



My Thermomix

Issue 08 September 2011



I'm writing to you in my garden with some late summer sunshine, the trees are laden with fruit and the vegetable plot is still producing a bounty. My Thermomix will be busy this month making delicious jams and chutneys

and I love steaming all those wonderful veggies - sweetcorn steamed in the Varoma is the best you'll ever taste!

This 8th issue of My Thermomix is now distributed by email only and it will be coming to you monthly from now on. We'd love to include some of your Thermomix tips, hints, stories and recipes, so please email them to info@UKThermomix.com Remember, something you've learned could be very helpful to other TM owners too! In this issue we include our first prize-winning Recipe of the Month - keep them coming for your chance to win a prize!

Janie



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We would love to keep you really up to date with all things Thermomix and here are a few ways to be one of the first to know:

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New Cookbook - A Taste of Asia

Throw out the take-away menu and get cooking! 'A Taste of Asia' is a fabulous new Thermomix cookbook full of authentic Chinese recipes. Developed by our friends at Thermomix Australia, it covers a wide range of drinks, starters, mains and desserts.

Price £17.95 (UK) or €21.50 (ROI) plus post and packing.
Call 01344 622 344 (UK) or 01 484 5624 (ROI) to order.



Host a demonstration

Have you had your Thermomix for a while? Would you like the opportunity to see another demonstration? If the answer is yes then you could host a Thermomix demonstration at home with guests from three other households new to Thermomix and earn a free gift! For September and October choose from one of our TM recipe books, a cuddly Thermo-Teddy, £25/€25 M&S vouchers or a £25/€30 discount off TM accessories. Please call for

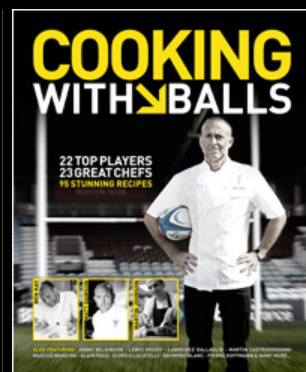
further details.

Cooking with Balls!

The Rugby World Cup 2011 starts on 9th September in New Zealand. To celebrate this exciting event we are including a fantastic hardback recipe book featuring 22 international rugby players with each purchase of a Thermomix TM31 during September. *22 Top Rugby Players · 23 Great Chefs · 95 Stunning Recipes*

22 of the game's top ball handlers leave the scrum and step up to the hot-plate to discover that working in a professional kitchen with some of the country's top chefs is a whole different ball game. The result is a uniquely diverse collection of 95 (non TM) recipes borne out of this collaboration between some of the greatest talents from both the sporting and culinary worlds. Recipe pairings include **Jonny Wilkinson & Raymond Blanc, Martin Johnson & Pierre Koffmann, Ben Kay & Alain Roux.**

This offer will run as long as book stocks last.



Chocolate Masterclasses

Indulge yourself with a day of chocolate heaven and learn new and exciting Thermomix skills! We are offering two masterclasses with chocolate expert Beverley Dunkley, Head of the UK Chocolate Academy.



'Introduction to Working with Chocolate using the Thermomix TM31' is ideal for anyone interested in chocolate and Thermomix. You'll learn the TM techniques for chocolate mixing and melting, cooking and baking, making your own delicious chocolate truffles and more!

The dates for this masterclass are:

- **Wednesday 21st September 2011**
- **Thursday 1st March 2012**
- **Monday 18th June 2012**

'Ganaches and Chocolate Tempering using the Thermomix TM31' is ideal for passionate cooks, foodies, chocolatiers and professional chefs. This course will focus on making a variety of ganaches and handmade chocolates using Thermomix, learning the principles of chocolate tempering and an introduction to the technique of chocolate sculpture.

The dates for this masterclass are:

- **Monday 10th October 2011**
- **Monday 26th March 2012**
- **Monday 25th June 2012**

In both masterclasses, Beverley will lead you through an action packed hands-on day from 9.30am to 4.30pm, at the Barry Callebaut UK Chocolate Academy in Banbury, Oxfordshire. Lunch is included, plus tastings throughout the day and you'll be able to take away some chocolate creations too!

Price: £150 per person per masterclass. Places are limited to 10 per class so to be sure of a place, please call as soon as possible : 01344 622 344 (UK) or 01 484 5624 (ROI).



TV Celebrity Chefs cook for Thermomix Demonstrators!



We had the great pleasure of welcoming James Knight-Pacheco (BBC2's *The Restaurant* and *Out of the Frying Pan*) to our recent Thermomix Annual Demonstrators' Conference. Supported by 2010 BBC MasterChef winner Dhruv Baker and 2010 BBC Celebrity MasterChef winner

Lisa Faulkner and five TM31's as their 'sous chefs', James created a stunning gala dinner for us.

A vibrant pre-starter of ginger-infused Watermelon and Green Tea preceded James' starter of Duck Leg, Agen Prune and Orange, which cleverly included foods that ducks would be likely to eat - fruit, herbs, seeds, flowers and (pop)corn! The decadence continued with a Poached Plaice, Lemon Verbena and Seaweed fish course. We were wowed by the main course - the Devon Lamb Plate, which included poached loin, six hour slow-cooked shoulder and confit breast, accompanied by a vivid carrot and ginger purée, aubergine purée, olive powder and a deliciously smooth red wine sauce. Perhaps the crowning glory of the dinner was the dessert, combining poached and caramelised apple, apple compôte, apple purée, apple crumble, apple jelly and an apple tuile. Needless to say, the Thermomixes made life in the kitchen so much easier for our celebrities and this menu was a real showcase of the excellence of Thermomix!



You can see all these recipes on the website under [July recipes](#) and you can visit James' new restaurant [Assemblage](#) when it opens in London in October.

If you're interested in joining our wonderful team of Thermomix Demonstrators, please call us on 01344 622 344 (UK) or 01 484 5624 (ROI).

Recipe of the month competition!

Share a favourite seasonal recipe and win a prize!

Have you got a TM31 recipe that matches a particular month with ingredients in season or a recipe linked to a holiday or celebration? We are looking for recipes each month for the next 12 months to August 2012, and the winning entry will be posted on our website and published in



our monthly e-newsletter.

Each of the 12 winners will receive a Thermomix cookbook, and two of them, selected at random from these 12, will win a two day lifestyle course at Gordon Ramsay's Tante Marie Cookery School (worth £325).

This competition is open to any Thermomix customer in the UK and Ireland.

All recipe entries must be sent by email with full Thermomix instructions to:

info@UKThermomix.com. Recipes must not have been previously published and if adapted, the original source must be acknowledged. *Happy cooking!*



Sushi, Thermomix and Wine!

Thermomix invites you to a special event hosted by the Wine Studio on Monday 3rd October at The Westbury Hotel in

the heart of Mayfair, London.



The Wine Studio wine portfolio will be available for tasting from 11am to 6pm. There will also be a sushi and wine matching class at 1pm and Thermomix cooking demonstrations at 12.00, 2.30 and 3.45. Why not bring a friend for an enjoyable break and sample some great wines and food tasters. Tickets to this event are free, but you must book as there are a limited number of places. To reserve place(s), please call us on 01344 622 344, or email: info@UKThermomix.com.



Succulent Steamed Sweetcorn

The first time we steamed sweetcorn cobs in the Varoma, we all decided we'd never cook it any other way again! Serves 1 to 6 with one cob each.

• 1 full size cob fresh sweetcorn per person, up to 6 maximum

• 500 g water

1. Weigh water into TM bowl, place up to 3 cobs sweetcorn in the Varoma and up to 3 cobs on the Varoma tray.
2. Steam 12 minutes/Varoma Temperature/Speed 2. Eat straight away, with butter and salt if desired.

Lamb Kebabs

Wonderfully flavourful, these spicy Indian kebabs are great for pan-frying or cooking on the BBQ in the last of the summer sun. Serve with mango chutney, steamed rice and a salad. Find more delicious Indian recipes in our TM recipe book "Fast and Easy Indian Cooking" - call us to order your copy.

• 450 to 500 g lamb leg meat, in 2 cm chunks



- 30 g fresh coriander, leaves and stems
- 3 to 6 fresh green chillies, tops removed
- 100 g onion, peeled and quartered
- 3 fat garlic cloves, peeled
- 25 g fresh ginger, sliced into 2 mm "coins" along the lines on the skin
- 1 level tsp fine sea salt
- 50 g bread torn in pieces - optional
- 1 tsp coriander seeds
- several grinds black pepper
- 1 tsp lemon juice
- 8 wooden kebab skewers, soaked in water 30 minutes



1. Weigh 250 g of the meat cubes onto the lid of the TM bowl around the measuring cup. Turn the TM to Speed 6 and quickly push all the meat pieces at once onto the running TM blades then turn off immediately. Tip out and set aside. Repeat with remaining meat cubes. Tip out and set aside.
2. Chop all the other ingredients 10 seconds/Speed 6. Scrape down the sides of the TM bowl.
3. Add minced meat back to TM bowl with the lemon juice and mix 40 seconds/Dough Setting. Scrape down again and knead 10 seconds more. Form sausage shapes on each of the wet skewers. Cover and refrigerate at least 1 hour or up to 6 hours before pan-frying in a little olive oil or grilling on the BBQ (brush the BBQ rack with oil first).



Winning Recipe of the Month for September

Congratulations to Wilma Murphy who has won the September 2011 Recipe of the Month competition with this easy dessert that she adapted for Thermomix from an Africaans recipe book called 'Kook Vir Die Uitspan' by Christine Carter. Steaming the apples first ensures they cook perfectly and her one-step crumble technique gives a biscuit finish to the crumble. Serve with custard or ice-cream - also made in your TM31 of course!
Serves 4 generously.

Coconut Apple Crumble

- 400 to 450 g cooking or eating apples, peeled, cores discarded, cut into 2cm chunks (=250 to 300 g of chunks)
- 2 heaped Tbsp sugar (less if you use eating apples)
- ¼ tsp ground cloves
- 90 g plain flour
- 25 g oats
- 15 g dried coconut flakes or shreds
- 100 g sugar
- 100 g cold butter, 2 cm chunks



1. Weigh 500 g water into the TM bowl. Place apple chunks in the internal simmering basket and steam 8 minutes/Varoma/Speed Spoon.
2. Tip apples into a buttered oven proof dish and sprinkle with first amount of sugar and the ground cloves. Discard the steaming water.
3. Rinse and dry the TM bowl. Mix remaining ingredients 10 to 15 seconds/Speed 4 until just crumbly. Spread evenly over the apples and bake 30 to 40 minutes at 180°C/350°F/gas mark 4 until golden brown on top. Aga Ovens: Bake 18 to 25 minutes on rack set on floor of Roasting Oven until golden brown on top.

'My Thermomix' tips:

- For best taste in the crumble topping use real butter or organic cold-pressed coconut oil.
- If you like apples that keep their shape, try Braeburn or Discovery. Bramley apples will cook to mush after the oven baking, but have the most wonderful flavour.

'My Thermomix' variations:

- Replace the oats with almonds for a nutty crumble topping.
- Gluten-free: use 110 g gluten free flour and omit the oats.
- Dairy-free: use coconut oil in the crumble and to grease the dish.

Note : My Thermomix recipe instructions are written for the Thermomix TM31. Please contact us for advice on adapting the recipes for Thermomix TM21.

If you've enjoyed reading this newsletter why not introduce a friend to Thermomix and help us build a nation that eats well and cooks with joy!

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FREE Post & Packing

If you've seen our video recipes on YouTube and would like a higher resolution DVD version of all the "[Cook with Janie](#)" and "[Cook with Alan](#)" recipes then we are offering customers free post & packing for the month of September. Just call us to order your DVD for just £9.95!



Offer Expires: 31st September 2011