

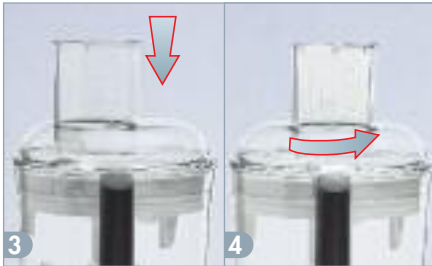
With your BlenderMix attachment, you can make extra-creamy soups, milkshakes and smoothies by day and sophisticated cocktails by night.



1 Fit the metal blade onto the motor shaft so that it rests at the bottom of the main bowl.



2 For small quantities, place the BlenderMix attachment in the bowl, otherwise fit it to the lid.



3 Place the ingredients in the main bowl. Put the lid on and turn until it locks into position.



Blending: soups, purées, milkshakes and smoothies... Switch on and process in continuous mode for 1 - 4 min.



Mixing: cake mixes, cocktail ingredients, pancake batters... Switch on and process in continuous mode for 1 - 4 min.

WARNING

- The BlenderMix attachment must be used in conjunction with the metal blade.
- The metal blades are extremely sharp. Always hold the blade by the central hub.
- The results you obtain with the BlenderMix will depend on the ingredients you use.

For Compact and Cuisine system machines, the BlenderMix attachment will be placed underneath the accessory box. For Le Mini Plus, the attachment is in the polystyrene next to the citrus press.

Cucumber Smoothie



Makes 4 glasses

Preparation: 10 min

1 chilled cucumber - ¼ bunch basil - ¼ bunch mint - ½ lemon - 3 tbsp fromage frais - ½ tub St Moret or Philadelphia cream cheese - 4 ice cubes - salt & pepper

Peel the cucumber, remove the seeds and cut into pieces.

Fit the BlenderMix attachment and place all the ingredients in the main bowl.

Squeeze the lemon juice into the feed tube. Blend continuously for 1 min.

Check the seasoning and pulse 2/3 times.

Serve chilled.

Wholegrain Mustard Cappuccino



Makes 4 glasses

Preparation: 15 min

650 ml water - 1 chicken stock cube - 3 tbsp mascarpone - 3 tbsp wholegrain mustard - 2 tbsp cornflour - 300 ml whipping cream - black pepper

Place the bowl and the cream in the refrigerator for 1 hr.

Put the stock cubes in a bowl and dissolve with boiling water.

Meanwhile, place the egg whisk in the main bowl and pour in 250ml cream. Switch the machine on and whisk the cream for 5-7 min, making sure that it reaches the right consistency. Set the cream aside.

When the stock cube has entirely dissolved, add the mascarpone and mustard and mix until smooth. Add the cornflour, stirring continuously until the liquid thickens.

Fit the BlenderMix attachment and pour the mixture into the main bowl.

Blend continuously for 1 min.

Divide the soup between 4 glasses and gently pour over a layer of whipped cream. Season lightly with pepper.

Vitamin Smoothie



Makes 4 glasses

Preparation: 10 min

125 g plain yoghurt - 1 banana - 15 strawberries - 160 ml apple juice - 10 ice cubes

Cut the banana into pieces and wash, drain and hull the strawberries.

Fit the Blendermix attachment and place all the ingredients in the main bowl.

Blend continuously for 2 min.

Serve immediately.

Watermelon Juice with a Hint of Honey



Makes 4 glasses

Preparation: 10 min

350 g watermelon - 2 bananas - 250 ml apple juice - 2 tsp honey

Cut the watermelon and bananas into pieces.

Fit the BlenderMix attachment and place all the ingredients in the main bowl.

Blend continuously for 1 min.

Serve chilled.

Banana and Soya Milkshake



Makes 4 glasses

Preparation: 5 min

2 bananas - 400 ml soya milk - 3 tbsp ground almonds - 3 tbsp maple syrup - 2 tsp ground cinnamon - 5 ice cubes

Cut the bananas into pieces.

Fit the BlenderMix attachment and place all the ingredients in the main bowl.

Blend continuously for 2 min.

Serve immediately.

Coffee Milkshake



Makes 4 glasses

Preparation: 5 min

300 ml milk - 3 tsp instant coffee powder - 3 tsp caster sugar - 2 tsp cocoa powder - 5 ice cubes

Fit the BlenderMix attachment and place all the ingredients in the main bowl.

Blend continuously for 2 min.

Pour into glasses and sprinkle with a little extra cocoa powder.

Violet Granita



Makes 4 glasses

Preparation: 5 min

400 g ice cubes - 50 ml violet syrup

Fit the BlenderMix attachment and place the ice cubes and violet syrup in the main bowl.

Blend for 2 min.

For a refreshing violet-flavoured froth, add 200 ml milk.

You can vary this recipe in countless ways, by using different flavoured syrups.

Chocolate Delight



Pour Serves 4

Preparation: 20 min

250 g plain chocolate - 400 ml whipping cream - 20 g icing sugar

Place the bowl and all the ingredients in the refrigerator for 1 hr.

Break the chocolate into small pieces and melt in a saucepan over a low heat with 150 ml cream.

Meanwhile, place the egg whisk in the main bowl and pour in 250ml cream. Switch the machine on. When the cream starts to thicken, add the icing sugar through the feedtube. Continue whisking for a further 5-7 min, watching carefully to ensure that the mixture is the right consistency.

Replace the egg whisk with the stainless steel blade and fit the BlenderMix attachment.

Add the melted chocolate and blend for 30 s.

Serve warm with fresh fruit.

You can scale the recipes up if you have a CS 4200 or CS 5200.

