

Child Lock and 2-Step Switch

These functions prevent accidental operation when not in use, or when mounting or removing an attachment.



Dishwasher-Safe

The stainless steel shaft, beaker, chopper bowl, and whisk are all dishwasher-safe, so they can be easily washed. This keeps them constantly clean and hygienic.



Double Motor Protection Devices

A circuit breaker stops operation when an overcurrent occurs from blending prohibited ingredients, and a thermostat stops operation when the hand blender is continuously used and excessive heat is detected.



Powerful and
Precise Preparation
for Various Cuisines

Hand Blender MX-S401

4-BLADE
HAND BLENDER
2x Main Slice Blades & 2x Stir-Slice Blades






Model	MX-S401	MX-S301	MX-S101
Design	Silver 	Black 	White 
Blender cutter	4 blades (Sharp sub blades)	4 blades (Sharp sub blades)	4 blades (Sharp sub blades)
RPM	14,000	14,000	14,000
Wattage	800 W (Max locked)	800 W (Max locked)	800 W (Max locked)
Operation time	1 min (Whisk: 2 min)	1 min (Whisk: 2 min)	1 min
Speed control	Drive control	2 (high / low)	–
Attachment	Chopper / Whisk	Chopper / Whisk	–
Dimension HxWxD	423 x 65 x 74 mm	423 x 65 x 74 mm	423 x 65 x 74 mm
Weight	(SP/RA/SQ/TQ/TN) 0.84 kg (SK/TZ) 0.89 kg	(SN/SQ/TQ/TN) 0.8 kg (SD/TZ) 0.86 kg	(RA/SN/TN) 0.8 kg (SD/TZ) 0.86 kg
Accessory	Beaker Cutter holder Brush with spatula	Beaker Cutter holder Brush with spatula	Beaker Cutter holder Brush with spatula





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Innovative Blending Technology

In addition to a powerful motor, the uniquely shaped blades and hood efficiently cut ingredients.

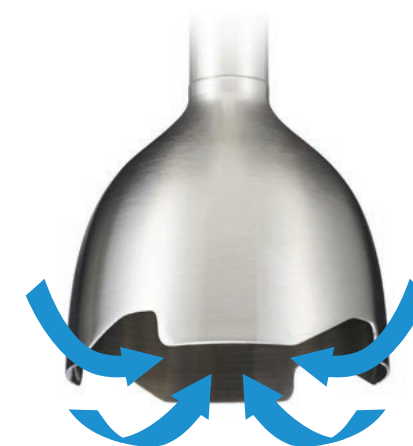


4-Blades Blending System

This system consists of curved, single-edge blades that thoroughly stir and roughly cut ingredients, and straight, single-edge blades that catch the ingredients and finely cut them.

Original Hood Form for Superior Results

The notched hood efficiently draws in the ingredients and circulates them, while preventing them from scattering.



Useful Attachments and Speed Control

The convenient and safe attachments and speed control function assist cooking.

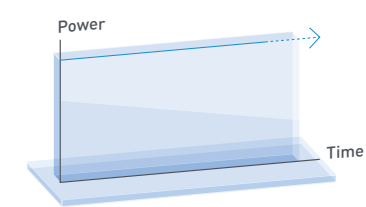


Easy Speed Control

The ideal speed control to match the recipe, the ingredients, and your taste can be achieved with a single button.

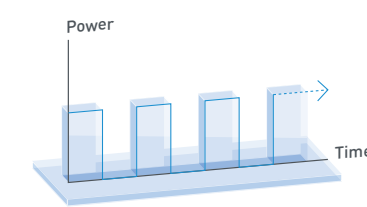


High



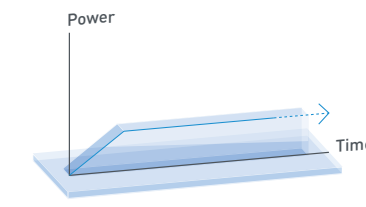
High speed continuous operation

Pulse



On \leftrightarrow Off speed repetition

Low



Low speed continuous operation + Slow start

Cutter Holder

Place the blender in the cutter holder on the kitchen counter to cover the blades when the hand blender is not being used while cooking.



RECIPES

A number of basic hand blender recipes and some deliciously arranged versions are presented here.



Smoothie



Green Smoothie Serves 2, About 450 ml

Ingredients

- Italian parsley (cut to 2-3 cm widths): 5 g
- Spinach (cut to 2-3 cm widths): 40 g
- Grapefruit (peeled and cut into 2-3 cm squares): 200 g
- Apple (peeled and cut into 2-3 cm squares): 100 g
- Walnuts: 10 g
- Water: 100 ml

Topping

- Italian parsley: As desired
- Walnuts (chopped): As desired

Method

1. Put the ingredients (in the order listed, from top to bottom) into a cup, and blend at "Blender" set to "High speed: 1 minute."
2. Pour into a glass, and garnish with Italian parsley and walnut topping.

Tropical Ice Bar

Makes 6 bars

Ingredients

[A]

- Raspberries: 100 g
- Strawberries: 100 g
- Honey: 3 Tbs

[B]

- Apple mango (peeled, seeds removed, and cut to 2-3 cm squares): 200 g
- Orange (peeled and cut to 2-3 cm squares): 100 g
- Honey: 3 Tbs
- Yoghurt: 2 Tbs

Method

1. Put ingredients [A] into a cup, blend at "Blender" set to "High speed: 30 seconds," pour uniformly into mold, then freeze.
2. Put ingredients [B] into a cup, blend at "Blender" set to "High speed: 30 seconds," add to the mold in Step 1, insert sticks, then freeze."



Soup



Corn Soup Serves 3-4, About 800 ml

Ingredients

- Corn kernels: 1 and 3/4 ears (150 g)
- Onion (thinly sliced): 1/2 (100 g)
- Potato (cut into 2 cm squares): 1 (120 g)
- Butter: 10 g
- Water: 600 ml
- Solid bouillon: 2 pcs
- Fresh cream: 50 ml
- Salt & pepper: A pinch

Topping

- Corn kernels (boiled): 1/4 of an ear (50 g)
- Parsley (finely chopped): As desired

Method

1. Melt the butter in a pot, saute the onion, add the corn, potato, water, and solid bouillon. Bring to a boil, then remove the scum and cook at low heat for 15 minutes.
2. Turn off the heat, then blend at "Blender" set to "High speed: 1 minute."
3. Put the soup back onto the heat, add the fresh cream and bring to a boil again, add salt & pepper to taste, then pour into serving bowl.
4. Garnish with corn and parsley.



Gazpacho Serves 3-4, About 500 ml

Ingredients

[A]

- Ripe tomatoes (cut into 2-3 cm squares): 2 (300 g)
- Red bell pepper (cut into 2-3 cm squares): 1 (60 g)
- Onion (cut into 2-3 cm squares): 1/4 (50 g)
- Celery (cut into 2-3 cm squares): 1/2 of a stalk (50 g)
- Garlic: 1/2 of a clove (5 g)
- French bread (white part, cut into 2-3 cm squares): 10 g
- Water: 100 ml
- Olive oil: 1 Tbs
- Hot sauce: To taste
- Salt: A pinch

Topping

- Tomato (cut into 5 mm squares): 1/3 (50 g)
- Celery (cut into 5 mm squares): 1/4 of a stalk (25 g)
- Croutons: As desired
- Parsley (finely chopped): As desired
- Olive oil: As desired

Method

1. Put ingredients [A] into a cup, and blend at "Blender" set to "High speed: 1 minute." Then pour it into a serving bowl.
2. Garnish with tomato, celery, croutons, and parsley, then drizzle with olive oil.

Horse Mackerel Soup with Gruyère Cheese Toast Serves 3-4, About 800 ml

Ingredients

- Horse Mackerel (filleted and cut into bite-sized pieces): 1 fish (200 g)

[A]

- Onion (thinly sliced): 1/2 (100 g)
- Carrot (thinly sliced): 1/4 (50 g)
- Celery (thinly sliced): 1 stalk (100 g)
- Garlic (thinly sliced): 1 clove (10 g)
- Olive oil: 1 Tbs

[B]

- Pernod liqueur: 2 Tbs
- White wine: 1/3 cup
- Cut tomato: 1 cup
- Water: 4 cups
- Solid bouillon: 2 pcs
- Saffron: 1 pinch

- French bread (cut into 2-3 cm squares): 20 g
- Bay leaf: 2 leaves
- Thyme: 2 branches
- Salt & pepper: A pinch

Topping

- French bread (1 cm slices): 8 cm
- Gruyère cheese (grated): 30 g
- Chervil: As desired

Method

1. Heat the olive oil in a pan, saute ingredients [A], then add the horse mackerel and stir-fry.
2. Add ingredients [B] to the pan in Step 1 in the order listed, and bring to a boil, then remove the scum and cook at low heat for 20 minutes.
3. Turn off the heat to the pan, remove the bay leaves and thyme branches, and blend at "Blender" set to "High speed: 1 minute."
4. Put the soup back onto the heat, heat it, then pour it into a serving bowl. Place the Gruyère cheese onto the soup, put the toasted French bread on top, then garnish with Chervil.





Mayonnaise Makes about 200 ml

Ingredients

- (A)
- Egg: 1
 - Dijon mustard: 1/2 Tbs
 - Salt & pepper: A pinch
 - Salad oil: 150 ml
 - White wine vinegar: 1 Tbs

Method

1. Put the (A) ingredients (in the order listed, from top to bottom) into a cup, and blend at "Blender" set to "High speed: 30 seconds."
2. Add 1/3 of the salad oil to the ingredients in Step 1, then blend at "Blender" set to "High speed: 20 seconds." Then repeat the same Steps two more times.
3. Add the white wine vinegar to the ingredients in Step 2, then blend set to "High speed: 30 seconds."

Tartar Sauce Makes about 350 ml

Ingredients

- (A)
- Hard-boiled eggs: 2
 - Pickles: 2 (40 g)
 - Parsley (with stem removed): 2 branches (8 g)
 - Tarragon: 2 branches
 - Lemon juice: 1 tsp
 - Salt & pepper: A pinch
 - Mayonnaise: 200 ml

Method

1. Put the (A) ingredients (in the order listed, from top to bottom) into a cup, and blend at "Blender" set to "Low speed: 30 seconds."
- *Delicious when served together with deep-fried foods.

Avocado Dip "Guacamole" Serves 3-4, About 400 ml

Ingredients

- (A)
- Avocados (roughly chopped): 2 (300 g)
 - Onion (cut into 1 cm squares): (40 g)
 - Mayonnaise: 2 Tbs
 - Lime juice: 1 Tbs
 - Salt & pepper: A pinch
 - Coriander powder: A pinch
 - Hot sauce: To taste
 - Chili powder: A pinch
 - Tortilla chips: As desired

Method

1. Put the (A) ingredients (in the order listed, from top to bottom) into a cup, and blend at "Blender" set to "Low speed: 1 minute," then pour into a serving bowl.
2. Sprinkle with chili powder, and garnish with tortilla chips



Liver Paste Makes about 200 g

Ingredients

- Chicken liver (wash, then wipe dry): 180 g
- Onion (thinly sliced): 40 g
- Salad oil: 1 Tbs
- Cognac: 1 Tbs
- (A)
- Butter (softened at room temperature): 50 g
- Fresh cream: 1 Tbs
- Madeira wine: 1-1/2 Tbs
- Salt & pepper: A pinch
- Your favorite bread or crackers: As desired

Method

1. Heat the salad oil in a frying pan, and saute the onion and liver (in that order). Once the liver has been thoroughly cooked, flambé it with the cognac, then allow it to cool.
2. Put the ingredients from Step 1 into the Chopper Bowl, cover with the lid, and chop at "Chopper" set to "High speed: 30 seconds."
3. Add the (A) ingredients to the ingredients from Step 2, and chop at "Chopper" set to "High speed: 30 seconds." Then arrange it in a serving dish.
4. Serve with your favorite bread or crackers.

Shrimp Saute with Green Curry Paste

Serves 2
(Green Curry Paste: Makes about 150 g)

Ingredients

- Green chili (finely chopped): 5 pcs (80 g)
- Coriander (finely chopped): 20 g
- Sweet basil: 10 leaves (4 g)
- Lemon grass (finely chopped): 1 stalk (20 g)
- Kaffir lime leaves (finely chopped): 3 leaves (2 g)
- Garlic: 1 clove (10 g)
- Ginger (2 cm square): 10 g
- Cumin powder: 1/2 tsp
- Coriander powder: 1/2 tsp
- White pepper powder: 1/2 tsp
- Sugar: 1 tsp
- Salt: A pinch
- Shrimp paste: 2 tsp
- Olive oil: 3 Tbs
- Shrimp (peeled and deveined): 6
- Salt & pepper: To taste
- Olive oil: 2 tsp
- Green curry paste: 2 Tbs
- Coriander: As desired
- Lime (sliced): 1/4

Method

1. Put the (A) ingredients into the Chopper Bowl, cover with the lid, and chop at "Chopper" set to "High speed: 30 seconds." Open the lid once and mix, then chop again at "High speed: 30 seconds."
2. Put the ingredients from Step 1 into a frying pan and cook at medium heat while stirring with a wooden spatula until thoroughly cooked.
3. Salt and pepper the shrimp, saute in olive oil heated in a frying pan, then add the green curry paste and stir-fry.
4. Arrange the ingredients from Step 3 in a serving dish, and serve with coriander and lime.





Rum Raisin Butter Makes about 200 g



Ingredients

- Raisins: 50 g
- Rum: 40 ml
- Sugar: 10 g
- Cinnamon stick: 1/2 of a stick
- Butter (softened at room temperature): 150 g
- Your favorite crackers: As desired

Method

1. Put the rum and sugar into a pan and bring to a boil, then add the raisins and cinnamon stick and let sit for 2-3 days. Remove the cinnamon stick and discard the liquid.
2. Put the butter into the Chopper Bowl, cover with the lid, and chop at "Chopper" set to "High speed: 10 seconds." Then, add the raisins from Step 1, and chop at "High speed: 10 seconds."
3. Serve with your favorite crackers.



Herb-Butter Fried Clams

Herb-Butter: Makes about 180 g / Herb-Butter Fried Clams: Serves 2

Ingredients

- Garlic (1-2 cm square): 1 clove (10 g)
- Anchovies: 2 fillets (8 g)
- Parsley (with stem removed): 15 g
- Butter (softened at room temperature): 150 g
- Pernod liqueur: 2 tsp
- Salt: 1/3 tsp
- Clams: 8
- White wine: 50 ml
- Herb-butter: 40 g
- Panko (bread crumbs): As desired

Method

1. Put the garlic, anchovies, and parsley into the Chopper Bowl, cover with the lid, and chop at "Chopper" set to "High speed: 30 seconds." Then, add the butter, Pernod liqueur, and salt, and chop at "Chopper" set to "High speed: 15 seconds."
2. Braise the clams in white wine. When the clams open, remove one shell from each, then arrange them in a heat-resistant container.
3. Spread herb-butter onto the clams, sprinkle with panko, then bake in the oven at 220°C for about 10 minutes or until well browned.

Colorful Vegetables with Anchovy Butter Serves 2 (Anchovy Butter: Makes about 190 g)

Ingredients

- Anchovies: 10 fillets (40 g)
- Butter (softened at room temperature): 150 g
- Pepper: To taste

(A)

- Zucchini (cut to half length, 4 equal parts vertically): 1
- Brussels sprouts (cut in half): 3
- Red onions (sliced): 3
- Pearl onions: 4
- Cherry tomatoes: 4

- Olive oil: 1 Tbs
- Anchovy butter: 40 g

Method

1. Put the anchovies into the Chopper Bowl, cover with the lid, and chop at "Chopper" set to "High speed: 15 seconds." Then, add the butter and pepper, and chop at "High speed: 30 seconds."
2. Heat the olive oil in a frying pan, saute the (A) vegetables, add a suitable amount of anchovy butter, and mix.



Storage inside a container covered with a lid or cellophane is possible for about two weeks in the refrigerator.



Bread Crumbs



Ingredients

- Bread (cut into 2-3 cm squares): 80 g

Method

1. Put the bread into the Chopper Bowl, cover with the lid, and chop at "Chopper" set to "Intermittent: 30 seconds."

Herb-Flavored Bread Crumbs for Lamb Roast

Serves 3-4

(Herb-Flavored Bread Crumbs: Makes about 70 g)

Ingredients

(A)

- Garlic: 1 clove
- Parsley (with stem removed): 1 sprig (10 g)
- Thyme (with stem removed): 3 branches

- Bread crumbs: 50 g

- Lamb chops: 500 g
- Salt & pepper: A pinch
- Salad oil: 1 Tbs
- Dijon mustard: 30 g
- Herb-flavored Bread Crumbs: 12 g

- Your favorite garnish, sauce: Suitable amounts

Method

1. Put the (A) ingredients (in the order listed, from top to bottom) into the Chopper Bowl, cover with the lid, and chop at "Chopper" set to "Intermittent: 1 minute." Then, add the Bread Crumbs and blend at "High speed: 1 minute."
2. Salt and pepper the lamb, then heat the salad oil in a frying pan, put the lamb into the pan fatty side down, and cook it until it is well browned. Then roast it in the oven at 220°C for 10 minutes, and remove from the oven.
3. Spread Dijon mustard onto the fatty side of the lamb from Step 2, and cover with Bread Crumbs. Then roast it in the oven at 220°C until the Bread Crumbs is golden brown.
4. Arrange the lamb on a serving dish, and serve it with your favorite garnish and sauce.



Storage inside an airtight container is possible for about 10 days in the refrigerator.



Meatballs Serves 2, Makes about 6

Ingredients

- (A)

 - Beef round steak (cut into 2-3 cm squares): 160 g
 - Onion (cut into 2-3 cm squares): 30 g
 - Parsley (with stem removed): 1 sprig
 - Salt & pepper: A pinch
- Olive oil: 1 Tbs
 - Red wine: 30 ml
 - Tomato sauce: 120 ml

Topping
 - Italian parsley (chopped): As desired

Method

1. Put ingredients (A) into the Chopper Bowl, cover with the lid, and chop at "Chopper" set to "Intermittent: 1 minute."
 2. Divide the ingredients in stop 1 into 6 portions, then roll them into ball shapes.
 3. Heat the olive oil in a frying pan, put the ingredients from Step 2 in, and brown them while rolling them around. Then add the red wine and tomato sauce, and cook for about 10 minutes.
 4. Put them onto a serving dish, and sprinkle with Italian parsley.
- *You can also add boiled vegetables to this if you wish.



Chicken Nuggets Serves 2, About 6 pieces

Ingredients

- (A)

 - Chicken breast (cut into 2-3cm squares): 150 g
 - Garlic: 1/2 clove (5 g)
 - Egg: 1/2
 - Bread crumbs (panko): 15 g
 - Potato starch: 1 Tbs
 - Salt & pepper: A pinch
- Deep-frying oil: A suitable amount
 - A favorite salad: As desired
 - Lemon (Cut into wedges): As desired
 - Mayonnaise, ketchup: To taste

Method

1. Put ingredients (A) into the Chopper Bowl, cover with the lid, and chop at "Chopper" set to "Intermittent: 30 seconds." Then, blend at "High speed: 30 seconds."
2. Form the ingredients in Step 1 into oval shapes, deep-fry them at medium heat (170-180°C) until golden brown, then arrange them in a serving dish.
3. Serve with your favorite salad, lemon wedges, mayonnaise, and ketchup.

Quenelle Serves 2-3

Ingredients

- White fish (filleted and cut into 2- to 3-cm squares): 150 g
 - Egg white: From 1 egg

(A)

 - Milk: 30 ml
 - Water: 30 ml
 - Butter: 30 g
 - Nutmeg: A pinch
- Flour: 40 g
 - Egg: 1
 - Salt & pepper: A pinch
 - American sauce: 100 ml
 - Fresh cream: 50 ml
 - Tomato (with seeds removed and cut into 5 mm squares): 1
 - Italian parsley (finely chopped): As desired
 - Salt: A pinch
 - Cayenne pepper: A pinch

Method

1. Put the white fish into the Chopper Bowl, cover with the lid, and chop at "Chopper" set to "Intermittent: 30 seconds." Then, add egg white and blend at "High speed: 1 minute" to form a fish paste.
2. Put ingredients (A) into a pan and boil. Then turn the heat down, add flour, and mix with a wooden spatula. Transfer it to a bowl, then add (in the order listed, from top to bottom) and mix beaten egg, the fish paste from Step 1, salt, and pepper.
3. Boil water in a shallow pan, then form the ingredients from Step 2 into small football shapes, boil them, and arrange on a serving dish.
4. Boil down the American sauce and fresh cream slightly, then add the tomato and Italian parsley, and bring to a boil again, adjust the flavor with salt and cayenne pepper, and pour on top of the ingredients from Step 3.



Eggs Benedict Serves 2 (Hollandaise Sauce: Makes about 400 ml)

Ingredients

- (A)

 - Water: 1/2 Tbs
 - Egg yolks: From 2 eggs
 - White wine vinegar : 1 Tbs
- Melted butter: 60 g
 - Lemon juice: 2 tsp
 - Salt: A pinch
- English muffin (sliced in half): 1
 - Butter: As desired
 - Ham steak: 2 slices
 - Salad oil: As desired
 - Poached eggs: 2
 - Hollandaise sauce : 50 ml
 - Italian parsley : As desired

Method

1. Put ingredients (A) into a bowl and place on a double boiler, then whip with the "Whisk" set to "Low speed: 1 minute 30 seconds" or until the mixture thickens.
2. Add 1/3 of the butter to the ingredients from Step 1, then whisk with the "Whisk" set to "Low speed: 30 seconds." Repeat this two more times. Add the lemon juice and salt, and mix.
3. Toast the English muffin with the sliced surfaces facing up, then spread butter onto them.
4. Cook the ham steaks in salad oil heated in a frying pan until well browned.
5. Arrange the ingredients from Step 3 onto serving dishes, then place the ingredients from Step 4 and poached eggs onto them (in that order), pour on the Hollandaise sauce, and serve with Italian parsley.

Sea Bream Poiret with Béarnaise Sauce

Serves 2

Ingredients

- (A) Béarnaise Sauce
- Hollandaise sauce: 60 ml
 - Tarragon (finely chopped): 1 branch
 - Chervil (finely chopped): 1 branch
- Sea bream fillet: 2 slices (200 g)
 - Salt & pepper: A pinch
 - Olive oil: 1 Tbs
- Potato (boiled): 1
 - Asparagus (boiled): 4

Method

1. Put ingredients (A) into a bowl and mix.
2. Salt and pepper the sea bream, put it into a frying pan (skin side down) in which the olive oil has been heated, cook until both sides are well browned, then arrange in a serving dish.
3. Add the potato and asparagus, then pour on the Béarnaise Sauce from Step 1.





Strawberry Puree

Makes about 250 g

Ingredients

- (A)
- Strawberries: 200 g
 - Granulated sugar: 100 g
 - Lemon juice: 1/2 Tbs

Method

1. Put the (A) ingredients into the Chopper Bowl, cover with the lid, and chop at "Chopper" set to "High speed: 20 seconds."
2. Put the ingredients from Step 1 into a pan and bring to a boil, then simmer at low heat for about 10 minutes. Remove the scum, then allow the mixture to cool.

*You can pour this puree as it is onto scones, yoghurt, or ice cream, or make sweets by mixing it into mousse or cake dough.

Cookie Sandwiches with Carrot Jam

Makes about 10 sandwiches
(Carrot Jam: Makes about 200 g)

Ingredients

- (A)
- Carrot (cut into round slices and boiled until soft) : 150 g
 - Granulated sugar: 100 g
 - Lemon juice: 1 tsp

- (B)
- Soft flour: 100 g
 - Brown sugar: 40 g
 - Cinnamon powder: 1/2 tsp
 - Unsalted butter (cut into 1 cm squares): 50 g

- Egg yolk: From 1 egg
- Carrot jam: About 30 g
- Powdered sugar: As desired

Method

1. Put the (A) ingredients into the Chopper Bowl, cover with the lid, and chop at "Chopper" set to "High speed: 1 minute."
2. Put the ingredients from Step 1 into a small pan, boil it until it thickens, and then allow it to cool.
3. Put the (B) ingredients into the Chopper Bowl, cover with the lid, and chop at "Chopper Cutter" set to "High speed: 30 seconds." Add the egg yolk, then chop at "Intermittent: 15 seconds." Remove the mixture and gather the dough together, flatten it, wrap in cellophane, and cool in the refrigerator for about 1 hour.
4. While dusting the working surface with flour, roll out the dough with a rolling pin to a thickness of about 3 mm, shape the cookies with a mold, then arrange them on a baking sheet and bake in the oven at 170°C for 15-17 minutes.
5. Spread the carrot jam between the cookies, and sprinkle them with powdered sugar.



Whipped Cream

Ingredients

- Fresh cream: 200 ml
- Sugar: 40 g

Method

1. Put the fresh cream and sugar into a bowl, place that bowl into a bowl filled with ice water, then whisk with the "Whisk" set to "Low speed + High speed: 1-2 minutes." (The whisk time varies for a stiffness condition of 8 to 10, 8 being a slightly stiff peak and 10 being a stiff peak.)

* Serve with your favorite sweets and drinks.



Raspberry Mousse

Serves 4

Ingredients

- (A)
- Raspberries: 200 g
 - Raspberry liqueur: 2 tsp
 - Honey: 2 Tbs

- Powdered gelatin (soaked in 50 ml of water, then dissolved in a double boiler): 5 g

- Fresh cream: 150 ml
- Sugar: 40 g

Topping

- Whipped cream: As desired
- Raspberries: As desired
- Mint: As desired

Method

1. Put ingredients (A) into a cup and blend at "Blender" set to "High speed: 30 seconds," then mix in dissolved gelatin.
2. Put the fresh cream and sugar into a bowl, place that bowl into a bowl filled with ice water, then whisk with the "Whisk " set to "Low speed + High speed: 1-1.5 minutes" for a slightly stiff peak.
3. Add the ingredients from Step 1 to the ingredients from Step 2 and mix with a rubber spatula, then pour it into a serving dish and chill it in the refrigerator until it solidifies. Serve with whipped cream, raspberries, and mint.

Coconut Flavored Baked Meringue

Makes about 16

Ingredients

- Egg white: From 1 egg (about 33 g)
- Powdered sugar: 30 g
- Coconut powder: 20 g

Method

1. Put the egg white into a bowl, then whisk with the "Whisk" set to "High speed: 30 seconds." When foam begins to form, split the powdered sugar into 3 portions and add each separately, while whisking at "High speed: About 1 minute" until peaks are formed.
2. Add the coconut powder to the ingredients from Step 1, and mix it with a rubber spatula.
3. Cover a baking sheet with baking paper, squeeze out meringues, and bake in an oven preheated to 100°C for about 60 minutes.

