



Cuisinart®

Recipe Booklet

Instruction Booklet on reverse side

CORDLESS RECHARGEABLE MINI CHOPPER

Cuisinart have designed this mini chopper with convenience and portability in mind.

No longer bound to wall-plug locations, use your mini chopper in any location. From the kitchen table, to picnics, or wherever chopping, mixing, grinding or pureeing is required, this space-saving and travel-friendly kitchen companion, maintains the perfect power for effortless everyday food prep.

QUICK TIPS GUIDE

| Food | Setting | Technique | Tips |
|--------------------------------------|-----------|---|--|
| Bread Crumbs | Chop | Pulse to break up, then process continuously. | Use day-old hard bread or fresh bread for moist crumbs. Cut or break into pieces no larger than 2cm. For buttered crumbs, add 1 teaspoon of melted butter per slice after crumbs have started to form & process. |
| Butter | Alternate | Pulsing between Chop & Grind then run continuously until desired consistency. | Cut into 1cm pieces. Best at room temperature. Process up to ¾ cup at a time. Add freshly chopped citrus zest, garlic, herbs or shallots to create compound butters. |
| Celery | Grind | Pulse to break up, approx. 5 times, then process continuously until finely chopped. | Cut into 1cm-long pieces |
| Cheese (Hard) | Chop | Pulse 10 times, then process continuously. | Remove & discard rind. Cut into 1cm pieces. Remove from refrigerator 20–30 minutes before processing. Process up to 120g at a time. |
| Cheese (Soft) | Chop | Pulse to break up, then process continuously until finely chopped. | Best at room temperature. Cut into 5cm pieces. Process up to 360g at a time. |
| Chocolate | Grind | Pulse to break up, then process continuously until desired chop size is achieved. | Process no more than 45g at a time. For best results, chill chocolate for 3–5 minutes in freezer before chopping. Cut baking chocolate squares into 1cm pieces to chop. |
| Cinnamon Sticks, Nutmeg, Hard Spices | Chop | Pulse to break up, about 5 times, then process continuously until finely chopped. | Break up to 2 cinnamon sticks into 2cm pieces. Up to ¼ cup of all other spices can be processed. NB: Hard spices may cause scratches on the work bowl & cover. |
| Citrus Zest | Chop | Pulse to break up, then process continuously until finely chopped. | Use vegetable peeler to remove zest (color only) from citrus; scrape off any white with sharp knife. Cut strips in half. Adding a small amount of sugar or salt will help achieve a finer texture. |
| Cookies, Crackers | Chop | Pulse 5 times to break up, then process continuously until finely chopped. | Hard cookies only. Break up into 2cm or smaller pieces. For buttered crumbs, add 1 teaspoon of melted butter per milk biscuit sheet or for every 3 biscuits. |

| | | | |
|----------------------------------|-------|--|--|
| Fruits (Cooked, Fresh or Thawed) | Chop | Pulse to break up, then process continuously until desired consistency. | Cooked fruits may be processed to make baby foods or purées; liquid may be added for consistency. To process fresh or frozen (thawed) berries for sauce, pulse to chop, then process until puréed (sugar may be added to taste). Fill work bowl up to $\frac{2}{3}$ of the way full. |
| Garlic | Chop | Pulse to chop then process continuously for fine chop. | Peel cloves first. Scrape work bowl sides & bottom as needed. |
| Ginger Roots (Fresh) | Chop | Pulse to break up, then process continuously to reach desired consistency. | Peel first; cut into 1cm pieces or slices. Scrape work bowl sides & bottom as needed. Process up to 120g at a time. |
| Herbs (Fresh) | Chop | Pulse to chop to desired consistency. | Rinse & dry completely. Remove leaves from stems to chop. |
| Leeks | Chop | Pulse to chop to desired consistency. | Trim off root end & tough outer skin. Wash thoroughly to remove grit; dry completely. Cut into 1cm pieces. |
| Meats | Chop | Pulse to chop, or process continuously to desired consistency For best results, do not process for over 30 seconds. | Uncooked meats should be cold (not frozen). Cut up to 300g into 1cm pieces, trimmed of gristle & soft fat; some hard fat may remain. Cooked meats can be cold or warm; cut up to 300g into 1cm pieces. Add liquid (water or broth) as needed to process to puréed consistency. |
| Mushrooms | Chop | Pulse to chop to desired consistency. | Choose firm, fresh mushrooms. Cut into quarters or even-size pieces, no larger than 2cm. |
| Nuts | Grind | Pulse first then process until desired consistency. | Toast nuts first for maximum flavour. Allow to cool completely before chopping. Process up to 1 cup at a time. |
| Olives | Chop | Pulse to chop to desired consistency. | Use only pitted olives. Drain well for best results. |
| Onions, Shallots | Chop | Pulse to chop to desired consistency. | Peel & cut into 2cm or smaller pieces of similar size. |
| Seeds, Dried Berries | Grind | Pulse to break up, then process continuously to desired consistency. | Coriander, cumin, fennel, sesame & juniper berries. |
| Vegetables (Cooked) | Chop | Pulse to break up, then process continuously to desired consistency. | Cook vegetables until tender. May need to add liquid for consistency. Fill work bowl up to $\frac{2}{3}$ of the way full. |

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DIPS & SPREADS

Dill Butter

Pat on top of grilled
or roasted salmon for extra flavour.

Makes ½ cup

- ¼ cup** fresh dill
- ½ cup** good quality butter, room temperature & cut into 4 pieces
- 2** pinches flaked salt
- pinch** freshly ground black pepper

1. Insert the blade into the work bowl of the mini chopper.
2. Put the dill into the work bowl and process on Chop, approx. 10 seconds.
3. Add the butter, salt and pepper. Continue to process on Chop, scraping down as needed, for approx. 10 seconds until thoroughly combined.

Peanut Butter

You'll be pleasantly surprised how easy
it is to make your own nut butter.

Makes approx. 1 cup

- 2 cups** unsalted, dry roasted peanuts
- flaked salt to taste**

1. Insert the blade into the work bowl of the mini chopper. Pulse on Chop peanuts approx. 10 times with the Grind setting then process on Grind until drops of oil are visible and the mixture is smooth, approx. 4 to 5 minutes*, depending on desired consistency. (You may need to stop to scrape down the sides of the bowl periodically.)
2. Add salt and pulse 2 to 3 times to incorporate. Adjust seasoning as desired.

Tip: This method can be done with any of your favourite nuts; try adding sweet or savoury spices to the spread for a more complex flavour.

Hummus

Serve this brightly flavoured dip with
warm pita for a delicious snack.

Makes approx. 1½ cups

- ½** garlic clove
- 1tsp** flaked salt
- 1** can (440g) chickpeas, rinsed & drained
- ½ cup** tahini
- 2tbsp** fresh lemon juice
- ¼ cup** water plus 2 tbsp
- ¼tsp** ground cumin
- 2tbsp** extra virgin olive oil,
- ½tsp** paprika (optional)

1. Insert the chopping blade into the work bowl of the mini chopper. Drop the garlic into the work bowl and process to finely chop, approx. 10 seconds.
2. Add remaining ingredients (leave 1tbsp of oil aside), and process on Grind until smooth, approx. 3 minutes*, stopping to scrape down the sides of the bowl as needed.
3. For serving, transfer hummus to a shallow bowl. Make a slight indentation in the center of the dip and fill with the remaining tablespoon of oil. Sprinkle the paprika, over the oil.

* Never operate the Cordless Rechargeable Mini Chopper continuously for longer than 1 minute at a time. Pause for a few seconds between minutes.

Tomato Salsa

Serve warm tortilla chips alongside this fresh & tangy salsa.

Makes approx. 2 cups

| | |
|---------------|---|
| ¼ cup | fresh coriander, stems discarded |
| 2 | small spring onions, cut into 2.5cm pieces |
| 1 | small garlic clove |
| 1 | jalapeño, seeded & cut into 1.5cm pieces |
| ¾tsp | flaked salt |
| 2 cups | grape tomatoes |
| 1tsp | fresh lime juice |

1. Insert the blade into the work bowl of the mini chopper. Add the coriander, spring onions, garlic and jalapeño and Pulse on Chop approx. 10 times.
2. Add the salt, tomatoes and lime juice and pulse to chop until desired consistency is reached, approx. 8 to 10 pulses.
3. Taste and adjust seasoning accordingly. Depending on desired consistency, strain salsa.

Beetroot Dip

The perfect dairy-free Beetroot Dip - slightly sweet & sour with a velvety texture.

Makes approx. 1 ½ cup

| | |
|--------------|--|
| 1 | garlic clove, crushed |
| 125g | cooked beetroot (roast your own from raw, or used canned) |
| 1 | can (440g) cannellini beans, rinsed & drained |
| ½cup | lemon (zest) |
| 1½tsp | fresh lemon juice |
| ½tsp | ground black pepper |

1. Insert the blade into the work bowl of the mini chopper. Add all ingredients and pulse on Chop to evenly chop then process on Chop continuously* until desired consistency.

Chunky Guacamole

This fresh guacamole is perfect for the Sunday game or served alongside quesadillas for a festive dinner.

Makes approx. 1 cup

| | |
|--------------|--|
| 1 | small garlic clove |
| ½ | jalapeño, seeded, cut into 2.5cm pieces |
| 1 | spring onion, cut into 2.5cm pieces |
| 1tbsp | fresh coriander, stems discarded |
| 2 | ripe avocados, halved, pits removed |
| 2tbsp | fresh lime juice |
| ¾tsp | flaked salt |

1. Insert the blade into the work bowl of the mini chopper. Add the garlic, jalapeño, spring onion and coriander and Pulse on Chop approx. 8-10 times for a rough but even chop.
2. Scrape down the sides of the bowl. Scoop out the insides of the avocados in pieces directly into the work bowl then add the lime juice and salt. Alternate pulsing between Chop and Grind then process on Chop continuously* until desired consistency is achieved.

* Never operate the Cordless Rechargeable Mini Chopper continuously for longer than 10 seconds at a time. Pause for a few seconds between minutes.

DRESSINGS & SAUCES

Basic Vinaigrette

This classic vinaigrette can be tossed with mixed greens or drizzled over grilled chicken – this recipe also works great as a marinade, too!

Makes 1 cup

| | |
|--------------|---|
| 1½tsp | champagne vinegar |
| ½ | small shallot (approx. 20g), peeled & halved |
| 1tsp | dijon mustard |
| ½tsp | flaked salt |
| ¼tsp | ground white pepper |
| ¾ cup | extra virgin olive oil |

1. Insert the blade into the work bowl of the mini chopper. Add the vinegar, shallot, mustard, salt and pepper to the bowl then process on Chop to combine and finely chop.
2. With machine processing on Grind, pour the olive oil through the drizzle holes until all ingredients are homogenous, approx. 1½ to 2 minutes*.

Tahini Dressing

Tahini (a paste of ground sesame seeds) can now be found in most grocery stores. Be sure to stir well before measuring out, as it naturally separates in its jar.

Makes approx. 1 cup

| | |
|--------------|------------------------------------|
| 1 | garlic clove |
| ½ cup | tahini |
| ¼ cup | water, plus more as needed |
| 2tbsp | fresh lemon juice |
| 1tsp | honey |
| ¾tsp | flaked salt |
| ¼tsp | freshly ground black pepper |
| ½ cup | extra virgin olive oil |

1. Insert the blade into the work bowl of the mini chopper. Drop the garlic in the work bowl and process on Chop until finely chopped. Process until finely minced. Stop machine to scrape down sides.
2. Add the tahini, ¼ cup of water, lemon juice, honey, salt and pepper.
3. With the machine processing on Grind, add the oil through the drizzle holes. Continue to process* until desired consistency. If dressing seems too thick, process in up to an additional ¼ cup of water. Adjust seasoning to taste.

* Never operate the Cordless Rechargeable Mini Chopper continuously for longer than 1 minute at a time. Pause for a few seconds between minutes.

Caesar Dressing

There are many variations of this recipe, but this take is pretty close to the classic. If you'd prefer not to use raw egg yolks, egg substitute can be used.

Makes 1 cup

| | |
|--------------|------------------------------------|
| 1-2 | garlic cloves |
| 5 | anchovy fillets |
| 2 | large egg yolks* |
| 2tsp | dijon mustard |
| 4tsp | fresh lemon juice |
| 4tsp | red wine vinegar |
| 2tsp | worcestershire sauce |
| ½tsp | freshly ground black pepper |
| ⅔ cup | extra virgin olive oil |

1. Insert the blade into the work bowl of the mini chopper. Drop the garlic in the work bowl and process on Chop until finely chopped.
2. Add the anchovies, egg yolks, mustard, lemon juice, vinegar, Worcestershire sauce and pepper to the work bowl. Process on Chop until well blended.
3. With the machine processing on Grind, add the oil through the drizzle holes in a steady stream until the dressing is emulsified, approx. 30 seconds.

Mayonnaise

Taste the difference in homemade mayonnaise.

Makes ⅔ cup

| | |
|--------------|--------------------------|
| 2 | large egg yolks* |
| ½tsp | flaked salt |
| ½tsp | dijon mustard |
| 1tsp | fresh lemon juice |
| 1tbsp | water |
| ¾ cup | vegetable oil |

1. Insert the blade into the work bowl of the mini chopper. Add the egg yolks, salt, mustard, lemon juice and water then process on Grind until smooth, approx. 30 seconds. With the machine processing on Grind, add the oil in a slow steady stream through the drizzle holes processing until all oil is incorporated and the mayonnaise is emulsified and homogenous.
2. Scrape down sides; taste and adjust seasoning accordingly.

Tip: For fresh herb mayonnaise: process ¼ cup firmly packed fresh herbs (e.g., parsley, dill, tarragon, basil, etc.), stems removed, with the yolks before adding the oil.

Tip: For a bolder-flavoured mayonnaise, increase the salt by ⅓ teaspoon, the Dijon by ¼ teaspoon and lemon juice to 1 tablespoon.

* Raw egg warning: Caution is suggested in consuming raw and lightly cooked eggs due to the slight risk of salmonella or other food-borne illness. To reduce this risk, we recommend you use only fresh, properly refrigerated, clean eggs with intact shells, and avoid contact between the yolks or whites and the shell.

Basil Pesto

This is a slightly cheesier version of the standard pesto, but you can adjust the amount of cheese as desired. Try any combination of herbs or nuts in this recipe.

Makes $\frac{2}{3}$ cups

| | |
|--------------------------------------|---|
| 30g | parmesan or pecorino cheese cut into 1.5cm cubes |
| 1 | garlic clove |
| $\frac{1}{8}$ cup | pine nuts, lightly toasted |
| $\frac{1}{2}$ cups | tightly packed fresh basil leaves (approx. 45g) |
| $\frac{1}{2}$ tsp | flaked salt |
| $\frac{1}{3}$ cup | extra virgin olive oil |

1. Insert the blade into the work bowl of the mini chopper. Add the cheese, garlic and nuts to the work bowl and pulse on Chop, approx. 10 times.
2. Add the basil leaves and salt and pulse approx. 10 to 15 times; scrape the bowl.
3. With the machine processing on Grind, add the oil in a slow steady stream through the drizzle holes processing until combined and an emulsion is formed, approx. 1 minute. Scrape down the sides of the work bowl.
4. To store the pesto, transfer to a glass jar or airtight container. Tap to remove all air bubbles and even out the surface. Cover the surface directly with plastic wrap and refrigerate. The pesto will keep for 5 days in the refrigerator, or it may be frozen.

Simple Tomato Sauce

This sauce comes together quickly, but tastes as if it has been simmering all day. When cooked down, it makes a tasty topping for homemade pizzas.

Makes approx. $\frac{1}{2}$ cups

| | |
|-------------------------------------|---|
| $\frac{3}{4}$ tsp | olive oil |
| 2 | garlic cloves |
| 1 | small onion, cut into 2.5cm pieces |
| $\frac{1}{3}$ tsp | dried oregano |
| $\frac{1}{8}$ cup | dry white wine |
| 1 | cans (440g) whole peeled plum tomatoes, with juice |
| $\frac{1}{4}$ tsp | flaked salt |
| 1 | large sprig fresh basil (10-12 leaves) |
| | Pinch freshly ground black pepper |
| | Pinch red pepper flakes (optional) |

1. Put the olive oil into a medium size saucepan over medium heat.
2. While the oil is heating, insert the chopping blade into the work bowl of the mini chopper. Drop the garlic in the work bowl and process on Chop until finely chopped. Turn processor off, scrape down the sides of the bowl and add the onion. Pulse to finely chop, approx. 5 times.
3. When the oil is hot add the garlic, onion and oregano to the pan. Sauté until the onion is softened and the garlic is fragrant. Add the wine to the pan and cook until completely reduced.
4. While the wine is cooking, add the tomatoes to the work bowl and pulse to finely chop, approx. 8 times. Add the tomatoes, salt and basil to the pan.
5. Bring the sauce to a boil, then reduce to low. Partly cover the pan and simmer for 20 minutes. Turn off the heat and stir in the black pepper and red pepper flakes, if using. Taste and adjust seasoning accordingly.

Tip: For a pizza sauce, simmer uncovered for an additional 20 to 30 minutes, stirring often until reduced.

PURÉES

Apple, Pear & Blueberry Purée

Serve over vanilla ice cream or warm porridge.

Makes approx. 2 cups

2 medium sweet apples
1 large Nashi pear
225g blueberries

1. Peel, core and chop the apples and pear. Place in a saucepan with 3 tbsp of water. Cook for 10 mins until tender, then add the blueberries and cook for a further 5 minutes.
2. Drain the fruit (reserving the cooking water).
3. Insert the blade into the work bowl of the mini chopper then transfer the fruit ingredients to the work bowl. Process on Grind continuously* until smooth.

Mint & Pea Purée

The freshness of the mint make this a great complement to many dishes.

Makes approx. 1 cup

2 cups frozen peas
2tbsp extra Virgin Olive Oil
½ cup water
1 small bunch fresh mint

1. Place all ingredients except mint in a saucepan and bring to a simmer and cook for approx. 5 minutes, until peas are bright green and cooked through.
2. Remove from heat and add mint leaves.
3. Insert the blade into the work bowl of the mini chopper then transfer the pea mixture into the work bowl. Process on Grind continuously* until smooth.

* Never operate the Cordless Rechargeable Mini Chopper continuously for longer than 1 minute at a time. Pause for a few seconds between minutes.

SOMETHING SWEET

Bounty Balls

These are the perfect pick-me-up snack to keep you going, or a healthier treat to ease those sweet cravings.

Makes 10 balls

| | |
|--------------|------------------------------------|
| 12 | fresh dates, pitted |
| ¼ cup | almonds (40g) |
| ½tbsp | rice malt syrup |
| ½tbsp | coconut oil, melted |
| 1tbsp | raw cacao powder |
| 20g | desiccated coconut, toasted |
| | Pinch sea salt flakes |

1. Place coconut into a shallow bowl and reserve.
2. Insert the blade into the work bowl of the mini chopper. Add the dates, almonds, rice malt syrup, oil, cacao and salt in a mini chopper. Process for 3 minutes* in 30 second segments or until the nuts are finely chopped and the mixture comes together.
3. Heap mixture into 2 teaspoons and roll into balls on a clean smooth board until all mixture is rolled.
4. Take balls and finish by rolling in the coconut. Refrigerate until ready to serve.

Tip: Replace the coconut with LSA for a greater hit of protein for your post workout!

Apple Crisps

This is your no-frills autumn dessert that can be prepared and baked in under an hour. Any type of apple will do, but we like to use a mix of tart and sweet varieties

Makes 6-8 servings

Topping:

| | |
|----------------|--|
| 1 cup | rolled oats (not quick cooking) |
| 1/3 cup | unbleached, all-purpose flour |
| 2/3 cup | packed light brown sugar |
| ¼tsp | flaked salt |
| ¼tsp | ground cinnamon |
| 6tbsp | unsalted butter, cold & cubed |
| | Pinch ground ginger |

Filling:

| | |
|----------------|---|
| 5-6 | medium apples (approx. 1kg), peeled, cored & cut into 2cm pieces |
| 1tbsp | fresh lemon juice |
| 1/3 cup | white sugar |
| 1tsp | ground cinnamon |
| ½tsp | pure vanilla extract |
| | Pinch flaked salt |

1. Preheat oven with rack in the middle position to 190°C.
2. Insert the blade into the work bowl of the mini chopper. Add all topping ingredients, except for the butter, in the work bowl. Pulse on Chop to combine, about 4 to 6 pulses. Add the butter and pulse on Chop until butter is in small pieces, about 5 to 6 pulses. Reserve.
3. Put the apples in a 23x23cm square baking pan. Sprinkle the lemon juice evenly over the apples then add the remaining ingredients. Gently toss to evenly coat the apples.
4. Cover the apple mixture with the prepared topping. Transfer pan to the preheated oven and cook until filling is bubbling and the top is browned and crispy, about 40 to 45 minutes.
5. Allow to cool for 5 minutes prior to serving.

* Never operate the Cordless Rechargeable Mini Chopper continuously for longer than 1 minute at a time. Pause for a few seconds between minutes.

Flourless Brownie Bites

A foolproof recipe for that quick chocolate fix or afternoon treat for the kids.

Makes 6-8 servings

| | |
|--------------|-----------------------------|
| 1 | medium banana |
| ½ cup | peanut butter |
| 1 | egg |
| ⅓ cup | flaked salt |
| ¼tsp | ground cinnamon |
| 3tbsp | honey |
| 1tbsp | pure vanilla extract |
| ¼tsp | baking soda |
| | Pinch salt |

1. Insert the blade into the work bowl of the mini chopper. Add all ingredients in the work bowl. Process on Grind to combine, about 1 minute. Your mixture should be a little thicker than one you might find in a box.
2. Pour into 12-cup mini-muffin tin. Bake at 205°C for 11-13 minutes or until skewer or toothpick comes out clean.
3. Remove from oven and let cool for 5 minutes before popping out and cooling completely.

Peach-Perfect Frozen Yoghurt

This recipe is super easy to make and the fruit can be substituted with any other frozen fruits you have in the freezer.

Makes 6 servings

| | |
|-----------------|---|
| 3 ½ cups | coarsely chopped frozen peaches (450g) |
| ½ cup | non-fat yoghurt |
| ½ cup | sugar |
| 1 tbsp | lemon juice |

1. Insert the blade into the work bowl of the mini chopper. Add peaches and sugar to the work bowl then pulse on Chop until roughly chopped, about 3 to 4 times.
2. Add half of the yoghurt into the work bowl and process until smooth then add remaining yoghurt and lemon juice and process on Chop continuously* until creamy in texture, scraping down the sides as needed.
3. Serve immediately or transfer to a shallow storage container and let harden in the freezer. Remove from freezer for at least 20 minutes or more, depending on how hard or soft you prefer it.

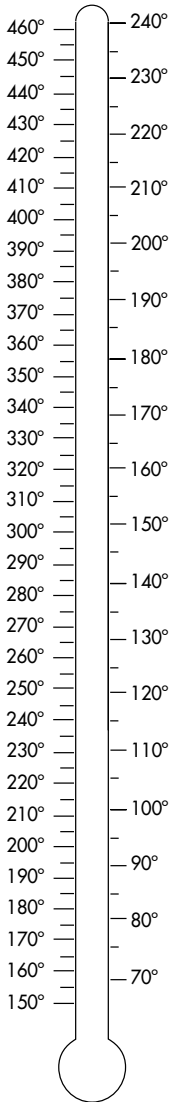
* Never operate the Cordless Rechargeable Mini Chopper continuously for longer than 1 minute at a time. Pause for a few seconds between minutes.

WEIGHTS, MEASURES & CONVERSIONS

Temperature °F / °C

Fahrenheit

Celsius



$$^{\circ}\text{F} = \frac{9 \times ^{\circ}\text{C}}{5} + 32$$

$$^{\circ}\text{C} = \frac{5(^{\circ}\text{F} - 32)}{9}$$

Metric cup & spoon sizes

| cup | metric |
|-------------------------------------|--------|
| ¼ cup | 60ml |
| ⅓ cup | 80ml |
| ½ cup | 125ml |
| 1 cup | 250ml |
| spoon | |
| ¼ teaspoon | 1.25ml |
| ½ teaspoon | 2.5ml |
| 1 teaspoon | 5ml |
| 2 teaspoon | 10ml |
| 1 tablespoon (equal to 4 teaspoons) | 20ml |

Liquids

| Metric | cup | imperial |
|--------|----------|------------|
| 30 ml | | 1 fl oz |
| 60 ml | ¼ cup | 2 fl oz |
| 80 ml | | 3 ½ fl oz |
| 100ml | ⅓ cup | 2 ¾ fl oz |
| 125ml | ½ cup | 4 fl oz |
| 150ml | | 5 fl oz |
| 180ml | ¾ cup | 6 fl oz |
| 200ml | | 7 fl oz |
| 250ml | 1 cup | 8 ¾ fl oz |
| 310ml | 1 ¼ cups | 10 ½ fl oz |
| 375ml | 1 ½ cups | 13 fl oz |
| 430ml | 1 ¾ cups | 15 fl oz |
| 475ml | | 16 fl oz |
| 500ml | 2 cups | 17 fl oz |
| 625ml | 2 ½ cups | 21 ½ fl oz |
| 750ml | 3 cups | 26 fl oz |
| 1L | 4 cups | 35 fl oz |
| 1.25L | 5 cups | 44 fl oz |
| 1.5L | 6 cups | 52 fl oz |
| 2L | 8 cups | 70 fl oz |
| 2.5L | 10 cups | 88 fl oz |