

Please make sure to read the enclosed Ninja® Instructions prior to using your unit.  
Bitte lesen Sie die beigelegte Ninja®-Bedienungsanleitung durch, bevor Sie Ihr Gerät verwenden.  
Veuillez à prendre connaissance des instructions Ninja® Foodi® incluses avant d'utiliser votre appareil.  
Lee las instrucciones adjuntas de Ninja® antes de usar el aparato.  
Assicurarsi di avere letto le Istruzioni di Ninja® in dotazione prima di utilizzare l'unità.  
Certifique-se de que lê as instruções Ninja® incluídas antes de utilizar o seu aparelho.



# NINJA Foodi®

RECIPE GUIDE - ENGLISH FROM PAGE 1  
REZEPTBUCH - DEUTSCH AB SEITE 28  
LIVRET DE RECETTES - FRANÇAIS À PARTIR DE LA PAGE 56  
LIBRO DE RECETAS - ESPAÑOL DESDE PÁGINA 84  
RICETTARIO - ITALIANO DA PAGINA 112  
GUIA DE RECEITAS - PORTUGUÊS A PARTIR DA PÁGINA 140



# Your guide to mixing, blending and chopping like a Foodi.

Welcome to the Ninja® Foodi® 3-in-1 Food Prep System Inspiration Guide. Here you're just a few pages away from recipes, tips, tricks, and helpful hints to give you everything you need to create cakes, batters, soups, salsa and more. Now let's get started.



## Meet the PowerBase.

Power in the palm of your hand.

Thanks to its power-dense motor, the PowerBase can transform into a different appliance whenever a new accessory is attached. Mixing, blending and chopping are just the beginning.





Let's get  
mixing

# Hand Mixer Basics

Get to know your hand mixer



## Beaters: Speeds 1-4

With the beaters installed, use speed 1 for mixing dry ingredients with liquids. Ramp up to speeds 3-4 to make cookie doughs, batters, icing or to mash potatoes. Use speed 4 when creaming butter and sugar. Not recommended to use for yeasted doughs, such as pizza or bread.



## Dough Hooks: Speed 1-4

With dough hooks installed, it is recommended to use speed 1-2 for mixing dry ingredients with liquid. Slowly increase to speed 4 to knead dough.



Follow the recipe mixing times carefully. Also, watch closely for visual cues that will help determine how long to mix or whip. For example, if the recipe says "mix until stiff peaks form," frequently check the mixture to assess if stiff peaks are forming.



Always start on speed 1 and then slowly increase speed in order to prevent ingredients from splattering. When processing is complete, ensure to power off the unit.

# Hand Blender Basics

Get to know your hand blender

Let's get  
blending



## Choosing your container



The blending container should be large enough for the **blender head to be fully submerged** in the ingredients.

Once submerged, there should be ample room in the container to avoid overflowing and splashing. A saucepan or large measuring jug is recommended.

**NOTE:** Do not blend in non-stick cookware.

## Blending Tips:

- Before blending larger ingredients, such as onions, tomatoes, potatoes and peppers, chop the food into smaller pieces (roughly 2.5cm squares or smaller). For best and smoothest results, cut food into uniform sizes. Cook vegetables prior to puréeing.
- Do not blend tough skins, peels, seeds or stones. Before blending, peel foods such as onions, potatoes, squash, garlic, oranges and lemons.
- Blend frozen fruit, ice, nuts and hard vegetables like carrots, potatoes and squash with liquid for best results.
- Let hot foods slightly cool before blending.
- For better control of results, start at low speed and ramp up to high speed by pressing and holding the TURBO button. Use pulses to keep from overprocessing.

## Blending and pureeing



Submerge holes of blender head in ingredients and tilt blade up and away from yourself.

While blending, move the blender head through ingredients in an **up-and-down** motion, making sure to stop blending any time the blender head is no longer submerged.

Let's get chopping



# Chopper Basics

Get to know your chopper

## Assembly

### Step 1. Install blade assembly:

Holding the blade assembly carefully by the top of the shaft, install it into the chopper bowl, then place ingredients in the bowl.

### Step 2. Install the processing lid:

Install the processing lid so it sits into place. Ensure the lid is fully installed prior to use; there will be no click.



### Step 3. Install the power base:

Attach the power base by aligning the arrow on the power base to the arrow on the processing lid, then push the power base onto the lid to lock it in place.



## Chopper Basics:

### For best results, we recommend:

- Prepping ingredients into even size pieces and ensuring they sit below the top blade.
- Being careful to avoid overfilling and over-processing (so you don't get uneven or watery results).
- Holding the chopper bowl with one hand while processing to help ensure it stays in place.

# CHEESE SOUFFLE

**PREP:** 15 MINUTES

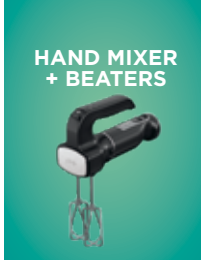
**COOK:** 30 MINUTES

**MAKES:** 4 INDIVIDUAL SOUFFLÉS

**ACCESSORIES:** HAND MIXER + BEATERS

## INGREDIENTS

30g butter  
30g plain flour  
280ml milk  
Salt and pepper as desired  
½ teaspoon nutmeg  
40g Parmesan, finely grated  
40g Gruyère, finely grated  
3 large eggs, yolks and whites separated  
Butter and breadcrumbs for lining ramekins



## DIRECTIONS

1. Preheat oven to 200°C. Grease 4 x 10cm/180ml ramekins with butter and coat with breadcrumbs.
2. In a large saucepan, add butter and flour, cook for 1-2 minutes over medium heat, then slowly stir in the milk. Continue cooking until thick or approximately 5 minutes while stirring continuously, then remove from heat. Stir in nutmeg, season with salt and pepper and set aside to cool down.
3. Add cheese to the thick sauce and mix well. Then add egg yolks and stir until fully incorporated.
4. Place egg whites into a medium sized bowl. Attach the hand mixer attachment to the power base, then assemble the beaters. Select power to begin whisking, starting on speed 1 and slowly increasing to speed 4 until soft peaks appear.
5. Gently fold egg whites into sauce approximately a third at the time. Once combined, divide mixture between 4 ramekins leaving approximately 1cm from the top.
6. Wipe down ramekin sides if necessary and place them in the oven. Let bake undisturbed for 18-20 minutes.
7. Serve immediately.

# HERB & GARLIC BUTTER

**PREP:** 5 MINUTES

**MAKES:** 8 SERVINGS

**ACCESSORIES:** CHOPPER

## INGREDIENTS

2 garlic cloves, peeled  
15g fresh parsley leaves  
10g fresh tarragon leaves  
250g unsalted butter, softened  
Salt and pepper as desired



## DIRECTIONS

1. Install blade into the chopper bowl.
2. Place garlic cloves, parsley and tarragon into the chopper.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press and hold the power button and process until chopped about 5 seconds.
5. Place butter, salt and pepper, into chopper.
6. Press and hold the power button and process until all ingredients combined about 15 seconds.
7. Remove lid and blade. Use immediately or keep chilled until ready for use. Can also be frozen.



# BASIL SPINACH PESTO

**PREP:** 5 MINUTES  
**MAKES:** 4 SERVINGS  
**ACCESSORIES:** CHOPPER

## INGREDIENTS

20g baby spinach  
30g basil leaves  
1 garlic clove, peeled  
25g pine nuts, toasted  
25g grated Parmesan  
75ml olive oil  
Salt, as desired  
Pepper, as desired

## DIRECTIONS

1. Assemble blade into the chopper bowl.
2. Place all ingredients into the bowl in the order listed.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse until combined.
5. Remove power base, lid and blades after processing. Transfer to a storing container. Use for pasta, in sauces, soups or as a marinade.



# SALSA

**PREP:** 5 MINUTES  
**MAKES:** 4 SERVINGS  
**ACCESSORIES:** CHOPPER

## INGREDIENTS

1 garlic clove, peeled  
½ small red onion, peeled and quartered  
1 small red chilli, deseeded and quartered  
¼ red pepper, deseeded  
250g tomatoes, deseeded and quartered  
Juice of half a lime  
10g fresh coriander leaves and stalks  
Pinch of salt & pepper  
Pinch of sugar  
Tortilla chips for serving

## DIRECTIONS

1. Assemble blade into the chopper bowl.
2. Place all ingredients into the chopper in the order listed.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse a few times until salsa is chopped.
5. Remove the power base, lid and blades after processing.
6. Serve with tortilla chips.



# HOUMOUS

**PREP:** 5 MINUTES  
**MAKES:** 4-6 SERVINGS  
**ACCESSORIES:** CHOPPER

## INGREDIENTS

1 can (400g) chickpeas, drained (save 50ml liquid) and rinsed  
15ml lemon juice  
30ml olive oil  
1 garlic clove, peeled  
Salt, as desired  
Extra Virgin Olive oil and paprika to garnish



## DIRECTIONS

1. Install blade into the chopper bowl.
2. Place all ingredients into the chopper in the order listed.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse until smooth.
5. Remove power base, lid and blades after processing.
6. Serve drizzled with olive oil and sprinkled with paprika to garnish.

# PASSATA

**PREP:** 25 MINUTES  
**MAKES:** 3-4 SERVINGS  
**ACCESSORIES:** CHOPPER

## INGREDIENTS

1 carrot  
½ red onion  
1 celery stalk  
2 tablespoons extra virgin olive oil  
1 tablespoon fresh basil  
1 can (400g) whole peeled tomatoes  
Salt as desired



## DIRECTIONS

1. Assemble blade into the chopper bowl
2. Place carrot, onion and celery into the chopper
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button and pulse a few times until all ingredients are chopped.
5. Remove the power base, lid and blades after processing
6. In a medium saucepan, heat the olive oil, add the chopped ingredients and cook until soft
7. Add tomatoes, basil, season with salt and simmer with a lid on for about 20 minutes. Serve with pasta or use it as a base for pizzas.





# TAPENADE

**PREP:** 5 MINUTES

**MAKES:** 4-8 SERVINGS

**ACCESSORIES:** CHOPPER

## INGREDIENTS

½ garlic cloves, peeled

100g pitted black olives

25g capers

25g anchovies fillets in oil

3 tablespoon olive oil

Pinch of black pepper



# CHOPPED SALAD

**PREP:** 5 MINUTES

**MAKES:** 2-4 SERVINGS

**ACCESSORIES:** CHOPPER

## INGREDIENTS

45g romaine lettuce, cut into 2.5cm chunks

75g cherry tomatoes

45g pitted kalamata olives

40g feta cheese, roughly crumbled

125g cooked chicken breast, cut into large chunks



## DIRECTIONS

1. Install blade into the chopper bowl.
2. Place all ingredients into the chopper in the order listed.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse several times until roughly chopped.
5. Remove power base, lid and blades after processing.
6. Serve chopped salad on lettuce leaves or use as a sandwich filling.

# GAZPACHO

**PREP:** 15 MINUTES  
**MAKES:** 2 SERVINGS  
**ACCESSORIES:** CHOPPER

## INGREDIENTS

300g plum tomatoes, cored and roughly chopped  
100g cucumber, peeled and deseeded and roughly chopped  
50g yellow pepper, deseeded and roughly chopped  
1 small shallot, halved  
1 garlic clove, peeled  
4 basil leaves  
2 teaspoons balsamic vinegar  
2 teaspoons olive oil  
Salt and pepper as desired



## DIRECTIONS

1. Assemble blade into the chopper bowl.
2. Place all ingredients into the chopper in the order listed.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse until combined.
5. Remove power base, lid and blades. Chill soup for 2 hours before serving.

# PUMPKIN SOUP

**PREP:** 25 MINUTES  
**COOK:** 40 MINUTES  
**MAKES:** 6 SERVINGS  
**ACCESSORIES:** HAND BLENDER

## INGREDIENTS

50g butter  
75g shallots, peeled and finely chopped  
30g fresh ginger, peeled and minced  
1 teaspoon paprika  
1 teaspoons curry powder  
¼ teaspoon cayenne pepper  
600g pumpkin, peeled, seeded, and cubed  
225g potatoes, peeled and diced  
225g carrots, peeled and diced  
750ml vegetable stock  
150ml single cream  
1 teaspoon salt  
½ teaspoon white pepper  
½ teaspoon ground nutmeg

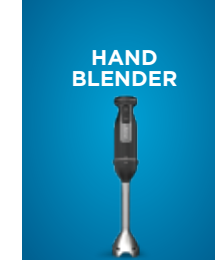


## DIRECTIONS

1. In a large saucepan, melt butter over a medium heat. Add shallots and ginger and sauté for 3-4 minutes.
2. Add paprika, curry powder, cayenne pepper to shallots and cook for 3 minutes. Add pumpkin, potatoes, carrots and stock to pan and stir. Bring to boil and simmer for 40 minutes or until the vegetables are cooked.
3. Stir in cream, salt, white pepper and nutmeg.
4. Remove pan from heat. Attach the hand blender attachment to the power base and submerge the blender head into the soup ensuring it is flush with the bottom of the pot. Press and hold the power button to start the hand blender and move the blender around as well as up and down to blend the ingredients for approximately 1 minute or until desired smoothness is achieved.
5. Serve hot.

**TIP** Freeze soup in airtight container to store.

**NOTE** Do not blend in non-stick cookware.



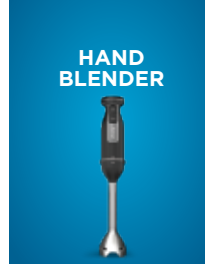
# ASPARAGUS CREAM SOUP

**PREP:** 15 MINUTES  
**COOK TIME:** 25 MINUTES  
**SERVINGS:** 4 SERVINGS  
**ATTACHMENT:** HAND BLENDER

## INGREDIENTS

500g white asparagus  
1L vegetable broth or stock  
40g butter  
30g flour  
1 tablespoon lemon juice  
¼ teaspoon nutmeg  
100g crème fraîche  
1 egg yolk  
Salt and pepper as desired

Garnish suggestions: croutons,  
Black Forrest ham, chervil



## DIRECTIONS

1. Peel the asparagus and cut off woody ends, then cut it into 4cm pieces.
2. In a large pot, add the asparagus and broth. Bring to boil and cook over medium heat for 20 minutes.
3. After 20 minutes, remove from heat. Attach the hand blender attachment to the power base and submerge the blender head into the soup ensuring it is flush with the bottom of the pot. Press and hold the power button to start the hand blender and move the hand blender around and up and down, to blend the ingredients for approximately 1 minute or until soup is completely smooth. Add lemon juice, nutmeg and season with salt and pepper as desired.
4. Add butter and flour to separate small saucepan, cook for 3-4 minutes over medium heat until it starts browning. Meanwhile place soup back on the hob and bring back to boil.
5. Stir roux into boiling soup and continue cooking for additional 1-2 minutes.
6. Add crème fraîche and egg yolk to a small bowl and mix well. Stir this mixture into the soup to combine well.
7. Serve immediately garnished with croutons, Black Forrest ham and chervil.

# RICOTTA AND SPINACH RAVIOLI

**PREP:** 20 MINUTES  
**COOK:** 5 MINUTES  
**MAKES:** 6-8 SERVINGS  
**ACCESSORIES:** HAND MIXER + DOUGH HOOKS + CHOPPER

## INGREDIENTS

### Dough:

300g 00 flour  
3 eggs

### Filling:

300g cooked spinach, drained and squeezed  
250g ricotta cheese  
50g grated Parmesan  
Salt and pepper as desired  
½ teaspoon nutmeg powder  
1 egg (use only the yolk)  
Sauce to serve, as desired

## DIRECTIONS

1. In a bowl, place flour and eggs. Attach the hand mixer attachment to the power base, then assemble the dough hooks. Select power and press the up arrow to begin mixing starting on speed 1 and slowly increasing to speed 3. Mix until the dough comes together. If the dough looks too crumbly add a few drops of water. Once the dough is elastic and smooth, wrap it in greaseproof paper and let it rest for half an hour.
2. In a pan, add spinach, cook over a medium heat, with lid on. This will take about 5 minutes. Strain the spinach to remove the excess water.

3. Assemble blade into the chopper bowl. Place all of the filling ingredients including spinach into the chopper in the order listed. Season as desired.
4. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
5. Press and hold the power button and process until all combined, about 20 seconds.
6. Remove the power base lid and blades and pour the ingredients into a bowl.
7. Roll out the dough with a rolling pin, cut it into long and wide strips (8cm x 30cm) Place 5 balls teaspoonfuls of the filling on each strip of pasta. Brush pasta dough around edges with water. Then place another strip of pasta on top. Press the top layer of pasta around the filling squeezing all of the air out. Cut into squares. Place on floured trays, spread apart. Continue with remaining pasta and filling to make roughly 36 ravioli.
8. To cook ravioli, bring a large pot of water of the boil and add salt as desired. Add ravioli and, bring back to a gentle boil and stir regularly until tender. Drain carefully or remove with a slotted spoon and serve with sauce, as desired.

**TIP** It is easier to cook ravioli in two batches so they don't break apart.

HAND MIXER +  
DOUGH HOOKS



CHOPPER



# MINI FRIKADELLE WITH TOMATO SAUCE

**PREP:** 15 MINUTES  
**COOK TIME:** 17-20 MINUTES  
**SERVINGS:** 4 SERVINGS  
**ACCESSORIES:** HAND BLENDER + CHOPPER

## INGREDIENTS

### Tomato sauce

800g Roma tomatoes  
2 tablespoons olive oil  
2 onions  
2 garlic cloves  
Handful of basil leaves, roughly chopped, divided  
Salt and pepper

### Frikadelle

1 onion  
2 garlic cloves  
Small handful of mixed herbs – parsley, oregano, basil  
500g minced beef and pork mix  
1 egg  
50g fresh breadcrumbs  
40g grated Parmesan  
100g fresh mozzarella, diced

## DIRECTIONS

1. Place tomatoes into boiling water for 2 minutes, then drain them and allow them to cool down slightly. Peel and core the tomatoes and add them to a medium sized bowl.

2. Attach the hand blender attachment to the power base and submerge the blender head into the tomatoes ensuring it is flush with the bottom of the bowl. Press and hold the power button to start the hand blender and move it around as well as up and down to blend the tomatoes for 1 minute or until desired smoothness is achieved. Set tomato sauce aside.
3. Assemble blade into the chopper bowl. Add onion, garlic and herbs for the meatballs into the chopper. Install the processing lid onto the bowl, then assemble the power base onto the processing lid. Press the power button and pulse several times until finely chopped.
4. In a large bowl, add all ingredients for frikadelles including chopped onion, garlic, and herb mix. Mix thoroughly, then form 16 meatballs. Slightly flatten the meatballs using your fingers and set them aside.
5. Assemble blade into the chopper bowl. Add onions and garlic for the sauce into the chopper. Install the processing lid onto the bowl, then assemble the power base onto the processing lid. Press the power button and pulse several times until roughly chopped.
6. Heat olive oil in a large pan or a skillet over medium-high heat, then add chopped onions and garlic and sauté for 2-3 minutes.
7. Add meatballs to the pan and cook for 2 minutes on each side.
8. Pour prepared tomato sauce over meatballs, add chopped basil, season with salt and pepper and stir well.
9. Reduce heat to low-medium and cover with lid. Continue cooking for 10-13 minutes or until cooked through, turning the meatballs regularly.
10. In the last 2 minutes of cooking, sprinkle mozzarella over the sauce and meatballs. Serve with pasta.



# MINI QUICHES

**PREP:** 15 MINUTES  
**COOKS:** 30 MINUTES  
**MAKES:** 2 SERVINGS  
**ACCESSORIES:** HAND BLENDER + CHOPPER

## INGREDIENTS

### For the pastry:

60g plain flour  
30g cold butter, cut into pieces  
pinch of salt  
2 tablespoon cold water

### For the filling:

50g pack smoked lardons  
20g Comté, diced  
125ml double cream  
1 egg  
Pinch ground nutmeg and pepper



## DIRECTIONS

1. Assemble blade into the chopper bowl. Place the flour, butter and salt into the bowl.
2. Install the processing lid onto the bowl, then assemble the power base onto the processing lid. Press the power button and pulse a few times until it turns crumbly. Add water and pulse a few times until it comes together.
3. Remove power base, lid and blades. Tip the pastry onto a lightly floured surface, gather into a smooth ball, then roll out to a 4mm thickness. Cut out 2 circles to line two 10cm round buttered tartlet tins, then chill for 30 mins.
4. Heat oven to 180°C. In a small frying pan, fry the lardons for 3 minutes. Drain off any liquid and divide the lardons and the Comté, between the tins.
5. Assemble hand blender onto motor base.
6. Add the egg, cream, pepper and nutmeg into a mason jar. Submerge the end of the end of the blender into the mixture ensuring it is flush with the bottom of the container.
7. Select the power button to start the hand blender, then lift it up slowly through the mixture while continuing to process for about 15 seconds. Then pour over the bacon and cheese until the cases are almost full. Bake for 25 mins until golden and puffed up.

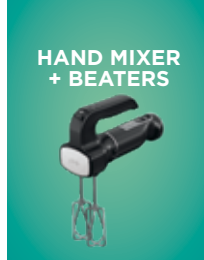


# WAFFLES

**PREP:** 5 MINUTES  
**COOK TIME:** 32 MINUTES  
**SERVINGS:** 8 WAFFLES/4 SERVINGS  
**ACCESSORIES:** HAND MIXER + BEATERS

## INGREDIENTS

80g melted butter, cooled  
80g caster sugar  
1 sachet vanilla sugar  
2 large eggs  
200g plain flour  
1 teaspoon baking powder  
150ml milk



## DIRECTIONS

1. Preheat waffle iron on a medium high heat till hot.
2. Add melted butter, sugar, and eggs to a large bowl.
3. Attach the hand mixer attachment to the power base then assemble the beaters. Select power and press the up arrow to begin mixing on speed 1, until all ingredients are combined.
4. Sift in flour with baking powder and continue beating until smooth.
5. While still beating on speed 1, add the milk and continue beating until well combined.
6. Spoon approximately 2 tablespoons of batter into the waffle iron, close it and let cook for approximately 4 minutes or until golden brown. Repeat until all batter has been used.
7. Serve immediately with your favourite syrups or fruit.

# PROFITEROLES

**PREP:** 40 MINUTES  
**BAKE:** 35 MINUTES  
**MAKES:** 4-6 SERVINGS  
**ACCESSORIES:** HAND MIXER + BEATERS

## INGREDIENTS

### CHOUX PASTRY

65ml milk  
65ml water  
65g butter  
½ teaspoon sugar  
Pinch of salt  
65g plain flour  
2 large eggs

### CHANTILLY CREAM

400ml double cream  
40g icing sugar  
1 teaspoon vanilla essence

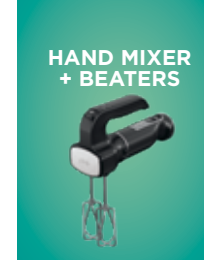
### GANACHE

80g dark chocolate, broken into smaller pieces  
80g double cream  
2 tablespoons just boiled water  
10g honey

## DIRECTIONS

1. Preheat oven to 200°C. Line a large baking tray with baking parchment.
2. In a medium saucepan, add milk, water, butter, sugar and salt. Bring to boil over medium heat while stirring constantly.
3. Attach the hand mixer attachment to the power base, then assemble the beaters. When mixture starts boiling, remove from heat and add all the flour at once. Select power to begin mixing starting on speed 1 and slowly increase to speed 3 until roux is combined.

4. Return saucepan to hob. Continue cooking over medium heat stirring it continuously for approximately 3 minutes, or until mixture stops sticking to the sides of the saucepan and forms a ball. Remove from heat and allow to cool down slightly.
5. With the beaters still attached, select power, to begin mixing on speed 1. While mixing, add 1 egg at a time and mix until fully combined and smooth. Continue mixing for 1 minute.
6. Place dough in a piping bag fitted with plain piping nozzle and pipe 18 balls, 4cm in diameter onto prepared baking tray. Transfer to oven and bake for 15 minutes.
7. After 15 minutes, reduce oven temperature to 175°C and continue baking for additional 20 minutes or until golden brown. Remove from oven to a wire rack and allow to cool down completely.
8. Meanwhile, in a separate large bowl, add all ingredients for Chantilly cream. Select power to begin beating starting on speed 1 and slowly increase to speed 4 until stiff peaks appear. Spoon cream into a piping bag fitted with a plain nozzle and fill profiteroles or halve profiteroles with serrated knife and sandwich with cream. On a plate, arrange in a pyramid shape.
9. In a heat resistant bowl over a pan of hot water, add chocolate and cream. Stir regularly until chocolate is melted and smooth. Mix in just boiled water and honey. Drizzle profiteroles with ganache and serve immediately.



# CHOCOLATE, HAZELNUT, ORANGE BISCOTTI

**PREP:** 30 MINUTES

**BAKE:** 1 HOUR 15 MINUTES

**MAKES:** 30 BISCOTTI

**ACCESSORIES:** HAND MIXER + BEATERS + DOUGH HOOKS

## INGREDIENTS

3 large eggs  
180g caster sugar  
1 teaspoon vanilla extract  
270g plain flour, plus extra for shaping  
30g cocoa powder  
1 teaspoon baking powder  
1 teaspoon salt  
Zest from 2 oranges  
100g toasted hazelnuts, roughly chopped  
75g dark chocolate chips



## DIRECTIONS

1. Preheat oven to 150°C. Line two large baking sheets with parchment paper.
2. In a large bowl, add eggs, sugar, and vanilla extract.
3. Attach the hand mixer attachment to the power base, then assemble the beaters. Select power to begin mixing on speed 1 then slowly increase to speed 4 until mixture is pale in colour and thick, about 1 minute.
4. Remove beaters and attach dough hook. Sift flour, cocoa powder, baking powder and salt into egg mixture. Select power to begin mixing on speed 1 and increase to speed 3, mix until fully incorporated, (about a minute).
5. While still mixing, add zest, hazelnuts and chocolate chips.
6. Spoon dough onto prepared tray in the shape of a loaf sized approximately 35x12cm, using extra flour to aid shaping. Transfer to oven and bake for 50 minutes.
7. After 50 minutes, turn oven to 135°C. Remove loaf from the oven and let cool for 10 minutes.
8. Once dough has cooled down slightly, slice loaf into 1cm thick slices using a serrated knife. Divide individual slices between both baking sheets and place back in the oven for 25 minutes.
9. Allow biscotti to cool down completely on a wire rack before serving. Enjoy with tea or coffee.

# CRÊPE BATTER

**PREP:** 5 MINUTES

**COOK:** 2-3 MINUTES PER PANCAKE

**MAKES:** 6 SERVINGS

**ACCESSORIES:** HAND BLENDER

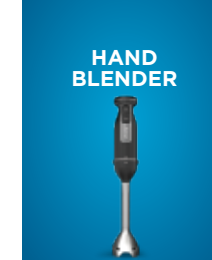
## INGREDIENTS

4 eggs  
40g caster sugar  
½ teaspoon salt  
2 tablespoon rum (optional)  
40g butter, melted  
600ml milk, lukewarm  
250g flour, sifted



## DIRECTIONS

1. In a large mixing bowl, add the eggs, sugar, salt and rum. Attach the hand blender attachment to the power base and submerge the blender head into the bowl ensuring it is flush with the bottom of the pot. Press and hold the power button to start the hand blender and move the hand blender around, and up and down, to blend the ingredients for approximately 20 seconds.
2. Gradually add the butter, half of the milk then the flour, blending to combine. Add the rest of the milk, blend the batter for 30 seconds until very smooth.
3. Heat a lightly oiled pan over medium high heat. Spoon a ladle of the batter onto the pan, swirling and tilting pan so that the batter coats the surface evenly. Cook the crêpe for about 2 minutes, until the bottom is light brown. Flip crêpe and cook on second side for about 20 seconds, then transfer to a plate. Repeat with remaining batter. Fill crêpes as desired.



# MIXED BERRY FRUIT PAVLOVA

**PREP:** 10 MINUTES

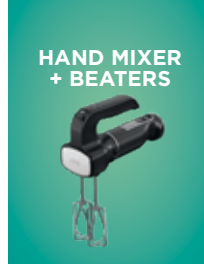
**BAKE:** 1 HOUR + 15 MINUTES COOLING IN OVEN

**MAKES:** 6-8 SERVINGS

**ACCESSORIES:** HAND MIXER + BEATERS

## INGREDIENTS

- 4 egg whites at room temperature
- 1 teaspoon white wine vinegar
- 180g caster sugar
- 1 teaspoon corn flour
- 300ml whipping cream
- 1 tablespoon icing sugar
- 300g fresh mixed berries



## DIRECTIONS

1. Preheat oven to 150°C. Line a baking sheet with parchment paper.
2. In a large bowl, add egg whites and vinegar. Attach the hand mixer attachment to the power base then assemble the beaters. Select power to begin mixing starting on speed 1 slowly increasing to speed 4 until soft peaks have formed. Mix caster sugar and corn flour together. Add the caster sugar mix, one heaped tablespoon at a time until the meringue looks glossy.
3. Spread the meringue onto baking parchment to form a circle approximately 26cm wide and 3-4cm thick at the sides.
4. Bake for 1 hour. At the end of cooking, turn off heat and let the pavlova cool down inside.
5. Meanwhile, in a mixing bowl add cream and icing sugar. Attach the hand mixer attachment to the power base then assemble the beaters. Select power and press the up arrow and mix starting on speed 1 slowly increasing to speed 4 until the cream starts to hold its shape.
6. Spread a thick layer of whipped cream on top of pavlova and decorate with berries. Serve immediately.

# LEBKUCHEN

**PREP:** 25 MINUTES PLUS 30 MINUTES CHILLING TIME

**BAKE:** 15 MINUTES

**MAKES:** 20 SERVINGS

**ACCESSORIES:** CHOPPER + HAND MIXER + BEATERS

## INGREDIENTS

- 100g hazelnuts
- 275g plain flour
- 50g ground almonds
- 2 tablespoons cocoa
- 3½-4 teaspoons Lebkuchengewürz or mixed spice
- 1½ teaspoons baking powder
- ½ teaspoon bicarbonate of soda
- 150g light brown soft sugar
- 125g honey
- 60g unsalted butter, softened, divided
- ¼ teaspoon fine sea salt
- 2 lemons, zested and 1 tablespoon juice
- 1 teaspoon almond essence
- 1 medium egg
- 60ml strong coffee, cooled
- 50g candied mixed citrus peel
- 100g dark chocolate, melted

## DIRECTIONS

1. Install blade into the chopper bowl.
2. Place hazelnuts into the chopper.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press and hold the power button and process until finely ground about 10 seconds.



5. In a medium bowl, mix ground hazelnuts, flour, ground almonds, cocoa, spices, baking powder and bicarbonate of soda.
6. In a large bowl, place brown sugar, honey, 50g softened butter, sea salt, zest of 2 lemons, almond essence and egg.
7. Attach the hand mixer attachment to the power base, then assemble the beaters. Select power and to begin beating starting on speed 1 and slowly increasing to speed 3. Beat for 1-2 minutes until smooth.
8. Add coffee, select power and press the up arrow to begin beating starting on speed 1 and slowly increasing to speed 3 and beat for 30 seconds.
9. Add all dry ingredients except candied peel to bowl. Select power and press the up arrow to begin beating starting on speed 1 and slowly increasing to speed 2. Beat for 1 minute until combined. Add citrus peel. Select power and press the up arrow to begin beating starting on speed 1 and slowly increasing to speed 2. Beat until peel blended in about 15 seconds. Chill mixture for 30 minutes.
10. Preheat oven to 180°C. Line two large baking sheets with baking parchment.
11. Divide lebkuchen mixture into 20 balls and place spaced apart onto trays. Press each down until about 1¼ cm high. Bake for 15 minutes. Remove and cool on wire rack.
12. In a small bowl, mix melted chocolate and remaining 10g butter. Gently and dip half of the biscuits in mixture to coat the tops and place back on rack to set.

# NINJA<sup>®</sup> Foodi<sup>®</sup>

3-IN-1 FOOD PREP SYSTEM

3-IN-1-SYSTEM ZUR ZUBEREITUNG VON NAHRUNGSMITTELN

APPAREIL DE CUISINE 3-EN-1

SISTEMA DE PREPARACIÓN DE COMIDA 3 EN 1

SISTEMA DI PREPARAZIONE DA CUCINA 3-IN-1

SISTEMA DE PREPARAÇÃO DE ALIMENTOS 3 EM 1

CI100EU\_IG\_20Recipe\_MP\_220614\_Mv1

FOODI and NINJA are registered trademarks in the European Union of SharkNinja Operating LLC.

FOODI und NINJA sind in der Europäischen Union eingetragenes Marken von SharkNinja Operating LLC.

FOODI et NINJA sont des marques déposées de SharkNinja Operating LLC au sein de l'Union européenne.

FOODI y NINJA son marcas comerciales de SharkNinja Operating LLC registradas en el Reino Unido.

FOODI e NINJA sono marchi di SharkNinja Operating LLC registrati nel Regno Unito.

FOODI e NINJA são marcas comerciais registadas no Reino Unido da SharkNinja Operating LLC.

© 2022 SharkNinja Operating LLC