



Our Thermomix Team Newsletter

February 2012

FEBRUARY SPECIAL

FREE GREEN THERMOMIX CARRY BAG

Purchase a Thermomix in February and receive a GREEN THERMOMIX CARRY BAG. **In addition**, host a qualifying demonstration and receive **an exclusive 2.2 L ThermoServer** 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

Moroccan Carrot Salad

Salad Ingredients

- 100g quinoa
- 700g water
- 3 large carrots
- 2 radishes thinly sliced and cut into strips
- 1 x 400g chick peas
- 2 cups herb leaves e.g. mint, coriander and parsley
- ½ medium red onion (can use only ¼ if preferred) quartered
- 8 small dates
- 2 tblsp pistachio nuts



Place quinoa seeds into TM Basket and thoroughly rinse with clean water.

Place water into TM bowl. Insert basket with quinoa and cook for **16 mins 100 degrees on Speed 4**

When cooked, remove basket with aid of spatula and tip quinoa into a bowl and allow to cool.

Wash and dry bowl. Place pistachio nuts into TM bowl and chop, closed lid position, **one pulse** of the **turbo button**. Set aside.

Without cleaning bowl, add herb leaves to TM bowl and chop on **closed lid position** and **pulse once** with **turbo button** and set aside in mixing bowl.

Now chop onion on **speed 7** for **1 second** (Must still be fairly chunky) and dd to the herb mix.

Chop dates **closed lid position** by pulsing **Turbo button once**. Add dates to herb/onion mix.

Coarsely grate two carrots (only) on **Speed 7** for **4 seconds**. Add this to the other chopped ingredients and mix gently.

Add cooked, cooled quinoa and drained chick peas to the other prepared ingredients and mix gently.

The finely sliced radishes can be added now.

Thinly slice the last carrot with a vegetable peeler and blend into the salad mixture.

Sprinkle the chopped pistachio nuts over the top of the salad.

Finally pour on the dressing (recipe below) and serve.

Kirsty Eastman 0439 693265
Kirstytmx@gmail.com

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



Dressing Ingredients

- 1 orange, zest and juice
- 2 tablespoons lemon or lime juice
- 2 teaspoons olive oil
- 2 teaspoons honey
- 1 teaspoon ground cumin
- ½ teaspoon ground cinnamon
- ½ clove garlic (optional)
- Salt and black pepper to taste

Place orange zest and garlic (if using) into TM Bowl and chop for 10 seconds on Speed 10.
Add all other ingredients and mix on for 10 seconds on Speed 4.



A delicious, fresh and refreshing salad ideal for hot summer days.

Tips & Hints

To reduce preparation time when making Five Seed Loaf, weigh out dry ingredients for 5 loaves, place in zip lock bags and store in the deep freeze for future use.

HAPPY VALENTINES DAY!



For Valentine's Day

Why not surprise a loved one with a Valentine's Gift voucher by printing out the special voucher below for their favourite meal cooked in the Thermomix??

Gift Voucher



For _____

You may redeem this voucher for your FAVOURITE Thermomix meal
Valid for 6 months from 14.02.2012

Redemption requires 24 hours notice!

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