

Tupperware

WHIP N MIX CHEFRecipes

WHIP N MIX CHEF FEATURES

Center piece

 That's where the magic happens! Change from one gear to the other, simply by turning the knob.

Cover your Bases

- The cover shape is ergonomic.
- A Must to work comfortably

Drip by Drip

 By turning the funnel you easily adjust the flow of liquid ingredients.

Pouring Perfection

 It couldn't be easier to transfer your mixture from the Whip 'N Mix Chef to any other container.

Handle your work

 Hold the Whip 'N Mix Chef in place, move it easily around, and pour safely

Steadily Reliable

 With the anti-skid ring the Whip 'N Mix Chef stands its ground on your countertop

Whisking team

6 whisks mix like never seen before.

Immeasurably... valuable!

- Multipurpose, comes in handy for recipes.
- 5¼ cup capacity

HOW TO SET UP FOR SUCCESS

- The recipes help you to use the right gear. When trying a new recipe start off with gear I
- Switch to gear II when the turning gets too difficult.
- Add liquid first, then dry ingredients to the base; mixing is easier and you get a smooth
- result. Lumps have no chance to resist!
- To get every last bit of your preparations like buttercream from between the whisks, place
- the cover back on the base after you empty it. Turn a few more times in gear I, and you can
- collect the rest from the walls of the base. You see, nothing is wasted!

HOW TO TREAT YOUR PRODUCT RIGHT

- · Use warm or room temperature ingredients.
- Keep your product nice and clean by washing it right after each use.
- The cover disassembles easily with just one turn.
- The Whip 'N Mix Chef is not microwave or freezer safe.
- Oh happy day! All parts of the Whip 'N Mix Chef are dishwasher safe up to 194° F/65°C.
- Handwashing preferred? Make it even easier by giving a prewash: pour some soapy water inside the base, cover, set to gear I and turn a few times before you wash it.

A MULTI-TALENT WITH FRIENDS

- A great complement to the Mix-N-Stor Pitcher, All-in-One Shaker and All-in-One Mate.
- Melt chocolate for cakes using the All-in-one Shaker and Mix-N-Stor Pitcher.
- Zest citrus and/or press juice for tangy treats using our All-in-One Mate.



WHIP N MIX CHEF RECIPES

- 5. Almond Whipped Cream
- 6. Berry Patriotic Berry Cake
- 7. Blondies
- 8. Boat Dip
- 9. Bourbon Whipped Cream
- 10. Buttercream Frosting
- 11. Carrot Cake Bars
- 12. Chipotle Lime Butter
- 13. Chocolate Chip Hazelnut Dip
- 14. Chocolate Ice Cream
- 15. Chocolate Mousse
- 16. Chocolate Peanut Butter Bars
- 17. Chocolate Whipped Cream
- 18. Cinnamon Brown Sugar Whipped Cream
- 19. Cinnamon Honey Butter
- 20. Cinnamon Whipped Cream
- 21. Cocktail Sauce
- 22. Crepes
- 23. Curry Sauce
- 24. Easiest Fudge Ever
- 25. Fall Spice Dip
- 26. Fall Spice Icing
- 27. Fudgy Flourless Chocolate Cake
- 28. Garlic Aioli
- 29. Garlic Sauce

- 30. Green Sauce
- 31. Goat Cheese Bites
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- 39. No Bake Nut Butter Cookies
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- 43. Porcini Butter
- 44. Raspberry Butter
- 45. Scones
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- 47. Spicy Chili Mayonnaise
- 48. Strawberry Whipped Cream
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- 50. Tartar Sauce
- 51. Vegan Egg Whites
- 52. Whipped Guacamole
- 53. Whipped Cream



- 1 cup heavy cream, thoroughly chilled
- 3 Tbsp. confectioners' sugar
- ½ tsp. almond extract
- 2 Tbsp. toasted slivered almonds, optional

- In the Whip 'N Mix Chef, add all ingredients, cover and whip on gear I until and turn handle until stiff peaks form, you can switch to gear II if turning becomes harder.
- Store whipped cream in a liquid-tight container in the fridge for 3–5 days.



- 1 (1 lb.) pkg. break apart sugar cookie dough
- 1 cup heavy cream
- 3 tbsp. confectioners' sugar
- 1 tsp. vanilla extract
- 8-10 small strawberries, hulled & sliced
- ½ cup blueberries

- 1. Preheat oven to 350° F/175° C.
- Place dough ¼" apart on the Silicone Baking Sheet with Rim, so dough will touch when baking. Allow to cool completely, remove from mat and place on cutting surface or serving dish.
- Place heavy cream, confectioners' sugar and vanilla in base of the Whip N Mix Chef. Cover and turn handle until stiff peaks form.
- 4. Spread whipped cream over cooled cookie dough.
- Place blueberries in top left corner. Then place sliced strawberries in lines to mimic the lines on a flag.



- 2½ cups all-purpose flour
- 2 tsp. cornstarch
- ½ tsp. baking powder
- 1 tsp salt
- 1 cup unsalted butter, softened
- 1¾ cup light brown sugar
- 3 large eggs
- 2 tsp. vanilla extract
- ½ cup white chocolate chips, optional
- 1/2 cup chopped pecans, optional

- 1. Preheat oven to 350° F/180° C.
- Combine flour, cornstarch, baking powder and salt in a medium bowl.
- In the Whip 'N Mix Chef, combine butter and brown sugar, cover and mix on gear II until combined.
- 4. Add eggs and vanilla extract and mix.
- 5. Staying on gear II, add ½ cup of the flour mixture and mix just until combined. Repeat with another ½ cup of flour.
- Add white chocolate chips and pecans to the remaining flour then fold into batter until you have a consistent mixture.
- 7. Spread batter evenly in the Ultra Pro 2-Qt. Casserole Pan.
- Bake for 35–45 minutes. Allow to cool completely before unmolding.



16 oz. sour cream

- 1 (10 oz.) can rotel diced tomatoes and green chiles drained
- 2 cups shredded cheddar cheese
- 1 packet taco seasoning
- 2 Tbsp. chopped fresh cilantro leaves

Chips, crackers, and veggies of choice

- Combine sour cream and rotel tomatoes in Whip 'N Mix Chef, mix on gear II until well combined.
- 2. Add % of shredded cheese, taco seasoning and cilantro, mix on gear II until well combined.
- ${\bf 3. \ Pour \ into \ serving \ dish \ and \ garnish \ with \ remaining \ shredded \ cheese.}$



- 1 cup heavy cream, thoroughly chilled
- 3 Tbsp. confectioners' sugar
- 11/2 tsp. bourbon
- 2 Tbsp. walnuts, toasted, chopped, optional

- In the Whip 'N Mix Chef, add all ingredients except nuts, cover and whip on gear I until and turn handle until stiff peaks form, you can switch to gear II if turning becomes harder.
- 2. Fold in walnuts if desired.
- Store whipped cream in a liquid-tight container in the fridge for 3–5 days.



½ cup unsalted butter, softened

1½ cups powdered sugar, sifted

2 Tbsp. heavy cream

½ tsp. vanilla extract

- In the Whip 'N Mix Chef, add butter, cover and beat on gear II until smooth.
- Add powdered sugar, cover and beat on gear II until the mixture comes together.
- 3. Scrape down the sides and add remaining ingredients, replace cover and beat on gear II until fully combined.
- 4. Use to decorate cakes or cupcakes.



34 cup grated carrots

2 large eggs

⅓ cup granulated sugar

⅓ cup dark or light brown sugar

½ cup vegetable oil

1 tsp. vanilla extract

% cup self-rising flour

1 tsp. ground cinnamon

¼ cup walnuts, chopped

DIENTS

Cream Cheese Frosting ½ cup butter, softened

1 (8 oz.) pkg. cream cheese, softened

1 tsp. vanilla extract

1 lb. powdered sugar

- In base of Whip N' Mix Chef, place grated carrots, eggs, sugars, oil and vanilla extract. Replace cover, and turn handle on gear 1 until well combined, about 15 seconds.
- Add remaining ingredients and switch to gear, turn handle until batter is well incorporated.
- 3. Pour batter into ${\bf Silicone}\ {\bf Rectangular}\ {\bf Form}\ {\bf and}\ {\bf smooth}\ {\bf top}.$
- Place in microwave and cook on high power for 5 minutes or until toothpick inserted in center comes out clean. Allow to cool
- In base of a clean Whip N' Mix Chef, add frosting ingredients Replace cover, and turn handle on gear 1 until well combined, switch to gear 2 if needed.
- 6. Unmold bar onto a serving plate, frost carrot bars, then cut to serve.



1¼ cup heavy cream, cold

¼ tsp. salt

1 lime, zested and juiced

1 tsp. minced chipotle pepper in adobo plus ¼ tsp. sauce

½ tsp. Southwest Chipotle Seasoning*

- In the Whip 'N Mix Chef, add heavy cream and place switch on gear
 Turn handle until cream looks curdled and there is some resistance. Switch to gear 2 and continue turning handle until white liquid is visible in base (this is buttermilk separating from butter fat). Strain liquid and store for later use.
- Using gloves, gather butter from base of Whip 'N Mix Chef; form into ball and rinse under cold water, pressing gently to remove excess buttermilk.
- Place butter in base of Whip 'N Mix Chef, add salt, lime zest, lime juice, chipotle pepper, chipotle sauce and southwest chipotle seasoning. Turn handle on gear 1 until well combined.
- 4. Transfer to Snack Cup and store in fridge until ready to use.
- *Ask your consultant for this recipe or use Taco seasoning.



1 cup heavy cream ½ tbsp. granulated sugar ½ cup chocolate hazelnut spread ½ cup semi-sweet mini chocolate chips

Serve with graham crackers, fruit, pretzels, shortbread cookies and more.

- Pour heavy cream and sugar into base of Whip N Mix Chef. Cover and turn handle on gear II until stiff peaks form.
- Add hazelnut spread and chocolate chips to the whipped cream, cover on gear I, and turn handle until ingredients are combined.



2 cups semisweet chocolate chips 1 (14 oz.) can sweetened condensed milk Pinch of salt 2 cups heavy cream

- Add chocolate chips in the Stack Cooker ¾ Qt. Casserole.
 Microwave in 20-30 second spurts until melted, add condensed milk and salt, stir until combined.
- Pour heavy cream into base of Whip N Mix Chef. Cover and turn handle on gear II until stiff peaks form.
- Fold heavy cream into the chocolate mixture, pour into a Freezer Mates Container and freeze for at least 6 hours or overnight.



¼ cup Chocolate Dessert Blend*½ cup egg substitute

1 tsp. vanilla extract

1 cup heavy whipping cream

*Chocolate Dessert Blend

1 cup unsweetened cocoa powder, sifted

¾ cup granulated sugar

¼ cup dark brown sugar

1 tbsp. instant espresso powder

½ tsp. kosher salt

 ${\bf 1}$ vanilla bean, cut in half lengthwise

Combine ingredients in a small bowl and store in Tupperware Spice Shakers.

- Place chocolate dessert blend, egg substitute and vanilla extract in base of Whip N Mix Chef. Cover in gear I, turn handle to blend until smooth and creamy.
- 2. Add cream and turn handle in gear II to whip until stiff peaks form.
- 3. Spoon into dessert cups and serve or chill further in refrigerator.
- 4. If desired, garnish with raspberries and shaved chocolate.



Chocolate Base

1 Tbsp. peanut butter or any nut butter

butter
1 cup dark chocolate

Peanut Butter Topping
1 cup powdered sugar
1 cup graham crackers

¼ tsp. salt

1½ cups peanut butter or any nut

butter

1 tsp. vanilla extract ½ cup unsalted butter,

melted

- 1. Add peanut butter and chocolate to **2-cup Micro Pitcher**, cover and microwave for 30 seconds at a time until smooth.
- Pour chocolate mixture on the base of the Silicone Rectangular Form and spread evenly. Place inside the Freezer Mates PLUS Large Shallow and freeze until set.
- Using the SuperSonic Chopper Extra fitted with blade attachment, add powdered sugar, graham crackers and salt, cover and pull cord until fine crumbs. Set aside.
- In the Whip 'N Mix Chef, add peanut butter, cover and blend on gear II until creamy.
- Add half of the graham cracker mixture into the Whip 'N Mix Chef and mix on gear II until mixture is combined.
- Add remaining graham cracker mixture, vanilla extract and melted butter. Mix on gear II until fully combined.
- Pour peanut butter over chocolate spread in Silicone Rectangular Form and spread evenly. Refrigerate for 20 minutes.
- 8. Unmold, cut into 15 pieces and serve.

CHOCOLATE Whipped Cream



INGREDIENTS

- 1 cup heavy cream, thoroughly chilled
- 3 Tbsp. confectioners' sugar
- 2 Tbsp. unsweetened cocoa powder
- 1 tsp. vanilla extract

- Pour heavy cream, confectioners' sugar, cocoa and vanilla extract into base of Whip N Mix Chef.
- 2. Cover in gear I, turn handle until stiff peaks form.



4 tsp. light brown sugar ½ tsp. ground cinnamon 1 cup heavy cream

DIRECTIONS

 Combine ingredients in base of Whip N Mix Chef, turn handle in gear I until stiff peaks form.



- 1 cup (2 sticks) salted butter, room temperature
- 1 cup confectioners' sugar
- 1 cup honey
- 2 tsp. cinnamon

DIRECTIONS

 Add all ingredients to base of Whip N Mix Chef. Cover in gear II and pull turn handle until mixed well.



- 1 cup heavy cream, thoroughly chilled
- 2 Tbsp. confectioners' sugar
- 2 tsp. ground cinnamon
- 1/8 tsp. ground nutmeg

- Pour heavy cream, confectioners' sugar, cinnamon and nutmeg into base of Whip N Mix Chef.
- 2. Cover in gear I, turn handle until stiff peaks form.



- 3 Tbsp. strong mustard
- 2 large egg yolks
- 2 tbsp. ketchup
- 2 tsp. whisky or cognac
- 1 tsp Worcestershire sauce
- ½ tsp. salt
- 1 pinch of pepper
- 1¼ cup oil (sunflower or canola), divided
- 1 Tbsp. vinegar

- In the Whip 'N Mix Chef, combine the mustard, egg yolks, ketchup, whisky, Worcestershire sauce, salt, pepper and 3 Tbsp. oil, cover and whip on gear I for 10 seconds.
- Attach the funnel to the cover then pour in the remaining oil while whipping constantly on gear I.
- Add the vinegar through the funnel, switch to gear II and whip for 10 seconds.
- 4. If you like firm mayonnaise, you can stop here. If you like creamier mayonnaise, add 1–2 Tbsp. water through the funnel and whip on gear II for a few seconds. Store in liquid-tight container in fridge for up to 5 days.



- 1¾ cup milk, divided
- 4 large eggs
- 3 Tbsp. vegetable oil
- 1⅓ cup all-purpose flour
- ½ tsp salt
- 3 Tbsp. granulated sugar (optional for sweet crepes) unsalted butter for cooking crepes

- Pour 3 Tbsp. of the milk into the Whip 'N Mix Chef, then add the eggs, oil, flour and salt (add sugar if you are preparing sweet crepes). Cover and mix on gear II for 20 seconds.
- Add % cup of the milk and mix for 20 more seconds on gear II. Add the remaining milk, switch to gear I and mix for 20 seconds.
- 3. Heat up Chef Series II 12" Griddle to medium heat and lightly grease. Pour a small quantity of crepe mixture into the pan and spread it over the whole surface in a thin layer. Once the top is dry, carefully loosen the sides using a spatula and flip to cook the other side.
- Repeat with remaining batter. You can cook 8–10 crepes with these quantities, depending on the thickness of your crepes.



- 3 Tbsp. strong mustard
- 2 large egg yolks
- 1 tbsp curry powder
- ½ tsp. salt
- 1 pinch of pepper
- 11/4 cup oil (sunflower or canola), divided
- 1 Tbsp. vinegar

- In the Whip 'N Mix Chef, combine the mustard, egg yolks, curry powder, salt, pepper and 3 Tbsp. oil, cover and whip on gear I for 10 seconds.
- Attach the funnel to the cover then pour in the remaining oil while whipping constantly on gear I.
- Add the vinegar through the funnel, switch to gear II and whip for 10 seconds.
- 4. If you like firm mayonnaise, you can stop here. If you like creamier mayonnaise, add 1–2 Tbsp. water through the funnel and whip on gear II for a few seconds. Store in liquid-tight container in fridge for up to 5 days.



- 3 cups semi-sweet chocolate chips
- 2 cups mini marshmallows
- 1 (14 oz.) can sweetened condensed milk
- 2 Tbsp. unsalted butter
- 1 pinch of salt
- 1 tsp. vanilla extract or any other flavoring

Chopped nuts, optional

- In the base of the Stack Cooker 1¾-Qt. Casserole, combine all the ingredients except vanilla extract. Cover and microwave for 1 minute at a time until mostly melted. It is okay if the marshmallows are not completely melted.
- Pour fudge mixture into the Whip 'N Mix Chef, add vanilla extract and optional toppings. Cover and blend on gear II until mixture is fully combined and smooth.
- Place the Silicone Rectangular Form inside the Freezer Mates PLUS Large Shallow.
- Pour mixture into the Silicone Rectangular Form and spread evenly.
- 5. Place in the fridge for 1–2 hours or until set.
- 6. Unmold and cut into pieces.



1 cup heavy cream ½ cup pumpkin puree ½ cup confectioners' sugar ½ tsp. pumpkin pie spice ½ tsp. vanilla extract

- Brush both sides of apple rings with lemon juice to prevent browning.
- Pour heavy cream into base of Whip N Mix Chef. Cover in gear II and turn handle until stiff peaks form.
- 3. Add remaining ingredients and turn handle until combined.
- 4. Serve immediately.



1 cup heavy cream

1/4 cup pumpkin puree

¼ cup confectioners' sugar

¼ tsp. pumpkin pie spice

½ tsp. vanilla extract

- Pour heavy cream into base of Whip N Mix Chef. Cover in gear II and turn handle until stiff peaks for
- 2. Add remaining ingredients and turn handle until combined.
- 3. Top your favorite Fall cupcakes.



4 oz semi-sweet chocolate

½ cup unsalted butter, cubed

3/4 cup sugar

¼ tsp. salt

1 tsp. vanilla extract

3 large eggs

½ cup cocoa powder, sifted

Powdered sugar for serving (optional)

- 1. Preheat oven to 375° F/190° C.
- Combine chocolate and butter in 2-cup Micro Pitcher. Microwave on high power for 30 seconds at a time, stirring each time, until melted.
- In the Whip 'N Mix Chef, add melted chocolate, sugar and salt, cover and mix on gear II until combined.
- Add vanilla extract and eggs and mix on gear II until fully incorporated.
- Using 2 Tbsp. at a time, add cocoa powder and mix on gear II until combined.
- Pour batter into the Silicone Rectangular Form and bake for 22– 25 min.
- 7. Allow to cool completely before unmolding.
- 8. Optional: Sift powdered sugar on top before serving.



4 cloves garlic, minced 2 egg yolks 3 tsp. Dijon mustard Half a lemon, juiced 1½ cups vegetable oil Salt and pepper, to taste

- Place garlic, egg yolks, Dijon mustard and lemon juice in base of Whip N Mix Chef, on gear I, cover and turn handle until smooth.
- Insert funnel into spout and very slowly add the vegetable oil turning the handle, until well combined.
- 3. Season to taste with salt and pepper. Store in liquid-tight Tupperware container for 3-5 days.



- 3 Tbsp. strong mustard
- 2 large egg yolks
- 2 garlic cloves (peeled and pressed)
- 1 tsp. paprika powder
- ½ tsp. salt
- 1 pinch of pepper
- 1¼ cup oil (sunflower or canola), divided
- 1 Tbsp. vinegar

- In the Whip 'N Mix Chef, combine the mustard, egg yolks, garlic, paprika, salt, pepper and 3 Tbsp. oil, cover and whip on gear I for 10 seconds.
- 2. Attach the funnel to the cover then pour in the remaining oil while whipping constantly on gear I.
- Add the vinegar through the funnel, switch to gear II and whip for 10 seconds.
- 4. If you like firm mayonnaise, you can stop here. If you like creamier mayonnaise, add 1–2 Tbsp. water through the funnel and whip on gear II for a few seconds. Store in liquid-tight container in fridge for up to 5 days.



8 oz goat cheese

¼ cup heavy cream

1 large egg

¼ tsp. salt

14 cup all-purpose flour

10 basil leaves, finely chopped

1/2 tsp. garlic, minced

Crackers or premade tartlet shells for serving

DIRECTIONS

- 1. Preheat oven to 325° F/160° C.
- In the Whip 'N Mix Chef, add goat cheese and heavy cream, cover and whip on gear II. Add the egg and whip again.
- Add the remaining ingredients and mix on gear II until fully combined.
- Transfer goat cheese mixture onto Cover of UltraPro 2-Qt.
 Casserole Pan, and bake for 6–8 minutes or until lightly browned on top.
- Let stand for 5 minutes and serve by scooping onto crackers or bread.

Serving Tip: You can serve on crackers, prebaked filo sheets, in premade tartlet shells or folded inside crunchy wonton wrappers.



- 3 Tbsp. strong mustard
- 2 large egg yolks
- 5–6 sprigs of chopped herbs (parsley, chervil, chive or cilantro)
- ½ tsp. salt
- 1 pinch of pepper
- 1¼ cup oil (sunflower or canola), divided
- 1 Tbsp. vinegar

- In the Whip 'N Mix Chef, combine the mustard, egg yolks, herbs, salt, pepper and 3 Tbsp. oil, cover and whip on gear I for 10 seconds.
- Attach the funnel to the cover then pour in the remaining oil while whipping constantly on gear I.
- Add the vinegar through the funnel, switch to gear II and whip for 10 seconds.
- 4. If you like firm mayonnaise, you can stop here. If you like creamier mayonnaise, add 1–2 Tbsp. water through the funnel and whip on gear II for a few seconds. Store in liquid-tight container in fridge for up to 5 days.



1½ cup heavy cream, cold ½ tsp. salt 1 garlic clove, minced 1 Tbsp. parsley, chopped ½ tsp. lemon juice

- In the Whip 'N Mix Chef, add heavy cream and place switch on gear
 Turn handle until cream looks curdled and there is some resistance. Switch to gear 2 and continue turning handle until white liquid is visible in base (this is buttermilk separating from butter fat). Strain liquid and store for later use.
- Using gloves, gather butter from base of Whip 'N Mix Chef; form into ball and rinse under cold water, pressing gently to remove excess buttermilk.
- Place butter in base of Whip 'N Mix Chef, add salt, garlic, parsley and lemon juice. Turn handle on gear 1 until well combined.
- 4. Transfer to **Snack Cup** and store in fridge until ready to use.



1¼ cup heavy cream, cold ¼ tsp. salt

- 1. Add 8 cups of water to Mix N Stor Pitcher and add ice. Set aside.
- In base of Whip N' Mix Chef, add heavy cream and place switch on gear 1. Turn handle until cream looks curdled and there is some resistance. Switch to gear 2 and continue turning handle until the butter separates, strain off the buttermilk liquid.
- Using gloves gather the butter from the base of the Whip N' Mix and form into a ball.
- Add ½ of ice water to a medium bowl and place ball of butter inside. Squeeze out remaining buttermilk liquid from butter.
 Discard water and continue the process until water runs clear.
- Add butter to a Tupperware container and add salt if desired, stir to combine. Seal and store in the refrigerator.



- 3 Tbsp. strong mustard
- 2 large egg yolks
- 1 tbsp grated horseradish
- ½ tsp. salt
- 1 pinch of pepper
- 11/4 cup oil (sunflower or canola), divided
- 1 Tbsp. vinegar

- In the Whip 'N Mix Chef, combine the mustard, egg yolks, horseradish, salt, pepper and 3 Tbsp. oil, cover and whip on gear I for 10 seconds.
- Attach the funnel to the cover then pour in the remaining oil while whipping constantly on gear I.
- Add the vinegar through the funnel, switch to gear II and whip for 10 seconds.
- 4. If you like firm mayonnaise, you can stop here. If you like creamier mayonnaise, add 1–2 Tbsp. water through the funnel and whip on gear II for a few seconds. Store in liquid-tight container in fridge for up to 5 days.



1¾ cup all-purpose flour

1 tsp. baking powder

1 tsp. salt

3 large eggs

1¼ cup granulated sugar

3 lemons, zested

¾ cup extra virgin olive oil

¾ cup whole milk

Mascarpone Whipped Cream

1¼ cup heavy cream, chilled ¾ cup powdered sugar

1 tsp. vanilla extract

8 oz. mascarpone cheese,

softened

- 1. Preheat oven to 350° F/180° C.
- 2. In a medium bowl, combine flour, baking powder and salt.
- In the Whip 'N Mix Chef, add eggs, cover and beat on gear I until eggs are pale and frothy, add sugar and lemon, switch to gear II and mix until combined.
- 5. Attach funnel and pour in olive oil on gear II.
- 6. Add half of the flour mix on gear II until mostly combined.
- Using the funnel, pour in milk and slowly mix just until milk is incorporated, then add the remaining flour mixture and mix again.
- 8. Pour batter into ${\bf UltraPro\ Loaf\ Pan}$ and smooth out the top.
- 9. Bake for 50–60 minutes or until a toothpick comes out clean.
- Combine heavy cream, powdered sugar and vanilla extract in base of Whip 'N Mix Chef on gear I until stiff peaks form. Add mascarpone cheese, and switch to gear II and whip until smooth.
- Allow to stand for 10 minutes then unmold on a rack. Allow to cool for at least 20 minutes before slicing and serving. Serve with Mascarpone Whipped Cream.



- 3 Tbsp. strong mustard
- 2 large egg yolks
- ½ tsp. salt
- 1 pinch of pepper
- 1/2 lemon, zested
- 1¼ cup oil (sunflower or canola), divided
- 1 Tbsp. lemon juice

- In the Whip 'N Mix Chef, combine the mustard, egg yolks, salt, pepper, lemon zest and 3 Tbsp. oil, cover and whip on gear I for 10 seconds.
- 2. Attach the funnel to the cover then pour in the remaining oil while whipping constantly on gear I.
- Add the vinegar through the funnel, switch to gear II and whip for 10 seconds.
- 4. If you like firm mayonnaise, you can stop here. If you like creamier mayonnaise, add 1–2 Tbsp. water through the funnel and whip on gear II for a few seconds. Store in liquid-tight container in fridge for up to 5 days.



- 3 Tbsp. strong mustard
- 2 large egg yolks
- ½ tsp. salt
- 1 pinch of pepper
- 1¼ cup oil (sunflower or canola), divided
- 1 Tbsp. vinegar

- In the Whip 'N Mix Chef, combine the mustard, egg yolks, salt, pepper and 3 Tbsp. oil, cover and whip on gear I for 10 seconds.
- Attach the funnel to the cover then pour in the remaining oil while whipping constantly on gear I.
- Add the vinegar through the funnel, switch to gear II and whip for 10 seconds.
- 4. If you like firm mayonnaise, you can stop here. If you like creamier mayonnaise, add 1–2 Tbsp. water through the funnel and whip on gear II for a few seconds. Store in liquid-tight container in fridge for up to 5 days.



3 large egg whites, room temperature

¼ tsp. cream of tartar or lemon juice

½ cup granulated sugar, divided

2 tsp. cornstarch

1 tsp. vanilla extract

Whipped cream and fresh fruit for serving

DIRECTIONS

- 1. Remove the rack from the oven and preheat to 225°F/110°C.
- In the Whip 'N Mix Chef, add egg whites and cream of tartar or lemon juice, cover and whip on gear I just until frothy.
- 3. Add sugar, 2 Tbsp. at a time, and beat until stiff peaks.
- Switch to gear II, add remaining sugar, 2 Tbsp. at a time, until combined.
- 5. Add cornstarch and vanilla extract and slowly mix.
- 6. Place the Silicone Baking Sheet with Rim on a Baking Sheet.
- 7. Using a spoon, scoop out equal portions on the Silicone Baking Sheet with Rim. Spread each into a circle with raised sides and a slight well in the center. Or use piping bag and pipe into nests.
- Place the rack in the oven and bake for 1 hour 15 minutes. Do not open the oven door during baking.
- 9. Turn off heat and keep in oven for 45 minutes.
- Top pavlova with whipped cream and fresh fruit or fruit curd. Serve immediately.

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3/2 cup nut butter of choice or other nut butters

- 2 tbsp unsalted butter, melted
- 1 cup shredded coconut
- 1 tsp. vanilla extract

- In the Whip 'N Mix Chef, combine nut butter and melted butter, cover and mix on gear II until peanut butter is smooth.
- 2. Add remaining ingredients and mix until mixture is fully combined.
- Using the Ice Cream Scoop, portion out 8 cookies in the Freezer Mates PLUS Large Shallow. Seal and freeze for 10–20 minutes.
- 4. Serve immediately. Can be stored in the fridge up to 1 week.



Crust

2 (12 oz.) bags gingersnap cookies*

2 tsp. sugar

½ tsp. ground cinnamon

1 stick unsalted butter, melted

Fillina

2 (8 oz.) pkg. cream cheese,

softened ½ cup granulated sugar

½ cup brown sugar

1 (15 oz.) can pumpkin purée

1 tsp. vanilla extract
1 Tbsp. pumpkin pie spice**

2 cups heavy whipping cream, well-chilled

DIRECTIONS

- In the base of the SuperSonic Chopper Extra with the blade attachment, add half of a bag of cookies at a time, finely chop cookies. Transfer to a medium bowl. Repeat until all cookies have been processed. Add sugar and cinnamon; stir to combine. Add melted butter and mix until combined.
- Pour mixture into Ultra Pro 3.5 Qt. Lasagna Pan, pressing down evenly into bottom. Freeze crust for 20-30 minutes.
- Place heavy cream in base of Whip N' Mix. Place cover on, set to Speed II. turn until you get firm peaks. Transfer to a separate bowl and refrigerate.
- 4. Place cream cheese in base of Whip N' Mix. Place cover on, set to Speed II. Turn until smooth. Add sugars. Whip until combined, add pumpkin purée, vanilla extract and pumpkin pie spice. Mix until well-blended, scraping sides of base. Transfer mixture to a medium mixing bowl. Add whipped cream to pumpkin mixture. Fold together with Silicone Spatula., until well combined.
- Remove crust from freezer. Spoon filling mixture evenly over crust, smoothing top with Silicone Spatula. Refrigerate for 4 hours before serving.

**Homemade Pumpkin Spice: 1½ tsp cinnamon, ½ tsp ground nutmeg, ½ tsp ground ginger, ¼ tsp ground cloves, ¼ tsp allspice

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^{*}You can substitute an equal amount of graham cracker or other cookies to make the crumbs.



1 large egg white, room temperature % cup light corn syrup 1 pinch of salt % cup powdered sugar ½ tsp. vanilla extract

DIRECTIONS

- In the Whip 'N Mix Chef, add egg white, corn syrup and salt, cover and whip on gear I until the mixture is thick and double in size. About 3-5 minute.
- 2. Add powdered sugar and vanilla extract then blend on gear II until a nice marshmallow spread forms.
- 3. Store in a liquid-tight container for up to 2 weeks.

Serve as frosting, cupcake filling, to make s'mores, etc.



1¼ cup heavy cream, cold ¼ tsp. salt 6 dried figs, minced 1 tsp. fresh rosemary, chopped finely ¼ cup orange marmalade

- In the Whip 'N Mix Chef, add heavy cream and place switch on gear
 Turn handle until cream looks curdled and there is some resistance. Switch to gear 2 and continue turning handle until white liquid is visible in base (this is buttermilk separating from butter fat). Strain liquid and store for later use.
- Using gloves, gather butter from base of Whip 'N Mix Chef; form into ball and rinse under cold water, pressing gently to remove excess buttermilk.
- Place butter in base of Whip 'N Mix Chef, add salt, figs, rosemary and orange marmalade. Turn handle on gear 1 until well combined.
- 4. Transfer to container, seal and store in fridge until ready to use.



11/4 cup heavy cream, cold

¼ tsp. salt

2 garlic cloves, peeled

1 tbsp. shallots, minced

8 dried porcini mushrooms, minced

- In the Whip 'N Mix Chef, add heavy cream and place switch on gear
 Turn handle until cream looks curdled and there is some resistance. Switch to gear 2 and continue turning handle until white liquid is visible in base (this is buttermilk separating from butter fat). Strain liquid and store for later use.
- Using gloves, gather butter from base of Whip 'N Mix Chef; form into ball and rinse under cold water, pressing gently to remove excess buttermilk.
- Place butter in base of Whip 'N Mix Chef, add salt, garlic, shallots and porcini mushrooms. Turn handle on gear 1 until well combined.
- 4. Transfer to container, seal and store in fridge until ready to use.



1% cup heavy cream, cold % tsp. salt % cup fresh raspberries, chopped 1 Tbsp. powdered sugar

- In the Whip 'N Mix Chef, add heavy cream and place switch on gear
 Turn handle until cream looks curdled and there is some resistance. Switch to gear 2 and continue turning handle until white liquid is visible in base (this is buttermilk separating from butter fat). Strain liquid and store for later use.
- Using gloves, gather butter from base of Whip 'N Mix Chef; form into ball and rinse under cold water, pressing gently to remove excess buttermilk.
- Place butter in base of Whip 'N Mix Chef, add salt, raspberries and powdered sugar. Turn handle on gear 1 until well combined.
- 4. Transfer to container, seal and store in fridge until ready to use.



- 1 cup all-purpose flour
- 1/2 tbsp baking powder
- ¼ tsp salt
- 1 tsp granulated sugar*
- ½ cup + 2 Tbsp. heavy cream, chilled
- 3 tbsp unsalted butter, very cold
- 1/2 cup add-ins of choice such as chocolate chips, nuts or dried fruit

- Preheat oven to 425° F/220° C. Place Silicone Baking Sheet with Rim on Baking Sheet.
- 2. In a small bowl combine flour, baking powder, salt and sugar.
- In the Whip 'N Mix Chef, add heavy cream, cover and whip on gear I until soft peaks.
- Using the SpeedyMando Grater, grate the butter into the Whip 'N Mix Chef. Cover and whip on gear I until combined.
- 5. Add the sifted ingredients to the whipped cream mixture in 2 batches, switch to gear II and mix just until dough is combined. If using additional flavoring ingredients add them now and mix on gear II.
- 6. Place dough on lightly floured surface. Knead the dough until smooth.
- 8. Roll the dough out into a circle approx. 1¼" thick and 6" in diameter.
- Cut the dough into 8 equal pieces and place them on the Silicone Baking Sheet with Rim.
- 10. Bake for 12-15 minutes. Serve warm.

^{*}You can make savory scones by reducing the sugar to ½ tsp.



Whipped Cream

1 cup heavy whipping cream

2 Tbsp. powdered sugar

Toppings
Cherries, optional
Chocolate Syrup, optional

Shake

6 scoops vanilla ice cream

1½ cups whole milk

½ tsp. peppermint extract

Green food coloring, optional

- In the base of the Whip N Mix Chef add whipped cream, and powdered sugar, turn handle on gear I until thick and well combined. Set aside.
- In the base of the SuperSonic Chopper Extra fitted with blade attachment add the ice cream, milk, peppermint extract and if desired food coloring. Pull cord until well combined and thick in consistency.
- Divide in two tumblers, top with whipped cream, cherry and chocolate syrup. Enjoy!



- 2 Tbsp. strong mustard
- 1 Tbsp. Dijon mustard
- 2 large egg yolks
- ½ lemon, juiced
- 1 tbsp. Southwest Chipotle Seasoning
- ½ tsp. salt
- 1 pinch of pepper
- 1¼ cup oil (sunflower or canola), divided
- 1 Tbsp. vinegar

- In the Whip 'N Mix Chef, combine the mustards, egg yolks, lemon juice, chipotle seasoning, salt, pepper and 3 Tbsp. oil, cover and whip on gear I for 10 seconds.
- Attach the funnel to the cover then pour in the remaining oil while whipping constantly on gear I.
- Add the vinegar through the funnel, switch to gear II and whip for 10 seconds.
- 4. If you like firm mayonnaise, you can stop here. If you like creamier mayonnaise, add 1–2 Tbsp. water through the funnel and whip on gear II for a few seconds. Store in liquid-tight container in fridge for up to 5 days.



1 cup heavy cream

½ cup strawberries, pureed

2 Tbsp. powdered sugar

DIRECTIONS

 In the Whip 'N Mix Chef, add all ingredients, cover and whip on gear I until mixture gets harder to turn, switch to gear II and continue to whip until smooth and creamy.



- 4 egg yolks
- 1 tsp. grainy mustard
- 1 cup canola oil
- 1 lemon, juiced
- 2 tbsp. water
- 2 tbsp. tarragon, minced
- $\frac{1}{2}$ small garlic clove, crushed
- ½ tsp. coarse kosher salt

DIRECTIONS

- In the Whip 'N Mix Chef, add egg yolks and mustard, cover and whip on gear I, attach the funnel to the cover then pour oil into the funnel and slowly mix on gear I; mixture will thicken. Blend in lemon juice.
- Transfer mixture to a small bowl. Stir in water, tarragon, garlic, and salt. Add additional lemon juice, salt, and pepper to taste.

Serve at room temperature on top of Poached Eggs.



3 Tbsp. strong mustard

2 large egg yolks

1 Tbsp. chopped pickles

2 Tbsp. chopped capers

2–3 sprigs of chopped herbs (parsley, chive, tarragon)

a pinch of chili powder

½ tsp. salt

1 pinch of pepper

1¼ cup oil (sunflower or canola), divided

1 Tbsp. vinegar

- In the Whip 'N Mix Chef, combine the mustard, egg yolks, pickles, capers, herbs, chili powder, salt, pepper and 3 Tbsp. oil, cover and whip on gear I for 10 seconds.
- Attach the funnel to the cover then pour in the remaining oil while whipping constantly on gear I.
- Add the vinegar through the funnel, switch to gear II and whip for 10 seconds.
- 4. If you like firm mayonnaise, you can stop here. If you like creamier mayonnaise, add 1–2 Tbsp. water through the funnel and whip on gear II for a few seconds. Store in liquid-tight container in fridge for up to 5 days.



½ cup liquid from low sodium canned chickpeas ¼ tsp. cream of tartar

- In the Whip 'N Mix Chef, add all ingredients, cover and whip on gear I until mixture starts to double in size. It will be harder to turn.
- 2. Once the mixture has doubled in size, switch to gear II and continue to whip until firm peaks. About 10 minutes.
- Store whipped aquafaba in a liquid-tight container in the fridge for 3–5 days.



½ cup lightly packed fresh cilantro

1/2 small onion

1 small jalapeño, seeds and ribs removed

3 large avocados, halved and pitted

⅓ cup lime juice

1 tsp. garlic powder

½ teaspoon fine sea salt

- In the SuperSonic Chopper Compact add the cilantro, onion and jalapeño, cover and pull cord until pureed. Transfer to the Whip 'N Mix Chef.
- Add the remaining ingredients in the Whip 'N Mix Chef, cover and whip on gear I until mixture is well combined, stopping to scrape down the sides as necessary, until the sauce is smooth and creamy. You can add a dash of water if you would like a looser consistency.



- 1 cup heavy cream, thoroughly chilled
- 1 Tbsp. powdered sugar
- 1 tsp. vanilla extract

DIRECTIONS

 In the Whip 'N Mix Chef, add all ingredients, cover and whip on gear I until mixture gets harder to turn, switch to gear II and continue to whip until smooth and creamy.