



**3 in 1 Cordless Hand Blender
CSB300U/BU**

Cuisinart®

At Cuisinart, we appreciate that throwing a dinner party, cooking for a special occasion or even having friends over for an impromptu get-together can be a daunting task.

But when you have the right tools at hand, it's easy to rustle up something delicious. Which is why we've developed a range of high quality appliances that can take the strain in the kitchen and give you the confidence to try new things. We're not looking for perfection on a plate – instead, we want real, honest and mouth-watering treats without the fuss.

To learn more about our products and for recipe ideas please visit our website at cuisinart.co.uk or follow us on Facebook and Instagram.

Contents

Important Safety Cautions	5
Safety During Use	7
Product Control Guide	8
Instructions For Use	9
A Charging the Hand Blender.....	9
B Selecting the attachment	10
C Assembly.....	11
D Removing the attachments.....	12
E Operation	12
F Hints and Tips	13
Cleaning & Maintenance	15
UK Guarantee.....	16
UK After Sales Service	17
Recipes	18

IMPORTANT SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance.

1. The appliance is not intended to be operated by means of external timer or separate remote control system.
2. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children should always be supervised to ensure that they do not play with this product.
4. This appliance shall not be used by children. Keep the appliance, power adapter and charging base out of reach of children during and after use.
5. Always inspect the appliance and appliance accessories before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information).
6. Do not use the appliance if the lead is damaged. In the event of lead damage, discontinue use immediately. If the lead is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.
7. Never pull the plug out of the mains socket by the lead.
8. Do not wrap the lead around the main body of the appliance during or after use.
9. The appliance is safe to be left plugged into the electrical supply when not in use to ensure the batteries are always charged. It should however be unplugged before assembling, disassembling, cleaning or if not being used for a prolonged period of time.

10. This product contains a Lithium Ion rechargeable battery pack that is not to be removed from the appliance for charging. The batteries in this appliance are non-replaceable by the end user. Only an authorised engineer should perform this task for safety reasons.
11. The supply terminals are not to be short circuited.
12. For indoor, domestic use only.
13. For the purposes of recharging the battery pack, only use the detachable charging supply unit provided with this appliance (model SW100100BS).
14. This product complies fully with all appropriate EU and UK legislation and the standards relevant to this type and class of appliance. We are an ISO9001:2015 certified company that continually evaluates our Quality Management System performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see "U.K. After Sales Service" section).




WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.



BATTERY DISPOSAL

To minimise hazards to health and the environment at the end of this product's life, laws dealing with Waste Electrical and Electronic Equipment (WEEE) and The Waste Battery Directive require you to dispose of this product at a suitable collection facility where it will be sent for appropriate recycling. Please contact your local authorities for more details on recycling and safe disposal of these in your area.



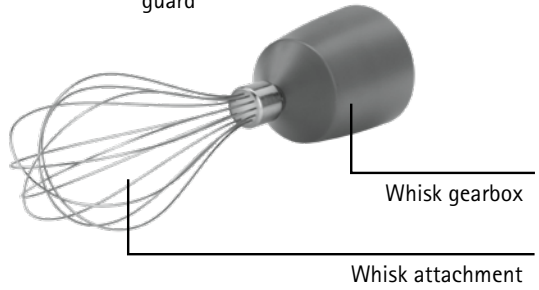
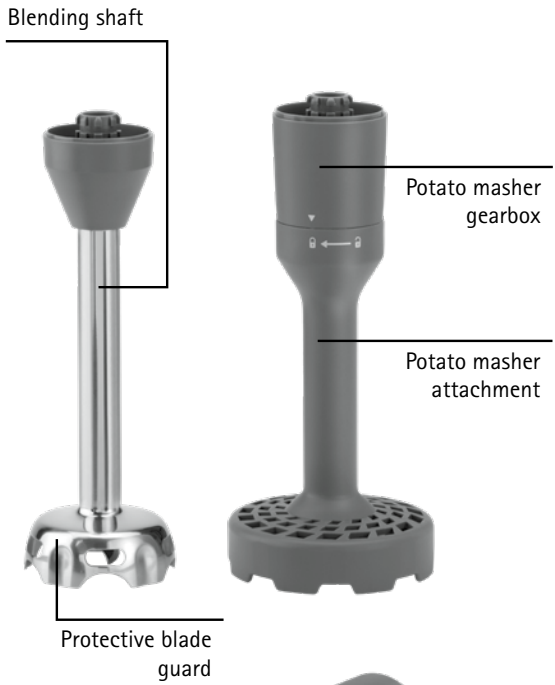
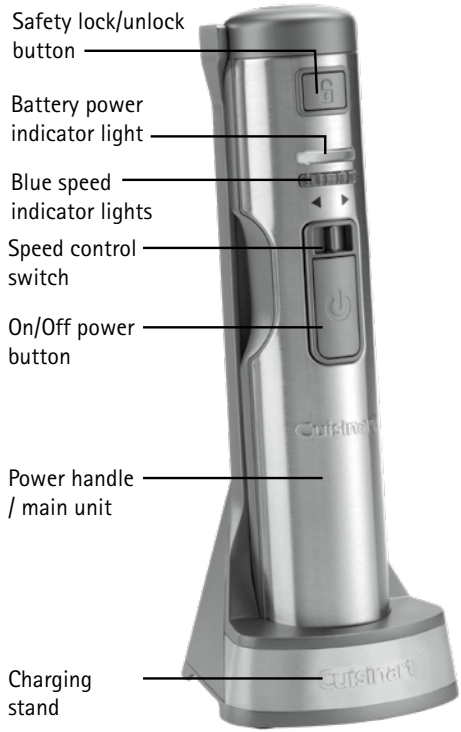
The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

Safety During Use

- The charger should be plugged into an electrical socket away from a sink or any hot surface.
- Do not use an extension cord. Plug the charger directly into an electrical socket.
- Do not charge the unit using an outdoor socket.
- To protect against electrical shock, do not put the charging stand or main unit in water or other liquids. The drive shaft of this appliance, where attachments are interchanged, has been designed for submersion in water or other liquids. Never submerge any other portion of this unit. If the hand blender falls into liquid, remove immediately, clean and dry the unit thoroughly before continuing.
- Handle the blending shaft with extreme care, the blades are VERY sharp.
- To avoid splashing, always insert the attachment into the mixture before activating, and release the 'On/Off' button before removing.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from attachments during operation to reduce risk of injury to persons, and/or damage to the appliance. A spatula may be used, but only when the unit is not operating.
- When mixing cool liquids, use a tall container or make small quantities at a time to reduce spillage.
WARNING: When mixing hot liquids, use a much larger container or process smaller quantities. Use extra care when working with hot liquids to avoid injury from overflowing, sudden steaming and splattering. In order to avoid scalds from steam it may be advisable to angle the blender slightly so that your hand is not directly above the steam.
- Prevent unintentional starting. Never press the 'Safety lock/unlock' button while pressing the 'On/Off' button unless you are ready to use your blender.
- Do not use this hand blender for anything other than its intended use of preparing foods and beverages.

Product Control Guide



Charging adapter included (not shown)

Instructions for use

Before first use, we recommend that you wipe the main unit with a clean, damp cloth to remove any dirt or dust. Dry it thoroughly with a soft absorbent cloth. Carefully clean all the attachments (except for the charging base, whisk gearbox and potato masher gearbox) in warm soapy water.

N.B. Do not use abrasive cleaners, hard implements or a scourer. Take care when handling the blending shaft as the blades are very sharp.

A. Charging the Hand Blender

The batteries in your hand blender have not been fully charged. Before using, the batteries must be charged until the blue battery indicator light illuminates. With a full charge, your hand blender will run for approximately 20 minutes, depending on use. Your hand blender will be fully charged in approximately 2–2.5 hours.

N.B. To charge the main unit, insert the adapter plug into a mains supply outlet and insert the lead into the charging port located on the back of the charging stand. Place the unit in the stand and ensure the charging port on the unit connects with the protruding contact pin on the inside of the stand. Alternatively, you may also insert the lead directly into the charging port located at the back of the main unit without using the charging stand.

Battery Life Indicator Lights

Blue – Between 100% and 75% of battery power.

Purple – Between 75% and 25% of battery power.

Red – Less than 25% and will need to charge soon.

Note: Do not leave your hand blender uncharged for an extended period of time, as it will affect the life of the rechargeable battery.

If the battery has completely run down on the unit, it will not operate while it is plugged in and charging.

B. Selecting the attachment

Before use, you will need to select which attachment is most suitable for the ingredients you wish to process. As a guide, the three attachments can be used for the following functions:



Blending shaft – Use for blending/mixing tasks such as puréeing fruits and vegetables, mixing sauces, dressings, smoothies and blending soups to a smooth consistency. It is also ideal for combining dry ingredients and frothing milk.



Whisk attachment – This attachment is great for incorporating air and can be used to whip cream, egg whites for meringues, batters or mousses (plus any other task that you would normally whisk by hand).



Potato Masher – Use to mash any type of cooked potato or vegetables.

C. Assembly

Blending shaft

Align the main unit with the blending shaft and push until you hear and feel them click together.

Whisk attachment

Ensure the whisk attachment is fitted to its gearbox by pushing the two pieces together until you feel them connect securely into place. Align the main unit with the assembled whisk attachment and push the pieces together until you hear and feel them click into place.

Potato Masher attachment

To fit the gearbox to the masher attachment, align one of the two triangular marks on the gearbox with the unlock symbol on the potato masher attachment. Rotate the gearbox clockwise until you hear it click and lock into place (the triangular mark will now be aligned with the locked symbol (see fig 1). Attach the assembled masher to the main unit by pushing the pieces together until you hear them click into place.

If the plastic blade has become detached from the masher, place the blade onto the hub at the wide end of shaft. Push down and twist anti-clockwise to secure (see the unlock/lock indication arrows and symbols on the blade).

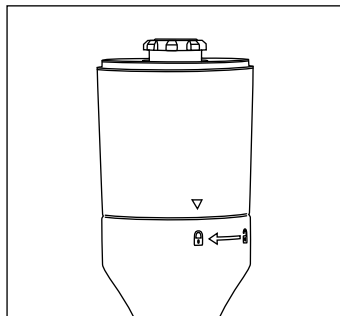


Fig 1

D. Removing the attachments

To remove each attachment, hold the main unit with one hand and press the release button on the reverse, as shown below (see fig 2). Use the other hand to pull the attachment away from the unit.

Note: When removing the whisk assembly, take care not to grasp the stainless steel whisk attachment itself (use the whisking gearbox instead).

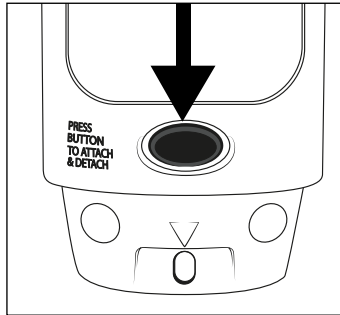


Fig 2

E. Operation

To operate the hand blender, press and hold the 'Safety lock/unlock' button whilst pressing the 'On/Off' button to start the appliance.

Release the 'Safety lock/unlock' button once the appliance is functioning (see fig 3.)

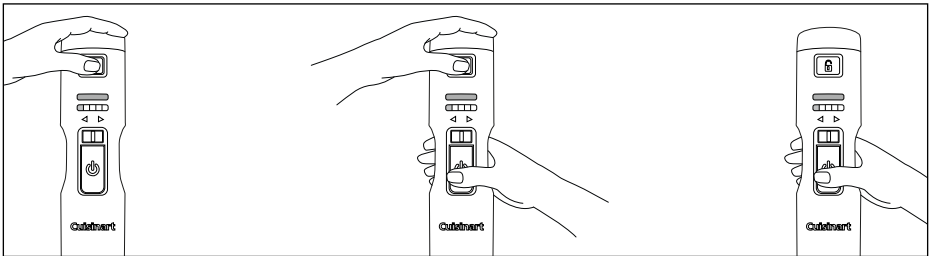


Fig 3

NB: The appliance has a safety feature and will automatically lock again two seconds after the 'On/Off' button is released. Follow the same sequence as above to re-activate the blender.

Speed settings

To adjust the speed settings, press the speed control switch left to reduce or right to increase. The selected speed is shown by the number of blue lights illuminated above the switch (1 is the lowest setting and 5 is the highest). The speed can be gradually adjusted at any time during blending.

Pulse

To Pulse, press and hold the 'Safety lock/unlock' button while pressing and releasing the 'On/Off' button as desired.

Note: The product comes with an overload protection feature. If the unit stops unexpectedly, it will cut out and the battery power indication light will illuminate red. You can reactivate by pressing the 'Safety lock/unlock' button and the 'On/Off' button as shown in fig 3.

WARNING: Keep hands, hair, clothing, as well as spatulas and other utensils away from the whisk attachment during operation to reduce risk of injury to persons, and/or damage to the appliance. A spatula may be used, but only when the unit is not operating.

F. Hints & Tips

Blending attachment

- The blade mixes and stirs while adding only a small amount of air to your mixture.
- To avoid splashing, insert the Hand Blender into the mixture before activating, and release the 'On/Off' button before removing the Hand Blender out of the mixture.
- Use a gentle up and down motion whilst ensuring the protective blade guard on the blending shaft remains fully submerged in the liquid to avoid splatter (tilt the pan or bowl away from you to create a deeper area for blending).
- When blending in a non-stick pan/container, be careful not to scratch the coating with the hand blender.
- When blending in a saucepan over heat, remove the pan from the heat source to protect the Hand Blender from overheating. The blending shaft is safe to be used for food/liquid up to 100°C.
- When mixing liquids (especially hot liquids) use a tall container or make small quantities at a time to reduce spillage, splattering and possibility of injury from burning.
- When puréeing soups, use a medium speed to firstly break up the large, already tender ingredients, then gradually increase the speed to high for a smooth finish.

WARNINGS:

- Be careful never to remove the blending shaft from the liquid while in operation as it will splatter.
- Do not let the hand blender stand in a hot pot over heat while not in use.

- Do not attempt to blend fruit pits, bones or other hard materials as these are liable to damage the blade.
- Do not overfill chosen mixing containers. The level of mixture will rise when blending and can overflow.
- Do not put fingers near the blades. To dislodge food, unplug the Hand Blender from the electrical supply first.

Whisking attachment

- Begin whisking on Speed 1, gradually increasing the speed to avoid splatters.
- When beating egg whites use a very clean metal or glass bowl, never plastic. Plastic can contain hidden oils and fats that can ruin the delicate egg white foam. To help stabilize the egg whites, add 1/8 teaspoon of cream of tartar per egg white prior to beating them. (If using a copper bowl omit the cream of tartar.) Beat the egg whites until desired peaks form.
- Beating egg whites for too long causes them to dry out and become less stable.
- When adding sugar to beaten egg whites, add it slowly when soft peaks just begin to form and then continue beating to form desired peaks.
- When beating heavy cream, if possible and time allows, use a chilled bowl and chill the whisk attachment. The best shaped bowl for whipping cream is one that is deep with a rounded bottom to minimize any splatter.
- The cream should come out of the fridge just before whipping. Whipped cream may be used at either soft or firm peaks depending on preference. It may be flavoured as desired. For best results, whip cream just before using.

Caution: Do not immerse the whisk attachment gearbox in water or any other liquid.

WARNING: Keep hands, hair, clothing, as well as spatulas and other utensils away from the whisk attachment during operation to reduce risk of injury to persons, and/or damage to the appliance. A spatula may be used, but only when the unit is not operating.

Potato masher attachment

- Put potatoes or other food to be mashed in a large bowl or pot. Place the head of the potato masher into the food. Slightly raise and lower the masher as you move it through the food until it reaches the texture you require. **N.B.** The potato masher is plastic so will not damage non-stick surfaces.
- When using the masher, it is best to use low speed for potatoes, which are starchy and should not be overworked (the less you process potatoes the better).
- Mashing each section, by using just 1 or 2 up and down motions works best.
- The high speed can be used for other root vegetables like turnips and sweet potatoes.
- Mash ingredients when they are hot – they will mash better and more easily.
- Mash vegetables first, then add in the other ingredients, such as milk, butter and seasonings.

Cleaning & Maintenance

Always clean the appliance thoroughly after use.

Main unit:

Ensure any attachment has been removed from the unit.

Clean the main unit and charging stand with a sponge or damp cloth only. Do not use abrasive cleaners that could scratch the surface.

Blending shaft:

Release the attachment from the main unit.

To clean the blending shaft, wash by hand using warm, soapy water or place on the top rack of the dishwasher.

Warning: Be mindful of the fixed razor-sharp edges of the blades, they are very sharp and should be handled carefully to avoid injury.

Whisk attachment:

Release the fully assembled whisk attachment from the main unit.

To clean the whisk attachment, detach the metal whisk from the gearbox by pulling the pieces apart. To clean the gearbox, simply wipe with a damp cloth. To clean the metal whisk, wash with warm, soapy water or place on the top rack of the dishwasher.

Do not submerge the gearbox in water or any other liquids.

Potato masher attachment:

Release the full attachment from the main unit.

To simplify cleaning, rinse the attachment immediately after use so food does not dry on it. With the gearbox still connected to the attachment, pull the inner blade out slightly from the unit while turning clockwise to release.

Wash the attachment with warm, soapy water and a soft bristle brush if necessary, or place on the top rack of dishwasher. Do not use any sharp, metal objects. Dry thoroughly and reassemble when ready to use (see Assembly section).

Do not submerge the gearbox in water or any other liquids.

UK Guarantee

This appliance is guaranteed for consumer use for 5 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists. **It is important to retain your proof of purchase. We recommend attaching your receipt to this page.**

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and **not** from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre
Conair Logistics
Unit 4, Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

Please note this Instruction Booklet is not the guarantee.

Recipes

Drinks

Mango & Lime Smoothie	19
-----------------------------	----

Dips

Hummus	20
Tomato Salsa	21
Pesto	22
Baba Ghanoush.....	23

Main dishes

Butternut Squash Soup	24
Gazpacho of Beetroot Soup with Goats Curd.....	25
Roasted White Fish with Potato Mousseline & White Wine Emulsion	26

Desserts

Chocolate mousse.....	28
Exotic Fruit Pavlova.....	29

Mango & Lime Smoothie

2 mangoes, deseeded & cubed

125ml of full fat yoghurt

Zest of 1 lime

Juice of half a lime

80ml of cold water

- Place all the ingredients into a high sided bowl. Using the blending attachment, gradually start to process on speed 5 (using an up and down motion for approximately 30 seconds or until you have reached your desired consistency).
- Serve immediately.

Hummus

Serves 6

400g tin of chickpeas (230g drained weight)

1 tbsp lemon juice

1 garlic clove, crushed

1 tsp ground cumin

Pinch of sea salt

1 tbsp tahini

2 tbsp olive oil

4 tbsp water or reserved chickpea water

- Drain the chickpeas and rinse, reserving the liquid.
- Place all the ingredients into a suitable tall sided container.
- Using the blending attachment, process on speed 4. You may need to scrape down the shaft using a soft spatula. Continue to process, adding more liquid if necessary until you have a creamy puree.
- Season to taste and serve.

Tomato Salsa

1 small garlic clove

¼ jalapeño, seeds removed & roughly chopped

1 salad onion, roughly chopped

1 small handful of coriander leaves

2 medium tomatoes (approx. 200g), halved and de-seeded

Pinch of sea salt

Ground black pepper

1 tsp fresh lime juice

- Place all the ingredients into a high sided bowl. Using the blending shaft, gradually start to process on speed 3, moving the blade around so that you blend evenly. Do not over process to avoid excess juice from the tomatoes.
- Season to taste and drain off any excess liquid.

Pesto

1 cup of well-packed basil leaves
125ml extra virgin olive oil
30g pine nuts
2 cloves garlic, crushed
60g freshly grated parmesan
Pinch of salt

- Place all the ingredients, except the parmesan, into a high sided bowl. Using the blending attachment, process on speed 4, moving the blade around to give all the ingredients an even blend.
- Once the mixture starts to break up, add half the parmesan and blend it into the other ingredients ensuring that the pine nuts are being chopped.
- Add the remaining parmesan and blend until it is finely chopped and you have a smooth paste.
- Season to taste.
- Transfer the pesto to an airtight container and drizzle a little more olive oil on top.
- The pesto will keep in the refrigerator for up to a week or frozen for up to a month.

Baba Ghanoush

1 Medium aubergine
1 Garlic clove
1 Small handful of parsley leaves
2 tbsp tahini
Juice of ½ a lemon
1 tbsp olive oil
½ tsp of salt

- Using a fork, stab the aubergine evenly on all sides.
- Chargrill the aubergine under a hot grill, turning occasionally until charred evenly. It is important for the flesh to be very soft, to the point where the aubergine is falling apart. Once the aubergine is charred, set aside to cool slightly.
- Once the aubergine has cooled peel off the charred skin and discard.
- Place all the ingredients into a high-sided bowl. Fit the blending attachment and gradually process on speed 3, moving the blade around so that you blend evenly until you reach your desired consistency. Taste and adjust seasoning as desired.

Butternut Squash Soup

Serves 8

1kg butternut squash, peeled, de-seeded & cubed
1 tsp coriander seeds
1 tsp fennel seeds
1 tsp cumin seeds
1 tsp dried oregano
½ tsp chilli flakes
3 tbsp olive oil
2 red onions, finely diced
2 cloves garlic, finely diced
200g red lentils
1.5L chicken stock
Sea salt and ground black pepper

To serve, sprinkle with a mixture of pumpkin, sunflower and sesame seeds

- Heat the olive oil in a large saucepan on a medium heat. Add the coriander, fennel and cumin seeds, along with the oregano and chilli flakes into the olive oil. Gently cook off for a few minutes until the spices and herbs become aromatic.
- Add the onions and garlic to the saucepan and continue to gently cook for 10 minutes stirring occasionally.
- Once the onions are soft, add the butternut squash, red lentils and chicken stock. Bring the stock to the boil, then reduce the temperature and simmer for 30 minutes.
- When the butternut squash is tender, fit the blending shaft and process on speed 5 until the soup has reached your desired consistency. Season to taste.
- Serve with a sprinkling of seeds

Gazpacho of Beetroot Soup with Goats Curd

Serves 4

1 small potato (120g)
1 tbsp olive oil
1 red onion
1 clove garlic
1kg raw beetroot, peeled and diced
250ml vegetable stock
25 ml blood orange juice
1/4 tsp hot horseradish sauce
75ml tomato passata
75ml double cream
300ml beetroot juice
Salt and pepper

To Garnish

2 baby dark beetroots, peeled & washed
125g fresh goat's curd
1 blood orange, segmented
40g beetroot crisps
12 pea shoot tendrils

- Place the potato in a preheated oven and bake at 200°C / 190°C Fan / Gas Mark 6 or until soft. Once the potato has baked, remove the skin and discard. Reserve the potato flesh.
- In a large pan add the olive oil, diced onion and crushed garlic. Sauté until soft.
- Stir in the diced beetroot to the softened onions and garlic. Continue to sauté a little.
- Pour in the vegetable stock, orange juice, horseradish and crush the potato into the pan. Simmer until the beetroot is soft.
- Add the tomato passata, double cream and continue to simmer for another 2 minutes.
- Add the beetroot juice.
- Using the blending shaft, blend the soup until smooth.
- Pass through a fine sieve if necessary.
- If the soup is too thick add a little extra beetroot juice to thin down.
- Chill in the fridge for 2 hours.

To Garnish

- Shave the baby beetroot lengthways with a mandolin or peeler and slice as thin as possible.
- Peel the orange removing all the pith. Cut into segments and reserve in their juice.
- Pour the chilled soup into bowls.
- Spoon on some of the goats curd.
- Arrange the finely sliced beetroot, orange segments and beetroot crisps on top of the soup. Scatter with pea shoots.

Roasted White Fish with Potato Mousseline & White Wine Emulsion

Serves 2

2 fillets of firm white fish (approximately 200g each)

1 tbsp olive oil

White Wine Emulsion

1 shallot, peeled & diced

1 sprig of thyme

1 tbsp olive oil

125ml white wine

250ml fish stock

125ml double cream

100ml full fat milk

Garlic Potato Puree

350g starchy potatoes, peeled and diced

200ml double cream

25g butter

2 cloves of garlic, peeled

White Wine Emulsion

- In a suitable pan gently pour in the olive oil & gently sauté the shallots & thyme.
- Add the wine to the pan and simmer to reduce by half.
- Once the wine has reduced add the stock and reduce by a half.
- Finely add the cream and reduce again by half.
- Pass through a sieve and reserve the liquid.
- When ready to serve, bring to the boil and then add the cold milk.
- Using the blending shaft, emulsify. This is done by allowing the blade to whisk just on the surface of the liquid, allowing bubbles to form on top.

Potato Crisps

1 small potato, peeled & finely sliced using a mandolin or potato peeler

Frying oil

To Serve

4 asparagus spears, blanched & halved lengthways

8g black truffle, finely sliced

Parsley cress or small parsley leaves

Garlic Potato Puree

- Gently boil the potatoes for 15–20 minutes until soft and drain.
- Place the garlic in a pan of water and bring to the boil. Drain and repeat once more.
- Add the boiled garlic to the cream and bring to a simmer.
- Add the garlic and cream to the drained potatoes. Using the potato masher, process until smooth.

Potato Crisps

- Rinse the potatoes several times in clean water to wash away the starch and dry off.
- Heat a deep pan with oil until the oil is 170°C (use a thermometer to test).
- In batches, fry the potato slices until golden & crisp (approximately 1–2 minutes).
- Lightly salt and allow to drain on a paper towel.

Fish

- Preheat the oven to 180°C.
- Pour the olive oil into a suitable pan and fry the fish fillets skin side down until the skin becomes crispy.
- Bake in the oven for a further 6 minutes.

To Serve

- Spoon the garlic potato puree onto each plate, followed by placing a roasted fish fillet on top.
- Scatter the potato crisps over the potato puree.
- Garnish with the asparagus, sliced truffle and parsley cress.
- Spoon over the white wine emulsion and serve.

Chocolate Mousse

200g good quality dark chocolate (70% cocoa content)

Pinch of salt

25g butter, cubed

300ml double cream

1tsp vanilla extract

30g sugar

2 medium eggs

1 tbsp espresso

To Serve

Cocoa powder

Fresh berries

- Roughly break up the chocolate and place in a heatproof bowl with a pinch of salt and the cubed butter.
- Place the bowl over a pan of gently simmering water, ensuring the water is not touching the bowl containing the chocolate pieces. Gently melt, stirring occasionally with a spatula. Do not allow the water to boil.
- Fit the whisk attachment and whisk the cream, sugar and vanilla extract on speed 1. Increase to speed 4, whisking until the cream has doubled in volume and a light ribbon trail starts to form. Be careful not to over whisk.
- Stir the chocolate to ensure it is all melted and remove from the heat, allowing to cool.
- Separate the eggs, reserving the whites.
- Place the egg yolks into the cream and gently whisk in on speed 4 until incorporated.
- Pour the coffee into the cream mixture and gently whisk on speed 3 to combine.
- Clean the whisk attachment thoroughly. Whisk the egg whites in a separate bowl starting on speed 1 and increase to speed 5 until you have stiff peaks.
- Add the cooled chocolate to the cream mixture and gently fold in using a spatula or spoon until thoroughly combined.
- Add a spoonful of the whisked egg whites to the chocolate and cream mixture and fold in. Slowly add the remaining whisked egg whites and gently fold in, keeping as much air in the mixture as possible.
- Place the Chocolate Mousse into the refrigerator to set for a minimum of 2 hours
- Serve generous scoops with a light dusting of cocoa powder and some fresh berries.

Exotic Fruit Pavlova

Serves 6

Meringues

3 large egg whites
¼ tsp cream of tartar
Pinch of salt
175g caster sugar

Topping

250ml double cream
1 tsp vanilla essence
100g diced papaya
100g diced pineapple
100g diced mango
6 physalis berries, quartered
2 passionfruit
6 mint tips
6 lemon balm tips

- Preheat the oven to 140°C / 130°C Fan / Gas Mark 1.
- Prepare some parchment baking paper with 6 x 4cm circles spaced well apart.
- Using the whisk attachment, whisk the egg whites on speed 1 to start, slowly increasing the speed as the egg whites stiffen.
- When you have soft peaks add the cream of tartar and salt. Continue to whisk on a high speed until you have firm peaks.
- Gently add the sugar a spoonful at a time, continuing to whisk on high until the mixture is stiff and glossy.
- Using a piping bag, fill the circles with a thin layer of meringue mixture. On the edge of the circle pipe 5 or 6 dollops of meringue around the edge of each circle.
- Place in the oven and reduce the temperature to 110°C / 100°C Fan / Gas ¼ and bake for 30 minutes.
- Turn the oven off and leave to cool for another 30 minutes, then remove from the oven and allow to cool.

To Serve

- Add the vanilla essence to the cream and whip using the whisk attachment to form soft peaks.
- Place a dollop of the whipped cream in the centre of each meringue.
- Arrange the prepared fruit on top of the cream, then top with the mint and lemon balm tips.
- Drizzle the pulp of the passion fruit on top.

www.cuisinart.co.uk