



chopping  
shredding  
blending  
straining  
stirring

Multipurpose Blade



### Raw Vegetable Soup

1 boiled potato, 1 carrot,  
1 tomato, 1 small piece of bell  
pepper, 1 stock cube.

Put all the ingredients into the  
poly-beaker and use the **multi-  
purpose blade** to shred them  
to the desired fineness.

Add boiling water and strain  
briefly.



**bamix**<sup>®</sup> of Switzerland





beating  
aerating  
emulsifying



Beater



### Banana-Shake

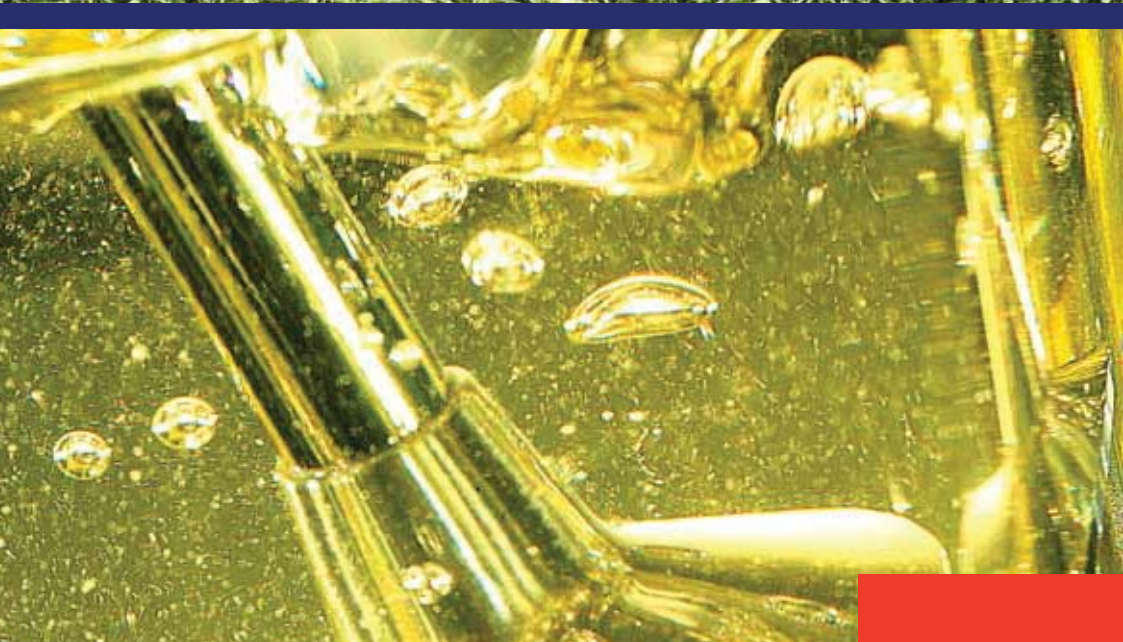
make two large glasses

4-5 ice cubes, 1-2 bananas (oranges, strawberries, raspberries, tangerines etc.), 1 tbsp vanilla pudding powder, 300 ml milk

Place the ice cubes, fruit and pudding powder in the poly-beaker and purée using the multipurpose blade. Add the milk and beat until light and fluffy using the beater.



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mi ing  
stirring  
puréeing



Whisk

#### Dips

First make one quantity of our **Light Mayonnaise**.

Put 1 tbsp of mustard, 1 tbsp of lemon juice, 1 tsp of vinegar, pinch of salt and pepper, 200 ml of oil, 200 ml of single cream in the jug, insert the bamix® wand mixer with the **whisk** attached and run it at No. 2 speed, raising it 3 or 4 times while mixing.

#### Tartar Sauce

Using the multipurpose blade, purée - quantity of light mayonnaise, 1 small onion, 1-2 small gherkins, - carrot, parsley and possibly some pepperoni.

#### Peach Curry

Using the multipurpose blade, purée - quantity of light mayonnaise, 1 peach half, 1 tbsp mild curry, 1 tsp Madras curry (hot).

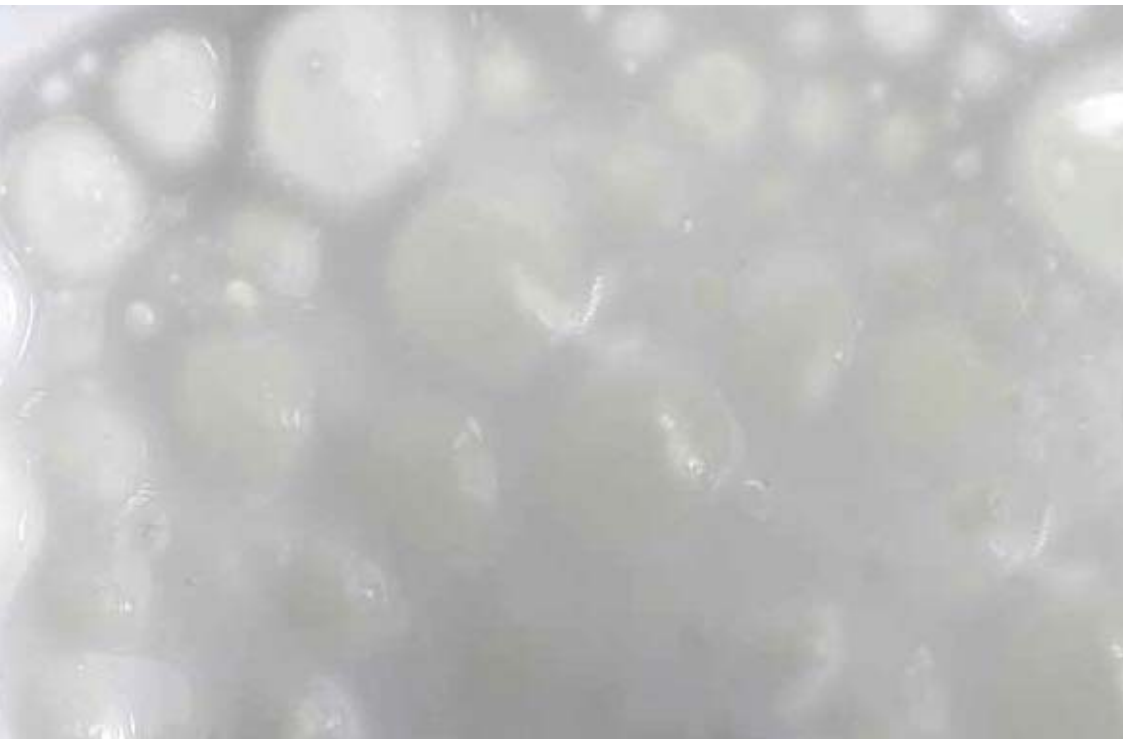
#### Cocktail Sauce

Using the **whisk** or multipurpose blade, finely purée - quantity of light mayonnaise, 1 tbsp of cognac or brandy, 1 tsp of sugar, 1 tbsp of ketchup, 1 tbsp of tomato puree and Tabasco sauce to taste.



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cutting  
chopping  
shredding



Meat Blade



### Salmon Mousse

1 piece of horse-radish, 100 g salmon filet, 150 g full-fat curd cheese, zest of - lemon, 100 ml of double cream, pinch of salt and pepper, a few chives, 1 lime

Peel the horse-radish and grate it finely with the lemon zest in the processor. Use the **meat blade** to purée the salmon filet. Mix together the curd cheese and salmon and then add the lemon and horse-radish mixture. Using the beater, whip the cream until it forms peaks and then mix it together with the salmon cream. Season with salt and pepper and serve garnished with coarsely chopped chives and slices of lime.



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mi grinding  
ing

Grinder



### Pesto

Grind together 1 bunch of sweet basil, 1-2 garlic cloves, 50 g toasted pine nuts, 50 g diced Parmesan in the **grinder** and then combine with 100-200 ml olive oil. Season with salt and pepper to taste.

Larger quantities of pesto can also be produced using the multipurpose blade or meat blade in the jug.



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pulverizing  
grinding  
mincing

Processo



### Cappuccino

200 ml of ice-cold skimmed milk or  
200 ml of double cream, whipped  
into peaks using the beater.

1 cinnamon stick preground in the  
**processor** and then pulverized using  
the pulverizing disk.



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grating  
slicing  
chopping



### Salad

Using the **SliceSy**<sup>®</sup>, you can slice or grate radishes and carrots, quarter tomatoes and even peel sprouts.

#### Dressing:

4 tbsp of olive oil, 2 tbsp of herbal vinegar, 1 tbsp of mustard, 3 tbsp of parsley, finely chopped using the multipurpose blade, pinch of salt and pepper, whisked together until they thicken.



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slicing  
grating  
chopping



SliceSy®



### Meatballs

serves 2  
1 onion, 1 carrot, 1 piece of old bread,  
salt, pepper, seasonings, 1 egg, 300 g  
ground meat, herbs to taste

Place the onion, carrot, bread and spices  
in the **SliceSy®** and chop finely using the  
**chopper**. Add the ground meat and egg  
and chop well again.

Use a spoon to shape the meatballs. Place  
them in a frying-pan and fry well on both  
sides.







preparing  
preserving



Beak



### Fruit Sorbet

serves 4.

200 g frozen fruit (pieces of apple, strawberries, raspberries etc.),  
6 tbsp cream or curd cheese,  
2 tbsp icing sugar.

Use the multipurpose blade to blend together the slightly thawed fruit, cream (or curd cheese) and sugar. Always rotate the bamix® wand mixer gently from the wrist. Serve the fruit sorbet immediately or store in an ice-cream box inside the freezer compartment.



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