

Le Blender



magimix®



IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

- Read all instructions thoroughly.
- To protect against electrical shock, never immerse the motor unit in water or put it in the dishwasher.
- This appliance can be used by children aged from 8 years and above, persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge. Providing they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be carried out by children without supervision.
- Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way, or if it is not operating properly. The blender must be repaired by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Always unplug the appliance after use, before fitting or removing parts and before cleaning.
- If the blades get stuck, unplug the appliance before removing the ingredients that are blocking the blades.
- Check that the voltage rating of the appliance matches that of your electrical system.
- The appliance should always be connected to an earthed socket.
- Do not let cord hang over the edge of the table or countertop or touch hot surfaces.
- Do not put your fingers or any other object in the jug while the blender is in operation.
- Always operate blender with cover in place.
- When blending hot liquids: remove measuring cup of cover and always start on slow speed (or soups program).
- Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Switch off the appliance and disconnect from power supply before cleaning accessories or approaching parts that move in use.
- Do not use outdoors.

IMPORTANT SAFEGUARDS



- This appliance is intended solely for domestic use.
- The following usage is not covered by the warranty: in kitchen areas reserved for personnel in shops, offices and other workplace environments, on farms, by the patrons of hotels, motels and other commercial environments of a residential nature, and in bed and breakfast-type environments.

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

IMPORTANT SAFEGUARDS FOR SHORT CORD INSTRUCTION

FOR USA AND CANADA ONLY

- a) A short power-supplycord (or detachable power-supplycord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supplycords or extension cords are available and may be used if care is exercised in their use.
- c) If a longer detachable power-supplycord or extension cord is used:
 - 1) The marked electrical rating of the cordset or extension cord should be at least as great as the electrical rating of the appliance; and
 - 2) The cord should be arranged so that it will not drape over the counter to portable top where it can be pulled on by children or tripped over unintentionally.

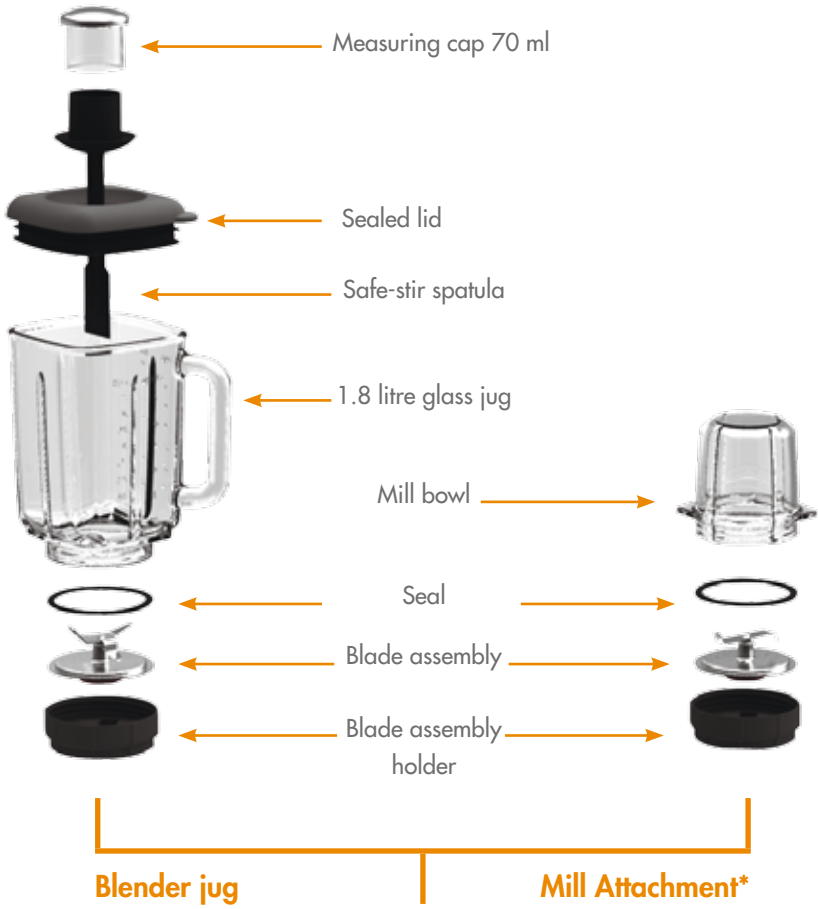
If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wirecord.

ENVIRONMENTAL PROTECTION



This symbol indicates that this product should not be treated as regular household waste. It should be taken to a collection point for the recycling of electrical and electronic equipment. For more details about collection points, please contact your local council or your household waste disposal service.

DESCRIPTION



* Certain models only

ASSEMBLING YOUR MILL ATTACHMENT (CERTAIN MODELS ONLY)



Put the ingredients in the mill bowl.



Position the seal on the rim of the 2-blade assembly.



Place the blade assembly on top of the mill bowl.



Screw the holder onto the mill bowl.



Turn the mill bowl upside down and position it on the motor unit.







Exerting a steady **downward** pressure on the mill, select a speed and press ON.



Warning: the blade assembly can be very hot after use.

Never exceed the maximum capacities indicated in the table of recommendations below.


Blender

	Max. quantity	Use	Preset time
 Ice	300g (approx. 15/20 ice cubes)	If necessary cool the jug down	60 s
 Smoothies	1.8 L smoothies and cocktails / 1.5 L milk-based drinks	Introduce the liquid ingredients first	60 s
 Soups	1.8 L hot soups	Never begin by pulsing Use the spatula if necessary	60 s
 Frozen desserts	300g frozen fruit (in 2cm pieces) or 4 scoops ice cream	Add a little liquid and use the spatula to facilitate mixing	60 s

The programmes were determined for the maximum quantities indicated. You can stop the program before the end of the cycle, if you make smaller quantities or if you want a thicker end result.

Mill Attachment

Ingredients	Max. quantity	Speed	Recommended time
Walnuts, hazelnuts	100g	3	20 s
Coffee beans	80g	4	40 s
Baby food	200g	1	50 s
Spices	100g	4	20 s
Onion	100g	1	30 s
Dried apricots	100g	4	30 s
Dried breadcrumbs	3 breakfast rusks (30g)	4	15 s
Icing sugar	200g caster sugar	4	60 s
Cooked meat	100 g	2	15 s
Raw meat	200 g (in 2cm cubes)	4	10 s
Parmesan	80g (in 2cm cubes)	4	5 s

- Cut solid ingredients into pieces measuring roughly 2 cm before placing them in the blender jug.
- Crushed ice: the  function reduces ice cubes to very fine powder if you prefer roughly crushed ice use a small amount of ice cubes (100/150g max) and use the pulse button.
- To fold ingredients in without chopping them (e.g. chocolate chips in a cake mixture), add them at the very end and run your blender for 5-10 seconds at a very low speed (0.5).
- Frozen fruit intended for smoothies or ice creams sometimes forms a solid block when it comes out of the freezer. To avoid damaging your appliance, break this block up into pieces measuring approximately 2 cm before placing them in the blender jug.
- When processing thick mixtures or solid ingredients, always start off at a slow speed, otherwise the food will stick to the sides and not come into contact with the blades. If necessary, add a small amount of liquid to facilitate mixing.
- You can rescue a sauce by using your blender to get rid of the lumps. Blend for 15 seconds at speed 3.

Mill attachment

- Whole spices retain their aroma far longer than ground ones, so it is best to grind a small amount each time.
- To make instant crumble, crush some biscuits and divide the resulting crumble between glasses filled with fruit salad or ice cream.
- For icing sugar, pour 200 g caster sugar. Process for one minute at speed 4. To achieve an even finer texture, blend for a further minute.
- To make cake icing, pour 200 g icing sugar and one egg white into the mill bowl. Blend for 20 seconds at speed 1.

HOW TO READ THE RECIPES

tsp = teaspoon

tbsp = tablespoon

1 ice cube = 20g (adjust the quantity indicated in the recipes according to the weight of your ice cubes)

Times are a guide only, adjust them according to your taste.

For example, blend for a shorter period of time if you prefer less frothy drinks.



Mill attachment preparations

Tapenade

Preparation: 5 min

Serves 4

160 g stoned black olives
1 anchovy in olive oil
1 tsp mustard
½ lemon
70 g yoghurt
50 ml olive oil
pepper

Squeeze the ½ lemon.

Put the oil, the lemon juice, the yoghurt and then all the other ingredients in the mill bowl and close carefully. Turn the selector to 2 and process for 10-20 seconds until the mixture has a uniform texture. Increase the speed to 3 and blend to achieve a thick, creamy consistency.

Delicious on slices of toasted country loaf.

Avocado salsa

Preparation: 5 min

Serves 4

1 ripe avocado pear
1 small spring onion
125 g yoghurt
½ lime
2-3 drops Tabasco® sauce
1 dash olive oil
salt & pepper

Halve the avocado lengthwise, remove the stone, carefully scoop out the flesh and cut into large pieces. Cut the onion in half and squeeze the ½ lime.

Place the oil, the yoghurt and then all the other ingredients in the mill bowl. Close carefully, turn the selector to 1 and blend for 30 seconds, then increase the speed to 2 and blend for 10 seconds or until the purée has a smooth consistency.



Tuna rillettes

Preparation: 5 min

Serves 4

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

Break the tuna up with a fork and chop chives.

Place the oil, lemon juice and the other ingredients in the mill. Carefully fit the blade and secure. Turn the selector to 1 and blend for 20 seconds.

Spread on slices of toasted country loaf.

Heart of palm hummus

Preparation: 5 min

Serves 4

200 g heart of palm
1 small spring onion
½ garlic clove
60 mg yoghurt
1 tsp lemon juice
5 tbsp olive oil
ground Espelette pepper

Drain the heart of palm and cut into 2-cm pieces. Peel the garlic, discard the bitter shoot and crush. Cut the onion into quarters. Place all the ingredients in the mill bowl and close carefully.

Turn the selector to 0.5 or 1 and liquidise for approximately 20 seconds, then gradually turn the speed up to 2. Stop blending when the hummus has a smooth and uniform texture.

Creole dip

Preparation: 10 min • Cooking: 5 min

Serves 4

1 red pepper
50 ml coconut milk
100 g fromage frais
1 tbsp lime juice
salt and ground chilli
pepper

Wash, deseed and slice the pepper. Steam for about 10 minutes. Allow to cool and transfer to mill bowl. Add the coconut milk, a pinch of salt and a pinch of chilli pepper, plus the fromage frais and the lime juice. Turn the selector to 1 or 2 and blend for 30 seconds.

An original way of accompanying raw vegetables.

Herby sauce

Preparation: 5 min

Serves 4

125 g pouring yoghurt
½ tsp mustard
1 tbsp balsamic vinegar
1 handful fresh herbs
(chives, chervil, etc.)
salt & pepper

Wash the herbs and carefully pat them dry. Chop roughly.

Put the yoghurt in the mill bowl, together with the mustard and vinegar, finishing off with the herbs.

Turn the selector to 2 and blend for 20 seconds.

Sauce vierge

Preparation: 5 min

Serves 4

1 beef tomato
1 small spring onion
150 ml olive oil
1 tbsp lemon juice
1 handful fresh herbs
(chives, parsley, etc.)
salt & pepper

Rinse the herbs and carefully pat them dry. Chop roughly.

Wash (and, if necessary, peel) the tomato and cut into pieces. Halve the onion.

Put all the ingredients in the mill bowl.

Turn the selector to 3 or 4 and blend for 20 seconds.

Ideal to accompany steamed fish.

Green chilli sauce

Preparation: 5 min

Serves 4

4 green chilli peppers
¼ onion
1 sprig fresh coriander
1 sprig parsley
2 tbsp lemon juice
2 tbsp olive oil
3 tsp vinegar
1 tsp sea salt

Slice open the chilli peppers, deseed and cut into 2-cm pieces.

Place all the ingredients in the mill bowl and close carefully. Turn the selector to 1 and blend for 20 seconds.

This extremely hot South American sauce is an ideal accompaniment for fish, meat and vegetables. For something a little less fierce, use sweet peppers instead.

Quick chocolate fondue

Preparation: 20 min

Serves 4

125 g dark chocolate
200 ml single cream
10 g icing sugar

Break the chocolate into small pieces and melt in a bain-marie with the single cream.

Transfer this mixture to the mill bowl, add the icing sugar and close carefully. Turn the selector to 2 and blend for 1 minute.

Serve this sauce lukewarm with fresh fruit.



Pur ed courgette and chervil

Preparation: 5 min • Cooking: 15 min

From 6 months onwards

- 1 small courgette
- 80g yoghurt*
- 2 sprigs chervil
- 1 pinch salt
- * ensure yoghurt is suitable for children

Peel the courgette and cut into pieces. Steam for 15 minutes.

Put the courgette, cream, chervil and salt in the mill bowl. Close carefully.

Press the pulse button 3 or 4 times to achieve a smooth consistency.

Chicken with bulgar wheat

Preparation: 10 min • Cooking: 10 min

From 10 months onwards

- 20 g chicken breast
- 20 g bulgar wheat
- 50 g frozen spinach
- 1 tsp grated parmesan
- 3 tbsp formula milk

Cook the bulgar wheat with the spinach for 10 minutes in boiling water. Drain and allow to cool slightly.

Cook the chicken in a frying pan, transfer to the mill bowl and close carefully. Press the pulse button a few times and set aside.

Place the bulgar wheat, spinach, parmesan and milk in the mill bowl. Turn the selector to 1 and blend for approximately 30 seconds to obtain a smooth texture. Serve the minced chicken with the spinach pur e.

Sole and carrot

Preparation: 6 min • Cooking: 15 min

From 10 months onwards

- 30 g boneless sole fillet
- 150 g carrots
- 1 tsp lemon juice
- 1 small knob butter
- 400 ml vegetable stock (using half stock cube)
- 1 pinch of salt

Peel and slice the carrot. Cook the carrots in the vegetable stock.

Add the sole and continue cooking for a further 3 minutes.

Place all the ingredients in the mill bowl with 2 tbsp of the cooking liquid. Close carefully.

Turn the selector to 1 and liquidise for 30 seconds or until the pur e reaches a very smooth consistency.



Apple and pear dessert

Preparation: 5 min • Cooking: 15 min

From 10 months onwards

- 1 Golden Delicious apple
- 1 pear
- 1 tsp vanilla sugar

Peel and core the fruit and cut into large pieces.

Place in a pan with 3 tbsp water and the vanilla sugar and simmer for 15 minutes over a low heat. Allow to cool slightly.

Transfer the fruit to the mill bowl, close carefully. Turn the selector to 3 and blend for 30 seconds.

Junior milkshake

Preparation: 5 min

From 10 months onwards

- 100 ml formula milk
- ½ banana
- 2 strawberries

Peel the banana and cut into large pieces.

Wash and hull the strawberries and cut into halves or quarters, depending on their size.

Place all the ingredients in the mill bowl, close carefully, turn the selector to 3 and blend for 10 seconds.

Apricot yoghurt

Preparation: 5 min

From 10 months onwards

- 150 g plain full fat yoghurt
- 1 ripe apricot

Wash the apricot, remove the stone and cut into quarters.

Place the fruit in the mill bowl, add the yoghurt and close carefully.

Turn the selector to 3 and blend for 30 seconds.



Principle: grind the spices (speed 4 or pulse) more or less finely, according to your preference, add the salt (fine, coarse or flakes) or sugar and shake to mix.

If you want a finer texture, you can blend all the ingredients together at the same time, although they may not mix properly if the salt you are using is damp.

Freshly ground spices give off a wealth of aromas so you will only need to use very small amounts: approximately 3 tablespoonfuls of spices for 200 g salt or sugar. Keep your flavoured salts and sugars in glass jars or clay pots.

A few flavoured salt recipes

Grind all the spices using the mill attachment for 40 seconds with the selector turned to 4. Open and add 200 g salt. Close and shake to mix.... It's ready!

Spiced salt

- 2 tsp coriander seeds
- 1 tsp black peppercorns
- 1 tsp cumin seeds
- 2 star anise pods

To flavour rice, add a little spiced salt to the cooking liquid.

Mediterranean salt

- 6 bay leaves
- 2 tbsp pink peppercorns
- 2 tbsp dried thyme
- 2 tbsp green peppercorns

Bring a touch of sunshine to fish and white meat.

Thai salt

- 1 tsp black peppercorns
- 1 tsp dried garlic
- 1 tsp chilli pepper
- 1 tsp ground ginger
- 1 tbsp coriander seeds
- 1 tsp dried basil
- 1 tsp dried lemon grass

Indian salt

- 1 tsp coriander seeds
- 1 tsp dried garlic
- 1 tsp black peppercorns
- 1 tsp cumin seeds
- 1 tsp mustard seeds
- 1 tsp fennel seeds
- 1 tsp curry powder
- 1 tsp ground ginger

Gomasio (sesame salt)

Preparation: 10 min • Cooking: 5 min

- 90 g sesame seeds
- 10 g coarse sea salt

Dry-roast the seeds with the salt in a frying pan over a moderate heat for a few minutes, stirring constantly. Do not overcook: the seeds are ready when you can crush one between your fingers. The seeds will take on a paler colour than usual.

Turn the selector to 3 and coarsely grind the seeds and salt using the mill bowl for about 5 seconds. Avoid reducing the mixture to a paste.

This Japanese mix will add flavour to a wide range of dishes, especially salads and vegetables, and reduce your salt intake.



A few flavoured sugar recipes

Grind all the spices using the mill attachment for 40 seconds with the selector turned to 4. Open and add 200 g sugar. Close and shake to mix... It's ready!

Sugar for iced tea

- 1 stick cinnamon
- 1 tsp ginger
- 2 cardamon pods
- 1 clove



Energy-boosting sugar

- 1 tbsp dried goji berries
- 1 tbsp dried hibiscus flowers
- 1 tbsp lime zest
- ½ tsp ground ginger

Parma Violet Sugar

- 40 g Parma Violet*
- 100 g caster sugar

Place the candies and the sugar in the mill bowl. Use the pulse mode 4 times and then for 10 seconds at speed 4 until they are reduced to a powder.

You can replace the violet candies by other candies (mint, strawberry, orange,...)

* The mill bowl should not be used to mill soft sweets.

Tropical sugar

- 50 g mixed dried fruit (pineapple, papaya, coconut crisps)
- 100 g caster sugar

Place all the ingredients in the mill bowl. Pulse 4 or 5 times.

Barbecue spice mix

- 1 tbsp coriander seeds
- 1 tbsp black peppercorns
- 1 tsp mustard seeds
- 1 tsp cumin seeds
- 1 tsp curry powder
- 1 pili pili hot pepper
- 1 tsp dried thyme
- 2 tbsp sea salt

Dry-roast the peppercorns and the coriander, mustard and cumin seeds in a thick-bottomed stainless-steel frying pan over a moderate heat. Stir continuously for 2-3 minutes until the spices start to release their aroma. Allow to cool.

Transfer the spices to the mill bowl and add all the remaining ingredients.

Turn the selector to 4 and process for approximately 10 seconds to achieve a powdery consistency.

Five-spice powder

- 2 tbsp black peppercorns
- 3 star anise pods
- 2 tsp fennel seeds
- 2 cinnamon sticks
- 6 cloves

Dry-roast the peppercorns in a thick-bottomed stainless-steel frying pan over a moderate heat.

Stir continuously for 1-2 minutes, then set aside. Repeat the same operation for each spice separately.

Place the spices in the mill bowl, turn the selector to 3 and grind for about 10 seconds to obtain a fine powder. Transfer to a glass jar with a tightly fitting lid. Can be stored for up to a month.



Tandoori spice mix

- 80 ml cumin seeds
- 80 ml coriander seeds
- 1 tsp whole cloves
- 1 tsp black peppercorns
- 2 cardamon pods
- 1 tbsp ground ginger
- 1 tbsp ground turmeric
- ½ cinnamon stick
- 1 tbsp salt
- 1 tbsp dried garlic
- 1 tbsp paprika pepper

Dry-roast the cumin seeds, coriander seeds, peppercorns, cloves and cardamon pods in a thick-bottomed frying pan over a moderate heat. Stir continuously for 2-3 minutes until the spices start to release their aroma. Allow to cool.

Transfer the spices to the mill bowl and add all the remaining ingredients.

Turn the selector to 3 and grind for about 10 seconds to obtain a fine powder.

Homemade curry paste

- 2 tbsp extra virgin olive oil
- 1 onion
- 1 tsp cumin seeds
- 1 tsp coriander seeds
- 1 tsp cloves
- 2 tsp black peppercorns
- 2 tbsp mustard seeds
- 2 tsp five-spice powder
- 2 cardamon pods
- 1 cinnamon stick
- 2 tsp turmeric
- 2 tsp Cayenne pepper
- 1 cm fresh ginger

Grind all the dried spices using the mill attachment for 40 seconds, with the selector turned to 3, to achieve a fine powder. Set aside.

Peel and chop the onion. Gently fry the onion in the olive oil over a low heat. Meanwhile, peel and grate the ginger.

Add the ground spices and ginger to the onions and continue cooking for a further 5 minutes.

Minted mango chutney

1 handful fresh mint leaves
1 medium-sized onion
4 green chilli peppers
180 g mango
salt

Peel the mango and discard the stone.

Place the mint leaves, mango and onion in the mill bowl, turn the selector to 2 and process for 30 seconds to obtain a fine-textured paste.

Season to taste.

Extremely hot!

Chilli and tomato chutney

2 tomatoes
1 medium-sized onion
1 cinnamon stick
2 cloves
1 tsp coriander seeds
1 tbsp groundnut oil
1 tsp salt
1 tbsp fresh ginger, grated
1 tbsp honey
1 garlic clove
1 pili pili pepper
100 ml balsamic vinegar



Dry-roast the coriander seeds, cloves, chilli pepper and cinnamon stick in a thick-bottomed stainless-steel frying pan over a moderate heat. Stir continuously for 2-3 minutes. Transfer to the mill bowl, turn the selector to 4 and grind for 10 seconds. Set aside.

Wash the tomatoes and cut into pieces. Peel and coarsely chop the onion and garlic. Put the tomatoes, onion and garlic in the mill bowl and press the pulse button 2 or 3 times. Gently fry this mixture in a little oil over a low heat. Add the balsamic vinegar, salt and spices, stirring continuously. As soon as the mixture comes to the boil, add the honey and ginger.

Cook for a further 5 minutes, stirring continuously.

Serve cold.