

thermomix

PRESENTS

Recipes to love

A COLLECTION OF WINNING RECIPES FROM
THE THERMOMIX COMMUNITY



e-shop

CREATING EVERYDAY SURPRISES

From cooking classes and cookbooks, to new accessories for your Thermomix, our online store is your one stop shop to enrich your Thermomix journey.

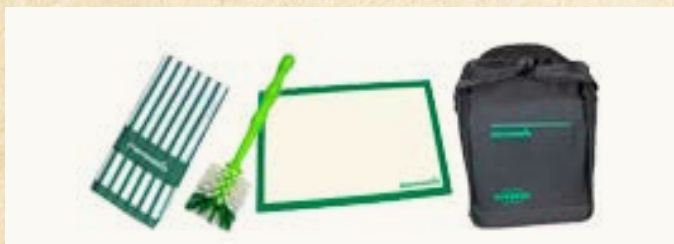
View our wide range available at www.thermomix.com.au
or www.thermomix.co.nz today!



COOKING CLASSES



COOKBOOKS



ACCESSORIES



BOOKS & CHIP PACKS



RECIPE CHIPS



PARTS

welcome

RECIPES TO LOVE

Welcome to *Recipes to Love*, the Thermomix ebook created by you, for you!

Throughout 2015, we held a number of recipe competitions on the Thermomix in Australia Facebook page. This ebook is a collection of the 'best of the best' recipes.

Compatible with TM31 and TM5 models, these family favourites will become a regular feature on your family's roster. With dips, snacks, mains, cakes, desserts and more, you'll find something to suit every occasion.

If you have a special signature recipe, we'd love for you to share it with the rest of the Thermomix community at recipecommunity.com.au. It's free to join and filled with thousands of inspiring recipes.

Happy cooking!





muhammara

ROAST CAPSICUM AND WALNUT DIP

PREP 10 MINUTES **TOTAL TIME** 1 HOUR 10 MINUTES **MAKES** 6 PORTIONS

INGREDIENTS

3 red capsicums, deseeded and cut into quarters
(approx. 200g)

80 g walnuts

2 garlic cloves

20 g breadcrumbs

40 g pomegranate molasses (optional)

1 fresh red chilli, deseeded if preferred

20 g lemon juice

½ tsp ground cumin

1 tsp paprika

½ tsp salt

1-2 pinch ground black pepper, to taste

50 g extra virgin olive oil

crackers or crudité of choice, to serve

USEFUL ITEMS

1. Baking tray (30 × 40 cm)
2. Baking tray (20 × 30 cm)
3. Baking paper
4. Snaplock bag
5. Bowl

METHOD

1. Preheat oven to 240°C. Line a baking tray (30 × 40 cm) with baking paper and place capsicums, skin side up, onto it.
2. Roast for 25 minutes (240°C), or until skins blister and blacken. Transfer capsicum into a plastic snaplock bag for 10 minutes. Once cool enough to handle, peel off skins. Discard skins and transfer capsicum flesh into a bowl and set aside to cool.
3. Reduce oven to 180°C. Place walnuts onto a baking tray (20 × 30 cm) and toast for 5 minutes (180°C) or until fragrant. Set aside to cool.
4. Place garlic into mixing bowl and chop **3 sec/speed 7**.
5. Add reserved walnuts and chop **3 sec/speed 7**.
6. Add breadcrumbs, molasses (optional), chilli, lemon juice, cumin, paprika, salt, pepper and reserved capsicum flesh. Blend **10 sec/speed 5**, slowly adding oil through hole in mixing bowl lid.
7. Repeat mixing **10 sec/speed 5**.
8. Transfer into a bowl and place into refrigerator to chill. Serve cold with crackers or crudité of choice.



RECIPE BY **TRACEY HILL**

I love this recipe because it's so simple to make, full of flavour and never fails to impress at a party.

sweet & sticky pork

WITH MAPLE SYRUP

PREP 20 MINUTES **TOTAL TIME** 10 HOURS 20 MINUTES **MAKES** 5 PIECES

INGREDIENTS

50 g pure maple syrup
40 g dijon mustard
20 g mayonnaise (see Tips)
15 g tomato sauce (see Tips)
1 tsp salt
1 tsp pepper
5 pork rashers (approx. 500 g)
1000 g water

USEFUL ITEMS

1. Baking tray (30 × 40 cm)
2. Baking paper
3. Bowl

Tips

To make your own mayonnaise and tomato sauce please refer to your *Everyday Cookbook* or *The Basic Cookbook*.

You can serve this dish so many ways.
Try it with rice and steamed vegetables.
Or serve as a starter on small slices of toasted sourdough.

METHOD

1. Place all ingredients, except pork and water, into mixing bowl and combine **15 sec/speed 2**. Transfer marinade into a bowl and set aside.
2. Line a baking tray (20 × 30cm) with baking paper and set aside. Line Varoma tray with a piece of wet well-wrung baking paper, ensuring vents on sides are not covered to allow steam to circulate. Arrange pork rashers onto Varoma tray. Place water into mixing bowl. Place Varoma into position, secure Varoma lid and cook **40 min/Varoma/speed 1**.
3. Transfer pork onto prepared tray and pour marinade over pork. Allow to cool to room temperature, then cover and place into refrigerator overnight.
4. Preheat oven to 220°C. Remove pork from refrigerator and set aside for 10 minutes.
5. Place pork into oven and turn down heat to 180°C. Bake for 20-30 minutes (180°C), until pork is sticky. Serve immediately.



RECIPE BY **ALICIA GIBB**

These ribs are sweet, sticky, and so deliciously tender. It's a great flavour combination – a definite family favourite for us.





French onion ricotta mushrooms

PREP 10 MINUTES **TOTAL TIME** 40 MINUTES **MAKES** 8 PORTIONS

INGREDIENTS

8 field mushrooms, stalks removed and stalks cut into pieces (2-3 cm)

80 g Parmesan cheese, crust removed and cut into pieces (3 cm)

200 g brown onion, cut into halves

8 sprigs fresh flat-leaf parsley, leaves only

20 g extra virgin olive oil

400 g ricotta cheese

2 tsp vegetable stock paste (see Tips)

USEFUL ITEMS

1. Bowl
2. Baking paper
3. Baking tray (20 × 30 cm)

METHOD

1. Preheat oven to 190°C. Line a baking tray (20 × 30 cm) with baking paper. Place mushroom cups onto tray and set aside.
2. Place Parmesan into mixing bowl and grate **10 sec/speed 9**. Transfer into a bowl and set aside.
3. Place onion, parsley and mushroom stalks into mixing bowl and chop **5 sec/speed 4**.
4. Add oil and cook **10 min/100°C/speed 1**.
5. Place ricotta, stock paste and half of the reserved Parmesan into mixing bowl and combine **5 sec/speed 5**.
6. Spoon mixture into mushroom cups and top with remaining reserved Parmesan. Bake for 15 minutes (190°C), or until cheese is melted and browned. Serve immediately.

Tips

Please refer to your *The Basic Cookbook* or *Everyday Cookbook* for the Vegetable stock paste recipe.

If you want to brown the cheese, place the mushrooms under a hot grill for 1 minute.

Try adding other flavours to the ricotta mixture, such as extra herbs, bacon, cooked chicken, corn or peas.



RECIPE BY **TRACIE REINIKKA**

This is a great dish to make ahead of time. Make the filling in advance and bake once your guests have arrived.

cypriot grain salad

PREP 20 MINUTES **TOTAL TIME** 45 MINUTES **MAKES** 4 PORTIONS

INGREDIENTS

Yoghurt dressing

1 tsp ground cumin
1 tsp honey
200 g natural yoghurt

Salad

50 g pumpkin seeds
40 g slivered almonds
45 g sunflower seeds
½ bunch fresh coriander, leaves only
½ bunch fresh flat-leaf parsley, leaves only
2 spring onions/shallots
160 g freekeh
90 g French green lentils
1250 g water
70 g raisins
30 g lemon juice
3 tbsp olive oil
1 pomegranate, arils removed

USEFUL ITEMS

1. Baking tray (20 × 30 cm)
2. Baking paper
3. Serving bowl
4. Small bowl

METHOD

Yoghurt dressing

1. Place cumin, honey and yoghurt into mixing bowl and combine **20 sec/speed 6**. Scrape down sides of bowl with spatula and mix for a further **20 sec/speed 6**. Transfer into a small bowl and set aside. Clean and dry mixing bowl.

Salad

2. Preheat oven to 180°C. Line a baking tray (20 × 30 cm) with baking paper and set aside.
3. Place simmering basket onto mixing bowl lid and weigh pumpkin seeds, almonds and sunflower seeds into it. Scatter onto baking tray and toast for 5 minutes (180°C), or to your liking.
4. Place coriander, parsley and spring onions/shallots into mixing bowl and chop **3 sec/speed 7**. Transfer into a serving bowl and set aside.
5. Place simmering basket onto mixing bowl lid and weigh freekeh and lentils into it. Rinse under tap water, drain and place into mixing bowl. Add 1000 g of the water and cook **10 min/100°C/speed 3**.
6. Stir freekeh and lentils with aid of spatula and add remaining 250 g water to cover lentils and freekeh. Cook **12 min/80°C/speed 3**. Rinse under cold running water, then set aside to drain. Transfer into serving bowl with herb mixture.
7. Add raisins, lemon juice, olive oil and reserved toasted seeds to serving bowl and toss to combine. Garnish with pomegranate and serve with yoghurt dressing.



RECIPE BY **REBECCA MILLAR**

I love the beautiful Middle Eastern flavours of this recipe.
It's perfectly paired with Australian lamb.





RECIPE BY **JENNY COWLEY**

I created this recipe over 25 years ago for my family. It's my signature dish!



christmas leftovers

LASAGNE

PREP 20 MINUTES **TOTAL TIME** 1 HOUR 25 MINUTES **MAKES** 6 PORTIONS





INGREDIENTS

25 g olive oil, plus extra for brushing
1 brown onion, cut into quarters
1 carrot, cut into pieces (4 cm)
4 garlic cloves
1 celery stalk, cut into pieces (4 cm)
50 g red wine
1 tbsp dried oregano
1 tbsp dried basil
1 dried bay leaf
400 g tomato passata
2 tbsp tomato paste
2 tbsp raw sugar
300 g water
2 tsp Vegetable stock paste (see Tips)
salt, to taste
pepper, to taste
550 g cooked chicken or turkey breast, cut into pieces (2-3 cm)
240 g cheddar cheese
50 g plain flour
50 g unsalted butter
500 g full cream milk
500 g dried lasagne sheets

USEFUL ITEMS

1. Ceramic or glass baking dish
2. Thermal serving bowl (ThermoServer) or other large bowl
3. Bowl

METHOD

1. Brush a rectangular ceramic baking dish (25 × 31 cm) with oil and set aside.
2. Place onion, carrot, garlic and celery into mixing bowl and chop **5 sec/speed 5**.
3. Add oil and sauté **3 min/100°C/speed 1**.
4. Add red wine, oregano, basil, bay leaf, passata, tomato paste, sugar, water, stock paste, salt and pepper and cook **20 min/100°C/**, placing simmering basket instead of measuring cup onto mixing bowl lid.
5. Add cooked meat and heat **1 min/Varoma/**. Transfer into a thermal serving bowl (ThermoServer) or other large bowl and cover to keep warm. Clean and dry mixing bowl.
6. Preheat oven to 190°C.
7. Place cheese into mixing bowl and grate **5 sec/speed 8**. Transfer $\frac{1}{4}$ of the cheese into a bowl and set aside.
8. Add flour, butter and milk and cook **7 min/90°C/speed 4**.
9. Cover base of prepared baking dish with a layer of lasagne sheets. Spread approx. 1 cm layer of meat sauce over lasagne sheets. Pour $\frac{1}{8}$ of the cheese sauce over meat sauce and spread evenly to cover meat sauce. Place another layer of lasagne sheets over cheese sauce. Top with all of the remaining meat sauce, then another $\frac{1}{8}$ of the cheese sauce. Top with a final layer of lasagne sheets and cover with remaining cheese sauce. Sprinkle with reserved grated cheese and bake for 25 minutes (190°C), or until browned on top. Leave to cool for 15 minutes before serving.

Tip

Please refer to your *The Basic Cookbook* or *Everyday Cookbook* for the Vegetable stock paste recipe.

hunter's lemon chicken rissoles

PREP 30 MINUTES **TOTAL TIME** 1 HOUR **MAKES** 12 PIECES

INGREDIENTS

50 g Parmesan cheese, crust removed and cut into pieces (2 cm)

1 lemon, zest only, no white pith

2 garlic cloves

2 spring onions/shallots

2 sprigs fresh basil, leaves only

3-4 sprigs fresh flat-leaf parsley, leaves only

2 pieces day old bread, torn into small pieces

500 g chicken breast fillet, cut into small pieces (2 cm) and partially frozen (optional)

1 tbsp sesame seeds

1 egg

55 g frozen green peas

55 g frozen corn kernels

1-2 pinches salt

1-2 pinches ground black pepper

flour, for coating

rice bran oil, for frying

USEFUL ITEMS

1. 2 Ceramic or glass bowls
2. Frying pan
3. Baking tray (30 × 40 cm)
4. Baking paper
5. Plastic wrap

Tip

If you would like a bit of heat, add 1 fresh red chilli, cut into halves and deseeded if preferred, with the garlic in step 3.

METHOD

1. Line a baking tray with baking paper and set aside.
2. Place Parmesan into mixing bowl and grate **7 sec/speed 7**. Transfer into a small bowl and set aside.
3. Place lemon zest into mixing bowl and grate **10 sec/speed 7**. Scrape down sides of mixing bowl with spatula.
4. Add garlic, spring onions/shallots, basil and parsley and chop **5 sec/speed 7**. Scrape down sides of mixing bowl with spatula.
5. Add bread and chop **5 sec/speed 6**. Transfer mixture into a bowl and set aside.
6. Place chicken into mixing bowl and mince **7 sec/speed 7**, or until finely minced.
7. Add sesame seeds, egg, peas, corn, salt, pepper, reserved Parmesan and reserved bread mixture and mix **15 sec/speed 3**, or until well combined.
8. Form mixture into rissoles (approx. 12). Coat patties in small amount of flour and place onto prepared baking tray. Cover with plastic wrap and place into refrigerator for a minimum of 30 minutes.
9. Place a frying pan over medium-high heat and add oil. Add rissoles and cook for approx. 5 minutes each side, or until golden brown and cooked through. Serve immediately.



RECIPE BY **CORINNE HUNTER**

I love being able to mince my own chicken to make these tasty, fresh and healthy rissoles.

peanut butter

EASTER EGGS

PREP 30 MINUTES **TOTAL TIME** 1 HOUR 30 MINUTES **MAKES** 25 PIECES

INGREDIENTS

Peanut butter eggs

250 g roasted salted peanuts (see Tips)

50 g peanut oil

25 g coconut flour

80 g pure maple syrup

Chocolate coating

200 g chocolate of choice, broken into pieces

20 g coconut oil

white chocolate or royal icing, to decorate (optional)
(see Tips)

USEFUL ITEMS

1. Baking tray (20 × 30 cm)
2. Baking paper
3. Bowl
4. Piping bag
5. Forks
6. Freezeable containers

Tips

The salted roasted peanuts can be replaced with unsalted peanuts.

If you want to decorate your eggs, melt white chocolate or make royal icing (refer to the recipe in your *The Basic Cookbook* or *Everyday Cooking*) and transfer into a piping bag with a very small nozzle.

METHOD

Peanut butter eggs

1. Place peanuts into mixing bowl and chop **10 sec/speed 6**.
2. Add peanut oil and mix **15 sec/speed 9**.
3. Scrape down sides of bowl with spatula. Add coconut flour and syrup and mix **10 sec/speed 5**.
4. Transfer mixture into a freezable container and place into freezer for 30 minutes, or until firm. Clean and dry mixing bowl.
5. Remove peanut mixture from freezer. Using your hands, shape mixture into small egg shapes (approx. 25 eggs). Transfer into a freezable container and place into freezer for 30 minutes.

Chocolate coating

6. Place chocolate and coconut into mixing bowl and melt **2 min 30 sec/50°C/speed 2**. Transfer into a small bowl.
7. Line a baking tray (20 × 30 cm) with baking paper. Remove eggs from freezer. Using 2 forks, lower eggs into melted chocolate. Coat completely in chocolate and place onto prepared baking tray. Once all eggs are coated, place into refrigerator to set (approx. 15 minutes). When set, decorate with melted white chocolate or royal icing (optional).



RECIPE BY **MICHELLE GATT**

Thanks to my Thermomix I'm making things I never thought I could, like these tasty no bake treats for Easter.



halloween vanilla butterscream cupcakes

PREP 40 MINUTES **TOTAL TIME** 2 HOURS 5 MINUTES **MAKES** 24 PORTIONS

INGREDIENTS

Cupcakes

250 g raw sugar

200 g unsalted butter, room temperature

4 eggs

20 g natural vanilla extract

2 tsp baking powder

400 g plain flour

250 g full cream milk

Frosting

120 g white chocolate, broken into pieces

40 g pouring (whipping) cream

100 g unsalted butter

250 g pure icing sugar (see Tips)

Shards

130 g raw sugar

100 g water

½ tsp white vinegar

Assembly

3 tbsp condensed milk

2-3 drops natural red food colouring

USEFUL ITEMS

1. 2 × 12-hole muffin trays
2. Cupcake liners
3. Baking tray (30 × 40 cm)
4. Baking paper
5. Piping bag with round nozzle (1 cm)

Tip

To make your own icing sugar, place 250 g raw sugar into mixing bowl and mill 20 sec/speed 10.

METHOD

Cupcakes

1. Preheat oven to 170°C. Line 2 12-hole muffin tins with cupcake liners and set aside.
2. Place sugar into mixing bowl and mill **10 sec/speed 10**.
3. Add butter and mix **10 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
4. **Insert butterfly whisk**. Mix **1 min/speed 3**.
5. Scrape down sides of mixing bowl with spatula, then mix **1 min 30 sec/speed 3**, adding 1 egg at a time at 20-second intervals through hole in mixing bowl lid.
6. Add vanilla and mix **20 sec/speed 3**. Scrape down sides of mixing bowl with spatula.
7. Add baking powder and 200 g of the flour and mix **20 sec/speed 3**.
8. Add 125 g of the milk and mix **10 sec/speed 3**.
9. Add remaining 200 g flour and 125 g milk and mix **30 sec/speed 3**, until thoroughly combined. **Remove butterfly whisk**.
10. Divide mixture between cupcake liners, filling ¾ full. Gently tap trays to release any air pockets.
11. Bake for 20-25 minutes (170°C), until slightly golden and a wooden skewer inserted into the centre of a cupcake comes out clean. Set aside to cool. Clean and dry mixing bowl and butterfly whisk.

Frosting

12. Place chocolate into mixing bowl and chop **10 sec/speed 9**.
13. Add cream and butter, mix **10 sec/speed 4**. Scrape down sides of mixing bowl with spatula.
14. **Insert butterfly whisk**. Mix **1 min/37°C/speed 2.5**.
15. Mix **30 sec/speed 3**, adding icing sugar through hole in mixing bowl lid.

16. Scrape down sides of mixing bowl with spatula, then mix **30 sec/speed 4**, until well combined. Transfer into a bowl and set aside to cool. Clean and dry mixing bowl.

Shards

17. Preheat oven 220°C. Line a baking tray (30 × 40 cm) with a large piece of baking paper to completely cover base and sides of tray (to ensure all toffee stays on the baking paper). Set aside.
18. Place raw sugar into mixing bowl and mill **10 sec/speed 9**.
19. Add water and vinegar and cook **13 min/Varoma/speed 2**, placing simmering basket instead of measuring cup onto mixing bowl lid. Carefully pour hot mixture into lined baking tray. Bake 6 minutes (220°C), then remove from oven and carefully tilt tray from side-to-side to evenly distribute mixture around the tray.

Place back into oven and bake for 1 minute (220°C). Remove from oven and carefully tilt tray from side-to-side to evenly distribute mixture. Place back into oven and bake for a further 1 minute (220°C). Remove from oven and carefully tilt tray from side-to-side to evenly distribute mixture. Toffee should now be a dark amber colour. Allow to cool completely (approx. 30 minutes) before breaking into thin shards.

Assembly

20. Place condensed milk and food colouring into a small bowl and stir to combine. Set aside.
21. Transfer frosting into a piping bag with nozzle and pipe onto cupcakes. Decorate with a few shards of toffee “glass” and drizzle with a little of the red “blood” (condensed milk mixture) before serving.



RECIPE BY **KEIRA CHILVERS**

Without the shards, these are also great for all year round. They're so light and delicious and the frosting is a real crowd pleaser.





halloween scotch fingers

PREP 25 MINUTES **TOTAL TIME** 1 HOUR 50 MINUTES **MAKES** 24 PIECES

INGREDIENTS

120 g unsalted butter, softened
120 g raw sugar
1 tsp natural vanilla extract
1 egg
300 g plain flour
¼ tsp baking powder
2 tbsp strawberry jam (see Tips)
24 blanched almonds
cocoa powder, for dusting (optional)

USEFUL ITEMS

1. Baking tray (30 × 40 cm)
2. Baking paper
3. Silicone bread mat (ThermoMat)

Tip

To make your own strawberry jam, please refer to the recipe in your *The Basic Cookbook* or *Everyday Cookbook*.

METHOD

1. Preheat oven to 180°C. Line a baking tray (30 × 40 cm) with baking paper and set aside.
2. Place butter, sugar and vanilla into mixing bowl and mix **30 sec/speed 4**.
3. Mix **20 sec/speed 4**, adding egg through hole in mixing bowl lid until combined. Scrape down sides of mixing bowl with spatula.
4. Add flour and baking powder and mix **10 sec/speed 8**, or until well combined.
5. Transfer dough onto a silicone bread mat (ThermoMat) or lightly floured work surface. Using 1½ tablespoons of dough, roll out into a finger shape (approx. 8 cm). Place dough fingers onto prepared baking tray. Repeat with remaining dough to create approx. 24 fingers.
6. Place a small amount of jam onto the end of each finger. Place 1 almond on top of jam and push down gently to secure to create a 'fingernail'.
7. Using a sharp knife, make a small horizontal cut under each 'fingernail'. Make 4-5 thin horizontal cuts about halfway down each finger to create a 'knuckle'. Lightly dust 'fingernails' and 'knuckles' with cocoa to make fingers look dirty (optional). Place fingers into refrigerator for 30 minutes to set.
8. Bake for 15-18 minutes (180°C), or until golden. Allow to cool completely before serving.



RECIPE BY **KARLY COUSINS**

My kids love taking these to school to see their friends reactions.
They think it's hilarious!



pink moscato panna cotta

WITH PISTACHIOS

PREP 15 MINUTES **TOTAL TIME** 8 HOURS 25 MINUTES **MAKES** 8 PORTIONS

INGREDIENTS

50 g chilled water
1 tbsp gelatine powder
50 g pistachio nuts
100 g raw sugar
500 g thickened cream
270 g full cream milk
1 tsp natural vanilla extract
100 g pink moscato wine
1 drop natural rose pink food colouring (optional)

USEFUL ITEMS

1. 8 ramekins (6-8 cm) or dariole moulds (120 ml)
2. Plastic wrap
3. Serving plates
4. 2 ceramic or glass bowls

METHOD

1. Place a ceramic or glass bowl onto mixing bowl lid, then weigh water into it. Add gelatine and set bowl aside and let gelatine dissolve.
2. Place pistachios into mixing bowl and chop **8 sec/speed 5**. Transfer into a small bowl and set aside. Clean and dry mixing bowl.
3. Place sugar into mixing bowl and mill **10 sec/speed 9**. Scrape down sides of mixing bowl with spatula.
4. Add cream, milk and vanilla and cook **10 min/80°C/speed 3**.
5. Add wine, dissolved gelatine with water and food colouring (optional) and mix **3 min/speed 3**.
6. Distribute mixture evenly between 8 ramekins or dariole moulds (120 ml). Place into refrigerator, uncovered, for 1 hour.
7. Cover ramekins or moulds with plastic wrap and place into refrigerator to set for 5 hours.
8. Once set (panna cotta will be firm, but still a little wobbly), run a knife around edges of ramekins or moulds and carefully invert panna cotta onto serving plates. Sprinkle with reserved pistachios to serve.



RECIPE BY **KARLA D'LIMA**

Minimal effort is required to make this light and creamy dessert that has just enough sweetness to perfectly end a meal.

hazelnut chocolate

BRIOCHE

PREP 40 MINUTES **TOTAL TIME** 2 HOURS **MAKES** 16 PORTIONS

INGREDIENTS

Brioche

| |
|--|
| oil, for greasing |
| 180 g full cream milk |
| 60 g white sugar |
| 1 tsp dried yeast |
| 60 g unsalted butter, melted |
| 450 g baker's flour |
| 1 tsp salt |
| 2 eggs, lightly beaten |
| 300 g hazelnut chocolate spread (see Tips) |

Glaze

| |
|----------------------------------|
| 1 egg yolk |
| 15 g full cream milk |
| icing sugar, to serve (optional) |

METHOD

Brioche

1. Lightly grease a thermal serving bowl (ThermoServer) or other large bowl and set aside.
2. Place milk into mixing bowl and warm **1 min/37°C/speed 1**.
3. Add sugar, yeast and butter and warm **2 min/37°C/speed 1**.
4. Add flour, salt and eggs and mix **6 sec/speed 6**.
5. Scrape down sides of mixing bowl with spatula, then knead **4 min/⅞**.
6. Transfer dough onto a silicone bread mat (ThermoMat) or lightly floured work surface and knead dough by hand until it isn't sticky. Shape into a ball and place into thermal serving bowl (ThermoServer) or other large bowl. Cover with a kitchen towel and leave to prove in a warm place until doubled in size (approx. 1 hour). Clean and dry mixing bowl.
7. Preheat oven to 180°C. Line a pizza tray (30 cm) with baking paper and set aside.
8. Knock down, then transfer dough onto a silicone bread mat (ThermoMat) or lightly floured work surface. Knead dough a few times and shape into a log (approx. 25 cm). Flatten dough ball slightly and cut into 4 equal portions. Roll each portion into a ball.
9. Flatten each ball with your hand, then roll out dough portions into a circle (approx. 30 cm diameter, 3-4 mm thickness).
10. Place 1 dough circle onto prepared pizza tray and spread with $\frac{1}{3}$ of the hazelnut chocolate spread, leaving a 1 cm edge. Place another dough circle on top of spread and cover with $\frac{1}{3}$ of the hazelnut chocolate spread, leaving a 1 cm edge. Repeat with a third dough circle and remaining $\frac{1}{3}$ hazelnut chocolate spread. Top with remaining dough circle and trim excess dough from edges.
11. Using a cooking cutter (5 cm) or the rim of a drinking glass, press lightly into centre of dough to make a light imprint.
12. Cut dough into quarters (do not cut through inner circle imprint). Cut each quarter in half lengthways (do not cut through inner circle). Then cut each eighth into half lengthways (do not cut through inner circle) – you will have a total of 16 sections.
13. Twist 2 consecutive segments twice, rolling outwards. Press ends together and flatten edge slightly to seal. Repeat with remaining sections to create a total of 8 twisted portions. Cover with plastic wrap. Leave to prove in a warm place for 20 minutes.

Glaze

14. Place egg and milk into mixing bowl and mix **5 sec/speed 6**.
15. Lightly brush brioche with glaze. Bake for 20-25 minutes (180°C), until golden brown.
16. Allow to cool and dust with icing sugar (optional) before serving.

USEFUL ITEMS

1. Silicone bread mat (Thermomat)
2. Pizza tray
3. Baking tray (30 × 40 cm)
4. Baking paper
5. Cookie cutter (4-5 cm)
6. Thermal serving bowl (Thermoserver) or other large bowl
7. Plastic wrap
8. Pastry brush

Tip

To make your own hazelnut chocolate spread, please refer to the recipe in your *The Basic Cookbook* or *Everyday Cookbook*.



RECIPE BY **MARSHIA RADIN**

I believe sharing food shows love for family and friends. I love that this is a great recipe for everyone to rip a bit off and share it around.



baked Toblerone®

CHEESECAKE

PREP 30 MINUTES **TOTAL TIME** 5 HOURS 30 MINUTES **MAKES** 16 PORTIONS

INGREDIENTS

80 g unsalted butter, plus extra for greasing
420 g plain chocolate biscuits with cream filling
500 g Toblerone®, broken into pieces
500 g cream cheese, softened
90 g caster sugar
125 g sour cream
4 eggs
400 g pouring (whipping) cream

USEFUL ITEMS

1. Bowl
2. Springform cake tin (23 cm)
3. Baking paper



RECIPE BY **NICOLE COSGROVE**

I made this cheesecake for my husband for Father's Day as two of his favourite foods are cheesecake and Toblerone®. Turns out the whole family loves it too!

METHOD

1. Preheat oven to 180°C. Grease and line a springform tin (23 cm) with baking paper and set it aside.
2. Place chocolate biscuits into mixing bowl and chop **10 sec/speed 8**. Transfer into a bowl and set aside.
3. Place butter into mixing bowl and melt **2 min/60°C/speed 1**.
4. Add reserved chocolate biscuits and mix **5 sec/speed 5**.
5. Transfer mixture into prepared tin and press to form a base with aid of spatula.
6. Bake for 8 minutes (180°C). Set aside to cool and reduce oven temperature to 140°C.
7. Place 400 g of the Toblerone® into mixing bowl and chop **10 sec/speed 8**.
8. Scrape down sides of mixing bowl with spatula and melt **2 min/50°C/speed 3**.
9. Add cream cheese, sugar, sour cream and eggs and mix **40 sec/speed 4**.
10. Pour chocolate mixture over reserved base and bake for 45 minutes (140°C), or until edges have puffed and centre is still a little wobbly. Clean and dry mixing bowl.
11. Turn oven off and leave cheesecake in oven to cool (approx. 1 hour) with oven door slightly ajar. Transfer to kitchen bench and allow to cool completely, then place into refrigerator to chill (approx. 1 hour).
12. **Insert butterfly whisk.** Place cream into mixing bowl and whip **30-45 sec/speed 4**, until soft peaks form, watching cream carefully through hole in mixing bowl lid.
13. Cut remaining 100 g Toblerone® triangles into halves. Use Toblerone® triangles and cream to decorate cake. Serve immediately.



pear & chocolate

FRANGIPANE

PREP 20 MINUTES **TOTAL TIME** 2 HOURS **MAKES** 16 PORTIONS



INGREDIENTS

Pastry

30 g raw sugar
20 g raw almonds
210 g plain flour
10 g cocoa powder
130 g unsalted butter, chilled, plus extra for greasing
1 pinch salt (optional)
1 egg yolk
¼ tsp natural almond extract
1-2 tsp water

Filling

230 g raw almonds
140 g sugar
200 g dark chocolate, broken into pieces
130 g unsalted butter
4 eggs
1 tsp natural almond extract
2 pears, peeled, cored, cut into halves and thinly sliced lengthways (5 mm)

Apricot glaze

50 g apricot jam
1 tbsp water

USEFUL ITEMS

1. Silicone bread mat (ThermoMat)
2. Plastic wrap
3. Round fluted tart tin (26 cm)
4. Pie weights, rice or dried beans
5. Bowl
6. Pastry brush
7. Rolling pin
8. Baking paper



RECIPE BY **KERRY LANGSFORD**

I have a weakness for fruit and chocolate pairings and find that pear is to dark chocolate what raspberry is to white chocolate, a divine flavour combination!

METHOD

Pastry

1. Place sugar and almonds into mixing bowl and mill **10 sec/speed 9**.
2. Add flour, cocoa, butter and salt and mix **10 sec/speed 6**, or until mixture resembles breadcrumbs.
3. Add egg yolk, almond extract and water and knead **20 sec/speed 7**, then mix **5 sec/speed 7**.
4. Transfer dough onto a floured silicone bread mat (ThermoMat) or work surface and shape into a tight ball. Shape pastry into a flat disc and wrap in plastic wrap, then place into refrigerator to chill for 30 minutes. Clean and dry mixing bowl.
5. Preheat oven to 180°C. Grease a round fluted tart tin (26 cm) and set aside.
6. Flour a silicone bread mat (ThermoMat) or work surface and a rolling pin. Roll out pastry onto silicone mat (ThermoMat), or between 2 pieces of baking paper, until just large enough to completely cover prepared tart tin. Line base and sides of tin with pastry, cutting off any excess pastry from edges.
7. Prick base with a fork or pastry docker to prevent air bubbles. Line pastry base with baking paper and fill with pie weights, rice or dried beans (this will stop the pastry from rising during baking). Place tart tin onto a baking tray and bake for 4-6 minutes (180°C). Carefully remove baking paper and pie weights, rice or dried beans.

Filling

8. Place almonds and sugar into mixing bowl and mill **10 sec/speed 9**. Transfer into a bowl and set aside.
9. Place chocolate into mixing bowl and grate **5 sec/speed 9**.
10. Add butter and melt **3-5 min/60°C/speed 3**.
11. Add eggs, almond extract and reserved almond sugar mixture and mix **10 sec/speed 6**.
12. Pour filling into reserved pastry case. Arrange pear slices in a circular pattern on top of filling and bake for 35-40 minutes (180°C), until filling is set. Clean and dry mixing bowl.

Apricot glaze

13. Place glaze ingredients into mixing bowl and heat **3 min/60°C/speed 1**. Brush glaze over warm tart.
14. Leave tart to cool for 30 minutes before serving.

choc chunk cookies

WITH POMEGRANATE OATMEAL

PREP 30 MINUTES **TOTAL TIME** 55 MINUTES **MAKES** 24 PIECES

INGREDIENTS

80 g dark chocolate, broken into pieces
90 g rolled oats
90 g brown sugar
100 g caster sugar
125 g unsalted butter, softened
1 egg
1 tsp natural vanilla extract
200 g plain flour
½ tsp baking powder
½ tsp bicarbonate of soda
¼ tsp salt
1 pomegranate, arils removed

USEFUL ITEMS

1. 2 Baking trays (30 × 40 cm)
2. Baking paper
3. 2 bowls
4. Wire rack

METHOD

1. Preheat oven to 170°C. Line 2 baking trays (30 × 40 cm) with baking paper and set aside.
2. Place chocolate into mixing bowl and chop **5 sec/speed 6**, or until broken into small pieces. Transfer into a bowl and set aside.
3. Place oats into mixing bowl and chop **5 sec/speed 5**. Transfer into a separate bowl and set aside.
4. Place brown sugar and caster sugar into mixing bowl and mill **40 sec/speed 9**.
5. Add butter and mix **5 sec/speed 8**.
6. **Insert butterfly whisk**. Whip **1 min/speed 4**.
7. Scrape down sides of mixing bowl with spatula and whip **1 min/speed 4**, or until mixture is smooth. **Remove butterfly whisk**.
8. Add egg and vanilla and mix **15 sec/speed 4**. Scrape down sides of mixing bowl with spatula.
9. Add flour and knead **20 sec/√**. Scrape down sides of mixing bowl with spatula.
10. Add baking powder, bicarbonate of soda, salt and reserved oats and knead **30 sec/√**, until well combined.
11. Transfer dough mixture into a large bowl and add pomegranate and reserved chocolate pieces. Gently stir to combine.
12. Place heaped tablespoons of mixture (approx. 24) onto reserved baking trays, approx. 5 cm apart.
13. Bake for 15-17 minutes (170°C), or until golden brown.
14. Allow biscuits to cool on trays for 5 minutes, then transfer onto a wire rack to cool completely before serving.



RECIPE BY **AMY GORDON**

The combination of gooey chocolate and sweet pomegranate is really addictive!





coconut almond snowballs

PREP 55 MINUTES **TOTAL TIME** 1 HOUR 15 MINUTES **MAKES** 40 PIECES

INGREDIENTS

25 g coconut oil
20 g brown sugar
160 g shredded coconut
50 g blanched almonds
60 g coconut cream
225 g white chocolate buttons
35 g crispy rice cereal (e.g. Rice Bubbles®)
40 blanched almonds (whole)
130 g desiccated coconut

USEFUL ITEMS

1. Baking paper
2. Baking tray (30 × 40 cm)
3. 1 Plate

Tip

Store leftovers in the refrigerator, but allow them to come back to room temperature before serving.

METHOD

1. Place coconut oil, sugar and 80 g of the shredded coconut into mixing bowl. Blend **30 sec/speed 6**. Scrape down sides of mixing bowl with spatula. Repeat blending **30 sec/speed 6** and scraping two more times to ensure ingredients are thoroughly combined.
2. Add blanched almonds and blend **10 sec/ speed 7**.
3. Add coconut cream and remaining 80 g shredded coconut and blend **10 sec/speed 6**, or until smooth. Scrape down sides of mixing bowl with spatula.
4. Add white chocolate and heat **2 min 30 sec/50°C/speed 4**.
5. Add 70 g of the desiccated coconut and mix **1 min/50°C/speed 5**, with aid of spatula.
6. Add crispy rice cereal and mix **10 sec/ speed 1**, then set mixing bowl aside to cool (approx. 20 minutes).
7. Line a baking tray with baking paper and set aside. Place remaining 60 g desiccated coconut onto a plate. Roll 2 teaspoons of the coconut mixture around each whole almond and shape into a ball. Roll in desiccated coconut to coat and place onto prepared baking tray. Repeat with remaining nuts and mixture (makes 40 balls) and serve at room temperature.



RECIPE BY **DANIELLE LIDSTER**

This recipe captures everything delicious that reminds me of Christmas into one indulgent bite-sized sweet.

rocky road christmas trees

PREP 25 MINUTES **TOTAL TIME** 2 HOURS 45 MINUTES **MAKES** 1 TOTAL RECIPE

INGREDIENTS

200 g milk arrowroot biscuit
115 g unsalted butter, softened
15 g cocoa powder (70% cocoa)
200 g condensed milk
280 g mini marshmallows
200 g dark chocolate (70% cocoa)
100 g white chocolate
cachous or other small lollies, for decorating

USEFUL ITEMS

1. 2 A4 sheets of card stock paper
2. Baking paper
3. 2 Jugs
4. 1 Plate

Tips

This recipe can also be made as a slice. Simply leave out the cones in Step 1 and line a slice tin (18 × 27 cm) with baking paper and proceed as per the recipe.

METHOD

1. Roll 2 A4 sheets of card stock paper into a cone shapes and tape firmly to hold shape. Cut 2 pieces of baking paper (approx. 21 × 30 cm) and roll each piece into a cone shape to fit inside the card stock paper cone and tape firmly to hold shape. Place baking paper cones inside card stock cones and set aside.
2. Place biscuits into mixing bowl and crush **15 sec/speed 5**, or until they resemble breadcrumbs.
3. Add butter and melt **2 min/90°C/speed 2**, or until butter has completely melted, then mix **10 sec/speed 5**.
4. Add cocoa, condensed milk and marshmallows and mix **1 min/☞/speed 3** until well combined. Divide mixture evenly between prepared cones and stand, pointed-end down, in tall jugs. Place into refrigerator to set (approx. 2 hours). Clean and dry mixing bowl.
5. Once set, remove baking paper and card stock cones. Transfer each cone onto a plate.
6. Place dark chocolate into mixing bowl and grate **5 sec/speed 9**. Scrape down sides of mixing bowl with spatula.
7. Heat **3 min/50°C/speed 2**, or until melted. Pour half of the chocolate over each cone and place into refrigerator to set. Clean and dry mixing bowl.
8. Place white chocolate into mixing bowl and grate **5 sec/speed 9**. Scrape down sides of mixing bowl with spatula.
9. Heat **2 min/50°C/speed 2**, or until melted. Pour or pipe $\frac{1}{4}$ of the white chocolate over each cone to create a snow effect. Place into refrigerator for 5 minutes to allow chocolate to harden. Remove from refrigerator and pour or pipe remaining white chocolate over cones. Working quickly, decorate with cachous or other small lollies before serving.



RECIPE BY **BELINDA CHAPMAN**

This recipe definitely has the 'wow' factor. It makes a beautiful gift, is fantastic for parties, and is a striking centrepiece on the Christmas table.



Work for yourself

SHARE YOUR PASSION AND CHANGE LIVES EVERYDAY!

A business with Thermomix gives you the opportunity to work for yourself as an independent Consultant in a profession that offers the ability to:

Turn your passion for healthy eating, time saving and easy cooking into a business

Choose to work the hours that suit you

Learn new ways to improve your lifestyle

Earn great income and rewards

Meet new people and work within fantastic teams

Have fun too!



The team at Thermomix will provide you with support, comprehensive training and great additional incentives. To find out more, speak to your Consultant or go to thermomix.com.au or thermomix.co.nz

Thermomix in Australia

Creating Everyday Surprises®

Thermomix in Australia Pty Ltd

Telephone: 1800 004 838

Facsimile: 08 9375 5075

Email: info@thermomix.com.au

Thermomix in New Zealand

Creating Everyday Surprises®

Thermomix in New Zealand Trust

Telephone: 0800 766 966

Facsimile: 03 366 2064

Email: info@thermomix.co.nz

thermomix

Photography: Craig Kinder, f22 Photography | Food styling: Ursula Nairn | Sub Editor: Kami Ramini Media

All rights reserved. This work is copyright. Apart from any use permitted under the Copyright Act 1968, no part may be reproduced by any process, stored in a retrieval system or transmitted in any way nor may any other exclusive right be exercised without permission of Thermomix in Australia Pty Ltd and Thermomix in New Zealand Trust. Thermomix® and Varoma® are international trade marks of Vorwerk International AG.