

Homeline Direct



bamix[®] of Switzerland

All Recipes



Beauty Recipes:

Face Cream

½ Mature Avocado
1 tsp Soft curd cheese
1 tsp Cream

Method:

Put the avocado, curd cheese and cream in a narrow and high receptacle. Take the whisk and make a spreadable mixture out of it. Put this mixture onto your face and let it work in for about 20 minutes. After this, rinse off with warm water – and enjoy your 'Baby skin'.

Refreshment Cream

A few fresh strawberries
1 tsp Pure Honey
125ml Sweet cream (1/8 litre)

Method:

Strain the strawberries and honey with the MINCER in a cup. Beat the cream with the beater in a narrow and high receptacle. Put the strawberry mixture into it and work it again with the beater. Let the mixture work in for about 20 minutes onto your skin, after this rinse it off with warm water.



Biltong Pate'

15ml Oil
1 Onion, chopped in GRINDER
200g Button mushrooms, wiped and chopped
500ml Biltong shredded in GRINDER
125ml Cream/cottage cheese
200ml BAMIX Mayonnaise
30ml Parsley chopped with MINCER BLADE

Method:

In a saucepan, heat oil. Sauté onion and mushrooms until tender. Add remaining ingredients, allow to cool slightly. Place mixture in a container and blend with MINCER BLADE until smooth. Serve with whole wheat bread or savoury biscuits.



Black Forrest Gateau

6 Eggs
260ml Castor sugar prepared in GRINDER
3ml Vanilla essence
125ml Flour
100ml Cocoa
100g Margarine, melted
75ml Sherry

Filling:

300ml Cream
25ml Castor sugar
1 Flake bar
2 x 410g Cans pitted black cherries, drained

Method:

Preheat oven to 190°C. Place the eggs, sugar and vanilla in a bowl over hot water and beat with BEATER until thick. Remove from the heat and continue beating until mixture cools. Sift together flour and cocoa and fold into egg mixture. Add the margarine. Pour into a greased cake tin and bake. Allow to cool slightly in the tin. Turn out and allow to cool further. Split into 3 layers. Sprinkle the sherry over the cake layers.

Filling:

Beat with BEATER, the cream and castor sugar. Reserve 10 cherries and fold the rest into two thirds of the cream. Sandwich the layers together. Spread remaining cream over the top and decorate with reserved cherries and Flake.



Boerewors Pate'

10ml Oil
1 Onion, chopped with MINCER BLADE
200g Button mushrooms, wiped and chopped
200g Boerewors, skinned
125ml Cream/cottage cheese
200ml BAMIX mayonnaise
25ml Chopped parsley

Method:

In a saucepan, heat oil. Sauté onion, mushrooms, and boerewors until cooked. Leave to cool slightly Place in a container with remaining ingredient, and with MINCER BLADE blend one minute. Spoon into a serving dish. Chill for one to two hours, serve with savoury biscuits or Melba toast



Butterfly Cake (Serves 9)

50g Margarine
50g Castor sugar
1 Egg
50g Self raising flour

Icing:

50g Butter
100g Icing sugar with GRINDER

Method:

Preheat oven to 160°C with bottom shelf high. Cream the margarine and sugar until light and fluffy with the MINCER BLADE. Add the eggs one at a time, beating well after each one. Fold in the sieved flour. Place 9 paper cakes cases onto the baking tray and divide the mixture between them, bake for 20 minutes until golden and spring back when lightly pressed. Allow to cool. To make the butter cream, soften the butter and gradually beat in the sieved icing sugar until a soft mixture is obtained. Cut a slit on the top of each cake, and spoon into them a little butter icing. Cut the cake slices in half and put the cream at an angle to form wings.



Butterscotch Sauce

40g Butter or margarine
25ml Golden syrup
125ml Cream

Method:

In a small saucepan, melt together butter, syrup and 25ml cream over a low heat. Bring slowly to the boil. Boil for 2 minutes stirring with the WHISK. Remove from heat and cool. Whip remaining cream, with the BEATER, and fold into cold sauce.



Cappuccino of white beans & grated truffle

850ml Vegetable oil
250g Small white dried haricots beans, soaked overnight
1 Small onion, peeled
1 Carrot peeled
1 Fresh bouquet garni (thyme, flatleaf, parsley and rosemary)
50g Butter plus and extra knob of ice-cold butter
1-2 tsp Truffle oil
150ml Double cream
A few slices of fresh truffle
Sea salt and ground black pepper

Method:

Place all ingredients into the bamix[®] mayonnaise beaker. Place your bamix[®] with the whisk at the bottom of the beaker. Switch to speed II and hold still approx. 10sec. Then very slowly raise the wand along the side of the beaker. Finally mix through until the required stiffness is reached.



Chicken Julienne

60g Butter or margarine
60g Flour
300ml Hot chicken stock
300ml Milk
350g Cooked chicken, cut into slivers with MINCER
30ml Lemon juice
100g Green beans chopped with BEANFIX, cooked
1ml Dried thyme
Salt and black pepper
15ml Fresh chopped parsley in GRINDER
100g Carrots cooked and cut into slivers
175g Rice, boiled in slated water, drained and kept warm.

Method:

In a saucepan, melt butter, stir in flour, "mellow" one or two minutes. Gradually beat in stock and milk, gently boil until sauce has thickened. Stir in chicken, lemon juice, beans, thyme, seasonings, parsley, and carrots. Serve with the rice.



Chocolate Brazil Nut Cake

100g Butter
45ml Cocoa powder
100ml Milk
2 Eggs
150g Soft brown sugar
1 Orange rind grated in PROCESSOR and Juice
150g Plain flour
5ml Baking powder
100g Brazil nuts, coarsely chopped in PROCESSOR

Method:

Place the butter in a saucepan with the cocoa and milk. Bring to the boil, turn down the heat then simmer for about a minute. Cool. Beat together with MINCER the eggs and sugar until light and fluffy then add the orange rind and 50ml of the juice with the cooled cocoa mixture. Sift together the flour and the baking powder and stir into the egg mixture, together with three quarters of the nuts. Pour the mixture into a well greased 20cm square cake tin, sprinkle the reserved chopped nuts over the top then bake at 180°C for about 45min. Cool on a wire rack. Cut into squares.



Chocolate Cake

125g Butter or margarine softened
10ml Vanilla essence
300g Castor sugar in GRINDER
3 Eggs
60g Cocoa powder
125ml Hot water
125ml Warmed milk
240g Flour
10ml Cream of tartar
5ml Bicarbonate of soda
2ml Salt

Chocolate Icing:

75g Butter or margarine, softened
250g Icing sugar, sifted
25g Cocoa
Boiling water to mix
1 Egg yolk

To Decorate:

Glacé cherries
Desiccated coconut

Method:

Cream butter until soft, beat in essence using MINCER. Gradually add sugar, beating well after each addition. Add eggs one at a time, beating well after each addition. Dissolve cocoa in water, add milk. Set aside to cool. Sift together dry ingredients, add alternatively with cocoa mixture to creamed mixture, mix well. Pour batter into two greased 22cm diameter cake pans. Bake at 180°C for 35-40 minutes or until a skewer inserted into centre comes out clean. Leave to cool on a wire cooling rack.

Chocolate Icing:

Cream butter and sugar well with MINCER. Dissolve cocoa in a little water to form paste. Beat into butter mixture. Add egg yolk, beat until light and fluffy. Sandwich cakes together with icing. Decorate with Cherries and coconut.



Chocolate Mousse (Serves 4 to 6)

5ml Gelatin, dissolved in 10ml water
12,5ml Castor sugar in GRINDER
2 Eggs
5ml Vanilla essence
200g Nestle easymelt dark coating melted
410g Can ideal Milk
22cm Diameter baked pie crust
100ml Whipped cream
Grated chocolate in GRINDER

Method:

In a bowl, combine gelatin, sugar and eggs and mix well with MINCER BLADE. Add essence and chocolate. Blend for 30sec.
In a saucepan, heat ideal milk until boiling point. Add to chocolate mixture, blend well. Pour into pastry shell. Chill until set. Decorate with rosettes of cream and grated chocolate.



Cream of Green Bean and Onion Soup

250g Sliced BEANFIX green beans
6 tblsp Butter
4 Onions
1 tblsp Flour
500ml Milk
250ml Chicken stock
1 tsp Salt
Black pepper, freshly ground in GRINDER
6 Rounds French bread
1 tblsp Prepared mustard
6 tblsp Cheddar cheese grated in GRINDER
1 tblsp Curry powder
1 tblsp Freshly chopped parsley in GRINDER

Method:

Heat 4 tablespoons butter gently in a saucepan. Add onions, fry over low heat until yellow. Add beans, and cook for 8 minutes. Stir in flour and blend. Slowly add milk, chicken stock, salt and pepper. Simmer gently, stirring until thickened. Spread French bread slices with the remaining butter and mustard. Place on a baking sheet. Cover each slice thickly with cheese and curry powder. Brown under grill and place in a hot soup tureen. Add bean and onion soup. Sprinkle with parsley.



Danish Blue Bites (Makes 20)

60g Butter
90g Flour
60g Blueveined cheese, grated in GRINDER
Salt and pepper
5ml Mustard powder
1 Egg beaten
60g Walnuts, chopped in GRINDER
Paprika to sprinkle

Method:

Rub together butter and flour, with MINCER, until mixture resembles breadcrumbs. Add cheese and seasoning to taste. Mix in mustard powder. Stir in enough egg to give a firm dough. Knead until smooth. Roll out on a floured surface, cut into assorted shapes. Place on a greased baking tray. Brush with the remaining egg. Sprinkle with nuts and paprika. Bake at 180`C for 10-12 minutes.
Allow to cool on wire cooling rack.



Devilled Sauce

12,5ml Oil
1 Onion, chopped with MINCER
2 Garlic cloves, chopped with MINCER
10ml Lemon juice
190ml Tomato sauce
12.5ml Brown sugar
5ml Dry mustard powder
25ml Vinegar
5ml Soy sauce
Salt and pepper to taste
250ml Water
Half a chicken stock cube, crumbed

Method:

In a frying pan, heat oil, sauté onion and garlic. Stir in the remaining ingredients, bring to the boil, reduce heat, and simmer for 3 minutes. (Makes 500ml)



Dom Pedro

250ml Ice cream (1cup)

15ml Cream (1tbl)

30ml Whisky (2tbl)

Method:

Blend the ingredients together with the MINCER BLADE for a very short time. Pour into champagne glass. Serve with a short straw.

Variation:

Use a coffee liqueur instead of whisky



Everfresh Coffee (Serves 4)

150ml Kahlua
50ml Soft brown sugar
300ml Everfresh 2% LowFat milk
500ml Water
25ml Instant coffee powder
150ml Cream, whipped with BEATER
Grated chocolate

Method:

Heat Kahlua, sugar, milk, water and coffee until sugar has dissolved. Pour into heated glasses. Top with cream and chocolate.



Fish Pie (Serves 6)

1x 310g Can corn kernels
1 Onion
2 Cloves
45ml Butter
45ml Flour
500ml Milk
750g Smoked fish
2 Rashers bacon
Chopped parsley
65ml Cream
2,5ml Freshly ground pepper in MILL

For Mashed Potato:

1kg Potatoes
30ml Butter
65ml Milk

Method:

Drain the corn, reserving the brine. Peel and finely chop the onion and garlic. Heat the butter in a sauce pan, add the onion and garlic and cook for 35 minutes until slightly soft but not brown. Add the flour and cook a further 34 minutes until frothy. Remove from heat and stir in the milk and reserved brine. Return to heat and cook over a low temperature, stirring until the sauce has thickened. Remove from heat. Pull the flesh from the smoked fish and chop roughly with the MINCER. Remove the rind from the bacon and cut the flesh into pieces. Add corn, fish, bacon, parsley, cream and pepper to sauce. Stir gently to combine. Transfer to a 1,5 litre ovenproof dish. Pipe the mashed potato on top. Bake at 180°C for 30-40 minutes until the potato is golden.
Serve hot.



Irish Coffee (Serves 6)

250ml Cream (1cup)
180ml Irish Whiskey
30ml Soft brown sugar (2tbl)
750ml Strong coffee (3 cups)

Method:

Whip the cream with the BEATER in a chilled bowl until it holds soft peaks. Pour 30ml whiskey into each of the six Irish Coffee Glasses (250ml size). Add 5ml (1tsp) brown sugar and top with hot coffee. Give each coffee a brief stir, then divide the cream among the glasses (pour cream over the back of a teaspoon so that it rests on top of the coffee).

Variation:

Substitute Van Der Hum or other liqueurs for the whiskey.



Irish Coffee Pie

Crust:

250ml Marie Biscuit crumbs with MINCER BLADE
3ml Cinnamon
2ml Instant coffee powder
Melted butter

Filling:

1 packet vanilla Angel Delight
10ml Instant coffee powder
37ml Whiskey (optional)
125ml Whipped cream with BEATER
80ml Water
Cream and chocolate flakes to decorate

Method:

Add biscuit crumbs to butter. Mix cinnamon and coffee powder. Press into base of a greased pie dish. Prepare vanilla pudding according to packet instructions. Combine with coffee powder. Whisk well with BEATER. Add water and whisky. Fold in cream.



Kerla Prawns

500g Prawns (washed, shelled and deveined)
Pat dry then sprinkle them with ½ tsp of salt. Braise in 1tsp oil till they are a flushed pink.

2 Onions chopped with MINCER
1 tsp Garlic
½ tsp Salt
3 tblsp Oil
1 ½ tsp Red chillies with MINCER
1/2 tsp Jeera crushed with MINCER
¾ cup Coconut cream
2 tblsp Yougurt

Crush in GRINDER:
1 Small piece cinnamon
1 Clove
3 Elachi (cardamom)
1 tsp Jeera

Method:
Roast the spices and then grind fine. Mix together chopped onion, garlic, red chillies, jeera and salt. Fry this onion paste in the oil and when onions are fried, add prawns and curds and simmer slowly for a few minutes. Add coconut milk and ground spices. Allow to infuse just once, then lower the heat and simmer slowly for five minutes by which time the prawns will be done. Serve hot with rotis or rice.



Late Night Drink

600ml Milk
62,5ml Sugar
Rind of ½ a lemon
1 Egg yolk, beaten
30ml Brandy
50ml Rum

Method:

Mix 15ml of milk with egg yolk and set aside. Place remaining milk into a saucepan with sugar and lemon rind. Simmer over low heat for 10minutes to extract lemon flavour. Remove from heat, strain and discard lemon rind. Whisk milk and egg yolk mixture with WHISK. Add brandy and rum while whisking. Whisk into heated milk until frothy. Serve in warmed mugs.



Lemon Meringue Pie

125g Margarine
250ml Sugar
1 Egg
500ml Flour
10ml Baking powder
5ml Vanilla essence

Filling:

1x 397g Can of condensed milk
3 Egg yolks
Juice of 3 lemons

Meringue:

3 Egg whites
37,5ml Sugar

Method:

Cream together the margarine and sugar with MINCER BLADE until light and fluffy and add the egg. Blend in dry ingredients and vanilla. Divide into two and press into two pie plates. Bake at 190°C for 15 minutes.

Filling: Combine all ingredients and beat together until thick with MINCER BLADE. Pour into pie cases. Bake for 10 minutes

Meringue: Beat egg whites with BEATER until soft peaks form and add sugar gradually. Spread over top of tarts and place in oven until browned.



Liver Pate'

200g Streaky bacon
600g Lambs liver
200g Chicken liver
1 Garlic clove
1 Egg
20ml Brandy
20ml Cream
Salt and pepper

Method:

Remove the rind from the bacon and stretch slightly with the back of a knife. Use to line the base and sides of a 800g loaf tin. Mince with MINCER BLADE the two types of liver and mix with the crushed garlic, beaten egg, brandy, cream and seasoning. Place the mixture in the tin, spread flat and turn over any loose bacon ends. Cover with foil and stand the tin in the roasting tin with sufficient water to come half way up the sides and cook for 2hours at 140°C. Allow to cool, then turn out of the tin and garnish prior to serving.



Madumbi Kebab Pilau

500g Madumbi (Yams)
1 Onion chopped with MINCER
1 tblsp Mint chopped in GRINDER
½ tsp Cummin crushed in GRINDER
1 tsp Green chilli chopped in GRINDER
2 tblsp Coconut chopped with MINCER 3tbl gram flour
1 tsp Ginger / garlic chopped in GRINDER
½ tsp Turmeric
½ tsp Gharum masala
½ tbl Coriander leaves chopped in GRINDER
1 tsp Khus-khus (poppy seeds)
2 tblsp grated cheese in GRINDER

Method:

Wash and boil madumbis until soft. Scrape off skin and mash with MINCER. With GRINDER grind the green chilli, fresh coriander and coconut and poppy seeds. Add this paste to the mashed madumbi together with all the other masalas. Add salt to taste. Shape into balls and if mixture is too sticky, sprinkle with maizena (corn flour). Fill each ball with a little grated cheese. Fry in hot oil, drain and keep aside.

The Rice:

2 Cups rice
1 tsp Cumin
1/3 Cup coconut milk (or plain milk)
½ Cup ghee (oil)
2 Green chillies
1/3 tsp Fine elachi
2 Cup tomatoes (puree with MINCER)
2 Onions
½ tsp Chilli
1tsp Ginger/garlic
1tsp Dhunia/jeero powder
1tsp Fine cinnamon powder
Pinch of fine cloves

Method:

Parboil rice in salted water and drain in colander while a hard kernel can still be felt. Fry sliced onions in ghee/oil and remove half for garnishing. Crush the other half in GRINDER and add it to the rice. Fry spices in the oil in which the onions were fried for half a minute. In a pot put the oil, tomato puree, milk and ginger/garlic. Bring to boil and add the rice. Toss lightly with a spatula then put kebabs in the rice, tossing them around so that they are well covered. Steam for 10 minutes. Garnish with left over onion and a handful of cashew nuts.



Mayonnaise without egg

½ tsp Lemon juice
½ tsp Vinegar
Mustard herbs and spices to your liking
100ml Oil
100ml Milk (or coffee cream)

Method:

Place all ingredients into the bamix[®] mayonnaise beaker. Place your bamix[®] with the whisk at the bottom of the beaker. Switch to speed II and hold still approx. 10sec. Then very slowly raise the wand along the side of the beaker. Finally mix through until the required stiffness is reached.



Meat Loaf (Serves 4)

400g Minced meat
50g Mushrooms
1 Onion
50g Bread crumbs with GRINDER
5ml Mixed herbs
5ml Worcestershire sauce
5ml Tomato puree with MINCER BLADE
1egg Beaten with MINCER BLADE
Salt and pepper

Method:

Preheat the oven with bottom shelf high. Place the meat into a bowl, add the finely chopped mushroom and onion together with the remaining ingredients. Pack into a greased 400g loaf tin. Cover with foil and bake in the oven for 1¼ - 1½ hours until cooked at 140°C. Drain off excess liquid. Serve hot or cold.



Meringue and Peach Squares

3 Egg whites with BEATER
3ml Cream of tartar
Pinch of salt
150g Castor sugar
250ml Cream, whipped with BEATER
2 Yellow peaches, halved and sliced

Method:

In a large mixing bowl, beat egg whites until foamy. Add cream of tartar and salt, beat until soft peaks form. Add sugar, 12.5ml at a time, beating continuously. Draw 26cmx18cm rectangle on a piece of greaseproof paper, spread evenly with meringue. Bake at 120°C for 1 ½ hours, switch off oven. Allow to dry overnight. Just before serving, cut meringue into six squares, spread each with whipped cream, decorate with peach slices.



Meringues

4 Eggs
Pinch of salt
1,5ml Cream of tartar
227g Castor sugar with GRINDER
5ml Vanilla essence

Method:

Separate yolks from whites. Whisk egg whites with BEATER until frothy, sprinkle on salt and cream of tartar and continue whisking until stiff but not dry. Add sugar, 15ml at a time, whisking well, until $\frac{3}{4}$ of the sugar is added. The mixture should be soft, thick and smooth. Not a grain of sugar should be left when rubbed between finger and thumb. Fold in the balance of the sugar and vanilla essence with a spoon. Shape into high mounds on rice paper or tin foil on a greased tray, or greaseproof paper, or baking paper. Bake very slowly in a 100°C oven for 34 minutes. If they start going brown, turn off the oven. Leave in tin for one hour. When cool, sandwich meringues with whipped fresh cream.

NOTE:

Use room temperature eggs – not straight out of refrigerator.



Minestrone Soup Serves 4 to 6

15ml Olive oil
1 Small onion, thinly sliced
1 Leek, washed and sliced into rings
1 Potato, peeled and grated with MINCER
1 Carrot, scraped and grated with MINCER
410g Can whole peeled tomatoes drained OR
250g Fresh tomatoes, skinned and seeded
1.5 Litres ham or chicken stock
30g Spaghetti, broken into small pieces
1 Bay leaf
Salt and black pepper ground in MILL
150g Frozen peas

To Garnish:

Parmesan cheese grated in the GRINDER
Parsley finely chopped in the GRINDER

Method:

Place oil, vegetables and garlic in large casserole dish, cover.
Microwave on 100% power for 3minutes. Sprinkle parmesan
cheese and parsley before serving.



Mini Stuffed Cabbage (Serves 4 to 6)

350g Minced pork
350g Minced beef
1 Thick slice white bread, soaked in water and squeezed out
2 Onion chopped with MINCER
1 Egg
Salt and pepper
Pinch of ground nutmeg in GRINDER
Pinch of ground cloves in GRINDER
8 Cabbage leaves, blanched
20g Butter or margarine
100g Bacon, rindless and chopped with MINCER
400ml Beef stock

Method:

In a bowl, combine meat, bread, egg, onion, egg and seasoning, mix well. Divide mixture into eight equal portions, roll into balls and wrap in blanched cabbage leaves, set aside. In a large frying pan, heat butter, fry bacon pieces and onions, place cabbage parcels in pan, pour in stock. Cover with lid and cook for 20-25 minutes. Thicken liquid with a little cornflour if necessary.



Mini Pizzas (Serves 4)

Pizza Dough:

250ml Cake flour
A pinch of salt
10ml Cooking oil
100ml Warm water
5ml Instant yeast

Topping:

50ml Tomato puree
100g Cooked minced beef
2 Tomatoes, sliced
100g Frankfurters, sliced
4 Black olives
50g Mozzarella cheese, grated in a MILL
5ml Freshly chopped basil

Method:

Place flour, salt, oil and yeast into a bowl, add water and mix with MINCER until a firm dough is formed. Roll out on a lightly floured board and cut into 4 x 12cm pizza rounds.
Bake at 190°C for 8 minutes. Remove, spread tomato puree` over each base, top with minced beef, tomato, sausage, olives, herbs and cheese. Bake for about 8 minutes.



Mussel and Bacon Pate'

300g Cooked mussels
150g Rindless bacon, chopped and fried
1 Onion chopped with MINCER BLADE
5ml Mixed herbs
50ml Cream
20ml Sherry
100ml Melted butter
Salt and pepper to taste
A few drops of tobasco sauce
10ml Anchovy paste
1 Egg lightly beaten with BEATER

Method:

Place all ingredients in a container and blend until smooth with MINCER BLADE. Spoon into a serving dish and chill, one hour. Serve with melba toast or hot toast.



Mutton Curry with dried fruit (Serves 4)

75g Dried apple rings, chopped with MINCER
75g Dried apricots
50g Prunes, pitted
300ml Water
30ml Oil
100g Onion, finely chopped with MINCER
100g Onion, thinly sliced
2 garlic cloves, crushed in GRINDER
5ml Peeled and finely chopped fresh ginger in GRINDER
10 ml Garam masala
15ml Medium curry powder
2ml Dried thyme
5ml Cumin seeds, crushed in GRINDER
1kg Stewing lamb, cubed
45ml Flour
500ml Mutton or beef stock
50ml Peach chutney

Soak dried fruit in water for two hours or microwave, covered on 100% power for 5 minutes. Leave to stand for 10 minutes. In a casserole dish place oil, onion, garlic and ginger. Microwave on 100% power for 1 minute. Stir in lamb, microwave on 100% power for 6 minutes, stirring twice. Stir in flour, stock and chutney. Cover and microwave on 50% for 40 minutes. Stir in dried fruit. Cover, microwave on 50% power until meat is tender for 45minutes. Leave to stand for 30 minutes. Serve with rice, puppodums, chutney and diced fruit.



Onion and Cheese Puffs (Makes 24)

125ml Water
60g Butter
1 Packet of onion soup powder
10ml Caraway seeds
5ml Mustard powder
125ml Flour
2 Eggs
250ml Grated cheddar cheese in GRINDER
Salt and pepper
Paprika to sprinkle

Method:

In a saucepan, place water and butter, bring to the boil. Add soup, caraway seeds, mustard and flour, mix well with the MINCER. Remove from heat, cool slightly. Beat eggs with the MINCER, one at a time until mixture is shiny and smooth. Add cheese and season well. Drop teaspoons of mixture onto a greased baking tray. Bake at 180`C for 15 minutes or until puffed and golden brown. Serve warm.



Orange and Honey Egnog (Serves 4)

3 Egg yolks
75ml Honey
750ml EverFresh Full Cream milk
Rind of one orange
4 Orange peel twists
Grated nutmeg

Method:

Mix together egg yolks and honey with BEATER. Heat milk and orange rind until milk starts to boil, strain. Beat together egg mixture and milk until frothy. Pour into heated glasses. Decorate with orange peel twists and nutmeg.



Pina Colada

½ Cup of water
1 Cup non-fat dry milk
1 Slice canned pineapple, with
1 tblsp Juice, no sugar added
Artificial sweetner to equal 2tsp sugar
¼ tsp Coconut extract (optional)
¼ tsp Rum extract

Method:

Combine all ingredients in container. Process with MINCER for about 30 seconds. Serve over crushed ice cubes.

Each serving is equivalent to:

1 serving milk and ½ serving fruit.



Pineapple Cream Gateau (Serves 4 to 6)

Sponge mixture:

6 Eggs, separated
200g Castor sugar
160ml Flour
75ml Cornflour
100ml Cocoa
50g Ground almonds
50g Margarine

Filing and Topping:

50ml Cornflour
200ml Castor sugar in GRINDER
250g Margarine
500ml Milk
12.5ml Rum
Pineapple slices
80g Toasted flaked almonds
Glaced cherries

Method:

Preheat oven to 190°C. Beat with the MINCER blade the egg yolks with 60g sugar until thick and creamy. Beat the egg whites with BEATER until stiff and gradually add the remaining sugar. Sift flour, cornflour and cocoa and add ground almonds. Fold the egg whites into the egg yolks, then carefully fold into the flour mixture. Melt the margarine, cool slightly and stir into the mixture. Pour into a greased cake tin and bake. Cool in tin then cool on wire rack for at least two hours. Mix the cornflour and sugar with a little milk. Heat the remaining milk and pour over blended cornflour. Return to saucepan and bring to the boil stirring continuously. Allow to thicken then cool. Beat margarine with MINCER blade until creamy and add rum. Gradually beat cooled mixture into the margarine. Slice the cake to make three layers. Spread the bottom layer with filling, arrange pineapple slices on top and cover with more of the filling. Place the second layer on top and fill as first layer. Place last layer on top. Spread the sides and top of the cake with filling. Place the remainder in a piping bag. Cover the cake with toasted almonds and pipe rosettes from filing. Place a pineapple slice and cherry on each one.



Potato Cakes

500g Potatoes
1 Egg
1 tblsp Flour
½ tsp Salt
Oil for frying

Method:

Peel potatoes, chop roughly with MINCER BLADE. Add egg, flour and salt. Blend further for one minute. Pour enough oil in frying pan to cover base, drop tablespoons of mixture into hot oil, fry gently for 6min or until golden brown, turning once. Drain on absorbent paper. Sprinkle with salt.



Rice Parfait (Serves 4)

500g Cooked rice
700ml Milk
37,5ml Sugar
5ml Vanilla essence
250ml Cream, whipped with BEATER
1pkt Jelly, any flavour
500ml Ginger ale, heated

To decorate:
whipped cream for piping
Kiwifruit slices

Method:

In a large saucepan combine rice and milk. Cook over medium heat until thick and creamy for 15minutes. Add sugar, mix well. Add vanilla essence, leave to cool. Fold in cream. Place jelly powder into a bowl, pour the ginger ale over, stir until powder has dissolved. Allow to cool. When firm, spoon jelly and rice in alternate layers into parfait glasses. Decorate with piped cream and kiwifruit slices.



Rissoles (Serves 4)

350g Cooked minced beef
450g Potatoes, peeled, boiled and mashed
1 Onion, peeled and chopped with MINCER
1 Courgette, trimmed and grated with MINCER
15ml HP Sauce
100g Fresh white breadcrumbs in MILL
1 Egg beaten
25ml Cooking oil for frying

Method:

Mix together the beef potatoes onions, courgette, sauce, seasoning and 25ml breadcrumbs. Shape in 8 rounds. Coat with beaten egg then breadcrumbs. Fry the rissoles in oil for 4 minutes each side.



Salmon Dressing

1 Quantity sour cream
½ Quantity mayonnaise
2 tblsp Cream
A lot of cress
1 tblsp Mustard (strong)
Pepper according to taste
A little salt
A little sugar

Method:

Put all the ingredients in a receptacle and mix it very well with the whisk. It fits perfectly to smoked salmon.



Scampi Coleslaw (Serves 46)

250g Scampi, shelled and deveined
25ml Oil
250g Cabbage, washed and finely shredded with MINCER
2 Bunches dill chopped or 7ml dried dill
75ml Bamix Mayonnaise
25ml Plain yogurt
12,5ml Fresh cream
12,5ml Lemon juice
Pinch of sugar
Salt and black pepper, freshly ground in GRINDER
Dash of tobasco sauce
200g Button mushrooms, wiped and thinly sliced

Method:

Fry scampi in hot oil, one or two minutes, remove and drain.
Leave to cool. Place cabbage in a salad bowl. Combine remaining ingredients, except mushrooms, and beat well.
Add mushrooms, toss gently. Pour mixture over cabbage, add scampi and toss gently. Serve at once.



Seafood Sauce

25ml Finely chopped parsley in GRINDER
50ml Finely chopped spinach in GRINDER
250ml Bamix Mayonnaise
195g Peeled cocktail shrimps, drained
5 Capers (optional)
5ml Pimento, finely chopped with MINCER
Salt and pepper to taste
30ml Milk

Method:

In a saucepan with boiling water, cook parsley and spinach for two minutes, drain well. In a small bowl, combine spinach mixture with the remaining ingredients, and refrigerate. Add seasoning, stir in more milk if sauce is too thick. (Makes 250ml)



Strawberry Butterfly Cakes

Sponge:

180g Softened margarine
180g Castor sugar in GRINDER
3 Eggs beaten with BEATER
180g Self raising flour
10ml Baking powder
2ml Vanilla essence

Topping:

Whipped cream
Strawberry jam
Icing sugar to drench

Method:

In a large bowl, combine all ingredients for sponge. Beat with MINCER BLADE until mixture is smooth and well blended. Spoon mixture into lightly greased paper cases. Place in a muffin pan. Bake at 180°C for 20-25minutes or until sponge is well risen and top springs back when pressed with finger. Allow to cool in cases on wire rack. Using a sharp knife, cut a 3cm diameter round from the centre of each cup cake, set aside.

TOPPING:

Using a star nozzle, pipe cream into cavity to form a rosette. Place a teaspoon of jam into centre of cream. Cut each sponge circle in half. Gently press two halves into cream to form wings. Drench with sugar before serving.



Sweet and Sour Sauce

50ml Sugar
50ml Vinegar
25ml Soy sauce
25ml Cornflour
25ml Tomato concentrate
60ml Fresh orange juice
470g Can of crushed pineapple
1 Green pepper, seeded and chopped with MINCER
1 Small onion, chopped with MINCER

Method:

In a small saucepan, mix sugar, vinegar, soy sauce and the cornflour until smooth. Add the remaining ingredients, stirring over medium heat for 5-10 minutes until sauce thickens.
(Makes 500ml)



Tomato and Onion Sambal

2 Large firm tomatoes, diced
1 Large onion chopped in MINCER
50ml Vinegar
Sugar
Salt and pepper

Method:

Dice tomatoes. Chop the onions and mix with tomatoes.
Sprinkle with sugar and season to taste with salt and freshly ground black pepper in the MILL.



Toothpaste Recipe

80g Calcium carbonate
1g Peppermint oil
(to be obtained at a drugstore)

Method:

Put the Calcium carbonate in a narrow sealable glass, add the peppermint oil and work it very well into the MINCER on speed II.



Vegetable and Cheese Pie (Serves 6)

30ml Oil
30g Butter or margarine
3 Baby marrows, sliced
200g Mushrooms, wiped and sliced
1 Onion, chopped in GRINDER
1 garlic clove, crushed in Grinder
1 Green pepper, seeded and chopped with MINCER
500g Frozen chopped spinach
125ml Dried breadcrumbs in grinder
Salt and pepper to taste
500g Smooth cottage cheese
2 Eggs
187,5ml Milk
150g Grated parmesan cheese in GRINDER

Method:

In a large frying pan, heat oil and butter, fry all vegetables until slightly crisp. Stir in breadcrumbs, season well. Place in an ovenproof dish, set aside. In a mixing bowl beat the remaining ingredients together with MINCER until blended. Pour evenly over vegetable mixture. Bake at 220°C for 10 minutes. Reduce to 180°C and bake for a further 35-45 minutes, or until golden brown.



Vegetable Mornay (Serves 4)

30g Butter
2 Onions, sliced
5ml Garlic crushed in GRINDER
Salt and pepper
500g Potatoes, peeled, diced boiled and drained
200g Carrots, grated with MINCER
200g Sweetcorn, boiled and drained
200g Button mushrooms, wiped, sliced, sautéed and drained
500ml White sauce
80g Cheddar cheese, grated in GRINDER
50g Breadcrumbs in GRINDER

To Garnish:
chopped parsley

Method:

In a saucepan, heat butter. Add onions and garlic, sauté for 3 minutes. Season well. Remove with slotted spoon. Set aside in a deep ovenproof dish, place layer of potatoes on base, then layer of carrots. Top with onion mixture. Continue in layers with remaining vegetables. Pour white sauce over. Sprinkle with cheese and breadcrumbs. Bake at 180°C for about 30 minutes or until heated through and cheese has melted and is golden brown. Serve garnished with parsley and crusty French bread.



Waffles

37,5ml Butter (3tbl)
500ml Milk (2 cups)
12.5ml Sugar (1tbl) Heat to melting point
500ml Flour (2cups)
37.5ml Baking powder (3tsp)
2ml Salt (1/4 tsp)

Method:

Sift together dry ingredients, add to milk mixture with MINCER
– add 3 egg yolks. Add stiffly beaten eggs with BEATER. Bake
in a waffle pan.



Yogurt Dip

250g Plain yogurt
2 Spring onions, chopped with GRINDER
12,5ml Chopped fresh parsley with MINCER BLADE
3 Radishes, chopped with MINCER BLADE
1ml Thyme
1ml Mustard powder
1ml Basil
Salt and freshly ground black pepper to taste in GRINDER
3 Drops Tobasco sauce

To Garnish:
Radish slices

Method:
In a bowl, mix together all ingredients until well combined with MINCER. Spoon into a bowl, garnish with radish slices. Serve with savoury biscuits, or fresh, raw vegetables