



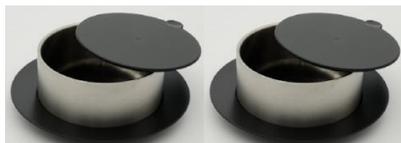
Our Thermomix Team Newsletter

January 2012

JANUARY SPECIALS

DOUBLE HOST REWARDS

Purchase a Thermomix in January and host a qualifying demonstration by 29 February 2012 and receive **TWO** exclusive 2.2 L ThermoServers to keep all your Thermomix food hot or cold for up to two hours!



UPCOMING COOKING CLASSES

Thermomix "Back to Basics" Cooking Class

21st February 2012 @ 7.30 pm

Glengarry Primary School, Doveridge Drive, Duncraig

Cost \$15.00 All Thermomix cookbooks and accessories also for sale on the night (cash only sales)

You'll see instant ice-cream, home-made butter to go with our freshly baked three cheese scroll, a yummy warm brown rice salad and jaffa custard amongst other things!

Call Simone now on 0412 016 727 or email simoneboening@dodo.com.au to reserve your place!

Recipe of the Month

Caramel Coconut Macaroon Slice

Base

90 g unsalted butter

110 g caster sugar

1 egg

100 g plain flour

50 g self-raising flour

Caramel Coconut Topping

60 g unsalted butter

3 eggs, beaten lightly

60 g milk

1 teaspoon coconut essence

275 g brown sugar

150 g shredded coconut



Preheat oven to 180° (160° fan-forced). Grease a 20 cm x 30 cm rectangular pan; line base and long sides with baking paper, extending paper 5 cm over sides.

Slice

Melt butter on for 1 minute at 37° on Speed 3. Allow butter to cool.

Place butter, sugar and egg in TM bowl and beat together on Speed 4 for 1 minute, scrapping down the sides half-way through time if necessary. Place flour in bowl and mix for 5 seconds on Speed 4.

Spread mixture in pan and refrigerate for 20 minutes.

Caramel Coconut Topping

Place all ingredients in TM bowl and mix together for 5 seconds on Speed 4. Pour topping over base and bake for approx. 45 minutes. Cool slice in pan before cutting.

Tips & Hints

Store slice in airtight container for up to four days. Use a serrated knife to cut this slice.

You might like to try these Anzac Lime Tarts for your Australia Day picnic:

<http://www.recipecommunity.com.au/recipes/anzac-lime-tartlets/16949>



Kirsty Eastman 0439 693 265
kirstytmx@gmail.com

Thermomix in Australia Pty. Ltd.
Suite 3, 5 Stretton Place Balcatta WA 6021