

Sunbeam

MultiProcessor Range

Instruction Booklet

LC6200 Sunbeam MultiProcessor – dedicated food processor

LC6900 Sunbeam MultiProcessor Plus – 3 in 1 food processing centre (Pictured below)

Please read these instructions carefully
and retain for future reference.



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تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığundan emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

Sunbeam are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM FOOD PROCESSOR.

- Always use extreme care when handling processing blades and cutting discs. These are extremely sharp and may cause injury if handled incorrectly. Always store processing blades and cutting discs in their respective covers or processing containers.
- Unplug from power outlet when not in use, before putting on or taking off attachments, and before cleaning.
- Always fit the safety cover before using the food processor.
- Do not put hot liquids into the food processor bowl or blender. Warm liquids only.
- Avoid contacting moving parts at all times.
- Place the processor bowl onto the base of the processor before fitting any attachments.
- All blades and attachments should be removed with care before cleaning.
- Do not over fill the processor.
- Do not process for longer than the time periods recommended in the operating chart.
- Always remove the blade before emptying the processor bowl of its contents.
- When mixing a heavy load, ie. a '1.5kg Dough' do not operate food processor for more than 1 minute at a time.

Important instructions – retain for future use.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of Your Sunbeam MultiProcessor

Processing cover

The processing cover activates the automatic safety system. The MultiProcessor will not operate unless the cover is correctly positioned on the processing bowl and locked into place.

800 Motor base

The base houses a powerful 800 watt motor, which provides great processing results every time.

Pulse button

Increases the intensity of the standard processing action to assist in the most demanding tasks.

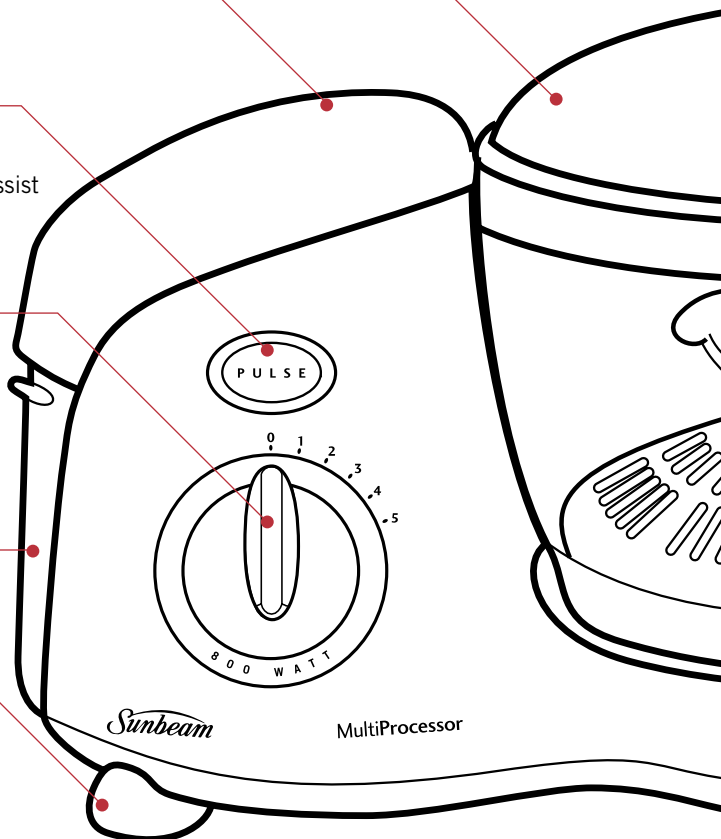
Variable speed control

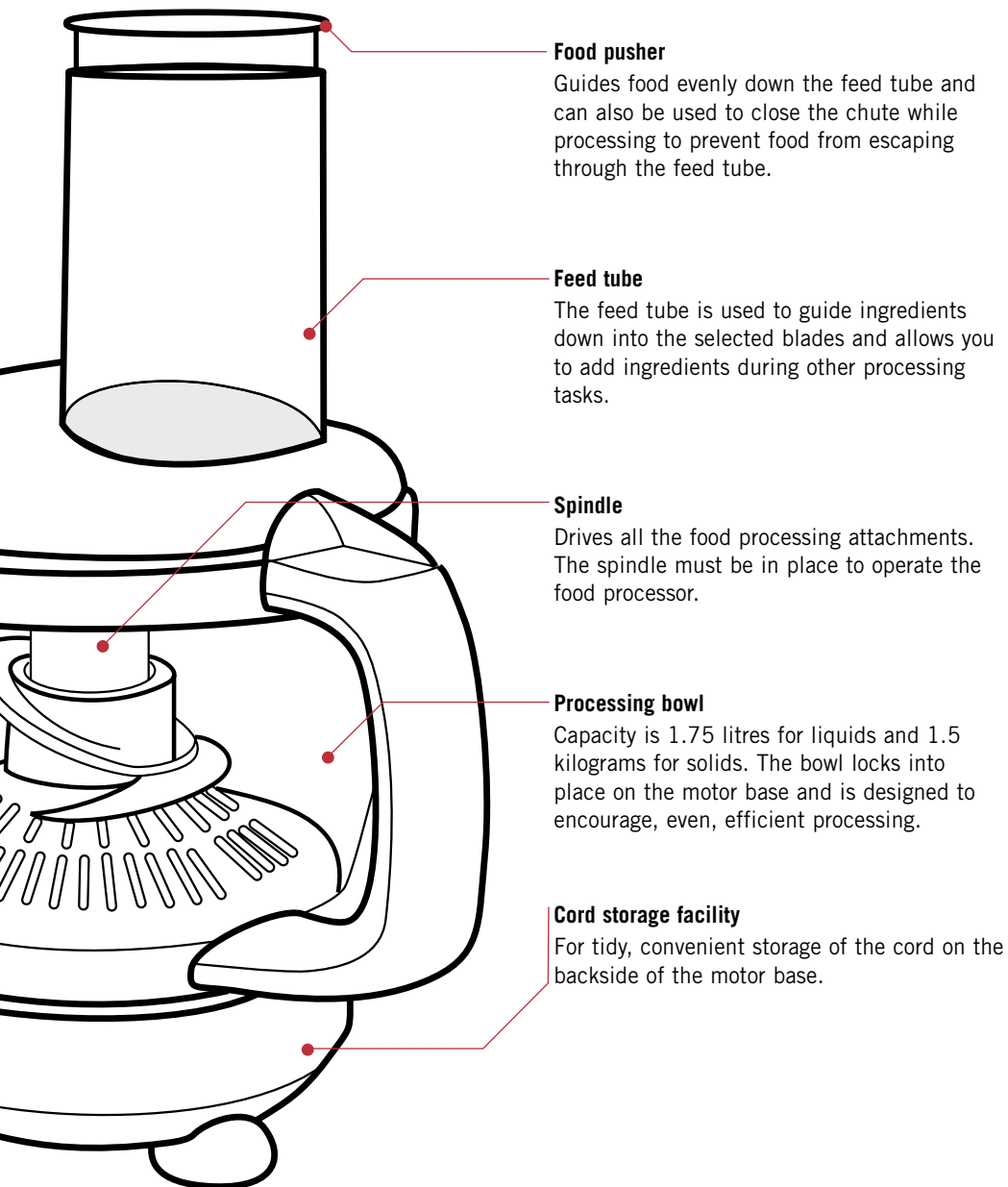
The large speed control dial with 5 clearly marked speeds makes it easy to select the desired setting.

Blade storage compartment

Non-slip feet

Keeps the food processor secure on the bench top during use.





Food pusher

Guides food evenly down the feed tube and can also be used to close the chute while processing to prevent food from escaping through the feed tube.

Feed tube

The feed tube is used to guide ingredients down into the selected blades and allows you to add ingredients during other processing tasks.

Spindle

Drives all the food processing attachments. The spindle must be in place to operate the food processor.

Processing bowl

Capacity is 1.75 litres for liquids and 1.5 kilograms for solids. The bowl locks into place on the motor base and is designed to encourage, even, efficient processing.

Cord storage facility

For tidy, convenient storage of the cord on the backside of the motor base.

Features of Your Sunbeam MultiProcessor

Blender cover with pouring hole

The blender lid securely seals the jug and features a pouring hole that allows you to add ingredients during blending.

1.5 litre shatter proof blender jug

The sizeable 1.5 litre jug features an easy grip handle and is marked in both cups and millilitres (ml) for ease of use.

The blender jug locks onto the motor base of the food processor and will not operate unless the jug is in the locked position.

Serrated stainless steel blades

These durable, serrated stainless steel blades are strong enough to crush ice cubes and are ideal for pureeing, blending and mixing. The blade assembly is detachable for easy and thorough cleaning.

Pulse button

Increases the intensity of the standard processing action to assist in the most demanding tasks.

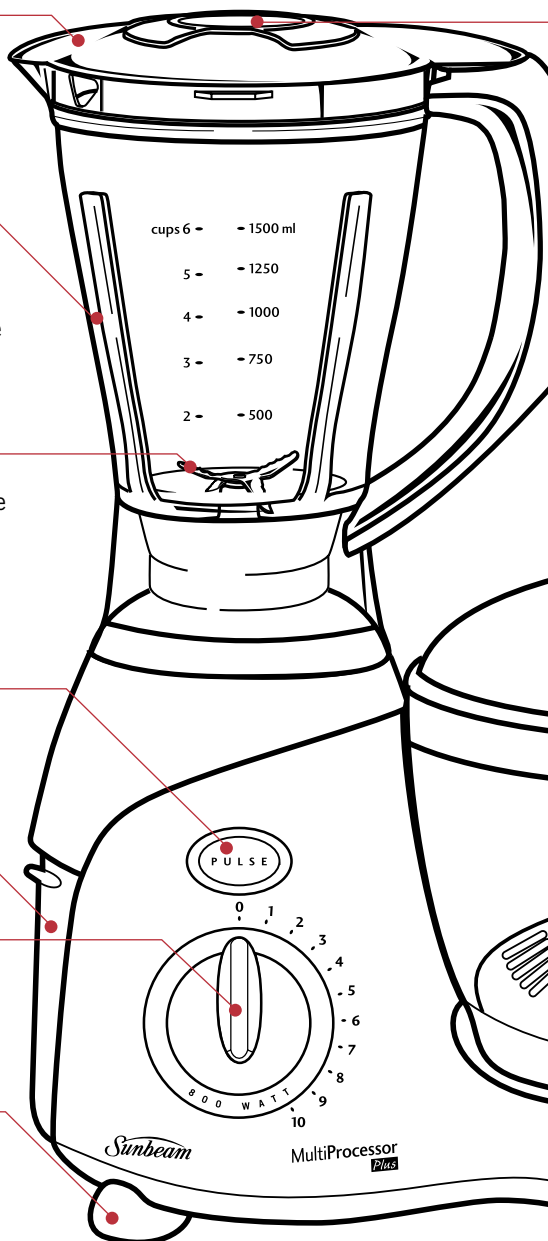
Blade storage compartment

Variable speed control

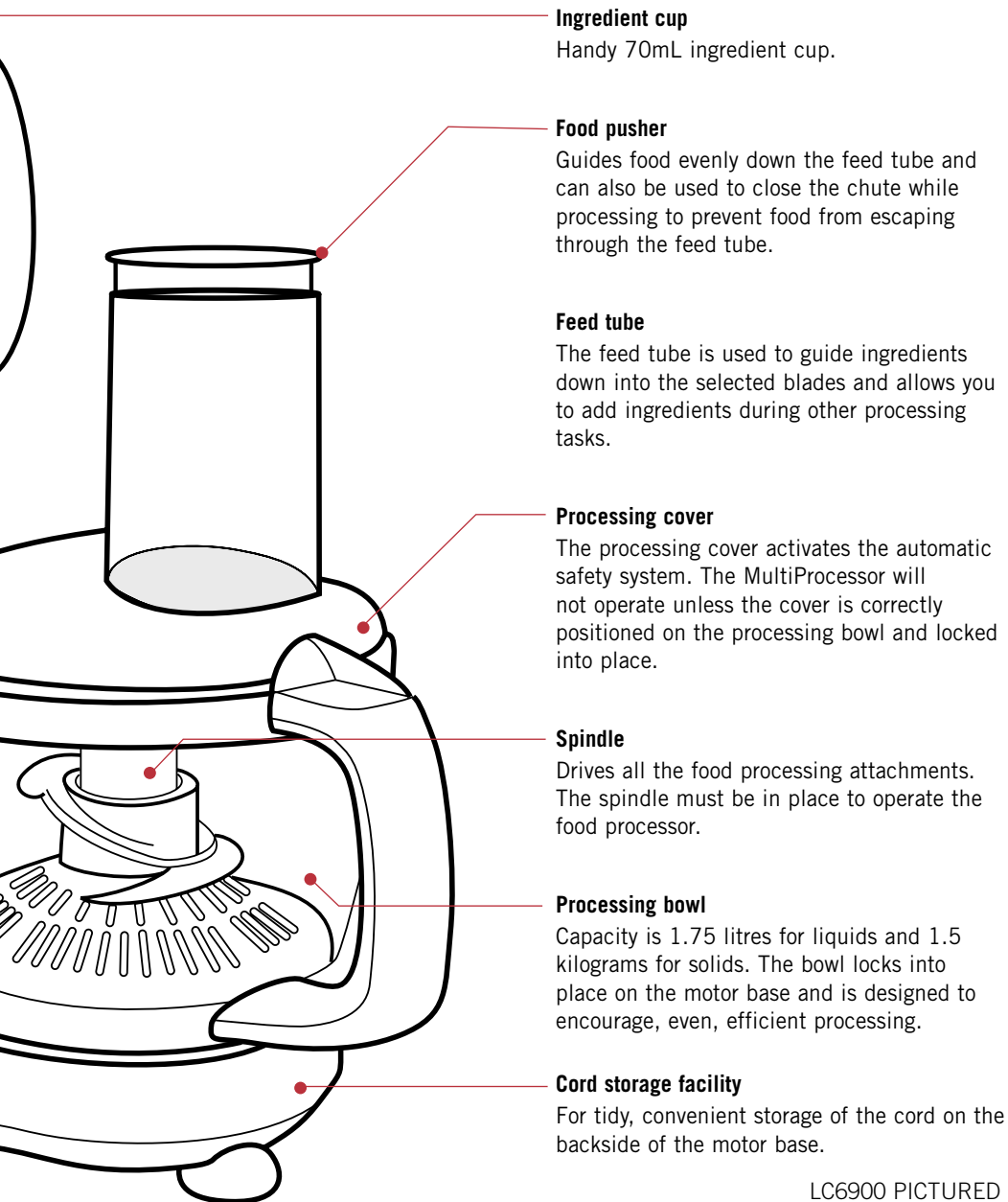
The large speed control dial with 10 clearly marked speeds makes it easy to select the desired setting.

Non-slip feet

Keeps the food processor secure on the bench top during use.



essor Plus



Ingredient cup

Handy 70mL ingredient cup.

Food pusher

Guides food evenly down the feed tube and can also be used to close the chute while processing to prevent food from escaping through the feed tube.

Feed tube

The feed tube is used to guide ingredients down into the selected blades and allows you to add ingredients during other processing tasks.

Processing cover

The processing cover activates the automatic safety system. The MultiProcessor will not operate unless the cover is correctly positioned on the processing bowl and locked into place.

Spindle

Drives all the food processing attachments. The spindle must be in place to operate the food processor.

Processing bowl

Capacity is 1.75 litres for liquids and 1.5 kilograms for solids. The bowl locks into place on the motor base and is designed to encourage, even, efficient processing.

Cord storage facility

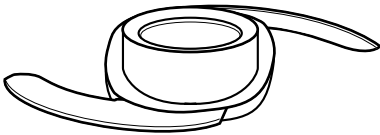
For tidy, convenient storage of the cord on the backside of the motor base.

LC6900 PICTURED

Attachments for your Sunbeam MultiProcessor

1. Processing blade

The stainless steel processing blade is contoured to fit the shape of the processing bowl to provide the most efficient chopping/mixing action.

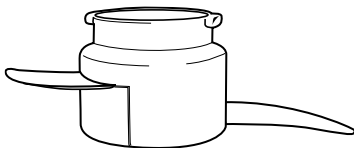


Please ensure that the processing blade protective cover is placed on the processing blade when not in use.

The processing blade can be used to chop raw meats to mince, chocolate to crumbs and nuts to paste.

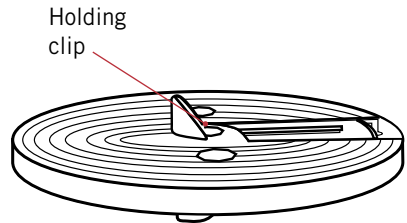
2. Dough blade

The dough blade is contoured for fast, efficient processing. It is ideal for mixing doughs, heavy cake mixes and batters.



3. Blade holding disc

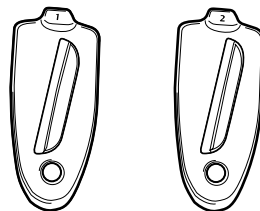
The blade holding disc, houses the various processing attachments – slicing, chipping, grating and shredding.



4. Slicing blades - Thick and Thin

The thick slicing blade is ideal for slicing a variety of fruits and vegetables.

The thin slicing blade is ideal for slicing of fruits, vegetables, raw meats, chicken and deli meats like salami.



5. Chipping blade

The chipping blade is ideal for making potato chips and vegetable strips.



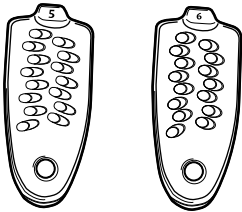
Attachments for your Sunbeam MultiProcessor continued

6. Grating blade

The grating blade is ideal for grating hard cheeses, especially parmesan.



7. Shredding blades - Coarse and Fine

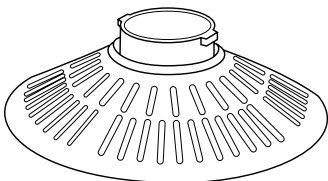


The coarse shredding blade is ideal for a variety of fruits and vegetables.

The fine shredding blade is ideal for chocolate, ginger and garlic and a variety of fruits and vegetables.

8. Whisk attachment

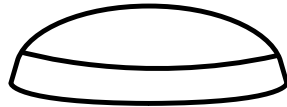
The whisk attachment is ideal for whisking egg whites, creams, light batters and packet cake mixtures.



9. Safety Cover

This attachment is only available with the MultiProcessor Plus (LC6900).

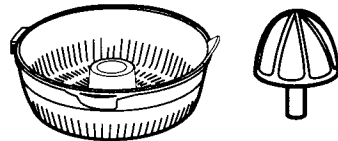
When the blender is not in use, it is recommended that the blender is removed from the food processor body and the safety cover is locked in place. The MultiProcessor Plus will not operate unless the safety cover or blender jug is locked in place.



10. Citrus Juicer

This attachment is only available with the MultiProcessor Plus (LC6900).

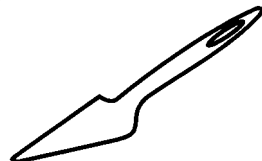
The citrus juicer sits inside the processing bowl (without the spindle) to filter pips and pulp pieces during juicing.



The citrus juicer attachment enables you to juice all types of citrus fruits from limes and lemons to oranges and grapefruit.

11. Spatula

The spatula is ideal for assisting with all food processing tasks.



Using your Sunbeam MultiProcessor

Before using your MultiProcessor

- Wash the processing bowl, cover and all attachments in warm water using a mild detergent. Dry each part thoroughly before use.
- Before you assemble the food processor, ensure that the power cord is unplugged.

Before using the processing bowl

- The following steps are only necessary for the MultiProcessor Plus (LC6900).
1. Place the motor base facing you on a dry, level surface.
 2. Fit the safety cover onto the food processor body. Simply place the safety cover and twist anti-clockwise, see Figure 1.

LC6900
Pictured

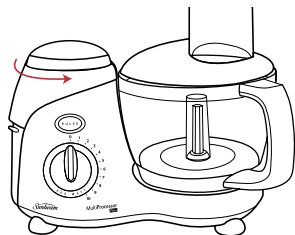


Fig 1

Note: The MultiProcessor Plus, processing bowl will not operate if the safety cover or blender jug are not in place.

Positioning the processing bowl and cover

The following steps are for both models LC6200 and LC6900.

1. Place the motor base facing you on a dry, level surface.

2. Position the processing bowl over the drive shaft. The handle of the bowl needs to be facing you and the bowl should now be resting on the base of the food processor, see Figure 2.

LC6200
Pictured

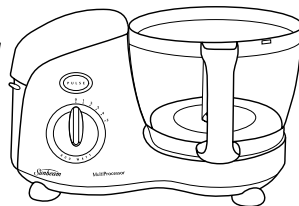


Fig 2

3. To lock the bowl into position for use, turn the handle to the right, as far as it will go, see Figure 3.

LC6200
Pictured

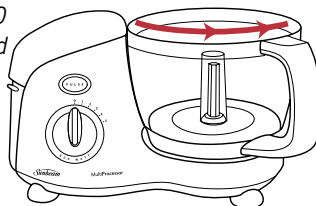


Fig 3

4. Place the processor cover onto the processing bowl, by positioning the 'align' label on the cover with the top of the handle which is marked 'rotate lid to lock', see Figure 4.

UNLOCKED
LC6200
Pictured

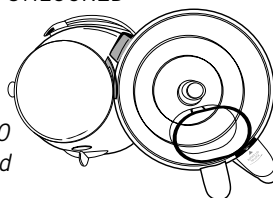


Fig 4

Using your Sunbeam MultiProcessor continued

5. To lock the processor cover into position, ready for use, turn the cover to the right. The holding lip should be flush with the top of the bowl handle, see Figure 5.

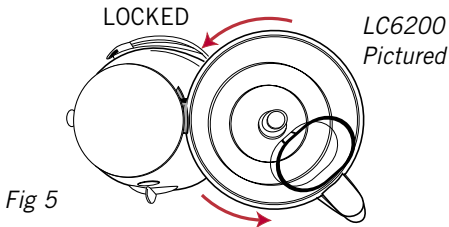


Fig 5

Important: If the processing bowl and cover are not correctly assembled, the MultiProcessor will not function.

Using your MultiProcessor

1. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.
2. Using the control dial, select the desired processing speed.

The Pulse function remains on as long as the Pulse button is pressed down.

The variable speed settings will provide continuous processing until the control dial is returned to the '0' position.

Further ingredients can also be added whilst processing by pouring through the feed tube once the food pusher has been removed.

3. After you have completed processing, turn the control dial to the '0' position.

Note: For maximum control when using your food processor, before turning on your food processor load the feed tube. Always use the food pusher for more evenly processed foods and never use your fingers.

Important: When mixing a heavy load, ie. '1.5kg Dough' do not operate food processor for more than 1 minute at a time.

Fitting/using the tools on your MultiProcessor

Note: All attachments must be firmly attached to the spindle. Always adjust the attachments until you are sure that they are correctly fitted.

Placing the spindle

1. Fit the spindle onto the drive shaft, see Figure 6.

LC6200
Pictured

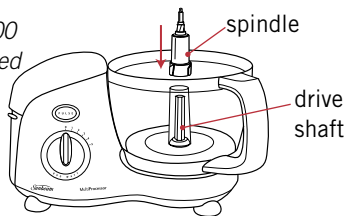


Fig 6

Processing Blade

1. Fit the processor bowl and spindle as detailed previously in Figures 2, 3 & 6.
2. Remove the protective cover from the stainless steel processing blade, see Figure 7.

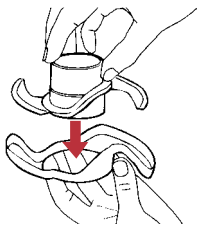


Fig 7

3. Fit the processing blade over the spindle and press firmly into place, see Figure 8.

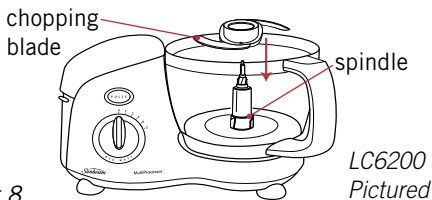


Fig 8

LC6200
Pictured

Warning: Use extreme caution, as blades are sharp. Always handle the chopping blade by its central plastic section.

4. Place food into the processing bowl.
5. Fit the processing cover to the processing bowl, see Figures 4 & 5 and place the food pusher in the feed tube.
6. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.
7. Select the required speed.
8. When processing is complete, remove the spindle and blade from the processing bowl before removing the processed food.

Note: After cleaning, always replace the protective cover on the stainless steel processing blade.

Dough Blade

1. Fit the processor bowl and spindle as detailed previously, in Figures 2, 3 & 6.
2. Fit the dough blade over the spindle and press firmly into place, see Figure 9.

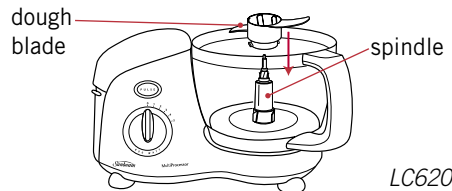


Fig 9

LC6200
Pictured

3. Place ingredients into the processing bowl.
4. Fit the processing cover to the processing bowl, see Figures 4 & 5 and place the food pusher in the feed tube.
5. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.
6. Select required speed.
7. When processing is complete, remove the spindle and blade from the processing bowl before removing the dough.

Fitting/using the tools on your MultiProcessor continued

Note: For added safety we recommend that you always leave the food pusher in place whilst operating the processor.

Whisk Attachment

1. Fit the processor bowl and spindle as detailed previously in Figures 2, 3 & 6.
2. Fit the whisk attachment over the spindle and press firmly into place, see Figure 10.

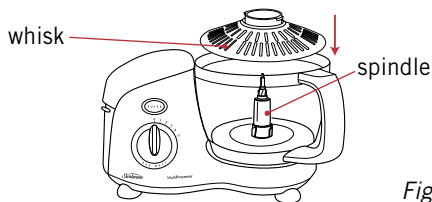


Fig 10

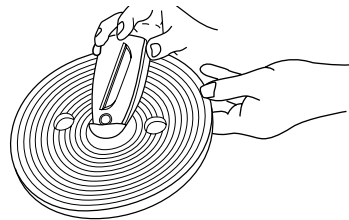


Fig 11

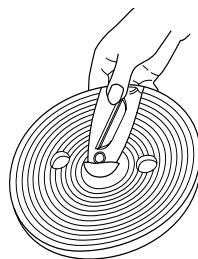


Fig 12

3. Add ingredients into the processing bowl.
4. Fit the processing cover to the processing bowl in Figures 4 & 5 and place the food pusher in the feed tube.
5. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.
6. Select the required speed.
7. When processing is complete, remove the spindle and whisk from the processing bowl before removing the processed food.

Slicing, Chipping, Grating and Shredding Blades

1. Place the blade of your choice into the blade holding disc. Hold the blade by the holding clip and insert the other end into the blade holding disc. Press down on the end of the blade with the holding clip until the blade is sitting flat in the blade holding disc, see Figures 11 & 12.

2. Fit the processor bowl and spindle as detailed previously, in Figures 2, 3 & 6.
3. Fit the blade holding disc over the spindle and press firmly into place, see Figure 13.

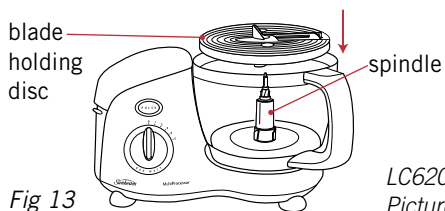


Fig 13

LC6200
Pictured

Warning: Use extreme caution as the blades are sharp.

4. Fit the processing cover to the processing bowl in Figures 4 & 5 and place the food pusher in the feed tube.

Fitting/using the tools on your MultiProcessor continued

5. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.
6. Select the required speed.
7. When processing is complete, remove the blade holding disc and spindle from the processing bowl before removing the processed food.

Citrus Juicer

Note: This attachment is only available with the MultiProcessor Plus (LC6900).

1. Fit the processor bowl as detailed previously in Figures 2 & 3.
2. Fit the citrus juicer bowl into the food processing bowl, see Figure 14.

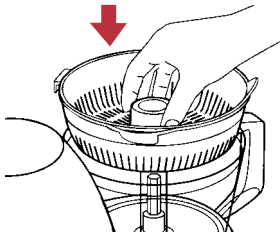


Fig 14

3. Rotate anti-clockwise, ensuring that the citrus juicer bowl tab has locked into place, see Figure 15.

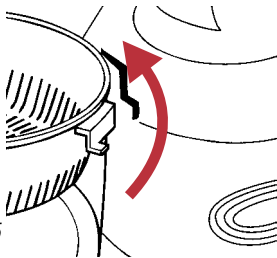


Fig 15

4. Insert the juicing cone into the centre of the citrus juicer bowl, the drive shaft should be inside the central column of the bowl, see Figure 16.

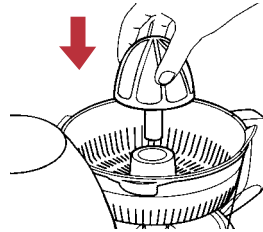


Fig 16

5. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.
6. Place fruit on citrus cone and hold with a cupped hand and turn speed control to speed 1.

Note: Always operate the juicer at minimum speed only.

Blender

Note: This feature is only available with the MultiProcessor Plus (LC6900).

1. Remove the safety cover from the food processor body. Simply twist the safety cover clockwise and remove, see Figure 17.

LC6900
Pictured

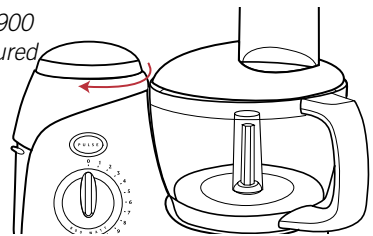


Fig 17

Fitting/using the tools on your MultiProcessor continued

2. Position the blender onto the processor body above the speed control dial with the handle to the left. The solid grey arrow-▼ under the handle of the blending jug should be aligned with the light grey arrow-▲ on the food processor body, see Figure 18.

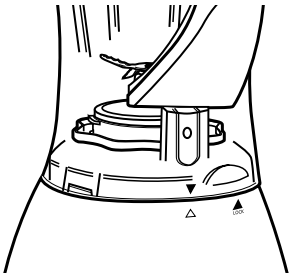


Fig 18

3. To lock the blender into place, simply hold the handle of the jug and turn it to the right. The solid grey arrow-▼ on the blender jug should now be aligned with the solid grey arrow-▲ on the food processor body, see Figure 19.

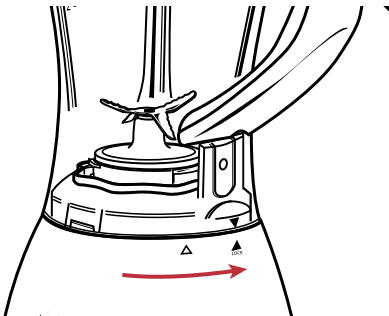


Fig 19

4. Place ingredients into the jug.

Note: Do not exceed the maximum indicated level – 1.5 litres.

5. Position the lid onto the blender jug so that the long holding lip is facing towards you, see Figure 20.

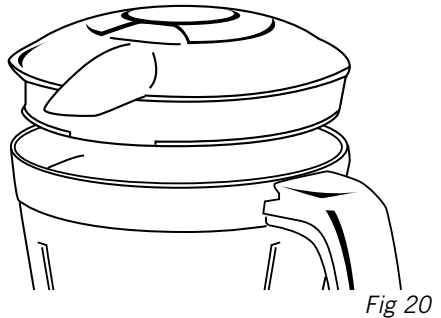


Fig 20

6. Turn the holding lip to the right, the holding lip should be flush with the top of the jug handle, see Figure 21.

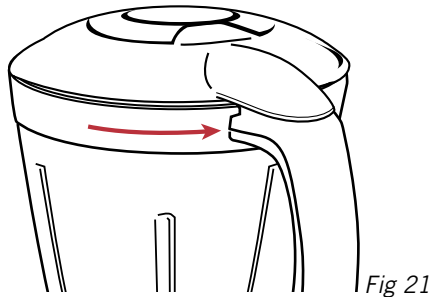


Fig 21

7. Fit the processor bowl and cover as detailed previously in Figures 2, 3, 4 & 5.

- Note:** The blender will not operate if the processor lid is not correctly locked in place.
8. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.
 9. Select the required blending speed 1-10 or PULSE.

Tip: Further ingredients can be added whilst blending by pouring through the lid hole once the measuring cup has been removed.

Storing your Sunbeam MultiProcessor

The Sunbeam MultiProcessor was designed so that all attachments can be stored within the unit itself, see Figure 22.



Fig 22

LC6200
Pictured

Blade storage compartment

1. Your MultiProcessor is accessorised with 6 blades. Each of these blades are illustrated and numbered above the blade storage compartment, see Figure 23.

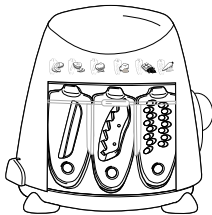


Fig 23

2. Pull down the blade storage door, see Figure 24.

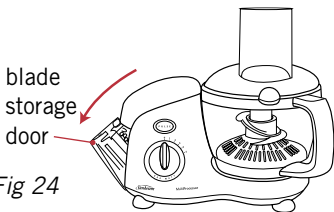


Fig 24

3. Each of the blades is numbered 1 through 6 and corresponds with the numbered illustrations on the unit, see Figure 25. Blade 1 is the 'Thin Slicing' blade and its position in the blade storage compartment is the far left front position, see Figure 26.

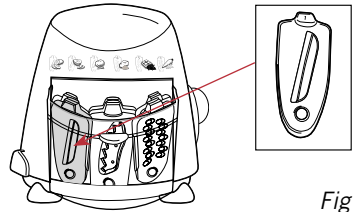


Fig 26

4. Blade 2 is the 'Thick Slicing' blade and is positioned directly behind the thin slicing blade.
5. Blade 3 is the 'Chipping' blade and its position in the blade storage compartment is the middle front position, see Figure 27.

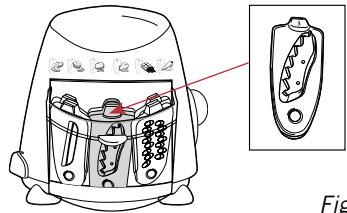


Fig 27

6. Blade 4 is the 'Grating' blade and is positioned directly behind the chipping blade.

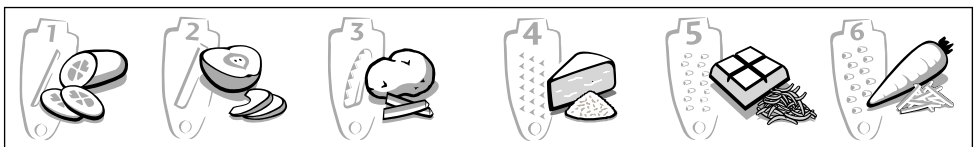


Fig 25

Storing your Sunbeam MultiProcessor continued

7. Blade 5 is the 'Fine Shredding' blade and its position in the blade storage compartment is the far right front position, see Figure 28.

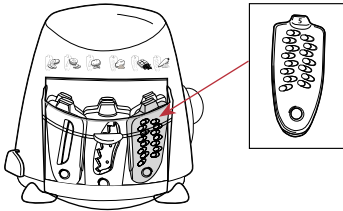


Fig 28

8. Blade 6 is the 'Coarse Shredding' blade and is positioned directly behind the fine shredding blade.

Processing bowl storage, see Figure 29.

1. Place the processing bowl onto the base of the food processor.
2. Fit the spindle over the drive shaft.
3. Fit the whisk attachment over the spindle.
4. Take the processing blade with cover and place over the spindle. The processing blade should be sitting with the blade cover resting on top of the whisk attachment.

Warning: Use extreme caution as blades are sharp. Always handle the chopping blade by its central plastic section.

5. Fit the dough blade over the spindle. The dough blade has a narrow opening on one end and a larger opening on the other. Place the dough blade with the narrow end resting on the top of the chopping blade.

6. Place the blade holding disc over the spindle and then fit the processing cover to the processing bowl.

LC6200
Pictured

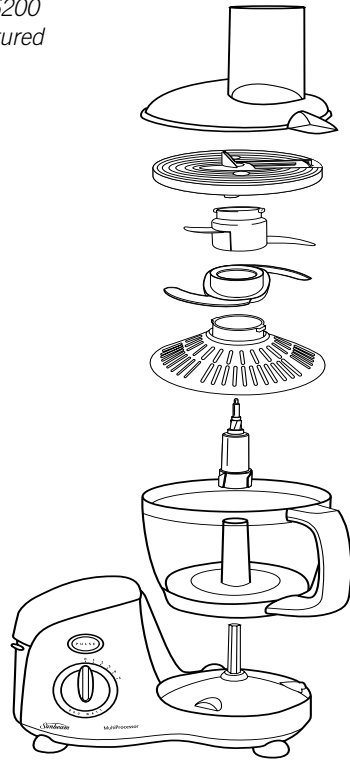


Fig 29

Cord storage

The power cord can be stored by wrapping it around the two clips on the back of the motor base, see Figure 30.

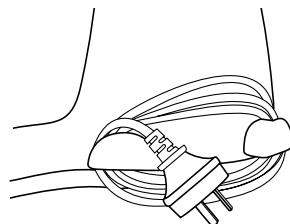


Fig 30

Handy hints for In Bowl Processing

Chopping

For the best, most consistent results, you should try to process pieces of food that are approximately equal in size. When you break, cut or tear food into uniform pieces before you begin processing, the finished results will be more uniform.

More consistent processing results are achieved if the container is not overloaded.

Mincing

Pre-cut meat into cubes approximately 2cm square.

Vegetables

When processing vegetables such as onions, peel and quarter or cut large vegetables into eighths.

Mixing

The quantities that can be processed within the Processing bowl will vary with the density of the mixture.

Adding Ingredients

When various recipes require dry ingredients such as flour, add them directly into the processing bowl before processing. There is no need to sift ingredients when using your MultiProcessor. Liquid ingredients may be added while the processor is operating by pouring through the feed tube in the processor cover.

Note: When processing sauces or semi-liquid ingredients, stop the food processor and scrape down the container sides with the spatula provided.

Using the Feed Tube

The most important factor for successful slicing and shredding is the way in which the food is packed into the feed tube.

When slicing, shredding and grating

Cut all ingredients to a size that fits comfortably into the feed tube. Pack the feed tube and, while holding food steady and upright with the food pusher, press down evenly until all ingredients are sliced or shredded. The more firmly you push, the thicker the slices or shreds. Do not use excessive force or you may damage the food processor.

Note: Never use fingers to push food down the feed tube. Always use the food pusher.

For best results when slicing.

The feed tube should always be packed firmly to allow each piece of food to support the others. There will always be a small portion of food left unprocessed between the food pusher and the blade.

Preparing longer slices

Pack food items horizontally in the feed tube, see Figure 31.

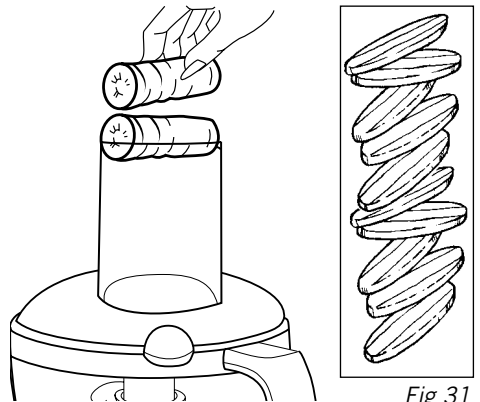


Fig 31

Handy hints for In Bowl Processing continued

Preparing shorter slices

Pack the food items vertically in the feed tube, see Figure 32.

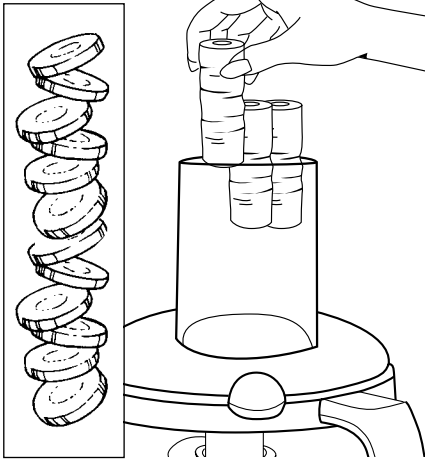


Fig 32

For best results when shredding and grating

Remember that softer foods such as cheese (cheddar, mozzarella or swiss) should be well chilled before processing. Harder foods such as parmesan or Romano cheese should be at room temperature before processing.

Note: When grating parmesan cheese do not apply a lot of pressure to the food pusher.

Disassembly








When processing is completed, remove the cover from the processing bowl first and then remove the processing bowl with the processing blade still in place.

To remove the processing bowl firstly unlock the processing cover by rotating it in a clockwise direction until the cover is unlocked.






Note: Always wait for the processing blade to stop moving completely before removing the cover.

Warning: Use extreme caution, as blades are sharp. Always handle the chopping blade by its central plastic section.

A guide to your food processor

Processing Task	Attachment	Food Product	Max. Qty.	Speed setting	Notes
Chopping		Vegetables – onions	800g	3	Ensure onions are peeled.
		Fruits (fresh or dried)	800g	3	Pick fruit and vegetables that are fresh, firm and
		A selection of fresh herbs	1 bunch	2	relatively the same size to achieve a good result.
		Nuts - ie whole peanuts/cashews	500g	5	
		Chocolate – whole or buds	400g	4	
Mincing		Chicken fillets, fish fillets (boned), red meat & bacon rashers.	500g	5	Trim excess fat off meat and ensure all bones are removed.
Crumbing		Biscuits, bread and crackers.	125g	3 or 4	Break large biscuits before processing.
Pureeing		Cooked vegetables	2 cups	1	May need to add water during processing.
		Cooked fruits	up to 1.75L	1	
Mixing		Cake mixtures, batters, dips and flavoured butters	800ml	1-3	Start on speed 1 to combine ingredients, then slowly increase the speed for thorough mixing.
Emulsifying		Mayonnaise, oil based dressing	1ltr	PULSE or 3	Keep processing while adding oil.
Kneading		Bread, pasta, pizza doughs, shortcrust and scones	1.5kg	1-5	Start on speed 1 to combine ingredients, then use speed 5 for mixing.

A guide to your food processor continued

Processing Task	Attachment	Food Product	Max. Qty.	Speed setting	Notes	
Slicing (thick & thin)		Vegetables (cucumbers, zucchini carrots, capsicums)	800g	1-2	Trim all vegetables and wash before processing.	
		<i>Use speed 1 for soft fruit and vegetables.</i>				
		Fruits (apples tomatoes, limes)	800g	1-2	Pick fruits and vegetables that are the same size & thickness.	
		<i>Use speed 2 for hard fruit and vegetables.</i>				
		Chicken, red meat and deli meats like salami.	800g	1-2	Pick small or roughly chop meat to fit into feed tube.	
Chipping		Vegetables (carrots potatoes, parsnips sweet potato)	1kg	1-2	Wash and peel vegetables before processing.	
Grating		Parmesan cheese	500g	1-2	Cut cheeses to fit into the feed tube. Do not apply too much pressure onto the food pusher.	
Shredding (coarse & fine)		Chocolate (use block)	500g	1-2	Break block of chocolate into 2 or 3 pieces to fit into the feed tube, one piece at a time.	
		Fruits – ie apples	1kg			
		Vegetables – ie carrots	1kg			
Whisking		Cake mixtures, egg whites, cream and light batters.	1kg	4-5	Be careful not to over beat egg whites.	

Handy blending tips

Note: Only for the MultiProcessor Plus (LC6900).

- Nothing can beat a blender for making smooth purees and sauces or for whipping up frothy drinks - from healthy breakfast shakes to frozen daiquiris.
- Use your blender for chopping small amounts of food like nuts, bread crumbs and whole spices.
- Turn any oil-based salad dressing into a creamy style dressing by blending it until slightly thickened.
- A brief whirl in the blender will rescue a lumpy gravy, or an egg-based sauce that has separated.
- When crushing ice, add $\frac{1}{4}$ cup of water, as this will aid in the ice crushing process. Continue pulsing until the ice is completely crushed and it has a snow flake texture.
- Food items for blending should be cut into cubes (approximately 2-3cm), this will assist in an even result.
- Ensure the lid is firmly and securely placed on the jug. Do not operate the blender without the lid on, if you wish to add any additional ingredients remove the measuring cup and add as necessary.
- Never fill above the maximum level indicator.
- To ensure efficient mixing when blending dry mixtures, it may be necessary to stop the blender and push ingredients down the sides of the jug with a spatula.
- When pureeing fruits or vegetables, cooked or raw, cut into small pieces to facilitate blending.
- When making bread crumbs, use 2 to 3 day old bread, leaving crusts on to minimise the possibility of clumping. If only fresh bread is available, dry it out for a few minutes in a low oven.
- When blending a variety of ingredients together, blend the liquids first, then add dry ingredients.
- Always ensure stones are removed from fruits and bones from meat as these can harm the blades.
- Don't allow a used blender to sit for too long as the food will dry on the blades making it very difficult to clean. If you can't clean the blender straight away, pour some warm water in it and allow to soak.
- Do not process hot liquids in your blender. Allow to cool before processing.
- Always ventilate the blender jug when pureeing warm ingredients. This is achieved by lifting the measuring cup out of the lid.

A guide to your blender

PROCESSING TASK	FOOD	SUGGESTED SETTING	SUGGESTED PROCEDURE
Aerating	Milkshakes, Smoothies	2	Use chilled milk. Blend until desired consistency is achieved.
Chopping	Nuts, Chocolate, Garlic or Herbs	PULSE	Process ½ cup at a time, to ensure evenly sized pieces.
Crumbing	Bread Crumbs	PULSE & 2	Tear bread roughly. Process until desired consistency.
	Biscuit Crumbs	2	Break into pieces and process until crumbed.
Crushing Ice		PULSE	Add ¼ cup of water. Use the button 3-4 times in succession for crushed ice.
Emulsifying	Salad Dressing	2	Blend until well combined. Oil may be added to the mixture during processing through the pouring hole in the lid.
Mixing	Batters, Cakes	1	Process ingredients until just combined. DO NOT OVERPROCESS.
Pureeing	Soups Vegetables Fruits	2	Blend until smooth.

Note: Times for processing will vary with the quantity in blender jug, these times are only a guide.

Care and cleaning

When you have finished processing, unplug your MultiProcessor from the power outlet. All accessories and processor tools can be washed in hot soapy water except for the processor body. Clean the processor body by wiping with a damp cloth.

Warning: Care must be taken when handling the metal blades as these items are extremely sharp.

Note: Always unplug the MultiProcessor before cleaning.

Dishwasher Use

All plastic components deteriorate through the prolonged use of a dishwasher for cleaning.

However all parts of your MultiProcessor are tolerant to dishwasher use, excluding the processor body.

If using the dishwasher place parts only on the top rack of your dishwasher.

Note: We recommend washing all parts of the MultiProcessor in hot soapy water except for the processor body.

Cleaning your Blender

Note: Only for the MultiProcessor Plus (LC6900).

Quick cleaning method.

Half fill the blender with warm water and a small amount of detergent. Press the PULSE button for a few seconds. Then remove the jug and rinse it under running water.

For thorough cleaning.

Unscrew the blade system from the jug by turning anti-clockwise. Remove the silicone rubber seal from the blade assembly. Wash the lid, jug, silicone rubber seal and the blade assembly in warm soapy water.

Caution:

Take care when cleaning the blades, as they are extremely sharp.

Recipes

Carrot Cake

- 3 medium carrots, peeled
- 1 cup caster sugar
- ½ cup vegetable oil
- 2 eggs
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 1½ cups plain flour

1. Preheat oven to 190°C and grease and line a 23cm cake tin.
2. Take the **blade holding disk** and insert the **coarse shredding blade**.

Note: Ensure the blade is clicked firmly into the blade holding disc.

3. Using the processing bowl fitted with the **blade holding disc** (fitted with the coarse grating blade), position carrots in the feed tube. Using the food pusher, grate the carrots.
4. Once the carrots are grated, remove the blade holding disk and transfer the grated carrots to a bowl.
5. Using the processing bowl fitted with the **processing blade**, process the carrots, sugar, oil, eggs, baking powder, baking soda, cinnamon and salt until well mixed, approximately 30 seconds.
6. Add the flour and process until all ingredients are well combined, approximately 15 seconds.
7. Remove the processing blade and pour mixture into the greased cake tin. Place the cake tin into the oven and bake for 30-35 minutes, or until cooked when tested with a wooden skewer.

8. Allow the cake to cool for 5 minutes then remove from cake tin. In the meantime prepare the Cream Cheese frosting omitting the passionfruit, see over page for recipe.

Banana Cake with Cream Cheese Frosting

Serves 10

- 2¼ cups self raising flour
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 2 eggs
- 180g butter, room temperature, chopped
- ½ cup buttermilk
- 1½ cups raw sugar
- 1 teaspoon white vinegar
- 1 teaspoon vanilla essence
- 1½ cups very ripe mashed banana

1. Preheat oven to 180°C. Grease and line a 20cm baba pan.
2. Sift flour, salt, cinnamon and nutmeg into a large bowl.
3. Using the processing bowl fitted with the **processing blade**; combine the eggs, butter, milk, sugar, vinegar, essence and banana ingredients into processor bowl.
4. Process on speed 3 for 20 seconds. (Mixture will separate at this stage but will come back together when mixed with dry ingredients).
5. Pour the banana mixture into the dry ingredients and mix with a wooden spoon until combined.
6. Pour mixture into prepared tin and bake for about 40 minutes or until cooked when tested with a skewer.
7. Allow cake to cool in pan for 5 minutes before transferring to a wire rack to cool.

Recipes continued

Cream Cheese Frosting

250g softened cream cheese

¼ cup butter

1 teaspoon vanilla

3 cups icing sugar mixture

¼ cup passionfruit pulp

Combine cream cheese, butter and vanilla in a small bowl. Using an electric mixer, beat until smooth. Add the icing sugar mixture and beat until smooth. Reduce speed and add passionfruit. Spread over cooled cake.

Chocolate Cake

1½ cups self-raising flour

½ cup cocoa

1½ cups caster sugar

pinch of salt

150g butter or margarine, at room temperature

2 eggs

1 cup milk

1. Preheat oven to 180°C, grease and line a 20cm cake tin.
2. Using the processing bowl fitted with the **processing blade**, process self-raising flour, cocoa, sugar and salt on speed 3, until well combined.
3. Add butter or margarine and eggs to mixture and continue to process on speed 3.
4. Remove the food pusher and add milk through the feed tube and process for 5-10 seconds.
5. Remove the processing bowl cover and scrape the sides of the bowl. Replace the cover and continue to process on speed 3 until well combined.
6. Remove the processing blade and pour mixture into the greased cake tin. Place cake tin into the oven and bake for 30-35 minutes or until cooked, when tested with a wooden skewer.

7. Allow the cake to cool for 5 minutes then remove from baking pan. In the meantime prepare the Chocolate icing (see below). Once the cake is completely cooled, ice with the chocolate icing.

Chocolate Icing

2 tablespoons butter

2 tablespoons cocoa

3 tablespoons milk

2 cups icing sugar

1. Using the processing bowl fitted with the processing blade, process all ingredients until well combined.

Basic Buttercake

185g butter or margarine, at room temperature

1 cup caster sugar

½ teaspoon vanilla

3 eggs

3 cups self-raising flour

¼ cup milk

1. Preheat oven to 190°C, grease and line a 23cm cake tin.
2. Using the processing bowl fitted with the **processing blade**, process butter or margarine, sugar and vanilla on speed 3, until well combined.
3. Add eggs to the mixture and process until combined.
4. Add the flour and milk and continue to process on speed 3, until combined.

Note: Be careful not to over process.

5. Remove the processing blade and pour mixture into the greased cake tin. Place cake tin into the oven and bake for 40-50 minutes or until cooked, when tested with a wooden skewer.
6. Allow the cake to cool slightly and remove from baking pan.

Recipes continued

Ganache

300g rich, dark chocolate

200ml cream

1. Using the processing bowl fitted with the **processing blade**, process the chocolate until roughly chopped.
2. Remove the processing blade and place chocolate into a clean, dry, heatproof glass bowl.
3. Heat the cream in a small saucepan and bring to the boil.
4. Pour the cream into the glass bowl over the chocolate and stir until the mixture is smooth and glossy.
5. Allow mixture to almost set in refrigerator. Then spread over cake with a spatula and place in fridge to finish setting.

Chocolate Mousse

200g plain cooking chocolate

30g butter, cubed, at room temperature

4 eggs

40g sugar

1 tablespoon fresh cream

1. Break chocolate into pieces and place in a bowl.
2. Melt the chocolate by placing the bowl over a saucepan of simmering water.
3. Add 2 tablespoons of water and the cubed butter to the chocolate and stir to obtain a smooth texture.
4. Using the processing bowl fitted with the **whisk attachment**, process 2 egg yolks and half the quantity of sugar on speed 5 for 30 seconds.
5. Add the cream and continue to whisk on speed 5 for a further 15 seconds.

6. Lower the speed to 4, remove the food pusher and gradually pour in the melted chocolate mixture through the feed tube. Continue to whisk for 20 seconds.
7. Pour the mixture into a glass bowl.
8. Clean the processing bowl and whisk attachment.
9. Using the processing bowl fitted with the **whisk attachment**, process the egg whites on speed 5 until soft and fluffy.
10. Add a pinch of salt and the remaining quantity of sugar and continue to whisk for a further 10 seconds.
11. Gently fold the whisked egg whites with the chocolate mixture (fold mixture as little as possible).
12. Pour mixture into serving bowls and place in the fridge to chill for at least 2 hours before serving.

Honey Pikelets

3 large eggs

¼ cup honey

1 cup milk

1 ½ cups self raising flour

pinch salt

1. Using the processing bowl fitted with the **processing blade**, add all ingredients into the processor bowl and process on speed 1 for 10 seconds. Scrape down sides of processor bowl and process again on speed 1 for a further 15 seconds.
2. Pour mixture into a jug and refrigerate for 30 minutes.
3. Place tablespoon amounts of mixture into a lightly greased frying pan and cook until golden on each side.
4. Serve with butter.

Recipes continued

Crepes with Apple and Sultana Filling

Crepes

- 3 eggs
- 1 tablespoon vegetable oil
- 1 $\frac{1}{3}$ cups milk
- $\frac{3}{4}$ cup plain flour

Filling

- 3 Granny Smith apples
- 1 $\frac{1}{2}$ teaspoons cinnamon
- 1 $\frac{1}{2}$ tablespoons brown sugar
- $\frac{3}{4}$ cup water
- $\frac{1}{4}$ cup sultanas

- Using the processing bowl fitted with the **processing blade**, place crepe ingredients into the processor bowl and process on speed 1 for 15 seconds or until combined. Strain into a jug and stand for 15 minutes.
 - Peel and core the apples and cut into quarters.
 - Take the **blade holding disk** and insert the **thick slicing blade**.
- Note:** Ensure the blade is clicked firmly into the blade holding disk.
- Using the cleaned processing bowl fitted with the **blade holding disk**, position the apple quarters in the feed tube. Using the food pusher, slice the apples.
 - Place all the filling ingredients into a saucepan and cook until the apples are soft. Keep warm.
 - Heat an electric skillet or crepe pan. Pour about 3 tablespoons of batter into the pan. Tilt the pan to spread the mixture evenly. Cook over a low heat on both sides until golden. Repeat with remaining mixture.
 - Serve crepes filled with apple mixture and cream or ice cream.

Serves 4-6

Peanut Butter Biscuits

- $\frac{1}{2}$ cup peanuts (salted or unsalted)
- 1 teaspoon grated lemon rind
- 1 teaspoon oil
- 125g butter or margarine, at room temperature
- 1 tablespoon lemon juice
- $\frac{1}{3}$ cup sugar
- $\frac{1}{3}$ cup brown sugar
- 1 $\frac{1}{2}$ cups plain flour
- 1 teaspoon bicarbonate soda

- Preheat oven to 180°C, grease 2 oven trays.
- Using the processing bowl fitted with the **processing blade**, process the peanuts, oil and the lemon rind and process on speed 3 until finely ground, approximately 5-10 seconds.
- Add the butter or margarine, lemon juice and sugars to the mixture and continue to process on speed 3 for a further 10 seconds.
- Add the flour and bicarbonate of soda to the mixture and process on speed 3 until evenly mixed, approximately 5-10 seconds.
- Remove the processing blade. Take the mixture and roll into small balls. Place the balls on the greased oven trays and press down on each with a fork. Place trays into the oven and bake for 15-18 minutes. Allow the biscuits to cool on the trays.

Recipes continued

Chocolate Chip Cookies

125g butter or margarine, at room temperature

½ cup brown sugar, lightly packed

½ cup caster sugar

½ teaspoon vanilla

1 egg

1¾ cups self-raising flour

¼ teaspoon salt

1 cup chocolate chips

1. Preheat oven to 180°C and grease oven trays.
2. Using the processing bowl fitted with the processing blade, process butter or margarine, sugars and vanilla until well combined.
3. Remove the processing bowl cover and scrape the sides of the bowl.
4. Replace the cover. Add the egg to the mixture and continue to process on speed 3 for 5 seconds. Once again remove the processing bowl cover and scrape the sides of the bowl.
5. Add flour and salt and process on speed 3 until combined.
6. Add the chocolate chips and continue to process on speed 3, until the mixture is combined (approximately 5-10 seconds).
7. Remove the processing blade. With a teaspoon, spoon mixture into small balls and place onto the oven tray, allowing room for spreading.
8. Place tray into the oven and bake for 15 minutes or until cooked. Allow to cool on trays.

Fruit and Nut Slice

Base

¾ cup plain flour

½ cup self-raising flour

90g butter or margarine, at room temperature

1 tablespoon sugar

1 egg

1 tablespoon milk

⅓ cup apricot jam

Topping

100g dried apricots

1 egg

⅓ cup sugar

⅓ cup coconut

1 cup unsalted peanuts

1. Preheat oven 190°C and grease a lamington tin.
2. Using the processing bowl fitted with the **processing blade**, process flours and butter or margarine on speed 3 until combined.
3. Add sugar, egg and milk and process on speed 3, until combined.
4. Remove the processing blade. Spread mixture, pressing it into the prepared tin. Spread the apricot jam evenly over the base.
5. Using the processing bowl fitted with the **processing blade**, process the dried apricots on speed 3 until roughly chopped.
6. Add the remaining ingredients and process on speed 3 until combined and peanuts are roughly chopped.
7. Remove the processing blade. Spread mixture evenly over the base and place tin into the oven. Bake for approximately 25-30 minutes or until topping is firm to touch. Allow to cool in tin before cutting into squares.

Recipes continued

Scones

3 cups self-raising flour

¼ teaspoon salt

60g butter cubed

1¾ cups buttermilk

1. Preheat oven to 220°C and grease oven tray.
2. Using the processing bowl fitted with the **dough blade**, process flour, salt and butter on speed 3, until combined.
3. Remove the food pusher and pour buttermilk through the feed tube and continue to process for 5-10 seconds.
4. Remove the processing bowl cover and scrape the sides of the bowl. Replace the cover and continue to process on speed 3 until just combined.
5. Remove processing blade and turn mixture out onto a floured surface. Knead lightly and press out to approximately 2cm thickness. Cut with a floured scone cutter and place onto the prepared oven tray.
6. Glaze tops with milk and place tray into the oven. Bake for 10-12 minutes or until cooked.

Basic White Loaf

15g compressed yeast

1 tablespoon sugar

¼ cup warm water

½ cup warm milk

60g butter or margarine, melted

1¾ cups plain flour

1 teaspoon salt

1. Cream yeast and sugar together in a small bowl. Add water, milk and butter or margarine and allow to stand in a warm place until mixture begins to froth.
2. Using the processing bowl fitted with the **dough blade**, combine the flour and salt.
3. Add yeast mixture (prepared in step 1) and process on speed 5 until dough is formed.
4. Turn dough out onto a lightly floured surface and knead gently.

Note: Be careful not to process for longer than 20 seconds.

5. Remove dough blade. Place dough into a greased bowl, cover and allow to rise in a warm place until doubled in size. This will take approximately 40-45 minutes.
6. Turn dough out of bowl, punch down, fold sides to centre of dough and shape into a loaf. Place into a greased 20cm x 10cm x 5cm bread tin. Cover and allow to rise in a warm place until doubled in size. Preheat oven to 200°C.
7. Bake for approximately 30 minutes. A baked loaf should sound hollow when tapped with the knuckles.

Recipes continued

Wholemeal Bread

- 15g compressed yeast
- 2 teaspoons sugar
- 1¼ cups warm water
- 30g butter or margarine, melted
- 1 cup plain flour
- ¾ cups wholemeal flour
- 1 teaspoon salt

1. Cream yeast and sugar together in a small bowl. Add water and butter or margarine and allow to stand in a warm place until mixture begins to froth.
2. Using the processing bowl fitted with the **dough blade**, process the two flours and salt, until combined (approximately 5 seconds).
3. Add yeast mixture (prepared in step 1) and process on speed 5 until dough is formed.
4. Turn dough out onto a lightly floured surface and knead gently.

Note: Be careful not to process for longer than 20 seconds.

5. Remove dough blade. Place dough into a greased bowl, cover and allow to rise in a warm place until doubled in size. This will take approximately 40-45 minutes.
6. Turn dough out of bowl, punch down, fold sides to centre of dough and shape into a loaf. Place into a greased 20cm x 10cm x 5cm bread tin. Cover and allow to rise in a warm place until doubled in size. Preheat oven to 200°C.
7. Bake for approximately 30 minutes. A baked loaf should sound hollow when tapped with the knuckles.

Pizza Dough

- 30g compressed yeast
- 1 teaspoon sugar
- 80ml lukewarm milk
- 2 cups plain flour
- 1¾ teaspoon salt
- 1 egg
- 60g butter or margarine, melted

1. Cream yeast and sugar together in a small bowl. Add milk and allow to stand in a warm place until mixture begins to froth.
2. Using the processing bowl fitted with the **dough blade**, process flour, salt, egg and butter or margarine until combined (approximately 5-10 seconds).
3. Add yeast mixture to processing bowl and process on speed 5 until mixture forms a dough (approximately 10-15 seconds).
4. Remove dough blade. Place dough onto a floured surface and knead lightly until smooth.
5. Place dough into a greased bowl, cover and allow to rise in a warm place until doubled in size.
6. Turn dough out of bowl and knead lightly. Divide dough in half and shape each piece into a ball. Roll out dough to fit 25cm pizza trays.

For a thin pizza crust: Spread prepared pizza dough with tomato sauce and assorted toppings.

For a thick pizza crust: Allow prepared dough to rise on pizza tray until doubled in height. Spread with assorted toppings.

7. Bake at 230°C for 20-30 minutes until bubbly and golden.

Note: This pizza can be prepared and frozen, unbaked. Place pizza in a preheated oven at 230°C allowing an additional 10 minutes baking time.

Recipes continued

Roast Pumpkin Soup

Serves 4

1.5kg pumpkin
2 tablespoons olive oil
Sea salt & freshly ground black pepper
20g butter
1 onion, chopped
1 litre chicken stock
1/3 cup cream or sour cream to serve (optional)

1. Preheat oven to 200°C.
2. Remove skin and seeds from pumpkin and cut into even sized chunks.
3. Place pumpkin in an oven dish and drizzle with half the oil. Season with a little salt and pepper. Bake in oven for about 40 minutes or until cooked.
4. In a large saucepan heat remaining oil and butter. Add onion and cook until tender. Add the pumpkin and stock and bring to the boil. Reduce heat, simmer, uncovered, for 10 minutes. Cool before processing.
5. Using the processing bowl fitted with the **processing blade**, place half the mixture into the bowl and puree until smooth. Repeat with remaining soup.
6. Return pureed soup to saucepan.
7. Reheat until soup is hot. Serve with cream and extra ground pepper if desired.

Potato and Leek Soup

Serves 4

3 medium leeks, whites only
1 tablespoon olive oil
2 small rashers bacon, chopped
1kg potatoes, peeled and chopped roughly
2 liters chicken or vegetable stock
Freshly ground black pepper
1/2 cup grated Parmesan

1. Take the **blade holding disk** and insert the **thick slicing blade**.

Note: Ensure the blade is clicked firmly into the blade holding disk.

2. Using the processing bowl fitted with the **blade holding disk**, position the leeks in the feed tube. Using the food pusher, slice the leeks.
3. Heat oil in a large saucepan; add bacon and cook, stirring occasionally, until crisp. Remove from pan.
4. Add leeks to same pan and cook, stirring for about 5 minutes or until leeks are tender. Add potatoes and stock and bring to the boil; reduce heat and simmer, uncovered, for about 40 minutes.
5. Remove from heat; cool.
6. Using the processing bowl fitted with the **processing blade**, place half the mixture into the bowl and puree until smooth. Return pureed soup to saucepan.
7. Add cooked bacon to soup and reheat until soup is hot. Season to taste with freshly ground pepper.
8. Serve soup topped with parmesan cheese.

Recipes continued

Mexican style Tomato Soup

- 2 onions, quartered
- 2 cloves garlic, peeled
- 1 tablespoon olive oil
- 2 teaspoons cumin powder
- 1 teaspoon chilli powder
- 3 x 400g can chopped tomatoes
- 500ml water
- 1 teaspoon brown sugar
- 1 tablespoon vinegar
- 2 x 400g cans red kidney beans, rinsed, drained
- Sour cream and flour tortillas to serve

1. Using the processing bowl fitted with the **processing blade**, process onions and garlic until just chopped.
2. Heat oil in a large saucepan, add onions and garlic and cook on a medium heat until onions start to soften; add the cumin and chilli powder and cook, stirring, until the spices become fragrant. Add the tomatoes, and water; simmer for 20 minutes. Remove from heat.
3. Stir through the sugar, vinegar and beans; allow to cool.
4. Using the processing bowl fitted with the **processing blade**, process the soup in two batches until smooth.
5. Return soup to saucepan to heat through; serve with sour cream and warm flour tortillas.

Serves 6

Lamb Meatballs

- 3 cloves garlic, peeled
- 2 tablespoons finely grated lemon rind
- ¼ cup mixed fresh herbs
- ¼ cup lemon juice
- sea salt flakes and black pepper to taste
- 1kg lamb meat roughly cut into large pieces (no bones)

1. Using the processing bowl fitted with the **processing blade**, process the garlic, lemon rind, herbs, lemon juice, sea salt flakes and black pepper on speed 3 for 5-10 seconds.
2. Add the lamb meat to the mixture in the processing bowl and process on speed 5 for 30-40 seconds or until you have a fine mince.
3. Remove the processing blade and with wet hands roll the mince mixture into small balls.
4. Place meatballs onto a tray lined with baking paper and cover with plastic wrap. Allow meatballs to rest in the fridge, preferably overnight or for at least 30 minutes before use.
5. Pan fry the meatballs in batches and serve with a mint yogurt sauce.

Mint Yogurt Sauce

Freshly chopped mint with a good quality plain yogurt.

Recipes continued

Thai Fish Cakes

- 500g firm white fish fillets (ie. Ling, Gemfish, Redfish)
- 1 teaspoon fish sauce
- 2 tablespoons mild red curry paste
- 50g green beans, chopped finely
- Deep frying oil
- Sweet chilli dipping sauce
- Coriander leaves
- Sea salt flakes
- 2 limes, cut into wedges

1. Using the processing bowl fitted with the **processing blade**, process the fish, fish sauce and paste on speed 5 for 30-40 seconds or until the consistency is a smooth paste.

Note: Be careful not to over process the seafood as this will toughen the fish cakes.

2. Remove the processing blade.
3. Transfer mixture to a bowl and stir through beans.
4. Using a spoon and a wet hand, roll the mixture into small balls and place onto a cold plate.
5. Once the fish cakes are prepared you will need to deep-fry them immediately. Once they are golden in colour, this should take approximately 20-30 seconds, remove the fish cakes and drain them on paper towel.
6. Serve immediately with sweet chilli dipping sauce, coriander leaves, sea salt flakes and lime wedges.

Pesto

Serves 4

- 125g fresh basil leaves
- 3 cloves garlic
- 2 teaspoons lemon juice
- sea salt
- freshly ground black pepper
- 1 cup extra virgin olive oil
- ½ pine nuts, roasted
- 60g pecorino or parmesan, grated

1. Using the processing bowl fitted with the **processing blade**; place the basil, garlic, juice, salt, pepper and oil in the processing bowl. Process on speed 3 for 20 seconds.
2. Push down any ingredients that may have come up the sides of the bowl and add the nuts and cheese. Process on speed 3 for a further 20 seconds or until a desired texture is achieved.
3. **To serve:** Boil a large pot of boiling water with a little oil in it. Boil 500g pasta until just tender. Drain pasta well but do not rinse. Place hot pasta back in to pot and stir through half of the pesto sauce. Add more pesto to taste if desired. Serve with extra cheese and a sprinkle of toasted pine nuts. Store remaining pesto in an airtight jar in the refrigerator with a little extra oil on top to prevent browning. Discard after 5 days.

Recipes continued

Guacamole

- 2 ripe avocados, peeled, seeds removed
- 1 clove garlic
- 1 tablespoon lemon juice
- dash Tabasco sauce
- 1 jalapeno chilli, sliced (optional)
- ¼ cup fresh coriander leaves
- 1 small onion, quartered
- 1 tomato, quartered

1. Using the processing bowl fitted with the **processing blade**, process the avocado, garlic, juice, Tabasco, chilli and coriander leaves on speed 3 for 10 seconds. Add onion and tomato and process on speed 2 until just chopped.
 2. Transfer mixture to a bowl and refrigerate for 1 hour before serving.
- Serve with corn chips and salsa

Whole Egg Mayonnaise **Makes about 3 cups**

- 2 eggs
- 2 tablespoons lemon juice
- 1 tablespoon Dijon mustard
- pinch sea salt
- 2 cups vegetable or light olive oil

1. Using the processing bowl fitted with the **processing blade**; place eggs, juice, mustard and salt in the processing bowl. Process on speed 1 for 10 seconds or until combined.
2. Increase speed to speed 3; with the motor still running remove the food pusher and start to pour in the oil in a slow, thin stream until the mixture is creamy and all the oil has been added.
3. Store in the refrigerator in an airtight container for 2 weeks.

Variations

- Add crushed garlic to mayonnaise to make garlic mayonnaise.
- Add finely chopped gerkins, capers and parsley to mayonnaise to make a tartare sauce.

Hummus

- 420g can chickpeas, rinsed, and drained
- ¼ cup tahini paste
- ¼ cup lemon juice
- ¼ cup water
- ¼ cup olive oil
- 1 clove garlic, crushed
- ½ teaspoon ground cumin
- ½ teaspoon salt

1. Using the processing bowl fitted with the **processing blade**, process all ingredients on speed 3 until smooth.
2. Transfer mixture into a bowl and refrigerate for 1-2 hours before serving.

Serving suggestions: Serve hummus with toasted pita crisps; simply cut pita bread into triangles, brush with olive oil and season with a little salt and cumin seeds. Bake in oven at 200°C for about 5 minutes or until crisp.

Recipes continued

Herbed Mushroom Pate Makes about 1½ cups

300g mushrooms
1 onion, roughly chopped
50g butter or margarine
200g cream cheese, cubed
1 tablespoon freshly chopped chives
salt and freshly ground black pepper to taste

1. Take the **blade holding disk** and insert the **thick slicing blade**.

Note: Ensure the blade is clicked firmly into the blade holding disk.

2. Using the processing bowl fitted with the **blade holding disk**, feed the mushrooms into the feed tube a few at a time and using the food pusher slice the mushrooms; remove.
3. Using the processing bowl fitted with the **processing blade**; process onions on speed 4 until just chopped.
4. Heat butter in a frying pan over a medium heat. Cook onion and mushrooms until soft; cool.
5. Using the processing bowl fitted with the **processing blade**; place mushroom mixture into processor bowl with remaining ingredients. Process on speed 4 for 20 seconds or until smooth.
6. Pour into serving bowl and refrigerate for at least 2 hours before serving.
7. Serve with Melba toasts.

Quiche Lorraine

Serves 6-8

⅓ cup packaged breadcrumbs
185g grated tasty cheese
6 bacon rashers, rind removed, roughly chopped
1 small onion, chopped finely
4 eggs
1 cup milk
½ cup cream
½ cup self raising flour
pepper to taste

1. Take the **blade holding disk** and insert the **coarse shredding blade**.

Note: Ensure the blade is clicked firmly into the blade holding disk.

2. Using the processing bowl fitted with the **blade holding disk**, position the cheese in the feed tube. Using the food pusher, grate the cheese and then remove cheese from bowl.
3. Preheat oven to 180°C. Lightly spray a quiche dish with vegetable oil spray. Coat the inside of the dish with the bread crumbs.
4. Cook bacon in a frying pan until tender, remove from pan and drain on absorbent paper; cool.
5. In a large bowl combine the bacon, cheese and onion.
6. Using the processing bowl fitted with the **processing blade**; combine the remaining ingredients in the processing bowl. Process on speed 4 for 20 seconds.
7. Place the bacon mixture into the prepared quiche dish and pour the egg mixture over the top.
8. Bake in oven for about 50 minutes or until cooked. Stand for 10 minutes before cutting.

Recipes continued

Baked Lemon Cheesecake

Serves 10

250g plain biscuits
2 teaspoons nutmeg
125g melted butter
250ml thickened cream
3 eggs
½ cup caster sugar
2 teaspoon grated lemon rind
2 tablespoons lemon juice
500g cream cheese, room temperature,
cubed

1. Using the processing bowl fitted with the **processing blade**, process ½ of the biscuits using **pulse** button until crumbled, repeat with remaining biscuits. Return all the biscuit crumbs to the processor bowl with

the nutmeg and melted butter and process on speed 1 until combined. Scrape sides if necessary. Press crumb mixture into the base and sides of a greased 20cm springform pan. Place on a baking tray and refrigerate for 30 minutes.

2. Using the cleaned processing bowl fitted with the **processing blade**; place cream, eggs, sugar, rind and juice in processor bowl. Process on speed 3 until mixed; with the motor still running remove the food pusher and drop in cubes of cream cheese until mixture is smooth. Pour filling into crust and bake in oven at 160° for approximately 50 minutes or until firm. Cool in oven with door ajar. Refrigerate for several hours before serving.

Drink recipes (LC6900 only)

Note: Only for the MultiProcessor Plus (LC6900)

Classic Banana Smoothie

2 cups skim milk
2 medium bananas, roughly chopped
½ cup low fat yogurt
1 tablespoon honey
¼ teaspoon cinnamon

1. Place all ingredients into blender jug.
2. Blend on 2 for 40 seconds or until smooth.
3. Pour into 2 glasses.

Citrus Buzz

60ml fresh lime juice
4 dashes Angostura bitters
8 small ice cubes
lemonade

1. Place ingredients except for lemonade into blender jug.
2. Blend on 2 for 30 seconds or until crushed.
3. Pour into 2 glasses, top with lemonade.

Fruity Fantasy

180ml fresh orange juice
90ml pineapple juice
9 strawberries
slice honeydew melon
slice rockmelon
8 small ice cubes

1. Place ingredients into blender jug.
2. Blend on 2 for 30 seconds or until smooth.
3. Pour into 2 glasses

Frozen Lime Margarita

60ml tequila
30ml fresh lime juice
60ml Cointreau or triple sec
30ml sugar syrup
14 small ice cubes

1. Combine all ingredients in blender.
2. Blend on 2 for 40 seconds or until smooth.
3. Pour into 2 glasses.

Strawberry Daiquiri

90ml Bacardi rum
60ml fresh lime juice
60ml sugar syrup
6 strawberries, quartered
14 small ice cubes

1. Combine all ingredients in blender.
2. Blend on 2 for 40 seconds or until smooth.
3. Pour into 2 glasses.

Pina Colada

90ml Bacardi rum
120ml pineapple juice
60ml coconut cream
30ml Malibu
30ml sugar syrup
14 small ice cubes

1. Combine all ingredients in blender.
2. Blend on 2 for 40 seconds or until smooth.
3. Pour into 2 glasses.

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