

Cuisinart®



Instruction & Recipe Booklet Mini Prep Pro - ECH-4 Series

For your safety and continued enjoyment of this product, always read the instruction booklet carefully before using.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USING

- When using any electrical appliance, especially when children are present, basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury, including the following:
- Never leave unattended while cooking to avoid possibility of fire.
- This mini food processor is listed for **HOUSEHOLD USE ONLY**. Use it only for food preparation as described in the accompanying recipe and instruction booklet. Do not use this appliance for anything but its intended use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction concerning use of the appliance by a person responsible for their safety.
- To ensure no possible accidental injury occurs, when infirmed persons (including children) are near the appliance, they must be closely supervised.
- Children should always be supervised to ensure they do not play with the appliance.
- Use only on an appropriate benchtop & indoors only, sitting away from flammable materials such as curtains, draperies and walls of similar nature as a fire may occur if comes in contact or becomes covered during operation.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- Do not use appliance for other than its intended use.
- This appliance is under 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.
- To avoid the possibility of the unit being accidentally pulled off the working area, which could result in damage to the unit or personal injury, do not let the cord hang over the edge of a table or benchtop.
- To use, plug cord to correct electrical outlet. When not in use and to safely store, disconnect from the electrical outlet by grasping and firmly pulling the plug; never pull the cord.
- To avoid damage to the cord and possible fire or electrocution hazard, do not let cord come into contact with any hot surfaces including a stovetop.
- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly. Return the appliance to the nearest Cuisinart Repair Centre for examination, repair, electrical or mechanical adjustment.
- Do not operate this appliance in an appliance cabinet or under a wall cabinet. When storing in an appliance cabinet, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the unit is in contact with the walls of any cabinetry or on closing the cabinet door and touching the unit.
- When in use, avoid contact with any moving parts.
- Keep hands, hair and clothing, as well as spatulas and other utensils away from moving blades or discs while processing food, to prevent the possibility of severe personal injury or damage to food processor. A plastic scraper may be used, but only when the food processor motor is stopped.
- Make sure motor has completely stopped before removing cover.
- Never store any blade on motor shaft. To reduce the risk of injury, no blade should be placed on the shaft except when the bowl is properly locked in place and the processor is in use. Store blades, as you would sharp knives i.e. out of reach of children.
- Be sure, cover is securely locked in place before operating food processor and never attempt to remove cover until blade has completely stopped.
- Never try to override or tamper with cover interlock mechanism. Always unplug from the electrical outlet when not in use before putting on or taking off parts and before cleaning.

- The use of attachments not recommended by Cuisinart may be hazardous.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- At no time, before or during cooking and cleaning immerse unit, plug or cord in water, or any other liquids similarly under running water too – this is to protect against the starting of a fire and electric shock that could induce injury to persons. If the unit, plug or cord should fall into water or other liquids, unplug the cord from the electrical output immediately. DO NOT reach into the water.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- While cleaning do not try to dislodge any food when unit is plugged in. Always unplug the unit when cleaning.



CAUTION

Uninsulated, dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



Important operating and maintenance (servicing) instructions in the literature accompanying appliance.

SPECIAL CORDSET INSTRUCTIONS

- A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over unintentionally or pulled on by children.

UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Open the box and remove any other literature.
3. Lift the packing materials, food processor and accessories out of the box.
4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. Be sure to check all packing materials for all parts listed in the Parts & Features section on page 4 before discarding.
5. Remove any protective or promotional labels from your Mini Prep Pro and other parts.

SAVE THESE INSTRUCTIONS

BEFORE THE FIRST USE

Before using your Mini Prep Pro for the first time, remove any dust from shipping by wiping the unit and controls with a damp cloth. Thoroughly clean the work bowl, work bowl lid and blade with hot sudsy water. (see Cleaning & Maintenance instructions on page 6).

Do not use on heat-sensitive surfaces or store items on top of the Mini Prep Pro.

ENSURE THE EXTERIOR WALLS OF YOUR Mini Prep Pro IS NOT WITHIN 15CM CONTACT OF ANY OTHER PARAPHENALIA.

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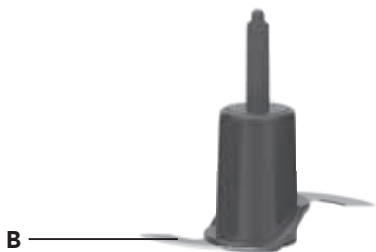
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PARTS & FEATURES



A. Work-Bowl Lid/Cover

To lock on top of work bowl before processing.



B. Dual Stainless Steel SmartPower Blade

900ml capacity.



C. 4-Cup Work Bowl

For medium shredding or slicing.



D. Housing Base

Nonslip rubber feet, fixed accessory adaptor 4x push-to-pulse settings (including CHOP & GRIND).

E. Cord Storage

Hidden cord storage underneath the motor base to keep any excess cord off the bench.

F. BPA-FREE (not shown)

All materials that come in contact with food or liquid are free of BPA.

G. Safety Protector in Motor (not shown)

If the motor temperature becomes too high from excessive strain, the protector will activate & the appliance will switch off. Disconnect from the electrical outlet by grasping and firmly pulling the plug; never pull the cord. Wait 20-30 minutes for the motor to cool down before resuming again.

QUICK TIPS GUIDE

Notes, Tips		
Size	<p>Tip: Always cut large pieces of food into smaller pieces of even size – about 1-2cm or as specified in the Quick Tips Guide in the Recipe Booklet on page 2.</p> <p>Tip: If you don't start with pieces that are small & uniformed, you will not get an even chop.</p>	
Quantity	<p>NB: Do not overload the work bowl. Overloading causes inconsistent results & strains the motor.</p> <p>Tip: As a rule of thumb, remember most foods should not reach more than 2/3 of the way up the work bowl. Use the quantities suggested in the Quick Tips Guide on page 2 of the Recipe Booklet.</p>	
Chop	Chopping & Mincing	Puréeing & Mixing
	For herbs, celery, onions, garlic & most cheeses.	For cooked vegetables, making mayonnaise & mixing salad dressing.
	<p>Tip: Pulse action is best when you are using the - two or three pulses are often enough. Be sure to check the food frequently to prevent over-processing. If you over process, you are likely to get a watery paste instead of a fine chop.</p>	
Grind	<p>Use the Grind function. For grinding spices & hard foods such as peppercorns, seeds, chocolate & nuts.</p> <p>Tip: When you operate the unit for more than 10 seconds, use a pulse action every 10 seconds or so to allow food to drop to the bottom of the work bowl. This provides more consistent results.</p> <p>Tip: Continuous-hold action is best when you are using the Grind function. You may have to operate the Mini Prep Pro for several seconds with some foods to achieve the desired results – or as long as 20 seconds for some seeds.</p> <p>NB: The work bowl & cover may become scratched when you use them for grinding grains & spices. This does not affect the performance of the Mini Prep Pro. However, you may want to reserve the original bowl for grinding, & purchase an additional bowl & cover set for other uses. These are available from the Cuisinart Consumer Service Department.</p>	
Adding Liquid	<p>Tip: Add liquids such as water, oil or flavouring while the machine is running i.e. add oil when making mayonnaise or salad dressing. Pour the liquid through the drizzle holes in the cover.</p> <p>Tip: Always process foods in order, from dry to wet, to avoid having to clean bowl & blade between each task.</p>	
Removing Food from the Sides of the Bowl	<p>NB: Occasionally, food will stick to the sides of the bowl as you process. Stop the machine to clear food away.</p> <p>AFTER THE BLADE HAS STOPPED MOVING, remove the cover, & use the spatula to scrape the food from the sides of the bowl back into the Centre. Do not put hands into bowl unless unit is unplugged.</p>	

OPERATING INSTRUCTIONS

1. Always use the appliance on a dry, level work surface then place the work bowl on top of the housing unit with the handle just to the right-of center then turn clockwise to lock it onto the housing base.
2. Place the work bowl firmly on the housing base. You will see on the base, there are instructions & arrows in which show the direction of the work bowl to be locked. Place the work bowl with handle to your left & turn anticlockwise.
3. Carefully lift and place the SmartPower blade over the work-bowl centre stem until it drops to the bottom. Firmly push to ensure the SmartPower Blade is locked into position.
4. Plug in the housing base and add desired ingredients to work bowl. Ensure food is cut into even small pieces and work bowl is not overloaded.
5. Place the lid with the small tab to the left of the work-bowl handle and turn anticlockwise (toward the handle) to lock.
6. Plug into wall socket and switch on.
7. Press Grind or Chop and pulse to your desired consistency. Food will stop processing when Chop or Grind button is released.
8. When the SmartPower blade has stopped moving, unplug from power outlet.
9. Remove cover and work bowl.
 - a. Turn work bowl cover clockwise to remove.
 - b. Turn work bowl clockwise to unlock it and lift off the base.
10. To remove liquids and sauces from bowl, simply pour ingredients out of work bowl. Our convenient BladeLock System keeps the blade safely in place.
11. To remove thicker ingredients from bowl carefully remove the SmartPower Blade by holding the stem on the top and gently pulling up to disengage blade lock. Remove food with spatula or while the bowl is still on the base.

NOTE: Never operate the Mini Prep Pro without the ingredients in the work bowl.

CLEANING & MAINTENANCE

- When not in use, leave unplugged.
- Keep the blade out of the reach of children.
- All parts except the housing base are dishwasher safe and recommend washing them in the dishwasher on the top rack only. Due to intense water heat, washing the work bowl and cover on the bottom rack may cause damage over time. Insert the cover right side up to ensure proper cleaning and the work bowl upside down for drainage. Put the SmartPower blade and spatula in the cutlery basket and remember when unloading, to CAREFULLY remove the SmartPower blade and avoid contact with the blades.
- To simplify cleaning, rinse the work bowl, cover, and SmartPower Blade immediately after use so food won't dry on them.
- If you wash the SmartPower blade by hand, do so carefully. When handling, use the plastic stem. Avoid leaving it in sudsy water where they may disappear from sight. To clean the metal blade, fill the work bowl with sudsy water, hold the blade by its plastic stem and move it rapidly up and down on the center shaft of the bowl. Use of a spray attachment is also effective. If necessary, use a brush.
- The work bowl is made of SAN plastic. It should not be placed in a microwave oven.
- The housing base may be wiped clean with a sudsy, non-abrasive cloth or sponge. Be sure to dry it thoroughly.
- If the feet leave spots wipe the area with a damp sponge and nonabrasive cleaning detergent.
- **IMPORTANT:** Never store any blade on the motor shaft. No blade should be placed on the shaft except when the processor is about to be used.
- Any other servicing should be performed by an authorised service representative.

Cuisinart®

www.cuisinart.com.au

©2020 Cuisinart
Suite 101 Ground Floor
18 Rodborough Rd
Frenchs Forest NSW, 2086
Australia

Visit our Website:
www.cuisinart.com.au

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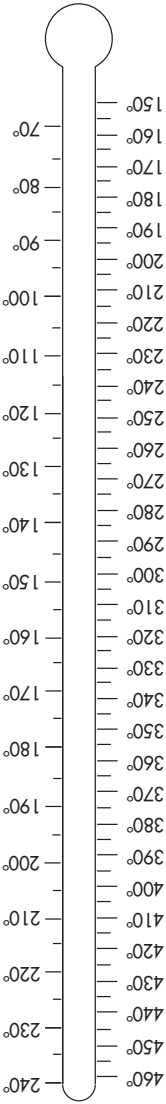
WEIGHTS, MEASURES & CONVERSIONS

Metric cup & spoon sizes	
metric	cup
	¼ cup
	⅓ cup
	½ cup
	1 cup
metric	spoon
	¼ teaspoon
	½ teaspoon
	1 teaspoon
	2 teaspoon (equal to 4 teaspoons)
metric	cup
	125ml
	250ml
	5ml
	10ml
metric	spoon
	1.25ml
	2.5ml
	5ml
	10ml

Metric	
cup	imperial
30 ml	1 fl oz
60 ml	¼ cup
80 ml	3 ½ fl oz
100 ml	⅓ cup
125 ml	½ cup
150 ml	5 fl oz
180 ml	¾ cup
200 ml	7 fl oz
250 ml	1 cup
310 ml	1 ¼ cups
375 ml	1 ½ cups
430 ml	1 ¾ cups
475 ml	
500 ml	2 cups
625 ml	2 ½ cups
750 ml	3 cups
1L	4 cups
1.25L	5 cups
1.5L	6 cups
2L	8 cups
2.5L	10 cups

Temperature °F / °C

Fahrenheit Celsius



$$^{\circ}\text{F} = \frac{9}{5} \times ^{\circ}\text{C} + 32$$
$$^{\circ}\text{C} = \frac{5}{9} (^{\circ}\text{F} - 32)$$



Flourless Brownie Bites

A foolproof recipe for that quick chocolate fix or afternoon treat for the kids.

Makes 6-8 servings

1	medium banana
1/2 cup	peanut butter
1	egg
1/2 cup	flaked salt
1/4 tsp	ground cinnamon
3 tbsps	honey
1 tbsps	pure vanilla extract
1/4 tsp	baking soda
	Pinch salt

1. Insert the SmartPower blade into the work bowl of the food processor. Add all ingredients in the work bowl. Process on Grind to combine, about 1 minute. Your mixture should be a little thicker than one you might find in a box.
2. Pour into 12-cup mini-muffin tin. Bake at 205°C for 11-13 minutes or until skewer or toothpick comes out clean.
3. Remove from oven and let cool for 5 minutes before popping out and cooling completely.

Peach-Perfect Frozen Yoghurt

This recipe is super easy to make and the fruit can be substituted with any other frozen fruits you have in the freezer.

Makes 6 servings

3 1/2 cups	coarsely chopped frozen peaches (450g)
1/2 cup	non-fat yoghurt
1/2 cup	sugar
1 tbsps	lemon juice

1. Insert the SmartPower blade into the work bowl of the food processor. Add peaches and sugar to the work bowl then pulse on Chop until roughly chopped, about 3 to 4 times.
2. Add half of the yoghurt into the work bowl and process until smooth then add remaining yoghurt and lemon juice and process on Chop continuously* until creamy in texture, scraping down the sides as needed.
3. Serve immediately or transfer to a shallow storage container and let harden in the freezer. Remove from freezer for at least 20 minutes or more, depending on how hard or soft you prefer it.

* Never operate the Mini Prep Pro continuously for longer than 1 minute at a time. Pause for a few seconds between minutes.

Bounty Balls

These are the perfect pick-me-up snack to keep you going, or a healthier treat to ease those sweet cravings.

Makes 10 balls

12 fresh dates, pitted

¼ cup almonds (40g)

½tbsp rice malt syrup

½tbsp coconut oil, melted

1tbsp raw cacao powder

20g desiccated coconut, toasted

Pinch sea salt flakes

1. Place coconut into a shallow bowl and reserve.

2. Insert the SmartPower blade into the work bowl

of the food processor. Add the dates, almonds,

rice malt syrup, oil, cacao and salt in a food

processor. Process for 3 minutes* in 30 second

segments or until the nuts are finely chopped

and the mixture comes together.

3. Heap mixture into 2 teaspoons and roll into

balls on a clean smooth board until all mixture is

rolled.

4. Take balls and finish by rolling in the coconut.

Refrigerate until ready to serve.

Tip: Replace the coconut with LSA for a greater

hit of protein for your post workout!

Apple Crisps

This is your no-frits autumn dessert that can be prepared and baked in under an hour. Any type of apple will do, but we like to use a mix of tart and sweet varieties

Makes 6-8 servings

Topping:

1 cup

rolled oats (not quick cooking)

1/3 cup

unbleached, all-purpose flour

2/3 cup

packed light brown sugar

¼tbsp

flaked salt

¼tbsp

ground cinnamon

6tbsp

unsalted butter, cold & cubed

Pinch ground ginger

Filling:

5-6

medium apples (approx. 1kg),

peeled, cored & cut into 2cm pieces

1tbsp

fresh lemon juice

1/3 cup

white sugar

1tbsp

ground cinnamon

¼tbsp

pure vanilla extract

Pinch flaked salt

1. Preheat oven with rack in the middle position to 190°C.
2. Insert the SmartPower blade into the work bowl of the food processor. Add all topping ingredients, except for the butter, in the work bowl. Pulse on Chop to combine, about 4 to 6 pulses. Add the butter and pulse on Chop until butter is in small pieces, about 5 to 6 pulses. Reserve.
3. Put the apples in a 23x23cm square baking pan. Sprinkle the lemon juice evenly over the apples then add the remaining ingredients. Gently toss to evenly coat the apples.
4. Cover the apple mixture with the prepared topping. Transfer pan to the preheated oven and cook until filling is bubbling and the top is browned and crispy, about 40 to 45 minutes.
5. Allow to cool for 5 minutes prior to serving.

* Never operate the Mini Prep Pro continuously for longer than 1 minute at a time. Pause for a few seconds between minutes.



Apple, Pear & Blueberry Purée

Serve over vanilla ice cream or warm porridge.

Makes approx. 2 cups

2 medium sweet apples
1 large Nashi pear
225g blueberries

1. Peel, core and chop the apples and pear. Place in a saucepan with 3 tbsp of water. Cook for 10 mins until tender, then add the blueberries and cook for a further 5 minutes.

2. Drain the fruit (reserving the cooking water).

3. Insert the SmartPower blade into the work bowl of the food processor then transfer the fruit ingredients to the work bowl. Process on Grind continuously* until smooth.

Mint & Pea Purée

The freshness of the mint make this a great complement to many dishes.

Makes approx. 1 cup

2 cups frozen peas
2tbsp extra Virgin Olive Oil
1/2 cup water
1 small bunch fresh mint

1. Place all ingredients except mint in a saucepan and bring to a simmer and cook for approx. 5 minutes, until peas are bright green and cooked through.
2. Remove from heat and add mint leaves.
3. Insert the SmartPower blade into the work bowl of the food processor then transfer the pea mixture into the work bowl. Process on Grind continuously* until smooth.

* Never operate the Mini Prep Pro continuously for longer than 1 minute at a time. Pause for a few seconds between minutes.

Sweet Potato Soup

This velvety soup is perfect for a brisk Autumn day.

Makes approx. 2 cups

1½tbsp	unsalted butter	1
1	garlic clove	
1	1cm piece gingerroot, peeled	
¾	leek, trimmed & cut into 1.5cm pieces	
¾tsp	flaked salt, divided	
2	pinch freshly ground black pepper	
	medium sweet potatoes (approx. 450g), peeled, cut & cooked	
¼tsp	ground cinnamon	
1½ cups	chicken or vegetable broth	

1. Put the butter in a medium to large pot over low heat.
2. While butter is heating, prepare the vegetables. Insert the SmartPower blade into the work bowl of the food processor. Add the garlic, ginger and leek, and pulse on Chop until finely chopped, approx. 8 to 10 times. Put into the pot with a pinch each of the salt and pepper. Sauté until softened, approx. 8 minutes.
3. Add potatoes to softened vegetables and stir to fully combine. Add the cinnamon, cayenne and broth, and increase heat to bring mixture to a boil.
4. Using a slotted spoon, transfer the soup solids to the food processor and transfer liquid to a measuring cup. Process on Chop to pure. Add half a cup of the hot liquid every 30 seconds of processing on Chop until a smooth consistency.
5. Return the soup to the saucepan to re-warm. Taste and adjust seasoning accordingly.

Gaspacho

This bright & vibrant soup is perfect all summer long.

Makes approx. 2 cups

½	garlic clove	
½	jalepeño, seeded & cut into 2.5cm pieces	
½ cup	fresh Italian parsley, stems discarded	
1	spring onions, trimmed & cut into 2.5cm pieces	
¼	medium to large cucumber (approx. 85g), cut into 2.5cm pieces	
¼	yellow capsicum, cut into 2.5cm pieces	
1	medium vine-ripe tomatoes, cored & cut into 2.5cm pieces	
1tsp	flaked salt	
¼tsp	freshly ground black pepper	
¼tsp	red wine vinegar	
½tsp	fresh lime juice	
2	dashes hot sauce	
¾ cups	vegetable juice, low sodium	

1. Insert the SmartPower blade into the work bowl of the food processor. Drop the garlic and jalepeño in the work bowl and process on Chop until finely chopped. Stop to scrape down the sides and add the parsley, spring onions, cucumber, capsicums and tomatoes. Pulse on Chop 5 to 6 times to roughly chop.
2. Add the remaining ingredients and pulse another 6 to 7 times to incorporate. Taste and adjust seasoning as desired. Serve.



Simple Tomato Sauce

This sauce comes together quickly, but tastes as if it has been simmering all day. When cooked down, it makes a tasty topping for homemade pizzas.

Makes approx. 1 1/2 cups

olive oil	3/4 tsp
garlic cloves	2
small onion, cut into 2.5cm pieces	1
dried oregano	1/3 tsp
dry white wine	1/8 cup
cans (440g) whole peeled plum tomatoes, with juice	1
flaked salt	1/4 tsp
large sprig fresh basil (10-12 leaves)	1
Pinch freshly ground black pepper	
Pinch red pepper flakes (optional)	

Makes 3/4 cups

This is a slightly cheesier version of the standard pesto, but you can adjust the amount of cheese as desired. Try any combination of herbs or nuts in this recipe.

Basil Pesto

parmesan or pecorino	30g
cheese cut into 1.5cm cubes	
garlic clove	1
pine nuts, lightly toasted	1/8 cup
tightly packed fresh basil	1 1/2 cups
leaves (approx. 45g)	
flaked salt	1/2 tsp
extra virgin olive oil	1/3 cup

1. Insert the SmartPower blade into the work bowl of the food processor. Add the cheese, garlic and nuts to the work bowl and pulse on Chop, approx. 10 times.

2. Add the basil leaves and salt and pulse approx. 10 to 15 times; scrape the bowl.

3. With the machine processing on Grind, add the oil in a slow steady stream through the drizzle holes processing until combined and an emulsion is formed, approx. 1 minute. Scrape down the sides of the work bowl.

4. To store the pesto, transfer to a glass jar or airtight container. Tap to remove all air bubbles and even out the surface. Cover the surface directly with plastic wrap and refrigerate. The pesto will keep for 5 days in the refrigerator, or it may be frozen.

1. Put the olive oil into a medium size saucepan over medium heat.
 2. While the oil is heating, insert the chopping blade into the work bowl of the food processor. Drop the garlic in the work bowl and process on Chop until finely chopped. Turn processor off, scrape down the sides of the bowl and add the onion. Pulse to finely chop, approx. 5 times.
 3. When the oil is hot add the garlic, onion and oregano to the pan. Sauté until the onion is softened and the garlic is fragrant. Add the wine to the pan and cook until completely reduced.
 4. While the wine is cooking, add the tomatoes to the work bowl and pulse to finely chop, approx. 8 times. Add the tomatoes, salt and basil to the pan.
 5. Bring the sauce to a boil, then reduce to low. Partly cover the pan and simmer for 20 minutes. Turn off the heat and stir in the black pepper and red pepper flakes, if using. Taste and adjust seasoning accordingly.
- Tip:** For a pizza sauce, simmer uncovered for an additional 20 to 30 minutes, stirring often until reduced.



Caesar Dressing

There are many variations of this recipe, but this take is pretty close to the classic. If you'd prefer not to use raw egg yolks, egg substitute can be used.

Makes 1 cup

1-2	garlic cloves
5	anchovy fillets
2	large egg yolks*
2tsp	dijon mustard
4tsp	fresh lemon juice
4tsp	red wine vinegar
2tsp	worcestershire sauce
1/2tsp	freshly ground black pepper
2/3cup	extra virgin olive oil

1. Insert the Powersmart blade into the work bowl of the food processor. Drop the garlic in the work bowl and process on Chop until finely chopped.
2. Add the anchovies, egg yolks, mustard, lemon juice, vinegar, Worcestershire sauce and pepper to the work bowl. Process on Chop until well blended.
3. With the machine processing on Grind, add the oil through the drizzle holes in a steady stream until the dressing is emulsified, approx. 30 seconds.

Mayonnaise

Taste the difference in homemade mayonnaise.

Makes 2/3 cup

2	large egg yolks*
1/2tsp	flaked salt
1/2tsp	dijon mustard
1tsp	fresh lemon juice
1tbsp	water
3/4cup	vegetable oil

1. Insert the Powersmart blade into the work bowl of the food processor. Add the egg yolks, salt, mustard, lemon juice and water then process on Grind until smooth, approx. 30 seconds. With the machine processing on Grind, add the oil in a slow steady stream through the drizzle holes processing until all oil is incorporated and the mayonnaise is emulsified and homogeneous.
2. Scrape down sides; taste and adjust seasoning accordingly.
- Tip:** For fresh herb mayonnaise: process 1/4 cup firmly packed fresh herbs (e.g., parsley, dill, tarragon, basil, etc.), stems removed, with the yolks before adding the oil.
- Tip:** For a bolder-flavoured mayonnaise, increase the salt by 1/4 teaspoon, the Dijon by 1/4 teaspoon and lemon juice to 1 tablespoon.

* Raw egg warning: Caution is suggested in consuming raw and lightly cooked eggs due to the slight risk of salmonella or other food-borne illness. To reduce this risk, we recommend you use only fresh, properly refrigerated, clean eggs with intact shells, and avoid contact between the yolks or whites and the shell.

Basic Vinaigrette

This classic vinaigrette can be tossed with mixed greens or drizzled over grilled chicken – this recipe also works great as a marinade, too!

Makes 1 cup

1½tsp	champagne vinegar
½	small shallot (approx. 20g), peeled & halved
1tsp	dijon mustard
½tsp	flaked salt
¼tsp	ground white pepper
¾ cup	extra virgin olive oil

1. Insert the SmartPower blade into the work bowl of the food processor. Add the vinegar, shallot, mustard, salt and pepper to the bowl then process on Chop to combine and finely chop.
2. With machine processing on Grind, pour the olive oil through the drizzle holes until all ingredients are homogeneous, approx. 1½ to 2 minutes*.

Tahini Dressing

Tahini (a paste of ground sesame seeds) can now be found in most grocery stores. Be sure to stir well before measuring out, as it naturally separates in its jar.

Makes approx. 1 cup

1	garlic clove
½ cup	tahini
¼ cup	water, plus more as needed
2tbsp	fresh lemon juice
1tsp	honey
¾tsp	flaked salt
¼tsp	freshly ground black pepper
½ cup	extra virgin olive oil

1. Insert the PowerSmart blade into the work bowl of the food processor. Drop the garlic in the work bowl and process on Chop until finely chopped. Process until finely minced. Stop machine to scrape down sides.
2. Add the tahini, ¼ cup of water, lemon juice, honey, salt and pepper.
3. With the machine processing on Grind, add the oil through the drizzle holes. Continue to process* until desired consistency. If dressing seems too thick, process in up to an additional ½ cup of water. Adjust seasoning to taste.

* Never operate the Mini Prep Pro continuously for longer than 1 minute at a time. Pause for a few seconds between minutes.



Tomato Salsa

This fresh guacamole is perfect for the Sunday game or served alongside quesadillas for a festive dinner.

Chunky Guacamole

Serve warm tortilla chips alongside this fresh & tangy salsa.

Makes approx. 2 cups

1/4 cup	fresh coriander, stems discarded
2	small spring onions, cut into 2.5cm pieces
1	small garlic clove
1	jalepeño, seeded & cut into 1.5cm pieces
1/4tsp	flaked salt
2 cups	grape tomatoes
1tsp	fresh lime juice

1. Insert the SmartPower blade into the work bowl of the food processor. Add the coriander, spring onions, garlic and jalepeño and Pulse on Chop approx. 10 times.

2. Add the salt, tomatoes and lime juice and pulse to chop until desired consistency is reached, approx. 8 to 10 pulses.

3. Taste and adjust seasoning accordingly. Depending on desired consistency, strain salsa.

Tapenade

Smear this spread over oven-baked crusty bread or a thin layer on salmon or chicken before baking. Makes approx. 1 1/2 cup

1	garlic clove, peeled
3tbsp	packed fresh parsley leaves
2tbsp	extra virgin olive Oil
3 cups	pitted green &/or black olives
1/4 cup	capers
1 1/2tsp	fresh lemon juice
1 1/2tsp	Dijon mustard
1/2tsp	ground black pepper

1. Insert the SmartPower blade into the work bowl of the food processor. Add all ingredients and pulse on Chop to evenly chop then process on Chop continuously* until desired consistency.

* Never operate the Mini Prep Pro continuously for longer than 1 minute at a time. Pause for a few seconds between minutes.

Dill Butter

Pat on top of grilled or roasted salmon for extra flavour.
Makes ½ cup

½ cup fresh dill
½ cup good quality butter, room temperature & cut into 4 pieces
2 pinches freshly ground black pepper

1. Insert the SmartPower blade into the work bowl of the food processor.
2. Put the dill into the work bowl and process on Chop, approx. 10 seconds.
3. Add the butter, salt and pepper. Continue to process on Chop, scraping down as needed, for approx. 10 seconds until thoroughly combined.

Peanut Butter

Makes approx. 1 cup
2 cups unsalted, dry roasted peanuts
flaked salt to taste

You'll be pleasantly surprised how easy it is to make your own nut butter.

1. Insert the SmartPower blade into the work bowl of the food processor. Pulse on Chop peanuts approx. 10 times with the Grind setting then process on Grind until drops of oil are visible and the mixture is smooth, approx. 4 to 5 minutes*, depending on desired consistency. (You may need to stop to scrape down the sides of the bowl periodically.)
2. Add salt and pulse 2 to 3 times to incorporate. Adjust seasoning as desired.

Tip: This method can be done with any of your favourite nuts; try adding sweet or savoury spices to the spread for a more complex flavour.

Hummus

Serve this brightly flavoured dip with warm pita for a delicious snack.
Makes approx. 1 ½ cups

½ cup garlic clove
1tbsp flaked salt
1 can (440g) chickpeas, rinsed & drained
¼ cup tahini
2tbsp fresh lemon juice
¼ cup water plus 2 tbsp
½tbsp ground cumin
2tbsp extra virgin olive oil,
½tbsp paprika (optional)

1. Insert the chopping blade into the work bowl of the food processor. With the unit running on High, drop the garlic through the feed tube and process to finely chop, approx. 10 seconds.
2. Add remaining ingredients (leave 1tbsp of oil aside), and process on Low until smooth, approx. 3 minutes, stopping to scrape down the sides of the bowl as needed.
3. For serving, transfer hummus to a shallow bowl. Make a slight indentation in the center of the dip and fill with the remaining tablespoon of oil. Sprinkle the paprika, over the oil.

*Never operate the Mini Prep Pro continuously for longer than 1 minute at a time. Pause for a few seconds between minutes.

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Ginger Roots (Fresh)	Chop	Pulse to break up, then process continuously to reach desired consistency.	Peel first; cut into 1cm pieces or slices. Scrape work bowl sides & bottom as needed. Process up to 120g at a time.	Trim & cut into 2cm pieces.
Spring Onions	Chop	Pulse to chop to desired consistency.	Rinse & dry completely. Remove leaves from stems to chop.	
Herbs (Fresh)	Chop	Pulse to chop to desired consistency.		Peel & cut into 1cm pieces. Process up to 120g at a time.
Horse radish	Chop	Pulse to chop to desired consistency.	Trim off root end & tough outer skin. Wash thoroughly to remove sand & grit; dry completely. Cut into 1cm pieces.	
Leeks	Chop	Pulse to chop to desired consistency.	Uncooked meats should be cold (not frozen). Cut up to 300g into 1cm pieces, trimmed of gristle & soft fat; some hard fat may remain. Cooked meats can be cold or warm; cut up to 300g into 1cm pieces. Add liquid (water or broth) as needed to process to puréed consistency	
Meats	Chop	Pulse to chop, or process continuously to desired consistency. For best results, do not process for over 30 seconds.	Choose firm, fresh mushrooms. Cut into quarters or even-size pieces, no larger than 2cm.	
Mushrooms	Chop	Pulse to chop to desired consistency.	Toast nuts first for maximum flavour. Allow to cool completely before chopping. Process up to 1 cup at a time.	Use only pitted olives. Drain well for best results.
Nuts	Chop	Pulse to chop to desired consistency. Or Grind. Pulse first then process until desired consistency.		Peel & cut into 2cm or smaller pieces of similar size.
Olives	Chop	Pulse to chop to desired consistency.		Core, seed & cut into 1cm pieces. Do not over process.
Onions, Shallots	Chop	Pulse to chop to desired consistency.		
Peppers (Fresh)	Chop	Pulse to chop to desired consistency.		
Seeds, Dried Berries	Chop	Pulse to break up, then process continuously to desired consistency.		Coriander, cumin, fennel, sesame & juniper berries.
Vegetables (Cooked)	Chop	Pulse to break up, then process continuously to desired consistency.		Cook vegetables until tender. May need to add liquid for consistency. Fill work bowl up to 2/3 of the way full.

Food	Setting	Technique	Tips
Anchovies	Chop	Pulse to desired consistency.	Drain first. Cut in half.
Bread Crumbs	Chop	Pulse to break up, then process continuously.	Use day-old hard bread or fresh bread for moist crumbs. Cut or break into pieces no larger than 2cm. For buttered crumbs, add 1 teaspoon of melted butter per slice after crumbs have started to form & process.
Butter	Alternate	Pulsing between Chop & Grind then run continuously until desired consistency.	Cut into 1cm pieces. Best at room temperature. Process up to ¾ cup at a time. Add freshly chopped citrus zest, garlic, herbs or shallots to create compound butters.
Celery	Grind	Pulse to break up, approx. 5 times, then process continuously until finely chopped.	Cut into 1cm-long pieces
Cheese (Hard)	Chop	Pulse 10 times, then process continuously.	Remove & discard rind. Cut into 1cm pieces. Remove from refrigerator 20–30 minutes before processing. Process up to 120g at a time.
Cheese (Soft)	Chop	Pulse to break up, then process continuously until finely chopped.	Best at room temperature. Cut into 5cm pieces. Process up to 360g at a time.
Chocolate	Grind	Pulse to break up, then process continuously until desired chop size is achieved.	Process no more than 45g at a time. For best results, chill chocolate for 3–5 minutes in freezer before chopping. Cut baking chocolate squares into 1cm pieces to chop.
Cinnamon Sticks, Nutmeg, Hard Spices	Chop	Pulse to break up, about 5 times, then process continuously until finely chopped.	Break up to 2 cinnamon sticks into 2cm pieces. Up to ¼ cup of all other spices can be processed. NB: Hard spices may cause scratches on the work bowl & cover.*
Citrus Zest	Chop	Pulse to break up, then process continuously until finely chopped.	Use vegetable peeler to remove zest (color only) from citrus, scrape off any white with sharp knife. Cut strips in half. Adding a small amount of sugar or salt will help achieve a finer texture.
Cookies, Crackers	Chop	Pulse 5 times to break up, then process continuously until finely chopped.	Hard cookies only. Break up into 2cm or smaller pieces. For buttered crumbs, add 1 teaspoon of melted butter per milk biscuit sheet or for every 3 biscuits.
Fruits (Cooked, Fresh or Thawed)	Chop	Pulse to break up, then process continuously until desired consistency.	Cooked fruits may be processed to make baby foods or purees; liquid may be added for consistency. To process fresh or frozen (thawed) berries for sauce, pulse to chop, then process until pureed (sugar may be added to taste). Fill work bowl up to ⅔ of the way full.
Garlic	Chop	Pulse to chop then process continuously for fine chop.	Peel cloves first. Scrape work bowl sides & bottom as needed.

MINI PREP PRO

Food preparation has never been so quick and so easy with the Mini Prep Pro and its superb high-speed motor. Despite being compact in size it works hard and fast to accomplish small jobs with ease and accuracy.

The Mini Prep Pro effortlessly produces streamlined chopping, mixing and pureeing for unlimited kitchen occasions in meal preparation. Its patented auto-reversing double-sided blades are suited to a range of everyday prep, from chopping small amounts of herbs, garlic, nuts, vegetables, hard cheese and meats, to grinding coffee beans, chocolate and spices. And with its whizzing and blitzing capabilities means that making sauces and dips are also part of its extensive repertoire; recipes for nut butters, homemade mayonnaise and deliciously smooth purées are included, which will no doubt assist in expanding your creative ideas to fruit sorbets and even fresh cocktails; your options are endless with simplicity and effectiveness over novel functions and features.

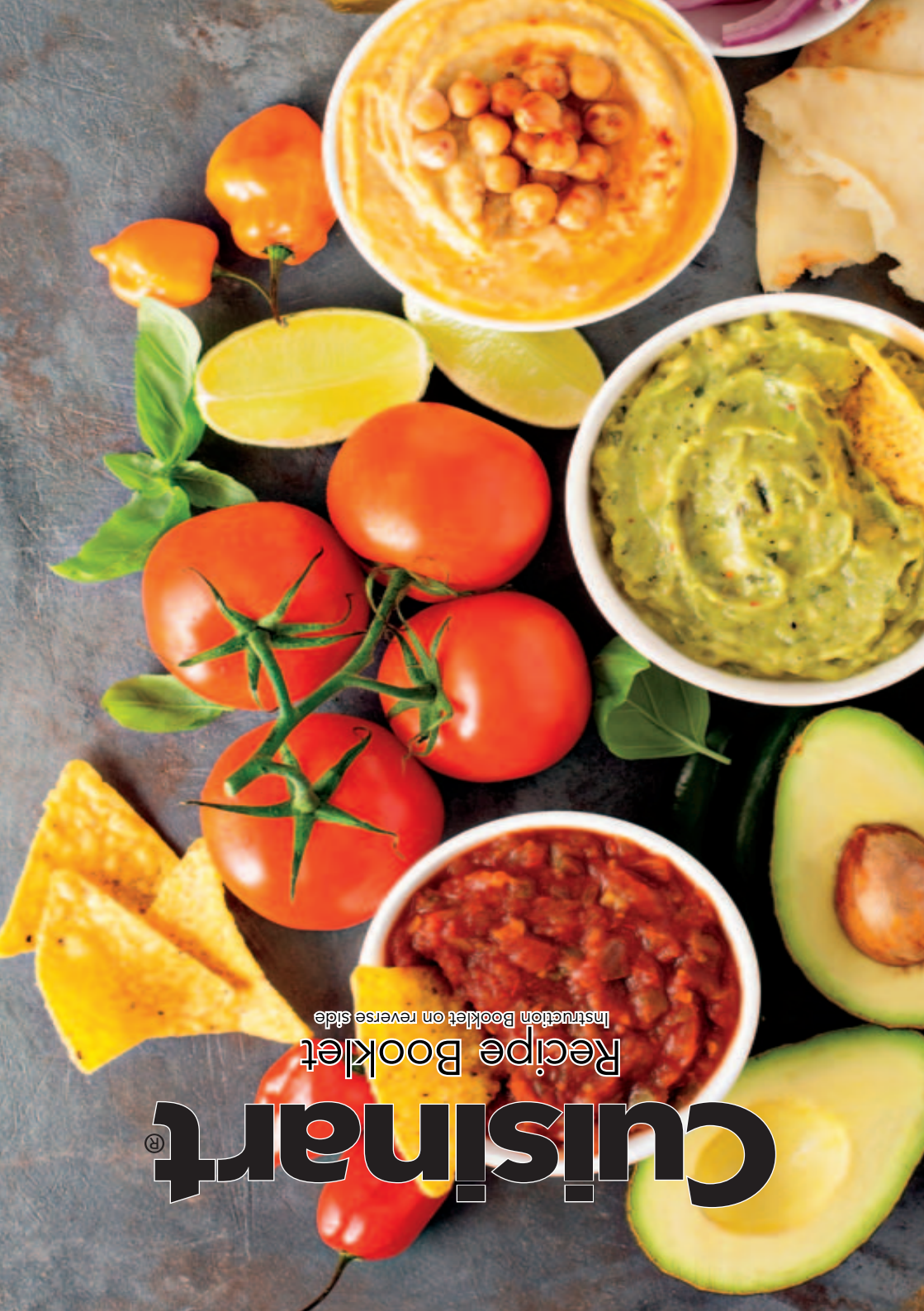
Its modern design and light weight of only 1.2kg makes it particularly easy to store in the pantry, move around in the kitchen or sit neatly on your benchtop with the ability to wind the power cable into the base. Even better, two miniature drizzle holes in the cover allow for adding oils when making mayonnaise or salad dressings or even vanilla or alcohol when creating frozen desserts. But it doesn't stop there, the unique BladeLock design is also something that makes prepping a little easier. There is no need to remove the SmartPower Blade every time you need to tip or pour as it securely locks in – ideal if you're processing several batches of the same ingredients.

The flexibility of the variety of ingredients that this little unit can handle will open up a whole new world of cooking and baking. So save your tears, give the cutting board and knife a break, and let the Mini Prep Pro be your new best friend in the kitchen.

Cuisinart®

Recipe Booklet

Instruction Booklet on reverse side



Version no.:	ECH4GMXA IB-19/269A
IB Size:	148mm(W) x 210mm(H)
Die Cut:	NEW
Material:	105gsm gloss artpaper for whole book
Coating:	gloss varnishing in cover
Colors(Cover):	4C+1C(BLACK)
(Inside):	1C+1C(BLACK)
Date:	JUL/18/2020
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 宝发柯式印刷有限公司

Tel: 0769-87720314 87886328 Fax: 0769-87720324
E-MAIL: pofatprepress@pofat.com

