

# **JUDGE** **Soup Maker**



## **Instruction Manual and Recipe Book**

Model No. JEA61

**PLEASE READ THIS INSTRUCTION MANUAL CAREFULLY BEFORE USE  
AND RETAIN FOR LATER REFERENCE.**

**UNPACK YOUR SOUP MAKER CAREFULLY AND REMOVE PACKING  
PIECES, LABELS, STICKERS AND SWINGTICKETS BEFORE USE**

## Identifying the parts

(with Part Numbers for customer replaceable items)



1. Motor body
2. Jug  
(JEA61J)
3. Jug lid  
(JEA61JL)
4. Fill cap  
(JEA61FC)
5. Egg basket  
(JEA61EB)

6. Cleaning brush  
(JEA61CB)
7. Mains cable and plug
8. Maximum liquid sensor
9. Minimum liquid sensor
10. Controls & indicators panel  
(see inset)

## Functions

The functions provided by the Controls and Indicators ⑩ are as follows. Please familiarise yourself with these before operating the Soup Maker.

### At Power-on

When the Soup Maker is plugged in and switched on at the mains, a single long “beep” will sound. No indicators will illuminate. All buttons except the ON/OFF button are disabled. The Soup Maker will not power on if the Jug ② is not in correctly in position on the Motor Body ① and will power off if the Jug ② is removed from the Motor Body ①.

### ON/OFF

Pressing the ON/OFF button once switches the Soup Maker into Standby mode; a single long “beep” will sound, all indicators will flash and all other buttons are enabled. Pressing the ON/OFF button again at any point switches the Soup Maker off, confirmed by a single long “beep”.

### Programme Buttons and Indicators

The programme buttons and indicators which surround the ON/OFF button allow you to select the programme:

- REHEAT (10 mins)
- JUICE (3 mins)
- STEAM/BOILING (15 mins)
- SOUP SMOOTH (20 mins)
- SOUP (30 mins)

Once the Soup Maker is in Standby (see “ON/OFF”), pressing any one of the programme buttons will start the named programme. For all programmes, the start of the programme is indicated by two short “beeps” and the illumination of the associated indicator (as shown here for JUICE). Each programme is of a predetermined length and during the programme the indicator may flash and/or “beeps” may sound, to indicate that the programme is at a particular stage.

At the end of any programme, 10 beeps will sound and the four indicators to the left and right of the ON/OFF button will flash. No further operation can be performed until the ON/OFF button is pressed once to switch off, then again to return to Standby.

A programme may also be stopped early by pressing either its programme button or the ON/OFF button, either of which switches the Soup Maker off (not to standby).

In addition, there is a PULSE button, which functions slightly differently, as explained later.

### REHEAT

The Soup Maker will alternately warm the liquid, then mix with short and long pulses, for about 10 minutes. During the cycle, the REHEAT indicator will flash when the Soup Maker is heating the liquid and will illuminate steadily when mixing. When the liquid reaches 60°C, a single short “beep” will sound.

### JUICE

Milkshakes and smoothies can be prepared using the JUICE programme, which blends without heating. The Soup Maker will blend the ingredients of the jug with short and long pulses, for about 3 minutes, then will stop automatically. During the cycle, the JUICE indicator will illuminate steadily when blending.

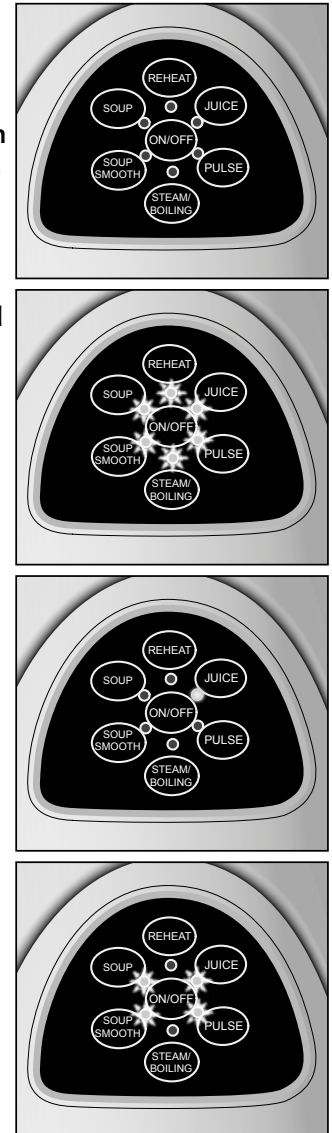
### PULSE

It is often useful to mix or blend ingredients for a short time. Once the Soup Maker is switched on (see “ON/OFF”), pressing the PULSE button will operate the blending process, without heating, for as long as it is pressed. No change to the indicators will occur and, as there is no predetermined programme, there will be no indication of end of programme.

### STEAM/BOILING

This programme cooks soup without blending. It may also be used in conjunction with the Egg Basket ⑤ to boil eggs. The full programme runs for 15 minutes, so you will need to stop it early when cooking eggs.

### SOUP SMOOTH



This function is used to make soups that are smooth and creamy. The Soup Maker will heat the liquid to boiling point to cook the ingredients, then periodically blend with short and long pulses. The full programme runs for about 20 minutes. During the programme, the SOUP SMOOTH indicator will flash when the Soup Maker is heating the liquid and will illuminate steadily when blending.

## SOUP

This function is used to make soups that have small pieces of ingredient. The Soup Maker will heat the liquid to boiling point to cook the ingredients, then periodically mix with short and long pulses. The full programme runs for about 30 minutes. During the programme, the SOUP indicator will flash when the Soup Maker is heating the liquid and will illuminate steadily when mixing.

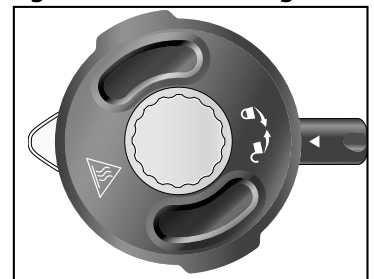
## Before First Use

1. Remove any labels, stickers and swingtickets.
  2. Follow the instructions for “Cleaning”.
- DO NOT IMMERSE ANY PART OF THE MOTOR BODY ① IN WATER.

## Assembly

Before assembly, ensure that the Soup Maker is disconnected from the mains supply. The following procedure describes complete assembly of all parts. You will need to allow for adding ingredients between steps or adjust for different functions.

1. Place the Motor Body ① on a clean, dry level surface.
  2. Place the Jug ② on the Motor Body ①, ensuring that it is seated properly, otherwise the Soup Maker will not run; this is a safety feature.
  3. The jug will only fit correctly in one position.
  4. If you are going to boil eggs, insert the Egg Basket ⑤ into the Jug ② (see “Operating Instructions, Boiling Eggs”).
  5. Insert the Fill Cap ④ into the Lid ③ and rotate clockwise to lock in place.
  6. Place the Lid ③ on the Jug ②, so that the open padlock symbol on the lid aligns with the arrow on the jug handle.
- When the lid is correctly positioned, it will sit firmly on the jug.
  - 7. Rotate the Lid ③ counter-clockwise until it clicks home and the closed padlock symbol aligns with the arrow on the jug handle.



## Operating Instructions

### General

Please familiarise yourself with the “Functions” provided by the Controls and Indicators before operating the Soup Maker. Refer to these for a description of each programme.

1. Place the Motor Body ① on a clean, dry, level surface.
- ENSURE THAT THE JUG SPOUT IS LOCATED WELL AWAY FROM SURFACES OR FABRICS WHICH COULD BE DAMAGED BY EXPOSURE TO STEAM.
2. In order to add ingredients, remove either the Lid ③ or the Fill Cap ④, as necessary, then replace.
  3. Insert the Mains Plug ⑦ into a mains socket.
  4. Follow the instructions for preparation of food described on the following pages.
  5. Disconnect the Mains Plug ⑦ from the mains supply.
  6. Serve the food.
- DURING AND AFTER USE, THE JUG, LID AND FILL CAP CAN BECOME VERY HOT. TAKE CARE WHEN HANDLING AND USE A CLOTH OR OVEN GLOVES TO HOLD IF NECESSARY.
  - STEAM WILL BE EJECTED FROM THE JUG SPOUT DURING SOME COOKING PROGRAMMES. KEEP HANDS AWAY FROM THIS.
  - THE FOOD WILL BE VERY HOT. TAKE CARE NOT TO SPILL, PARTICULARLY WHEN REMOVING THE JUG FROM THE MOTOR BODY.
7. After using the Soup Maker, clean as described under “Cleaning”.

### Preparing Soup

- The soup cooking programmes will cook vegetable ingredients from raw. If you wish to make soup that includes meat ingredients, you must cook these thoroughly before using.
1. Cut solid ingredients into pieces no more than 20mm x 20mm x 20mm, which will ensure that you can add them through the inlet of the Lid ③ and that they will be properly processed.
  2. Place solid ingredients in the Jug ②.
  3. Add liquid ingredients (water, stock or broth) to the solid ingredients in the Jug ②.
- At this stage, do not add ingredients such as milk, cream, flour or starch, as the vigorous cooking process will adversely affect their taste.
  - Ensure that all solid ingredients are completely covered by liquid and that the liquid is between the SOUP MINIMUM and SOUP MAXIMUM level markings on the Jug ②.
4. Run the SOUP or SOUP SMOOTH programme, according to your requirements and as described under “Functions”. You may stop the programme before completion if you wish.
- If you wish to add ingredients such as milk, cream, flour or starch at the end of the selected soup programme, you may do so now. Use the PULSE function for a few seconds to mix these ingredients in well.
5. You may now serve the soup.

There may be occasions when you wish to cook soup without blending. The STEAM/BOILING function can be used for this.

### Reheating Soup

Soup may be reheated using the REHEAT programme. If you intend to use this function later to reheat the soup made in the Soup Maker, you should transfer the soup after cooking into a container for storage and clean the Soup Maker before using to reheat. The maximum time food should be left to stand (unheated) in the Jug ② is 45 minutes.

- Ensure that the level of soup (liquids and solids) is between the SOUP MINIMUM and SOUP MAXIMUM level markings on the Jug ②.

### Preparing Hot Milk Drinks

Drinks made from hot milk (such as hot chocolate and malted milk) may be prepared without overheating the milk and adversely affecting the taste.

1. Add the milk and required ingredients to the Jug ②.
- Ensure that the level of liquid is between the SOUP MINIMUM and SOUP MAXIMUM level markings on the Jug ②.
2. Run the REHEAT programme as described under “Functions”. You may stop the programme before completion if you wish.
  3. Serve your drink.

### Cooking Boiled Eggs

1. Pour water into the jug until it reaches the MINIMUM mark. Do not fill above the STEAM MAXIMUM mark.
2. Insert the Egg Basket ⑤ into the Jug ②, so that its handle is upwards and it sits securely on the four ridges inside the jug.
3. Place eggs into the Egg Basket ⑤, using the receptacles most appropriate for the size of eggs.
4. Replace the Lid ③ and Fill Cap ④.
5. Start the STEAM/BOILING programme.
6. Manually stop the programme when the cooking times for the eggs have been reached, according to the following guidelines:
  - Eggs from hens, ducks and similar: 6 minutes for soft boiled, 10 minutes for hard boiled.
  - Quail eggs: 4 minutes
  - These cooking times will vary according to the type, size and freshness of eggs, as well as personal taste. Do not undercook.
7. Lift the Egg Basket ⑤ from the Jug ②, and carefully remove the eggs to serve.



### Preparing Smoothies, Milkshakes and Mousses

1. Cut fruit into pieces no more than 20mm x 20mm x 20mm, which will ensure that you can add them through the inlet of the Lid ③ and that they will be properly processed.
2. Place solid ingredients in the Jug ②, according to your recipe.
3. Add liquid ingredients (milk or cream) to the solid ingredients in the Jug ② according to your recipe.



- Ensure that the level of ingredients is between the MINIMUM and SOUP MAXIMUM level markings on the Jug ②
4. Run the JUICE programme as described under “Functions”. You may stop the programme before completion if you wish.
  5. Serve your smoothie, milkshake or mousse.

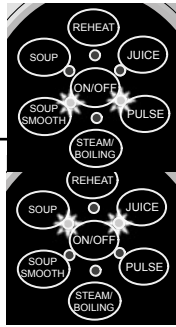
## Cleaning and Storage

The PULSE action of the Soup Maker can be used to clean the jug, as follows:

1. Remove the Jug ② from the Motor Body ① and rinse with cold water.
  2. Add warm water, with a small amount of liquid detergent to a level approximately mid-way between the SOUP MINIMUM and SOUP MAXIMUM level markings on the Jug ②.
  3. Assemble the Soup Maker as described under “Assembly”.
  4. Press the PULSE button to agitate the liquid for short periods, which will clean the interior of the jug.
  5. Disconnect the Mains Plug ⑦ from the mains supply.
  6. Remove the Jug ② from the Motor Body ① and rinse with cold water.
- The Cleaning Brush ⑦ may be used with warm water and liquid detergent to remove stubborn residues. If you still have difficulty removing these, try adding lemon juice to water up to the MINIMUM mark and run a soup programme for a short period, to loosen residues..
7. Wipe the Motor Body ① with a cloth, slightly dampened with warm water and detergent. Do not use any abrasive cleaning materials.
- DO NOT IMMERSE THE MOTOR BODY OR JUG IN WATER, OR ALLOW ELECTRICAL CONNECTIONS TO GET DAMP.
8. Wash the Lid ③, Fill Cap ④, Egg Basket ⑤ and Cleaning Brush ⑥ in warm water and liquid detergent. All these parts are also suitable for cleaning in a dishwasher, no other parts are.
  9. Dry all parts thoroughly before storing in a clean, dry, secure place.

## Troubleshooting

The following is a guide. If you experience problems getting good cooking results, you may need to experiment.

Problem		Possible cause(s)	Solution(s)
The appliance will not run, an alarm “beep” sounds and these indicators flash		Insufficient liquid in the Jug ②	Add liquid to at least the MINIMUM mark
The appliance will not run, an alarm “beep” sounds and these indicators flash		Too much liquid in the Jug ②	Remove contents to below the MAXIMUM mark
		Maximum Liquid Sensor ⑧ is in contact with food	Clean and dry Maximum Liquid Sensor ⑧
The appliance will not run and no indicators are illuminated		No power to appliance	Check plugged into mains and socket switched on. Check fuse and replace if necessary. If fuse fails again, contact Judge Customer Services.
		Jug ② not seated correctly on Motor Body ①	Reseat Jug ② correctly
		Appliance in Power On mode, not Standby	Press ON/OFF switch to select Standby mode.
The food tastes burnt		Ingredients contain too much sugar or starch	Watch the cooking process closely. If possible, use less sugar or starch-containing ingredients.

Problem	Possible cause(s)	Solution(s)
The ingredients are not cooked or mixed well	Incorrect programme selected	Read instructions again and try a different programme
	Too many ingredients or not enough liquid used	Try alternative combinations of ingredients - check your recipe
	Some ingredients undercooked	Cook further using STEAM/BOILING

## Cautions

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Otherwise, always keep the unit out of the reach of children.
- Before use, check that your mains power supply corresponds to the voltage shown in this manual.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Ensure that the jug spout is located well away from surfaces or fabrics which could be damaged by exposure to steam.
- Do not connect the Plug ⑦ into your socket with wet hands.
- Unplug the appliance whenever it is not in use.
- Never leave the appliance unattended when it is operating.
- The Mains Lead ⑦ should be positioned so as not to cause an obstruction or to overhang the edge of the surface, where it could snagged or pulled by children.
- Ensure that the Mains Lead ⑦ is not near any hot surface.
- Pull the Plug (do not pull Mains Lead) ⑦ to disconnect from mains socket.
- The appliance should only be used as instructed: there is potential for injury from misuse.
- Do not connect the Mains Plug ⑦ to the mains electricity supply until you have assembled the Soup Maker.
- Do not put your fingers or any object into the Jug ② when the Soup Maker is running.
- Do not switch on or attempt to operate the appliance if it appears to be faulty in any way - contact Judge Customer Services at the address given in the warranty section.
- Never attempt to make any repair to the appliance yourself - contact Judge Customer Services at the address given in the warranty section.
- Do not immerse the Motor Body ① in water.
- Please keep your purchase receipt.

## Specification

Name	Model No.	Capacity	Power Consumption	Power Source
Soup Maker	JEA61	1.5 l	Motor: 300W Heater: 800W	220V-240V, ~50Hz



### Judge 2 Year Domestic Electrical Guarantee

The Judge Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase. During this period, JUDGE will, at their discretion, repair or replace defective parts of the product, or replace the product, providing the Use Care and Safety Advice have been followed.

The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.

The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.

**THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.**

Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

**HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE, CARE & SAFETY INSTRUCTIONS.**

*Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.*

**Errors and Omissions Excepted.**

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## CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.





# JUDGE Soup Maker +

## Recipe Book

Delicious ideas for soups, milkshakes, smoothies and more.



## Quick Cream of Asparagus Soup

*Serves 4*

- 500g jarred or cooked asparagus
  - 750ml water
  - 1 vegetable stock cube
  - 2 tbsp fresh cream
  - 1 egg yolk
  - Sea salt and freshly ground pepper
  - Chervil for decoration (optional)
1. Cut the asparagus into pieces and put them into the Soup Maker Jug.
  2. Add the water and stock cube then season with salt and pepper.
  3. Select either Soup or Soup Smooth on the Control Panel.
  4. When your chosen programme completes whisk together the egg yolk and cream and add to the Soup Maker Jug.
  5. Combine using the Pulse Function.

## Cream of Pea and Carrot Soup

*Serves 4*

- 500g tin petit pois & carrots
  - 4 lettuce leaves
  - 750ml water
  - 2 tbsp double cream
  - Sea salt and freshly ground pepper
  - A small bunch of parsley
1. Add the petit pois & carrots with some of the juice and the lettuce to the Soup Maker Jug.
  2. Add the water then season with salt and pepper.
  3. Select either Soup or Soup Smooth on the Control Panel.
  4. When your chosen programme completes finely chop the parsley and add to the Soup Maker Jug with the double cream.
  5. Combine using the Pulse Function.

## **Cream of Cauliflower Soup**

*Serves 4*

- 30g butter
  - 1 small onion, finely chopped
  - 350g cauliflower, separated into florets
  - 200g potato, peeled and diced
  - 500ml chicken stock
  - 3 tbsp of double cream
  - Sea salt and freshly ground pepper
1. Add the onion, cauliflower and potatoes to the Soup Maker Jug.
  2. Add the stock then season with salt and pepper.
  3. Select either Soup or Soup Smooth on the Control Panel.
  4. When your chosen programme completes add the cream and combine using the Pulse Function.

## **Cream of Pumpkin Soup**

*Serves 4*

- 700g pumpkin (skin and seeds removed)
  - 2 potatoes, peeled and diced
  - 1 onion, finely chopped
  - 750ml water
  - 1 chicken stock cube
  - 200ml single cream
  - Sea salt and freshly ground pepper
1. Add the vegetables into the Soup Maker Jug.
  2. Add the water and stock cube then season with salt and pepper.
  3. Select either Soup or Soup Smooth on the Control Panel.
  4. When your chosen programme completes add the cream and combine using the Pulse Function.

# Tomato Soup

*Serves 4*

- 4 ripe tomatoes, chopped or 1 tin of chopped tomatoes
  - 4 small potatoes, peeled and diced
  - 1 small carrot, peeled and diced
  - 1 onion or shallot, finely chopped
  - 3-4 cloves of garlic, finely chopped
  - 2 tbsp of olive oil
  - ½ vegetable stock cube
  - 650ml of water
  - Sea salt and freshly ground pepper
  - 8 basil leaves, washed and stemmed
  - Mozzarella cheese or Parmesan
5. Add all the vegetables, garlic and olive oil to the Soup Maker Jug.
  6. Add the water and stock cube then season with salt and pepper.
  7. Select either Soup or Soup Smooth on the Control Panel.
  8. When your chosen programme completes add the basil leaves and combine using the Pulse Function
  9. Serve hot, sprinkled with diced mozzarella or grated parmesan.

## **Creamy Carrot Soup with Coconut Milk**

*Serves 4*

- 1 small courgette, diced
- 2 small carrots, peeled and diced
- 750ml of water
- 1 vegetable stock cube
- 1 tsp curry powder (or more to taste)
- 250ml coconut milk
- Sea salt and freshly ground pepper

1. Add the vegetables into the Soup Maker Jug.
2. Add the water, stock cube and curry powder then season with salt and pepper.
3. Select either Soup or Soup Smooth on the Control Panel.
4. When your chosen programme completes add the coconut milk and combine using the Pulse Function.

## **Fish soup**

*Serves 4*

- 125g prepared skinless and boneless white fish fillets, cut into chunks
- 2 tbsp tomato puree
- 1 tbsp olive oil
- ½ shallot, finely chopped
- ½ glass of white wine
- 2 tsp of saffron or paprika
- 750ml of water
- Sea salt and freshly ground pepper

1. Add the shallot, fish fillets, white wine and the tomato puree to the Soup Maker Jug and mix for 30 seconds on Pulse mode.
2. Add the water and saffron or paprika then season with salt and pepper.
3. Select either Soup or Soup Smooth on the Control Panel.
4. When your chosen programme completes your soup is ready to serve.

## Curried Courgette Soup

*Serves 4*

- 2 large courgettes, diced
  - 750ml water
  - 1 chicken stock cube
  - 1 tsp curry powder (or more to taste)
  - 2 portions of soft cheese (gorgonzola or mascarpone)
  - Sea salt and freshly ground pepper
1. Add the courgettes to the Soup Maker Jug with the water, stock cube, and curry powder then season with salt and pepper.
  2. Select either Soup or Soup Smooth on the Control Panel.
  3. When your chosen programme completes add your cheese then mix 15 to 20 seconds with the Pulse Function.

## Sorrel Soup

*Serves 4*

- 20 sorrel leaves, washed and stemmed
  - 1 chicken stock cube
  - 3 potatoes, peeled and diced
  - 750ml water
  - 1 egg yolk
  - 1tbsp crème fraiche
  - Sea salt and freshly ground pepper
1. Add the sorrel leaves, water and stock cube to the Soup Maker Jug then season with salt and pepper.
  2. Mix for 20 seconds on Pulse mode.
  3. Add the potatoes.
  4. Select either Soup or Soup Smooth on the Control Panel.
  5. When your chosen programme completes whisk together the egg yolk and cream and add to the Soup Maker Jug.
  6. Combine using the Pulse Function.



# Cream of Mushroom Soup

*Serves 4*

- 150g button mushrooms, cleaned and cut into pieces
  - 750ml of water
  - 1 chicken stock cube
  - 1 measuring cup of tapioca
  - 1 tsp lemon juice
  - 1 egg yolk
  - 1 tbsp of crème fraîche
  - Sea salt and freshly ground pepper
  - Snipped chives for decoration (optional)
- 
1. Add the mushrooms to the Soup Maker Jug.
  2. Add the water, stock cube, lemon juice and tapioca then season with salt and pepper.
  3. Select either Soup or Soup Smooth on the Control Panel.
  4. When your chosen programme completes whisk together the egg yolk and crème fraîche and add to the Soup Maker Jug.
  5. Combine using the Pulse Function.

## **Smooth Guacamole**

*Serves 4*

- 50ml natural yoghurt
- 1 large ripe avocado, skin and stone removed
- Juice from ½ a small lemon
- Sprigs of parsley
- 1 small onion, finely chopped
- Sea salt and freshly ground pepper

1. Pour the yoghurt, lemon juice and finely chopped onion into the Soup Maker Jug.
2. Mix for one minute on Pulse.
3. Add the avocado and mix for a further minute on Pulse.
4. Taste for seasoning.
5. Serve

## **Roquefort Butter**

*Serves 6*

- 70g softened butter
  - 100g Roquefort at room temperature
  - 1 tsp brandy
  - Freshly ground pepper
1. Add all the ingredients to the Soup Maker Jug.
  2. Mix on Pulse to combine.
  3. Serve

## Melon and Raspberry Soup

*Serves 4*

- 2 ripe melons
  - 100g raspberries
  - 1 small bunch of mint, washed and stemmed
  - 10g icing sugar
1. Cut the melons in half and remove the seeds.
  2. With a melon baller, take 16 to 20 balls from the melons flesh and put aside.
  3. Add the remaining flesh to the Soup Maker Jug with the icing sugar and 4-5 mint leaves.
  4. Mix for one minute on Pulse.
  5. If necessary loosen with some water, milk or natural yoghurt.
  6. Combine the soup with the melon balls and chill for at least an hour.
  7. Serve the chilled soup over raspberries, decorated with a mint leaf.

## Strawberry Milkshake

*Serves 2*

- 10 ice cubes
  - 400g strawberries
  - 1 tbsp of orange juice
  - 50cl milk
  - 2 tbsp of crystal sugar
  - 1 tbsp of crushed pistachio for decoration
1. Add the ice cubes to the Soup Maker Jug and pulse for 10 seconds.
  2. Add the strawberries and orange juice and mix on Pulse mode in 3 x 10 second bursts.
  3. Add the milk and sugar; mix again on Pulse mode.
  4. Pour in large glasses and decorate with crushed pistachio.
  5. Adjust the processing time according to alter the thickness of your milkshake.

## Mango Milkshake

*Serves 2*

½ mango, peeled, stoned  
and cut into small pieces

125ml milk

3 tbsp crème fraîche

2 scoops vanilla ice cream

1. Add all the ingredients to the Soup Maker Jug.
2. Mix on Pulse to combine.
3. Serve.

## Ice Cream Milkshake

*Serves 1*

125ml milk

1 scoop ice cream (any  
flavour)

1. Pour the milk in the Soup Maker Jug and mix for 20 seconds on Pulse mode to make it foam.
2. Add the ice cream and mix again for 20 seconds.
3. Serve.

## Smoothies

A smoothie can be any mix of fruit and/or vegetables and a liquid, commonly milk, yoghurt, fruit juice or water to create a delicious drink.

To make a smoothie simply add your choice of ingredients to the Soup Maker Jug and use the blend function.

Some combinations to try -

- Raspberry/kiwi
- Apple/pear/carrot
- Apple/pear/banana
- Fig/peach
- Peach/nectarine
- Melon/watermelon/cucumber
- Blueberry/pear
- Mango/pineapple
- Passion fruit/peach
- Yellow pepper/carrot/cumin
- Tomato/celery/basil



 **JUDGE**

**CUSTOMER SERVICES**

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