

Breville®



pro kitchen hand blender

instruction booklet

selection of recipes **included**





READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This product can be used by children aged 8 years and above, and persons who require supervision, provided:

- **they are familiar with the hazards associated with the product, and,**
- **they receive instruction by a competent person on how to safely use the product.**

Children must not play with the product. Cleaning and user maintenance must not be done by children unless they are aged 8 or older and are supervised.

Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- △ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- △ Always ensure that hands are dry before handling the plug or switching on the appliance.
- △ Always use the appliance on a stable, secure, dry and level surface.
- △ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- △ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- △ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- △ Do not use the appliance if it has been dropped or if there are any visible signs of damage.
- △ Never use any accessory or attachment not recommended by the manufacturer.
- △ Make sure that all attachments are securely and correctly fitted before operating the appliance.
- △ The blades and cutting accessories have very sharp edges. Take care when handling or cleaning them.
- △ Allow moving parts to come to a stop before changing or cleaning accessories.
- △ Never process hot or boiling liquids. Allow them to cool before processing.



before using your appliance

▲ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.

The blades and cutting accessories have very sharp edges. Take care when handling or cleaning them.

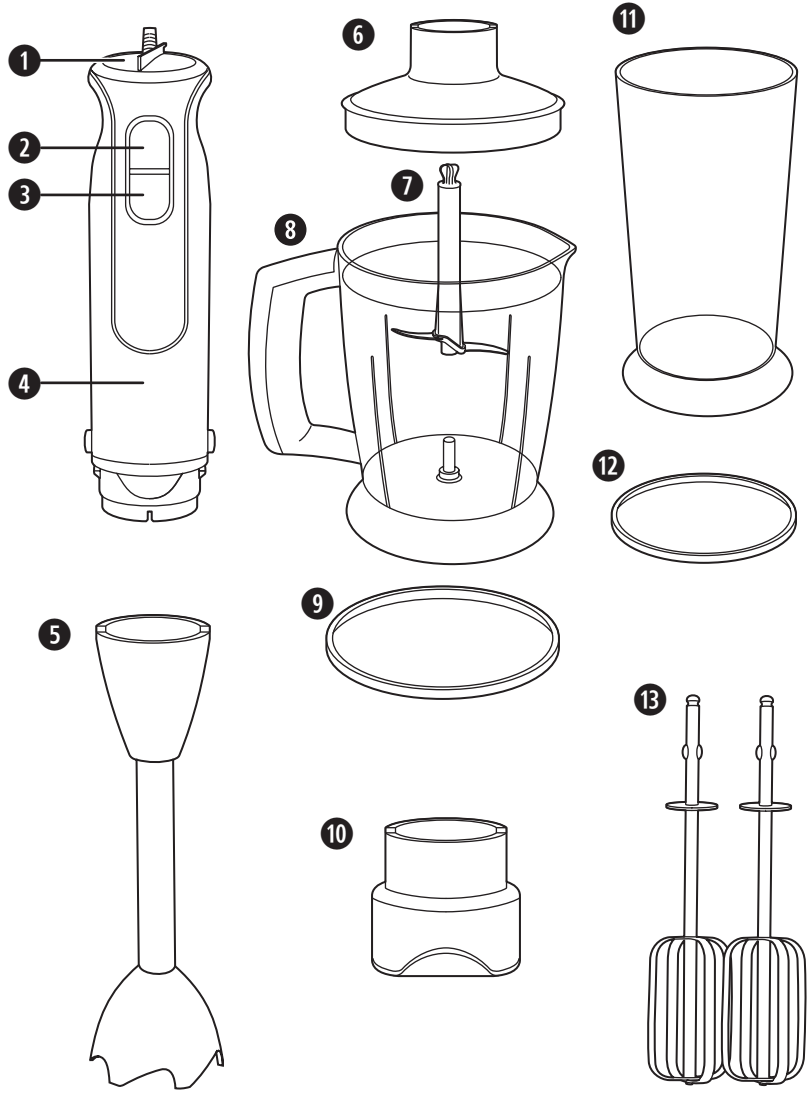
Never immerse any part of the appliance or power cord and plug in water or any other liquid.

Never use harsh, abrasive or caustic cleaners to clean this appliance.

1. Remove your hand blender carefully from the box. You may wish to store the packaging for future use.
2. Check the contents:
 - Motor unit
 - Blending shaft
 - Large chopping bowl and lid
 - Chopping blade
 - Twin beater attachment
 - Measuring beaker
 - Cover/non-slip foot for the 800ml beaker
 - Cover/non-slip foot for the chopping bowl
3. Wash all parts that will come into contact with food. Use warm soapy water then rinse and dry thoroughly.
4. Using a mild detergent solution, wipe the motor unit with a damp cloth. Dry thoroughly.

features

- 1 Variable speed control**
Used in conjunction with the on button to vary the speed of your hand blender. 12 speed settings.
- 2 ON button**
Press and hold to operate your hand blender at the selected speed.
- 3 TURBO (high speed) button**
Press and hold to operate your hand blender at its highest speed.
- 4 Motor unit**
- 5 Blending shaft**
4 blade stainless steel blending shaft. Dishwasher safe.
- 6 Chopping bowl lid**
For use with the chopping blade and bowl.
- 7 Chopping blade**
Ultra sharp, stainless steel chopping blades. Dishwasher safe.
- 8 1.25L Chopping bowl**
For use with the chopping blade and lid. Dishwasher safe.
- 9 Chopping bowl cover/non-slip foot**
Can be used as a cover over the top of the bowl for storing ingredients or fitted onto the bottom of the bowl to act as a non-slip base. Dishwasher safe.
- 10 Twin beater attachment**
Use to power the two beaters.
- 11 Measuring beaker**
Mixing/measuring beaker. Dishwasher safe.
- 12 Measuring beaker cover/non-slip foot**
Can be used as a cover over the top of the measuring beaker for storing ingredients or fitted onto the bottom of the beaker to act as a non-slip base. Dishwasher safe.
- 13 Beaters**
High quality stainless steel beaters. Dishwasher safe.



Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

the blending attachment

Using the blending attachment

▲ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.

The blending shaft blades have very sharp edges. Take care when handling or cleaning it.

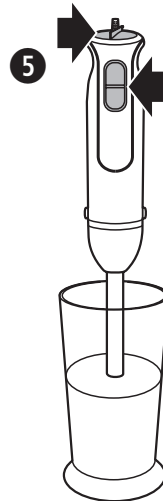
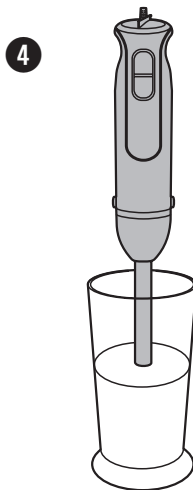
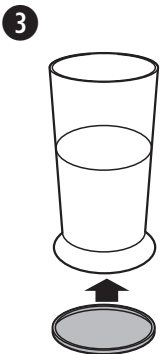
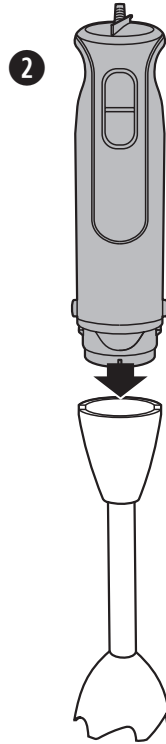
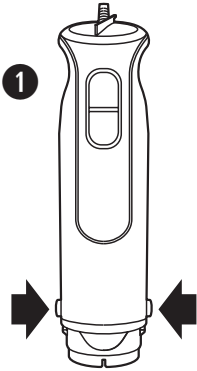
Do not operate the blending attachment continuously for more than one minute without giving it a rest period of one minute.

For the most consistent results, food should be processed in small quantities and be cut into 1 inch cubes before blending.

1. Squeeze and hold the two buttons on the side of the motor together.
2. Line up the two cut outs (one on each side) of the blending shaft with the buttons. Release the two buttons. Ensure that the motor unit and the blending attachment are correctly assembled and securely locked in position.
3. You can fit the beaker cover/non-slip foot over the bottom of the beaker to provide a non-slip base during processing. After processing, it can be removed from the base and fitted over the top of the beaker to store ingredients before use.
4. Insert the blending attachment into the food.
5. Press the **ON** button. You can adjust the speed of your hand blender using the variable speed control. Use the **TURBO** button when processing tougher ingredients. Guide your blender through the food, moving it slowly up, down and from side to side. Your hand blender will operate until the button is released.

When pureeing food, it is important to use enough liquid (juice, milk, cream, broth, etc.) to create a smooth mixture.

- Adjust the consistency of the mixture by adding more liquids or soft solids.
- Don't use the blending attachment to process meat or cheese.



the chopping attachment

Using the chopping attachment

▲ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.

The chopping blades have very sharp edges. Take care when handling or cleaning them.

Never place the chopping blade assembly on the motor body by itself.

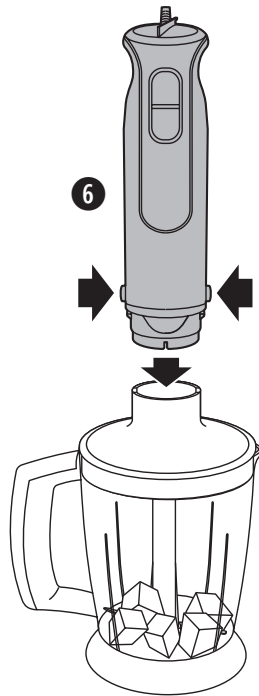
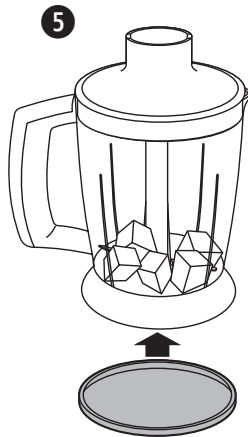
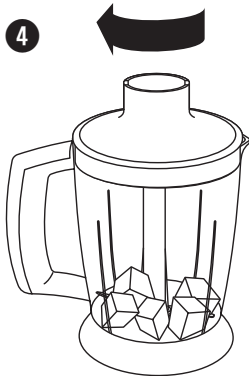
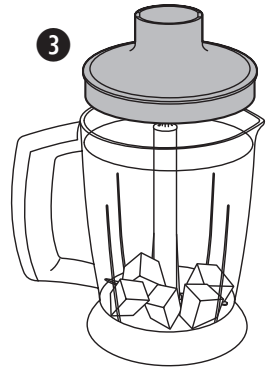
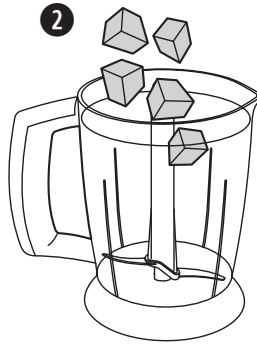
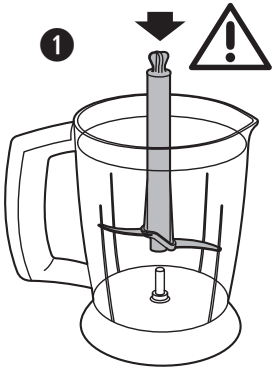
Do not operate the chopping attachment continuously for more than 30 seconds (20 seconds on hard food) without giving it a rest period of one minute. The chopping attachment is not suitable for processing hot food.

Position the chopping bowl on a dry flat surface close to the mains supply socket.

1. Lower the chopping blade into the chopping bowl.
2. Add the ingredients to the chopping bowl.
3. Fit the chopping bowl lid to the chopping bowl.
4. Twist the lid to lock it to the chopping bowl. Ensure that the lid is correctly assembled and securely locked in position.
5. You can fit the chopping bowl cover/non-slip foot over the bottom of the bowl to provide a non-slip base during processing. After processing, it can be removed from the base and fitted over the top of the chopping bowl to store ingredients before use.
6. Squeeze and hold the two buttons on the side of the motor together. Line up the two cut outs (one on each side) on the chopping bowl lid and push the motor unit and bowl lid together. Release the two buttons. Ensure that they are correctly assembled and securely locked in position.
7. Press the **ON** button. You can adjust the speed of your hand blender using the variable speed control. Use the **TURBO** button when processing tougher ingredients. Your hand blender will operate until the button is released. Hold the chopping bowl handle to steady it when chopping.

Quick food chopper ideas

- **Breadcrumbs:** For quick and easy breadcrumbs add a couple of pieces of bread, preferably a couple of days old (but not stale), in your chopping attachment and chop until fine.
- **Sweet Biscuit Base:** Add digestive biscuits, broken into halves with a little softened butter. Mix until chopped and combined.
- **Nuts:** For desserts or nut roasts, add the nuts and pulse in quick bursts until crushed.
- **Garlic, Onions, Herbs and Chilli:** Use your chopping attachment to chop ingredients for marinades, dressings and sauces. Use it to chop onions—tear free!
- **Ice:** Place 10 or so ice cubes into the chopping bowl with 150ml of water and pulse until crushed. For best results, let the ice cubes defrost slightly for a few minutes.



the twin beater attachment

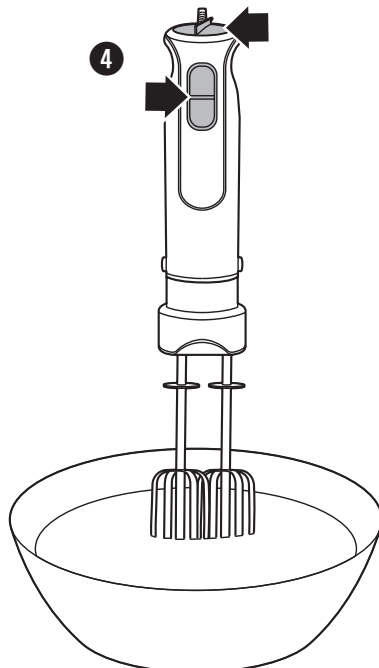
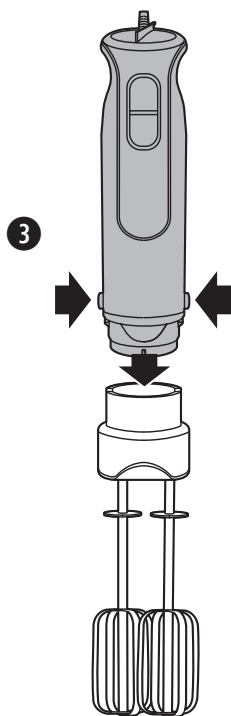
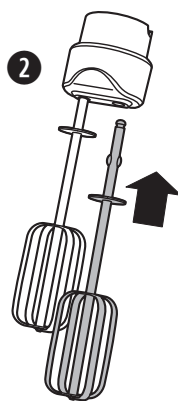
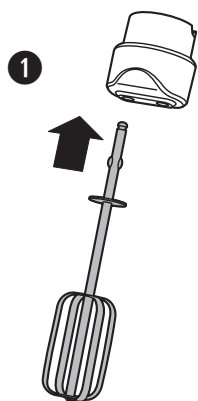
Using the twin beater attachment

▲ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.

Do not operate the twin beater attachment continuously for more than two minutes without giving it a rest period of one minute. Don't overload the twin beater attachment by processing mixtures that are too thick or heavy.

Use the twin beater attachment for whipping cream, beating egg whites, mixing sponges, ready-mix desserts, etc . The two stainless steel beaters can be removed from the beater attachment for cleaning purposes. Assemble the twin beater attachment as follows:

1. Insert one of the beaters into the beater attachment as shown.
2. Insert the remaining beater into the beater attachment.
3. Squeeze and hold the two buttons on the side of the motor together. Line up the two cut outs (one on each side) of the twin beater attachment with the buttons. Release the two buttons. Ensure that the motor unit and the twin beater attachment are correctly assembled and securely locked in position.
4. Holding the unit firmly in your hand, press the ON button. You can adjust the speed using the variable speed control. Guide the beaters through the food, moving them from side to side.



hints and tips

Make your Breville hand blender part of your everyday routine. You can chop a wide range of foods hard and soft from nuts to vegetables. Use the twin beaters to make your favourite cakes, meringues, batters and mousses and with the blender attachment you can make soups, baby food and smoothies...the possibilities are endless!

- Use your chopper attachment to create great toppings for ice-cream and yoghurt, here are some ideas:
 - Nuts - hazelnuts, walnuts, pecan nuts, almonds, etc.
 - Fruit – dried such as banana or pineapple; also fresh fruit such as sliced kiwi, whole strawberries, cherries, blueberries, wedges of apple, etc.
 - Chocolate – chunks of chocolate, chocolate buttons and other popular chocolate treats.
 - Coconut – pieces or cubes
- Alternatively use the twin beater and blending attachments to make whipped creams and fruit purees.
- Hand blenders are excellent for home made baby food. Cook the ingredients, let them cool slightly, then blend with the blending shaft.
- Be creative and introduce new foods into your babies' diet as far as their age allows. Don't be afraid to blend certain foods that you wouldn't normally for example sweet potatoes together with apples.
- You can also chop and blend fresh herbs and spices to create tasty sauces and marinades.
- Create home made soups, perfect with a slice of crusty bread. Batches of soup can be frozen and kept for another day.
- Wow guests at a party by making home made mayonnaises, salad dressings and dips. Use your imagination and innovation to come up with whatever dips or salsa you like. Served with tortilla chips or chopped raw vegetables, make the perfect finger food for parties and big gatherings. They are very simple and quick to rustle up and will be sure to impress!
- Show off your cocktail making skills with the beaker and blending attachment. Whether you are having a formal or informal affair, there is always the perfect cocktail or punch for any occasion. They are easy to make and lots of fun!
- Make nutritious smoothies for growing kids! Convincing children to eat enough portions of fruit, vegetables and dairy can be a challenge, but if you create smoothies, you will have them wanting more! Smoothies are also great for busy mornings when everyone is trying to get out the door. Simply toss all of the ingredients into the beaker of your Breville hand blender and you will quickly have a nutritious and delicious way to start the day.



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- Crush ice using the chopping blade and beaker. This is perfect for making slushies and cocktails.
 - Make cereals by chopping dried fruit, oats and nuts for a healthy start to the day.
 - Thick and creamy milkshakes can be made easily using the blender and beaker.
 - Place a few quartered tomatoes in the chopper bowl and blend to create instant tomato bases for sauces and bolognaise. For best results, soften tomatoes in hot water before blending.
 - Make delicious garlic butter to spread on baguettes, meat and chicken. Chop six cloves of garlic and half a spring onion or chives in the chopper bowl, then add 225g of butter and blend—so quick and easy. Store in an airtight container.

Roasted Red Pepper and Tomato Soup

- 3 red peppers, de-seeded and halved
 - 1 onion, unpeeled and halved
 - 4 large plum tomatoes
 - 4 garlic cloves, unpeeled
 - 350ml vegetable stock
 - 15ml tomato puree
 - Salt and pepper
1. Place the peppers (cut side down), onion, tomatoes and garlic on a baking tray.
 2. Cook in preheated oven for 30 minutes at 200°C / 180°C (fan) / gas mark 4 or until tender and well browned.
 3. Leave the vegetables to cool for 10 minutes then peel them.
 4. Place the vegetables and half of the stock into the beaker provided and blend on a medium speed setting until smooth (blend in batches if needed).
 5. Place in a pan and add the remaining stock and tomato puree. Bring to the boil and season to taste and serve.

Hearty Hummus

- 410g can chickpeas
 - 2 gloves of garlic, peeled
 - 2 tsp light Tahini
 - 2 tbsp Greek yoghurt
 - Juice 1/2 lemon
 - 4 tbsp olive oil
 - 1 tsp cumin powder
 - Salt and freshly ground black pepper
 - Garnish - olive oil and cayenne pepper
1. Drain the can of chickpeas, reserving the liquid.
 2. Place 5 tablespoons of the reserved liquid along with the rest of the ingredients into the chopper bowl.
 3. Chop on a medium speed setting until smooth and creamy.
 4. Transfer to a serving dish, drizzle over a little more olive oil and sprinkle with cayenne pepper.



Tomato and Chickpea Soup

- Olive Oil
 - 2 carrots, chopped
 - 1 leek, chopped
 - 1 potato, peeled and chopped
 - 2 cloves of garlic, finely chopped
 - 1 tbsp of finely chopped rosemary
 - 400ml of vegetable stock
 - ½ tsp of sugar
 - 2 x 400g of chopped tomatoes
 - 410g of chickpeas drained and rinsed
 - 1 tbsp of dried mixed Italian herbs
 - Salt and pepper
1. Put the vegetables in a large saucepan with the garlic, rosemary, Italian herbs, stock and sugar. Season with salt, pepper and stir.
 2. Cover and cook gently for 25 minutes or until the vegetables are tender.
 3. Add the tomatoes to the pan and cook for a further 10 minutes. Using your hand blender carefully puree on a low speed setting until smooth. Keep the hand blender flat on the bottom of the pan to avoid splashing.
 4. Once it is smooth, add the chickpeas and heat through for approximately 5 minutes, stirring occasionally and seasoning to taste.
 5. Serve warm with toasted French bread and melted cheese.

Quick Chicken Liver Pâté

- 175g unsalted butter, softened
 - 450g chicken livers, trimmed and cleaned
 - 2 shallots, finely chopped
 - 1 tsp soft thyme leaves
 - 2 cloves garlic, finely chopped
 - 2 tbsp brandy
 - 2 tsp anchovy essence
 - ½ tsp ground black pepper
 - 55g clarified butter, melted
1. Heat 15g of the butter in a frying pan until foaming. Add half the livers and fry quickly on all sides for about 4-5 minutes until golden, but still pink in the middle.
 2. Repeat with a second batch of butter and livers. Place the livers and any juices into the beaker provided.
 3. In the same pan, heat another 15g butter, add the shallots, thyme and garlic, and cook over a moderate heat until the shallots are soft but not coloured.
 4. Add the brandy, anchovy essence and pepper, and scrape the bottom of the pan to release the thick juices.
 5. Place everything in the beaker, including the remaining unsalted butter and blend on a high speed setting until smooth (blend in portions if necessary).
 6. If you want a very smooth pâté, pass the mixture through a fine sieve and put in a bowl.
 7. Cover with cling film, cool, and then refrigerate. If not using within 48 hours, cover the top with clarified butter.



Pesto

- 60g basil, leaves only
 - 4 large spinach leaves – tough stalks discarded, blanched for 30 seconds
 - 1 tbsp flat-leaf parsley leaves, blanched
 - 1 tsp rock salt flakes
 - 3 cloves garlic
 - 60g Parmesan, freshly grated
 - 55g pine nuts
 - 150ml extra virgin olive oil
 - 2 tbsp Ricotta cheese (optional)
1. In the beaker provided blend the basil, spinach, parsley, salt and garlic on a medium speed setting until smooth. Add the Parmesan, pine nuts and olive oil, and blend until a paste is formed.
 2. Scrape the mixture into a bowl and fold in the ricotta cheese. Ricotta helps to keep the sauce emulsified. Only put it in if you are going to use the sauce within a couple of days.
 3. To preserve the sauce for longer, place the contents into a clear glass jar and coat the surface with a film of olive oil.
 4. Cover and refrigerate.

Home made Mayonnaise

- 2 egg yolks
 - 2 tbsp white wine vinegar or 1 tbsp of lemon juice
 - Salt and white pepper
 - 1 tsp Dijon mustard (optional)
 - 300 ml oil
1. Place the egg yolks, half of the vinegar, the salt and pepper and the mustard into a mixing bowl. Make sure that all of your ingredients are at room temperature.
 2. Using the twin beater attachment on a low speed setting beat the egg yolks for a minute until they thicken.
 3. Add the oil one drop at a time while continuing to beat. By the time you've added 2 tablespoons of oil the mixture should be quite thick. Slowly add the remainder of the oil as you continue to beat.
 4. If the mayonnaise is too thick for your purpose you can thin it with a tablespoon of warm water.

Home made Chunky Peanut Butter

- 225g unsalted roasted peanuts
 - 1 tbsp peanut oil
1. Take a quarter of the peanuts (approx. 50g) and set them aside.
 2. Mix the rest of the peanuts with the oil, and pour the mixture into the chopper bowl.
 3. Chop the mixture on a high speed setting until smooth and then stir in the peanuts that you had set aside.
 4. Chop for a few more seconds to create the chunks and until the desired consistency is reached.
 5. Store your chunky peanut butter in a sealed, air tight container in the fridge for up to two weeks.



Peachy Mango Smoothie

- 3 ripe peaches
 - 2 ripe mangos
 - Half a lemon, juiced
 - 150ml of white grape juice
 - A hand full of ice cubes
1. Cut the mango in half and carefully remove the stones. Remove the mango flesh and chop into chunks.
 2. Do the same to the peaches.
 3. Add the mango, peach, white grape juice and lemon juice to the beaker and blend on a low speed setting until smooth.
 4. Pour the smoothie over ice and enjoy.

Revitalising Iced Mocha Shake

- 300ml cold milk
 - 150ml strong black coffee, chilled (e.g. espresso)
 - 4 scoops chocolate ice-cream
 - 2 chocolate flakes
1. Place all of the ingredients into the beaker provided and, using a medium speed setting, blend them together.
 2. Pour into two tall glasses (latte glasses work well) and serve with chocolate Flake on the side.

Large Victoria Sandwich Cake

- 200g caster sugar
- 200g softened butter or margarine
- 4 medium eggs
- 200g Self raising flour
- 1 tsp baking powder
- Few drops of vanilla essence

For the filling

- 2 tbsp of seedless raspberry jam
- 300ml whipping cream

Tip

Alternatively try filling with our vanilla butter cream recipe below.

1. Preheat the oven to 200°C / 180°C (fan) / gas mark 6.
2. Place all the ingredients in a large bowl. Using the twin beater attachment and speed setting 1, combine for approximately 40 seconds. Scrape down the bowl and whisk for a further 40 seconds on speed setting 10 until smooth and creamy.
3. Divide between 2 lined sandwich tins, smooth and bake for 25-30 minutes.
4. Remove from the tins onto a wire rack and leave to cool.
5. Place the jam into a small bowl and stir briskly to soften it.
6. Spread the softened jam onto one of the cake halves.
7. Place the cream into the beaker and whip using the twin beater attachment until soft peaks are formed.
8. Spread the cream over the layer of jam and carefully place the remaining cake half on top. Dust with icing sugar to decorate.

Vanilla Butter Cream

- 100g softened butter
 - 140g sieved icing sugar
 - 2 drops of vanilla essence
1. Place all the ingredients into a medium sized bowl. Use a spoon to gently combine the ingredients.
 2. Using the twin beater attachment cream the butter into the icing sugar. Use a speed setting of 2 for 20 seconds until the mixture is light and creamy.



Small Cupcakes (makes 16 cakes)

Makes light and delicious cupcakes in no time. Makes approximately 16 cakes using standard sized cupcake cases, or 12 cakes using deeper cupcake cases.

- 100g caster sugar
 - 100g softened butter or margarine
 - 2 medium eggs, beaten
 - 100g Self raising flour
 - 2 tsp baking Powder
1. Preheat the oven to 200°C / 180°C (fan) / gas mark 6.
 2. In the beaker, cream the butter or margarine and the sugar for 15 seconds using the twin beater attachment on speed setting 10. Scrape down the beaker and repeat.
 3. Add the eggs and beat for a further 30 seconds. Add the sifted flour, reduce the speed setting to 2 and beat for a further 20 seconds until combined.
 4. Fill the cupcake cases with the mixture and bake for approx 15 minutes for the smaller cases or 20 minutes for the deeper cases.

For a chocolate flavoured variation, replace 20g of the flour with 20g of sifted cocoa powder.

Tip

For a tasty topping, why not try making the Vanilla Butter Cream on page 20. For chocolate flavoured icing, replace 40g of the icing sugar with 40g of sifted cocoa powder.

Yorkshire Pudding Batter Mix

Remember when making Yorkshire puddings, think hot! Hot oven, hot tin, hot fat for best results. This recipe makes 4 large puddings or 8 small ones.

- 115g Plain flour
 - 1 egg
 - 1 egg yolk
 - 285ml milk
 - Pinch of salt
 - Vegetable oil for cooking
1. Preheat the oven to 220°C / 200°C (fan) / gas mark 7.
 2. Place the Yorkshire pudding tin into the oven with a tablespoon of oil in each mould. Heat until the oil is smoking hot.
 3. Place the flour, salt and the egg and egg yolk into a large mixing bowl. Add half of the milk. Using the twin beater attachment on speed setting 1, whisk the ingredients together for 40 seconds. Scrape down the bowl then add the rest of the milk. Whisk for a further minute increasing the speed setting to 12 for the last 20 seconds. The batter should be smooth with a consistency like single cream.
 4. Divide the batter between the prepared moulds and cook for approx 30 mins until risen, golden and crispy.

Tip

Any left over batter mix can be refrigerated overnight and used the following day to make pancakes.



Tempura Batter Mix

This recipe works wonderfully well with both vegetables and prawns alike. Try using bite sized pieces of red pepper, broccoli, baby sweetcorn, button mushrooms and courgettes. Raw tiger prawns, de-shelled, de-veined and dried on kitchen paper will give the best results. Serve with a variety of dipping sauces and lime wedges. Our sweet chilli dipping sauce recipe on page 24 makes a great accompaniment.

- 90g Plain flour
 - 1 tbsp cornflour
 - ½ tsp salt
 - 200ml of cold sparkling water
 - Vegetable oil for deep frying
1. Place the flour, salt and cornflour into the beaker. Using the twin beater attachment, slowly whisk in the sparkling water. It's acceptable to have a few small lumps in the mixture—don't over mix.
 2. Heat the oil in a deep fat fryer or a suitable pan to 190°C. Dip the vegetables or prawns into the batter mix, allowing any surplus batter to drain off.
 3. Carefully lower the coated vegetables or prawns into the hot fat in small batches and cook for approx 2 minutes until golden and crispy.
 4. Remove from the oil using a slotted spoon and place onto kitchen paper to drain. Repeat with the remaining vegetables or prawns, remembering to allow the oil to heat up fully again between frying.

Tips

Cooked tempura can be kept warm in a warm oven whilst the other vegetables are cooking. Just leave the oven door slightly ajar to keep the tempura crispy.

Always make this batter as you need it and not in advance. Don't over mix the ingredients and remember to use ice cold sparkling water for best results.

Sweet Chilli Dipping Sauce

Makes a small quantity of tasty chilli sauce. You can double the quantities in the recipe and keep the sauce refrigerated for approximately 2 weeks

- 70g caster sugar
 - 3 cloves of garlic, peeled
 - 3 cm piece of fresh ginger, peeled and halved
 - 4 birds eye chillies, stalks removed, halved. If you prefer a medium spiced sauce, use red chillies for less heat
 - Juice of 2 limes
 - 1 tbsp fish sauce
 - 1 tbsp light soy sauce
-
1. Place the sugar and 5 tablespoons of water into a pan with a heavy base. Bring it to the boil while stirring to dissolve the sugar.
 2. Simmer for 5 minutes until the syrup thickens and turns a light golden colour.
 3. Place the garlic, ginger, chillies and lime juice into the chopping bowl and process until a coarse paste is achieved.
 4. Allow the sugar syrup to cool for a couple of minutes then carefully add the paste. Take care because it may splash as you add the paste.
 5. Add the fish sauce and the soy sauce and allow to cool completely before serving.



Baileys® and Ginger Cheesecake

- 250g digestive biscuits
 - 100g melted butter
 - 500g mascarpone cheese
 - 150ml Baileys® cream liqueur
 - 80g sifted icing sugar
 - 300ml double cream
 - 5 balls of stem ginger, finely chopped
1. Line a 23cm springform cake tin with a circle of baking paper
 2. Place the biscuits into the chopping bowl and pulse until processed into crumbs.
 3. In a medium sized bowl, combine the biscuit crumbs and the melted butter until all the crumbs are coated. Press the coated crumbs into the bottom of the spring-form tin. Place in the refrigerator for approximately 1 hour.
 4. Whip the double cream using the twin beater attachment until soft peaks are formed. Set aside.
 5. Place the mascarpone and the stem ginger into a bowl and process in short bursts using the twin beater attachment until the ingredients are combined.
 6. Add the Baileys® liqueur a little at a time mixing in short bursts between each addition. Stir the sifted icing sugar into the mixture.
 7. Add the whipped cream and pulse again until everything is well mixed.
 8. Smooth the mixture over the biscuit crumb base and chill for approximately one hour or until the cheesecake is set. Decorate with some fresh raspberries and fine slivers of stem ginger.

Try this delicious fruit coulis with your cheesecake for that extra zing!

Plum and Raspberry Coulis

- 150ml water
- 60g caster sugar
- 400g stoned plums
- 150g punnet of fresh raspberries

Place all the ingredients into a medium sized pan, slowly bring to the boil and simmer for 20 minutes, stirring occasionally. Leave to cool before passing through a sieve to remove any seeds, adjust the sweetness if necessary and serve drizzled over the cheesecake.

Your fruit coulis will store in a refrigerator for 5 days. It freezes beautifully too!

Summer Fruits Pavlova

- 4 medium sized egg whites
- 180g caster sugar

For the topping

- 300ml double cream
- 350g prepared fruit. Strawberries, raspberries, blueberries, mango and passion fruit are all ideal—just choose your favourite combination. Look out for frozen fruits in your local supermarket—ideal in the winter months when certain fresh fruits are not readily available.

1. Preheat the oven to 120°C / 100°C (fan) / gas mark ½.
2. Line a baking sheet with a circle of baking parchment, measuring approximately 22cm in diameter.
3. Place the egg whites in a large bowl and using the twin beater attachment, whisk for 40 seconds on speed setting 12 or until the whites are stiff enough to form soft peaks. You should be able to turn the bowl upside down without the whites falling out. Do not over whisk at this stage.
4. Add the sugar a tablespoon at a time, beating for 15 seconds between each spoonful. The whites should be glossy and thick.
5. Spoon the whites onto the prepared baking paper to form a circle. Using the back of a spoon lift small sections of the whites to form small peaks.
6. Place the baking sheet into the oven and cook for approximately 2 to 2½ hours. Turn off the oven and leave the meringue inside until it has completely cooled.
7. You can also make the meringue the night before. As before, once the cooking time is complete, turn off the oven and leave the meringue inside overnight until cold.
8. Place the cream into the beaker and whip using the twin beater attachment until thick.
9. Top the meringue with the whipped cream and decorate with your chosen fruits.



Gluten Free Fruity Carrot Cake

- 100g soft brown sugar
- 100g butter or soft margarine
- 2 eggs, beaten
- 1 tsp vanilla extract
- 150g grated carrots
- 150g dried mixed fruit
- 1 tsp ground mixed spice
- 150g gluten-free self raising flour
- 2 tbsp milk

For the cream cheese topping (optional)

- 200g soft cheese
- 75g icing sugar, sifted
- Grated zest of 1 orange
- 1 tsp vanilla extract

1. Preheat the oven to 180°C / 160°C (fan) / gas mark 4.
2. Grease and line a 18 cm x 9 cm loose bottomed round cake tin—a loaf style tin can also be used.
3. In a medium sized bowl, use the twin beater attachment to cream together the butter and sugar on speed setting 6 for 30 seconds. Scrape down the sides of the bowl then add the vanilla essence. Beat for a further 30 seconds on speed setting 12.
4. Add a little of the beaten egg and process for approximately 10 seconds. Repeat until all of the beaten egg has been added.
5. Add the rest of the ingredients, stirring gently to combine.
6. Place the mixture into the prepared tin and bake for approx 40 minutes. Leave the cake to cool for 10 minutes in the tin before turning it out onto a wire rack.
7. To make the topping, beat all the ingredients together using the twin beater attachment. Once the cake has cooled, spread with the cream cheese topping.

Tip

You can swap the gluten-free flour with standard self raising flour if you are not following a wheat-free diet

baby food recipes

Winter vegetable puree (6 months +)

- 1 swede
 - 1 carrot
 - 1 potato
 - 1 brussel sprout
1. Peel all of the vegetables and dice using the chopping attachment on a high speed setting. Place in a pan, cover with water and simmer for 30 minutes.
 2. Drain the vegetables and reserve the cooking water.
 3. Mash the vegetables add a little of the cooking water and, using the blending attachment, blend on a low speed setting until smooth, adding more liquid if needed to obtain the correct consistency.

Cock-a-Leekie (5 months +)

- 50g leek
 - 275g potato
 - 115g chicken breast, boned and skinned
 - 300ml milk, breast or formula
1. Peel and rinse the potato and leek and dice using the chopping attachment on a high speed setting.
 2. Rinse the chicken and cut into pieces.
 3. Add all of the ingredients to a pan. Pour in the milk, bring to the boil then cover and simmer gently for 20 minutes.
 4. Finally use the blender attachment on a low setting and blend the mixture until very smooth.



Lamb Hotpot (6 months+)

- 115g potato
 - 115g carrot
 - 115g swede
 - 50g leek
 - 115g lamb
 - 300ml water
 - Pinch rosemary
1. Peel the vegetables and chop into small pieces using the chopping attachment on a high speed setting.
 2. Place all of the vegetables into a pan.
 3. Rinse the lamb under cold water then cut into small pieces removing any fat then add the lamb to the pan.
 4. Bring to the boil then cover and simmer for 30 minutes or until the lamb is well cooked
 5. Use the blending attachment and blend all of the ingredients on a low speed setting until the desired consistency is reached.

Apple and Banana Breakfast (4 months+)

- $\frac{3}{4}$ tablespoon of oats
 - 75ml water
 - 1 small eating apple
 - Half a small banana
 - $\frac{1}{2}$ tablespoon chopped sultanas/raisins
1. Mash the apple and banana using the chopping attachment on a low speed setting.
 2. Put the oats, water, apple and banana in a small pan and stir. Bring to the boil, then reduce the heat, then cover and simmer for 5-10 minutes.
 3. Blend the mixture until very smooth.
 4. Add the sultanas or raisins, then set aside until cooked and the sultanas are plump and soft.



▲ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.

Never immerse any part of the appliance or power cord and plug in water or any other liquid.

Never use harsh, abrasive or caustic cleaners to clean this appliance.

The blades have very sharp edges. Take care when handling or cleaning them.

Clean the motor unit, blending attachment, chopping bowl lid and twin beater attachment with a damp cloth only. Use a washing up brush to get rid of any stubborn food deposits which have stuck around the blade of the blending attachment. After processing very salty food, you should clean the blending attachment blades right away.

The chopping bowl, chopping bowl cover/non-slip foot, measuring beaker, measuring beaker cover/non-slip foot and beaters can be cleaned in the dishwasher.

Don't use excessive amounts of cleaner or de-scaler in your dishwasher.

Storing

Store the hand blender in its packing or in a clean, dry place, out of the reach of children, ensuring all parts are dismantled.



connection to the mains supply

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 5 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

BLUE – NEUTRAL BROWN – LIVE

The wire which is coloured Blue, must be connected to the terminal which is marked with the letter N or coloured Black.

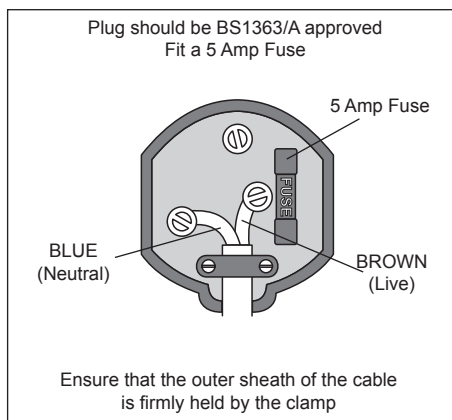
The wire which is coloured Brown, must be connected to the terminal which is marked with the letter L or coloured Red.

If any other plug is used, a 5 amp fuse must be fitted either in the plug or adaptor or at the distribution board.

CAUTION: DO NOT CONNECT EITHER WIRE TO THE EARTH TERMINAL IN THE PLUG WHICH IS MARKED E OR WITH THE EARTH SYMBOL (\perp) OR COLOURED GREEN OR GREEN AND YELLOW.



This symbol indicates that this unit is a Class II appliance and therefore an earth connection is not required.





These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

Customer Service Department
Jarden Consumer Solutions (Europe) Limited
Middleton Road
Royton
Oldham
OL2 5LN, UK.
Telephone: 0161 621 6900 Fax: 0161 626 0391
e-mail: info@pulse-uk.co.uk



This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

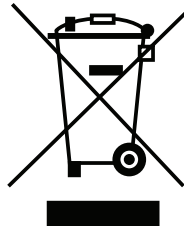
This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions provided, that it is not connected to an unsuitable electricity supply, dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.

Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development, we reserve the right to change this product, packaging and documentation without notice.

WEEE

Waste electrical products should not be disposed of with Household waste. Please recycle where facilities exist. E-mail us at info@pulse-uk.co.uk for further recycling and WEEE information.



Breville 

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Made in PRC

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