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UK

Please read all the safety instructions in the user manual carefully before using your Magimix with attachment.

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# DESCRIPTION

Pusher



Internal Feedtube



Cutter

XL lid



Disc (E/S10)



Disc support



Bowl



Motor unit



This accessory can only be used on food processors with a large feedtube (XL models).

Depending on the quantity, the attachment can be used with the midi or main bowl.



**Dicing function:** slot the disc support onto the shaft and fit the slicing disc.  
**French fry function:** no need to attach the disc.



Position the lid on the bowl. Turn the lid anti clockwise until it locks into place. Fit the pushers in the feedtube.



Prepare your fruit or vegetables. They must fit easily into the feedtube, so cut them into smaller pieces if necessary. See p.36 for fruit and vegetable tips.



Switch your food processor on and place the fruit or vegetable in the feedtube.

**French fry function:** you do not need to switch your food processor on.



Place both hands on top of the pusher and **press down firmly** until the fruit or vegetable has gone through. Repeat steps 7 and 8 as many times as necessary, then switch the food processor off.

## WARNING

- Always handle the disc and cutter with caution, as the blades are extremely sharp.
- Never insert your fingers or a foreign object into the feedtube. Always use the specially designed pusher.

# FRUIT AND VEGETABLE TIPS

Below are some useful tips for dicing your fruit and vegetables.

ENGLISH

VEGETABLES				
	Easy	Moderate	Difficult	Advice
Aubergine		●		Halve. Place flesh side down against grid
Avocado		●		Cut in half lengthways and remove stone
Beetroot	●			Medium-sized. Halve
Carrot			●	Cut into 4 cm pieces. If too hard must be cooked for 5-10 min first
Celery		●		Cut into 3 or 4 pieces
Celeriac			●	Must be cooked for 10-15 min first
Courgette	●			Cut into 4 cm pieces
Cucumber	●			Cut into 4 cm pieces
Leek		●		Cut into 4 cm pieces
Onion		●		Halve
Parsnip			●	If too hard, cut in half or must be cooked for 5-10 min first
Pepper		●		Deseed and cut into pieces
Potato		●		Cut in half lengthways
Pepper		●		Deseed and cut into pieces
Potato		●		Cut in half lengthways
Pumpkin			●	Cut into small pieces. Must be cooked for 10-15 min first
Smoked tofu		●		Cut into pieces
Sucrine lettuce		●		Halve, if necessary
Sweet potato			●	Must be cooked for 10-15 min first
Tomato			●	Cut in half or into quarters . Place flesh side down against grid

FRUIT				Advice
	Easy	Moderate	Difficult	
Apple	●			Cut into quarters
Apricot		●		Halve and remove stone
Banana	●			Not too ripe and cut into 2 or 3 sections
Kiwi fruit		●		Not too ripe. Halve, if necessary
Mango		●		Cut into pieces and remove stone
Melon	●			Cut into quarters and deseed
Peach		●		Not too ripe. Halve and remove stone
Pear	●			Halve
Pineapple		●		Cut into pieces
Strawberry		●		Hull but leave whole
Watermelon	●			Cut into quarters and deseed

This list of fruit and vegetables is not exhaustive.

## TIPS & ADVICE

- Some cuts will inevitably be irregular, depending on the shape and size of your fruit and vegetables.
- Particularly hard (e.g. carrots) or simply firm-textured foods should be cooked beforehand.
- To achieve the best possible results, hard or long vegetables (e.g. cucumber) should be cut into 4-cm pieces.
- When used to dice soft or very small items of food (e.g. strawberries), the kit will produce irregular shapes rather than cubes.
- Make sure you remove all stones, pips and/or peel (e.g. banana, orange, kiwi fruit, avocado) before dicing your fruit or vegetables.
- Most cheeses are too soft to dice, although Emmental-type cheeses can be cut into sticks. To dice feta cheese or smoked tofu, cut it into pieces first, and remove the slicing disc. For an even better result, place the cheese or tofu in the freezer for a few minutes beforehand.
- This attachment cannot be used for dicing ham.
- Do not press the pusher down too hard or you will damage the dicing kit.

# CLEANING

Always unplug your appliance before cleaning it.  
All the parts can be removed for easy cleaning.  
Always clean the removable parts immediately after use in water with a few drops of washing-up liquid. Once the fruit or vegetable residue has dried, it is far harder to remove.



**Pusher:** pull the comb out of its storage compartment inside the pusher and use it to clean the pusher's "teeth".



The grid of the large pusher can be detached for thorough cleaning by pushing the 2 oval buttons on the bottom of the large pusher.



**Always handle the cutter with caution, as the blades are extremely sharp.**

To preserve the appearance of the detachable parts and make them last as long as possible, make sure you follow these recommendations:

- Dishwasher: select the lowest temperature and avoid the drying cycle (generally 60 °C).
- Hand washing: do not leave the parts immersed in the detergent for too long. Avoid abrasive products (e.g stainless-steel scrubbers)
- Detergents: read the manufacturer's instructions through carefully to ensure that the detergent is compatible with the plastic parts.

Never leave parts to soak. Dry them straight after washing.  
Make sure you dry the stainless-steel parts thoroughly to avoid oxidizing stains.  
These are purely aesthetic and do not affect the quality of the blades, discs or bowls.

# Fresh vegetable tartare



Preparation: 10 min

Serves 4

130g fresh goat's cheese

1 cucumber

3 tomatoes

½ bunch of chives

2 spring onions

2 tbsp crème fraîche

½ tsp mustard

salt & pepper

**Wash** the vegetables, peel the cucumber and skin the spring onions. Remove the tomato stalks. Cut the cucumber into three sections. Cut the tomatoes into quarters and deseed. Slot the disc support and the disc onto the shaft, and place the large pusher inside the feedtube. Switch on. Put the vegetables into the feedtube, one at a time.

**Dice** the vegetables, pressing down on the pusher with both hands.

**Place** the tomatoes and cucumbers in two separate colanders and sprinkle with a little salt to draw out excess water.

**Put** the spring onions in the mini bowl and press the pulse button 4/5 times. Snip the chives.

**Mash** the goat's cheese in a bowl.

**Add** the crème fraîche, mustard, chopped onion and snipped chives.

**Place** a food ring on each plate. Fill with a layer of tomatoes and a layer of the goat's cheese mixture, finishing off with a layer of cucumber. Serve chilled.





## Beetroot tartare with ash-coated goat's cheese



Preparation: 15 min

Serves 4

150 g cooked beetroot  
½ ash-coated goat's cheese  
35 g mayonnaise  
10 g capers  
1/3 bunch parsley

1 shallot  
½ tablespoon sherry vinegar  
olive oil  
Salt & pepper  
Lamb's lettuce

**Thinly** slice the goat's cheese, sprinkle liberally with olive oil, and season with salt and pepper. Cut the beetroot in half.

**Place** the disc support and disc on the shaft and the large pusher in the feed tube.

**Switch** your food processor on and place the beetroot halves in the feed tube.

**Dice** the beetroot using the dicing kit, pressing down on the large pusher with both hands.

**Chop** the shallot in the Mini bowl.

**Add** the capers, parsley, mayonnaise, remaining olive oil and vinegar.

**Combine** this dressing with the diced beetroot in a large bowl.

**Arrange** the slices of goat's cheese on a bed of lamb's lettuce, then add the beetroot, using a food ring.

**Serve** straightaway.

Homemade mayonnaise is always best – find the recipe on p. 28 in Ma Cuisine.

## Greek Salad



Preparation: 15 min

Serves 4

150g feta cheese  
½ cucumber  
½ red pepper  
4 vine tomatoes  
1 red onion

1 handful black olives  
½ lemon  
4 / 5 tbsp olive oil  
pepper  
oregano (optional)

**Wash** the vegetables.

**Peel** the cucumber. Prepare the vegetables by cutting the tomatoes and red pepper into quarters, the cucumber into 3 sections and the onion in half lengthways. Deseed the tomatoes.

**Slot** the disc support and the disc onto the shaft and place the large pusher inside the feedtube. Switch on. Add the vegetables, one at a time.

**Dice** the vegetables, pressing down on the pusher with both hands. Switch the machine off.

**Cut** the feta into 5 pieces. Remove the disc and cut the cheese, pressing down on the pusher.

**Transfer** all the diced ingredients to a large bowl. Add the lemon juice, olive oil and olives.

**Season** with pepper and mix gently.

# French fries



**Preparation:** 20 min **Cooking:** 8-12 min

Serves 4

800g potatoes for french fries  
table salt  
groundnut oil

**Peel** the potatoes and cut in half lengthways.

**Place** the large pusher inside the feedtube. Do not attach the disc. Feed in the potato halves, one at a time. Pressing down on the pusher with both hands cut into french fries.

**Rinse** the french fries in hot water, then dip in cold water, to remove all the starch.

**Dry** thoroughly with a tea towel.

**Fry** these fresh french fries in groundnut oil using your deep fryer, following the manufacturer's instructions. Sprinkle with salt.

Try flavouring your french fries with paprika, curry or other spices.

You can cut other vegetables into batons, such as cucumbers, courgettes and celeriac.

This recipe does not require use of the disc.



## Vietnamese Stir Fry



Preparation: 10 min Cooking: 15 min

Serves 4

1 onion  
1 courgette  
1 pepper  
1 mushroom  
1 carrot

2 tbsp soy sauce  
1 garlic clove  
2 cm ginger  
1½ tbsp dark sesame oil  
salt & pepper

**Wash** and peel the vegetables. Cut them in half lengthways.

**Slot** the disc support and the disc onto the shaft and place the large pusher inside the feedtube.

**Switch on.**

**Dice** the carrots\* and courgettes, pressing down on the pusher with both hands.

**For** mushrooms, peppers and onions, remove the disc and repeat.

**Chop** the ginger and the garlic clove in the mini bowl, add the soy sauce and dark sesame oil.

**Heat** a little oil in a frying pan, add the carrots and onion and fry gently.

**Add** the peppers and courgettes. Once softened add the mushrooms. Pour over the sauce and stir fry for 2 minutes.

**You may wish to sprinkle with sesame seeds and serve this with noodles or rice.**

\*If your carrots are very hard, we recommend you pre-cook them for 10 minutes.

## Pan-fried vegetables with red curry



Preparation: 15 min Cooking: 20-30 min

Serves 4

750g potatoes  
2 turnips  
3 onions  
½ bunch of chives

1 tbsp red curry paste  
3 tbsp olive oil  
salt & pepper

**Prepare** the vegetables. Cut them in half lengthways.

**Slot** the disc support and the disc onto the shaft and place the large pusher inside the feedtube. Switch on and feed the vegetables in, one at a time.

**Dice** the vegetables, pressing down on the pusher with both hands.

**Heat** the olive oil in a wok or a frying pan.

**Fry** the onions for 5 minutes.

**Add** the potatoes and turnips.

**Fry** gently over a low heat for 30 minutes until golden brown.

**Take off** the heat and stir in the red curry paste and chopped chives. Season.

# Ratatouille

Preparation: 30 min Cooking: 50 min



Serves 4

250g courgettes  
500g tomatoes  
2 onions  
1 aubergine  
1 pepper

2 garlic cloves  
bay leaves, thyme  
olive oil  
salt & pepper

**Wash** the vegetables. Cut the onions, courgettes, aubergine, tomatoes and pepper in half lengthways. Deseed the tomatoes and pepper.

**Slot** the disc support and the disc onto the shaft and place the large pusher inside the feedtube. Add the vegetables one at a time.

**Dice** the onion and pepper first. Empty the bowl and then dice the aubergine and courgette.

**Fry** the onion, pepper and garlic (halved) in a large pan in a little olive oil.

**Lift** out with a slotted spoon and set aside, fry the courgette and aubergine. Remove and set aside.

**Tip** in the tomatoes and cook for 10 minutes. Add the other vegetables.

**Season** and add the herbs.

**Simmer** over a low heat for 40-50 minutes without a lid, stirring frequently with a wooden spoon.



# Minestrone soup



Preparation: 25 min Cooking: 20 min

Serves 4

150g pasta (e.g. mini bow tie)  
100g parmesan  
75g pancetta  
1 courgette  
1 potato  
1 celery stick  
1 onion

1 garlic clove  
1 chicken stock cube  
¼ bunch of fresh basil  
1 l water  
2 tbs olive oil  
salt & pepper

Wash the vegetables.

Peel the courgette, potato, celery (if necessary), onion and garlic. Remove the tomato stalks.

Cut the courgette into 3 sections and halve the potato and onion lengthways. Cut the tomato into pieces and deseed.

Slot the disc support and the disc onto the shaft and place the large pusher inside the feedtube.

Switch on. Feed the vegetables in, one at a time.

Dice the vegetables, pressing down on the pusher with both hands.

Heat the olive oil in a large pan.

Add all the vegetables and fry for a few minutes.

Pour the water over the vegetables and add the stock cube.

Bring to the boil, then simmer for 20 minutes over a low heat.

Snip the basil and set aside. Fry the pancetta until crispy and set aside.

Add the pasta before the end of the cooking time and cook for the time indicated on the packet.

Season and add the basil and pancetta.

Serve immediately with grated parmesan.

As it cools, pasta absorbs water. For this reason, if you are intending to prepare the soup in advance, precook the vegetables in the stock for 10 min. Then, just before serving, reheat the vegetables, add the pasta and cook for the time indicated on the packet.



# Melon Medley



Preparation: 25 min

Serves 4

- 1/2 yellow melon
- 1 1/2 cantaloupe melon
- 1/4 watermelon
- 1/2 lemon
- 1 1/2 tbsp cane syrup
- 1/4 bunch of fresh mint
- 1/4 bunch of fresh basil

**Cut** the fruit into pieces and remove the skin.

**Slot** the disc support and the disc onto the shaft and place the large pusher inside the feedtube.

**Switch** on and introduce the fruit, one piece at a time.

**Dice** the fruit by pressing down on the pusher with both hands.

**Chop** the mint and basil in the mini bowl of your food processor. Blend continuously for 30 seconds, then press the pulse button 4/5 times.

**Squeeze** the lemon using the citrus press.

**Arrange** the fruit in a large bowl, scatter with the herbs, sprinkle with the lemon juice and add the cane syrup.

**Serve** chilled.

You can use any combination of fruit you like - let your imagination run wild!





## Chocolate fondue



Preparation: 10 min Cooking: 3 min

**Serves 4** | 200g chocolate  
250ml single cream  
50g butter  
selection of fruit according to season & personal preference

**Wash** and peel the fruit, if necessary. In order to cut the fruit into batons, check that the slicing disc has been removed and place the large pusher inside the feedtube.

**Cut** the fruit into batons, by pressing down on the pusher with both hands.

**Bring** the cream to the boil.

**Break** the chocolate into pieces and place in a large bowl. Pour the hot cream over the chocolate and stir thoroughly to achieve a smooth consistency.

**Add** the diced butter and stir.

**Serve** immediately.

**Dip** the fruit in the chocolate ganache and enjoy.

The length of the batons will depend on the type of fruit used. Pineapples, watermelons, bananas and mangoes all make good batons.

## Autumn verrines



Preparation: 25 min Cooking: 10-15 min

**Serves 4** | 1 apple  
1 pear  
2 handfuls muesli  
4 tbsp fromage frais  
2 tsp honey  
¼ ground cinnamon

**Wash** and peel the fruit. Cut into quarters.

**Slot** the disc support and the disc onto the shaft and place the large pusher inside the feedtube. Switch the food processor on.

**Dice** the fruit by pressing down on the pusher with both hands.

**Combine** the fromage frais, honey and cinnamon in a bowl.

**Divide** the fromage frais mixture between the glasses, add a layer of muesli and top with the diced fruit.

**Serve** immediately.





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