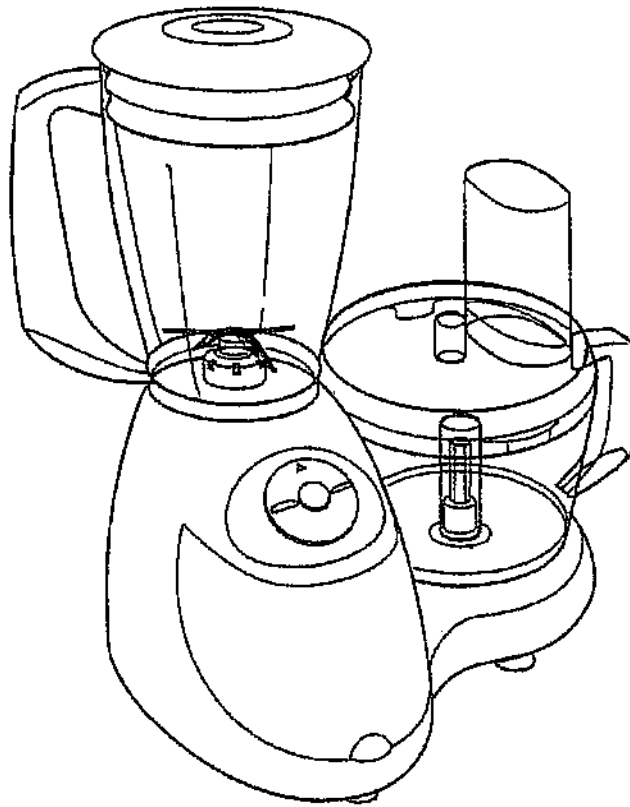


Russell Hobbs®

Food Processor with Blender

Use and Care Instruction Manual
Model RHFB 044



Read Instruction Manual Before Use

IMPORTANT SAFEGUARDS

Read Instruction Manual Before Use

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

1. Read all instructions before using the appliance. It is suggested that you keep these instructions in a safe place for future reference.
2. Your voltage must correspond to the voltage printed on the bottom of the appliance.
3. To protect against electrical shock, do not immerse the motor housing (base), cord, or plug in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug appliance from outlet when not in use, before putting on or taking off parts and before cleaning.
6. Avoid touching moving parts at all times.
7. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner.
8. The use of attachments including canning jars not recommended by the manufacturer may cause fire, electric shock or injury to persons.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
12. Blades are sharp. Handle carefully. When handling the chopper blade (C) always hold it by the plastic hub.
13. To reduce the risk of injury, never place cutting blades or discs on the base without first putting bowl properly in place.
14. Be certain cover is securely locked in place before operating appliance.
15. Never feed food by hand. Always use food pusher.
16. Do not attempt to by-pass the cover interlock mechanism.
17. Always operate blender with the cover in place.
18. When blending hot liquids, remove center piece of two-piece cover.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

REV. 1001

IMPORTANT INFORMATION

Please read all the following instructions carefully.

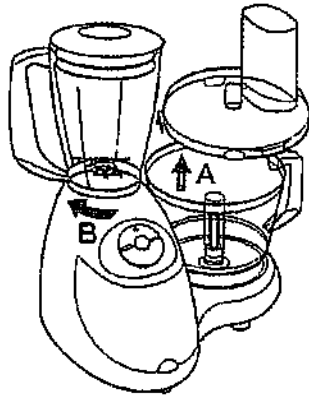
IMPORTANT

For your protection, the RHFB 044 Food Processor has a double safety switch so that it cannot run unless the food processor lid (13) is locked in place **and** either the safety cover (2) or the blender (8) is also locked in place.

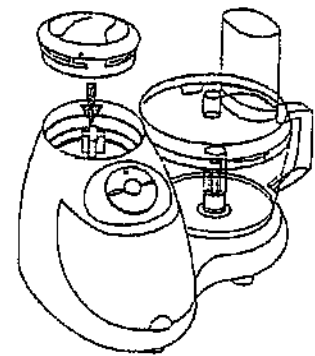
PLEASE NOTE

- A. To remove safety cover (2) or blender (8), you must first remove the processor lid (13).
- B. To operate the food processor, the safety cover (2) must be properly locked in place.
- C. To operate the blender (8), processor lid (13) must be locked in place.
- D. When operating blender (8) make sure that all attachments are first removed from the food processor bowl (11).
- E. **Do not attempt to use both blender and food processor at the same time.**
- F. Do not attempt to by-pass the cover (2) safety interlock mechanism or the main lid interlock.

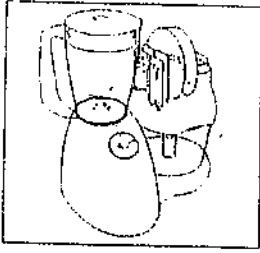
To remove the blender, you must first unlock and remove the processor lid (A). Then unlock and remove the blender (B) by twisting clockwise.



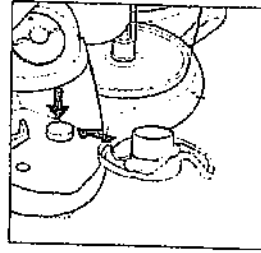
WARNING:
Always remove the blender and fit the safety cover (2) into the processor body when using the processor.



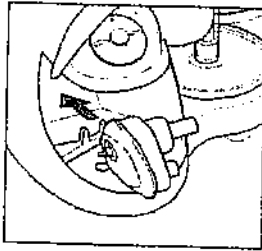
STORAGE



Your food processor is designed so that most of the attachments can be stored on-board.

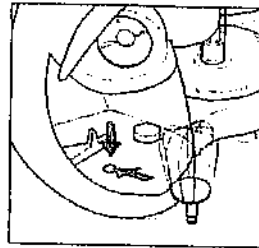


- Place the protective cover (24) onto the chopping blade (23) and place into storage compartment. The highest part of the blade should be placed at the back of the compartment.

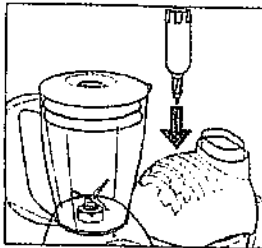


Storage Compartment

- Lift the lid of the storage compartment (7).
- Place whisk head (26) in storage compartment as shown.

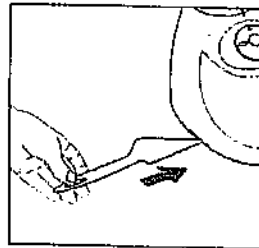


- Push shaft of whisk beater (27) firmly into the hole.
- Close the lid of the storage compartment.



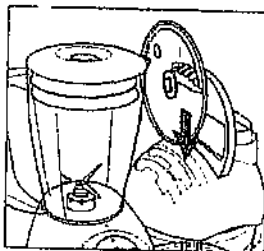
Storage Dome

- Fit the processor bowl (11) & processor lid (13) onto the processor base.
- Place the storage dome (15) onto the processor lid.
- Add the spindle (12) into the circular hole in the storage dome.

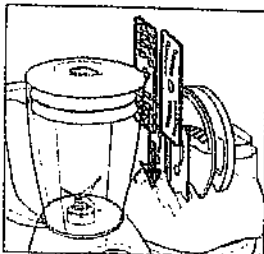


Spatula Storage

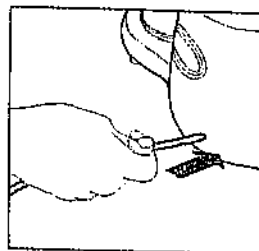
Slide the spatula (16) into the slot provided on the side of the processor body (1).



- Place the plastic blade holder (17) & French fry blade (22) into the two longer slots.



- Add the slicing blades (20, 21) & the shredding blades (18, 19) into their slots in the storage dome.



Cord Storage

The power supply cord can be stored by feeding it into the opening at the back of the food processor body.

INSTRUCTIONS FOR USE

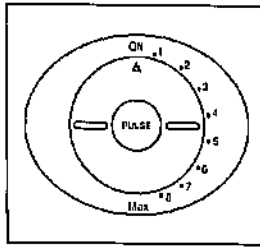
Operating Controls

The processor and blender control dials have settings as follows:

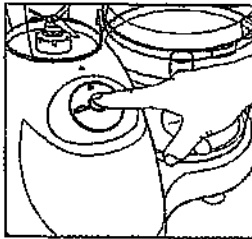
Off/1-8 + Max

Pulse

The speed can be adjusted while the processor or blender is in use.



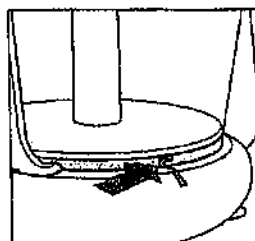
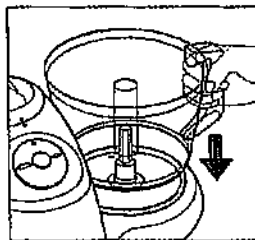
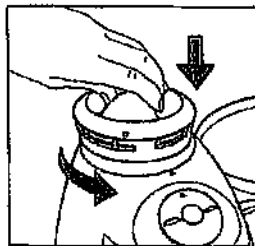
Using the pulse button (5) allows greater control over the texture of the food processed. It is only intended to be used for short "bursts" of processing or blending.



Operating the Food Processor

Setting up

- CAUTION:** Make sure that the unit is unplugged from power source and operation button is on "OFF" before inserting or removing any attachments and before cleaning.
- Fit the safety cover (2) into the food processor body and turn counterclockwise firmly until it "clicks" into place (the arrows will now be lined up). **IMPORTANT THE FOOD PROCESSOR WILL NOT OPERATE WITHOUT THE SAFETY COVER IN PLACE.**
- Place the processor bowl (11) onto the processor body (1). There is no need to turn the bowl.
- When fitted correctly, the handle will be to the right of the assembly, and the ridge on the base of the bowl will fit into the slot at the back of the processor body.



- Fit the spindle (12) onto the motor shaft (6) and the appropriate attachments onto the spindle. Refer to the following section "Fitting & Using the Tools".

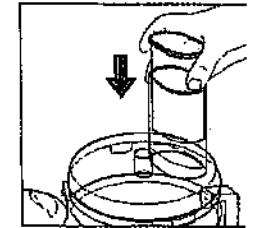
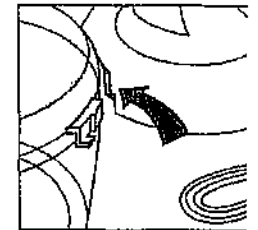
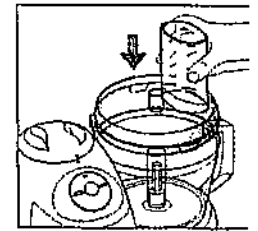
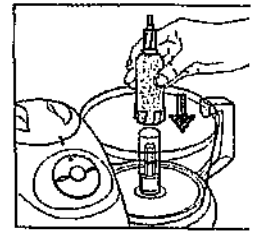
WARNING TO REDUCE THE RISK OF INJURY, NEVER PLACE THE CUTTING BLADE ON THE BASE WITHOUT FIRST PUTTING THE BOWL PROPERLY IN PLACE.

- Holding the processor lid (13) by the feed tube, fit the lid by rotating counterclockwise.

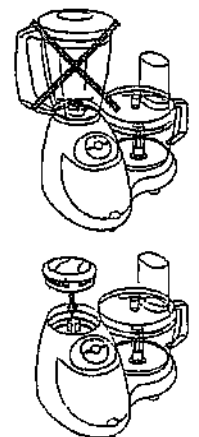
- Ensure that the lid tab has "clicked" into place and the arrows are lined up.

- Plug the processor and switch on. If the processor does not come on, check that the machine cover and processor lid are both correctly fitted.

FOR SAFETY, ALWAYS USE THE FOOD PUSHER WHEN PUTTING FOOD INTO THE FEEDER TUBE. NEVER FEED BY HAND.

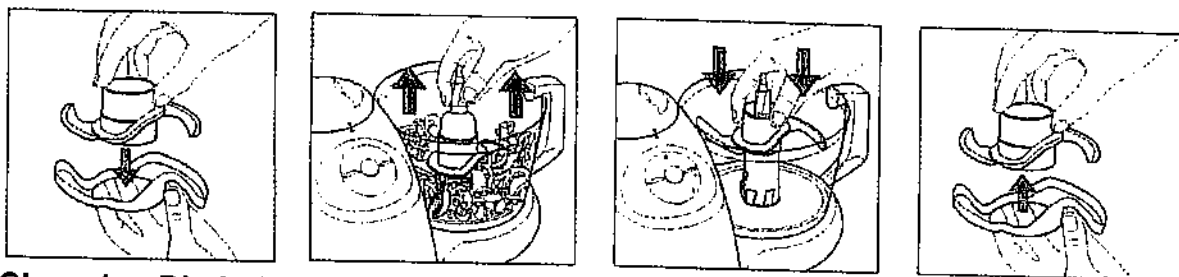


WARNING: ALWAYS REMOVE THE BLENDER AND FIT THE SAFETY COVER (2) INTO THE PROCESSOR BODY WHEN USING THE PROCESSOR.



FITTING & USING THE TOOLS

In general, all attachments which are fitted within the processor bowl must be firmly attached to the spindle (12). Always adjust the attachments until you are sure that they are correctly fitted.



Chopping Blade (23)

1. Fit the processor bowl and spindle as detailed previously.
2. Remove the chopping blade protective cover (24) from the metal chopping blade.
3. Fit the blade over the spindle and press firmly into place.

WARNING:

USE EXTREME CAUTION - BLADES ARE SHARP. ALWAYS HANDLE THE CHOPPING BLADE BY ITS CENTRAL PLASTIC HUB.

4. Place the food into the bowl.
5. Fit the lid and click into place as detailed in the "Setting Up" Section (page 4).
6. Insert power cord into electrical wall outlet.
 - Keep hands and utensils away from cutting blades while chopping food to reduce the risk of injury to persons or damage to the food chopper. A scraper may be used, but must be used only when food processor is not running.
 - Do not leave the appliance unsupervised when it is operating, i.e. when it is "ON".
7. Never feed by hand. Always use the food pusher (14) to push food into the food processor bowl (11) through the feeder tube.
8. **WARNING:** When the processing is completed, unplug, then remove the spindle (12) and blade from the bowl before removing the processed food.
9. **AFTER CLEANING, ALWAYS REPLACE THE PROTECTIVE COVER (24) ON THE METAL CHOPPING BLADE (23).**

Processing Examples With the Chopping Blade

The processing times indicated below are approximate and also depend on the quantity of the food to be processed and the degree of fineness you require.

PRODUCT	QUANTITY	RECOMMENDED SPEED	OPERATION TIMES
Meat*	24.5 oz / 700 gr.	Max	15 - 30 seconds
Onions	24.5 oz / 700 gr.	5-6	15 - 30 seconds
Nuts	21 oz / 600 gr.	8-Max	15 - 30 seconds
Fish*	24.5 oz / 700 gr.	1-8	15 - 30 seconds
Cheese	24.5 oz / 700 gr.	1-8	15 - 30 seconds
Liquids (soups)	24.5 oz / 700 gr.	1-8	20 seconds
Carrots	24.5 oz / 700 gr.	6-8	40 - 50 seconds
Bread	4 slices	6-8	40 - 50 seconds
Apples	24.5 oz / 700 gr.	8-Max	10 - 30 seconds
Parsley	Max 4 bundles	Max	10 seconds
Mayonnaise	Max 4 cups/1 liter	8-Max	30 seconds

* Always allow food to cool before placing in the bowl.

* Remove all bones before processing.

Plastic Dough Blade (25)

CAUTION: Make sure that the unit is unplugged from the power source and the operating button is "OFF" before inserting or removing attachments.

1. Fit the processor bowl and spindle as described previously on page 4.
2. Fit the plastic dough blade over the spindle and press firmly into place.
3. Place the ingredients into the bowl.
4. Fit the lid and click into place as described in the "Setting Up" section (page 4).

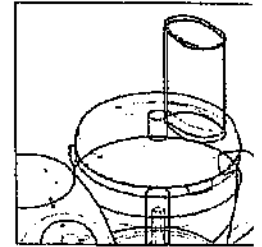
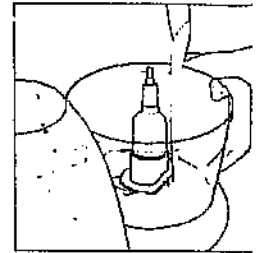
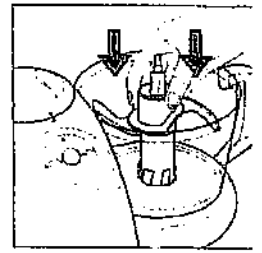
5. Plug in the processor.

6. Turn the processor on selecting maximum speed. Maximum capacity for processing dough is based on the mixture of 21 oz. (600 g.) of flour and 14 oz. (400 g.) of water in order to obtain 2.2 Lbs. (1 kg.) of dough.

7. Remove the blade from the bowl before removing the dough.

WHEN KNEADING DOUGH, DO NOT OPERATE THE MACHINE LONGER THAN 20 SECONDS. AFTERWARDS WAIT AT LEAST 2 MINUTES BEFORE OPERATING THE MACHINE AGAIN.

FOR SAFETY, ALWAYS LEAVE THE PUSHER IN PLACE WHILE OPERATING THE PROCESSOR.



Whisk Head (26) & Whisk Beater (27)

CAUTION: Make sure that the unit is unplugged from the power source and the operating button is "OFF" before inserting or removing attachments.

1. Fit the processor bowl and spindle as described previously on page 4.
2. Click the whisk beater (27) into the short extension of the whisk head (26).
3. Place the long extension of the whisking head onto the motor shaft (6).
4. Add ingredients to the bowl.
5. Fit the lid and click into place as detailed in the "Setting Up" section (page 4).

6. Plug the processor into the wall outlet.

7. Turn the processor on selecting maximum speed.

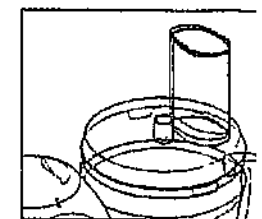
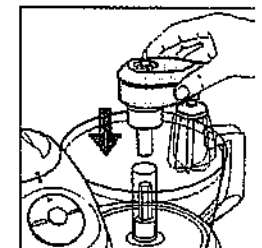
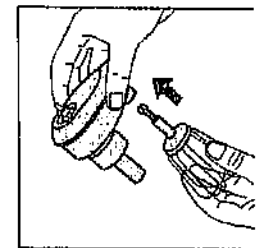
For your safety, the pusher must stay in its place while operating the appliance. Keep hands, hair, clothing as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury and/or damage to the appliance.

IMPORTANT WARNING: NEVER USE THE WHISK ATTACHMENT FOR DOUGH KNEADING.

DO NOT IMMERSE THE WHISK HEAD (26) IN ANY LIQUID.

To clean the whisk beater (27), remove it from the whisk head (26) and wash.

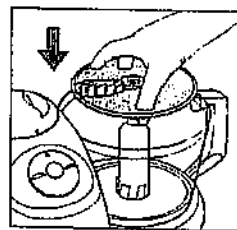
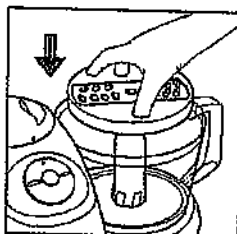
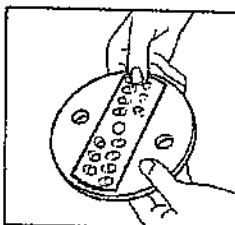
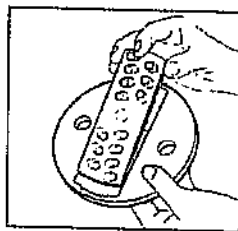
Wipe the whisk head (26) clean with a damp cloth.



Slicing & Shredding Blades

CAUTION: Make sure that the unit is unplugged from the power source and the operating button is "OFF" before inserting or removing attachments.

1. Place the blade of your choice on the blade holder (17). Inserting the longer tab on the side of the blade first.
 2. Press the other end of the blade until it clicks into place.
 3. Fit the processor bowl and spindle as detailed on the page 4.
 4. Using the finger holes in the blade holder, fit it over the spindle and press firmly into place as indicated.
- WARNING: USE EXTREME CAUTION WHEN HANDLING BLADES. BLADES ARE SHARP.**
5. Fit the lid and click into place as described in the Setting Up section (page 4).
 6. Plug in the processor.
 7. **WARNING: USE THE FOOD PUSHER (14) TO ADD FOOD INTO THE PROCESSOR BOWL (11) THROUGH THE FEEDER TUBE.**



French Fry Blade (22)

1. Fit the processor bowl and spindle as detailed previously.
2. Using the finger holes in the french fry blade, fit it over the spindle and press firmly into place as indicated.

WARNING: USE EXTREME CAUTION WHEN HANDLING BLADES. BLADES ARE SHARP.

3. Fit the lid and click into place as indicated in Setting Up section (page 4).
4. Plug in the processor.
5. **WARNING: USE THE FOOD PUSHER (14) TO ADD FOOD INTO THE PROCESSOR BOWL (11) THROUGH THE FEEDER TUBE.**

Do not overload the bowl. In one operation, you can process maximum 2.2 Lbs. of food.

Processing Examples

For fine slicing:

Blade A (21) - Recommended speed level is between 5-6
(Cucumbers, raw potatoes, lettuce, carrots)

For coarse slicing:

Blade B (20) - Recommended speed level is between 5-6
(Cabbage, carrots, onions)

For fine shredding:

Blade C (18) - Recommended speed level is between 5-6
(Carrots, cucumbers, cabbage)

For coarse shredding:

Blade D (19) - Recommended speed level is between 5-6
(Lettuce, carrots, apples)

For French Fries:

Disc (22) - Recommended speed level is between 5-6
(Potatoes for French Fries)

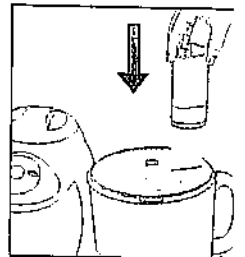
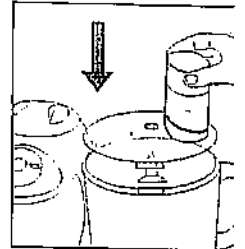
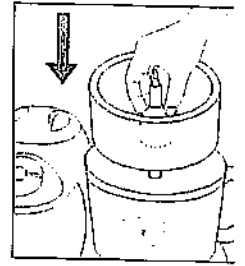
Juice Extractor

CAUTION: Make sure that the unit is unplugged from the power source and the operating button is "OFF" before inserting or removing attachments.

1. Fit the processor bowl as detailed previously (page 4).
2. Fit the juice extractor/filter (28) into the processor bowl.
3. Fit the juice extractor lid (29) over the extractor and rotate counter clockwise ensuring that the lid tab has clicked into place.
4. Plug in processor.
5. Turn speed control to low (use only on low speed).
6. Use the juice extractor pusher (30) to add fruit into the food tube.
7. If the juice extractor becomes clogged during use, turn the processor off and remove the pulp from it using the spatula. Be sure to switch the appliance to "OFF" position after each use. Make sure the motor stops completely and unplug the unit before disassembling.

FOR SAFETY, ALWAYS USE THE PUSHER WHEN PUTTING FRUIT INTO THE FEEDER TUBE - NEVER FEED BY HAND.

Do not put your finger or other objects into the juicer opening while it is in operation. If food becomes lodged in the opening, use food pusher or another piece of fruit or vegetable to push it down. When this method of removing food lodged in the opening is not possible, turn the motor off, unplug unit and disassemble juicer to remove the remaining food.

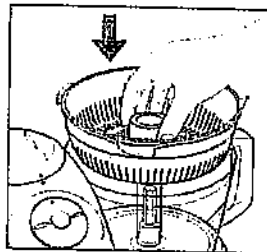


Citrus Juice Filter (31)

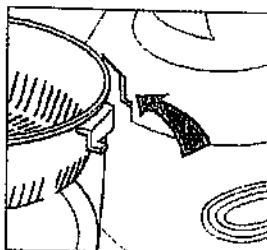
WARNING: ALWAYS OPERATE THE JUICER AT LOWEST SPEED ONLY. DO NOT OPERATE THE CITRUS JUICER AT HIGHER SPEEDS.

CAUTION: Make sure that the unit is unplugged from the power source and the operating button is "OFF" before inserting or removing attachments.

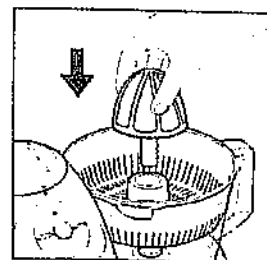
1. Fit the processor bowl as detailed previously (page 4).
2. Fit the citrus juice filter (31) into the processor bowl.



3. Rotate counter clockwise. Ensure that the citrus juice filter tab has clicked into place.



4. Insert the juice reamer into the center of the citrus juice filter (31) with its inside inside the central column of the bowl.



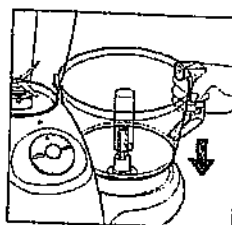
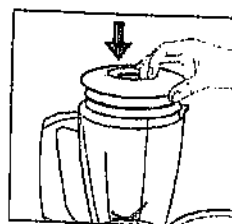
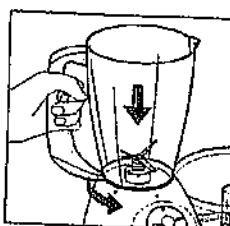
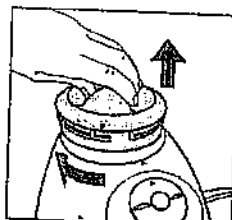
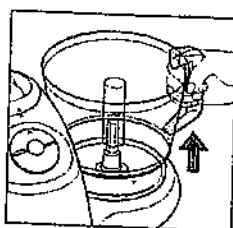
5. Plug in processor.
6. Place fruit on juice reamer and hold a cupped hand.
7. Operate at min. speed.

WARNING: ALWAYS OPERATE THE CITRUS JUICER AT LOWEST SPEED ONLY. DO NOT OPERATE THE CITRUS JUICER AT HIGHER SPEEDS.

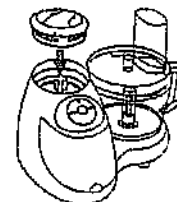
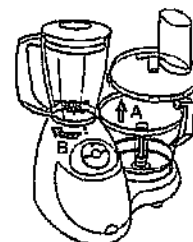
Blender (8)

CAUTION: Make sure that the unit is unplugged from the power source and the operating button is "OFF" before inserting or removing attachments and before cleaning.

1. Remove the processor bowl and lid.
 2. Remove the safety cover (2). This can only be done once the processor lid has been removed.
 3. Place the blender (8) into its location on the processor body with the handle to the left. Turn counter clockwise until the blender clicks into place and the arrows are aligned.
- Warning: Use extreme caution - blades are sharp. Handle carefully.**
4. Place food in blender.
 5. Place the blender lid (9) and the measuring cap (10) on the blender.
 6. Replace the processor bowl and processor lid. Ensure that the lid tab has clicked into place. The blender will not operate if the processor lid is not clicked in place.
 7. Plug in the processor.
 8. Always operate the blender with the lid in place.



TO REMOVE THE BLENDER, YOU MUST FIRST UNLOCK AND REMOVE THE PROCESSOR LID (A). THEN UNLOCK AND REMOVE THE BLENDER (B) BY TWISTING CLOCKWISE.



WARNING
ALWAYS REMOVE THE BLENDER AND FIT THE SAFETY COVER (2) INTO THE PROCESSOR BODY (1) WHEN USING THE PROCESSOR.

CAUTION: Never operate the blender with more than 42 oz. (1250 ml) of liquid or when empty.

- Recommended speed levels for blending are between 5 - Turbo.
- Do not overload past the Turbo level on the blender.
- You can crush 10 oz. of ice cubes in 15-20 seconds in the blender.
- To prevent spilling, do not operate the blender with more than 42 oz. (1250 ml) of liquid.
- Avoid contact with moving parts at all times.
- Do not blend boiling liquid.
- To reduce the risk of severe injury to people or damage to the blender, keep hands, hair, clothing as well as spatulas and other utensils out of container while blending.

CLEANING AND MAINTENANCE

CAUTION: Make sure that the unit is unplugged from power source and control button is on "OFF" before inserting or removing any attachments and before cleaning.

- Never immerse the unit, cord or plug in water or any other liquid.
- Clean the motor block with a damp cloth only.
- Only the stainless steel blades can be washed in the dishwasher.
- All other parts can be cleaned in warm sudsy water using regular dishwashing liquid.
- Cleaning the blender jar (flask):
 - *Fill with soapy warm water.
 - *Place lid on jar.
 - *Run blender at maximum speed for 30 seconds. Rinse and repeat if necessary.

Hints & Tips

- The metal blade (23) can be used for chopping meat, fish, vegetables, cheese, etc. setting the speed to maximum.
- For finer chopping, increase the length of time you process.
- For coarser chopping, use the pulse button for a few seconds and monitor food texture.
- Pre-cut larger pieces to make them fit into the feed tube. When chopping hard foods (e.g. meat, cheese) cut into 1 1/2.4 cm cubes.
- For shredding, place food horizontally into the feed tube, for slicing place the food vertically.
- When blending, pour the liquids in first and then add the solid food. Begin blending at the lower speed and increase when needed.

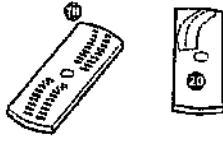
RECIPES

Onion Soup au Gratin

Makes: 4 (1-1/2 cups/360 ml) servings

Ingredients

5 medium onions
2 tablespoons (30 ml) butter or margarine
1 teaspoon (5 ml) sugar
1 tablespoon (15 ml) all-purpose flour
3 cups (720 ml) water
4 oz. (114 gms) Swiss or Gruyere cheese cut to fit Chute
4 slices French bread - 1 inch thick (25 mm) toasted
2 cans (10 1/2 oz./300 gms each) condensed beef broth



Position Course Slicing Disc in Bowl. Cut onions to fit Food Chute and slice. In 4 quart saucepan (4 L), melt butter or margarine. Add onions, sprinkle with sugar. Saute, covered, over low ear 15 minutes, stirring occasionally. (Onions should not brown)

Stir in flour. Then add beef broth and water, stirring constantly, until mixture starts to boil. (Adjust heat as necessary) Simmer uncovered for 20 minutes.

Position Fine Shredding Disc in Bowl. Shred cheese. Divide soup into 4 oven-proof bowls. Top each with a slice of bread and shredded cheese.

Bake in 400...°F (200...°C) pre-heated oven or heat in microwave oven until cheese melts and soup is hot.

Fresh Mushroom Soup

Makes: 6 (3/4 cup/180 ml) servings

Ingredients

2 tablespoons (30 ml) butter or margarine
1 medium onion, quartered
1/2 cup (226 gms) mushrooms
2 tablespoons (30 ml) all-purpose flour
2 cups (480 ml) chicken broth
2 cups (480 ml) milk



In 4 quart (4 L) saucepan, melt butter or margarine. Position Chopping Blade in Bowl; add onion. Process to finely chop. Saute in saucepan.

Position Fine Slicing Disc in Bowl. Slice mushrooms. Add to skillet and saute until soft. Stir in flour. Then add broth, stirring constantly, until mixture thickens.

Add milk, heat gently until soup is hot (but not boiling). Season with salt and pepper, if desired.

Chunky Tomato Salsa

Makes: About 5 cups (1.2 L)

Ingredients

1/4 cup (60 ml) parsley
1 clove garlic, peeled
1 green pepper, cut into 1" (25 mm) pieces
1 red pepper, cut into 1" (25 mm) pieces
1 medium onion, quartered
8 medium tomatoes, peeled and quartered
1 can (6oz/170 gms) tomato paste
1/4 cup (60 ml) red vinegar
1-2 teaspoons (5-10 ml) cumlin



Position Chopping Blade in Bowl. Add parsley. With processor running, drop garlic through Food Chute. Process to finely chop. Transfer to 4 quart (4 L) saucepan.

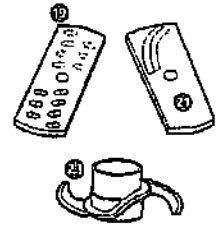
Reposition Chopping Blade; add onion. Process to coarsely chop. Transfer to saucepan. Repeat with peppers and tomatoes, chopping peppers, one at a time, and tomatoes, 2 at a time. Add remaining ingredients - stir to mix. Bring to a boil. Simmer, uncovered, for about 2 hours, or until thick. Store in refrigerator for 2 weeks or freeze.

Overnight Cabbage Slaw

Makes: 6-1 cup (240 ml) servings

Ingredients

1/2 medium cabbage, cut in wedges
1 small sweet or red onion, halved
1/2 medium green pepper
2 carrots, peeled
2/3 cup (160 ml) vinegar
1/3 cup (80 ml) vegetable oil
1/4 cup (60 ml) sugar
1 teaspoon (5 ml) salt
1/4 teaspoon (1 ml) pepper



Position Fine Slicing Disc in Bowl. Slice cabbage, onion and pepper. When vegetables reach top of bowl, transfer to extra-large bowl and slice remaining quantity.

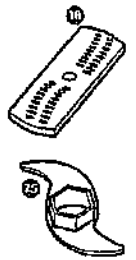
Position Coarse Shredding Disc in Bowl. Shred carrots. Add to cabbage mixture. Position Chopping Blade in Bowl. Add vinegar, oil, sugar, salt and pepper. Process until well mixed, about 10 seconds. Pour over vegetables; stir to combine. Cover; refrigerate at least 8 hours before serving. At serving time, stir thoroughly, then drain.

Quick Cheese Pizza Crust:

Makes: 2-14 inch (36 cm) pizzas

Ingredients

2 Packages (1/4 oz/7 gms each) active dry yeast
2 teaspoons (10 ml) sugar
1 cup (240 ml) lukewarm water (110 - 115...°F/44-46...°C)
3 cups (720 ml) all-purpose flour
1 teaspoon (5 ml) salt
2 tablespoons (30 ml) vegetable oil topping
1 jar (14 oz/ 400 gms) pizza sauce
1 package (16 oz./454gms) mozzarella cheese (chilled in freezer 20 minutes before using), cut to fit Chute



Stir yeast and sugar into water and let stand 5 minutes. Position Kneading Blade in Bowl. Add flour and salt. Turn processor on and put yeast mixture through Food Chute. Add oil and process until dough forms a ball. If dough sticks to side of bowl, add more flour, 1 tablespoon (15 ml) at a time. Process about 60 seconds. Let dough rest 10 minutes. Divide dough evenly into 2 balls. Stretch or roll each ball to fit a lightly oiled 14" (36 cm) pizza pan. Top with pizza sauce.

Position Fine Shredding Disc in Bowl. Shred cheese. Spread cheese evenly over pizza sauce and add other toppings if desired. Bake in pre-heated 400...°F (205...°C) oven for 20 to 25 minutes.

Whole Wheat bread

Makes 1-9" x 5" (23 x 13 cm) loaf

Ingredients

2 cups (480 ml) all-purpose flour
1 cup (240 ml) whole wheat flour
2 tablespoons (30 ml) brown sugar
2 tablespoons (30 ml) soft butter or margarine
1-1/2 teaspoon (7 ml) salt
1 Package (1/4 oz/7 gms) active dry yeast
1/4 cup (60 ml) lukewarm water (110-115...°F/44-46...°C)
2/3 to 1 cup (160-240 ml) lukewarm water (110-115...°F/44-46...°C)



Position Kneading Blade in Bowl. Add flour, sugar, butter or margarine and salt. Process until blended, about 5 seconds. In a small bowl, add yeast to 1/4 cup (60 ml) water. Stir and allow to dissolve, about 10 minutes. With Processor running, add yeast mixture through Food Chute, then add only enough water, in a slow stream, to make dough form a ball.

Stop processor (add only enough water to form a soft dough). Turn dough out and with floured hands, toss or fold dough over 9-10 times. Shape into a ball. Place dough in greased bowl and rotate to grease surface. Cover and let rise in warm place until dough doubles in size, about 1-1/2 hours. With floured hands, punch down and toss until no longer sticky. Form into smooth ball. Cover with bowl and let rest 15 minutes. Shape into loaf. Place in well greased 9 x 5 inch (23 x 13 cm) pan. Cover and let rise until dough doubles in size, about 1 hour. Bake in pre-heated 375...°F (190...°C) oven for 35-40 minutes. Remove from pan immediately, cool before slicing.

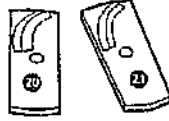
RECIPES

Pasta Bonanza Toss

Makes: 4 (2 cups/480 ml) servings.

Ingredients

3 medium carrots, peeled
1 medium onion, quartered
4 oz. (144 gms) broccoli, cut in 2" (50 mm) pieces
1 medium zucchini
6 medium mushrooms 8 oz. (226 gms) favourite pasta
4 oz. (114 gms) sliced deli ham
1/4 cup (60 ml) milk
3 tablespoons (45 ml) parmesan cheese



Position Coarse Slicing Disc in Bowl. Slice carrots and onion. In 4 quart saucepan(4 L), steam carrots until just done (about 7 minutes). Add broccoli to carrots after 3 minutes.

Position Fine Slicing Disc in bowl. Slice zucchini and mushrooms. Add to carrot mixture for last 2 minutes of steaming.

Transfer steamed vegetables to large mixing bowl (reserve water in saucepan). In the same saucepan, add additional water and cook pasta as directed on package. Position Fine Slicing Disc in Bowl. Roll up the ham slices and slice for a coarse, chopped result. Add to steamed vegetables along with remaining ingredients; stir to blend.

When pasta is just done, drain and return to pot. Add vegetable mixture. Over low heat, toss vegetables with pasta until well mixed and thoroughly heated. Season to taste.

Peanut Butter Chip Cookies

Makes: about 2-1/2 dozen cookies.

Ingredients

1 cup (240 ml) roasted salted peanuts
1 cup (240 ml) packed brown sugar
1/3 cup (60 ml) butter or margarine, softened, cut into 6 pieces



1 egg
1 cup (240 ml) all-purpose flour
1/2 cup (120 ml) semi-sweet chocolate morsels
1/2 teaspoon (2 ml) baking soda
1 teaspoon (5 ml) vanilla

Position Kneading Blade in Bowl. Process peanuts until a butter forms (about 2 minutes). Add sugar and butter; process until smooth (15 seconds). Scrape down bowl as necessary. Add egg and vanilla, process 5 seconds. Add flour, chocolate morsels and baking soda. Pulse just until flour is blended into the mixture (about 5 minutes).

Shape dough into balls using 1 tablespoon (15 ml) dough for each. Place on ungreased cookie sheets, about 2" (50 mm) apart. Flatten each cookie with fork in a crisscross pattern to 1/4" (6 mm) thick. Bake in pre-heated 350.°F (175.°C) oven for 12 minutes, or until cookies are firm to the touch. Cool on wire racks.

Note: Cookie dough may be stored in the refrigerator for 1 week or in the freezer for up to 6 months.

Aloha Carrot Cake

Makes: 1 (9"/23 cm sq.) cake

Ingredients

3 medium carrots, peeled
1 cup (240 ml) sugar
1/2 cup (120 ml) vegetable oil
2 eggs
1 teaspoon (5 ml) baking powder
1 teaspoon (5 ml) baking soda
1 teaspoon (5 ml) cinnamon
1 teaspoon (5 ml) salt
1/4 teaspoon (1 ml) mace
1-1/2 cups (360 ml) all-purpose flour
1 can (8oz/227 gms) crushed pineapple, undrained



Pre-heat oven to 375.°F (190.°C). Position Chopping Blade in Bowl with Coarse Shredding Disc above it. Shred carrots. Add sugar, oil, eggs, baking powder, soda, cinnamon, salt and mace. Process to mix, 30 seconds. Add flour. Process to combine 15 seconds. Add pineapple. Pulse until just mixed, about 2 to 3 seconds. Turn into a greased and floured 9" (23 cm) square baking pan. Bake until cake springs back when lightly touched in center, 30 to 35 minutes. Cool and remove from pan. Frost with Cream Cheese Frosting (see below). Refrigerate any unused portion.

Cream Cheese Frosting

Makes: 1 cup (240 ml)

Ingredients

1 package (3 oz/85 gms) cream cheese, chilled, cut in 4 pieces
2 tablespoons (30 ml) soft butter or margarine
2-3 teaspoons (10-15 ml) lemon juice
1-1/2 cups (360 ml) confectioners sugar
1/4 teaspoon (1 ml) mace



Position Blender. Drop cream cheese through food chute, one piece at a time, with processor running. Turn off. Add butter and lemon juice. Process to mix ingredients, 3 to 4 seconds. Add sugar and mace and process until smooth, 15 to 20 seconds.

Apple Crisp

Makes: 6 (3/4 cup/180 ml) servings

Ingredients

6 medium cooking apples, peeled, cored, quartered.
2 tablespoons (30 ml) lemon juice
1 cup (240 ml) quick oats, uncooked
1 teaspoon (5 ml) cinnamon
1/2 cup (120 ml) all-purpose flour



1/2 cup (120 ml) butter or margarine, chilled, cut in 6 pieces
3/4 cup (180 ml) packed brown sugar

Pre-heat oven to 375.°F (190.°C). Position Disc in bowl with slicing side up and slice apples. As slices reach top of bowl, empty into ungreased 9" (23 cm) square baking pan. Sprinkle lemon juice over apples. Position Chopping Blade in Bowl; add remaining ingredients. Process until crumbly, about 10 seconds. Crumble evenly over apples. Bake until apples are tender, 40 to 45 minutes. Serve warm or cold, plain, or with ice cream, or sweetened whipped cream.

Note: Substitute 5 to 6 cups (1.2 to 1.4 L) fruits in season such as peaches or rhubarb. With rhubarb, add 1/2 cup (120 ml) sugar to fruit.

Pecan Crescents

Makes: 2-1/2 dozen cookies

Ingredients

3/4 cup (180 ml) pecans
1-1/2 cups (360 ml) all-purpose flour
3/4 cup (180 ml) butter or margarine, softened, cut into 10 pieces
1/3 cup confectioners sugar
1/2 teaspoon vanilla



Position Blender. Add pecans; pulse until coarsely chopped. Add butter, flour, confectioners sugar and vanilla; pulse just until flour is blended into mixture (about 8 pulses).

Roll 1 tablespoon (15 ml) at a time with palms of hands, into a 3" (75 mm) long roll. Place 1" (25 mm) apart on ungreased cookie sheet and curve into a crescent. Bake in pre-heated 375.°F (190.°C) oven for 12 minutes or until set, but not browned. Dust lightly with confectioners sugar before serving.

RECIPES

One Crust Standard Pie Crust

Makes: 1 (9"/23 cm) pie crust

Ingredients

1 cup (240 ml) all-purpose flour
1/2 teaspoon (2 ml) salt
1/4 cup (60 ml) vegetable shortening, room temperature, divided in 3 pieces.
1 tablespoon (15 ml) butter or frozen margarine,
frozen 3 tablespoons (45 ml) cold water

Position Kneading Blade in Bowl. Add flour, salt, vegetable shortening and butter or margarine. Process until particles resemble coarse crumbs, about 15 seconds. Add water all at once through Food Chute with processor running. Process until dough forms a ball, or no more than 15-20 seconds. Stop processor; remove Kneading Blade. Shape into ball with hands, if necessary. Roll out for pie, or as directed in recipe. If crust is to be baked before filling, prick generously with fork. Bake in pre-heated 450..°F (230..°C) oven for 9-12 minutes.



Two Crust Standard Pie Crust

Makes: 2 (9"/23 cm) pie crusts or 1 double crust pie.

Ingredients

2 cup (480 ml) all-purpose flour
1 teaspoon (5 ml) salt
1/2 cup (120 ml) vegetable shortening, room temperature, divided in 6 pieces.
1 tablespoon (15 ml) butter or margarine, frozen
1/3 cup (80 ml) cold water

Follow the directions for the One Crust Standard Pie Crust (above), but divide dough in half and shape into 2 balls.



Savoury Treats

White bread

Makes 2 loaves or 12 rolls
Preparation time 5 minutes
Cooking time 30 minutes
Standing time 60 minutes

Ingredients

500g plain flour
300g (+/- 10g) lukewarm water
1 teaspoon salt
20g dry yeast

Position Kneading Blade in bowl. Mix the yeast with 3 tablespoons of warm water until it dissolves. Using the plastic dough blade, mix together the flour, diluted yeast and salt at speed 3 and press the 'pulse' button for six short bursts. Whilst keeping the processor at speed 3 pour in the remainder of the water through the feeder tube and continue for a further 20 seconds. Increase the speed to maximum and continue kneading for another 30 seconds or until dough has a smooth and supple texture. Interrupt this process at least twice to flatten the dough with your hand. Remove the dough from the processor bowl and leave to stand on a surface dusted with flour for approximately 15 minutes. Divide the dough into two loaves or twelve rolls as desired and shape as required. Place it on a flour dusted oven tray, cover with a cloth and store in a warm place for 40-50 minutes to allow it to rise. Remove the cloth and place the dough in a pre-heated oven at 240..°C/Gas mark 8 and bake for approximately 30 minutes.

Helpful tips

The dough should rise up to twice its original size
Putting a glass of water in the oven can help the crust to form
Do not allow the dry yeast to come into contact with the salt



Farmhouse Pate

Serves 6

Preparation time 15 minutes

Cooking time 75 minutes

Ingredients

250g boneless pork loin
200g bacon fat
200g shoulder of veal
150g mushrooms
4 sprigs of parsley
1 bay leaf
1 sprig of thyme
1 shallot
1 egg
1 teaspoon salt
nutmeg and pepper to taste



Cooking Instructions

Place the metal chopping blade into the processor bowl. Dice all the meat into large chunks and add to the processor bowl. Chop the meat for 10 seconds at maximum speed. Press the 'pulse' button for 5 short bursts.

Transfer the meat into another container and mix in the brandy. Using the slicing blade, slice the washed mushrooms at speed 5-6 for a few seconds and add to the meat.

Chop the parsley and shallot and add to mixture. Stir in the egg and season with salt, pepper and nutmeg.

Smooth out the mixture in a 1 litre terrine, sprinkle the thyme leaves and garnish with the bay leaf.

Place the terrine in a simmering bain-marie and cook in a pre-heated oven at 180..°C/Gas mark 6 for 75 minutes.

Leave the terrine to cool before serving.

Leek and potato soup

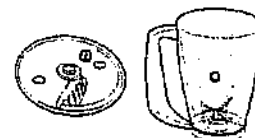
Serves 4

Preparation time 10 minutes

Cooking time 20 minutes

Ingredients

150g leeks
150g potatoes
200ml water
2 chicken stock cubes
salt and pepper to taste



Cooking Instructions

Wash, peel and dice the potatoes. Wash the leeks and remove excess green.

Place the slicing disc in the processor and slice the leeks at speed 5-6. Pour the water in a large pan, add the chicken stock and bring to the boil. Add the sliced leeks, diced potatoes and salt and cook for a further 20 minutes.

Allow the mixture to cool for 60 minutes.

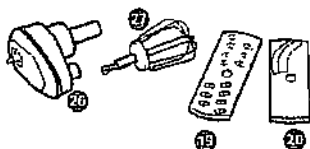
Attach the blender to the processor body, pour in the mixture and blend at maximum until the mixture is smooth.

Pour the mixture back into the pan and bring to boil.

RECIPES

Potato Gratin

Serves 4
Preparation time 10 minutes
Cooking time 45 minutes



Ingredients

600 g Potatoes
150 ml milk
1 clove garlic
2 egg yolks
100 g fresh cream
1/2 teaspoon nutmeg
25g mild cheddar cheese
10g butter
Salt, pepper to taste

Cooking instructions

Shred the cheese using the shredding blade in the processor bowl at speed 5-6 and place to one side.
Replace the shredding disc with the slicing disc. Feed the potatoes through the feeder tube and slice at speed 5-6.

Chop the garlic into tiny cubes and spread in an oven dish along with the sliced potatoes.

Replace the slicing disc with the whisk attachments and pour in the cream, milk, egg yolks, salt, pepper and nutmeg. Whisk at speed 9 for 30 seconds.

Pour the mixture over the potatoes, sprinkle with cheese and small knobs of butter and cook for 45 minutes.

Quiche Lorraine

Serves 4
Preparation time 15 minutes
Cooking time 45 minutes



Ingredients

Filling
120g bacon
2 eggs
100ml milk
130g fresh cream
ground nutmeg, salt and pepper to taste
Pastry
70g butter
130g flour
40 ml water
salt

Cooking instructions

Put the flour in the processor bowl, add a pinch of salt and the butter cubes. Using the dough blade, mix at maximum speed for approximately 10 seconds.

Whilst keeping the processor on, add the water through the feeder tube and knead for a further 15 seconds on maximum speed or until the mixture forms into a pastry ball. Remove the pastry and stand for 30 minutes in a cool place.

Roll out the pastry in a 25cm greased flan dish and place in a pre-heated oven at 210°C/Gas mark 7 for 15 minutes

Chop the bacon and dry fry in a pan until lightly browned. Dry any excess fat with a kitchen towel.

Beat the eggs using the whisk for 20 seconds at speed 9.

Add the milk, cream, salt, pepper and ground nutmeg. Whisk for a further 15 seconds. Evenly sprinkle the bacon across the pre-cooked pastry base and pour the mixture on top. Replace the dish in the oven and cook for a further 30 minutes.

Chilli con carne

Serves 4
Preparation time 10 minutes
Cooking time 25 minutes



Ingredients

1 tin kidney beans
1 tin tomatoes
1 large onion
1 clove garlic
75g streaky bacon
350g beef steak
1 beef stock cube
150ml water
2 tablespoons oil
1 teaspoon marjoram
1 tablespoon caraway seeds
2 tablespoons tomato puree
salt and pepper to taste

Cooking instructions

Finely chop the onion, garlic clove and put to one side. Prepare the stock and put to one side. Cut the bacon and steak into reasonable sized cubes. Place the chopping blade in the processor bowl and chop the bacon and steak on maximum speed for approximately 15 - 20 seconds. Finally, press the 'pulse' button for 4- 5 short bursts. Transfer the meat into another container and add the chopped onions and garlic.

Put the tomatoes in the processor bowl and chop using the 'pulse' button. Add the tomato puree and put to one side.

Heat the oil in a pan and cook the onion, garlic, bacon and meat for approximately 5 minutes. Add the pimentos, marjoram, caraway, salt and pepper and cook for a little longer.

Pour in the tomato mixture and stock and cook for a further 15 minutes, stirring occasionally.

Finally, add the drained kidney beans and leave to cook for a further 15 minutes, stirring occasionally.

Bolognese sauce

Serves 4
Preparation time 10 minutes
Cooking time 30 minutes



Ingredients

200g beef
50g bacon
1 onion
1 carrot
1 clove garlic
1 celery stick
1 tablespoon olive oil
1 can tomatoes
2 teaspoons tomato puree
1 beef stock cube
100ml water
salt and pepper to taste
few sprigs of thyme, parsley and bay leaf

Cooking instructions

Dice the beef and bacon and chop using the chopping blade at maximum speed for 15-20 seconds and put to one side.

Peel the carrot, celery, garlic and onion and cut into pieces.

Using the chopping blade, chop at maximum and put to one side.

Put the tomatoes in the processor bowl and chop using the 'pulse' button and add the tomato puree.

Heat the oil in a pan and brown the vegetable mixture for approximately 5 minutes. Add the meat and mix. Add the tomato mixture, beef stock and season with herbs, salt and pepper.

Leave to cook for 30 minutes on a low heat, stirring occasionally. serve with a pasta.

RECIPES

Banana fritters

Serves 4

Preparation time 15 minutes

Cooking time 15 minutes



Ingredients

4 bananas

10g dry yeast

100g flour

150ml light lager

4 tablespoons oil

Cooking instructions

Dilute the yeast with 3 tablespoons water. Put the flour in the processor bowl and add diluted yeast. Mix using the metal blade at speed 5-max for 20 seconds.

Whilst the processor is still working, gradually pour in the lager through the feeder tube and increase the speed to 8.

Mix for 30 seconds or until mixture is smooth.

Leave the mixture to stand for 30 minutes.

Slice the bananas. Heat a tablespoon of oil in a frying pan, dip the bananas into the mixture and cook (both sides) for 30 seconds.

Serve with an ice cream of your choice.

Apple crumble

Serves 4

Preparation time 10 minutes

Cooking time 45 minutes



Ingredients

900g Golden Delicious apples

200g blackberries

1/2 teaspoon ground cinnamon

2 tablespoons lemon juice

140 g flour

75g butter

75g sugar

100ml water

Cooking instructions

Put peeled and cubed apples into a heated saucepan with the lemon juice, cinnamon and water. Cover and cook for 15 minutes.

Put the flour, sugar and diced butter in the processor bowl.

Mix using the metal chopping blade at speed 5 for approximately 10 seconds (Do not allow the mixture to become a smooth pastry).

Finally, finish by using the 'pulse' a few times to crumb the mixture.

Strain any excess juice from the apples and arrange in a cake mould (approximately 22 cm). Arrange the blackberries and finally cover with the crumble.

Bake in a pre-heated oven at 220...°C/Gas mark 7 for approximately 45 minutes. The crumble should form a golden crunchy crust on the fruit.

Chocolate mousse

Serves 4

Preparation time 10 minutes

Cooking time 15 minutes



Ingredients

200g plain cooking chocolate

4 eggs

1 tablespoon fresh cream

30g butter

40g sugar

Cooking instruction

Break the chocolate into pieces and place into a bowl.

Melt the chocolate by placing the bowl in hot water.

Add 2 tablespoons of water and the diced butter to the chocolate and stir to obtain a smooth texture.

Pour the egg yolks (save egg whites) and 20g of the sugar into the processor bowl and whisk using the whisk attachment at speed 9 for 30 seconds. Add the cream and whisk at the same speed for a further 15 seconds.

Lower the speed to 4 and gradually pour in the melted chocolate through the feeder tube. Mix this for 20 seconds and place to one side.

After cleaning the processor bowl, whisk the egg whites at speed 9 until soft and fluffy.

Add a pinch of salt and pour remainder of the sugar through the feeder tube and whisk for a further 10 seconds.

Gently fold the whisked egg whites with the chocolate mix (fold mixture as little as possible). Leave to chill for at least 30 minutes before serving.

Banana milkshake

Serves 4

Preparation time 5 minutes

Cooking time 5 minutes



Ingredients

2 ripened bananas

2 scoops vanilla ice cream

2 teaspoons sugar

400ml cold milk

Instructions

Skin and dice the bananas and put in the blender.

Add the ice cream, sugar and milk.

Blend at maximum until the mixture is blended and frothy.

This recipe can be adjusted to your taste by varying the fruit and flavour of the ice cream used.

Tomato Juice

Process 4 tomatoes in your Juice Extractor. Pour juice into 1 litre jug. Add 1/8 tsp. lemon juice to jug.

To serve, pour juice into glasses filled with ice cubes. Makes 2 servings.



Grapefruit Fizz

Peel skin from grapefruit. Process grapefruit in Juice Extractor to yield 200ml grapefruit juice.

Combine with 400ml ginger ale. Serves 4.



Pour into glasses half filled with crushed ice.

Cucumber - Tomato Drink

Process the following in your Juice Extractor:

Ingredients

1/2 medium cucumber

8 tomatoes

1 lemon, peeled



Pour Juice into 1 litre jug. Add 1 tsp. onion salt and a few drops of bottled hot pepper sauce to juice in jug. To serve, pour into glasses filled with ice cubes and garnish with cucumber stick stirrers. Makes 4 servings as an appetiser.

Watercress Whiz

Pineapple spears (1 fresh pineapple, peeled and quartered, centre section removed) 1 bunch watercress.

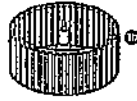


Pour juice into 1 litre jug. To serve, pour into glasses filled with ice cubes and garnish with watercress sprigs, if desired. A quick, nutritious cooler. Makes 3 servings.

RECIPES

Nutritious Zombie Cocktail

Process the following in your Juice Extractor:



Ingredients

1 carrot, peeled
1 stalk celery
1/4 cucumber
1 slice lemon

Pour Juice into 1 litre jug. To serve, pour into glass filled with ice cubes. Makes 3 servings.

Fruit Whiz

Process the following in your Juice Extractor:



Ingredients

1 orange, peeled and quartered
1/2 apple, cored and quartered
1/2 pear, cored and sliced

As Juice cup fills, pour juice into 1 litre jug. To serve, pour into glasses filled with ice cubes. Makes 3 servings.

Cucumber Cream

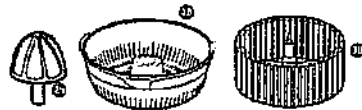
Combine 200ml cucumber pulp with salt and pepper. Process Cucumber in Juice Extractor to make pulp. Chill. Fold in 100ml sour cream, seasoned with 1 tablespoon vinegar.

Excellent for fish.
Makes about 150ml.

Vegetarian Salad Dressing

Ingredients

1 large ripe tomato
1/2 large green pepper
1/2 medium onion
1 clove garlic
1 teaspoon lemon juice



Cut vegetables into pieces and process in Juice Extractor. Process lemon in Citrus Press to get lemon juice. For tossed green salads. Makes 200ml.

Pepper Relish

Seed 24 red and green peppers (half & half) and process in Juice Extractor. Peel 12 onions and process. Combine pulp and juice of peppers and onions in saucepan. Bring to boiling point. Drain.

Add:
1 litre mild vinegar
2 cups sugar
3 tablespoons salt
1 tablespoon mustard or celery seed
Cook 10 minutes. Makes 8 litres.



Beet Relish

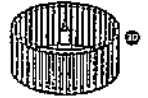
Wash and scrub 4 or 5 beets. Process in Juice Extractor. Combine beet pulp and juice with:
Process 3 lemon in Citrus Juice to get lemon juice.

Ingredients
3 tablespoons horseradish
2 teaspoons fine sugar
1 teaspoon salt
Chill. Makes 200ml.



Steamed Beet Greens

Process beet greens in Juice Extractor to get pulp & juice. Combine beet green pulp with juice and steam 5 minutes. Season with butter, salt and pepper or vinegar or lemon juice.



Steamed Spinach

Process spinach in Juice Extractor to get pulp. Combine spinach pulp with spinach juice and steam 5 minutes. Season with salt, pepper and butter or lemon juice or vinegar.



Hot Slaw (Cabbage)

Process 1/2 head of cabbage in Juice Extractor. Set aside pulp. Mix in a double boiler top:

Ingredients

2 egg yolks
60ml cold water or cold cabbage juice
1 tablespoon butter
50ml cup hot vinegar
1/2 teaspoon salt



Cook over hot water, stirring constantly until thick. Add the cabbage pulp and re-heat. Serves 4.

SOUPS

Cream of Onion Soup

Process 2 large onions in Juice Extractor. Combine pulp and juice in saucepan with 40g butter and cook for 10 minutes stirring constantly.



Add 600ml chicken stock or chicken broth. Cook slowly for 30 minutes. Strain if you wish. Add 200ml light cream. Heat. Just before serving add 1 tablespoon chopped green pepper or 1/4 cup grated cheese.

Cream of Watercress Soup

Process 2 bunches watercress in Juice Extractor.

Combine pulp and juice with 800ml chicken stock or chicken broth and simmer for 10 minutes. Strain. Set aside. Melt 40g butter. Stir in 2 tablespoons flour.



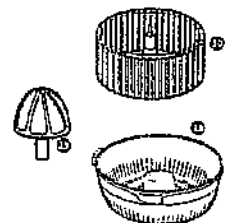
Cook slowly for 5 minutes. Add a little of the hot soup and stir until smooth. Add to the rest of the soup and bring to boiling point, stirring constantly. Add 200ml cream (which has been at room temperature for 1/2 hour) and salt and pepper to taste. Serves 6 to 8.

Apple Butter

2kg tart apples (washed, quartered and cored, but not peeled)

Ingredients

1/2 cup sugar for each cup of apple juice/
pulp combination few grains salt
2 teaspoons cinnamon
1 teaspoon cloves
1 1/2 teaspoon all spice
1 lemon



Process lemon in Citrus Juicer. Set aside juice; discard pulp. Process apples in Juice Extractor. Combine apple pulp, extracted apple juice and lemon juice in saucepan and heat to boiling. Simmer 5 minutes. Put through a sieve. Measure your yield and add 1/2 cup sugar for each cup of pulp and remaining ingredients. Cover and cook over low heat until sugar dissolves. Uncover and cook quickly until thick and smooth when you spoon a bit onto a cold plate. Stir with a wooden spoon during the cooking so that the apple butter will not stick and burn. Makes about nine 200 ml glasses.

RECIPES

Apricot Jam

1.25kg fully ripe apricots processed in Juice Extractor (remove apricot stones before processing) Process 2 lemons in Citrus Press. Add: 6 cups of sugar

Pour processed pulp and juice into saucepan. Add lemon juice and sugar. Place over high heat and bring to full boil. Boil hard for one minute, stirring constantly. Still stirring, lower the heat and simmer. Remove the foam with a metal spoon. Test the jam by placing some on a cold teaspoon. If a skin forms, the jam is ready. Ladle into hot, sterilised glasses. Yield 1.35 litre jam.

Orange Crush

Process about 2 peeled oranges in Citrus Press to yield 200ml juice.

Heat 400ml of water and 1 cup of sugar in a 2 litres saucepan to boiling, stirring only until sugar dissolves. Boil uncovered for 5 minutes; do not stir. Remove from heat, cool just until pan is warm to touch (about 1hour).

Stir in orange juice. Pour mixture into 23cm square baking pan. Freeze for at least 6 hours, stirring well occasionally, until mixture resembles snow. Cover with aluminium foil.

Remove from freezer 30 minutes before serving. Makes about 1.2 litre.

Lemon Crush

Process about 4 peeled lemons in Citrus Press to yield 200ml juice.

Heat 400ml of water and 1 cup of sugar in a 2 litre saucepan to boiling, stirring only until sugar dissolves. Boil uncovered for 5 minutes; do not stir. Remove from heat, cool just until pan is warm to touch (about 1hour).

Stir in lemon juice. Pour mixture into 23cm square baking pan. Freeze for at least 6 hours, stirring well occasionally, until mixture resembles snow. Cover with aluminium foil.

Remove 30 minutes before serving. Makes 1.2 litre.

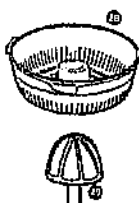
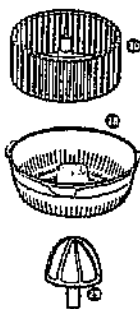
Grapefruit Ice Crush

Process one peeled grapefruit in Citrus Press to yield 200ml juice.

Heat 400ml of water and 1 cup of sugar in a 2 litre saucepan to boiling, stirring only until sugar dissolves. Boil uncovered for 5 minutes; do not stir. Remove from heat, cool just until pan is warm to touch (about 1hour).

Stir in grapefruit juice. Pour mixture into 23cm square baking pan. Freeze for at least 6 hours, stirring well occasionally, until mixture resembles snow. Cover with aluminium foil.

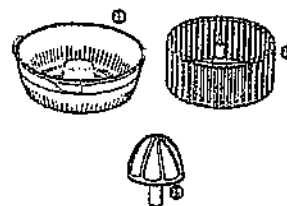
Remove 30 minutes before serving. Makes 1.2 litre.



Apricot Mousse

Ingredients

200ml apricot pulp
50ml apricot juice
400ml whipped cream
1 cup icing sugar
1/2 teaspoon salt
1 tablespoon lemon juice
1 tablespoon vanilla



Scald fully ripe apricots in boiling water. Remove skin. Half and remove stones. Process apricot halves in Juice Extractor. Combine 200ml apricot pulp with 50ml extracted apricot juice. Set aside. With whisking attachment, whip cream until stiff in a large bowl. Combine apricot pulp and juice mixture, sugar, salt, lemon juice and vanilla in small bowl; fold gradually into whipped cream. Spoon into 1.2 litre mould or 2 ice cube trays. Freeze without stirring for 2 hours or until firm. Makes about 1 litre.

Cream of Pumpkin Soup

Ingredients

1 kg Pumpkin, peeled
1 medium onion, peeled
30g butter
1 tablespoon plain flour
5 cups chicken stock
3/4 cups milk
1/4 cup cream
Seasonings to taste



Roughly chop pumpkin and onion. In a large pan or frypan, melt butter and fry pumpkin and onion for about 5 minutes, stirring constantly. Stir in flour, then the stock. Reduce heat and simmer gently until pumpkin is tender. Cool slightly.

Pour this mixture into the Blender and process for 25 seconds. Add milk and seasonings to taste. Re-heat but do not boil. Add cream before serving.

Cheese & Chives Dip

Ingredients

1/3 - 2/3 cup milk
1 beef stock cube
1/2 teaspoon worcestershire sauce
6 chive stalks
250g cream cheese or cottage cheese



Pour milk into Blender, add remaining ingredients and process for 20 seconds. Add additional milk if necessary, to aid food circulation in Blender. Refrigerate dip until ready to serve.

Chicken Liver Pate

Ingredients

500g chicken livers
125g butter
2 spring onions, chopped
1/4 teaspoon salt
1/4 teaspoon pepper
dash nutmeg
1/4 cup brandy or sherry



Cut large chicken livers in half. Melt butter in frying pan; add chicken liver and spring onions. Stir while cooking for approximately 8 minutes. Cool slightly, add mixture to Blender Jar with remaining ingredients. Cover and blend for 15 seconds. Turn off, stir down mixture with a spatula. Cover, blend 10 seconds longer. Spoon into dish, cover and refrigerate overnight before using.

Cream of Mushroom Soup

Ingredients

250g mushrooms
1 small onion, sliced
1 1/2 cups chicken stock
60g butter
3 tablespoons plain flour
1 1/4 cup milk
seasonings to taste
2 teaspoon soy sauce



RECIPES

Wipe mushrooms, set aside 2 small ones for garnish. Coarsely chop remaining mushrooms. Melt half butter in a large saucepan add onion and cook until golden brown. Add mushrooms and stock; cook gently for 15 minutes with onion. Cool mixture slightly. In small saucepan, melt remaining butter, stir in flour. Cook for 3 minutes, stirring constantly. Pour this mixture into the Blender, add mushroom mixture, milk, seasonings and soy sauce. Process for 25 seconds. Return soup mixture to large saucepan and re-heat gently. To prepare garnish, thinly slice reserved mushrooms. Serve soup with a few slices of mushrooms floating in each bowl.

Gazpacho

Ingredients

1 cup tomato juice
1 tablespoon oil
1 tablespoon vinegar
dash tabasco
seasonings to taste
1 small clove garlic, peeled
2 ripe tomatoes, peeled and quartered
1 cucumber, peeled and quartered
1/4 small green pepper
1/4 small onion, chopped

Add all ingredients into the Blender in order listed. Process for 20-30 seconds. Serve over ice cubes in chilled cups or refrigerate before serving. Garnish with croutons.

Spaghetti with Meat Sauce

Ingredients

1 medium onion, quartered
2 tablespoons olive oil
1/2 cup mushrooms, halved
500g minced beef
1 x 375g can tomatoes
1 clove garlic, peeled
3/4 cup tomato paste
salt and pepper to taste



1/2 teaspoon oregano
300g uncooked spaghetti

Place onion into the Blender, process using PULSE motion until onion is coarsely chopped. Heat all in large saucepan add onion. Place mushrooms into the Blender and chop coarsely, add to saucepan saute over medium heat for 3 minutes. Add meat and cook for 10 minutes. Combine tomatoes and juice, garlic, tomato paste, seasonings to taste and oregano into the Blender. Cover and process for 15 seconds. Add to saucepan, simmer covered for 1 1/2 hours. Cook spaghetti in boiling salted water until tender. Serve with meat sauce.

Vegetable Souffle

Ingredients

1 3/4 cups chopped cooked vegetables
1 1/2 cups milk, scalded (brought to just below boiling point)
Seasonings to taste
1/2 teaspoon nutmeg
60g butter, softened
3 tablespoons plain flour
6 eggs, separated



Pre-heat oven to 180°C. Butter a 2 litre souffle dish. Add vegetables into the Blender with 1/2 cup milk. Cover and process for 15 seconds. Empty into large saucepan. Combine remaining milk, seasonings, to taste, nutmeg, butter, flour and egg yolks into the Blender. Process for 10 seconds. Add to saucepan mixture, cook over low heat until thick, approximately 5 minutes, stirring constantly. Cool. Beat egg whites with a mixer or whisk until stiff but not dry. Fold egg whites lightly into vegetable mixture and pour into prepared souffle dish. Bake 25-35 minutes or until brown and puffed. Serve immediately.

Russell Hobbs

PREPARATION FOR USE

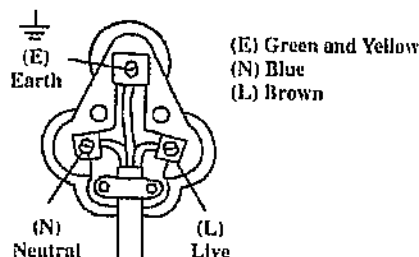
Should the need arise to change the fitted/moulded plug, follow these instructions:

Mains (AC) Operation

This unit is designed to operate on 230V –240V current only. Connecting to other power sources may damage the unit.

Connect three-pin plug as follows:

The wires in this mains lead are coloured in accordance with the following code:
Green/Yellow = Earth Blue = Neutral Brown = Live



NOTE: This appliance is a class two product and as such does not have an Earth wire. Please follow the above instructions leaving out the connection for the Earth wire.

If service becomes necessary within the warranty period the appliance should be returned to an approved Amalgamated Appliances (Pty) Ltd service centre. Servicing outside the warranty period is still available, however it will be chargeable.

**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE.
IN THE EVENT OF A CLAIM UNDER WARRANTY, THIS RECEIPT MUST BE PRODUCED.**

WARRANTY

Amalgamated Appliances (Pty) Limited ("the Supplier") warrants to the original purchaser of this product ("the Customer") that this product will be free of defects in material and workmanship which under normal, personal, family or household purpose manifest themselves within a period of 365 days from the date of purchase or in respect of commercial or professional purposes, manifest themselves within a period of 90 days from the date of purchase. Any claim in terms of the warranty must be supported by a proof of purchase. If such proof is not available, then notwithstanding anything to the contrary herein, the Supplier's normal charge for service and/or spares will be payable by the Customer upon collection of the repaired product. If a claim is made in terms of the aforesaid warranty within the first 7 days from the date of purchase, the faulty product will be exchanged (provided that the product is in its original packaging with all accessories).

Failing return of the product within 7 days, the Supplier's liability shall be limited on return to the Supplier of the product or parts thereof, to the replacement or repair (in the sole discretion of the Supplier, or its duly authorised service dealer) of the product to eliminate any defect in workmanship or materials found to be due exclusively to any acts or omissions on the parts of the Suppliers, of which defects the Supplier shall have been notified in writing by the Customer within the aforesaid warranty period. The warranty provided herein and the obligations of the Supplier as aforesaid are in lieu of, and the Customer waives, all other warranties, guarantees, conditions or liabilities, express or implied, arising by law or otherwise, including without limitation, any obligation of the Supplier in respect of any injury, loss or damage (direct, indirect or consequential) arising out of the use of, or inability to use, this product and whether or not occasioned by the Supplier's negligence (gross or otherwise) or any act or omission on its part.

The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, abuse or any non-authorized modification of the product. The warranty does not include replacement of light bulbs, heater bars, paper bags or any glass, plastic bowl or jug or other expendables. During the warranty period the product should be taken to a service centre of the Supplier or one of its duly authorised service agents. The Supplier neither assumes nor authorises any other person to assume for it, any additional liability in connection with the sale or servicing of its products.

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BOOYSENS, JOHANNESBURG
2016

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