

IMPORTANT NOTICE

If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273.

Please read operating instructions
before using this product.

Please keep original box and packing materials
in the event that service is required.



wolfgang puck
Bistro
collection

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WOLFGANG

PUCK

Blender /
Food
Processor
Manual



Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.
- 2 To protect against risk of electrical shock, do not put appliance base, cord or plug in water or other liquid.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn unit off, grasp plug, and pull from the wall. Never yank on cord.
- 5 Avoid contact with moving parts.
- 6 Ensure that the food processor cover is locked in place before operating. Never operate without the cover locked in place.
- 7 Your blender and food processor includes a safety interlock device which prevents the unit from operating without the lids locked in place. Do not attempt to defeat this interlock. Always check lids for damage prior to use.
- 8 Keep hands and utensils out of blender jar and food processor work bowl while operating to prevent injury and/or damage to the unit. Use a scraper only when the blender / food processor is not operating.
- 9 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 10 The use of attachments not recommended or sold by the appliance manufacturer, including canning jars, may cause fire, electric shock, or injury.
- 11 Do not use outdoors.
- 12 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 13 Mixing flammable non-food substances can be harmful.
- 14 Blades are very sharp. Handle carefully. Store out of reach of children.
- 15 To avoid injury, never place cutting blade assembly on base without container properly attached.
- 16 Always operate blender with cover in place.
- 17 When blending hot liquids, remove lid cap from cover and do not fill blender beyond 3-cup level. Keep hands and face away from lid cap while motor is running.
- 18 Do not use this appliance for other than intended use.
- 19 This appliance is intended for HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

Additional Safety Information

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit, contact a qualified electrician. Do not modify the plug in any way.

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Wolfgang Puck,

owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California

ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your Blender/Food Processor



Before Your First Use

Wash all parts, except motor base and food processor gearbox, in warm soapy water. Never immerse motor base or gearbox in water as this will damage the unit.

Assembling Your Blender

- 1 For safety purposes your blade assembly is designed to not fully remove from your blender jar.
- 2 Your blender lid is designed to defeat operation of the blender unless the lid is properly in place. You will notice three tabs on your blender lid, and two tabs on your blender jar. The straight tab on the blender lid is used to engage the safety interlock in the handle (Figure 1). Place the blender jar in front of you with the handle facing to the right. Place the lid on the jar with the lid tabs to the left of the tabs on the glass. Turn the lid counter clockwise until the straight tab is fully engaged in the handle interlock above the handle and you cannot turn the lid any further.
- 3 Place the filler cap into the lid and place the blender jar on the motor base with the handle facing to the right of the control panel. This will engage the safety activator pin as referenced in Figure 2.
- 4 Plug the blender into a 120-volt 60 Hz AC only outlet. Your blender is now ready for use.
- 5 Before removing the blender jar from the motor base after use, always unplug the unit first and make sure all lights on the control panel are out.



Figure 1

Jar Locking Tab

Safety Interlock Tab



Figure 2

Safety Activator Pin

Using Your Blender

- 1 Before operating the blender, make sure the blender jar is properly assembled and in place on the motor base as outlined in the "Assembling Your Blender" section on page 6. Put ingredients in jar and firmly attach lid. Always add liquid ingredients first followed by solid ingredients.
- 2 This blender has 7 speeds or functions. Select the speed that best suits your blending task. The indicator light will glow and indicate which speed you have selected.
- 3 To add ingredients while the blender is on, remove the lid cap and drop ingredients through the lid opening. Replace the lid cap securely when done.
Do not place your hands into the blender jar with the blender plugged in.
- 4 To start blending, press the On button and then select the desired speed. You can change speeds during the blending process. When the blending process is completed, press the Off button or re-press the currently selected speed button.
- 5 This blender is equipped with a Pulse function which allows you to pulse the blender on and off at the desired speed without turning the blender off each time. To utilize the Pulse function press the On button and then press the Pulse button. You will notice that the Pulse indicator light will blink. Select the speed that you wish to pulse and hold the button down for the desired time to pulse. Once you remove your finger from the desired speed the blender will stop operating. Press again to continue operation. To turn the pulse function off simply press the Pulse button and the Pulse indicator will stop blinking.

Cleaning Your Blender

Unplug your blender and remove glass jar from blender base by lifting straight up. Rinse with warm water to remove any large food particles that may have accumulated in the jar. For safety purposes your blade assembly is designed to not fully remove from your blender jar. When cleaning your blender jar by hand always ensure that the jar is removed from the motor base, and that the motor base is unplugged. **Extreme caution should be used when cleaning your blender jar as the blades are very sharp.**

- 1 Your blender jar assembly can be cleaned by adding a small amount of dishwashing detergent into the blender jar and fill halfway with water. Run on "mix" speed for 20 seconds and repeat with clean tap water.
- 2 Fully rinse the blender jar to remove all soapy residue. For stubborn stains fill your assembled blender jar halfway with soapy water and allow to soak for 30 minutes. Repeat step 1 or use a thin nylon brush when cleaning around the blade assembly.
- 3 Wipe the cord and base clean with a damp cloth. Dry thoroughly.

Caution: Do not immerse the blender motor base in water or other liquid. Do not use abrasive cleansers on any part of the blender.

If you must loosen your blade assembly to remove a piece of wedged food follow the instructions below:

Disassemble the blender jar by turning the jar upside down and turning the protruding tabs down and counter-clockwise. Do not force the blade assembly out of the glass jar, merely clean around the gasket and blade assembly to remove any wedged food.

Blender Helpful Hints

- Your blender is equipped with a safety interlock that will prevent operation unless the lid is properly placed on the blender jar, and the blender is properly placed on the motor base. See Assembling Your Blender page 6.
- Remove the lid cap while blending hot liquids; this will release any steam and condensation that may build up inside the jar.
- Do not place any utensil (spatula, fork, etc.) in the blender container while the blender is operating. If you need to scrape ingredients from the sides of the jar, first stop the blender and wait for the blades to completely stop moving.
- When blending solid foods, always cut them into no larger than 1/2 inch to 1-inch pieces before placing them into the jar. Blend no more than 1/2 cup of these foods at a time for uniform blending.
- Remember that ice cubes vary in size and shape. Smaller ice cubes can be chopped or crushed faster than larger ones. To add ice cubes to mixtures while the blender is operating remove the lid cap and drop through the opening. Never attempt to crush ice utilizing your food processor bowl.
- If too much food is blended at one time, the motor may stall. If this happens, stop the blender. Remove a portion of the food; repeat the blending process.
- Always add liquid ingredients first, followed by solid ingredients.
- To add food or liquid while the blender is operating, remove the lid cap from the blender jar cover and drop the ingredients through the opening. Remember to replace the lid cap when you have finished adding the ingredients.
- Avoid over-blending. Usually, you will need to blend for only a few seconds, not minutes.
- This blender is not intended to do any of the following tasks: grind meat, mash potatoes, whip cream, knead dough, whip egg whites, or serve as a juice extractor.
- Never place any of the following ingredients into the blender jar: bones or large pieces of solidly frozen foods. If the food cannot be cut with a knife, do not place in the blender jar.

Speed Function Guide for Blender Attachment

- | | |
|--------------|---|
| Chop | All types of nuts, hard vegetables, and coffee beans |
| Mix | Powdered diet shakes, whip cream, bread crumbs |
| Stir | Salad dressings, sandwich spreads such as mayonaise, frozen concentrated juices |
| Puree | Milkshakes, fruits for baby food, tomatos (Always core and remove seeds from fruits before placing into blender jar) |
| Pulse | The pulse button allows you to pulse any of the selected speeds by first pressing pulse, and then your desired speed. In Pulse mode the blender will stay on for as long as you keep your finger on the selected function |
| Proc | This speed should be utilized when using the food processor attachment. |
| Ice | Crush Smoothies & frozen cocktails. Always pulse several times in 5 second increments, then use the Puree function to desired consistency |

Assembling Your Food Processor Attachment



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6

- 1 Be sure the unit is unplugged. Place the work bowl on the food processor gear box collar and twist counter-clockwise to lock in place (see figure 1).
- 2 Place the assembled work bowl and gear box onto the motor base.
- 3 If using the stainless steel chopping blade simply place it over the shaft and allow it to fall freely to the bottom of the bowl. Do not force the blade into the bowl. If the blade does not fall freely simply turn it slightly left or right and place it onto the shaft (see figure 2).
- 4 If using the reversible slicing / shredding disc first place the stem adaptor onto the gearbox shaft with large opening facing down (see figure 3) and allow it to fall freely down onto the shaft. **Do not force stem adaptor onto the shaft.** Then place the slicing/shredding disc onto the stem (see figure 4) by matching the shape of the stem adaptor to the slicing/shredding disk.
 - a. If shredding ensure that the raised shredding holes are on top, if slicing ensure the raised slicing blade is on top.
- 5 Place the lid on the bowl by turning it counter-clockwise until the lid clicks into place (see figure 5). The feed tube should be in the same position and side as the handle. Place the food pusher into the feed tube (see figure 6).

Note: Your food processor features a safety interlock system. The unit will not operate unless the bowl and bowl cover are properly aligned and locked into place.

Plug unit into a 120-volt 60 Hz AC only outlet. Turn the unit on by pressing the On/Off button and then pressing the "Proc" button. Use the food pusher when using the slicing or shredding disks. Press the food down slowly and steadily with the pusher.

IMPORTANT: Use GENTLE force to press down on the food pusher. Excessive force could cause damage to the disk.

- 6 To stop your food processor, press the on/off button or re-press the "Proc" button. Wait until the blade or disc comes to a complete stop before removing the lid or bowl.

Using Your Food Processor

The feed tube on the bowl can be used to add ingredients for processing. Use the food pusher to push ingredients through the feed tube. You can also use the pusher to seal off the feed tube while the appliance is running to prevent dust from entering or foods/liquids from escaping.

Reversible Slicing and Shredding Disc



Use this disc for slicing and shredding fruits, vegetables, cheeses and more.

- Pre-cut large chunks of food to fit the size of the feed tube.
- For best results, fill the feed tube evenly.
- Press the ingredients down slowly and steadily with the pusher.

IMPORTANT: Use GENTLE force to press down on the food pusher. Excessive force could cause damage to the disk.

- When processing large quantities, process small batches at a time and empty the bowl between batches. **Caution: Blades are very sharp. Use care when handling.**

Stainless Steel Chopping Blade



Use the stainless steel chopping blade for chopping, mixing, blending, pureeing and preparing crumbs, and short crust pastry.

- Cut food into 3/4" pieces for best results.
- Use the pulse feature to prevent over-processing.
- Most foods should take 10 to 60 seconds to process. Avoid letting the appliance run continuously.
- If food sticks to the blade or side of bowl while processing, turn the unit off, remove the lid, and use a spatula to remove or scrape down the ingredients.

When using the stainless steel chopping blade to chop, mince or puree, do not exceed 2 cups of liquid ingredients or 3 cups of dry ingredients. Use maximum quantity, and then empty bowl for another batch.

Helpful Hints

Food Processor

- 1 Never attempt to process any food that cannot be cut with a sharp knife.
- 2 When mincing garlic, fresh herbs or small quantities of foods, add to feed tube with multipurpose blade in place and processor running. Make sure bowl and all parts are very dry before processing garlic or fresh herbs.
- 3 To chop nuts, use the chopping blade and the pulse setting. Use short pulses. Process smaller batches for coarser texture.
- 4 Let hard cheeses, such as Parmesean and Romano, come to room temperature before processing. For best results, chill soft cheeses in the freezer, such as cheddar and mozzarella, for 10 to 15 minutes before processing.
- 5 Make sure uncooked meats and poultry are very cold before processing.
- 6 Do not overfill processing bowl. Fill no more than 1/3 to 1/2 full when chopping. The bowl can hold up to 3 cups of dry ingredients or 2 cups liquid.
- 7 Position the slicing and shredding disks so that cutting surfaces are to the right of the feed tube. This will allow one full rotation of the blade before contacting food.
- 8 If any part becomes stained or discolored after processing, clean with bleach and water solution.
- 9 When processing several slices or pieces of food, put as many pieces as will fit in feed tube together to help hold each other in place.
- 10 This food processor is NOT designed to crush ice.
- 11 Most foods can be processed in 10 to 30 seconds, depending on the quantity. For large quantities, process in several batches. Let the processor rest about 1 minute between batches.
- 12 If the food processor suddenly stops running, turn the unit OFF and unplug. Let the unit cool down for 15 minutes and restart.
- 13 A food processor is not recommended for making Italian meringue (a meringue made by using hot sugar syrup).

Processing Guide

Food	Attachment	Comments
APPLES	Slicing Side Up	Stack 2 quarters horizontally in chute. Use moderate pressure.
BANANAS	Slicing Side Up	Peel and cut in half; use light pressure.
BREAD	Chopping blade	Use up to 2 slices/broken into pieces. Pulse speed.
CABBAGE	Shredding Side Up	Cut to fit chute; shred into bowl. Add slaw ingredients (mayo, vinegar, salt, etc.)
CARROTS	Slicing Side Up	Cut into 4" lengths and pack in chute, alternating thick and thin ends.
CELERY (chopped)	Chopping blade	Up to 2 cups cut into 1/2" lengths. Pulse to desired texture.
CHEESE (cheddar)	Shredding	Side up cut chilled cheese to fit chute/shred.
CHEESE (parmesan)	Chopping blade	Cut into 1/2" cubes and pulse up to 1 cup at a time.
CHOCOLATE (grated)	Chopping blade	Use 1-2 squares cut into 8 pieces Chop to desired texture.
CUCUMBER	Slicing Side Up	Cut to fit chute; use light pressure.
EGGS (Hard boiled)	Chopping blade	Quarter up to 3 eggs and pulse to desired texture. Add mayo, salt, and seasoning for egg salad
NUTS (chopped)	Chopping blade	Add up to 2 cups; pulse to desired fineness.
ONIONS	Chopping blade	Quarter and fill chute, position onions upright for coarsely chopped results. Pulse.
PEPPERONI	Shredding Side Up	Cut into 4" (10 cm) lengths. Slice 1 piece at a time using firm pressure.
POTATOES	Shredding Side Up	Cut to fit chute. After shredding, place in cold water to prevent darkening before frying.
SQUASH (shredded)	Shredding Side Up	Cut to fit chute; shred, salt and drain. Fries well in butter or oil. Position in chute & shred.

Disassembling Your Food Processor

- 1 Be sure the unit is turned off and is unplugged. Turn the lid on the bowl clockwise and remove.
- 2 If using the slicing/shredding disc, remove the disk before removing the bowl. Grasp the plastic collar of the disc and pull straight up. **Caution: Blades are very sharp. Use care when handling.**
- 3 If using the chopping blade, remove it from the bowl before emptying processed food by grasping the plastic collar and pulling straight up.
- 4 Empty processed food or remove with a spatula.
- 5 Turn the bowl clockwise to unlock it from the motor base. Lift up to remove.

Cleaning Your Food Processor

- 1 Disassemble your food processor as referenced above. Wash the blades, work bowl, food processor cover and food pusher in warm soapy water. Do not place these items in your dishwasher.
- 2 Do not immerse the food processor gearbox or motor base in water. Wipe the cord, motor base and gearbox with a clean damp cloth and dry thoroughly.

Homemade Mayonnaise

Makes 1 1/4 Cup

INGREDIENTS

- 3 large egg yolks
- 1 teaspoon white vinegar
- 1 teaspoon dijon mustard
- 1/4 teaspoon salt
- 1/4 teaspoon white pepper
- 1 cup mild flavored oil, such as vegetable oil

METHOD

- 1 Secure blender to base.
- 2 Put egg yolks, vinegar, mustard, salt & pepper into blender carafe.
- 3 Secure lid.
- 4 Press the puree button; run until egg yolks are well beaten.
- 5 Remove the clear plastic cap and slowly drizzle in the oil.
- 6 When oil is finished run for 30 seconds more, then the mayonnaise is ready.

SERVING SUGGESTIONS

Try adding a tablespoon of fresh chopped herbs. Tarragon is wonderful in a chicken or potato salad. Basil mayonnaise is amazing on a BLT.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Pesto

Makes scant 1/4 cup

INGREDIENTS

3 tablespoons extra-virgin olive oil
3 medium garlic cloves, coarsely chopped
2 tablespoons pine nuts, lightly toasted
12 medium fresh basil leaves, washed, dried, and coarsely chopped
Pinch salt

METHOD

- 1 In your blender, pour in the oil first, then the garlic, nuts, and finally the basil leaves.
- 2 Blend on low speed to a smooth paste. Season with salt.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Basil Garlic Vinaigrette

This simple dressing is great over fresh tomatoes, and makes a wonderful marinade for chicken and shrimp.

Makes about 1 cup

INGREDIENTS

1/2 cup fresh basil leaves, chopped
2 tablespoons of chopped garlic
1/4 cup champagne vinegar
2 tablespoons grated Parmesan cheese
1/2 cup olive oil
Salt
Freshly ground pepper

METHOD

- 1 In your blender, combine the basil, garlic, vinegar, and Parmesan cheese until the basil is pureed. With the motor running, pour the oil through the opening and blend until smooth. Season with salt and pepper to taste; pour into a small bowl, and set aside. Whisk before using.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Soup of Pistou with Basil Oil

Makes 8 servings

INGREDIENTS

SOUP

2 tablespoons olive oil
2 cups thinly sliced leek (1 whole)
1 cup carrot (1 whole), diced
1 cup celery, diced
1 large yellow squash, trimmed and cubed
1/2 cup green beans, diced
1/2 cup tomatoes, seeded and diced
6 cups chicken stock, heated
1 tablespoon garlic, minced
1 teaspoon salt
1/2 teaspoon freshly ground white pepper
juice from 1/2 medium lemon

PISTOU SAUCE

2/3 cup olive oil
1/2 cup basil leaves
4 cloves garlic
2 medium tomatoes, peeled and seeded

BASIL OIL

1/2 cup olive oil
12 leaves fresh basil

8 slices country bread

METHOD

- 1 In a large heavy 4-quart saucepan, heat the olive oil. Over medium-high heat, sauté the leek, carrot, and celery for 2-3 minutes, stirring occasionally. Add the squash, green beans, and tomatoes, and cook 2 minutes longer. Pour in the stock and add the garlic. Season with salt, pepper, and lemon juice and cook over medium heat 25-30 minutes.
- 2 Meanwhile, prepare the pistou sauce: Place blender on base. Add all the ingredients for pistou sauce. Secure the lid. Press the puree function. Puree until smooth. Pour into the finished soup and correct seasoning to taste.

Soup of Pistou with Basil Oil (cont.)

- 3 Prepare the basil oil: Place the food processor on the base with the chopping blade attached. Place the basil and oil in food processor. Lock on the lid. Press the puree button.
- 4 Brush one side of each slice of bread with a little of the basil oil and arrange on a baking tray. Watching carefully so that the bread does not burn, toast in the oven.
- 5 Ladle the soup into 8 heated bowls and serve with the toasted bread. Pass the remaining basil oil. Serve immediately.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Gazpacho with Crabmeat

Makes 8 servings

INGREDIENTS

2 1/2 pounds very ripe medium size tomatoes, cored and seeded
2 medium cucumbers, peeled and seeded
1 medium bell pepper (yellow, green or red), cut into 1-inch cubes
2 large celery stalks, cut into 1" pieces
3 tablespoons tomato paste
2 teaspoons salt
1/2 teaspoon freshly ground pepper
1/2 teaspoon cayenne pepper
1/4 cup olive oil
1 tablespoon sherry wine vinegar
2 cups vegetable stock or tomato juice
1/2 pound fresh lump crabmeat at room temperature

METHOD

- 1 In a large stainless steel, glass, or ceramic bowl, combine the tomatoes, 1 1/2 cucumbers, bell peppers, celery, tomato paste, salt, pepper, and cayenne. Pour the olive oil and vinegar over vegetables. Cover and refrigerate 6 - 8 hours, up to overnight, stirring occasionally.
- 2 Place the food processor attachment on the base with the chopping blade attached. Put vegetable mixture in food processor, secure lid and press the chop button. This will take about 4 different batches. Do not over chop, you want the vegetables minced but still with some texture.
- 3 Return the minced vegetables to the bowl, pour in the stock or tomato juice. Correct seasoning to taste and chill until serving time.
- 4 When ready to serve, cut the remaining half of a cucumber into thin slices.
- 5 Ladle gazpacho into 8 soup bowls. Garnish with the cucumber slices and top with crabmeat.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Spago House Salad Dressing

Makes 1 1/4 cups

INGREDIENTS

2 large shallots, peeled
1 tablespoon Dijon mustard
2 tablespoons zinfandel vinegar
2 tablespoons sherry wine vinegar
1/2 cup olive oil
1/2 cup vegetable oil
salt and freshly ground pepper to taste

METHOD

- 1 Secure the food processor to the base with the chopping blade attached.
- 2 Secure the lid.
- 3 Press the chop button, put the shallots through the feed tube, mince. Add mustard, the vinegars, and slowly drizzle in the oil.
- 4 Remove the lid and add the desired salt and pepper for taste. Secure lid and press process for 3 seconds.
- 5 Transfer to covered container and refrigerate until needed.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Peanut Butter

Makes 1 1/2 cups

INGREDIENTS

- 1 1/2 cups roasted peanuts -salted or unsalted
- 1 stick canola spread
- 1/4 cup light brown sugar

METHOD

- 1 Place all ingredients into food processor with chopping blade attached.
- 2 Secure food processor lid.
- 3 Press the process button and process until smooth, unless a chunky texture is desired.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Black and Green Olive Tapenade

Makes 4 servings

INGREDIENTS

- 1 cup black niçoise olives, pitted
- 1 cup small French olives such as Picholines, pitted
- 1/2 cup oven dried tomatoes, drained
- 1 tablespoon capers
- 1 clove garlic, peeled
- 1 filet anchovy
- 1/2 tablespoon chopped basil leaves
- 1/2 tablespoon chopped fresh thyme leaves
- 1/2 tablespoon flat leaf parsley, chopped
- 1/4 tablespoon fresh oregano, chopped
- 1/4 cup extra virgin olive oil

METHOD

- 1 Secure the food processor to the base with the chopping blade attachment in place.
- 2 Place all the ingredients except the oil in the food processor.
- 3 Secure the lid.
- 4 Press the pulse button, then press the ice crush button on and off until the ingredients are coarsely chopped but well blended.
- 5 Press the chop button and slowly drizzle the oil through the feed tube.
- 6 Transfer to a bowl, cover with plastic wrap, and refrigerate until ready to use. (Good for up to 1 month.)

SERVING SUGGESTIONS

This is a wonderful spread for a panini sandwich, or try topping crostini's with this and goat cheese for a flavor explosion.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House, 2002)

Tangerine Sauce

Makes 2 cups

INGREDIENTS

2 cups tangerine juice (*In must produce sections of the grocery store, or orange juice can be substituted.*)

4 whole shallots, chopped

1 bunch cilantro, leaves only

2 teaspoons fresh ginger, chopped

juice from 2 medium limes

1 large egg yolk

2 tablespoons sushi vinegar

1 teaspoon soy sauce

1 cup peanut oil

METHOD

- 1 In a small sauce pan, combine the tangerine juice, chopped shallots, cilantro leaves, and 1 teaspoon chopped ginger. Cook until syrupy and reduced by 3/4.
- 2 Place blender on the base. Scrape the contents of the saucepan into blender, and add the lime juice, egg yolk, sushi vinegar, soy sauce, and the remaining teaspoon of chopped ginger and secure the lid. Press the puree button and process until smooth.
- 3 With the motor running, remove clear plastic cap on blender and gradually pour the peanut oil into the blender until smooth. Pour into a jar and refrigerate, covered, until needed.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Fast and Easy Fruit Gelato

Makes 8 servings

INGREDIENTS

1 container frozen fruit concentrate approx. 11.5 ounces, keep in freezer

5 cups ice

METHOD

- 1 Open the container of frozen fruit concentrate and place in blender.
- 2 Place blender on base.
- 3 Add 5 cups of ice.
- 4 Secure the lid.
- 5 Press the pulse button.
- 6 Keep pressing ice crush button on and off until you have a perfectly smooth frozen treat.
- 7 Store in freezer in an airtight container. In Italy they would use a stainless airtight container, like a Wolfgang Puck stainless bowl with airtight lid.

SERVING SUGGESTIONS

There is nothing more refreshing, or feels more wonderful on your tongue than gelato. Less firm than ice cream or sorbet, yet more fruit flavored intense. There are tons of flavors of frozen fruit concentrate in your freezer section of the grocery store, like coconut, tangerine, passion fruit, and guava. Experiment with them all. On lemonade, we add 3 tablespoons of yogurt to blender and puree. It's like divine lemon custard.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Sautéed Shrimp

with Tomato-Basil Vinaigrette

Makes 4 servings

INGREDIENTS

16 large shrimp (such as Santa Barbara)
a pinch of salt & freshly ground pepper
2 tablespoons extra virgin olive oil
6 ripe plum tomatoes, peeled and seeded
2 medium shallot
2 cloves garlic, blanched
3 tablespoons chopped basil leaves plus 4 whole for garnish
1 tablespoon fresh parsley, chopped
1/2 teaspoon salt & freshly ground pepper
1 tablespoon good wine vinegar
1 tablespoon lime juice
1/2 cup extra virgin olive oil

METHOD

- 1 Peel and devein the shrimp leaving the tails intact.
- 2 Season shrimp lightly with salt and pepper and set aside.
- 3 Prepare vinaigrette by placing the blender onto the base. Add the tomatoes, shallots, garlic, basil and parsley.
- 4 Secure the lid, and press the pulse button and then press the ice crush button to coarsely chop ingredients.
- 5 Remove the lid and add the vinegar, lime juice and a pinch of salt and pepper.
- 6 Secure the lid, press pulse button then press the ice crush button 2 times to mix.
- 7 Remove the clear plastic top from blender, press the chop button and pour in the oil.
- 8 Heat a ten inch skillet over medium high heat and add the 2 tablespoons olive oil. When oil is hot add the shrimp in batches, not to overcrowd pan, cook shrimp for approx 1 1/2 minutes per side. Do not overcook shrimp or they will become dry.
- 9 Spoon the vinaigrette into the center of each plate. Arrange 4 shrimp on the vinaigrette and garnish with basil sprigs. Serve immediately.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Cucumber - Yogurt Soup

Makes 4 servings

INGREDIENTS

3 cups plain yogurt
1 1/2 cups English cucumber, peeled and chopped
2 whole green onions, chopped
8 whole fresh mint leaves
2 tablespoons fresh cilantro, chopped
1 small serrano chile, seeded and membrane removed
1/2 teaspoon sea salt
1/2 teaspoon fresh ground pepper

METHOD

- 1 Place the blender on the base.
- 2 Place all the ingredients into the blender carafe.
- 3 Secure the lid.
- 4 Press the puree button.
- 5 Puree until smooth.
- 6 Pour into a covered container; taste for additional salt and pepper.
- 7 Chill for at least 3 hours before serving.

SERVING SUGGESTIONS

This is a very easy first course! It's very refreshing & terrific for a summer supper.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Cold Buttered Rums

Makes 4 servings

INGREDIENTS

4 ounces dark rum
1 ounce cream
1 quart Butter Pecan ice cream

METHOD

- 1 Place the blender on the base.
- 2 Pour the liquid into the blender first, then add the ice cream one scoop at a time.
- 3 Secure the lid.
- 4 Press the puree button. Puree until smooth and creamy.

SERVING SUGGESTIONS

These are dreamy served in chilled pewter mugs. Good anytime of year!

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Candied Tomato Soup

Makes 6 servings

INGREDIENTS

10 large ripe tomatoes, cut in half crosswise
2 tablespoons olive oil
sea salt
Italian seasoning
3 cloves roasted garlic
1 cup chicken stock
4 large basil leaves

METHOD

- 1 Preheat oven to 325 degrees.
- 2 Line two large baking sheets with foil or parchment paper (optional).
- 3 Cut the tomatoes and place them cut side up on baking sheet.
- 4 Drizzle the tomatoes with olive oil and sprinkle with sea salt and Italian seasonings.
- 5 Place in oven and roast for 2 hours.
- 6 After 1 hour, place a head of garlic wrapped in foil in oven to roast for the soup.
- 7 After the tomatoes are done roasting, let cool until they are cool to the touch.
- 8 Gently remove the skins and seeds at this time.
- 9 Place blender on the base.
- 10 Pour the tomatoes and any of their juice into the blender carafe.
- 11 Add the chicken stock, garlic cloves, and basil leaves.
- 12 Secure the lid.
- 13 If you would like the soup chunky, press the pulse button the pulse by pressing a few times quickly on the ice crush button. Or if you would like it smooth, almost creamy, hit the puree button.
- 14 Test for seasoning, you may wish to add a little more salt, or if your tomatoes are a little acidic add a pinch of sugar.

SERVING SUGGESTIONS

This soup is so delicious! You may serve it cold with a dab of crème fraiche or sour cream. I like it hot with a touch of pasta.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Blueberry Smoothie

Makes 2 servings

INGREDIENTS

2 cups frozen blueberries
1/2 cup pomegranate blueberry juice (In the produce section of the grocery store)
2 tablespoons honey or simple syrup
2 tablespoons plain yogurt

METHOD

- 1 Place blender on base.
- 2 Put all the ingredients into the blender.
- 3 Lock the lid.
- 4 Press the puree button. Puree until smooth.

SERVING SUGGESTIONS

Not only are these beautiful, but they are delicious and very good for you. For a dinner party you could omit the yogurt, and substitute 2 ounces of white rum for a blueberry daiquiri.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Blue Margaritas

Makes 4 servings

INGREDIENTS

5 cups ice
4 ounces tequila
4 ounces Blue Curacao (An orange flavored liqueur)
1 cup sour mix
1 splash orange juice
lime slices
kosher salt

METHOD

- 1 Rinse your desired glasses with cold tap water.
- 2 Take a lime slice and run it around the rim of each glass.
- 3 Place a half a cup of salt in a dish. Dip the rim of each glass in the salt.
- 4 Chill the glasses.
- 5 Place the blender on the base.
- 6 Place the ice in the blender carafe to the 5 cup mark.
- 7 Add the tequila, Blue Curacao, sour mix and orange juice.
- 8 Secure the lid on blender, press puree. Blend until smooth.
- 9 Pour immediately into chilled glasses, serve with a lime wheel.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

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- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Recipe Notes

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