

thermomix

Cutter Welcome Book

VORWERK





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Introduction

Thermomix® makes food preparation easy, and the Thermomix® Cutter accessory will make your dishes impressively easy. The Thermomix® Cutter will slice and grate accurately and efficiently for outstanding results. Now you can enjoy slicing and grating many different ingredients, giving flavour and texture to a wide variety of dishes. Create interesting salads, beautiful desserts, as well as a complete variety of sweet and savoury dishes.

This book will give you guidance for using the Cutter every day and practical instructions for assembly, as well as great tips for professional results. We have included here a selection of recipes published in full, and there is a growing collection of recipes on Cookidoo® to help you create a whole new look and feel to your mealtime table. Time saving, efficient, versatile, easy to use, a different and attractive way to present healthy dishes to your family – the possibilities are endless for you to be creative with the Thermomix® Cutter.

Get more from your Thermomix®

Thermomix® is always thinking about how to simplify your life in the kitchen, and the Thermomix® Cutter is the perfect complement to your Thermomix® to slice and grate your ingredients. Your cooking will be even quicker, with more impressive results. The Thermomix® Cutter provides an easier food preparation experience through its main benefits:

- **Versatile and unique disc – 4 different cuts from a single disc.**
The Thermomix® cutting disc is a single disc that makes 4 different types of cuts – thin slice, thick slice, thin grate and thick grate. The disc is compact and can be stored neatly and securely in the cutter lid.
- **Saves time in the kitchen.**
The Thermomix® Cutter is versatile enough for everyday use. It will make preparation of



- **Leaves the Thermomix® mixing bowl clean and ready to use.**

The Thermomix® Cutter is designed with effortless cooking in mind. The cutter basket sits inside the Thermomix® mixing bowl, leaving it clean and ready to use when the basket and cutter shaft are removed.

- **Makes healthy eating a visually attractive option.**

Enriching your meals with more vegetables and fruits becomes more appetizing with the Thermomix® Cutter. Prepare attractive, healthy dishes that even your children will love.



vegetables and fruits quick and easy, eliminating the time and effort needed to use a cutting board and knife. Preparing ingredients with beautiful cuts is now faster and easier. This adds to the already wonderful efficiency of the Thermomix®.

- **Consistently cuts pieces that cook evenly.**
The Thermomix® Cutter cuts your vegetables into even pieces for great results and even cooking.
- **Easily achieves impressive results with uniform cuts.**
Thermomix® Cutter has a razor-sharp cutting edge that will cut uniformly. This cutting will give even the simplest dishes, such as a fruit platter or steamed carrots, a stunning finished result.

See [Buddha Bowl with Chicken](#) recipe on page 58



What's in the box? Get to know your Thermomix® Cutter

The Thermomix® Cutter is made up of 5 parts (see photo below). High quality and durable, all Thermomix products and their parts are built to last. The cutting disc is made of high-quality steel for fast cutting and short prep times, and every part has been carefully designed and tested by our engineers to give the best result for you.



Cutter lid

The cutter lid covers the disc, and the locking arms close around it. There is a wide and a narrow feeder tube to hold in position a variety of sizes of fruits, vegetables, or other products.

Pusher

By gently and steadily pressing down on the pusher, the ingredients are cut precisely.

Cutting disc

A two-sided high-quality steel cutting disc whose strong and sharp blades cut a wide variety of ingredients. Side 1 is for slicing and side 2 for grating.

Cutter basket

The two-handled cutter basket is easy to use and holds approximately 800 g of sliced or grated products. It has a rounded base to collect juices from sliced or grated fruits, to enjoy with the prepared fruits.

Drive shaft

The shaft sits over the mixing bowl knife, connecting to the cutting disc.



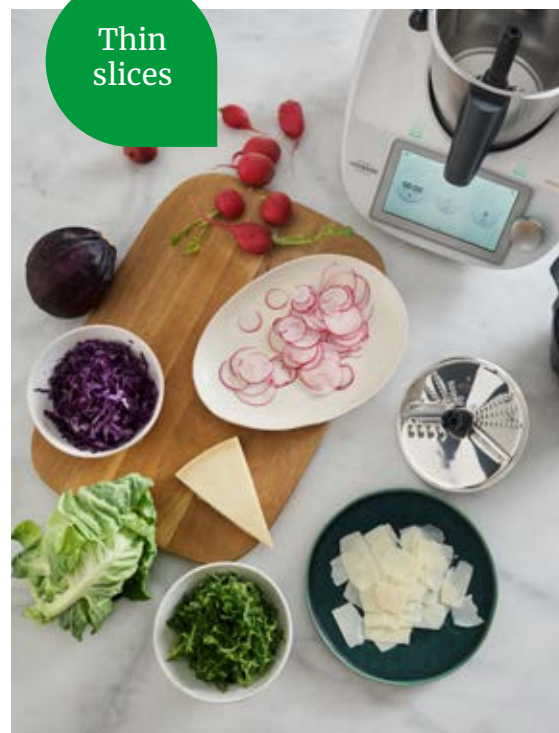
What the cutting disc can do

Side 1

is engraved with slice shapes (thin and thick) and has a dark central hub.



A 4 in 1 tool convenient and easy. Use the normal or clockwise rotation to obtain thick slices of plum tomato and zucchini in the *Ratatouille Galette* (p. 69) or thickly grated carrots in the *Buddha Bowl with Chicken* (p. 58). Use reverse rotation to get thinly sliced cabbage for a *Coleslaw* (p. 54) or thinly grated celeriac for a *Celeriac Remoulade* (p. 40) – one disc with four different cuts to enrich your cooking skills. enrich your cooking skills.



Side 2

is engraved with strips to represent grating (thin and thick) and has a light central hub.



Set the cutting disc on the cutter shaft with the side that you require facing up. Follow the instructions to assemble and get ready for effortless preparation.

Ready to start: How to use the Thermomix® Cutter

The Thermomix® Cutter prepares your ingredients for you at the turn of the selector. Easy to use, and easy to clean, you can rely on the Thermomix® Cutter.

Assembling

1 Before assembling the Thermomix® Cutter ensure that the mixing bowl is fully inserted, correctly positioned into Thermomix® TM6™ or TM5 and is empty.



2 Place the cutter shaft onto the mixing knife in the mixing bowl and ensure it is correctly placed. The base of the shaft should be fitted on the centre of the mixing knife and the shaft should stay vertical.



3 Place the cutter basket onto the cutter shaft. The shaft should appear through the central hole of the basket.



4 Always hold the cutting disc by the central hub since the disc itself is very sharp. Place it onto the cutter shaft with the side that you want to use facing up (refer to p. 10–11).



5 Place the cutter lid onto the cutter basket. The locking arms will lock the cutter lid into place when the motor is activated.



6 Insert ingredients through the feeder.



7 Use the pusher to gently press the ingredients down through the feeder tube and onto the cutting disc.

Slice or grate, thinly or thickly. Get started and be creative with the Thermomix® Cutter.

Disassembling

The pusher will click into position at the end of the grating or slicing operation. This keeps it in place while you remove the lid.

To make it easier to handle, the disc remains inside the lid when the lid is lifted, allowing the ingredients in the cutter basket to be easily removed.

When you are ready, just remove the cutter basket and the shaft. And that's it, the mixing bowl is clean and ready for use.

Cleaning

Always hold the cutter disc by the central plastic hub to avoid touching the sharp edges. When fruits or vegetables have been sliced or grated in the Thermomix® Cutter, a quick clean under running water is all that is needed for the parts.

Use dish soap when a more intense clean is needed, for instance when cheese has been sliced or grated. For the cutting disc use a sponge or brush and clean under running water, avoiding the sharp cutting edges.

The Thermomix® Cutter is dishwasher safe. Separate all components and place them, in the top rack of the dishwasher. The cutting disc can be cleaned in the dishwasher, but it is recommended that you clean it by hand, it will help to keep the high-quality blades sharp. To prevent oxidation, do not leave the cutting disc soaking in water.

Some ingredients rich in beta-carotene, such as carrots, can cause staining both on steel and on plastic parts of the Thermomix® Cutter. To remove discoloration, rub the stained parts carefully with vegetable oil using a kitchen towel or a soft sponge, and clean with dish soap and water. Always make sure you handle the disc by the plastic hub when doing this. Do not use bleach to clean any parts of the Thermomix® Cutter.



How to use the Thermomix® Cutter in Thermomix® TM6™ or TM5

Now that you are familiar with all the parts of Thermomix® Cutter, you are ready to start slicing and grating your favourite ingredients. You will find the Thermomix® Cutter easy to use, whether following a Guided Cooking recipe or cooking manually. The Thermomix® Cutter is compatible with both Thermomix® TM6™ and TM5 and recipes for each version of Thermomix® are available on Cookidoo®.

See here how to use the Thermomix® Cutter in each appliance.

In Thermomix® TM6™

Swipe the home screen to access the two modes, Grating and Slicing. Remember that you will find further explanations for each one by touching the information icon on your Thermomix®. Important: the type of cut depends on the correct side of the disc facing up, not on the mode chosen.



In each mode you can choose whether you want a thin or a thick cut. Just turn the selector to select one of the options, and the mode will start. Insert the ingredient into the feeder and gently press down with the pusher. Touch the selector to stop the mode when you have finished slicing or grating or, when the mode stops automatically after 1 minute, check the basket and empty it, if necessary, before continuing.

In Thermomix® TM5



Attention: always set time to 1 minute maximum to avoid overfilling the basket and always use speed 4.



For thick slices or thick grating set a maximum time of **1 minute** and turn the selector to **speed 4**. Insert the ingredient into the feeder and gently press the ingredient down with the pusher. To stop the mode, tap the selector and if check basket is full and if necessary empty before continuing.

For thin slices or thin grating set a maximum time of **1 minute**, select **reverse rotation** and turn the selector to **speed 4**. Insert the ingredient into the feeder and gently press the ingredient down with the pusher. Touch the selector to stop the mode when you have finished slicing or grating or, when the mode stops automatically after 1 minute, check the basket and empty it, if necessary, before continuing.

When ingredients are light and small, or precise placement is necessary for accurate results, place ingredients into feeder first, hold the pusher and then start the motor. Press down gently and steadily for even cuts.

To achieve best results with your Thermomix® Cutter, always follow the Guided Cooking instructions given in recipes on Cookidoo®.

Top tips for pro results

A wide variety of ingredients can be sliced or grated in the Thermomix® Cutter – vegetables, root vegetables, fruits or hard cheeses (e.g. Parmesan), so that you can create your own pizza toppings, fruit platters, gratins and many other dishes quickly, easily and precisely. Direct from our kitchens at Thermomix®, here are our tips for successful experience using the Thermomix® Cutter.



Good to know

THIN OR THICK? OUR RECOMMENDATIONS

- For perfectly even slices, guide the ingredients through the feeder tube with a steady and gentle pressure on the pusher.
- Raw ingredients can be cut thin or thick according to your taste. For best results, it is recommended for hard or fibrous ingredients such as beetroot or celeriac to thinly slice.
- Thickly slice or grate ingredients you will be cooking to maintain their shape. Thinly slice vegetables for oven-baked or dehydrated chips.

INGREDIENT TIPS

- Cooked and frozen ingredients are not suitable for slicing or grating with the Thermomix® Cutter (with exception of cooked beetroot).
- For perfect cutting results, when buying your ingredients, choose small fruits and vegetables that fit in the feeder.
- To slice evenly small ingredients like mushrooms or strawberries, stack the ingredients into the feeder, hold with the pusher and start the motor. Once done, stop the motor and repeat with the second batch of ingredients.



Trim larger ingredients such as butternut squash

- **Larger ingredients** such as butternut squash, eggplant or celeriac, need trimming to fit in the feeder.
- **Fruits and vegetables** should be ripe but firm to the touch. For softer ingredients such as tomatoes, it is recommended to use whole firm plum tomatoes that fit through the wide part of the feeder.
- **For half-moon slices of long vegetables** such as eggplant, choose small sizes and cut them lengthwise in half using a knife. Place the halves upright into the wide part of the feeder tube. It is not possible to slice long vegetables lengthwise in the Thermomix® Cutter.

- **Juicy ingredients** (e. g. watermelon, melon, tomatoes, kiwi) should be sliced thickly. Grating in any thickness or thinly slicing is not recommended.
- **Cured sausages**, salami, pepperoni or kabanos for example are suitable for slicing. However, fresh and cooked sausages are not recommended as they are too soft.
- **Trim the ends of narrow ingredients** such as celery stalks, leek, spring onions and carrots. For green beans, trim them all to the same length and place them in a bunch into the feeder.

- **Some ingredients are great sliced, but not grated** (leafy vegetables, peppers, fennel, tomatoes and most fruits, with the exception of apples).
- **Choose the narrow or wide part of the feeder** according to the size of your ingredients.

ALWAYS PREPARED


- **Slice Parmesan thinly** to create shavings to use on salads or to garnish soup.
- **Thickly slice vegetables in batches and freeze** for roasts, soups or stews.
- **Freeze any vegetable scraps or leftover pieces** from the cutting disc, lid and basket to use later in stocks or soups.
- **Slicing or grating in batches** will ensure better end results and avoid overflowing the cutter basket. To optimise your time, weigh all the ingredients before starting slicing or grating. Remember that the basket holds 800 g of sliced or grated fruits or vegetables.
- **If you need to slice and grate different types of ingredients**, and to avoid having to turn the disc several times, first cut all ingredients needing the same side of the disc before reverting it to the other side.



Thinly sliced radishes are perfect for a salad.



Thinly grate potatoes to prepare galettes.



Thickly grated carrots are ideal for soups and stir-fries.



Cut thick slices of different fruit and prepare delicious fruit platters.

A guide to cutting ingredients

Thermomix® Cutter will quickly and easily slice and grate a wide range of vegetables, fruits and other ingredients for all of your creations. To achieve good results always choose them ripe but firm to the touch (ie. tomatoes, avocados, mangos), to achieve a desirable cut.

Vegetables, fresh and crunchy

Ingredient	Description	Type of cut	Tips
Eggplant	Cut in half or quarter lengthwise.	Thick slices	Position upright in the wide part of the feeder. For round slices, use the Asian eggplants.
Beetroot	Raw or cooked beetroot, washed and trimmed. Cut large beetroots in half or quarters.	Thin and thick slices Thin and thick grating	Place beetroots into the wide part of the feeder.
Brussels sprouts	Whole.	Thin and thick slices	Fill the feeder tube with Brussels sprouts before starting the motor.
Carrot	Whole, peeled or scrubbed.	Thin and thick slices Thin and thick grating	For slicing, position the carrot upright into the feeder. For slicing more than one carrot, position the carrots side by side.
Celeriac/ kohlrabi	Peeled, cut in wedges that fit in the wide part of the feeder.	Thin and thick slices Thin and thick grating	Place one wedge at a time vertically into wide part of the feeder (refer to image p. 26).
Celery	Only the stalk.	Thick and thin slices	For slicing, position upright in the feeder.
Chinese cabbage	Cut into wedges that fit into the wide part of the feeder or roll individual leaves and place upright into the feeder tube.	Thick slices	To slice, place rolled up leaves upright or wedges into the wide part of the feeder tube. (refer to image p. 27).

Ingredient	Description	Type of cut	Tips
Zucchini	Trim zucchini end so the cut size sits flat on the disc.	Thin and thick slices Thin and thick grating	Position upright into the wide part of the feeder.
Cucumber	Trim cucumber end so the cut side sits flat on the disc.	Thin and thick slices Thin and thick grating	Position upright into the wide part of the feeder.
Daikon	Scrub to clean the daikon.	Thin and thick slices Thin and thick grating	Position upright into the wide part of the feeder.
Fennel	Cut in wedges or halves, that fit in the wide part of the feeder.	Thin and thick slices	Place one wedge at a time vertically into the wide part of the feeder (refer to image p. 26).
Ginger root	Not recommended for slicing or grating, as it gets caught in the cutting disc.	Not recommended	Chop ginger in mixing bowl or slice manually.
Green beans	Trim ends evenly so they are all the same length.	Thick slices	Place a small bunch of green beans that fit into the narrow part of the feeder.
Green lettuce	Remove the thickest part of the lettuce. Cut smaller lettuce hearts in wedges or halves. Roll up the individual leaves of larger lettuces such as Romaine and cut iceberg lettuce into wedges.	Thick slices	Place upright into the feeder tube.
Greens, e. g. kale, spring cabbage	Remove the core and stem cut and cut into wedges. Roll up the bigger leaves tightly into the wide part of the feeder tube.	Thin and thick slices	Place upright into the feeder tube (refer to image p. 27).
Leek	Only the white parts, not the loose dark green tops.	Thick slices	Position upright into the narrow or wide part of the feeder (refer to image p. 28). Positioned upright side by side, you can slice more than one leek at a time.

► Vegetables, fresh and crunchy

Ingredient	Description	Type of cut	Tips
Mushroom	Use even-sized mushrooms that fit the narrow part of the feeder. Remove the stem and clean the mushrooms to remove grit. If mushrooms are too big for the narrow feeder tube, stack several of them, all in the same position into the wide part of the feeder.	Thin and thick slices	Fill the feeder tube with several mushrooms stacked vertically before starting the motor (refer to image p. 29). Use the pusher without pressure, to make the slices thick and regularly cut
Onion	Cut larger onions in halves or wedges that fit through the large opening of the feeder tube.	Thin and thick slices Thick grating	Place each onion half as vertical as possible to obtain even slices, start Thermomix® and press down lightly with pusher (refer to image p. 28).
Bok choy	Choose small bok choy. Cut in halves or wedges that fit into the wide part of the feeder.	Thick slices	Place upright in the wide part of the feeder.
Parsnip	Whole, peeled or scrubbed.	Thin and thick slices Thin and thick grating	Position upright into the feeder. More than one parsnip can be sliced together, positioned upright side by side.
Peppers	Cut peppers in wedges that fit into the wide part of feeder, remove seeds and membranes.	Thick slices	Place 2–3 wedges at the same time into the wide part of the feeder so they don't move sideways (refer to image p. 29).
Potato	Cut in halves or trim the potatoes if they are too thick to fit into the feeder.	Thin and thick slices Thin and thick grating	Place vertically into the wide part of the feeder. Baby potatoes can be placed vertically or horizontally.

Ingredient	Description	Type of cut	Tips
Radish	Whole	Thin and thick slices Thick grating	If the radishes are too thick to fit the narrow part, stack several of them into the wide part of the feeder and position the pusher. Long radishes should be inserted vertically into the narrow part of the feeder.
Red cabbage	Remove the hard stem and cut in wedges that fit into the wide part of the feeder.	Thin and thick slices	Place one wedge at a time vertically into the wide part of the feeder.
Shallots	Whole or cut in halves.	Thin and thick slices	Place vertically into the wide part or narrow part of the feeder.
Spring onion	Only the firm green and white parts, not the loose dark green tops.	Thick slices	Position 3–4 spring onions upright into the narrow part of the feeder.
Squash	Cut in wedges that fit into the wide part of the feeder.	Thin and thick slices Thin and thick grating	Place one wedge at a time vertically into the wide part of the feeder.
Sweet potato	Peeled or scrubbed, trim, if needed, to fit into the wide part of the feeder.	Thin and thick slices Thin and thick grating	Place vertically into the wide part of the feeder.
Turnip	Peeled or scrubbed, cut in halves or wedges that fit into the wide part of the feeder.	Thin and thick slices Thin and thick grating	Place vertically into the wide part of the feeder.
White cabbage	Cut in wedges that fit into the wide part of the feeder (remove the harder centre stem).	Thin and thick slices	Place one wedge at a time vertically into the wide part of the feeder.

Celeriac

Cut in wedges and place into the wide part of the feeder. Use any cut from the cutting disc.

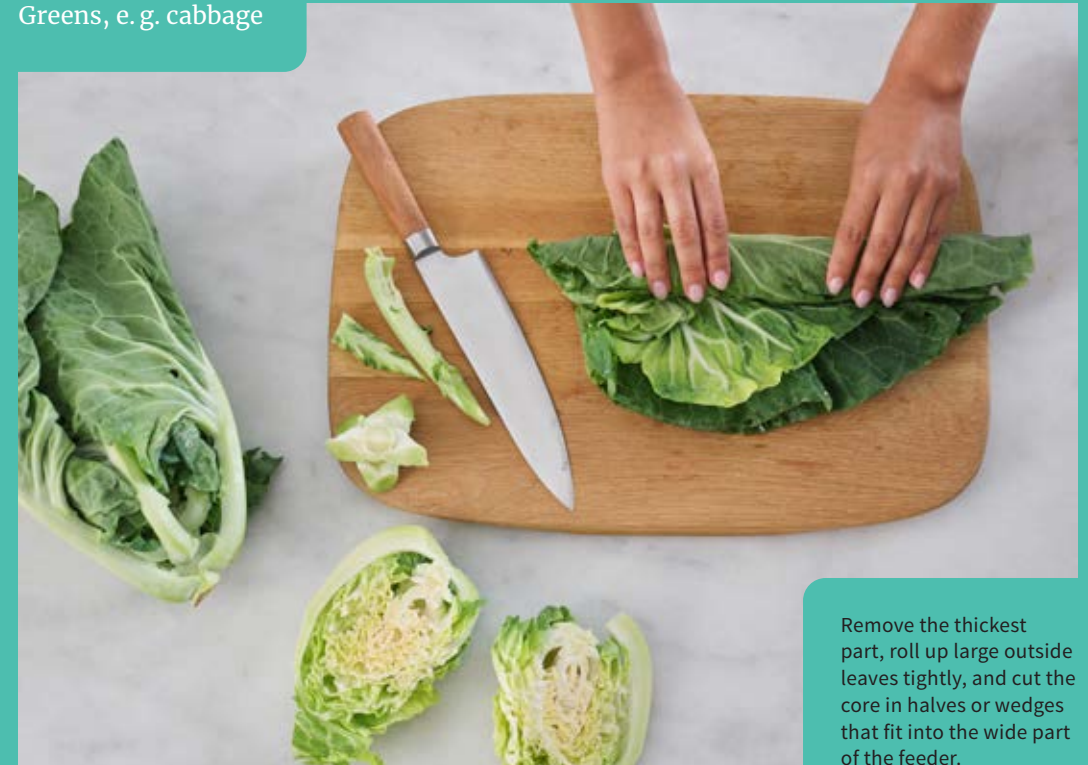


Fennel

Cut in wedges or halves that fit into the wide part of the feeder and slice thick or thin.



Greens, e.g. cabbage



Remove the thickest part, roll up large outside leaves tightly, and cut the core in halves or wedges that fit into the wide part of the feeder.

Cut the roll in two and tighten well before inserting it upright into the feeder. Slice thin or thick.



Leeks

Insert upright into the narrow or wide part of the feeder. More than one leek can be sliced together, positioned upright side by side in the wide part of the feeder.



Peppers

Cut peppers in wedges, remove seeds and membranes and insert 2-3 wedges, at the same time, vertically into the wide part of the feeder.



Onions

Cut onions in halves or 3 wedges and place vertically into the wide part of the feeder for thick and thin slices.



Mushrooms

Fill the feeder tube with several mushrooms stacked vertically before starting the motor and use the pusher without pressure.



Fruits, ripe but firm

Ingredient	Description	Type of cut	Tips
Apple	Peeled or unpeeled, cut in halves, quarters or wedges. Use firm apples.	Thin and thick slices Thin and thick grating	Cut apples in halves, wedges or quarters to fit into the feeder opening. For half moon shapes, place halves vertically into the wide part of the feeder. Place wedges or 2–3 quarters horizontally into the wide part of the feeder (refer to image p. 33).
Avocado	Peeled, pit removed and halved lengthwise. Use firm avocados only.	Thick slices	For half-moon shape, place vertically into the wide part of the feeder.
Banana	Whole, peeled, firm, not too ripe.	Thick slices	Position upright into the narrow part of the feeder.
Kiwi	Peeled or unpeeled, whole. Ripe but firm.	Thick slices	Place vertically into the wide part of the feeder.
Lemon	Only small lemons that fit into wide part of the feeder. Unpeeled, whole. The peel must be firm.	Thick slices	Place vertically in the wide part of the feeder.
Lime	Unpeeled, whole. The peel must be firm.	Thick slices	Place vertically into the wide part of the feeder.
Melon	Peeled, without seeds and cut in wedges that fit into the wide part of the feeder.	Thick slices	Place one wedge at a time vertically into the wide part of the feeder.

Ingredient	Description	Type of cut	Tips
Nectarine	Use firm fruits, cut in halves or quarters and remove pit. To remove the pit, use a sharp knife to cut the nectarines along the stem and around the stone. Twist each half in opposite directions to separate and remove the pit using a spoon. If the pit is stuck, cut off a few slices from the half and wiggle the pit free.	Thick slices	For half-moon shape, place halves vertically into wide part of the feeder, or 2–3 quarters or wedges horizontally into wide part of the feeder.
Orange	Only use firm whole oranges that fit into the hole of the feeder.	If used, thick slices only.	If too large to fit through hole of feeder, slice by hand.
Peach	Use firm fruits. Cut in halves or quarters and remove pit. To remove the pit, use a sharp knife to cut the peaches along the stem and around the pit. Twist each half in opposite directions to separate and then remove the pit using a spoon. If the pit is stuck, cut off a few slices from the half and wiggle the pit free.	Thick slices	For half-moon shape, place halves vertically into the wide part of the feeder, or 2–3 quarters or wedges horizontally into the wide part of the feeder.
Pear	Use firm fruits, cut in halves or quarters.	Thick slices Thick grating	For half-moon shape, place halves vertically into the wide part of the feeder or 2–3 quarters or wedges horizontally into the wide part of the feeder.
Pineapple	Peeled and cut vertically in 4 or 6 wedges (approx. 200 g each).	Thick slices	Place one wedge at a time vertically into the wide part of the feeder.

► Fruit, ripe but firm

Ingredient	Description	Type of cut	Tips
Plums	Use firm fruits. Cut in halves and remove pits. To remove the pits, use a sharp knife to cut the plums along the stem and around the pits. Twist each half in opposite directions to separate and remove the pits using a spoon. If the pit is stuck, cut off a few slices from the half and wiggle the pit free (refer to image p. 34).	Thick slices	For half-moon shape, place halves vertically into the wide part of the feeder or 2–3 quarters or wedges horizontally in the wide part of the feeder.
Tomatoes	Use only firm plum tomatoes, that fit whole through wide part of the feeder.	Thick slices	Place vertically into the wide part of the feeder (refer to image p. 36).
Watermelon	Peeled and cut in wedges that fit into the wide part of the feeder.	Thick slices	Place one wedge, vertically into the wide part of the feeder
Strawberries	Use firm fruits. Whole and hulled.	Thick slices	Stack vertically into the narrow part of feeder, or horizontally into the wide part of the feeder, and guide gently with the pusher, for best result.



Apples

- 1. Medium and small apples**
For half-moon slices, cut the small apples in halves vertically and the medium ones in quarters. Trim the ends.
- 2. Small apples**
For half-moon slices, cut in halves and insert vertically into the wide part of the feeder.
- 3. Medium apples**
For half-moon slices, cut in quarters, trim the ends and insert 2–3 quarters, horizontally into the wide part of the feeder.
- 4. Big apples**
Cut in quarters and place vertically into the feeder.



1



Plums, nectarines or peaches

1. To remove the pit, use a sharp knife to cut the nectarines, plums and peaches along the stem and around the pit. Twist each half in opposite directions to separate and remove the pit using a spoon.
2. If the pit is stuck, cut off a few slices from the half and wiggle the pit free.
3. If the two halves are small enough, place together into the feeder. Trim the bottom so they settle completely on the cutting disc before running the motor.

2



3



Avocado

Ripe but firm, peeled, pit removed and halved lengthwise. Insert vertically into the wide part of the feeder and slice thickly.

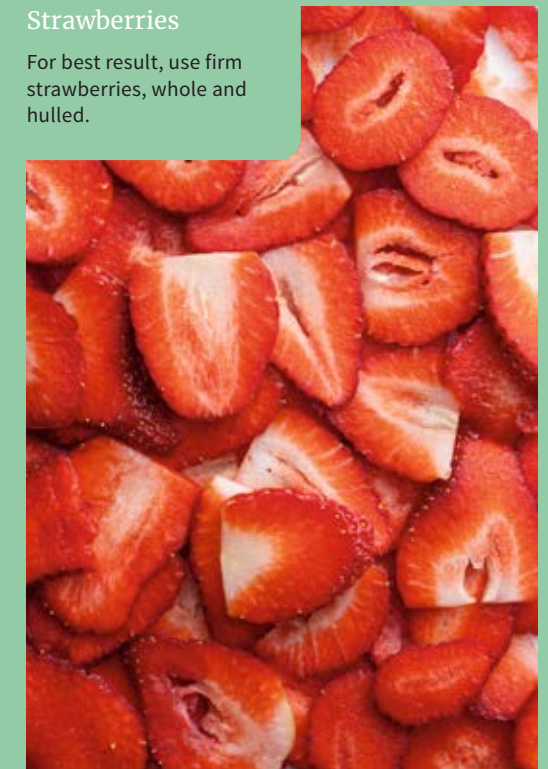


Kiwi

Use ripe but firm kiwi, peeled or unpeeled, that fit whole into the wide part of the feeder.

Strawberries

For best result, use firm strawberries, whole and hulled.



Pineapple

Peeled and cut vertically in 4 or 6 wedges (approx. 200 g each). Place one wedge at a time vertically into the wide part of the feeder.



Tomatoes

Place whole plum tomatoes vertically into the wide part of the feeder and press the pusher down while slicing.



Other ingredients

Ingredient	Description	Type of cut	Tips
Chocolate	Not recommended as it could block the cutting disc.	Not recommended	To create shavings use a sharp knife or a vegetable peeler.
Eggs, hard boiled	Not recommended as the eggs will catch on the disc and not slice well.	Not recommended	Slice by hand.
Hard cheeses, such as Parmesan	Ensure that the cheese is slightly cold.	Thin and thick slices Thin and thick grating	Place upright into the narrow or wide part of the feeder.

Hard cheeses

Place vertically into the narrow or wide part of the feeder. Use any cut from the cutting disc.



Recipes for everyday inspiration

A whole new repertoire of dishes is now possible with the Thermomix® Cutter. There are recipes on Cookidoo® you can begin making now. Salads, starters, soups, main dishes, breads, desserts... let these recipes inspire you to create in Thermomix® or use as the starting point for recipes of your own creation.



Celeriac Remoulade

Celeriac remoulade is a tasty and inexpensive side dish to serve with a wide variety of main courses, or as a light starter.

- 🔪 5 min ⌚ 10 min
- 🍴 4 portions
- 👤 Easy
- 📊 Per portion: 82 kcal
- 🔑 Celeriac, homemade mayonnaise



- 🔪 15 min ⌚ 20 min
- 🍴 4 portions
- 👤 Easy
- 📊 Per portion: 68 kcal
- 🔑 Beetroots, zucchini, mozzarella

Beetroot carpaccio

Carpaccio describes a method of thin slicing, for maximum flavour. Here, thin slices of beetroot are topped with grated zucchini and mozzarella for an impressively easy dish.

Fennel, celery and green apple salad

Slice fennel, celery and green apple in your Thermomix® Cutter, and finish with a smooth yogurt and Dijon mustard dressing. A simple and easy fresh salad ready in less than 15 minutes as a light starter.

🔪 10 min ⌚ 15 min

🍽️ 4 portions

👤 Easy

📊 Per portion: 54 kcal

🔑 Fennel, celery, green apple, dill, mustard, yogurt

🔪 15 min ⌚ 15 min

🍽️ 4 portions

👤 Easy







📊 Per portion: 328 kcal

🔑 Pear, curly endive, blue cheese, hazelnuts

Pear and blue cheese salad with hazelnuts

Slice pears and curly endive with Thermomix® Cutter and impress your friends with this satisfying and tasty salad. Pear and blue cheese is a popular and classic combination of flavours to serve as a starter, or a light lunch for an impressively easy dish.



-  1 h 5 min  1 h 45 min
-  4 portions
-  Easy
-  Per portion: 25 kcal
-  Potatoes, beetroots, sweet potatoes, parsnip







Oven baked vegetable chips

A healthy and crunchy snack to make at home with your Thermomix® Cutter. Thin root vegetable slices are dehydrated in the oven for a great result. Store in sealed containers.

Hash Brown potatoes

This tasty dish is easy to prepare in the Thermomix® Cutter. Effortlessly grate the potatoes in minutes and cook up this hearty side dish. Ideal to serve in a buffet party, dinner or brunch.



-  10 min  40 min
-  4 portions
-  Easy
-  Per portion: 500 kcal
-  Potatoes, bacon

Tarte flambé with onions

Sour cream and thin slices of white and red onion make this savoury dish a favourite snack, supper, aperitivo dish, side dish or to have cold in a lunchbox. For something extra, add some bacon to the recipe.

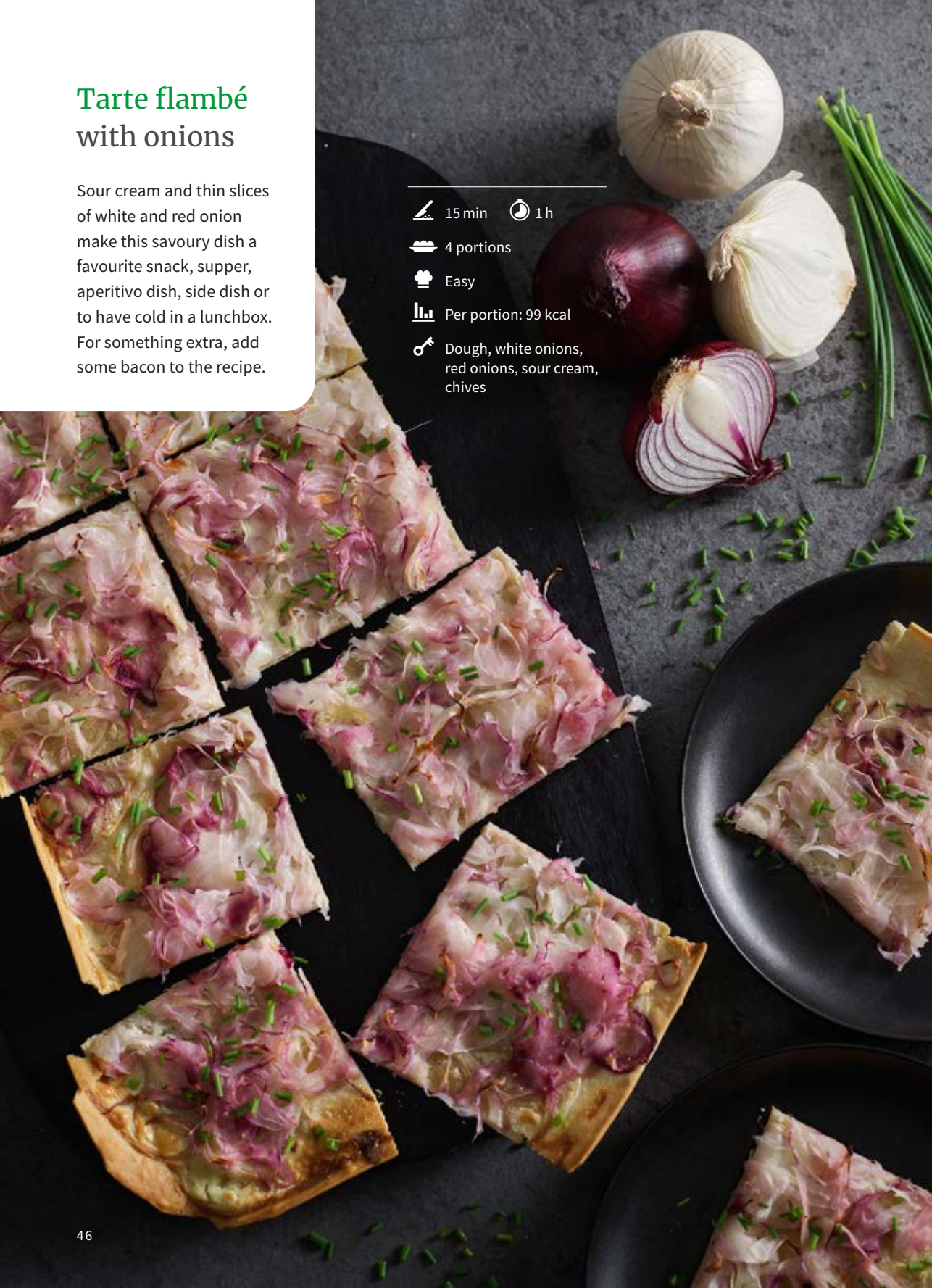
🔪 15 min ⌚ 1 h

🍽️ 4 portions

👨🍳 Easy

📊 Per portion: 99 kcal

🔑 Dough, white onions, red onions, sour cream, chives



Fruit platter with lemon and honey dressin

Fresh, full of flavour and ready in under 15 minutes, perfect for those hot summer days, beach picnics, afterschool or any time. A different way to serve your favourite fruits. For something extra, add some bacon to the recipe.

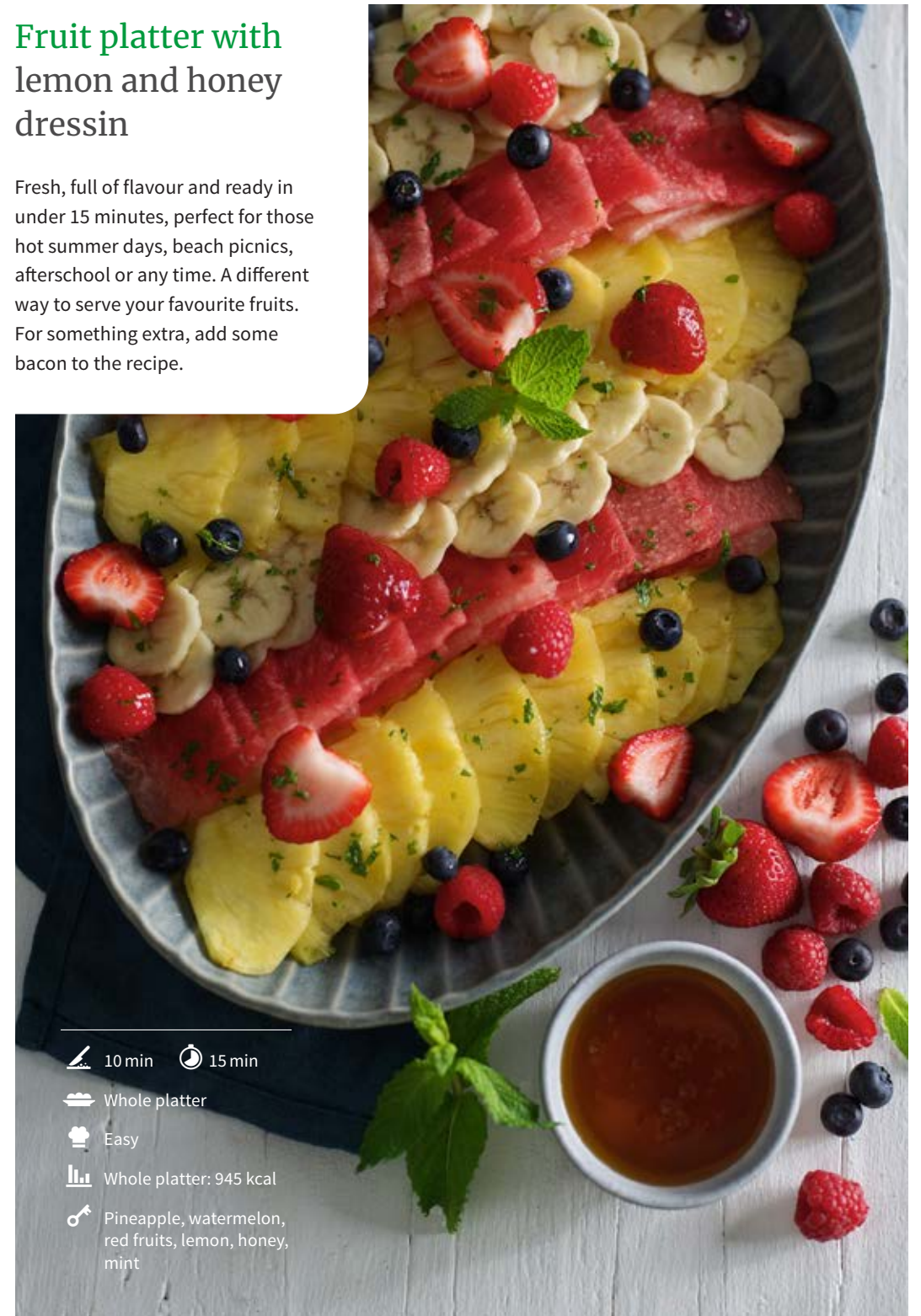
🔪 10 min ⌚ 15 min

🍽️ Whole platter

👨🍳 Easy

📊 Whole platter: 945 kcal

🔑 Pineapple, watermelon, red fruits, lemon, honey, mint



Frozen yoghurt bark

A healthy dessert, a refreshing snack or a summer treat, ideal for you and for your children. For a different twist add some chopped nuts or granola before you freeze.

- 🔪 10 min 🕒 6 h
- 🍽️ 6 portions
- 👤 Easy
- 📊 Per portion: 23 kcal
- 🔑 Strawberries, Greek yoghurt



Plum clafoutis

Thickly slice plums in just a few minutes and prepare an impressive summer dessert. Serve warm with a scoop of ice cream.

- 🔪 35 min 🕒 1 h 15 min
- 🍽️ 6 portions
- 👤 Easy
- 📊 Per portion: 244 kcal
- 🔑 Plums, vanilla, cream, eggs



Let's
cook

The
Thermomix®
Cutter is the
perfect
complement to
your Thermomix®.
Let's start
cooking!



Prepare
attractive,
healthy dishes
that even your
children will
love.

Grated Carrot Salad

🔪 10 min ⌚ 10 min 🍴 easy 🍽️ 4 portions

Ingredients

600 g carrots
25 g shallot, halved
5 g fresh parsley
40 g sunflower oil
25 g vinegar
20 g lemon juice
10 g mustard
3 pinch salt
3 pinch ground pepper

Useful items
Container

📊 *Per portion:*
Protein 2 g / Carb 8 g / Fat 10 g
Energy 602 kJ / 144 kcal

Preparation

1. Place a bowl onto mixing bowl lid, weigh in carrots and set aside.
2. **Insert Thermomix® Cutter shaft and basket** and place cutting disc with side 2 (grating) facing up. Set cutter lid into position, and insert carrots into wide part of feeder. Insert pusher and grate **1 min/speed 4**. Continue with remaining carrots. Transfer to a salad bowl and set aside. **Remove Thermomix® Cutter and shaft.**
3. Place shallot, parsley, oil, vinegar, lemon juice, mustard, salt and pepper into mixing bowl and mix **15 sec/speed 5**. Pour sauce over carrots and stir to combine. Refrigerate until ready to serve.

Tip

- This is a very versatile, year-round accompaniment salad.

Variation

- For a thickly grated carrot salad, grate **1 min/speed 4** (no reverse).
- Adapt the vinaigrette to your taste by using a variety of oils in whole or in part: olive, walnut, colza, hazelnut, sesame, flax...
- Use vinegars of varying degrees of flavour or sweetness: raspberry, sherry, white or red balsamic, wine...



Coleslaw with Thermomix® Cutter

🔪 10 min ⌚ 10 min 🍴 easy 🍽️ 4 portions

Ingredients

200 g white cabbage, thickest part of the core removed, cut into 1–2 wedges that fit through feeder tube
120 g red onion, halved vertically (approx. 1 onion) (optional)
150 g carrots, ends removed
100 g green apple, unpeeled and seeds removed, cut into wedges that fit through feeder tube
½ tsp salt, to taste
2 pinches ground pepper, to taste
45 g mayonnaise, to taste

Useful items

Salad bowl

📊 Per portion:

Protein 1 g / Carb 8 g / Fat 13 g
Energy 682 kJ / 163 kcal

Preparation

1. Place a bowl onto mixing bowl lid and weigh in cabbage, red onion, carrots and apple. Set aside.
2. **Insert Thermomix® Cutter shaft and basket** and place cutting disc with side 1 (slicing) facing up. Set cutter lid into position and insert cabbage wedges into wide part of feeder. Insert pusher and slice **30 sec/🌀/speed 4**. Transfer to a salad bowl, stirring to separate the slices.
3. Place cutter basket and disc back on shaft with side 1 (slicing) facing up. Set cutter lid into position and insert onion halves vertically into wide part of feeder. Insert pusher and slice **30 sec/🌀/speed 4**.
4. **Remove cutter lid**, invert disc with side 2 (grating) facing up. Set cutter lid into position and insert carrots into feeder. Insert pusher and grate **30 sec/🌀/speed 4**.
5. Insert apple wedges through feeder, place pusher and grate **30 sec/speed 4**. Transfer to salad bowl with cabbage. **Remove Thermomix® Cutter and shaft**.
6. Add salt, ground pepper and mayonnaise to salad bowl, toss to combine and keep refrigerated until ready to serve.

Tip

- Serve coleslaw as a side dish with fish and chips, pork cutlets or chicken.

Variation

- Use red cabbage instead of green cabbage.



Cucumber Salad with Dill and Sour Cream Dressing

🔪 10 min 🕒 10 min 🍴 easy 🍴 4 portions

Ingredients

4–5 cucumbers, English ends removed, peeled or not (approx. 800 g)
200–250 g sour cream or Greek yogurt
1–2 tsp salt
1 bunch fresh, snipped with scissors or 4 tbsp dried dill
1 tsp ground pepper (optional)
1 tbsp cider vinegar (optional)
1 tsp sugar (optional)

Useful items

Salad bowl

📊 *Per portion:*
Protein 5 g / Carb 9 g / Fat 5g
Energy 451 kJ / 108 kcal

Preparation

1. Place a bowl on mixing bowl lid and weigh in cucumbers. Set aside.
2. Insert **Thermomix® Cutter shaft and basket** and place cutting disc with side 1 (slicing) facing up. Set cutter lid into position and insert one cucumber after another into wide part of feeder. Insert pusher and slice **1 min/🔄/speed 4**. Transfer cucumber slices to a salad bowl. **Remove Thermomix® Cutter and shaft.**
3. Place sour cream, salt, dill, pepper, cider vinegar and sugar into mixing bowl and mix **30 sec/speed 3**. Add dressing to the cucumber salad, stir to combine and serve immediately.

Tip

- English cucumbers are long cucumbers with a reduced level of bitterness. They tend to be easier to digest.
- Serve immediately to avoid the cucumber releasing water and the dressing losing its flavour and texture.



Buddha Bowl with Chicken

🕒 35 min ⌚ 1 h 🌿 medium 🍴 4 portions

Ingredients

Rice

1000 g water
1½ tsp salt
20 g olive oil or butter
250 g parboiled rice

Chicken

30 g soy sauce
1 tbsp toasted sesame oil or
olive oil
250 g chicken breasts, skinless
and boneless, cut into long
strips (3 cm/1in. thick)

Vegetables

120 g carrots
160 g little gem lettuces
(1–2 lettuce hearts), washed
and dried, halved to fit
through feeder tube
180–200 g firm plum tomatoes,
that fit whole through
feeder tube
200 g cucumber, peeled or not,
ends removed
100 g red onion, halved vertically
(½–1 onion)
200 g firm avocado, peeled and
halved or quartered

Continued on page 60 ▶

Preparation

Rice

1. Place water, salt and olive oil into mixing bowl. Insert simmering basket, weigh in rice, mix well with spatula and cook **20 min/100 °C/speed 4**. Remove simmering basket with spatula, rinse under cold water, distribute rice between 4 bowls and set aside to cool completely. Discard cooking liquid and rinse mixing bowl.

Chicken

2. Place soy sauce, sesame oil and chicken breast strips into mixing bowl, place simmering basket instead of measuring cup onto mixing bowl lid and cook **8 min/100 °C/🌀/speed 0.5**. Transfer cooking juices into a small bowl and set aside.
3. Insert measuring cup and shred chicken **4 sec/🌀/speed 4**. Transfer to a separate bowl and set aside.

Vegetables

4. Place a bowl on mixing bowl lid and weigh in carrots, gem lettuce, tomatoes, cucumber, red onion and avocado.
5. **Insert Thermomix® Cutter shaft and basket** and place cutting disc with side 1 (slicing) facing up. Set cutter lid into position and insert lettuce vertically into wide part of feeder. Insert pusher and slice **1 min/speed 4** while gently pressing pusher down. When feeder is empty, press selector to stop. Repeat with remaining lettuce then arrange on cooled rice so as to cover a portion of the surface. Add shredded chicken next to the lettuce to cover another portion of the surface.
6. Place cutter basket and disc back onto shaft with side 1 (slicing) facing up. Set cutter lid into position and insert onion halves vertically one on top of the other into wide part of feeder. Insert pusher and slice **30 sec/🌀/speed 4**. Arrange into the bowls next to the chicken.

Continued on page 60 ▶



► Buddha bowl with chicken, *continued*

Yogurt and Cilantro Sauce

7 sprigs fresh cilantro, leaves only, plus extra to garnish
½ tsp salt
3 pinches ground pepper
250 g plain yogurt, unsweetened
100 g mayonnaise
4 tbsp roasted unsalted cashew nuts

 **Per portion:**

Protein 27 g / Carb 62 g / Fat 47g
Energy 3350 kJ / 800 kcal

7. Place cutter basket and disc back onto shaft with side 1 (slicing) facing up. Set cutter lid into position and insert whole tomatoes vertically one by one into wide part of feeder. Insert pusher and slice **30 sec/speed 4** while gently pressing pusher down. When feeder is empty, press selector to stop. Repeat with remaining tomatoes then arrange slices into the bowls next to the onion.
8. Place cutter basket and disc back onto shaft with side 1 (slicing) facing up. Set cutter lid into position and insert cucumber vertically into wide part of feeder. Insert pusher and slice thick **30 sec/speed 4**. Arrange slices into the bowls next to the tomatoes.
9. Place cutter basket and disc back onto shaft with side 1 (slicing) facing up. Set cutter lid into position and insert avocado halves or quarters vertically one by one into wide part of feeder. Insert pusher and slice thick **30 sec/speed 4** while gently pressing pusher down. When feeder is empty, press selector to stop. Repeat with remaining avocado. Set avocado slices aside.
10. Place cutter basket and disc back onto shaft with side 2 (grating) facing up. Set cutter lid into position and insert carrots into wide part of feeder. Insert pusher and grate thick **30 sec/speed 4**. Spoon out the grated carrots into the bowls between the cucumber and the lettuce. Arrange avocado slices on top in the middle of the bowl and set aside. **Remove Thermomix® Cutter and shaft.**

Yogurt and Cilantro Sauce

11. Place reserved chicken cooking juices, cilantro leaves, salt, ground pepper, yogurt and mayonnaise into mixing bowl and mix **15 sec/speed 4**. Pour a spoon of sauce over each bowl and transfer remaining sauce into a sauce boat. Sprinkle with cashews and cilantro leaves and serve Buddha bowls with remaining sauce on the side.



Garnish with roasted cashews.

Tip

- Choose firm avocados to ensure neat slices.

Variation

- Replace thick cut carrots with thinly cut carrots by changing the setting to reverse.
- Replace cashews with almonds.
- For a nut-free dish, omit the nuts.
- For a vegetarian variation, replace the chicken with beetroot or fennel.
- For a party dish, simply double the recipe and fill the bowls in the same way. Cook the chicken in two batches.

Potato Gratin

🔪 25 min 🕒 1 h 10 min 🌿 easy 🍴 8 portions

Ingredients

1200 g potatoes, cut into pieces that fit through feeder tube
100 g Gruyere cheese, cut into pieces (3 cm/1 in.)
1 garlic clove
400–500 g cream, min. 30% M.F.
1 tsp salt
1 pinch ground pepper
1 pinch ground nutmeg

Useful items

Baking dish
(35 cm × 25 cm/9 in. × 13 in.)

📊 *Per portion:*
Protein 8 g / Carb 26 g / Fat 20 g
Energy 1327 kJ / 317 kcal

Preparation

1. Preheat oven to 200°C/400 °F.
2. Place a bowl onto mixing bowl lid, weigh in potatoes and set aside.
3. **Insert Thermomix® Cutter shaft and basket** and place cutting disc with side 1 (slicing) facing up. Set cutter lid into position, insert one potato at a time into wide part of feeder. Insert pusher and slice **1 min/speed 4** while gently pressing pusher down. When half the quantity of potatoes is sliced, press selector to stop. **Remove Thermomix® Cutter and shaft** and empty the basket into a baking dish (35 cm × 25 cm/9 in. × 13 in.). Place cutter basket and disk back on shaft with side 1 (slicing) facing up and repeat the process with remaining potatoes. **Remove Thermomix® Cutter and shaft** and transfer potato slices to baking dish and distribute evenly.
4. Place Gruyere cheese into mixing bowl and grate **3 sec/speed 7**. Transfer to a bowl and set aside.
5. Place garlic into mixing bowl and chop **5 sec/speed 5**. Scrape down sides of mixing bowl with spatula.
6. Add cream, salt, black pepper and nutmeg and mix **10 sec/speed 3**. Pour mixture over potatoes in baking dish, sprinkle with reserved grated cheese and bake for 45 minutes 200°C/400°F. Serve hot.

Tip


- This makes a great side dish for roasted or grilled meats.

Variation

- The authentic gratin dauphinois, from the region called ‘Dauphiné’ in France, is made with cream and no cheese. For a slightly lighter version, replace part of the cream with milk. The texture and flavour however will be quite different.
- Gruyere cheese can be replaced by Emmental or any other hard cheese.



Vegetarian Pizza

 25 min  1 h 40 min  easy  4 portions

Ingredients

Pizza Dough


30 g extra virgin olive oil, plus extra for greasing
220 g water, room temperature
1 tsp sugar
20 g fresh yeast, crumbled or 2 tsp dried instant yeast (8 g)
400 g bread flour
1 tsp salt

Topping

100 g yellow pepper, cut in 1–2 wedges, seeds and membranes removed
100 g red pepper, cut in 1–2 wedges, seeds and membranes removed
80 g fresh white button mushrooms, whole, stem removed
120 g red onion, peeled and halved vertically
100 g zucchini, unpeeled and end removed.
200 g canned chopped tomatoes
200 g grated mozzarella or grated cheese, for pizza (see Tip)
2–3 pinches salt, to taste
2–3 pinches ground pepper, to taste

Useful items

Large bowl, cling film or tea towel, baking tray (40cm × 35cm/14 in. × 16 in.), parchment paper

 **Per portion:**
Protein 24 g / Carb 74 g / Fat 20 g
Energy 2496 kJ / 596 kcal

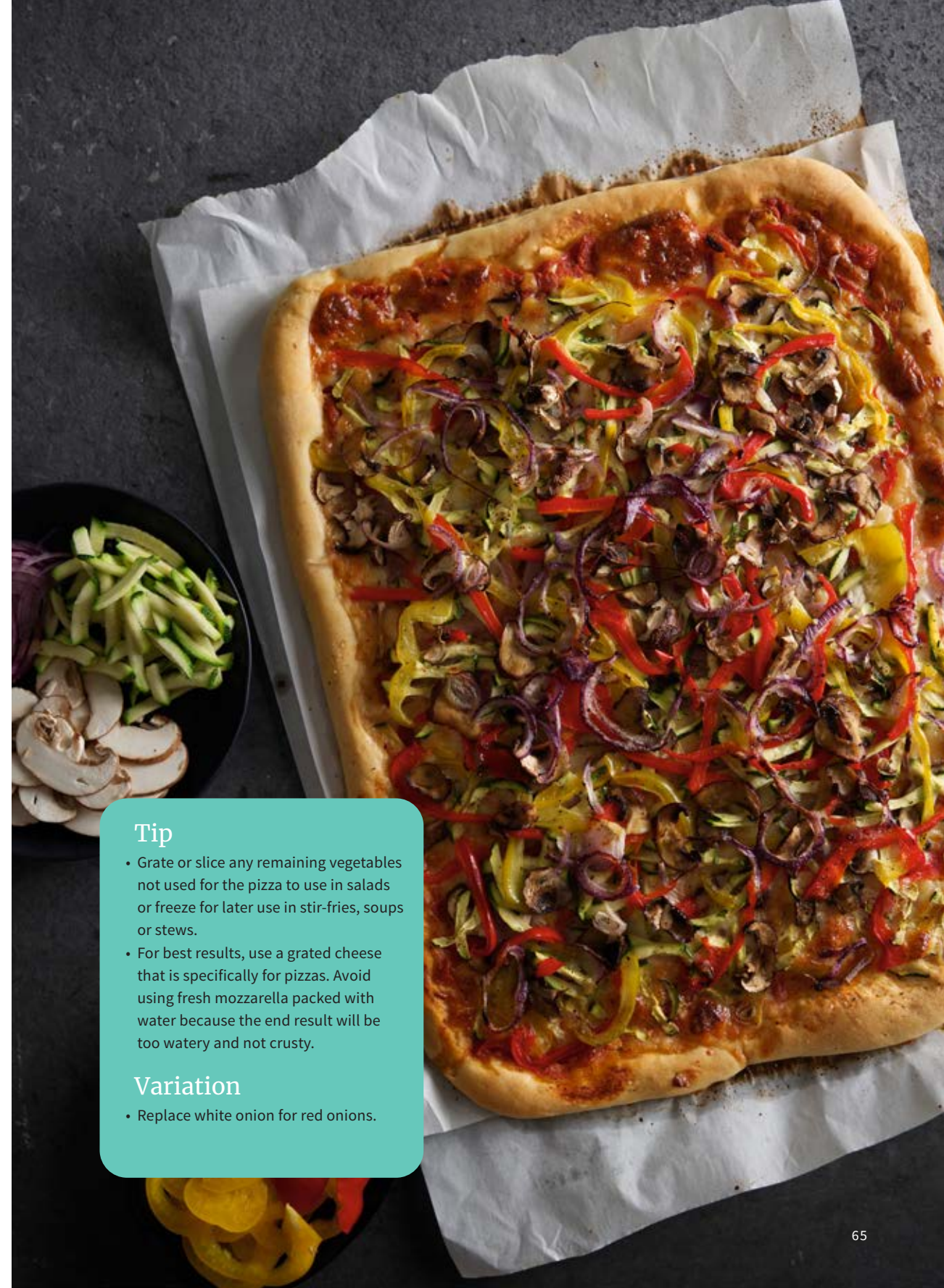
Preparation

Pizza Dough

1. Lightly grease a large bowl and set aside. Place water, sugar and yeast into mixing bowl and mix **20 sec/speed 2**.
2. Add bread flour, extra virgin olive oil and salt and knead **Dough ½/2 min**. Transfer dough to prepared bowl and form into a ball. Cover with cling film or a damp dish towel and let rise until doubled in size (approx. 1 hour).
3. Preheat oven to 200°C/400°F. Line a baking tray (approx. 40 cm × 35 cm / 14 in. × 16 in.) with parchment or with olive oil and set aside.

Topping

4. Place a bowl onto mixing bowl lid, weigh in yellow and red peppers, mushrooms, onion and zucchini and set aside.
5. **Insert Thermomix® Cutter shaft and basket** and place cutting disc with side 1 (slicing) facing up. Set cutter lid into position. Place 2 pepper wedges vertically into wide part of feeder. Insert pusher and slice **1 min/speed 4** while gently pressing pusher down. Repeat until all pepper wedges are sliced.
6. Place mushrooms, stacking them into wide part of feeder. Insert pusher and slice **30 sec/speed 4**.
7. Add red onion halves vertically into wide part of feeder, Insert pusher and slice **30 sec/speed 4**.
8. Remove cutter lid, invert disc with side 2 (grating) facing up. Set cutter lid into position, insert zucchini into wide part of feeder. Insert pusher and grate **30 sec/speed 4**. **Remove Thermomix® Cutter and shaft**.
9. Transfer dough onto prepared sheet and shape by stretching it gently and pressing into the edges with your fingertips until it fills the tray.
10. Spread chopped tomatoes and mozzarella over dough, distribute sliced and grated vegetables on top and sprinkle with salt and black pepper. Bake for 20 minutes 200°C/400°F. Serve hot.



Tip

- Grate or slice any remaining vegetables not used for the pizza to use in salads or freeze for later use in stir-fries, soups or stews.
- For best results, use a grated cheese that is specifically for pizzas. Avoid using fresh mozzarella packed with water because the end result will be too watery and not crusty.

Variation

- Replace white onion for red onions.

Grated Potato Pancakes

🔪 35 min 🕒 35 min 🌿 easy 🍴 4 portions

Ingredients

750 g flourey potatoes, cut into pieces that fit through feeder tube
100 g onion, halved
1–2 garlic cloves (optional)
70 g all-purpose plus extra
2 large eggs
1–1½ tsp salt
¼–½ tsp ground pepper
frying oil
200 g sour cream
icing sugar to sprinkle

Useful items

Non-stick frying pan, paper towel

📊 *Per portion (1 pancake):* Protein 11 g / Carb 46 g / Fat 20 g
Energy 1758 kJ / 420 kcal

Preparation

1. Place a bowl onto mixing bowl lid, weigh in potatoes, onions and garlic and set aside.
2. **Insert Thermomix® Cutter shaft and basket** and place cutting disc with side 2 (grating) facing up. Set cutter lid into position, insert potatoes into wide part of feeder one by one. Insert pusher and grate **1 min/speed 4**.
3. Add onion halves vertically in wide part of feeder, insert pusher and grate **1 min/speed 4**. Then continue with garlic. **Remove Thermomix® Cutter and shaft**. Transfer grated vegetables into mixing bowl.
4. Place flour, eggs, salt and pepper into mixing bowl and mix **20 sec/🌀/speed 4**.
5. Check consistency: potatoes should be coated with egg mixture and egg mixture not dripping off the spoon when lifted. If mixture is too loose, add 1–1½ tbsp flour and stir **7 sec/🌀/speed 4**. Transfer to a bowl and set aside.
6. Heat a non-stick frying pan and pour in a thin layer of oil. When the oil is hot, carefully scoop 1–2 tbsp mixture per potato cake into the frying pan and, using a spoon, flatten mixture to form a pancake (approx. 8 cm/3 in.). Fry pancakes on both sides until golden brown and crispy (approx. 3 minutes), then drain excess oil on paper towel. Sprinkle Grated Potato Pancakes with icing sugar and serve immediately with sour cream.

Continued on page 68 ▶



Tip

- Replace cream with yogurt.
- If you use new potatoes, you may need to add more flour to get the right consistency.
- Before frying the pancakes, the mixture may be drained again, either by using a sieve or collecting it with a spoon.
- Discard and do not reuse any mixture that is not cooked. This is to ensure food safety due to the raw egg. Cooked pancakes can be refrigerated for up to 2 days.

Step 6



Ratatouille Galette

40 min 1 h 30 min medium 8 portions

Ingredients

Flaky pastry

150 g unsalted butter, cubed
(1–2 cm / ¼–¾ in.),
refrigerated
300 g all-purpose flour, plus extra
to dust
90 g cold water, plus extra
for dough
½ tsp salt

Topping

350 g courgettes, unpeeled,
ends removed
350 g plum tomatoes, whole
(see Tip)
190 g dried tomatoes in oil,
drained (1 jar of 250 ml/8.5 oz)
30 g water
10 g fresh chives, snipped with
scissors in tiny pieces
½ tsp salt, plus extra to season
all-purpose flour, to dust
1 pinch ground pepper
60 g grated Parmesan cheese
milk, to glaze
10 fresh basil leaves

Useful items

cling film, parchment paper,
baking sheet, rolling pin and
pastry brush

Per portion:

Protein 9 g / Carb 31 g / Fat 30 g
Energy 1786 kJ / 428 kcal

Preparation

Flaky pastry

1. Place refrigerated butter, flour, water and salt into mixing bowl and mix **20 sec/speed 6**. If the pastry has not come together into a dough, add up to 1 tbsp more water and mix again **20 sec/speed 6**. Transfer dough onto a lightly floured work surface or silicone baking mat, and shape into a ball. Wrap in cling film and place in refrigerator to rest for 20 minutes. Clean and dry mixing bowl.

Topping

2. Place a bowl onto mixing bowl lid, weigh in zucchini and tomatoes and set aside.
3. **Insert Thermomix® Cutter shaft and basket** and place cutting disc with side 1 (slicing) facing up. Set cutter lid into position and insert one zucchini into wide part of feeder. Insert pusher and slice **1 min/speed 4**. Repeat with remaining zucchini. Transfer to a bowl and set aside.
4. Place cutter basket and disc back on shaft with side 1 (slicing) facing up. Set cutter lid into position and insert 1 plum tomato vertically into wide part of feeder. Insert pusher and slice **30 sec/speed 4** while gently pressing pusher down. Continue slicing remaining tomatoes, one at a time. **Remove Thermomix® Cutter and shaft.**
5. Preheat oven to 200°C/400°F.
6. Place drained dried tomatoes, water, chives and ½ tsp salt into mixing bowl and mix **30 sec/speed 3**. Scrape down sides of mixing bowl with spatula and mix again **30 sec/speed 3**.
7. Transfer dough onto a lightly floured work surface or parchment (40 cm × 40 cm / 16 in. × 16 in.) and roll out into a circle (approx. 35 cm/14 in. and 5 mm/¼ in. thick).. Transfer pastry onto a large baking sheet (40 cm × 40 cm / 16 in. × 16 in.) (see Tip).

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8. Spread dried tomato mixture over pastry, leaving a 4 cm/1½ inch border on all sides. Starting from the outer part of the disc, arrange tomato and zucchini slices in circles, alternating 1 tomato slice with 2–3 zucchini slices and overlapping them. Sprinkle with salt and pepper.
9. Fold over pastry border, pleating it as you fold to create a crust. Sprinkle vegetables with grated Parmesan cheese, brush pastry border with milk and bake for 25 minutes 200°C/400°F. or until pastry is puffed and golden. Allow to cool for 5–10 minutes before serving garnished with basil leaves.

Tip

- If the zucchini you are using are too thick to fit through the feeder, trim them to narrow trim to narrow so they fit. If they are thin, feed two or more zucchini vertically through the feeder.
- For this recipe, use plum tomatoes which are less juicy than other tomatoes. The pastry will remain crispy once baked.
- If your baking sheet is less than 40 cm/16 inches wide, let the dough overhang the edge of the paper while you garnish the dough. When folding the pastry border and pleating to create a crust, make sure the galette fits onto your baking sheet.

Variation

- This quantity of dough will make 4 individual tarts. To do so, after making the Flaky Pastry, divide the dough into four equal pieces and roll each into a disc (15 cm/6 in.). To garnish, proceed the same way.
- For a dairy-free recipe, omit the glaze.



Pineapple Carpaccio with Pink Sorbet

🔪 20 min 🕒 20 min 🍴 easy 🍴 8 portions

Ingredients

Pink Sorbet

150 g sugar
10 g freshly squeezed lemon juice
75 g ripe banana, cut into pieces
500 g frozen strawberries, hulled

Pineapple Carpaccio

1 fresh pineapple, cut vertically
in 4–6 wedges (approx. 200 g
each), core removed
fresh mint leaves, to garnish

Useful items

Freezable container, ice cream
scoop

📊 Per portion:

Protein 1 g / Carb 39 g / Fat 0.4 g
Energy 757 kJ / 181 kcal

Preparation

Pink Sorbet

1. Place sugar into mixing bowl and grind **10 sec/speed 10**.
2. Add lemon juice and banana and mix **10 sec/speed 5**.
Scrape down sides of mixing bowl with spatula.
3. Add frozen strawberries and with aid of spatula, blend **1 min 30 sec/speed 10**. Transfer to a freezable container with lid and place in freezer.

Pineapple Carpaccio

4. Place a bowl onto mixing bowl lid, weigh in pineapple wedges and set aside.
5. Insert **Thermomix® Cutter shaft and basket** and place cutting disc with side 1 (slicing) facing up. Set cutter lid into position and insert 1 pineapple wedge into wide part of feeder. Insert pusher and slice **1 min/speed 4** while gently pressing pusher down. When feeder is empty, press selector to stop. Repeat until all wedges are sliced. **Remove Thermomix Cutter® and shaft.**
6. Distribute the pineapple slices between 4–6 serving plates and arrange in a single layer rosette starting from the outer part of the plate. Serve garnished with a few mint leaves and a scoop of Pink Sorbet.

Tip

- For a creamier consistency, add 1 egg white with the lemon juice and banana.
- If an ice cream scoop is unavailable, use two spoons to make a quenelle.
- This is a perfect refreshing summer dessert.

Variation

- When in season, replace frozen strawberries with frozen raspberries.



Apple Tart

🔪 30 min 🕒 1 h 🍃 easy 🍴 8 slices

Ingredients

Pastry

75 g unsalted butter, chilled and cut into pieces, plus extra to grease
170 g all-purpose, plus extra to dust
1 pinch salt
½ tsp homemade vanilla sugar or ¼ tsp natural vanilla extract
50 g water

Topping

1000 g apples (e. g. Reinette, Granny Smith, Braeburn, Pink Lady, Pippin, Gravenstein), (see Tip)
30 g sugar
10 g butter

Useful items

Loose-based tart tin (24 cm/10 in.), rolling pin

📊 Per slice:

Protein 2 g / Carb 33 g / Fat 10 g
Energy 1002 kJ / 239 kcal

Preparation

Pastry

1. Preheat oven to 200°C/400°F. Grease and flour a tart tin 24 cm/10 in. (see Tip) and set aside.
2. Place butter, flour, salt, vanilla sugar and water into mixing bowl and mix **20 sec/speed 4**. Transfer to a lightly floured work surface and roll out using a rolling pin. Line prepared tart pan with pastry and refrigerate to chill.

Topping

3. Place a bowl onto mixing bowl lid, weigh in apples and set aside. Peel the apples, halve or quarter them (see Tip) and remove core and seeds.
4. **Insert Thermomix® Cutter shaft and basket** and place cutting disc with side 1 (slicing) facing up. Set cutter lid into position and insert apple halves vertically, or horizontally if using quarters, into wide part of feeder, keeping them as upright as possible. Insert pusher and slice **1 min/speed 4** while gently pressing pusher down. When feeder is empty, press selector to stop and repeat if needed until all apples are sliced. **Remove Thermomix® Cutter and shaft.**
5. Arrange the apple slices in an attractive pattern on top of pastry. Sprinkle with sugar and dot with small pieces of butter. Bake for 30–35 minutes (200°C/400°F) or until apples are golden. Serve warm or cold.

Tip

- For a beautiful tart, cut even slices. To do so, cut large apples in 4 wedges and smaller ones in halves to fit horizontally through the feeder tube. If needed, trim both edges.
- If your tart tin does not have a loose base, serve the tart in the tin.
- In warm weather, the pastry may need to be refrigerated before rolling out, and once or twice while rolling out.

Variation

- Add a thin layer of apple compote between the pastry and the apple slices.
- Sprinkle with ground cinnamon after baking.
- To give the tart a little shine, brush it with 2 tbsp heated apple jelly as soon as you remove it from the oven.
- For a gluten-free version, replace the all-purpose with a gluten-free flour.



