



Thermomix[®] TM6 Guide

*Unofficial notes from Nick Crossley
v2.3, April 14, 2023*



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The Thermomix – not a new fad!

The Thermomix® has a long history. The first version of the machine was designed in 1968, and the current model – the TM6 – was launched in 2019. Vorwerk, the company building the machine, has been in business for over 135 years. You are buying into a stable and successful ecosystem.

First Things First

Read the **Unboxing Instructions** (sent by your consultant).

Unpack the machine, and remove all wrapping foil and acetate from the locking arms, the screen, etc. Keep the box and other essential packing material for future use.

Read the safety instructions in the User Manual. You will get a link to the very useful PDF “Welcome to the World of Thermomix” – print this for quick reference.

Ensure you have a clean, level, and stable surface on which to place your Thermomix. Do not place the Thermomix in or under cabinets or shelves, otherwise steam from the machine may damage those surfaces.

Important Safety Notes

- To avoid pinching your fingers, do not rest them on the lid or near the locking arms while starting a processing step.
- When the two lights on the base unit either side of the bowl are red, it means the bowl and its contents are hot.
- Use of any accessories not authorized by Vorwerk is not recommended and could void your warranty.
- When kneading dough, keep your eyes on the machine, since it may “walk” across the surface towards an edge.
- **Most important: never go over speed 4 with the butterfly whisk, or it will break!**
- **Similarly, never go over speed 1 with the blade cover.**
- After using the Cutter, **remember to remove the shaft!** The blades will shatter the cutter shaft if it is left loose in the mixing bowl.
- Always insert the mixing bowl into the machine vertically – do not force it horizontally through or past the locking arms.
- Do not force the lid off; wait for the locking arms to release fully.

Cookidoo

Before turning on your machine for the first time, create your Cookidoo account by clicking on **Sign up** at <https://cookidoo.thermomix.com/foundation/en-US>. You can sign up for a 30-day free trial, and that will be extended when you register your TM6 – or you can subscribe immediately, in which case your subscription will also be extended when you register your machine.


To register your TM6 with your Cookidoo account, enter your Cookidoo user ID and password when prompted on your first time starting up the TM6.


While it is possible to use a Thermomix TM6 without a Cookidoo account, you would be missing out on a significant part of the value of the machine by doing so, and you would stop receiving updates to the functionality – we **strongly** recommend all TM6 users subscribe to Cookidoo.

It's easiest to use Cookidoo from the mobile app or the laptop/desktop browser – and those interfaces have some features not available on the TM6 itself. So, make sure you install the app and bookmark the browser page.

Cleaning

Wash all parts except the machine base in warm soapy water; wipe down the machine base with a slightly damp cloth. Ensure the connecting pins in the bowl well remain dry.

During the day, use the preclean mode  to clean out the bowl between steps when needed. At the end of the day, or between steps using very different flavors and ingredients, or before whisking egg whites or cream, disassemble the bowl, wash the various parts carefully, dry thoroughly, and reassemble. An air canister (Dust Off or similar) is useful to help dry the base of the bowl; **the pins on the base and the seal around them must be dry before use.**

To preclean, fill with enough water to cover the blades, add 1 or 2 drops of dish washing liquid for dough or all-purpose cleaning, or 2 oz vinegar for caramel or burnt bottom cleaning, and start the applicable cleaning mode . When it's done, empty, rinse out, and dry the bowl and lid – then continue cooking!


The Brown Bottom cleaning variation runs at a high temperature. To avoid excess foam, only white vinegar (no liquid soap of any kind) should be used.

At the end of a day's cooking, disassemble the bowl and either wash all parts by hand again, or place them in the dishwasher. Always remove the rubber seal from the mixing blades before putting the blades in the dishwasher; hand wash the seal, **and replace it on the blades before use.**

Care and Maintenance

To avoid damaging the scales, never drag the Thermomix across a surface; rather, lift it from the handle and place it down in the new position. The Thermomix Slider is useful if you plan to move the TM6 around your work area frequently.

The Thermomix turns itself off after a period of inactivity. If you unplug it, the cord can be pushed back into the base unit if desired.

If you are going to travel anywhere with the Thermomix, first put the MC in the simmering basket, the simmering basket in the mixing bowl, the bowl in the base unit, the lid and splash guard on the bowl, then put the machine in Transportation Mode. You get to Transportation Mode from the Settings menu . With some carry bags, the splash guard needs to be kept off the top, or the fit in the bag becomes too tight.

There are two filters that should be cleaned out occasionally; one is behind the grated screen at the back of the machine; the other is under the base. When cleaning the one under the base, also clean out the drainage hole from the mixing bowl recess.

The more you perform hard wearing tasks like crushing ice, milling nuts, etc., the shorter the lifespan of the blades:

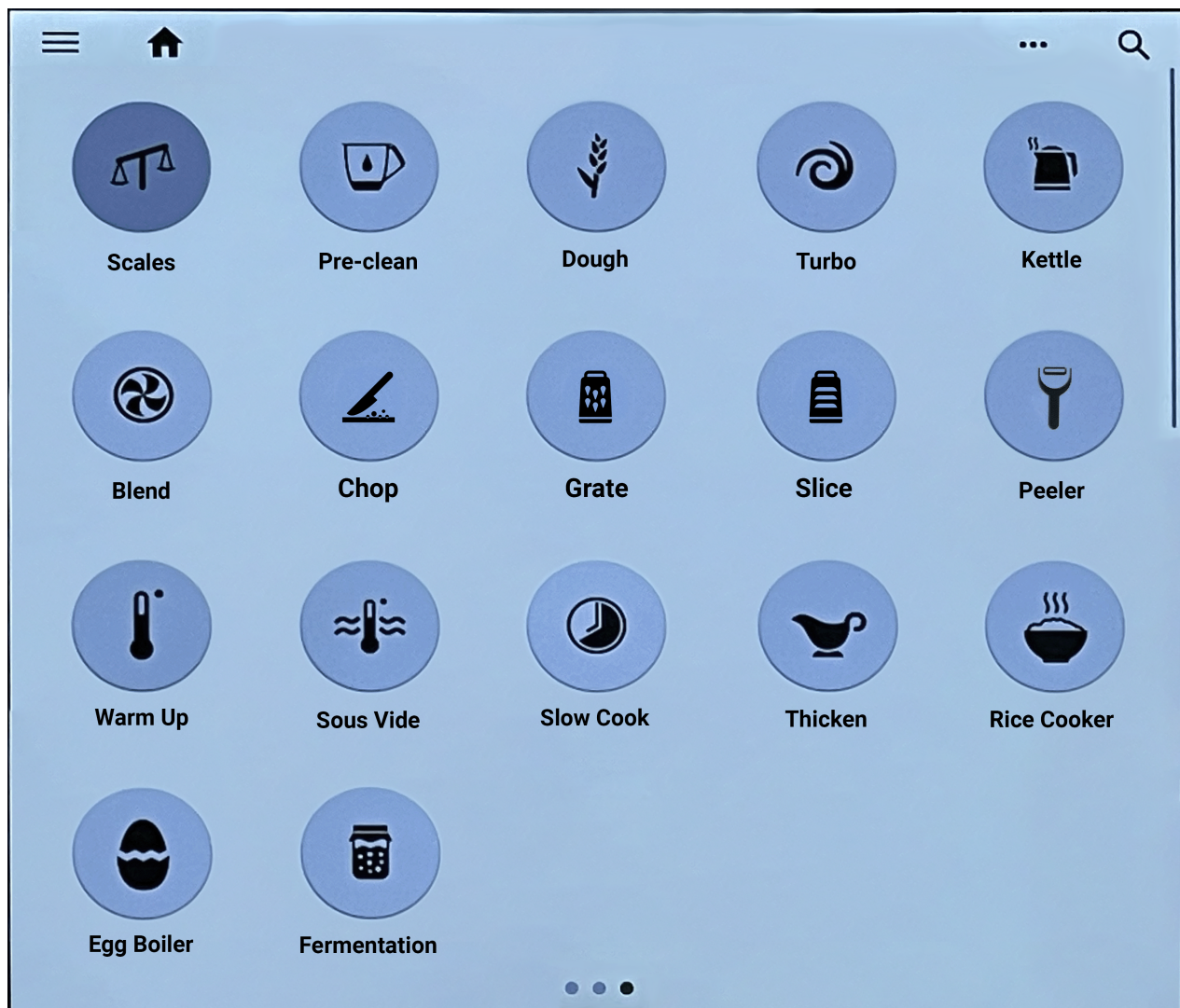
- hard use - doing this daily = less than a year of blade life
- medium use - a couple of times a week = about 2 years
- light use - hardly ever crushing ice, milling nuts, etc. = about 4 years

Regularly inspect the edges of the knife, and the seals on the knife and lid; if they appear broken, cracked, or worn, or for any other problem with the system, contact your consultant or Thermomix customer service.

Keep your software up to date – Thermomix gets new modes and recipe improvements quite often. The machine will prompt you when a new update is available; if this is not a convenient time, feel free to decline it, and update later from the Settings menu.

Arranging the mode icons

You can re-arrange the icons on the modes screen to suit the way you work – probably putting the modes you use the most at the top, or grouped by function. For example, here’s my home screen layout:









You can also hide modes altogether, but this is probably not a good idea – you might suddenly need to use that hidden mode, and while you can unhide the icons, that’s just extra work.

You can get to the modes screen by swiping to the left from the **Home** 🏠 page – in other words, the modes screen is just off to the right of the home page showing the TM6 time, temperature, and speed dials, just as the **Cookidoo** search page is just off to the left, and can be reached by swiping to the right.

You can access the modes screen at any time while cooking – including between steps of a guided cooking recipe from Cookidoo. This can be useful to weigh an extra ingredient, or to add a step to a recipe. You can even access the **Scales** ⚖️ mode while in the middle of a cooking step, provided the current mixing speed is not more than 4: temporarily replace the measuring cup with a bowl, click on the **Home** 🏠 icon at the top of the screen, swipe left to the modes page and access the **Scales** ⚖️, then weigh your ingredient into the bowl.

Basic Functions

Speeds

 - 1.5	Stir	Use reverse mode  to prevent delicate foods from falling apart.
1 – 3	Mix	Mix gently, mash potatoes, or chop soft ingredients (e.g., hard-boiled eggs, raw mushrooms). Again, use reverse to prevent delicate foods from falling apart.
3.5	Whip & Whisk	Beating egg whites (4 at a time): 4 Min. / Speed 3.5 with the butterfly whisk.
4	Shred	With reverse  , shred ingredients like chicken without chopping them.
4 – 6	Chop or Emulsify	Chop onions, carrots, etc., or emulsify mayonnaise, hollandaise sauce, etc. When chopping onions or other vegetables, don't go above speed 5 for 3 seconds or you'll have mush. Salads - chop on speed 4, keeping an eye on it through the hole in the lid, and helping it along with the spatula if needed. Try the Chop mode  , which provides a visual guide through coarse and fine chopping for a variety of ingredients, amounts.
7 – 10	Blend	Grind or mill (e. g. sugar, wheat, coffee), blend to a completely smooth texture (e. g. creamy soups, smoothies, ice cream, sorbet) or chop hard ingredients (e. g. cured ham, hard cheeses). Also, consider the Blend  and Turbo  modes.

See also the **Common Tasks** section near the end of this document.

TM6 Modes

Blend

This is the perfect mode for your purées, smoothies, or smooth soups. Blend will start slowly and gradually increase to full blending speed.

Fermentation

Use the fermentation mode to make yogurts and cheeses, or to proof a yeast dough in the Varoma dish. Set the time up to 12 hours and temperature between 100°F-160°F/37°C-70°C.

Kettle

Use the Kettle mode to heat up water to just the right temperature for various types of tea, or to boil for pasta, etc. Heat milk up to 195°F/90°C to avoid overboiling. You can use this mode to heat water or stock rapidly prior to steaming items in the simmering basket or Varoma.

Kneading

Knead dough for 2 – 10 minutes depending on the recipe and the strength of the bread.

Grate and Slice Modes

For use with the Cutter accessory, these modes provide grating and slicing.

Peeler Mode

Useful if you have the blade cover & peeler attachment; peel potatoes, beets, and similar items, in sizes that fit through the hold in the lid. Add 21 oz / 600 g water, time 4-6 minutes.

Rice Cooker Mode

The Rice Cooker Mode cooks more than just rice; you can also cook grains like millet or bulgur with the Rice Cooker mode. The ratio of water will depend on the grain you are using.

Thicken

With this mode, you can make savory or sweet starch-thickened sauces, hot emulsified sauces, and desserts and custards. Place the ingredients in the mixing bowl, select the mode, set the temperature, and turn to start Thicken mode.

- For starch-thickened recipes set temperature to 212°F/100°C – these recipes are thickened using any type of flour or equivalent, e.g., Béchamel.
- For egg-thickened recipes set temperature to 175°F/80°C – these recipes use eggs or egg yolks as the thickening agent, e.g., Hollandaise and Béarnaise.
- For hot emulsified sauces use the butterfly whisk – the whisk will incorporate air into your sauce, creating a perfect foam, e.g., Zabaglione.

Turbo

This mode gets the highest blade speed, for short period of time. Use it for very fine milling or mincing, or just to help throw ingredients off the blades.

TM6 Temperatures

This chart shows the temperatures you can set on the TM6.

Mode	°C	°F	Mode	°C	°F	
Manual Cooking	37	100	Guided	37-160	100-320	
	40	105		(1° increments)		
	45	110				
	Gentle Warm	50	120	Warm up	37	100
		55	130		40-90	105-195
		60	140		(5°C increments)	
	Warm	65	150	Sous-Vide	40-85	105-185
		70	160		(1° increments)	
		75	170	Thicken	80	175
		80	175		100	212
		85	185	Kettle	37	
		90	195		40-100	100-212
	95	200	(5°C increments)			
	Simmer	98	205	Ferment	37	100
		100	212		40-70	105-160
Boil	105	220	Slow Cook	37	100	
	110	230		40-95	105-200	
Jam	115	240		(5°C increments)		
	120	250				
	Sauté					
Varoma	Maintains a boil			98	205	

Tips and Tricks for the TM6

- When not in use, leave the measuring cup off the lid (place it in the simmering basket); this ensures ventilation and avoids building up odors.
- The machine will not operate without the lid on, but you can decide whether to have the measuring cup in place, or how to replace it. If the mixture is (or will be) very hot, you must use the splash guard, the simmering basket, or the Varoma as a cover. Cookidoo recipes will tell you which cover to use. For your own recipes, use the MC when chopping or blending, and use the splash guard, the simmering basket, or the Varoma when cooking at higher temperatures or when you want steam to escape, such as reducing sauces, etc.
- The MC is deliberately not an exact fit in the lid - it allows you to drop oil or similar into the bowl while it is running. You may see a tip to put a sheet of paper towel between the MC and the lid to avoid a cloud of powder when milling or grinding – but this is seldom needed and **you must never do this when heating, to avoid a build-up of pressure.**
- When you put the MC in the lid, point the spout away from you. This makes it easy to remove the MC by pressing the closer edge with the base of your palm and pushing up and away.
- You can take the MC out while the machine is running to add more ingredients through the hole if needed – but be sure to do this only when it is safe, **not** when the contents are very hot and/or the speed is over 5.
- To put the butterfly whisk in place: insert the whisk in a position slightly anti-clockwise from the low blades, then turn the whisk clockwise as close to the low blades as you can. To test the placement, try lifting from the knob on the top of the whisk – you should be able to lift the whole bowl assembly.
- Always use the spatula as a handle when getting the simmering basket out of a hot liquid; the groove on the spatula fits into a corresponding hole or slot in the simmering basket. Ensure the spatula is fully inserted using this mechanism so you don't drop the basket with your carefully prepared food!
- Use the simmering basket (with the spatula as a handle) or the Varoma as a sieve.
- To avoid small fragments of food falling through the steam holes in the Varoma, use parchment paper (baking paper), cut to shape if needed. To avoid the paper blocking the steam, wet the paper with water, crumple it into a ball, then open it up again and shake off excess water – this makes the paper creased enough to allow steam to pass. To allow even more steam to pass through, poke several small holes in the parchment using a skewer or knife.
- You can also lay the butterfly whisk flat at the bottom of the Varoma tray or bowl to prevent an item from blocking the steam holes.
- Always use the Varoma lid when steaming – without the lid, the steam will not concentrate enough to cook.
- Open the Varoma by lifting the lid away from you – not towards your face! After lifting the lid, place it under the Varoma as a tray to catch any drips.
- Use the Varoma to reheat foods and keep them moist, and/or to sterilize mason jars, possibly while cooking something else in the mixing bowl.
- When using the Varoma to cook meat or fish, you can use the [Meater+](#) to monitor the temperature, ensuring everything is cooked just the way you like it!


- Use the blade cover for sous vide, or to avoid delicate food being broken up by the stirring. You can also use the butterfly whisk to help stir large foods, with blades on reverse but less tendency to shred the food.
- Use 1-2 seconds of **Turbo** 🌀 mode to clear dough and other sticky mixes off the blades.
- When combining wet and dry ingredients, you may need a bit more power and help with your spatula. Just insert it through the top lid and help the batter slightly.
- To weigh ingredients outside the mixing bowl, place a container on the mixing bowl lid, tare the scale, then weigh ingredients into the container. You can even do this while the Thermomix is working at low speed.
- In the long cooking modes, such as **Slow Cook** 🕒, **Sous-Vide** 🍲 and **Fermentation** 🍷, an acidic ingredient should be added to the liquid (e.g., lemon juice, vinegar, or ascorbic acid). This prevents possible oxidation of the mixing bowl and knife.
- When using the Cutter, use the smaller feed tube if your food will fit. In either feed tube, try to fill the tube as much as possible so that the things you are feeding in do not fall sideways as you push them down. This ensures your grating or slicing is as consistent as possible. For example, you might add several carrots, or slices of carrot, and you might turn some vegetable pieces upside down to nestle against other pieces to ensure an even diameter.
- After using the Cutter, make sure you remove the shaft that goes into the TM6 mixing bowl below the cutter bowl. **If you leave the cutter shaft in the TM6 mixing bowl, and then start chopping something in the TM6 mixing bowl, your cutter shaft could get broken** 😬.

Tips and Tricks for Cookidoo

- Make full use of the search abilities – see <https://cookidoo.thermomix.com/foundation/en-US/articles/discover-the-world-of-search>.
- Set your default Cookidoo filters **not** to select by country – you want to be able to see recipes world-wide! If you have accessories such as the blade cover / peeler or the Cutter, ensure your filters allow recipes using those accessories.
- You might prefer to filter by the languages you understand, or you can leave the language unfiltered as well, and either use Chrome browser with Google Translate to access Cookidoo, or use the Google Translate app on your phone to view the TM screen. Not a perfect translation, but usually quite sufficient.
- When following a guided cooking recipe, your TM6 automatically switches weight and temperature units to the right system of measurements for that recipe – ounces and pounds for US recipes, and grams for almost everywhere else! So you don't need to be concerned about cooking recipes that are in metric – just add ingredients as requested on screen.
- When cooking manually, your TM6 uses the system of measurements you set in your Settings – so set those to your preferred units.
- When following a guided cooking recipe, at each stage the TM6 sets the right time and temperature, and sets the recommended speed as a temporary maximum; all you have to do is turn the dial hard clockwise. You can then adjust time, temperature, and speed up or down.
- While following a recipe, you can access the scales from the three dot menu at the top.
- Access the recipe ingredients and overall details from the same three dot menu. From the recipe details, you can click on any step to go directly to that step. You can also go back to repeat a step if something needs more chopping or cooking, or you can skip a step by just pressing Next (perhaps you want to omit an ingredient).
- Read to the end of each recipe - they often include useful tips and variations.
- Find recipes related to one you like by scrolling down to the end where Cookidoo lists any collections containing this recipe. Those collections probably contain related recipes, so you might want to look through them.
- When you are increasing the amounts in a recipe without built-in Cookidoo scaling, make sure it does not go over the maximum capacity of the Thermomix (2.2 liters or just over 9¼ cups for the TM6). The kneading time of a recipe that is doubled would only increase by 30 seconds, and that for cake batters would increase by 20 seconds.
- Create your own collections, such as “My Favorites”, “Fast Meals”, etc. – or bookmark recipes that might be of interest later.
- Check the new Cookidoo collections each month for inspiration and new ideas; you can see the new collections on the ‘Explore’ page of Cookidoo.
- Search for “High heat” and select “Collections” on the left of the search bar to find collections of recipes for high temperatures – for searing, etc., which you cannot do with manual cooking.
- Save money by making your own ingredients; see <https://cookidoo.thermomix.com/foundation/en-US/articles/homemade-pantry> and <https://cookidoo.thermomix.com/foundation/en-US/pages/make-your-own-ingredients>.
- Watch for collections and articles specific to the season. For example, for Thanksgiving advice read <https://cookidoo.thermomix.com/foundation/en-US/articles/thanksgiving-day>.

- Use “My Week” to help plan your meals ahead so when the time comes to start cooking, you have everything you need. Assign recipes to specific days, or just mark them to “Cook Today”. Then, if the meal you made last week worked out for you, it’s still there in your timeline, ready to be cooked again.
- Occasionally, Cookidoo is taken offline for maintenance and upgrades; you should always receive advance warning by email. During those times, you will not be able to search for recipes, add recipes to your week or shopping list, etc. You can of course cook in manual mode. You can also cook any of the recipes downloaded to your TM6. This includes your bookmarked recipes, recipes in your saved collections, and Cookidoo recipes in collections you have made. To ensure a recipe is available on your TM6, add the recipe to your bookmarks or a collection you have made or saved, start your Thermomix before Cookidoo shuts down, and look at ‘My recipes’ on the TM6. You will find your recipes there even after Cookidoo has gone offline.
- Want to create / upload your own recipes? You can do this by following the [guided instructions](#) on Cookidoo, and using the tips in the next section. Your consultant can assist in creating, converting, and uploading recipes – *including advising on what should **not** be uploaded for copyright reasons.*
- Weights and temperature measurements for your own Created Recipes are slightly confused. The weights in your recipe are shown in whatever units you entered them - so that depends on the original source. However, the temperature unit is fixed by the country in which you registered the Thermomix - so that’s always Fahrenheit in the US even if the weights are in grams! When cooking a Created Recipe, the TM6 scales themselves remain in the units in your Settings - which may or may not match the units for the current recipe. You can temporarily change the settings to match the recipe to make cooking easier!
- Created recipes cannot be bookmarked or saved in a collection, and so those recipes are not available if Cookidoo is down. If you want to cook your own created recipe while Cookidoo is down for maintenance, print out the recipe beforehand, and cook it in manual mode.

Adapting your recipes for the Thermomix

- Find a similar recipe in Cookidoo, and base yours on that existing recipe, modifying the ingredients, quantities, and steps as required. Start by adding the base Cookidoo recipe as a Created recipe, then edit that. Cookidoo also contains some short recipes to use as building blocks – for example, browning onions, etc. Search for collections with “Basic” in the name.
- Use the basic steps outlined earlier in this guide to help you set the right quantities, time, temperature, and speed.
- When adapting a recipe to the Thermomix, note that the efficiency of the Thermomix often means you can shorten various stages.
- You may need to reorder the steps of your recipe, so read the whole recipe through before beginning. For example, if a recipe says to add lemon zest, grated parmesan, or chopped nuts at the end, grate or chop that first (possibly using the Cutter accessory) while the bowl is clean, set it aside, then begin cooking. If a thickener is needed for soups or custards (like rice flour), grind that first and set aside. Go:
 - Dry to wet: Start with tasks that require a clean and dry mixing bowl (e.g., grinding sugar, chopping herbs).
 - Cold to hot: Knead a dough, whip cream, blend drinks, or chop onions before cooking sauces or soups.
 - All in one: For sauces, batters, and cake mixes, you can add most ingredients at once and mix them in a few seconds, speed 2-5. Stir sauces quickly to avoid lumps, on speed 2–4.
- Some processes always need to have a clean bowl – for example, whipping egg whites or cream, or making butter. You need to decide whether you can do these things first and set aside, or perform some other steps and then clean the bowl. Or buy/earn a second bowl!
- The first time you convert a recipe for the Thermomix, set the scales before measuring each ingredient in, and write down the weight, so next time you make it you won't have to use cups, you can just weigh everything straight into the machine.
- Keep notes on what you do so you can do it again (or improve it) next time.
- Remember to check amounts: the mixing bowl holds up to 9¼ cups – don't overfill it. Add up the quantities of ingredients in the recipe and adjust if necessary.
- When you need to steam something in the Varoma, think about whether something else can be done in the bowl at the same time. Just remember that you must have a boiling liquid, so you need a temperature from 212°F/100°C (220°F/105°C) up to Varoma temperature, and whatever is in the bowl needs to be wet enough to make steam. For example, a tomato sauce cooking in the bowl with fish and veggies steaming on top; or a coconut milk sauce and rice cooking in the bowl with chicken and veggies on top; or even soup on the bottom, with bread rolls or sweet puddings on top. Steam carries little flavor, so it's okay to have soup cooking in the bowl with sweets on top.
- Chop vegetables before sautéing them. Chopping vegetables together with oil can make it easier or sometimes even unnecessary to scrape down the mixing bowl between steps. When you're chopping onions or other vegetables, don't go above speed 5 for 3 seconds unless you are trying to liquidize the ingredients – know if you intend to make coleslaw or cabbage soup.
- Use **reverse**  to stir or mix without chopping.

Ingredient Quantities and Substitutions

If you don't have an ingredient called for in some recipe, or if you do not like some ingredient, you can often substitute something close. For some suggestions, see Nick's [Thermomix web page](#). If the quantities or ingredients are too different, the TM6 may refuse to continue the recipe in guided cooking, but you can continue manually.

What to Cook?

When you first get your Thermomix, arrange for a Get Cooking Experience with your consultant – he or she will recommend things you might like to try cooking first.

Remember to build up some basic and useful ingredients that you can use in other Thermomix recipes – such as stock pastes, spice mixes, etc.

Here are some suggestions:

Stock pastes (freeze in ice cube trays, then put in labeled ziplock bags)

- [Chicken Stock Paste](#)
- [Vegetable Stock Paste](#)
- [Parmesan Stock Cubes](#)
- [Ginger Garlic paste](#)

Spice mixes

- [Italian Seasoning Rub](#)
- [Dukkah](#)
- [Christmas Spice Mix](#) (don't limit this one to just Christmas)
- [Garam Masala](#)
- Others at <https://thermofun.com/spice-blends-thermofun/>

Useful ingredients

- [Ghee](#)
- Chutney (use [Mango Chutney](#) as a base recipe, but tailor the ingredients to your taste)
- [Mayonnaise](#) (there are several alternative recipes)
- [Pie crusts](#)
- Tomato-based sauce (there are several choices here, such as [Arrabbiata](#))

Bread/dough/cake

- [Pizza dough](#) (divide into boules and freeze)
- [Puff pastry](#) (form into circles or rectangular sheets, then wrap and freeze)
- [Focaccia](#)
- [Challah](#), [milk bread](#), or [Farmhouse White](#)
- [Caribbean Carrot Cake](#)

Easy/fast recipes


- See the “[Discover Thermomix](#)” collection
- A steamed fish, such as [Simple Streamed Salmon](#)
- A curry, such as [Butter Chicken](#) (of which there are many variants!)
- A soup, such as [Carrot and Coriander Soup](#) (coriander is known in the USA as cilantro!)

Multi-level Cooking

- Try [Chicken Velouté Meal](#)
- And other recipes with the tag #menu or #multi-level cooking

Common Tasks

Task	Amount	Time	Speed
Chop herbs (washed & dried)	½ - 2 oz	3-6 seconds	6
Chop nuts	4-10 oz	3-6 seconds	8
Chop onions, carrots, etc.	4-12 oz	3-7 seconds	5
Grate soft-medium cheese (cheddar)	3-10 oz	7 seconds	7
Grate hard cheese (parmesan)	3-8 oz	15 seconds	10
Grind peppercorns	½ oz	10 seconds	10
Grind spices	1 oz	30 sec - 1 minute	9
Icing sugar	4-6 oz	18 seconds	10
Mill nuts to flour	4-9 oz	15 seconds	7-8
Mill whole grains to flour	4-9 oz	1 minute	10
Mince garlic	1-4 cloves	3 seconds	8

Use the Chop tool  for more guided assistance. Use the longer times for finer chopping or for larger quantities in the given range.

For more information, see the Welcome Guide, page 11 onwards, and the Basic Cookbook and Simple Ideas collections in Cookidoo.



Melting butter: 4-8 oz butter cut into ¾ inch cubes, 1-2 minutes / 140°F/60°C / speed 1.


Melting chocolate: 4-8 oz chocolate, broken up in chunks in the bowl, 10 sec / speed 9. Scrape down and melt 4 min / 110°F/45°C / speed 2.

Making ganache: Melt chocolate as above, then add cream and stir 20 sec / speed 2.5.

Pastry: Place flour, cold butter, salt, and water into mixing bowl and mix 20 sec/speed 4. Transfer pastry onto lightly floured silicone bread mat or work surface and shape into a flattened ball. Cover in plastic wrap and refrigerate until needed.

Steaming vegetables: see the Welcome Guide page 15, but decrease times for firmer texture – most vegetables take 7-12 minutes of steaming in the Varoma, depending on hardness and shape. Thin sliced ribbons can take as little as 3-4 minutes.

Toasting spices for Asian dishes: before or after grinding spices as in the table above, toasting them for 3-7 minutes / Varoma temp /  / speed  / MC off, until fragrant.

Whisking egg whites: Separate 3-10 eggs while cold, then let the whites come to room temperature. Insert the butterfly whisk  into the Thermomix bowl, add the egg whites. Whisk for 2-5 mins/speed 3.5 with the MC off. Keep a watchful eye on them so not to overwhip. When firm peaks form, the egg white has reached its fullest volume and should not be whipped any longer.

This is not an official Vorwerk document; always follow the instructions in the Thermomix and Cookidoo manuals.

Vorwerk, Thermomix, Cookidoo, and all other names, logos, and icons identifying VORWERK and its products and services are proprietary trademarks of VORWERK (or its affiliates).

Shopping, and Issues

To order new items, go to <https://shop.thermomix.com/consultant/115452/>.

Be cautious when ordering accessories from any other source. As noted earlier, use of any accessories not authorized by Vorwerk is not recommended and could void your warranty.

For any questions or problems, contact Nick by calling or texting 206-590-1962, or via email bainbridge.cook@gmail.com. If you cannot contact Nick, try Vorwerk Customer Care Monday-Friday 6:00am to 6:00pm PT, Saturday 7:00am to 3:30pm PT, 888-867-9375, service@thermomix.us.

My Notes

