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Christmas Together

with Thermomix®



Merry Christmas

Christmas is about spending quality time with your loved ones. Make your Christmas extra special this year with our collection of 12 delicious recipes that are perfect for the occasion.

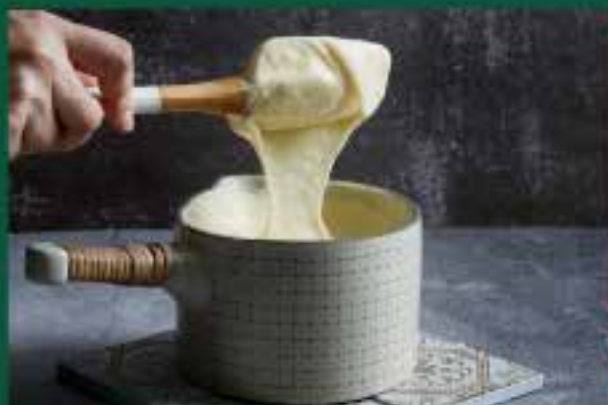
After all, cooking is Love Made Visible.
Made easy with Thermomix®



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Spiced Vegan Pumpkin Cauliflower Soup



Spiced Vegan Pumpkin Cauliflower Soup



5 mins



30 mins



Easy



6 Portions

Ingredients

55 g virgin olive oil, plus

2 tbsp extra for drizzling

1 tsp curry powder

1 tsp garam masala

1 tsp chilli powder

200 g cauliflower florets

350 g pumpkin flesh,
cut in cubes (3 cm)

150 g white onions, cut in quarters

10 garlic cloves

400 g vegetable stock or 400 g water

80 g coconut milk, plus
extra for drizzling

20 g honey, adjust to taste

1/2 tsp sea salt, adjust to taste

1/4 tsp freshly ground

black pepper, adjust to taste

5-6 stalks fresh chives,
chopped, to garnish

Preparation

1. Place olive oil, curry powder, garam masala and chilli powder in mixing bowl, sauté 5 min/120°C/speed 4.
2. Add cauliflower, pumpkin, onions and garlic cloves, stir fry 8 min/Varoma/speed 1 until vegetables are slightly softened.
3. Add vegetable stock, coconut milk, honey, salt and black pepper, cook 10 min/100°C/speed 1.
4. Blend 1 min/speed 5-10, increasing speed gradually. Transfer to a serving bowl, drizzle with extra virgin olive oil and coconut milk. Garnish with chopped chives. Serve warm.



Aligot (Cheesy Mashed Potato)



Aligot (Cheesy Mashed Potato)



5 mins



30 mins



Easy



6 Portions

Ingredients

500 g Russet potatoes, cut in chunks (3 cm)

250 g milk

50 g butter, cut in cubes

1 tsp salt

1 tsp ground black pepper

50 g Emmental cheese, grated (optional)

50 g Parmesan cheese, grated (optional)

250 g mozzarella cheese, shredded

Tip

If you're using fresh milk, replace 50g of fresh milk with 50g of water to prevent overboiling

Preparation

1. Insert butterfly whisk. Place potatoes and milk in mixing bowl, placing simmering basket instead of measuring cup onto mixing bowl lid to avoid splashing and cook 20 min/98°C/speed 1.
2. Remove butterfly whisk. Add butter, salt, ground black pepper, Emmental cheese, Parmesan cheese and mozzarella cheese, mash 1 min/100°C/speed 3. Serve hot.

Köttbullar (Swedish Meatballs)



Köttbullar (Swedish Meatballs)



10 mins



50 mins



Easy



6 Portions

Ingredients

Meatballs

35 g onions

500 g minced meat

(beef, pork, lamb or chicken) (see tips)

30 g breadcrumbs

1 *tbsp* fresh parsley, chopped, plus extra
for garnishing

1/4 *tsp* ground allspice

1/4 *tsp* ground nutmeg

1/2 *tsp* garlic powder

3/4 *tsp* ground black pepper

1/2 *tsp* salt

1 egg

Gravy

1 1/2 *tsp* olive oil

35 g butter

15 g all purpose flour

250 g beef broth

120 g thickened cream

1 1/2 *tsp* Worcestershire sauce

1/2 *tsp* Dijon mustard

1 *pinch* salt, adjust to taste

1 *pinch* ground black pepper,
adjust to taste



Preparation

Meatballs

1. Preheat oven to 180°C. Line a baking dish with baking paper.

Place onions in mixing bowl, chop 4 sec/speed 6. Scrape down side of mixing bowl with spatula.

2. Add minced meat, bread crumbs, parsley, ground allspice, ground nutmeg, garlic powder, ground black pepper, salt and egg, mix 30 sec/speed 4. Roll mixture into approx. 30 balls (2 teaspoons per ball) and transfer onto lined baking dish. Cover with cling film and place in refrigerator until ready to use. Clean and dry mixing bowl.

Gravy

3. Place olive oil, butter, flour, beef broth, thickened cream, Worchstershire sauce and Dijon mustard in mixing bowl, cook 5 min/90°C/speed 4. Season with salt and ground black pepper.

4. Bake meatballs in preheated oven for 10 minutes (180°C), turning meatballs and continue to bake for another 15 minutes until browned all over. Garnish with chopped parsley and serve with gravy and sides of choice (see tips).

Tips

- Best served with cranberry jam and mashed potaoes
- You can combine different types of minced meat, e.g. half minced beef and half minced pork.
- Pan frying: place a large frying pan over medium heat and add cooking oil. Add meatballs and cook for approx. 6-8 minutes, turning, until browned all over.



Meatloaf



Meatloaf



10 mins



1 Hr 20mins



Easy



10 Slices

Ingredients

Meatloaf

- 100 g yellow onions
- 20 g garlic cloves
- 3 sprigs fresh parsley
- 900 g minced beef, 90% lean
- 2 eggs
- 50 g tomato ketchup
- 100 g panko breadcrumbs
- 80 g milk
- 1 tsp salt, adjust to taste
- 2 tsp Italian herbs blend, dried
- 1/2 tsp ground black pepper
- 1 tbsp Worcestershire sauce
- 1 1/2 tsp beef stock powder
- 1/2 tsp ground paprika

Glaze

- 180 g tomato ketchup
- 35 g brown sugar
- 1 1/2 tsp vinegar
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/4 tsp ground black pepper
- 1/2 tsp salt, adjust to taste

Tip

Serve meat loaf with mashed potatoes, cauliflower mash, roasted vegetables or sautéed vegetables as sides.



Preparation

Meatloaf

1. Preheat oven to 180°C. Meanwhile, line a loaf pan with baking paper. Place onion, garlic cloves and parsley in mixing bowl, chop 15 sec/speed 8. Scrape down sides of mixing bowl with spatula.
2. Add minced beef, eggs, ketchup, breadcrumbs, milk, salt, Italian herbs, ground black pepper, Worcestershire sauce, beef stock powder and paprika, knead Dough $\frac{1}{2}$ min. Transfer meat mixture to prepared loaf pan, press down meat mixture evenly to shape the meat loaf. Place prepared meatloaf on a baking tray. Bake meatloaf for 40 minutes (180°C).

Glaze

3. Place a bowl on mixing bowl lid, weigh in ketchup, brown sugar, vinegar, garlic powder, onion powder, black pepper and salt. Mix well with a spoon, set aside.
4. Carefully remove meatloaf from loaf pan to a baking tray, brush meatloaf with a thick layer of glaze. Bake again for 20 minutes (180°C) until the surface is lightly caramelized. Allow meatloaf to rest for at least 10 minutes, cut into slices and serve immediately.

Strawberry White Chocolate

Cheesecake



Strawberry White Chocolate Cheesecake



15 mins



6Hrs 30 mins



Easy



12 Slices

Ingredients

120 g unsalted butter

125 g caster sugar

200 g digestive biscuits

1 pinch salt

200 g heavy whipping cream

200 g white chocolate
(pieces, callets or coins)

1 tsp vanilla extract

2½ tsp gelatine powder

1 tbsp lemon juice

500 g cream cheese

250 g strawberries, diced (0.5 cm x 0.5 cm), patted dry with kitchen towel, plus a few slices extra for decoration

Preparation

1. Line base of a springform cake tin (Ø 20 cm) with baking paper
2. Place butter and 25 g caster sugar in mixing bowl, melt 3 min/100°C /speed 2.



Preparation

3. Add digestive biscuits, grind 10 sec/speed 10. Spread mixture into prepared cake tin. Use a spoon to press mixture down firmly to make a compact layer. Leave to chill in refrigerator for at least 30 minutes. Clean mixing bowl

4. Place salt, heavy cream, white chocolate, gelatine powder and 100 g caster sugar in mixing bowl, melt 7 min/70°C/speed 2.

5. Add vanilla extract, lemon juice and cream cheese, mix 30 sec/speed 4.

6. Add strawberries and gently stir in with spatula. Pour cheese mixture into cake tin over biscuit base. Cover with cling film and chill in refrigerator for at least 6 hours or overnight until set. Arrange sliced strawberries on top of cheesecake to decorate as preferred. Cut in pieces and serve chilled.

Red Velvet Cookies



Red Velvet Cookies



20 mins



3 Hrs



Easy



15 Pieces

Ingredients

200 g all purpose flour

10 g cocoa powder

1/2 tsp baking soda

1/2 tsp baking powder

1/2 tsp sea salt

130 g unsalted butter, softened

80 g caster sugar

50 g brown sugar

1 egg

1 egg yolk

2 tsp red food colouring

2 tsp vanilla essence

1 tsp white vinegar or lemon juice

150 g white chocolate chips, plus extra

50 g for topping

Preparation

1. Place flour, cocoa powder, baking soda, baking powder and salt in mixing bowl, mix 10 sec/speed 8. Transfer flour mixture to a bowl and set aside.
2. Insert butterfly whisk, place butter, caster sugar and brown sugar, whisk 1 min/speed 4. Add egg, egg yolk, food colouring, vanilla essence and vinegar, mix 1 min/speed 4. Remove butterfly whisk.



Preparation

3. Add flour mixture and white chocolate chips in mixing bowl, knead with aid of spatula Dough $\frac{1}{2}$ /30 sec. Mix well with spatula to make sure the dough is well combined if necessary. Transfer dough into a bowl and place in refrigerator for at least 2 hours until dough is firm.
4. Preheat oven to 175°C. Meanwhile, line a baking tray with parchment paper or silicon mat. Scoop cookie dough and shape into balls (approximately 30 g each) and place them 4 cm apart on prepared baking tray.
5. Gently flatten cookies to half their height. Bake cookies in preheated oven for 14 minutes (175°C). Carefully remove cookies from oven, immediately press some white chocolate chips into top of cookies. Carefully transfer cookies to a wire rack and allow to cool. Once cool, serve or store in an airtight container.



*Beef Stew with
Cauliflower Mash*

Beef Stew with Cauliflower Mash



10 mins



2 Hrs



Easy



6 Portions

Ingredients

Beef Stew

200 g yellow onions, cut in quarters

10 g garlic cloves

30 g olive oil

700 g beef chuck, cut in pieces
(3 cm x 3 cm)

200 g beef stock or vegetable stock

200 g red wine or cranberry
juice, no sugar

250 g carrots, cut in slices (1 cm)

4 sprigs fresh thyme, leaves only

1-2 tsp rock salt, adjust to taste

2 tsp ground black pepper, adjust to taste

80 g tomato paste

3 dried bay leaves

1 tbsp all purpose flour

150 g button mushrooms,
cut in quarters

200 g potatoes, cut in cubes
(3 cm x 3 cm)

6 sprigs fresh flat-leaf parsley,
leaves only, chopped (optional)



Ingredients

Cauliflower Mash

800 g cauliflower,
cut in florets (2-3 cm)
2 garlic cloves
50 g milk

½ tsp rock salt, adjust to taste
1 tsp ground black pepper,
adjust to taste
25 g butter
25 g Parmesan cheese, grated

Preparation

Cauliflower Mash

1. Place cauliflower and garlic cloves in mixing bowl, chop 15 sec/speed 6. Scrape down sides of mixing bowl with spatula.
2. Add milk, cook 15 min/100°C/speed 1.
3. Add salt, ground black pepper, butter and grated parmesan, blend 30 sec/speed 7. Transfer to a bowl and set aside. Clean mixing bowl.

Beef Stew

4. Place onion and garlic cloves in mixing bowl, chop 5 sec/speed 7. Scrape down sides of mixing bowl with spatula.
5. Add olive oil, sauté 8 min/120°C/speed 1.
6. Add beef, cook 5 min/120°C/🌀/speed 1.

Preparation

7. Add beef stock, red wine, carrots, thyme leaves, tomato paste, bay leaves, salt, ground black pepper and flour, cook 45 min/80°C/↻/speed ↻ Cook again 20 min/Varoma/↻/speed ↻

8. Add button mushrooms and potatoes, cook 20 min/Varoma/↻/ speed ↻. Let rest for 15 minutes in mixing bowl.

9. Carefully remove bay leaves. Transfer stew to serving bowls and garnish with chopped parsley. Serve together with cauliflower mash.



*Christmas Upside
Down Cake*



Christmas Upside Down Cake



10 mins



1 hr 10 mins



Easy



12 Slices

Ingredients

Topping

- 60 g unsalted butter, diced, plus extra for greasing
- 60 g light brown sugar
- 100 g mixed dried fruits
- 50 g golden raisins
- 8-12 glacé cherries, cut in half

Preparation

Topping

1. Preheat oven to 170°C. Grease and line a round cake tin (Ø 20 cm) with baking paper.
2. Place butter and sugar in mixing bowl, melt 3 min/60°C/speed 2. Transfer to prepared tin, spreading evenly across base. Arrange mixed dried fruits, raisins and cherries evenly then place in refrigerator for 15 minutes.

Cake

- 300 g unsalted butter, diced
- 340 g brown sugar
- 300 g self-raising flour
- 6 eggs
- 2 tsp baking powder
- 2 tsp vanilla extract
- 2 tsp lemon zest
- 70 g water
- 6 tbsp dark rum (optional)

Preparation

Cake

3. Place butter and sugar in mixing bowl, mix 10 sec/speed 4. Scrape down sides of mixing bowl with spatula.

4. Add flour, eggs, baking powder, vanilla extract, lemon zest, water and 2 tbsp dark rum, mix 1 min/speed 5. Mix further with spatula if necessary. Transfer to cake tin on top of mixed dried fruits and smooth surface with spatula.

5. Bake for 50 minutes (170°C) until golden and a skewer inserted in centre comes out clean. While still hot, sprinkle cake with 4 tbsp dark rum. Leave in cake tin to cool for 10 minutes then invert cake tin onto a serving plate. Serve warm or refrigerate until ready to serve.





Curry Shepherd's Pie

Curry Shepherd's Pie



15 mins



1 Hr 45 mins



Easy



8 Portions

Ingredients

Lamb Curry

500 g minced lamb or boneless

lamb leg, cut in cubes (1 cm x 1 cm)

40 g meat curry powder

5 fresh red chillies, rinsed, deseeded

5-10 dried chillies, soaked to soften

3 stalks fresh lemongrass, white part only

2 sprigs curry leaves

80 g shallots

10 g garlic cloves

30 g fresh galangal (lengkuas)

10 g shrimp paste (belacan)

1 tbsp ground coriander

50 g water

40 g oil

5-6 kaffir lime leaves

100 g coconut milk

50 g tomato ketchup

50 g chilli sauce

20 g brown sugar

1 tsp salt, adjust to taste

2 tsp chicken stock powder



Ingredients

Potato Topping

800 g water

700–800 g potatoes, cut in pieces
(2 cm), peeled

½ tsp fine sea salt

1 tsp ground black pepper

50 g milk

50 g unsalted butter

5 sprigs parsley, for garnish

Preparation

Lamb Curry

1. Place a bowl onto mixing bowl lid, weigh in lamb and meat curry powder. Mix well to marinate and set aside.
2. Place red chillies, dried chillies, lemongrass, curry leaves, shallots, garlic cloves, galangal, shrimp paste, ground coriander and water into mixing bowl, blend 30 sec/speed 6–10. Scrape down sides of mixing bowl with spatula.
3. Add oil and kaffir lime leaves, sauté 6 min/120°C/speed 2.
4. Add reserved marinated minced meat, coconut milk, tomato ketchup, chilli sauce, brown sugar, salt and chicken stock powder, cook 20 min/Varoma/↻/speed 1.
5. Transfer to a large ovenproof dish (30 cm x 20 cm x 5 cm). Set aside while making the topping. Clean mixing bowl.

Preparation

Potato Topping

6. Place water in mixing bowl, set Varoma dish into position, weigh in potatoes. Close Varoma lid and steam 30 min/Varoma /speed 2. Meanwhile preheat oven to 190°C.

7. Carefully open Varoma lid, discard steaming water. Set Varoma aside. Insert butterfly whisk, place steamed potatoes, salt, ground black pepper, milk and butter in mixing bowl, mash 10 sec/speed 4.

8. Spread mashed potato topping over meat layer, then bake in preheated oven for 20-30 minutes (190°C) until golden. Garnish with parsley and serve immediately.





Gingerbread Milkshake

Gingerbread Milkshake



5 mins



5 mins



Easy



4 Glasses

Ingredients

150 g gingerbread biscuits,
homemade or storebought

400 g vanilla ice cream

170 g fresh milk

150 g ice cubes

1 tsp ground ginger

1 tsp ground cinnamon

whipped cream, to garnish

Preparation

1. Place biscuits in mixing bowl, crush 10 sec/speed 7. Transfer 20 g crushed biscuits to a bowl and set aside.
2. Add vanilla ice cream, milk, ice cubes, ground ginger and ground cinnamon, blend 1 min/speed 7. Serve in glasses, topped with whipped cream and reserved gingerbread biscuits as desired.

Prawn Arrabbiata



Prawn Arrabbiata



10 mins



30 mins



Easy



4 Portions

Ingredients

50 g Parmesan cheese, cut in pieces (2 cm)

3 garlic cloves

3 fresh red chillies, deseeded

400 g tomatoes, diced (1-2 cm)

20 g olive oil

1 tsp salt

300 g water

250 g penne pasta (or other short dried pasta)

200 g prawns, deveined

2 tsp ground black pepper, adjust to taste

Preparation

1. Place Parmesan cheese in mixing bowl, grate 10 sec/speed 10. Transfer to a bowl and set aside.
2. Place garlic cloves and chillies in mixing bowl, chop 3 sec/speed 8. Scrape down sides of mixing bowl with spatula.

Preparation

3. Add tomatoes, olive oil and salt, cook 5 min/100°C/🌀/speed 1.
4. Add water and pasta, cook 8 min/98°C/🌀/speed 0.5.
5. Add prawn and ground black pepper, cook 5 min/120°C/🌀/speed 0.5. Stir in half of the grated Parmesan to season. Sprinkle with remaining grated Parmesan and serve hot.



Christmas Berry Trifle



Christmas Berry Trifle



15 Hrs



4 Days



Easy



10 Portions

Ingredients

Berry Coulis

180 g strawberries, fresh or frozen

180 g raspberries, fresh or frozen

30 g lemon juice

100 g sugar

100 g water

1¼ tsp agar-agar powder

Cream

50 g sugar

200 g whipping cream

200 g mascarpone cheese

Assembly

150 g cream crackers, crushed

20 g mint leaves, to garnish (optional)

Vanilla Custard

250 g milk

2 egg yolks

30 g sugar

1 pinch salt

1½ tsp vanilla essence

20 g corn flour

Crushed Ladyfingers

200 g ladyfingers

(savoiardi biscuits),

halved



Preparation

Crushed Ladyfingers

1. Place 100 g ladyfingers in mixing bowl, crush 2 sec/speed 5. Transfer to a bowl and set aside.

2. Place remaining ladyfingers in mixing bowl, crush 2 sec/speed 5. Transfer to bowl with crushed sponge fingers and set aside.

Rinse mixing bowl.

Vanilla Custard

3. Place milk, egg yolk, sugar, salt, vanilla essence and corn flour in mixing bowl, cook 7 min/90°C/↻/speed 3. Transfer custard to a bowl and leave to cool for at least 30 minutes.

Berry Coulis

4. Place strawberries, raspberries and lemon juice in mixing bowl, blend 10 sec/speed 8. Scrape down sides of mixing bowl with spatula.

5. Add sugar, water and agar-agar powder, cook 7 min/90°C/speed 2.5. Strain through a fine mesh sieve into a bowl then place in refrigerator for approx. 3 hours (see tip). Clean and dry mixing bowl.



Preparation

Cream

6. Place sugar in mixing bowl, grind 10 sec/speed 10. Scrape down sides of mixing bowl with spatula.

7. Insert butterfly whisk, add cream, whip 50 sec/speed 4, until medium peaks form, watching carefully to avoid overwhipping.

8. Add mascarpone cheese and reserved vanilla custard, mix 10 sec/speed 4. Transfer mascarpone mixture to a piping bag and set aside.

Assembly

9. Place 1 heaped tbsp crushed ladyfingers in a glass, then top with 1 tbsp berry coulis. Use piping bag to pipe a layer of mascarpone cream. Place another heaped tbsp crushed sponge fingers, then another 1 tbsp berry coulis. Pipe a mascarpone cream swirl, then top with crushed cream crackers and some mint leaves to decorate. Place in refrigerator until ready to serve.

Tip

Berry sauce in steps 4 and 5 can be made up to 2 days in advance and stored in refrigerator until ready to use.

For the best flavour and texture, make sure you scoop out a spoonful of each layer's filling and serve.

