

A chef in a white uniform is shown from the chest up, holding a silver spoon. A dark, viscous liquid is dripping from the tip of the spoon. Below the spoon, a plate of food is visible, featuring green leafy vegetables, pink flowers, and other ingredients. The background is slightly blurred, showing other people in white uniforms.

Cook Like A Chef

Recipes from the Pros

thermomix

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Table of contents

- 4 Hummus**
Ilan Hall
- 8 Pesto with Pita Breads**
Danny Bowien
- 12 Chicken Liver Mousse**
Chris Cosentino
- 16 Holiday Couscous**
Kris Morningstar
- 18 Yam Porridge with Brown Butter Sage Crumble**
Tim Hollingsworth
- 20 Poached Eggs with Chipotle Sabayon**
Jeremiah Stone and Fabian von Hauske
- 24 Lamb with Black Garlic Romesco and Pickled Chives**
Wylie Dufresne
- 28 Jalapeño XO Sauce with Scallops and Black Rice**
Thomas Lim
- 30 Meringue Clouds with Sabayon and Berries**
Rosalyn Darling
- 32 Cherry Clafoutis**
Ludo Lefebvre
- 34 Chocolate Avocado Cake**
Bill Yosses
- 36 Concord Grape Pearls with Champagne**
Bill Yosses

Cooking like a chef in your own home has never been easier. Our recipe development team has partnered with America's most prominent chefs to share their favorite recipes using the Thermomix®. We've included award-winning chefs, who have garnered three Michelin stars, appeared on Food Network, competed in Top Chef, received James Beard Awards, authored cookbooks, and even served at The White House. These acclaimed chefs not only cook amazing food, they strive to inspire and educate consumers on ingredients and food nutrition, bringing their passion for creating delicious, healthy dishes directly to your kitchen. Whether you're a novice, recipe enthusiast or trained chef, the Thermomix® allows you to cook mouthwatering meals and still have time to spend with family and friends.

Meet the Chefs



Jeremiah Stone and Fabian Von Hauske

Friends Fabian von Hauske (Mexico City) and Jeremiah Stone (Maryland) met at the French Culinary Institute in New York. This powerhouse "30 Under 30 Food and Drink" duo was also celebrated as "Best New Chefs of the Year" (Food and Wine, 2016) and are proud co-owners of Manhattan's Orchard Street Contra Restaurant, Wildair Wine Bar and Una Pizza Napoletana.



Kris Morningstar

Since graduating from the Cordon Bleu-affiliated California School of Culinary Arts, Morningstar has emerged as one of Los Angeles's top contemporary chefs. While respecting classical technique, an adventurous, playful approach has earned him GQ's "Dish of the Year" and Esquire's "Best New Restaurant" awards, a semi-finalist place as a James Beard Rising Star Chef and a Rising Star Chef award from Gayot.



Rosalyn Darling

Rosalyn a trained Chef and Culinary R&D Manager at CSSI Marketing + Culinary where her goal is to design dishes that are not only delightful for the palate but also more healthful. She holds a bachelor's degree in Marketing, Management and Entrepreneurship from the University of Illinois at Chicago and a culinary degree from the International Culinary School at the Illinois Institute of Art Chicago.



Danny Bowien

Chef Danny is a James Beard award-winning chef and founder of Mission Chinese Food (San Francisco and New York City). He is known for spicy Sichuan fusion that challenges fine dining traditions with bold aesthetics and flavors. His eclectic taste in music, cutting edge fashion and art drive his work and personal style. In 2008 Danny won the World Pesto Championship in Genoa, Italy.



Thomas Lim

Australia born Chef Lim has cooked in numerous high profile restaurants including the world-renowned Tetsuya's. In late 2010 he opened Duke and within a year won Time Out Sydney's Best New Restaurant of the Year and Best New Talent. Since bringing his talents to the U.S. he has been named one of Zagat's 30 Under 30 and is Executive Chef/Partner in New York, Los Angeles and his latest, Éléphante in Santa Monica.



Ilan Hall

Chef Ilan is an American chef and second season winner of Bravo's Top Chef. His victory on the show led to his first restaurant, The Gorbals which opened in 2009 in Los Angeles followed by a second location in Brooklyn. He has also produced the competitive cooking series, "Knife Fight" on Esquire Network. In 2015, Ilan partnered with Rahul Khopkar to open Ramen Hood, a 100% vegan ramen concept.



Bill Yosses

As the White House Executive Pastry Chef from 2007 to 2014, Bill worked closely with First Lady Michelle Obama's "Let's Move" campaign. Prior to this he was Executive Pastry Chef at The Dressing Room, Tavern on the Green, and Bouley restaurants. He has co-authored "Desserts for Dummies" and the "Sweet Spot," where he promotes revolutionary "healthy" yet delectable low-sugar desserts.



Wylie Dufresne

Former owner of New York City restaurants, wd~50 and Alder, the highly acclaimed Dufresne now applies his imagination and inventive "food tinkering" and molecular gastronomy techniques at Du's Donuts & Coffee in Brooklyn-- a modern homage to American classics inspired by his great grandfather, Wallace Dufresne at Rhode Island's Ever Good Donut Shop six decades ago.



Tim Hollingsworth

After leaving his post as Chef de Cuisine at Thomas Keller's The French Laundry in 2012, Hollingsworth moved to Los Angeles where he is current chef and owner of Otium. He has received culinary accolades from the James Beard Foundation and San Francisco Chronicle. After winning the Bocuse d'Or USA semi-finals, Hollingsworth represented the United States at the world final to achieve the highest ranking by the US team to date (2015). View preparation of Yam Porridge with Brown Butter Sage Crumble @ <https://vimeo.com/251745356>



Ludo Lefebvre

After training with great masters in France, Ludo came to Los Angeles to open L'Orangerie and Bastide, both of which were awarded the prestigious Mobil Travel Guide Five Star Award. He then went on to create the multiple award-winning LudoBites concept, Trois Mec, Bar a la Carte, Petit Trois and Trois Familia, a fun breakfast/lunch restaurant in Silver Lake.



Chris Cosentino

Passionate author, chef, cyclist and philanthropist, Chris Cosentino is co-owner of San Francisco's celebrated Cockscomb restaurant, Jackrabbit in Portland, OR, and Acacia House at Las Alcobas, a Luxury Collection Hotel in Napa Valley, with partner Oliver Wharton and parent company Delicious MFG & CO.

Hummus

Ilan Hall

INGREDIENTS

HUMMUS

8 oz dried garbanzo beans
23 oz water, plus extra to soak beans
3 oz extra virgin olive oil
5 oz tahini
1 garlic clove
1 oz lemon juice
½ tsp kosher salt, to taste

GARLIC OIL

2 garlic cloves, smashed
1 oz extra virgin olive oil
ground smoked paprika, to garnish
0.5 oz pistachios, toasted and
chopped
sliced raw vegetables, to serve or pita
chips, to serve

USEFUL ITEMS

serving bowl

THERMOMIX® PARTS

measuring cup
simmering basket
spatula

PREPARATION

HUMMUS

1. Place a bowl onto mixing bowl lid and weigh in garbanzo beans. Add enough water to cover beans by 2 inches. Cover bowl and set aside to soak overnight.
2. Rinse and drain beans and place into mixing bowl, add 20 oz water, place simmering basket instead of measuring cup onto mixing bowl lid and cook **45 min/212°F/☞/speed 1**.
3. Insert simmering basket, hold it in place with spatula to drain and discard cooking liquid. Remove simmering basket.
4. Add 3 oz water, olive oil, tahini, garlic, lemon juice and salt and blend **2 min/speed 7**. Transfer to a serving bowl and set aside. Clean mixing bowl.

GARLIC OIL

5. Place garlic and olive oil into mixing bowl and cook **5 min/250°F/speed 4**. Transfer to a bowl and set aside to cool.
6. Drizzle Hummus with Garlic Oil and sprinkle with paprika and pistachios. Serve with assorted vegetables or pita chips.



10 min



9 hrs. 5 min.



easy



Total recipe
(approx. 27 oz)







Pesto with Pita Breads

Danny Bowien

INGREDIENTS

PESTO

4.5 oz Pecorino cheese, cubed
2.5 oz Parmesan cheese, cubed
0.5 oz pine nuts
¼ tsp salt
1 garlic clove
4 oz fresh basil
10 oz extra virgin olive oil, divided

STARTER

2 oz all-purpose flour
2 oz whole wheat flour
3.5 oz water
⅓ tsp active dry yeast

PITA BREADS

7.5 oz water
10.5 oz all-purpose flour
3.5 oz whole wheat flour
1 tsp sugar
1 tsp extra virgin olive oil
1½ tsp salt

USEFUL ITEMS

airtight jar
cling wrap
kitchen towel
rolling pin
baking pan

PREPARATION

PESTO

1. Place Pecorino and Parmesan cheeses into mixing bowl and grate **10 sec/speed 10**.
2. Add pine nuts, salt, garlic, basil and 4 oz olive oil and chop **10 sec/speed 5**. Scrape down sides of mixing bowl with spatula.
3. Add 6 oz olive oil and blend **10 sec/speed 10**. Transfer to an airtight jar and store in the refrigerator.

STARTER

4. Place a bowl onto mixing bowl lid and weigh in all-purpose flour, whole wheat flour, water and yeast. Stir to combine. Cover and let stand at room temperature (10-12 hrs.). If not ready to use starter, refrigerate overnight and bring to room temperature before using.

PITA BREADS

5. Place reserved starter, water, all-purpose flour, whole wheat flour, sugar, olive oil and salt into mixing bowl and knead **3 min/ ⅓**. Transfer dough to a lightly oiled bowl, cover with cling wrap and let rise in a warm place until doubled in size (approx. 1-2 hrs.). Divide dough into 8 pieces, form into balls, cover with a kitchen towel and allow to rest for 15 minutes. With a rolling pin, roll each ball into a flat circle (approx. 6 in.), cover with a kitchen towel and allow to rest a further 15 minutes.
6. Meanwhile, preheat oven and baking pan to 475°F.
7. Place 2-4 dough circles onto preheated baking pan and bake for 6 minutes (475°F) until puffed up or pale golden. Repeat with remaining dough. Transfer hot pita breads onto a plate and cover immediately with a dry kitchen towel to keep them soft. Garnish Pesto with shaved Parmesan cheese and basil. Serve Pita Breads warm, spread or dipped in Pesto.

THERMOMIX® PARTS

measuring cup
spatula

TIP

- Thermomix® Pita recipe adapted from Tartine Bakery's pita recipe.

VARIATION

- For a crispier pita bottom, bake for 6 minutes (500°F) on an inverted cast iron pan.
- Quick yeast method: replace starter with 1 tsp instant dried yeast and 11 oz water. Place dried yeast and water into mixing bowl and warm **30 sec/100°F/speed 2**. Add 13.5 oz all-purpose flour, 4.5 oz whole wheat flour, 1 tsp sugar, 1 tsp olive oil and 1½ salt and knead **3 min/ ½**. Allow dough to rise as per recipe.

BACKGROUND INFORMATION

- Pesto is great served on warm fresh pita, recipe adapted from Tartine Bakery.



15 min



3 hrs. 5 min.



easy

22 portions pesto
/ 8 pita





Chicken Liver Mousse

Chris Cosentino

INGREDIENTS

THOMCORD GRAPE JAM

54 oz Thomcord grapes, seedless,
plus extra to serve
16 oz sugar
2 oz white balsamic vinegar
2 tsp pectin
1/8 tsp citric acid

RED WINE VINAIGRETTE

4 oz canola oil
4 extra virgin olive oil
2 oz red wine vinegar
1 tsp salt, to taste
1/4 tsp ground black pepper, to taste
1 tbsp lemon juice, to taste

CHICKEN LIVER MOUSSE

9 oz unsalted butter, divided
4 oz shallots, quartered
1 oz garlic cloves
1 oz jalapeño chilies
1 tbsp fresh thyme leaves
1/4 tsp Chinese five spice powder
45 oz chicken livers, cleaned (approx.
2.75 lbs)
1/4 tsp ground black pepper, plus extra
for herb mixture
1 tsp kosher salt
1/2 tsp pink salt
1 1/2 tsp sherry vinegar
non-stick cooking spray
1 fresh baguette, sliced
extra virgin olive oil, to oil bread

PREPARATION

THOMCORD GRAPE JAM

1. Place grapes, sugar, white balsamic vinegar, pectin and citric acid into mixing bowl and blend **40 sec/speed 7**.
2. Place Varoma dish instead of measuring cup onto mixing bowl lid and cook **90 min/212°F/speed 1**. Insert measuring cup and purée **1 min/speed 6, increasing speed gradually**. Set aside and allow to cool.

RED WINE VINAIGRETTE

3. Place a pitcher onto mixing bowl lid and weigh in canola oil and olive oil and set aside.
4. Place red wine vinegar, salt, pepper and lemon juice into mixing bowl and mix **3 min/speed 3** while slowly pouring reserved oil blend onto mixing bowl lid, letting it drizzle around measuring cup in a thin stream onto rotating blades to create an emulsion. Adjust seasoning and acidity with additional salt, pepper and lemon juice, if needed. Return vinaigrette to pitcher and set aside.

CHICKEN LIVER MOUSSE

5. Place 2 oz butter, shallots, garlic, jalapeño, thyme and five spice into mixing bowl and chop **5 sec/speed 5**. Scrape down sides of mixing bowl with spatula and cook **5 min/250°F/speed 2**.
6. Purée **20 sec/speed 6, increasing speed gradually**. Add chicken livers, salt, black pepper and pink salt and cook **25 min/250°F/speed 2**.
7. Add 7 oz butter and sherry vinegar, insert measuring cup and purée **45 sec/speed 6, increasing speed gradually** until smooth.
8. Spray a terrine mold with non-stick cooking spray and line mold with cling wrap. Transfer the liver purée into prepared mold. Cover with cling wrap directly touching the surface and let cool in the refrigerator overnight.

1 tsp fresh chives, cut in pieces (1 in.)
 1 tsp fresh tarragon leaves
 1 tsp fresh mint leaves
 ½ tsp mitsuba (Japanese parsley)
 1 tsp fresh basil leaves
 1 pinch flaky sea salt
 fresh sage, to garnish
 figs, halved, to serve
 mini red peppers, to serve
 cornichons, to serve

9. Lightly oil baguette slices with olive oil and grill until marks appear on both sides.
10. In a bowl place chives, tarragon, mint, mitsuba, basil, flake salt, 1 pinch black pepper and ½-1 tsp Red Wine Vinaigrette and stir to combine. Cut terrine into 1 inch thick slices, arrange on a serving plate, garnish with herbed vinaigrette mixture, Thomcord Grape Jam and sage. Serve with grapes, figs, grilled baguette, mini red peppers and cornichons.

USEFUL ITEMS

pitcher
 terrine mold
 cling wrap
 bbq grill

THERMOMIX® PARTS

measuring cup
 Varoma (dish only, no lid)
 spatula



35 min



9 hrs. 5 min.



advanced



12 portions





Holiday Couscous

Kris Morningstar

INGREDIENTS

MARINATED SHALLOTS

- 1 orange, thin peel only, no pith, plus juice, divided
- 1 lemon, thin peel only, no pith, plus juice, divided
- 2-2.5 oz shallots, sliced into rings

CURRENT MIXTURE

- 2 oz balsamic vinegar
- 3 tbsp currants
- 4 oz water
- 1 orange, thin peel only, no pith
- 3 whole cloves

ACORN SQUASH

- 1 acorn squash, in wedges ($\frac{3}{4}$ in.)
- 2 tsp olive oil
- 1 tbsp sugar
- $\frac{1}{4}$ tsp cracked black pepper
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp pumpkin pie spice
- 17 oz water

COUSCOUS

- 8 oz couscous
- 8 oz water
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp ground cardamom
- $\frac{1}{4}$ tsp ground coriander
- $\frac{1}{4}$ tsp ground cinnamon
- 3 tbsp slivered almonds, toasted, divided
- $\frac{1}{2}$ bunch fresh parsley, chopped, plus extra to garnish
- $\frac{1}{2}$ bunch fresh mint leaves, chopped, plus extra to garnish
- 2 oranges supremed (see Tip)

PREPARATION

MARINATED SHALLOTS

1. Place orange and lemon peels into mixing bowl and grind **20 sec/speed 10**. Transfer to a bowl and add lemon and orange juices. Rinse sliced shallot rings under hot water, add to bowl with ground citrus mixture and let marinate for at least 30 minutes.

CURRENT MIXTURE

2. Place balsamic vinegar, currants, water, orange peels and cloves into mixing bowl and cook **6 min/212°F/speed 4**. Transfer to a bowl, remove and discard cloves and peels. Set aside currants and cooking liquid.

ACORN SQUASH

3. Place squash, olive oil, sugar, pepper, salt and pumpkin spice in a large bowl and toss to coat well. Divide between Varoma dish and tray. Place 17 oz water into mixing bowl, set Varoma into position, secure Varoma lid and steam **20 min/Varoma/speed 3**. Set Varoma aside and keep warm. Discard steaming liquid.

COUSCOUS

4. Place a large bowl onto mixing bowl lid, weigh in couscous and set aside. Place water, salt, cardamom, coriander and cinnamon into mixing bowl and cook **8 min/212°F/speed 1**. Pour mixture over reserved couscous, cover for one minute until liquid is absorbed. Add chopped parsley and mint, reserved currants and cooking liquid, reserved shallots, half the citrus marinade and 2 tbsp almonds and mix well with spatula.
5. Arrange squash on a warm plate and spoon couscous mixture on top. Garnish with orange segments, 1 tbsp toasted almonds, fresh chopped parsley and mint and serve.

USEFUL ITEMS

large bowl

THERMOMIX® PARTS

measuring cup

Varoma

spatula

TIP

- Supreming is a technique that removes the membrane from citrus fruit so it can be served in slices. Remove the rind and pith. Set the orange on its side, slice along the adjacent membrane until the cuts meet and release the segment.



15 min



50 min.



advanced



6 portions

Yam Porridge with Brownbutter Sage Crumble

Tim Hollingsworth

INGREDIENTS

2 oz unsalted pistachios, shelled
2 oz granola
1 oz fresh sage leaves, finely chopped
1 oz Parmesan cheese, in pieces
4 oz sushi rice
16 oz yams, peeled, cubed (½ in.),
(approx. 1 lg. yam)
5 oz unsalted butter, divided
1½ tsp salt, divided, plus extra to
season, to taste
28 oz water
½ bunch kale, sliced into strips (½ in.),
stalks removed
8 oz mascarpone
freshly ground black pepper, to taste

USEFUL ITEMS

saucepan
4 soup bowls

THERMOMIX® PARTS

measuring cup
simmering basket
Varoma
spatula
butterfly whisk

PREPARATION

1. Place a bowl onto mixing bowl lid and weigh in pistachios, granola and sage and set aside.
2. Place Parmesan cheese into mixing bowl and grate **10 sec/speed 10**. Transfer to a bowl and set aside.
3. Place rice into mixing bowl and grind **5 sec/speed 10**. Transfer ground rice into simmering basket and set aside.
4. Place yams, 1 oz butter and ½ tsp salt and water into mixing bowl. Insert simmering basket with ground rice and cook **15 min/Varoma/ ↻/speed 1.5**.
5. Set Varoma dish into position, place kale into Varoma dish, sprinkle with 1 tsp salt, secure Varoma lid and steam **5 min/Varoma/ ↻/speed 1.5**. Meanwhile heat a saucepan over medium-high heat. Add 2 oz butter, stirring until slightly brown. Remove pan from heat, continue stirring while adding reserved pistachio-granola mixture just until incorporated. Set pan aside.
6. Remove Varoma, remove simmering basket with spatula and set both aside.
7. Blend yams **5 sec/speed 8**. Add reserved steamed rice, **insert butterfly whisk** and without measuring cup whip **40 sec/ ↻/speed 1.5**, while adding 2 oz butter, reserved grated Parmesan cheese, mascarpone and reserved steamed kale through hole in mixing bowl lid. Adjust seasoning to taste.
8. Divide Yam Porridge into four soup bowls, sprinkle with reserved Brown Butter Sage Crumble and serve.



40 min.



40 min.



easy



4 portions



Poached Eggs with Chipotle Sabayon

Jeremiah Stone and Fabian von Hauske

INGREDIENTS

CHIPOTLE OIL

0.5 oz chipotle chili, in adobo sauce,
canned (1 chili)
5 oz safflower oil

CHIPOTLE SABAYON

6 egg yolks, from large eggs
1.5 oz white wine, divided
2 tsp white wine vinegar
¼ tsp salt
4 tbsp unsalted butter
4 maitake mushrooms, large (approx.
1 pkg.)

POACHED EGGS

73 oz water
1 tsp vinegar
vegetable oil, to grease
4 large eggs
4 slices sourdough bread (1 in. thick),
toasted
fresh tarragon, to garnish

USEFUL ITEMS

sauté pan
pastry brush
paper towel

THERMOMIX® PARTS

measuring cup
butterfly whisk
simmering basket
spatula

PREPARATION

CHIPOTLE OIL

1. Place chili and oil into mixing bowl and blend **30 sec/speed 10**. Transfer to a bowl and set aside.

CHIPOTLE SABAYON

2. **Insert butterfly whisk.** Place egg yolks into mixing bowl and whisk **45 sec/speed 2**.
3. Mix **4 min/160°F/speed 3** while slowly pouring 1 oz wine and reserved Chipotle Oil onto mixing bowl lid, letting it drizzle around measuring cup in a thin stream onto rotating blades to create an emulsion. Once incorporated, add remaining 0.5 oz wine, white wine vinegar and salt and cook **1 min/160°F/speed 3. Remove butterfly whisk.** Transfer to a bowl and set aside. Clean mixing bowl.
4. On stove top, heat butter in a sauté pan over medium heat until butter starts bubbling. Add maitake mushrooms, cook until golden brown and set aside.

POACHED EGGS

5. Place water and vinegar into mixing bowl. Brush simmering basket with oil, insert simmering basket and bring to a boil **15 min/212°F/speed 2**.
6. When water comes to a boil crack each egg into separate bowls. Add eggs one at a time, sliding carefully through hole in mixing bowl lid into opposite sides of simmering basket. Poach **2-3 min/Varoma/speed 3**, or until cooked to your liking. Remove simmering basket with spatula and use a spoon to transfer poached eggs onto a paper towel, drain well and keep warm.
7. Place sourdough toasts on plates and top each with a poached egg. Divide sautéed mushrooms over eggs and top with a spoonful of Chipotle Sabayon. Garnish with fresh tarragon and serve.



10 min



45 min



easy



4 portions







Lamb with Black Garlic Romesco and Pickled Chives

Wylie Dufresne

INGREDIENTS

EDAMAME

16 oz frozen edamame, shelled,
thawed

GARLIC CHIVES

2 bunches garlic chives, trimmed or
2 bunches ramps, trimmed

2 garlic cloves

½ tsp yellow mustard seeds

¼ tsp black peppercorns

½ tsp coriander seeds

1 pinch dried red chili flakes

16 oz water

8 oz rice vinegar

5.5 oz sugar

4 tsp kosher salt

1 in. fresh ginger, peeled, sliced

BLACK GARLIC ROMESCO SAUCE

16 oz water

0.3 oz dried chipotle chilies
(approx. 2 chilies)

6 oz black garlic cloves

1.5 oz sliced almonds, toasted

1 oz extra virgin olive oil

¼ tsp salt

LAMB

1 tbsp oil

2 racks of lamb, Frenched (7 chops
ea. rack) or 14 lamb chops

salt, to taste

ground black pepper, to taste

PREPARATION

EDAMAME

1. Place edamame into mixing bowl and chop **5 sec/speed 8**. Transfer to a baking sheet lined with parchment and spread out evenly. Bake 4-6 hours (145°F-150°F) or until brittle.

GARLIC CHIVES

2. Place garlic chives in a large plastic container and set aside.
3. Place garlic, mustard seeds, black peppercorns, coriander seeds and chili flakes into mixing bowl and toast **3 min/212°F/☞/speed 1**.
4. Add water, rice vinegar, sugar, salt and ginger and cook **8 min/212°F/speed 1**. Transfer to a bowl and let steep for 45 minutes.
5. Strain steeped mixture through simmering basket into mixing bowl and cook **4 min/212°F/speed 1**. Pour hot liquid over reserved garlic chives. Place in the refrigerator and let marinate for at least 3 days. Remove chives from liquid, chop into ¼ inch pieces and set aside.

BLACK GARLIC ROMESCO SAUCE

6. Place water and chilies into mixing bowl and cook **20 min/212°F/☞/speed 1**. Transfer chilies to a bowl, remove and discard seeds and stems. Discard cooking water.
7. Place black garlic, almonds, reserved chipotle, olive oil and salt into mixing bowl and mix **3 sec/speed 8**. Scrape down sides of mixing bowl with spatula and mix **2 sec/speed 6**. Scrape down sides of mixing bowl with spatula and mix **6 sec/speed 4**.

1-2 oz unsalted butter, plus 1 tbsp
 3-4 sprigs thyme
 1 garlic clove
 1 tbsp water

USEFUL ITEMS

baking sheet
 parchment paper
 large plastic container
 large cast iron skillet
 cast iron skillet (10 in.)
 offset spatula

THERMOMIX® PARTS

measuring cup
 simmering basket
 spatula

LAMB

8. Preheat oven to 350°F. Meanwhile, heat oil in a large cast iron skillet on medium high heat. Season lamb chops with salt and pepper. Sear lamb chops until browned (approx. 1-2 min. per side). Add 1-2 oz butter, thyme and garlic to pan and baste lamb 3-4 times. Place pan in oven and roast 6-12 minutes (350°F) or until done to your liking (see Tip). Transfer lamb to a platter and let rest.
9. Place 1 tbsp butter and water in hot cast iron skillet (10 in.). Add reserved chives and edamame and cook over low heat until warmed (approx. 2-3 min.).
10. For each serving, use a small offset spatula to swipe the center of plate with Black Garlic Romesco Sauce in a wave-like pattern. Place two lamb chops perpendicular to the romesco. Cascade the warmed chive-edamame mixture on the corner of the lamb chops and serve.

TIP

- The USDA Guidelines recommend cooking most lamb cuts to an internal temperature of 145°F, followed by at least a 3 minute rest. The exception being ground lamb, which should be cooked to an internal temperature of 160°F.
- Black Garlic is available at Whole Foods Market and select grocery stores throughout the country or online.
- Alternatively, dry the chopped edamame on a dehydrator tray for 4-6 hours (145-150°F).



30 min



3 day(s) 8 hrs.
10 min.



medium



7 portions





Jalapeño XO Sauce with Scallops and Black Rice

Thomas Lim

INGREDIENTS

JALAPEÑO XO SAUCE

3 oz dried scallops
 3 oz dried shrimp
 11 oz shaoxing rice wine
 6 oz garlic cloves, peeled
 6 oz jalapeño chilies, de-stemmed, sliced (2 in.)
 6 oz Fresno chilies, de-stemmed, sliced (2 in.)
 18 oz canola oil
 3 oz soy sauce
 1 tsp salt
 1 pinch sugar

BLACK RICE AND SCALLOPS

4 oz black rice
 32 oz water
 0.7 oz fresh ginger, sliced
 1 stalk fresh lemongrass, in pieces (2 in.)
 9 baby bok choy, cut in half
 2 oz fresh shiitake mushrooms
 12 fresh sea scallops, large (U10)
 salt, to taste
 ground black pepper, to taste
 1 tbsp oil
 4 tbsp unsalted butter
 green onions, sliced on the bias, to serve

PREPARATION

JALAPEÑO XO SAUCE

1. Place a bowl on mixing bowl lid and weigh in dried scallops, shrimp and rice wine. Toss to coat, refrigerate and allow to soak overnight. Strain using simmering basket and set aside. Reserve soaking liquid.
2. Place garlic into mixing bowl and chop **3 sec/speed 8**.
3. Add chilies reserved soaked scallops and shrimp and chop **12 sec/speed 5**.
4. Add oil and cook **90 min/185°F/speed 4** then cook a further **90 min/185°F/speed 4**.
5. Add soy sauce, salt, sugar and 2 oz of the reserved soaking liquid and stir **10 sec/speed 1**.
6. Allow to cool. Transfer to labeled airtight glass jars and store in refrigerator until ready to use. Clean mixing bowl.

BLACK RICE AND SCALLOPS

7. Place simmering basket onto mixing bowl lid and weigh in rice. Remove simmering basket with rice and rinse under cold running water until water runs clear.
8. Insert simmering basket with rinsed rice into mixing bowl. Add water over rice, set Varoma dish into position and weigh in ginger and lemongrass, secure Varoma lid and rinse **5 sec/speed 6**. Cook **32 min/Varoma/speed 3**.
9. Carefully remove Varoma lid, insert Varoma tray and weigh in bok choy and shiitake mushrooms, secure Varoma lid and cook a further **8 min/Varoma/speed 3**. Transfer steamed bok choy and cooked rice to a serving dish and cover to keep warm. Discard ginger and lemongrass.
10. Pat scallops dry with a paper towel and season with salt and pepper. Heat oil in a skillet on high heat until it begins to smoke. Add seasoned

USEFUL ITEMS

3 airtight jars
 serving dish
 paper towel
 skillet or frying pan
 serving plate

THERMOMIX® PARTS

measuring cup
 simmering basket
 Varoma

scallops and sear 2 minutes, or until golden brown. Flip scallops, reduce heat to medium and continue cooking until inside is opaque (approx. 2-3 min.). Transfer scallops to a serving plate.

11. Add 3 tablespoons reserved XO Sauce to pan, and cook on medium heat for 30 seconds, stirring with a spoon. Add butter and stir to melt.
12. To serve, top reserved rice and bok choy with scallops, drizzle with buttered XO sauce and garnish with sliced green onions.

TIP

- Store Jalapeño XO Sauce in refrigerator.
- Some uses for Jalapeño XO Sauce: stir through cooked pasta or use on steamed shrimp, stir through stir fried or steamed vegetables, drizzle over steamed white fish or hard boiled eggs.
- To peel garlic in Thermomix®: place garlic cloves into mixing bowl and mix **8-12 sec/🌀/speed 4**, remove peels and proceed with recipe.
- Chinese cooking wine comes in many variations, choose your preferred flavor, e.g. Mirin is on the sweet side.



10 min



14 hrs. 10 min.



medium



4 portions

Meringue Clouds with Sabayon and Berries

Rosalyn Darling

INGREDIENTS

MERINGUE CLOUD CAKES

8 oz sugar
6 egg whites
1 pinch salt
½ tsp cream of tartar
1 tbsp cornstarch, sifted
½ tsp vanilla extract
2 tsp lemon juice

SABAYON CRÈME

3 oz sugar
1 lemon, thin peel only, no pith
4 egg yolks, from large eggs
4 oz white wine (Pinot Grigio)
8 oz heavy whipping cream
1½ cup fresh berries, divided
fresh basil leaves, to garnish

USEFUL ITEMS

baking sheet
parchment paper or silicone baking mat

THERMOMIX® PARTS

measuring cup
butterfly whisk
spatula

PREPARATION

MERINGUE CLOUD CAKES

1. Preheat the oven to 250°F. Line a baking sheet with parchment or a silicone baking mat.
2. Place sugar into mixing bowl and grind **10 sec/speed 10**. Transfer to a bowl and set aside.
3. **Insert butterfly whisk**. Place egg whites and salt into mixing bowl and whip **4 min/105°F/speed 3.5**. Add cream of tartar and without measuring cup whip a further **15 min/105°F/speed 3.5** while adding 1 tbsp reserved ground sugar at a time through hole in mixing bowl lid.
4. Add cornstarch, vanilla and lemon juice through hole in mixing bowl lid and mix **4 sec/speed 3.5**. **Remove butterfly whisk**.
5. On prepared baking sheet, use a spoon to gently form six cloud-like circles of whipped egg mixture directly on parchment. With back of spoon create a small indentation in the center of each.
6. Bake for 75 minutes (250°F) or until meringues are dry with a creamy color. Do not open the oven door while meringues are baking to avoid collapsing.
7. Once done, turn off oven and allow meringues to cool in oven until outsides crack slightly (approx. 2 hrs. or overnight). Meanwhile, clean mixing bowl and make Sabayon Crème.

SABAYON CRÈME

8. Place sugar and lemon peel into mixing bowl and grind **10 sec/speed 10**.
9. **Insert butterfly whisk**. Add egg yolks and wine and cook **9 min/160°F/speed 3**. **Remove butterfly whisk**. Quickly transfer Sabayon Crème to a bowl and set aside to cool.
10. **Insert butterfly whisk**. Place whipping cream into mixing bowl and without setting a time whisk **speed 3**, until stiff peaks form. **Remove butterfly whisk**. Using a large metal spoon, gently fold whipped cream into cooled egg mixture until thoroughly combined.
11. Top each cooled Meringue Cloud Cake with a ¼ cup fresh berries and ⅓ cup Sabayon Crème. Garnish with fresh basil leaves and serve immediately.



45 min



4 hrs. 50 min



medium



6 portions



Cherry Clafoutis

Ludo Lefebvre

INGREDIENTS

2 oz unsalted butter, melted, plus
extra to grease
16 oz whole milk
2 large eggs
2 egg yolks, from large eggs
4 oz sugar 1 tbsp Kirsch, to taste or
1 tbsp cognac, to taste
1 tsp vanilla extract
1 pinch salt
3.5 oz all-purpose flour, plus extra
to dust
8 oz fresh cherries, pitted,
de-stemmed (approx. 26 cherries)
confectioners sugar, to dust

USEFUL ITEMS

cling wrap
round baking dish (10 in.)
wire rack

THERMOMIX® PARTS

measuring cup
spatula

PREPARATION

1. Place butter into mixing bowl and melt **2 min/160°F/speed 1.5**.
2. Add milk, eggs, egg yolks, sugar, Kirsch, vanilla, salt and flour and mix **20 sec/speed 4**. Scrape down sides of mixing bowl with spatula and mix a further **10 sec/speed 4**. Transfer to a bowl, cover with cling wrap and refrigerate for at least 2 hours (see Tip).
3. Preheat oven to 400°F. Generously grease bottom and sides of a round baking dish (10 in.), dust with flour and tap out excess.
4. Pour batter into baking dish and place cherries into batter. The tops of the cherries should remain exposed after batter is added. Bake on center rack, 45-50 minutes (400°F) until puffed, lightly golden and center is set. Allow to cool on a wire rack.
5. Dust with confectioners sugar and serve warm or at room temperature.

TIP

- Batter can be made up to two days ahead and refrigerated.

VARIATION

- To replace fresh cherries with frozen: thaw, drain juices and proceed with recipe.
- Replace fresh cherries with pears, cored, sliced and diced (½ in.).



10 min



3 hrs. 15 min



easy



8 portions



Chocolate Avocado Cake

Bill Yosses

INGREDIENTS

CAKE

non-stick cooking spray
4 oz organic cane sugar
4 large eggs, separated, room temperature
8 oz dark chocolate (70%), in pieces
4 oz vegetable oil
4.5 oz avocado, peeled, pitted (approx. 1 md.)
¼ tsp cream of tartar
water, to fill roasting pan (1 in.)

RASPBERRY WHIPPED CREAM

1 tbsp confectioners sugar
0.2 oz freeze-dried raspberries
8 oz heavy whipping cream
unsweetened cocoa powder, to dust
20-25 fresh raspberries, to garnish, to taste
edible gold leaf, to garnish

USEFUL ITEMS

round cake pan (9 in.)
parchment paper
roasting pan
cake plate

THERMOMIX® PARTS

measuring cup
butterfly whisk
spatula

PREPARATION

CAKE

1. Preheat oven to 350°F. Grease a round cake pan (9 in.) with non-stick cooking spray, line with parchment and set aside.
2. Place sugar into mixing bowl and grind **10 sec/speed 10**. Transfer to a bowl and set aside.
3. **Insert butterfly whisk**. Place egg yolks and 2 oz reserved ground sugar into mixing bowl and without measuring cup, whisk **10 min/speed 4**. **Remove butterfly whisk**, transfer egg yolk mixture to a bowl and set aside. Clean and dry mixing bowl.
4. Place chocolate into mixing bowl, insert measuring cup and chop **8 sec/speed 6**.
5. Add oil and melt **2 min/130°F/speed 2**.
6. Add avocado and mix **15 sec/speed 5**. Fold chocolate mixture into reserved egg yolk mixture and set aside. Clean and dry mixing bowl.
7. **Insert butterfly whisk**. Place egg whites into mixing bowl and without measuring cup, whisk **4 min/100°F/speed 3.5**, while gradually adding 2 oz remaining reserved ground sugar and cream of tartar through hole in mixing bowl lid. **Remove butterfly whisk**.
8. With spatula, gently fold whisked egg whites into reserved batter just until incorporated and pour into prepared cake pan. Transfer cake pan into a roasting pan, fill roasting pan with 1 inch of water and bake for 28-32 minutes (350°F) or until toothpick inserted in center of cake comes out clean. Cool 15 minutes before removing cake from pan. Transfer to a cake plate and continue to cool at room temperature (approx. 1 hr.). Clean and dry mixing bowl.

RASPBERRY WHIPPED CREAM

9. Place sugar and raspberries into mixing bowl and grind **10 sec/speed 10**.
10. **Insert butterfly whisk**. Add whipping cream and whisk **15 sec/speed 3.5**. **Remove butterfly whisk**. Transfer whipped cream to a bowl and refrigerate until ready to use.
11. Dust cake with cocoa powder, garnish with fresh raspberries and gold leaf. Serve with Raspberry Whipped Cream.



25 min



2 hrs. 40 min.



easy



10 portions



Concord Grape Pearls with Champagne

Bill Yosses

INGREDIENTS

16 oz canola oil, cold
4 oz water
¾ tsp agar-agar powder
6 oz grape juice concentrate, Concord
¼ tsp locust bean gum
1 bottle champagne

USEFUL ITEMS

transparent plastic container
pitcher with narrow spout or funnel
pitcher
slotted or spherification spoon
paper towels
plastic container with lid
6 champagne flutes

THERMOMIX® PARTS

measuring cup
spatula

PREPARATION

1. Place a transparent plastic container (gel will stick to metal or glass) onto mixing bowl lid and weigh in cold oil. Place in freezer and chill (5 min.) or until ready to use.
2. Place water into mixing bowl and heat **2 min 30 sec/212°F/speed 1**.
3. Add agar-agar by sprinkling around edge of mixing bowl avoiding the blades and cook **15 sec/212°F/speed 1**.
4. Add grape juice concentrate and without measuring cup cook **2 min/212°F/speed 2**, while slowly sprinkling locust gum through hole in mixing bowl lid. Scrape down sides of mixing bowl and blades with spatula, insert measuring cup and cook **15 sec/212°F/speed 2**.
5. Pour grape juice mixture into a pitcher with a narrow spout. Slowly and carefully, tilt pitcher over oil in cold plastic container so that small droplets fall into the oil. Uniformly sized droplets give a better result. Let droplets rest for 3 minutes to gel.
6. With a large spoon or spherification spoon, carefully remove grape pearls from oil and allow to drain on paper towels. Transfer to a plastic container with lid and refrigerate until ready to use. Store in refrigerator up to five days.
7. Place ½ tsp grape pearls into each of six champagne flutes, pour 6 oz champagne into each glass and serve.

TIP

- Recipe makes enough pearls for 30 drinks.



35 min



40 min



advanced



6 portions



Cook Like A Chef

Recipes from the Pros

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