

SOUP MAKER

recipe ideas



Cuisinart®

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Conversion Chart 71

SOUP MAKER

- For best results prepare all ingredients before starting the cooking process as the cooking cycle is very quick.
- If your stock is made with warm/boiling water this will decrease the total time required to cook your soup.
- The Soup Maker comes with 3 temperature settings;
 - Low is suitable for all browning, frying, sautéing and cooking most foods.
 - High is suitable for bringing liquids to boil or for cooking with a very high heat.
 - Simmer is for simmering soups and sauces until the vegetables are tender and ready for blending.
- The low setting can also be used for delicate foods that require lower temperatures for cooking, melting cheese or warming cream that has been added to the end of a recipe.
- The timer can be increased or decreased throughout the cooking process.
- When cooking in your Soup Maker, the timer must be set to at least 1 minute.
- If the timer runs down to zero during cooking, a beep will sound. If your recipe requires further cooking, simply put the timer back on, reset the temperature and keep cooking.
- To prevent sticking we recommend the use of a knob of butter and 1 tbsp of oil when sautéing onions and garlic. For a lower calorie option use 1 tbsp water and 1 tbsp oil.
- Use the stir function throughout the cooking process, this will prevent foods from sticking to the base of the Soup Maker and will ensure even cooking without chopping up the ingredients too much.
- When cooking in the Soup Maker, always ensure the lid is left on the glass jar. To add ingredients, remove the measuring cup from the lid and allow built up steam to be released first, to avoid scalding. Always add ingredients with care during the cooking cycle.
- The Soup Maker can either heat and stir, or blend. It cannot blend whilst the heater is in use, this is a safety feature. If you wish to blend during the cooking cycle, turn the timer off, this will de-activate the heater and then you will be able to blend.
- When blending hot ingredients, level 1 or 2 is all that is required to get a smooth liquid.

HINTS AND TIPS

- If you prefer texture to be left in your recipe, use the pulse function on the dial in short bursts. Like the blend function, the pulse cannot be used during the cooking process, so turn the heat off before pulsing.
- When blending cold ingredients or crushing ice, level 3 or 4 will give you optimum results.
- If you have used the Soup Maker to cook and blend hot ingredients, allow the jar to come back to room temperature before blending very cold ingredients, which also applies in reverse, rinse a cold jar with warm water before adding hot ingredients. This will avoid damage to the glass jar.
- Never overfill the Soup Maker, these recipes are a guide, as vegetable sizes vary, always ensure the maximum capacity marked on the jar is not exceeded.
- For more recipe inspiration visit our website www.cuisinart.co.uk or our Facebook page Cuisinart UK.
- For full care and use instructions, please see the instruction manual which comes with your Soup Maker.



STARTERS

artichoke crostini topped with goat's cheese

Crostini are sliced rounds of bread usually brushed with a little olive oil, sometimes rubbed with garlic and lightly toasted.

Serves 4-6

Preparation time 5 minutes

- 280g jar roasted artichokes in olive oil, drained, reserving the oil
- 25g fresh flat leaf parsley, roughly chopped
- 1 clove garlic, crushed
- Sea salt and freshly ground black pepper to taste

To Serve:

- ½ small baguette, thinly sliced
- 50g firm goat's cheese, thinly sliced

1. Place the artichokes, parsley and garlic in the Soup Maker together with about ½ of the reserved oil from the artichokes. Add seasoning to taste. Blend on level 4 until the mixture is smooth.
2. Brush the slices of bread with the remaining olive oil and lightly toast on both sides under a hot grill.

Note:

This recipe uses ready roasted artichokes sold in jars with olive oil. They are readily available in most supermarkets.

Serving suggestion:

Add a slice of goats cheese to the warm baguettes and top with the artichoke mixture.

spiced apple chutney

Dark, sweet and spicy chutney, great for serving with a ploughman's lunch or a panini

Preparation time 5 minutes

Cooking time 55 minutes

Makes about 2 x 425g jars

- 2 medium cooking apples, peeled, cored and finely chopped
- 1 medium onion, chopped
- 1 tbsp tomato purée
- 300ml malt vinegar
- 100g dark brown sugar
- ½ tsp paprika
- 1 tsp mixed spice
- ¼ tsp black mustard seeds
- 75g raisins

1. Place all ingredients in the Soup Maker except the raisins and cover with the lid. Set the time to 25 minutes on Low to start cooking. Use the stir function intermittently, to mix the chutney.
2. After 25 minutes stir again and reset the timer for another 30 minutes and switch the heat to Simmer. Add the raisins for the last 10 minutes of cooking, through the lid of the Soup Maker. Stir regularly to prevent sticking. Cool briefly then carefully pour the hot chutney into clean sterile jars, seal with lids.
3. Label the jars and store in a cool dark place for up to 6 months.

thai fish cakes

Fish cakes are a great dinner party dish either as an appetizing entrée or made larger for a mouth-watering main.

Serves 4-6

Preparation time 5 minutes (plus chilling time)

Cooking time 12-15 minutes

- 4 shallots, peeled and quartered (or use ½ bunch salad onions, trimmed and roughly chopped)
- 3cm piece fresh root ginger, peeled and roughly chopped
- 3 cloves garlic, peeled and crushed
- Handful fresh coriander, including the stalks
- 1 red chilli deseeded
- 550g firm white fish, such as cod, coley or pollack cut into small cubes
- 2 tbsp light soy sauce
- 1 egg white
- 2 tbsp plain flour
- Zest and juice 1 lime
- 2-3 tbsp rapeseed oil to fry the fish cakes

1. Place the shallots, ginger, garlic, coriander and chilli in the Soup Maker and Pulse until everything is roughly chopped.
2. Add the fish and soy and Blend again on level 3 until well combined but not completely smooth.
3. Add the egg white, flour and the lime zest and juice and use the stir function to combine but without breaking down the texture.
4. Heat a little oil in a non-stick frying pan, shape your fish cakes to the desired size and cook in batches. Cook for 3 minutes on each side or until golden and cooked through.

Serving suggestion:

Add a side of sweet chilli dipping sauce.

tomato & chilli compote

A delicious cupboard standby, which is the perfect accompaniment to cheeses and cold meats or makes a great addition to sandwiches and panini's. It's also delicious drizzled over a warm goats cheese salad.

Makes 2 medium sized jars

(about 450g total)

Preparation time 10 minutes

Cooking time 1 hour

- 6 tomatoes, cored and roughly chopped
- 1 large onion, peeled and roughly chopped
- 4 red chillies roughly chopped, seeds included
- 6 garlic cloves, peeled
- 5cm piece root ginger, peeled and roughly chopped
- 400g caster sugar
- 8 tbsp red wine vinegar

1. Place all the ingredients into the Soup Maker. Set the time to 30 minutes and the temperature to High and cook until the ingredients come to a boil, then reduce the heat to Simmer until the end of the cycle. After 30 minutes stir the compote using the stir function and then reset the timer and Simmer for another 30 minutes, cook until the ingredients are soft and the compote is thick and syrupy.
2. Cool a little in the Soup Maker and if desired purée on level 1 until completely smooth.
3. Place into clean and sterile jam jars. Seal with the lid, label and keep in a cool dark place for 1 month.



DIPS & DRESSING

broad bean dip

This beautiful vibrant green dip is packed with flavour and makes a great alternative to traditional hummus made with chickpeas. When fresh broad beans are not available use frozen baby broad beans.

Serves 4

Preparation time 10 minutes

Cooking time 5 minutes

- 300g broad beans, shelled (or use frozen baby broad beans)
- 2 garlic cloves, peeled and roughly chopped
- 100ml extra virgin olive oil
- 1 small red onion, peeled and roughly chopped
- Juice 1 lemon

1. Cook the broad beans in a little boiling water in the Soup Maker for 4-5 minutes on Low. Drain the beans through a sieve and refresh in cold water.
2. Place all the ingredients in the Soup Maker and Blend until smooth on level 2.
3. Store in the fridge in an airtight container for 2-3 days.

Tip:

If using fresh broad beans you can double pod the beans, removing not only the outer shell but also the grey thin inner shell on the beans, which results in a smoother texture.

Serving suggestion:

Serve with tortilla chips or toasted pitta bread.

creamy ranch dressing

A lovely fresh dressing to serve with barbecued or grilled fish, poultry, steaks, and burgers or just spooned over some fresh salad leaves. Best of all, it's fat free!

Preparation time 5 minutes

- 200g tub fat free fromage frais
- 2 cloves garlic, crushed
- 3 tbsp cider or white wine vinegar
- Juice ½ lemon
- 2 tsp clear honey
- 2 tbsp fresh chives
- Sea salt and freshly ground black pepper to taste

1. Place all the ingredients together in the Soup Maker with seasoning. Blend on level 4 until smooth.
2. Store in the fridge for 3-4 days in an airtight container

indonesian style chilli & peanut dressing

This delicious thick sweet and spicy dressing is a great all rounder to keep in the fridge. It's perfect drizzled over cooked chicken, as a tasty dressing for a gado gado salad or as a dip for crudités.

Serves 4

Preparation time 5 minutes

- 2 tbsp Kecap Manis (Indonesian sweet soy sauce)
- 1 tbsp sherry vinegar
- 1 red chilli, deseeded and roughly chopped
- 100g unsalted peanuts
- 50ml rapeseed oil
- 50ml cold water

1. Place all the ingredients in the Soup Maker and Blend on level 4 until smooth.
2. Keep the dressing in an airtight container in the fridge for 2-3 days.

honey & balsamic dressing

This is a classic dressing that is perfect for keeping in the fridge. Not only is it great with salads and peppery leaves such as rocket or watercress, but also lovely used to dress pasta and rice salads.

Preparation time 5 minutes

- 2 tbsp Dijon mustard
- 2 tbsp clear honey
- 1 clove garlic, crushed
- 4 tbsp balsamic vinegar
- 6 tbsp extra virgin olive oil
- Sea salt and freshly ground black pepper to taste

1. Place all the ingredients in the Soup Maker together with the seasoning and Blend on level 4 for 30 seconds until smooth.
2. Store in an airtight jar in the fridge for 3-4 days.

walnut pesto

A great alternative to the classic basil pesto, perfect stirred into hot cooked pasta or with some cooked fish or chicken.

Serves 4

Preparation time 10 minutes

- 150g walnut halves
- 200ml extra virgin olive oil
- 2 cloves garlic, crushed
- Large handful fresh basil leaves
- 50g Parmigiano Reggiano, grated
- Juice and zest 2 lemons
- Sea salt and freshly ground black pepper to taste

1. Place all the ingredients in the Soup Maker together with the seasoning and Blend on level 4 until smooth.
2. Store in an airtight container in the fridge for 2-3 days.



SOUPS

broccoli & stilton soup

This British classic is an excellent starter which can be made healthier by replacing the double cream with crème fraîche or creamier by adding more stilton.

Serves 4

Preparation time 10 minutes

Cooking time 20 minutes

- 25g butter
- 1 tbsp olive oil
- 1 onion, roughly chopped
- 1 leek, green head removed, chopped
- 350g broccoli, cut into small florets
- 1 small potato, peeled and roughly chopped
- 700ml chicken stock
- 4 tbsp double cream
- Sea salt and freshly ground black pepper
- 125g stilton, rind removed, crumbled

1. Place the butter and olive oil in the Soup Maker. Set the timer to 20 minutes and melt on the Low heat. After 30 seconds, add the onion and leek and cook until softened. Stir regularly using the stir function.
2. Add the broccoli, potato and stock, bring to a vigorous boil on High and leave for 2 minutes then set the Soup Maker to Simmer until the end of the cycle or the broccoli is cooked.
3. Once cooked Blend on level 2 until smooth.
4. Add the double cream, season well and finally add the cheese, stir until just melted, do not allow to boil.
5. Pour the soup between 4 bowls and serve.

butternut squash soup

Thin or thick, plain or spicy this soup is just delicious. For a vegetarian option change the chicken stock to vegetable stock.

Serves 4

Preparation time 10 minutes

Cooking time 25 minutes

- 1 knob of butter
- 1 tbsp olive oil
- 1 onion, diced
- 1 clove of garlic, crushed
- 1 medium carrot, chopped
- 1 stalk celery, sliced
- 400g butternut squash cubed
- 600ml chicken stock
- Sea salt and freshly ground black pepper to taste

1. Set the time on the Soup Maker to 25 minutes and turn on Low.
2. Add butter and the olive oil to heat and immediately follow with the onion and garlic, leave for 60 – 90 seconds until steaming using the stir button 2 or 3 times.
3. Add the carrot and celery, cover and sweat for 2 minutes.
4. Remove the lid and add the butternut squash and stock. Replace the lid and bring to a vigorous boil on High, hold the boil for 2 minutes and then set the Soup Maker to Simmer for the remainder of the cycle. Use the stir button once or twice to ensure even cooking.
5. Add seasoning to taste and Blend on setting 2.

Serving suggestions:

For a thicker soup add 1 or 2 chopped medium potatoes and decrease the volume of stock so that the liquid level remains at the 1400ml mark. For a spicier soup add a pinch of cayenne pepper.

carrot & coriander soup

This is a classic, rich and creamy soup. For best results, use good quality ingredients, organic carrots and a home made stock to give a fuller richer flavour.

Serves 4

Preparation time 10 minutes

Cooking time 25 minutes

- 25g butter
- 1 tbsp olive oil
- 1 small onion, finely sliced
- 400g carrots, sliced
- 1½ tsp ground coriander
- 700ml chicken stock
- Sea salt and freshly ground black pepper to taste

To Serve:

- 75ml greek-style yogurt or crème fraîche
- 2 tbsp freshly chopped coriander

1. Set the time on the Soup Maker to 25 minutes and turn on Low.
2. Add the butter and oil to heat and immediately follow with the onion, leave for 60 – 90 seconds until steaming using the Stir button 2 or 3 times.
3. Add the carrots, cover and sweat for 2 minutes.
4. Add the ground coriander, Stir using the Stir button and cook for a further minute.
5. Switch the Soup Maker to High, pour in the stock and season. Bring to a vigorous boil, hold for 2 minutes and then switch to Simmer until the end of the cycle or until the vegetables are tender.
6. Blend on level 2 until smooth. Stir in the yogurt and reheat on Low, do not allow to boil.
7. Pour the soup into 4 serving bowls, sprinkle with coriander and serve.

chicken miso soup with spinach & noodles

For the Japanese, miso soup is a traditional culinary staple. Miso is a paste made from a mixture of soybeans, a starch for example rice or barley, salt, water and yeast.

Serves 4

Preparation time 10 minutes

Cooking time 15-20 minutes

- 350g fresh chicken (or use duck breast fillets) sliced thinly
- 3 sachets Japanese Miso paste
- 3cm piece fresh root ginger, peeled and finely chopped
- 700ml chicken stock
- 1 bunch salad onions, trimmed and finely chopped
- 2 x 150g packs ready cooked fine thread egg noodles
- 100g baby spinach, washed

1. Set the Soup Maker to 20 minutes on Simmer. Place the chicken, miso, ginger, stock and onions in the glass jar. Cover and cook for 12-15 minutes.
2. Add the noodles and continue cooking for a further 3-4 minutes at the same heat setting. Stir in the spinach, cook for a final 1-2 minutes until the cycle is complete.
3. Serve immediately.

Serving suggestion:

For a little extra seasoning serve with soy sauce.

creamy chicken & thyme soup

This is a rich and creamy soup. For best results, use good quality ingredients and a home made stock for a fuller richer flavour.

Serves 4

Preparation time 10 minutes

Cooking time 25 minutes

- 1 knob of butter
- 1 tbsp groundnut oil
- 100g free range chicken breast thinly sliced
- 1 large onion, roughly chopped
- 2 cloves garlic, crushed
- 1 leek, trimmed and chopped
- 2 carrots, peeled and roughly chopped
- 1 medium potato
- 700ml chicken stock (preferably made from a chicken carcass for best flavour)
- 3 sprigs fresh thyme, leaves removed
- 100ml double cream
- Sea salt and freshly ground black pepper to taste

1. Set the time on the Soup Maker to 25 minutes and turn on Low.
2. Add the groundnut oil and butter to heat and immediately follow with the chicken, heat for 2-3 minutes until the chicken is cooked through, then add the onion and garlic, leave for 60 – 90 seconds until steaming using the Stir button intermittently.
3. Add the leek and carrots, cover and sweat for 2 minutes.
4. Add the potato, stock and thyme and season. Cover, set to High and bring to a vigorous boil. Switch to Simmer and leave until the end of the cycle.
5. Blend on level 2 until smooth, then stir in the cream and check the seasoning.
6. Heat on Low for 1-2 minutes.

Serving suggestion:

Serve with some warm crusty bread.

leek & potato soup

Not to be beaten, Leek and Potato soup is a staple that will fill you up and make you feel warm on the inside.

Serves 4

Preparation time 10 minutes

Cooking time 27 minutes

- 1 tbsp olive oil
- 1 knob of butter
- 1 onion, diced
- 1 clove of garlic, crushed
- 2 medium or 3 small leeks, sliced
- 2 medium potatoes cubed
- 700ml chicken stock
- Sea salt and freshly ground black pepper to taste
- 3 tbsp double cream (optional)

1. Set the time on the Soup Maker to 27 minutes and turn on Low.
2. Add the olive oil and butter to heat and immediately follow with the onion and garlic, leave for 60 – 90 seconds until steaming using the Stir button 2 or 3 times.
3. Add the sliced leeks, cover and sweat for 2 minutes.
4. Remove the lid and add the potatoes and stock mixture. Switch the Soup Maker to High. Replace the lid and bring to a vigorous boil, hold the boil for 2 minutes and then set the Soup Maker to Simmer for the remainder of the cycle. Use the Stir button once or twice to ensure everything cooks evenly.
5. Add seasoning to taste and Blend on level 2.
6. Finally add the double cream and Blend on level 2 until combined.

Tip: For a healthier twist replace the double cream with crème fraîche.

minestrone soup

This heart warming soup is a meal in itself, wholesome and nutritious it's bound to be a crowd pleaser.

Serves 4

Preparation time 10 minutes

Cooking time 30-40 minutes

- 1 tbsp olive oil
- 125g smoked bacon lardons
- 1 onion, finely chopped
- 1 clove garlic, crushed
- 1 medium carrot, peeled and finely chopped
- 1 stick celery, cleaned and finely chopped
- 2 tbsp tomato purée
- 400g can chopped tomatoes
- 500ml vegetable or chicken stock
- 75g fresh spaghetti, cut into small lengths
- 50g green beans, halved
- Sea salt and freshly ground black pepper to taste

To Serve:

- Grated Parmigiano Reggiano

1. Heat half the oil in the base of the Soup Maker on Low. Add the bacon and cook for 2-3 minutes until just crispy. Remove from the Soup Maker and set aside.
2. Set the Soup Maker to 30 minutes on Low. Add the remaining oil and cook the onion, garlic, carrot and celery for 3-4 minutes or until starting to soften, stirring occasionally using the Stir button.
3. Add the tomato purée, tomatoes and stock together with the seasoning. Increase the heat setting to High and bring to the boil. Reduce the heat to Simmer and cook to the end of the cycle or until the vegetables are all tender. Use the Pulse setting instead of Blend to maintain a chunkier soup.
4. Set the Soup Maker to 4 minutes on Simmer and add the spaghetti and beans cook until tender. Stir in the crispy bacon.

Serve the soup in bowls topped with some grated Parmigiano together with croutons or some crusty bread.

parsnip & apple soup with honey

A wonderfully satisfying soup with a smooth velvety texture.

Serves 4

Preparation time 10 minutes

Cooking time 26 minutes

- 1 tbsp olive oil
- 1 medium onion, roughly chopped
- 2 medium parsnips, peeled and chopped into small dices
- 2 dessert apples, peeled cored and chopped into small dices
- Sea salt and freshly ground black pepper to taste
- 2 tbsp clear honey
- 2 pinches dried thyme
- 650ml chicken or vegetable stock

1. Set the time on the Soup Maker to 26 minutes and turn on Low.
2. Add the olive oil to heat and immediately follow with the onion, leave for 60 – 90 seconds until steaming using the Stir button intermittently.
3. Add the parsnips, apples, honey and thyme together with the seasoning and cook for a further 3-4 minutes, using the Stir button until everything is coated in honey.
4. Add the stock, set the Soup Maker to High and bring the contents to a vigorous boil for 2 minutes. Switch to Simmer, cover and cook until the end of the cycle or the parsnips are tender.
5. Switch off the heat and Blend on level 2 until silky and completely smooth. Check the seasoning and serve immediately.

pea & ham soup

This soup uses a classic combination of ingredients and makes a beautiful vibrant green coloured soup. You could use yellow split peas in place of the frozen peas for a delicious variation.

Serves 4

Preparation time 5 minutes

Cooking time 20-25 minutes

- 1 tbsp olive oil
- 200g pack chopped pancetta or bacon lardons
- 1 onion, roughly chopped
- 1 leek, cleaned and roughly chopped
- 2 cloves garlic, crushed
- 500g frozen peas
- 700ml chicken stock
- 1 tsp dried thyme
- Sea salt and freshly ground black pepper to taste

1. Set the Soup Maker to 25 minutes on Low. Add the oil and in 30 seconds add the bacon and cook for 1-2 minutes. Add the onion and leek and sauté for 4-5 minutes to soften.
2. Set the Soup Maker to High and add the garlic, peas, stock and thyme and bring to the boil. Add seasoning to taste. Switch to Simmer for the remainder of cooking time.
3. Turn off the heat and Blend on level 2 until smooth. Check the seasoning before serving.

prawn tom yam soup

This oriental delight makes a refreshing soup and is an easy dish to prepare for a Thai themed dinner party.

Serves 4

Preparation time 10 minutes

Cooking time 6-8 minutes

- 700ml chicken stock
- 1 tbsp tom yam paste
- 1 bunch spring onions, trimmed and finely chopped
- 1 stick lemon grass, inner leaves only, finely chopped
- Juice 1 lime
- 2 tbsp fish sauce
- 1 tsp sugar
- 150g mushrooms, sliced thinly
- 250g cooked peeled prawns
- Handful fresh coriander, finely chopped

1. Place all the ingredients except the prawns and coriander in the Soup Maker; cover and cook on Simmer for 4-5 minutes, using the Stir button occasionally.
2. Add the prawns and cook for a further 2-3 minutes on Simmer until they are heated through without becoming tough.
3. Serve in small bowls with the coriander scattered over.

quick & easy scotch broth

The perfect hearty winter warmer is a comforting dish especially when paired with a rustic baguette.

Serves 4

Preparation time 10 minutes

Cooking time 40-50 minutes

- 1 tbsp vegetable oil
- 1 onion, roughly chopped
- 2 small turnips, peeled and chopped
- 2 carrots, peeled and chopped
- 1 leek, cleaned and chopped
- 100g pearl barley, washed
- 700ml good quality lamb or mutton stock
- 70g kale or winter greens, washed and finely shredded
- Sea salt and freshly ground black pepper to taste

1. Set the time on the Soup Maker to 30 minutes and turn on Low.
2. Add the oil to heat and immediately follow with the onion, leave for 60 – 90 seconds until steaming using the Stir button intermittently.
3. Add the turnips, carrots and leek and cook for a further 4-5 minutes, stirring occasionally.
4. Add the pearl barley, stock and seasoning. Cover and set the Soup Maker to High. Bring to a vigorous boil for 1 minute and then reduce the setting to Simmer. Leave until 2 minutes before the end of the cycle and check the pearl barley. If it is soft add the seasoning and kale and Stir. If the pearl barley is not soft add another 10 minutes to the cycle. At 4 minutes before the end add the seasoning and kale and cook on Simmer for a further 2-4 minutes until the kale is just tender.
5. Blend on level 1 to begin with, then level 2 to finish.

Serving suggestion:

Serve with some toasted Cheddar cheese sandwiches.

smoked haddock chowder

This rich but healthy dish is low fat and rich in omega 3, served with crusty bread, it is hearty enough for a main meal.

Serves 4

Preparation time 10 minutes

Cooking time 20-30 minutes

- 25g butter
- 1 small leek, sliced
- 1 onion, roughly chopped
- 400ml whole milk
- 200ml fish stock
- 400g floury potatoes, peeled and diced
- 150g sweetcorn
- 500g smoked haddock fillets, skin removed and broken into pieces
- 4 tbsp double cream (optional)
- 2 tbsp fresh chopped parsley
- Sea salt and freshly ground black pepper to taste

1. Set the time on the Soup Maker to 15 minutes and set to Low.
2. Add the butter to heat and immediately follow with the leek and onion, leave for 60 – 90 seconds until steaming using the Stir button intermittently.
3. Add the milk, stock and potato and switch to High. Bring to a vigorous boil then switch to Simmer for the remainder of the cycle.
4. Add the sweetcorn and Stir.
5. Add the haddock and set the timer for a further 15 minutes, and the temperature to Simmer. Check the haddock at 10 minutes, leave until it is cooked through.
6. Blend on level 1 or 2.
7. Add the cream and season to taste, heat through and then serve sprinkled with parsley and a side of fresh crusty bread.

sweet potato & red pepper soup

This warm and comforting soup has a wonderful colour and is very quick and easy to make. Leave the skins on the sweet potato for a more rustic flavour and texture. Or try using carrots or butternut squash in place of the sweet potato for a tasty variation.

Serves 4

Preparation time 10 minutes

Cooking time 25-30 minutes

- 1 tbsp olive oil
- 1 large onion, roughly chopped
- 3 garlic cloves, crushed
- 500g sweet potato, peeled and cubed
- 2 medium red peppers, deseeded and roughly chopped
- 700ml vegetable stock
- 1 – 2 chillies, deseeded and roughly chopped (optional)
- Sea salt and freshly ground black pepper to taste

1. Set the time on the Soup Maker to 30 minutes and turn on Low.
2. Add the olive oil to heat and immediately follow with the onion and garlic, leave for 60 – 90 seconds until steaming using the Stir button intermittently.
3. Add the sweet potato, peppers, stock and chillies (if using) into the Soup Maker. Set to High, bring to a vigorous boil and then set to Simmer and cook until all the vegetables are soft.
4. Blend on level 2 until smooth. Season and serve.

smokey bacon & red lentil soup

A hearty classic full of flavour and dietary fibre.

Serves 4

Preparation time 5 minutes

Cooking time 30 minutes

- 1 tbsp olive oil
- 200g smoked bacon lardons (or use chopped streaky bacon)
- 1 onion, roughly chopped
- 2 carrots, peeled and roughly chopped
- 750ml chicken stock
- 150g red lentils, washed
- Handful fresh parsley, finely chopped to serve
- Sea salt and freshly ground black pepper to taste

1. Set the Soup Maker to 30 minutes on Low. Heat the oil in the base and add the bacon and cook for 2-3 minutes until just crispy.
2. Add the onion and carrots and sauté for 7-8 minutes on Low until the vegetables soften.
3. Add the stock, lentils and some seasoning and set to High until the soup reaches a vigorous boil. Set the Soup Maker to Simmer for the remainder of the cooking cycle. If the lentils are not soft add another 5 to 10 minutes on Simmer.
4. Blend the soup to a smooth consistency on level 2. Stir in the parsley and check the seasoning.

Serving suggestion:

Serve with some rustic croutons scattered over.

tomato & basil soup

This summer soup is simple and perfect served as a starter as it is so light. Use good tomatoes for a better flavour.

Serves 4

Preparation time 10 minutes

Cooking time 25 minutes

- 1 tbsp olive oil
- 25g butter
- 1 onion, roughly chopped
- 2 cloves garlic, crushed
- 600g fresh tomatoes, roughly chopped
- 400ml chicken or vegetable stock
- 2 tbsp tomato purée
- 1 bunch basil leaves, torn
- 4 tbsp double cream
- Sea salt and freshly ground black pepper to taste

1. Set the time on the Soup Maker to 25 minutes and turn on Low.
2. Add the oil and butter to heat and immediately follow with the onion and garlic, leave for 60 – 90 seconds until steaming using the Stir button intermittently.
3. Add the tomatoes and stir.
4. Add the stock and tomato purée, bring to the boil on High and then switch to Simmer, Stiring occasionally. Add the basil, Stir and then Blend the soup on level 1 until smooth.
5. Stir in the cream and heat through on Low, do not allow to boil.
6. Pour the soup between 4 bowls, garnish with fresh basil leaves and serve with fresh crusty bread.

thai style coconut broth with tiger prawns

An aromatic broth, ready in next to no time and a great winter warmer.

Serves 4

Preparation time 10 minutes

Cooking time 10-15 minutes

- 1 tbsp groundnut oil
- 1 onion, finely chopped
- 3cm piece fresh root ginger, peeled and roughly chopped
- 2 cloves garlic, peeled and crushed
- 1-2 tbsp green curry paste (see page 55)
- 400ml can coconut milk
- 1 tbsp fish sauce
- 1 tsp sugar
- 150g cooked king prawns, peeled
- Handful fresh basil, finely shredded

1. Set the Soup Maker to 4 minutes on Low.
2. Add the oil to heat and immediately follow with the onion, ginger and garlic, leave for 60 – 90 seconds until steaming using the stir button intermittently.
3. Add the paste and cook for a further 1-2 minutes.
4. Pour in the coconut milk, fish sauce and sugar.
5. Blend the soup on level 1 until smooth then cover and cook gently on the Low setting for 4-5 minutes.
6. Set the Soup Maker to 9 minutes on Simmer.
7. After 5 minutes add the prawns and cook until the timer sounds.
8. Stir in the basil and serve immediately.

wild mushroom soup with crème fraîche & chive drizzle

This is a classic soup, which uses a combination of fresh and dried wild mushrooms for an extra 'hit' of intense mushroom flavour.

Serves 4

Preparation time 20 minutes

Cooking time 20 minutes

- 15g dried wild mushrooms
- 25g butter
- 1 tbsp olive oil
- 1 onion, finely chopped
- 2 cloves garlic, crushed
- Sea salt and freshly ground black pepper
- 250g button mushrooms, chopped
- 850ml vegetable stock
- Handful fresh flat leaf parsley, roughly chopped

To Serve:

- 4 tbsp crème fraîche
- 2 tbsp fresh chives, finely chopped

1. Place the dried mushrooms in a bowl and cover with some boiling water. Leave for 20 minutes to soften.
2. Place the butter and oil in the base of the Soup Maker. Set the time to 20 minutes and the temperature to Low. Add the onion and garlic and sauté for 2-3 minutes until softened.
3. Add the button mushrooms and seasoning and cook for a further 4-5 minutes. Add the stock and the soaked mushrooms. Cover, set to Simmer until the Soup Maker beeps.
4. Add the parsley and Blend on level 1 until smooth.
5. Mix the crème fraîche with the chives to a smooth consistency and then top each bowl of soup with a little drizzle together with some more cracked black pepper.



MAIN COURSES

chicken tikka masala

A classic, mildly spiced and wonderfully smooth textured curry sauce which is great with chicken or seafood. Making it in the Soup Maker is so easy.

Serves 4

Preparation time 10 minutes

Cooking time 5 minutes for the sauce plus 20-25 minutes for the finished dish

- 4 chicken breasts, skinned
- 1tbsp vegetable oil
- 1 serving tikka masala sauce (page 56)
- 5 tbsp cream or yoghurt
- 1 handful coriander
- 50g crushed cashew nuts
- Sea salt and freshly ground black pepper

1. Prepare the tikka masala sauce as per the instructions on page 56.
2. Roughly chop the chicken breasts and heat in a pan with a little vegetable oil for 2-3 minutes until starting to brown.
3. Add the tikka masala sauce from the Soup Maker and Simmer for 20 minutes until the chicken is thoroughly cooked.
4. Stir in the cream or yogurt and a handful of fresh chopped coriander and warm through gently for 1-2 minutes.
5. Check the seasoning and serve the curry topped with the cashew nuts together with some pilau rice and naan bread.

Tip: When cooking with natural yogurt, use goat's milk yogurt as unlike cow's milk based yogurt it won't separate.

chilli con carne

This family favourite is a versatile dish which gathers more flavour overnight.

Serves 4

Preparation time 10 minutes

Cooking time 5 minutes plus 30-40 minutes for the finished dish

- 1 tbsp vegetable oil
- 3 cloves garlic, crushed
- 1 onion, peeled and diced
- 1 red chilli, cored, seeded and chopped
- 1 tsp cumin seeds
- 1 tsp smoked paprika
- 2 tbsp tomato purée
- 1 tsp dried oregano
- 400g can whole tomatoes
- 2 tsp cocoa powder
- 1 bay leaf
- 150ml beef stock
- 300g can kidney beans, drained
- 500g steak mince
- Sea salt and freshly ground black pepper

1. Set the timer to 5 minutes and turn the Soup Maker to Simmer. Heat the oil in the base then add the garlic, onion and chilli and sauté for 1-2 minutes until the onion is starting to soften.
2. Add the cumin seeds and paprika and sauté for 30 seconds then the tomato purée for another 30 seconds (this makes the flavour more mellow and rounded). Stir using the Stir button.
3. Add the oregano and tomatoes together with the cocoa powder and then cook for a further 1-2 minutes.
4. Turn off the heat and Blend on level 1 until smooth. Add the bay leaf, beef stock and seasoning, Blend again briefly to combine.
5. Dry fry the mince in a saucepan over medium heat until starting to brown and break down. Add the chilli sauce from the Soup Maker and bring to the boil, reduce the heat and Simmer for 30-40 minutes, adding the kidney beans about 15 minutes before the end of the cooking time

Serving suggestion:

Top with a spoonful of crème fraîche, some grated cheddar cheese and corn tortillas or rice.

creamy pork in white wine & tarragon sauce

Utilising the creamy white wine and tarragon sauce recipe on page 51, this dish is delicious with pork or chicken.

Serves 4

Preparation time 5 minutes

Cooking time 10-15 minutes

- 450g pork fillet, sliced
- 2 tbsp seasoned flour
- 1 tbsp olive oil
- Zest and juice 1 lemon
- Creamy white wine and tarragon sauce (see page 54)

1. Toss the sliced pork fillet in the seasoned flour. In a pre-warmed frying pan heat the oil and sauté for 2-3 minutes turning regularly until starting to brown a little.
2. Add the sauce from the Soup Maker together with the lemon juice and zest and cook for 10-12 minutes until the pork is thoroughly cooked.

Serving suggestion:

Add to a mixture of wild and white rice.

lamb rogan josh

A mildly spiced rich tomato dish, the creamy coconut is not traditionally used in Rogan Josh but makes a delicious contrast to the spices.

Serves 4

Preparation time 10 minutes

Cooking time 5 minutes plus 1 ¼ hours for the finished dish

- Rogan josh paste (see page 54)
- 1 tbsp olive oil
- 500g diced lamb neck fillet
- 100ml chicken stock
- 200ml coconut cream
- Sea salt and freshly ground black pepper to taste

1. Heat the olive oil in a pan and sauté the lamb until it starts to brown. Add the rogan josh paste, together with chicken stock, coconut cream and seasoning. Bring to the boil, then cover and reduce the heat.
2. Either simmer on the hob on the lowest heat or in a medium oven for about 1-1¼ hours until the lamb is tender.

Serving suggestion:

Serve with rice and naan bread.

thai green chicken curry

This aromatic dish combines nicely to make a delicious Thai meal in less than the time to place an order and have it delivered and is guaranteed to be fresh.

Serves 2

Preparation time 5 minutes

Cooking time 25-30 minutes

- 1 tbsp groundnut oil
- 2 whole chicken breasts, diced into bite sized pieces
- 100g green thai curry paste (see recipe on page 55)
- 400ml can coconut milk
- 1 tbsp light brown soft sugar
- ½ tsp fish sauce

1. Place the oil in a saucepan and sauté the chicken for 4-5 minutes until starting to turn golden.
2. Add the curry paste and cook for a further 4-5 minutes stirring all the time.
3. Add the coconut milk, sugar, fish sauce and bring to a gentle simmer.
4. Cook for 15-20 minutes until the chicken is cooked through.

Serving suggestion:

Serve with jasmine rice to soak up the juices.

tomato & chilli seafood spaghetti

A smooth tomato sauce, with a hint of chilli makes a great accompaniment to the prawns and mixed seafood.

Serves 2

Preparation time 5 minutes

Cooking time 20 minutes

- 1 tbsp olive oil
- 2 cloves garlic, crushed
- 1 medium onion, roughly chopped
- 2 tbsp tomato purée
- 150ml white wine
- 400g can chopped tomatoes
- Pinch chilli flakes
- 400g mixed seafood, such as prawns, mussels, squid rings

1. Set the timer to 10 minutes, place the oil in the base of the Soup Maker and heat on Low. Immediately add the garlic and onion and sauté for 1-2 minutes until the onion is starting to soften.
2. Add the tomato purée and cook for 30 seconds stirring all the time using the Stir button. Add the wine and allow to reduce for 1 minute.
3. Add the tomatoes, chilli flakes and cook covered for 5-6 minutes using the Stir button to mix occasionally.
4. Blend on level 1 to make a smooth sauce.
5. Add the seafood and cook gently on Low for 10 minutes until the seafood is just cooked through without being rubbery.

Serving suggestion:

Serve with spaghetti and scatter with parsley and cracked black pepper.



SAUCES & PASTES

barbecue sauce

A really tasty and useful sauce to keep in the fridge. Use as a marinade for spare ribs or pork chops or just a delicious dipping sauce for potato wedges or chips.

Preparation time 5 minutes
Cooking time 20-25 minutes

- ½ tbsp groundnut oil
- 1 medium onion, peeled and chopped
- 1 clove garlic, crushed
- 300ml tomato passata
- 2 tbsp clear honey
- 250ml cola
- Few drops Worcestershire sauce
- 1 tsp smoked paprika
- 2 tbsp malt vinegar

1. Set the timer to 25 minutes on Low. Add the oil in the base of the Soup Maker, then sauté the onion and garlic until starting to soften.
2. Add the remaining ingredients and increase the heat to High to bring to the boil.
3. Reduce the heat again and Simmer for 15-20 minutes until the sauce has reduced and become thick and syrupy. Cool and store in an airtight container in the fridge for 4-5 days.

Tips: If using with spare ribs, coat the ribs generously in the sauce and marinate for 3-4 hours in the fridge.
Cook the ribs either in a hot oven for about an hour or on the barbecue.

creamy white wine & tarragon sauce

This is a twist on the classic white wine and tarragon sauce. The mustard and lemon adds another flavour dimension to this delicious sauce.

Preparation time 5 minutes
Cooking time 4-5 minutes

- 1 tbsp vegetable oil
- 1 onion, roughly chopped
- 150ml white wine
- 1/2 lemon, juice only
- 200ml chicken stock
- Handful tarragon leaves
- 6 tbsp crème fraîche
- 2 tbsp Dijon mustard
- Sea salt and freshly ground black pepper to taste

1. Set the timer to 4 minutes, and heat the oil in the base of the Soup Maker on Simmer and sauté the onion for 1-2 minutes until starting to soften.
2. Add the wine and lemon juice, and continue cooking for another 1 minute to reduce a little.
3. Add the stock, tarragon, crème fraîche and mustard and continue cooking for another 1 minute stirring occasionally using the Stir button.
4. Blend on level 1 until smooth, season to taste.

For a serving suggestion, see page 44.

hollandaise sauce

A classic sauce, which is so versatile. When asparagus is in season, serve the sauce drizzled over some lightly steamed spears.

Preparation time 5 minutes

Cooking time 5 minutes

- 250g butter
- 3 large egg yolks
- 2 tbsp white wine vinegar
- 1 tsp fresh lemon juice
- Sea salt and freshly ground black pepper to taste

1. Set the timer to 1 minute, turn the Soup Maker to Simmer, add the butter and allow to melt. Pour it into a small jug.
2. Allow the jar to cool and then wipe clean with kitchen paper. Without any heat, add the egg yolks and vinegar with some seasoning to the Soup Maker and Blend on level 1 just enough to mix well.
3. With the Soup Maker Blending on level 1, gradually add the melted butter through the hole in the lid (use a tea towel to prevent any splattering) in a slow steady stream until the sauce is smooth and glossy.
4. Add the lemon juice, Blend again briefly to combine and check the seasoning.

Tip: If the sauce separates add cold water drop by drop blending well until it comes together.

Note: This recipe contains raw egg and is therefore not suitable for the young, pregnant women, elderly people, or those whose immune systems are weak.

red wine sauce

This sauce makes the perfect accompaniment to beef or venison steaks.

Preparation time 5 minutes

Cooking time 20-25 minutes

- 1 tbsp olive oil
- 1 red onion, peeled and finely chopped
- 1 clove garlic, crushed
- 2 tbsp tomato purée
- 1 sprig rosemary, needles removed, roughly chopped
- 3 tbsp balsamic vinegar
- 400ml red wine
- 400ml chicken stock
- Knob butter
- Sea salt and freshly ground black pepper to taste

1. Place the oil in the base of the Soup Maker set the timer to 14 minutes and heat on Low. Add the onion and garlic and sauté for 2-3 minutes until starting to soften.
2. Add the tomato purée and cook for 1-2 minutes stirring all the time, using the stir function.
3. Add the rosemary and balsamic vinegar and cook on Low for about 1 minute.
4. Add the red wine and allow to cook on Low with the lid on for 7-8 minutes to reduce by about half. Turn off the heat return the measuring cup to the lid and Blend on level 1 until smooth.
5. Set the Soup Maker to Simmer for 10 minutes, add the stock and seasoning and continue simmering (cover with the lid on but leave the measuring cup out) using a medium heat for a further 8-10 minutes until reduced by about half.
6. Stir in the butter and check the seasoning.

rogan josh paste

This is an aromatic lamb dish hailing from Kashmir.

Preparation time 10 minutes

Cooking time 5 minutes

- 1 tbsp vegetable oil
- 1 onion, roughly chopped
- 2.5cm piece root ginger, peeled and roughly chopped
- 3 garlic cloves, peeled and crushed
- 1 tsp ground cinnamon
- 2 tsp ground cumin
- 2 tsp ground coriander
- 1 tbsp paprika
- 1 tsp chilli powder
- 1 tbsp tomato purée
- 400g can whole tomatoes
- 3 cardamom pods

1. Set the timer to 5 minutes and turn the Soup Maker to Simmer. Add the oil, onion, ginger and garlic and sauté for 1-2 minutes until the onion is starting to soften.
2. Add the dry spices and cook for a further 1 minute. Add the tomato purée and cook for a further 30 seconds (this gives a more mellow rounded flavour). Stir regularly using the stir function.
3. Add the tomatoes and cook for 1-2 minutes.
4. Blend the sauce on level 1 until a smooth consistency is reached. Add the cardamom pods and pulse to combine.

For a serving suggestion, see page 45.

thai green curry paste

This vibrant spicy paste makes the perfect base for a green thai curry. It will keep in the fridge for up to a week. You can make it more or less spicy if you prefer by adding or removing chillies.

Preparation time 10 minutes

Cooking time 25-30 minutes

- 2 green chillies, deseeded and roughly chopped
- 5cm piece root ginger, peeled and chopped
- 6 cloves garlic, peeled and halved
- 75g shallots or onions, peeled and chopped
- 1 tsp ground coriander
- 1 tsp whole cumin seeds
- 50g fresh coriander (including the stalks)
- 25g fresh basil leaves
- 3 tbsp groundnut oil
- Zest and juice 2 limes
- 2 tsp Thai fish sauce
- Sea salt and freshly ground black pepper to taste

1. Place all the ingredients into the Soup Maker and Blend on level 3.
2. Keep the paste in an airtight container in the fridge for up to 1 week.

For a serving suggestion, see page 46.

tikka masala sauce

A classic, mildly spiced and wonderfully smooth textured curry sauce.

Preparation time 10 minutes

Cooking time 5 minutes

- 2 tbsp vegetable oil
- 1 large onion, quartered
- 4cm piece fresh root ginger peeled
- 2 cloves garlic, peeled and finely chopped
- 2 tsp garam masala
- 1-2 tsp chilli powder
- 1 tsp turmeric
- 1 tbsp tomato purée
- 150ml chicken stock
- 400g can whole tomatoes
- Sea salt and freshly ground black pepper to taste

1. Set the Soup Maker to 8-10 minutes and heat the oil on Simmer. Add the onion and sauté for 1 minute. Add the ginger and garlic and cook for a further 1-2 minutes stirring regularly using the Stir button.
2. Add the garam masala, chilli powder (according to how hot you like it) and turmeric and cook for 1 minute stirring regularly.
3. Add the tomato purée and cook for 30 seconds (this makes the flavour more mellow and rounded), then add the stock, tomatoes and seasoning and cook for 1-2 minutes on Simmer.
4. Turn off the heat and Blend the sauce, on level 1 until smooth.

For a serving suggestion, see page 42.

tomato & herb sauce

Everyone needs a good tomato sauce recipe in their repertoire. Not only is this one bursting with flavour and goodness, but it's also highly versatile.

Preparation time 5 minutes

Cooking time 25-30 minutes

Makes ½ litre sauce

- 1 tbsp olive oil
- 1 medium onion, peeled and chopped
- 2 cloves garlic, crushed
- 1 carrot, peeled and diced
- 2 tbsp tomato purée
- 600g fresh tomatoes, roughly diced
- Handful fresh basil leaves, roughly chopped
- 1 tsp sugar
- Sea salt and freshly ground black pepper to taste

1. Set the time to 27 minutes, heat the oil in the base of the Soup Maker on Low. Add the onion and garlic and fry until softened.
2. Add the carrot and tomato purée and continue cooking for another 1-2 minutes stirring all the time using the Stir button.
3. Add the tomatoes, basil, sugar and seasoning. Simmer for 20-25 minutes using the Low heat setting.
4. Turn off the heat and Blend the sauce in the Soup Maker on level 1 until smooth. Check the seasoning.

Serving suggestions:

- Fry a little pancetta or bacon lardons in a frying pan and add the tomato sauce, serve with cooked pasta and Parmigiano Reggiano shavings.
- For Bolognese sauce, fry off steak mince until lightly browned then add the tomato sauce and simmer in a saucepan for 20-30 minutes until the meat is thoroughly cooked.
- Wrap chicken breasts in Parma ham and pour a little tomato sauce over. Bake in the oven at 200°C for 20 minutes or until the chicken is thoroughly cooked.
- Add king prawns to the hot tomato sauce and cook for a few minutes in the Soup Maker until the prawns are thoroughly cooked. Stir through cooked linguine pasta, top with lots of cracked black pepper and a few basil leaves.



DESSERTS

walnut & maple syrup tart

A really delicious dessert to serve warm with a dollop of cream.

Serves 6-8

Preparation time 15 minutes (plus chilling time)

Cooking time 35-40 minutes

Pastry

- 75g butter, cut into cubes
- 25g light soft brown sugar
- 125g plain flour
- 2 egg yolks

Filling

- 100g butter
- 125g chopped walnuts
- 75g soft brown sugar
- 2 eggs
- 3 tbsp maple syrup
- Walnut halves to decorate

1. Make the pastry by placing the butter, sugar and flour in the Soup Maker and Blend until the texture resembles breadcrumbs.
2. Add the egg yolks and Blend on level 1 or 2 until all the ingredients are thoroughly combined. Remove pastry mixture from the Soup Maker with a spatula, then with your hands form the mixture into a ball. Wrap in cling film and refrigerate.
3. Preheat the oven to 180°C/350°F, gas mark 4. Make the filling by Blending all the filling ingredients in the Soup Maker (without any heat) until a smooth paste has been achieved.
4. Roll out the pastry to just slightly larger than a 23cm loose bottomed fluted flan tin. Line with the pastry and pour in the walnut filling. Decorate the top with as many walnut halves as you like. Place on a baking tray and cook for 35-40 minutes until the top is golden and the filling just firm (cover with foil half way through cooking if browning too quickly). Serve warm.

strawberry & elderflower fool

Sweet and smooth, this summer dessert is a real classic that's ready in a flash.

Serves 6

Preparation time 10 minutes

Cooking time 5 minutes

- 400g ripe strawberries, quartered
- 25g icing sugar
- 2 tbsp elderflower cordial
- 284ml pot whipping cream
- Sprig of fresh mint

1. Place the strawberries in the base of the Soup Maker with the icing sugar and the elderflower cordial. Set the timer to 3 minutes and Simmer for 2-3 minutes until the strawberries start to soften but not break down completely. Turn off the heat.
2. Blend the mixture on level 1 until smooth. Allow to cool.
3. Whip the cream with a balloon or electric hand whisk until it just holds its shape, and then fold in the strawberry purée mixture.
4. Tip into serving dishes and decorate with a sprig of fresh mint.

Tip: You could use other fruit such as rhubarb, gooseberries or raspberries.

vanilla panna cotta with berry compote

Rich and creamy this dessert is perfect for simple, prepare ahead entertaining.

Serves 6

Preparation time 10 minutes

Cooking time 5 minutes plus 2-3 hours setting time

Berry Compote

- 200g each of strawberries, raspberries and blueberries
- 25g icing sugar

Panna Cotta

- 4 leaves fine leaf gelatine
- 600ml pot double cream
- 200ml skimmed milk
- 125g caster sugar
- 1 vanilla pod, halved, scrape and save the vanilla beans and discard the pods

1. Make the fruit compote by placing the fruit in the Soup Maker with the icing sugar. Turn the heat on to Simmer, and heat gently for 2-3 minutes until the berries are starting to burst. Turn off the heat and Blend on level 1 until smooth. If you prefer, sieve the compote, otherwise tip into a serving bowl and put to one side until ready to serve. Rinse out the Soup Maker.
2. Make the panna cotta by first soaking the gelatine in cold water for 5 minutes until it has softened.
3. Place the cream, milk, sugar and vanilla beans in the clean Soup Maker, set the timer to 2 minutes and heat on Low, stirring intermittently until the sugar has dissolved.
4. Squeeze the water out of the gelatine one leaf at a time. Stir each one into the warm cream mixture, Blending on level 1 between each addition.
5. Prepare the moulds for the panna cotta by rinsing 6 x 200ml metal pudding moulds with cold water, leaving them wet. Pour the cream mixture into the moulds and cool before chilling in the fridge for 2-3 hours.
6. Serve the panna cotta with some of the berry compote spooned over.

Tip: To remove the panna cotta, dip each one in a bowl of boiling water very briefly before tipping onto the serving plates.

brioche bread & butter pudding

This variation of the classic English pudding uses brioche for a richer flavour, of course you can use day old sliced bread if you prefer.

Serves 4-6

Preparation time 10 minutes

Cooking time 30-35 minutes

- 2 egg yolks
- 50g caster sugar
- 300ml whole milk
- ½ tsp vanilla extract
- 200g brioche loaf, sliced thinly and cut into triangles
- 25g raisins
- 2 tbsp demerara sugar

1. Preheat the oven to 180°C/350°F gas mark 4. Lightly butter a shallow ovenproof dish.
2. Use a fork to beat the egg yolks and sugar in a heatproof jug until smooth.
3. Set the timer to 3 minutes and heat the milk and vanilla extract in the base of the Soup Maker on Simmer until just about at simmering point. Pour the milk into the egg mixture whisking all the time. Return the mixture to the Soup Maker and Simmer for 2-3 minutes until it has thickened use the Stir button regularly to keep the custard smooth.
4. Layer the brioche triangles in the serving dish with the raisins scattered between each layer (but not over the top to prevent burning).
5. Pour the warm custard over the brioche and then sprinkle the demerara sugar over the top. Allow to stand for 5-10 minutes to let the custard soak into the brioche.
6. Bake for 25-30 minutes until the filling has just set and the top is crunchy and lightly golden brown.

Tip: If you want to make this a chocolate version then simply add 50g grated good quality cooking chocolate into the milk before gently heating it in the Soup Maker to allow the chocolate to melt.

berry & lime granita

Granita is an Italian style dessert with a frozen flaky texture. It's a delicious way to use seasonal berries and a good alternative to ice cream, it's also fat free!

Preparation time 5 minutes
(plus about 1 ½ hours freezing time)

- 100ml hot water
- 50g white sugar
- 400g mixed berries, such as strawberries, raspberries and blueberries
- Zest and juice 1 fresh lime
- Extra berries and a sprig of mint to serve

1. Place the water and sugar in the Soup Maker. Set the timer to 2 minutes, set on High and bring to the boil.
2. Turn off the heat, add the berries and Blend on level 1 until the mixture is smooth.
3. Add the lime zest and juice and use the stir function to combine briefly.
4. Pour into a freezer safe tub and place in the freezer for about half an hour, or until starting to go icy around the edges.
5. Use a fork to combine the icy parts into the rest of the mixture and return to the freezer. Stir every ½ an hour until the whole mixture is a slightly soft mix of icy flakes. Either serve straight away or cover and replace in the freezer until ready to serve.
6. Serve in pretty glasses or bowls with some extra berries and a sprig of mint.



DRINKS

real hot chocolate

This is the real deal; hot chocolate does not get any better than this!

Serves 3 - 4

Preparation time 5 minutes

- 800ml milk
- 4 tsp cocoa powder
- 200g milk or dark chocolate, broken into small pieces

To Serve:

- Mini marshmallows
- Whipped cream

1. Place the milk and cocoa in the Soup Maker. Set the timer for 4-5minutes and heat on Simmer.
2. Once up to simmering point Blend on Level 1, remove the measuring jug from the top of the lid and gradually add the chocolate.
3. Ensure all ingredients are combined then serve in mugs with whipped cream and marshmallows on top.

Tip: Keeping the hot chocolate warm in the Soup Maker on the Low setting makes it perfect for Bonfire night or children's parties.

vanilla chai latte

Chai (spiced tea) latte is a milk aromatic drink packed with flavour, try varying the spices to suit your own taste.

Serves 2

Preparation time 5 minutes

- 500ml milk, semi-skimmed or whole depending on your preference
- 1 tbsp tea leaves, such as Assam or Darjeeling
- 1 tbsp brown sugar or honey if you prefer
- 4 cloves
- 1 stick cinnamon
- 2 cardamom pods
- ½ tsp vanilla extract

1. Place all the ingredients in the Soup Maker. Set the time to 4 minutes and heat on Simmer for 3-4 minutes. Turn off the heat and allow the chai to infuse for 1-2 minutes before serving.
2. Strain the milk through a sieve and serve in teacups.

mojito

Perfect quick and easy cocktail to impress friends and family

Serves 4
Preparation time approx 5 minutes

- Ice
 - 8tsp sugar syrup or brown sugar
 - 200ml white or silver rum
 - Soda water
 - Small handful of mint leaves
1. Fill the Soup Maker jar with ice up to the 800ml line.
 2. Add the juice of the limes, sugar syrup/sugar, rum and mint. Top with soda water, enough to cover the ice.
 3. Blend on Speed 4 until all ice is crushed.
 4. Pour into 4 glasses, top with soda water if necessary and garnish with mint.

Conversion Chart

WEIGHTS	
Imperial	Metric
½ oz	10 g
¾ oz	20 g
1 oz	25 g
1½ oz	40 g
2 oz	50 g
2½ oz	60 g
3 oz	75 g
4 oz	110 g
4½ oz	125 g
5 oz	150 g
6 oz	175 g
7 oz	200 g
8 oz	225 g
9 oz	250 g
10 oz	275 g
12 oz	350 g
1 lb	450 g
1 lb 8 oz	700 g
2 lb	900 g
3 lb	1,350 g

VOLUME	
Imperial	Metric
2 fl oz	55 ml
3 fl oz	75 ml
5 fl oz (¼ pint)	150 ml
10 fl oz (½ pint)	275 ml
1 pint	570 ml
1 ¼ pint	725 ml
1 ½ pint	1 litre
2 pint	1,2 litre
2 ½ pint	1,5 litre
4 pint	2,25 litre

OVEN TEMPERATURES		
Gas mark	°F	°C
1	275°F	140°C
2	300°F	150°C
3	325°F	170°C
4	350°F	180°C
5	375°F	190°C
6	400°F	200°C
7	425°F	220°C
8	450°F	230°C
9	475°F	240°C

