

Optional Accessory

Recipe book with 80 ideas

Consumer Guide Blender



Mill attachment
for grinding spices, purees,
baby food & sauces.



Tuna rillettes

Preparation: 5 min - Serves 4

1 tin tuna in brine (200 g) - 2 tbsp crème fraîche - 1 tsp olive oil - 1 tsp mustard - ½ lemon - chives - sea salt & pepper

Break the tuna up with a fork and chop chives. Place the oil, lemon juice and the other ingredients in the mill. Carefully fit the blade and secure. Turn the selector to 1 and blend for 20 seconds.

Spread on slices of toasted country loaf.



Minted pea soup

Preparation: 15 min • Cooking: 10 min • Resting time: 2 hr

Serves 6

500 g frozen peas
2 fresh lemons
1 litre chicken stock
200 ml single cream
2 tsp sea salt
salt & pepper

Cook the peas in the stock for about 10 minutes. Set aside 1/3 of the stock and pour the peas and the rest of the stock into the blender jug. Add the mint leaves, cream, salt and pepper. Turn the selector to the 'L' setting and liquidise for 1 minute. Use the spatula if necessary. You can add a little cooking liquid if you prefer a thinner consistency. Allow to cool, then chill for 2 hours in the refrigerator.

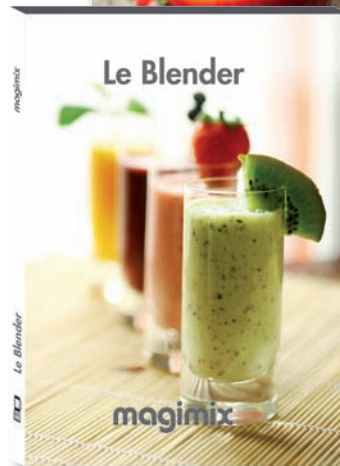
Gazpacho

Preparation: 15 min • Resting time: 3 hr

Serves 4

2 slices white bread
4 tsp tomatoes
1 cucumber
1 red pepper
2 small spring onions
1 garlic clove
8 fresh basil leaves
80 ml olive oil
2 tsp balsamic vinegar
1 tsp ground Espelette pepper
salt and freshly milled pepper
12 black olive tapenades

Soak the bread in a little water for approximately 10 minutes. Soak the tomatoes to make them easier to slice, cut them into quarters and squeeze out their seeds and juice. Peel the cucumber and cut the onions in half. Remove the stalk and seeds of the pepper. Cut all the vegetables into large pieces. Peel the garlic clove and remove the skin. Place all the ingredients in the blender jug, starting with the liquids. Season with salt and pepper and add the Espelette pepper. Turn the selector to the 'L' setting and liquidise for 1 minute. Check the seasoning and leave to rest in the refrigerator for at least 3 hours. Serve chilled, garnished with a few olives and a dash of olive oil.



Le Blender

magimix

Preparation: 5 min

Serves 4

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

Place five strips milk, ground almonds, maple syrup, cinnamon and ice cubes in the blender jug. Peel the bananas, cut into pieces and add to the blender jug. Turn the selector to the 'L' setting and blend continuously for 45 seconds. Serve chilled immediately.

Mango and coconut milkshake

Preparation: 5 min

Serves 2

400 g mango pulp
120 ml coconut milk
juice of 1 lime
2 tsp honey
10 ice cubes

Place all the ingredients in the blender jug, starting with the coconut milk. Turn the selector to the 'L' setting and blend continuously for 30 seconds. Serve chilled immediately.

SMOOTHIES, MILK SHAKES & ICE



magimix®

Good reasons to choose Magimix

Multifunction, simple and efficient

Unique Blendermix system produces an ultra fine blend for velouté soups, smoothies, pancake batters and much more...

Multifunction

To make a variety of preparations: cocktails, milkshakes, smoothies, velouté soups, pancake batters and much more...

4 pre-set programmes:

Smoothies, Soups, Ice and Frozen desserts.

Manual mode:

Optimum control of your preparations thanks to variable speed.

Simple

Easy to use:

Pre-set programmes

Variable speed

Paddle included to help fold in ingredients

Stable base

Easy to clean:

Completely disassembles

Auto-clean mode

Efficient

Exclusive BlenderMix system for a finer blend.

Capacity **1.8 litre**

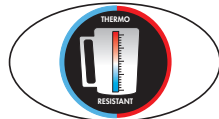
Powerful and quiet:

600 to 15,000 rpm, 1200W

Progressive start up

Turbo pulse function for a creamier texture

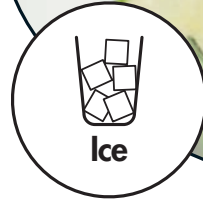
Heat resistant glass jug to resist the cold and hot preparations.



Smoothies



Soups



Ice



Desserts

Ice
for breaking and crushing ice cubes.



Smoothies
for mixing and blending liquid preparations such as milkshakes, smoothies and cocktails.



Soups
for making soups, creams and veloutés, chilled or hot.



Frozen desserts
for puréeing thick, dense ingredients and making ice cream.

