

Cuisinart®

Recipe Booklet

Instruction Booklet on reverse side



JUICE FUSION EASY CLEAN SLOW JUICER

The Juice Fusion Easy Clean Slow Juicer has been designed to help you achieve the best juice quality with maximum nutrients from a wide variety of produce including berries, nuts, leafy greens, juicy fruit and vegetables. For added convenience, this juicer features a mesh free filter which can be cleaned simply by rinsing or placing in the top shelf of the dishwasher - saving you time and effort! .

GET THE MOST OUT OF YOUR JUICE

To get you started, we have included a list of popular juicing ingredients and an overview of their health benefits:

Kale - Containing vitamins A, C and K this leafy green is a powerful anti-oxidant with anti-inflammatory properties.

Spinach - High in vitamins A and C and rich in nitrates which can benefit heart health and reduce blood pressure.

Cucumber - High in potassium, manganese and vitamins K & C. Also containing 95% water, this is a great de-toxifier that may help with liver and kidney function.

Carrots - High in vitamin A, biotin and potassium. Also high in anti-oxidants, may be good for eye health.

Beetroot - High in manganese, potassium, folate and nitrates. Beetroot juice may help lower blood pressure and improve athletic performance.

Turmeric - Amazing anti-inflammatory properties that may help with arthritis. Turmeric can aid in cleaning the body and fighting illness.

Ginger - Ginger juice can aid digestion and can also help reduce cold symptoms. Tastes great when combined with apple and carrot juices.

RECIPES

DETOX JUICES

Tropica Mint	4
Ginger Zinger	4
Beet Juice	4

ANTI-INFLAMMATORY

Green Medley	5
Morning Soother	5
Cheerylicious	5
Apple-Berry Juice	5
Sweet Zinger	5

WELL BEING JUICES

Grapefruit-Lime-Ginger	7
Orange PLUS Juice	7
Veggie Pick-Me Up	7
Classic Green	7
Zesty Tonic	8

SPRITZERS

Pineapple Mint Spritz	9
Berry-Lemon Spritz	9

SHAKES

Orange, Pineapple, Banana, Kiwi	10
Banana, Kale, Almond, Date	10

NUT "MILKS"

Cashew Golden Milk	11
Pistachio-Rosewater	11
Almond Horchata	10

COCKTAILS

Paloma	12
Rum Swizzle	12
White Sangria Spritzer	12

WEIGHTS, MEASURES & CONVERSIONS

Weights, Measures & Conversions Chart	13
---	----

DETOX JUICES

Tropica Mint

- 2 celery stalks**
- ½ cucumber**
- 2 cups spinach**
- 3 cups mint leaves**
- 1 cup fresh pineapple**
- ½ lemon (peeled)**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts until the pulp container and juice jug are placed underneath the spouts. Then, open the pulp spout.
3. Turn the juicer to the ON position and process all ingredients. Remember to juice any leafy ingredients or herbs in between more solid ingredients for optimal results.
4. Once juice has almost filled the juicing area, slowly open the juice spout smart cap to allow it to flow into the Juice Jug.
5. Stir and drink immediately.

Ginger Zinger

- 2 celery stalks**
- ½ cucumber**
- 1½ cm ginger**
- ½ lemon (peeled)**
- 1 Granny Smith Apple**
- 2 cups spinach**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts until the pulp container and juice jug are placed underneath the spouts. Then, open the pulp spout.
3. Turn the juicer to the ON position and process all ingredients. Remember to juice any leafy ingredients or herbs in between more solid ingredients for optimal results.
4. Once juice has almost filled the juicing area, slowly open the juice spout smart cap to allow it to flow into the Juice Jug.
5. Stir and drink immediately.

Beet Juice

- 1½ cm ginger**
- 5 carrots**
- 3 beetroots**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts until the pulp container and juice jug are placed underneath the spouts. Then, open the pulp spout.
3. Turn the juicer to the ON position and process all ingredients. Remember to juice any leafy ingredients or herbs in between more solid ingredients for optimal results.
4. Once juice has almost filled the juicing area, slowly open the juice spout smart cap to allow it to flow into the Juice Jug.
5. Stir and drink immediately.

ANTI-INFLAMMATORY JUICES

Green Medley

Makes 2 servings

- 4 stems kale, tough bottom stems removed**
- 1 cup packed spinach (baby)**
- 4 celery stalks, each cut into thirds**
- ½ medium cucumber**
- ¼ lemon, peeled**
- ¼ cup fresh parsley leaves and stems, optional**
- Pinch sea salt, optional**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts until the pulp container and juice jug are placed underneath the spouts. Then, open the pulp spout.
3. Turn the juicer to the ON position and process all ingredients, except for the salt.
4. Once juice has filled the juicing area, slowly open the juice spout smart cap and allow the juice to flow into the juice jug.
5. Add the salt, if using, stir and drink immediately.

Morning Soother

- 2 cm fresh turmeric**
- 4 carrots**
- 1 cm fresh ginger**
- 1 orange (peeled)**
- ½ lemon (peeled)**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts until the pulp container and juice jug are placed underneath the spouts. Then, open the pulp spout.
3. Turn the juicer to the ON position and process all ingredients. Remember to juice any leafy ingredients or herbs in between more solid ingredients for optimal results.
4. Once juice has almost filled the juicing area, slowly open the juice spout smart cap to allow it to flow into the Juice Jug.
5. Stir and drink immediately.

Cherrylicious

- 2 cups pitted cherries**
- 2 oranges (peeled)**
- 2 carrots**
- 1 apple**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts until the pulp container and juice jug are placed underneath the spouts. Then, open the pulp spout.
3. Turn the juicer to the ON position and process all ingredients. Remember to juice any leafy ingredients or herbs in between more solid ingredients for optimal results.
4. Once juice has almost filled the juicing area, slowly open the juice spout smart cap to allow it to flow into the Juice Jug.
5. Stir and drink immediately.

Apple-Berry Juice

Makes 2 servings

- 1 apple**
- 1½ cups strawberries**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts.
3. Turn the juicer to the ON position and process all ingredients.
4. Once juice has filled the juicing area, slowly open the juice spout smart cap and allow the juice to flow into the juice jug.
5. Stir and drink immediately.

Sweet Zinger

Makes 2 servings

2 medium carrots

1 beetroot

1 apple

1 1 - 2cm piece ginger, based on personal preference

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts.
3. Turn the juicer to the ON position and process all ingredients.
4. Once juice has filled the juicing area, slowly open the juice spout smart cap and allow the juice to flow into the juice jug.
5. Stir and drink immediately.

WELL BEING JUICES

Grapefruit-Lime-Ginger

Makes 1 serving

- 1 large grapefruit, peeled**
- ¼ lime, peeled**
- 1cm cube fresh ginger**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts.
3. Turn the juicer to the ON position and process all ingredients.
4. Once juice has filled the juicing area, slowly open the juice spout smart cap and allow the juice to flow into the juice jug.
5. Stir and drink immediately, preferably over ice.

Orange PLUS Juice

Makes 2 servings

- 1 medium orange, peeled**
- 3 carrots**
- 1 large grapefruit, peeled**
- 1cm cube fresh ginger**
- ¼ lemon, peeled**
- 1cm turmeric root**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts.
3. Turn the juicer to the ON position and process all ingredients.
4. Once juice has filled the juicing area, slowly open the juice spout smart cap and allow the juice to flow into the juice jug.
5. Stir and drink immediately.

Veggie Pick-Me-Up

Makes 1 serving

- 2 medium to large carrots**
- ¼ cup packed parsley**
- 1 cup packed spinach**
- ½ large beetroot**
- ½ orange, peeled**
- ¼ lemon, peeled**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts.
3. Turn the juicer to the ON position and process all ingredients, in the order listed.
4. Once juice has filled the juicing area, slowly open the juice spout smart cap and allow the juice to flow into the juice jug.
5. Stir and drink immediately.

Classic Green

- ½ cucumber**
- ½ lime (peeled)**
- 1 cup coriander (leaves and roots)**
- 1 cup kale**
- 1 Granny smith apple**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts until the pulp container and juice jug are placed underneath the spouts. Then, open the pulp spout.
3. Turn the juicer to the ON position and process all ingredients. Remember to juice any leafy ingredients or herbs in between more solid ingredients for optimal results.
4. Once juice has almost filled the juicing area, slowly open the juice spout smart cap to allow it to flow into the Juice Jug.
5. Stir and drink immediately.



Zesty Tonic

3cm fresh turmeric root

3cm fresh ginger

1 lemon (peeled)

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts until the pulp container and juice jug are placed underneath the spouts. Then, open the pulp spout.
3. Turn the juicer to the ON position and process all ingredients. Remember to juice any leafy ingredients or herbs in between more solid ingredients for optimal results.
4. Once juice has almost filled the juicing area, slowly open the juice spout smart cap to allow it to flow into the Juice Jug.
5. Stir and drink immediately.

SPRITZERS

Pineapple Mint Spritz

Makes 3 servings

- 3 cups pineapple pieces (6cm pieces pieces – this is equivalent to about ¾ of a medium pineapple. Cutting into pieces is not necessary, having large spears works well, too)**
 - ¼ cup fresh mint leaves**
 - 1 tablespoon cider vinegar**
 - 1 cup tonic water, chilled**
 - Pinch salt, preferably pink Himalayan salt**
 - Ice**
1. Pre-rinse ingredients and cut if required to fit into the feed chute.
 2. Close the juicer and pulp spouts.
 3. Turn the juicer to the ON position and process the pineapple and mint.
 4. Once juice has filled the juicing area, slowly open the juice spout smart cap and allow the juice to flow into the juice jug.
 5. Stir in the vinegar, and then add the tonic and pinch of salt.
 6. Serve immediately over ice.

Berry-Lemon Spritz

Makes 2 servings

- 2 cups strawberries**
 - ½ – 1 lemon, peeled (amount being used is dependent on sweetness of strawberries and personal preference)**
 - 2 tablespoons fresh basil leaves**
 - ¾ cup tonic water, chilled**
 - Ice**
1. Pre-rinse ingredients and cut if required to fit into the feed chute.
 2. Close the juicer and pulp spouts.
 3. Turn the juicer to the ON position and process the strawberry, lemon, and basil.
 4. Once juice has filled the juicing area, slowly open the juice spout smart cap and allow the juice to flow into the juice jug.
 5. Stir well, and then add the tonic.
 6. Serve immediately over ice.

SHAKES

Orange, Pineapple, Banana, Kiwi

Makes 1 serving

½ medium orange (peeled)

1 banana (peeled)

1 kiwi fruit (peeled)

1 cup pineapple

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts.
3. Turn the juicer to the ON position and process all of the ingredients.
4. Once juice has filled the juicing area, slowly open the juice spout smart cap and allow the juice to flow into the juice jug.
5. Serve immediately.

Banana, Kale, Almond, Date

Makes 2 servings

1 banana (peeled)

4 pieces kale

2 dates, pitted

1 cup almond milk, chilled

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Close the juice and pulp spouts.
3. Turn the juicer to the ON position and process the banana, kale and dates.
4. Once juice has filled the juicing area, slowly open the juice spout smart cap and allow the juice to flow into the juice jug.
5. Add the almond milk and stir well.
6. Serve immediately.

NUT "MILKS"

Cashew Golden Milk

Makes 2 servings

- 1 cup cashews, soaked in water for a minimum of 8 hours, or up to overnight**
- 1 cup fresh, cold water**
- 1.5cm turmeric root**
- 1cm piece fresh ginger**
- 1 teaspoon honey**
- 1 teaspoon coconut oil**
- ¼ teaspoon ground cinnamon**
- Pinch freshly ground black pepper**
- Pinch fine sea salt**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Drain the cashews and rinse with cold water. Put into a large, liquid measuring cup or bowl, with the 1 cup of cold water.
3. Turn the juicer to the ON position, with the juice spout closed, and begin to process the cashews, one scoop at a time, and the turmeric and ginger. Gradually add all of the cashews and the water. Once juicing area has filled, slowly open the juice spout smart cap and allow the juice to flow into the juice jug.
4. Once these have been processed, transfer the mixture to a small saucepan. Add the remaining ingredients, warm over low heat and stir constantly until the coconut oil has melted.
5. Remove from heat and serve warm.

Pistachio-Rosewater

Makes 1 serving

- 1 cup pistachios, soaked in water for a minimum of 8 hours or up to overnight**
- 1 cup fresh, cold water**
- ¼ – ½ teaspoon rosewater (start with ¼ teaspoon and then add more to taste)**
- Pinch fine sea salt**

1. Drain the pistachios and rinse with cold water. Put into a large, liquid measuring cup or bowl, with the 1 cup of cold water.
2. Turn the juicer to the ON position, with the juice

spout closed, and begin to process the pistachios, one scoop at a time, with the water. Gradually add all of the pistachios and the water.

3. Once the juice has almost filled the juicing area, slowly open the juice spout smart cap and allow the juice to flow into the juice jug. If the nut milk seems to be too thin, add back some of the pulp in the pulp container through the top of the feed tube, to give more body and flavor to the drink.
4. Once processed, stir in the rosewater and salt. Serve immediately.

Almond Horchata

Makes 1 serving

- 1 cup almonds, soaked in water overnight**
- 1 cup fresh, cold water**
- 1 tablespoon simple syrup***
- ½ teaspoon pure vanilla extract**
- ½ teaspoon ground cinnamon**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Drain the almonds and rinse with cold water. Put into a large, liquid measuring cup, or bowl, with the 1 cup of cold water.
3. Turn the juicer to the ON position, with the juice spout closed, and begin to process the almonds, one scoop at a time, with the water and the ginger. Gradually add the remaining almonds and water.
4. Once juicing area has filled, slowly open the juice spout smart cap and allow the juice to flow into the juice jug.
5. When all of the items have been processed, stir in the remaining ingredients. Serve over ice or chill well before enjoying.
6. *Simple syrup is sugar dissolved in water in equal parts. Put ½ cup each, granulated sugar and water, into a small saucepan and place over medium heat. Once sugar dissolves, remove from heat and chill until ready to use.

COCKTAILS

Paloma

Makes 4 servings

- 1 large grapefruit (peeled)**
- 1 small lime (peeled)**
- ½ cup tequila**
- Sparkling water**
- 1 small jalapeño pepper, sliced**
- Sea salt**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Remove the peel from the grapefruit and the lime and cut to fit the feed tube. Juice together and reserve.
3. Fill four, large glasses with ice. Add an ounce of tequila to each glass. Distribute the juice evenly among the four glasses. Fill to the top with sparkling water. Add 2 to 4 jalapeño slices, plus a pinch of sea salt, to each glass.
4. Stir well and serve immediately.

Rum Swizzle

Makes 6 servings

- ¼ cup fresh pineapple**
- 1 orange (peeled)**
- 1 small lemon**
- 1 cup Bermudian dark rum**
- ¼ cup orange-flavored liqueur**
- ½ ounce orange bitters**
- orange slices for garnish**

1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Remove the exterior peel from the pineapple, orange and lemon. Cut each to fit the feed tube. Juice together and reserve.
3. In a large pitcher, stir together the juice, rum and orange liqueur to combine ingredients.
4. Fill a shaker with ice and shake the mixture together in batches. Serve in large glasses, filled with ice. Garnish each glass with an orange slice. Serve immediately.

White Sangria Spritzer

Makes about 10 servings

- 2 peaches**
- 1 cup fresh pineapple**
- 1 medium apple or pear (peeled)**
- 1 bottle dry white wine**
- ⅓ cup orange-flavored liqueur**
- ¼ cup simple syrup***
- sparkling water**

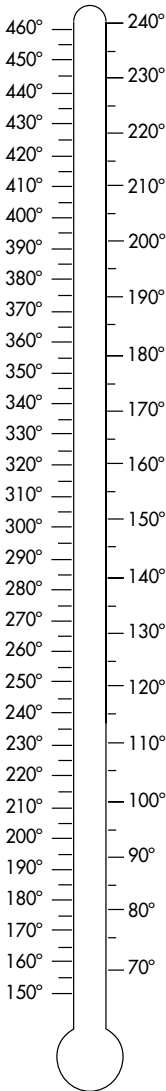
1. Pre-rinse ingredients and cut if required to fit into the feed chute.
2. Prep the fruit. Pit one peach and cut the second into ½-inch cubes. Cut half of the pineapple and half of the apple or pear into ½-inch cubes. Reserve the cubed fruit separately in a large serving pitcher. Peel the orange.
3. Juice the whole peach, the remaining pineapple, apple and orange together. Add to the pitcher with the white wine, orange liqueur and simple syrup. Stir together.
4. Serve sangria in glasses over ice. Distribute the fresh, cubed fruit evenly among the glasses. Fill with sangria about three-quarters of the way and finish with sparkling water.

*Simple syrup is sugar dissolved in water in equal parts. Put ½ cup each, granulated sugar and water, into a small saucepan and place over medium heat. Once sugar dissolves, remove from heat and chill until ready to use.

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