot, chopped garlic, salt and black pepper in medium bowl. Add egg; gently mix just until blended.
- 3 Place remaining 90g bread crumbs in shallow bowl. Shape meat mixture into 32 balls, each about 2.5cm in diameter; roll in bread crumbs.
- 4 Heat oil in large frying pan over medium-high heat. Cook meatballs in batches 8 minutes or until browned on all sides and cooked through (71°C/160°F), turning frequently. Drain on paper towel-lined plate. Serve with sauce.

Makes about 32 meatballs



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