

NUTRIFY

DELICIOUS RECIPES FOR A BALANCED LIFE

Elevate your nutrition, cooking, and baking
with the endless possibilities of Nutrify



ENGLISH

IMPORTANT

PREPARATION MODES:

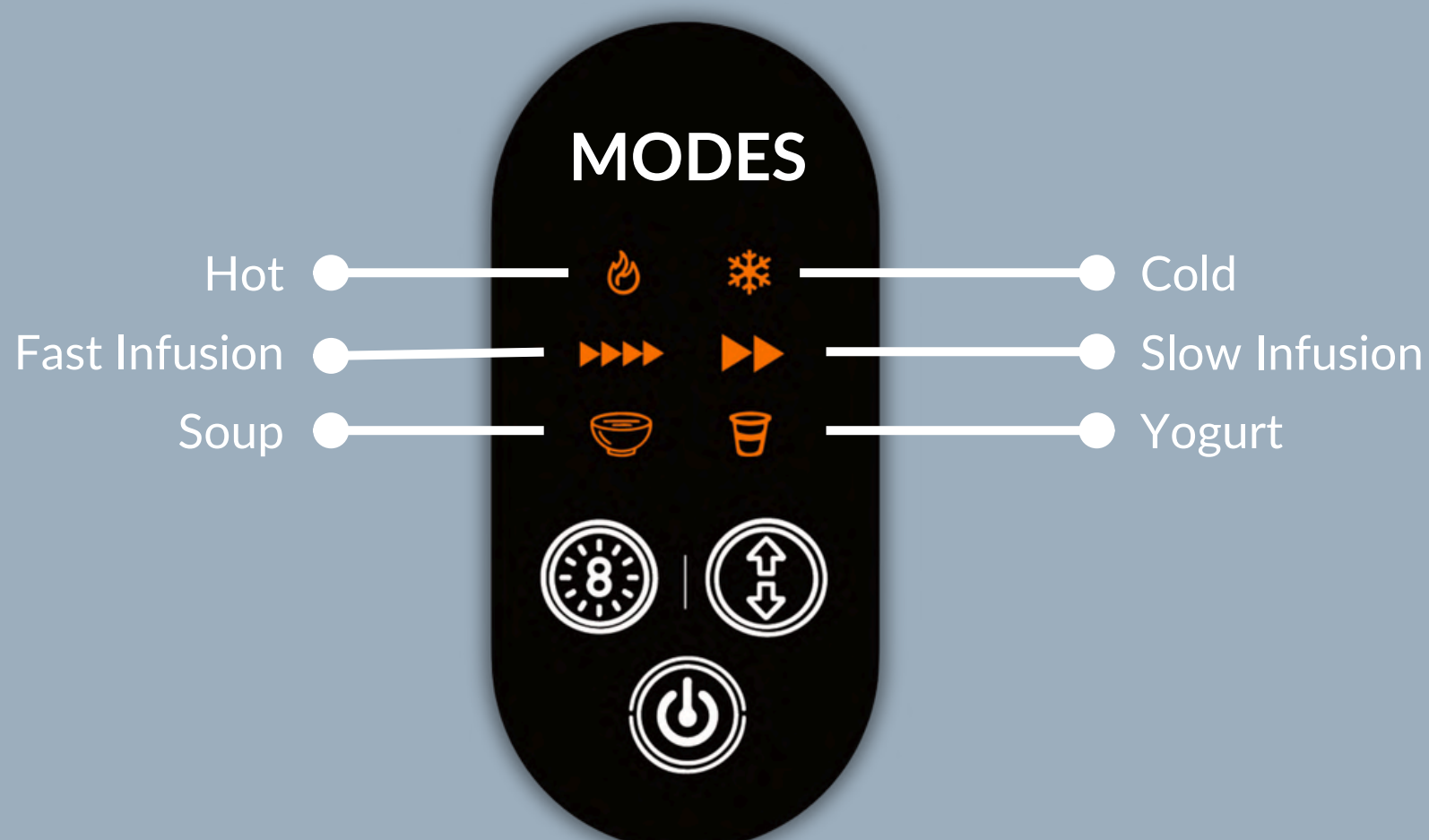
- **Hot Mode:** Ideal for preparing warm plant-based milks, such as soy milk or nut milks, without prior soaking. Hot extraction reduces sediment and minimizes the need for filtering with many types of nuts. However, not all nuts, beans, or grains are suitable for hot extraction. As a general rule, ingredients that require boiling before consumption are not recommended for this method.
- **Cold Mode:** Perfect for blending cold beverages like almond milk, oat milk, or juices.
- After the main cycle, you can use the “Cold Mode” to blend all the ingredients when adding garnish.
- In general, hot milks do not require straining, while cold milks may need it.
- Milks can be made hot or cold depending on personal preference.

SOUP PREPARATION & CUSTOMIZATION:

- Cream soups can be made with non-fibrous ingredients, adjusting the recipe to taste. However, avoid using flour or other thickeners.
- Herbs, oils, and butters can be added for creative customization. Feel free to season to taste.
- You can adjust the amount of water and ingredients to modify consistency, but always ensure not to exceed the maximum capacity limits.

ADDITIONAL NOTES:

- Soups can be garnished as desired.
- Plant-based milks can be made from a wide variety of ingredients.
- Add seasoning at the end for optimal flavor.
- Ensure all images and instructions are correctly updated.
- The maximum capacity for each mode is **800ml**, except for the “Cold Mode”, which allows **up to 1000ml**. Do not exceed this limit when using Nutrify.



CLEANING

Cleaning the Lid and Gasket

1. Remove the lid and gently detach the rubber gasket.
2. Wash the lid and gasket with mild detergent and warm water.
3. Rinse thoroughly and dry completely.
4. Reattach the gasket to the lid, ensuring it is positioned securely.

Tip: Both the lid and gasket are dishwasher safe for added convenience.

Cleaning the Main Unit

1. Exterior: Wipe the main unit with a soft, damp cloth. Avoid abrasive cleaners or scouring pads.
2. Interior:
 - Add 500 ml of water and a few drops of mild detergent to the main unit.
 - Run the Cold mode to clean the blades.
 - Discard the soapy water and rinse the interior thoroughly with clean water.
3. Dry the interior and exterior completely before storing.

Warning: Do not touch the blades directly while cleaning. The blades are sharp and may cause injury. Use the included cleaning brush for safe handling.

Removing Tough Stains

1. Add 45 ml of baking soda and hot water (up to the MAX warm line) to the main unit.
2. Let it soak for 15–30 minutes.
3. Use the included cleaning brush to scrub gently.
4. Rinse thoroughly with water and dry.

Regular Maintenance Tips

- Clean the appliance after each use to prevent residue buildup and maintain performance.
- Store the unit in a cool, dry place when not in use.

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Serves: 3

Duration: 30 minutes

Ingredients:

- 180 ml ($\frac{3}{4}$ cup) of soaked almonds (unsalted and roasted)
- 590 ml ($2\frac{1}{2}$ cups) of water
- 10 g turmeric
- 5 g sugar powder
- 5 g ginger powder
- 10 g cinnamon powder
- 5 g grated nutmeg
- 1 pinch of salt

Instructions:

1. Add all the ingredients to the machine
2. Select the “Hot” mode and press “Start”
3. Ready to serve



Serves: 2

Duration: 5 minutes

Ingredients:

- 235 ml (1 cup) of cashews (soaked optional)
- 15 ml (1 tbsp) hemp seeds
- 15 ml (1 tbsp) of spirulina
- 15 ml (1 tbsp) of honey
- 710 ml (3 cups) of water
- A pinch of sea salt

Instructions:

1. Add all the ingredients to the machine
2. Select the "Cold" mode and press "Start"
3. Strain and serve



Serves: 2

Duration: 5 minutes

Ingredients:

- 125 g (1 cup) of pistachios
- 30 ml (2 tbsp) honey
- 590 ml (2½ cups) of water

Instructions:

1. Add all the ingredients to the machine
2. Select the “Cold” mode and press “Start”
3. Strain and serve



Serves: 3

Duration: 30 minutes

Ingredients:

- 150 g (1 cup) cashews (soaked optional)
- 590 ml (2½ cups) of water (if you want a creamier milk, reduce water)
- 5 ml (1 tsp) vanilla extract
- 2 dates (pitted)

Instructions:

1. Add all the ingredients to the machine
2. Select the "Hot" mode and press "Start"
3. Strain and serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 75 g ($\frac{1}{2}$ cup) of chufa (tiger nuts), soaked for 8 hours and rinsed
- 1 cinnamon stick or 0.65 g ($\frac{1}{4}$ tsp) cinnamon powder
- 25 g (2 tbsp) sugar (optional)
- 590 ml ($2\frac{1}{2}$ cups) of water
- 5 ml (1 tsp) vanilla extract (optional)

Instructions:

1. Add all the ingredients to the machine
2. Select the "Hot" mode and press "Start"
3. Strain (if desired) before serving for a silky-smooth texture



Serves: 3

Duration: 5 minutes

Ingredients:

- 80 g (1 cup) coconut shreds
- 195 g (1 cup) cooked white rice
- 30 ml (2 tbsp) honey
- 590 ml (2½ cups) of water
- A pinch of salt

Instructions:

1. Add all the ingredients to the machine
2. Select the "Cold" mode and press "Start"
3. Strain and serve



Serves: 2

Duration: 10 minutes

Ingredients:

- 135 g (1 cup) of hazelnuts (soaked for 30 minutes and rinsed)
- 590 ml (2½ cups) of water
- 12 g (2 tbsp) cocoa powder
- 15 ml (1 tbsp) honey
- 1 pinch of salt

Instructions:

1. Add all the ingredients to the machine
2. Select the "Cold" mode and press "Start"
3. Strain for a smoother texture



LATTES

Serves: 2

Duration: 5 minutes

Ingredients:

- 80 g (1 cup) rolled oats (soaked for 30 minutes and rinsed)
- 475 ml (2 cups) water
- 2.5 g (1 tsp) ground cinnamon
- 15 ml (1 tbsp) honey or brown sugar
- 15 ml (1 tbsp) of a healthy oil (optional for coffee maker use)

Instructions:

1. Add the oats and the water to the machine
2. Select the "Cold" mode and press "Start"
3. Add the cinnamon and honey and serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 10 g (2 tbsp) instant coffee
- 120 g (1 cup) walnuts
- 590 ml (2½ cups) water
- 1 pinch of salt
- 10 g (1 tbsp) cinnamon powder

Instructions:

1. Add all the ingredients to the machine
2. Select the "Hot" mode and press "Start"
3. Ready to serve



Serves: 2

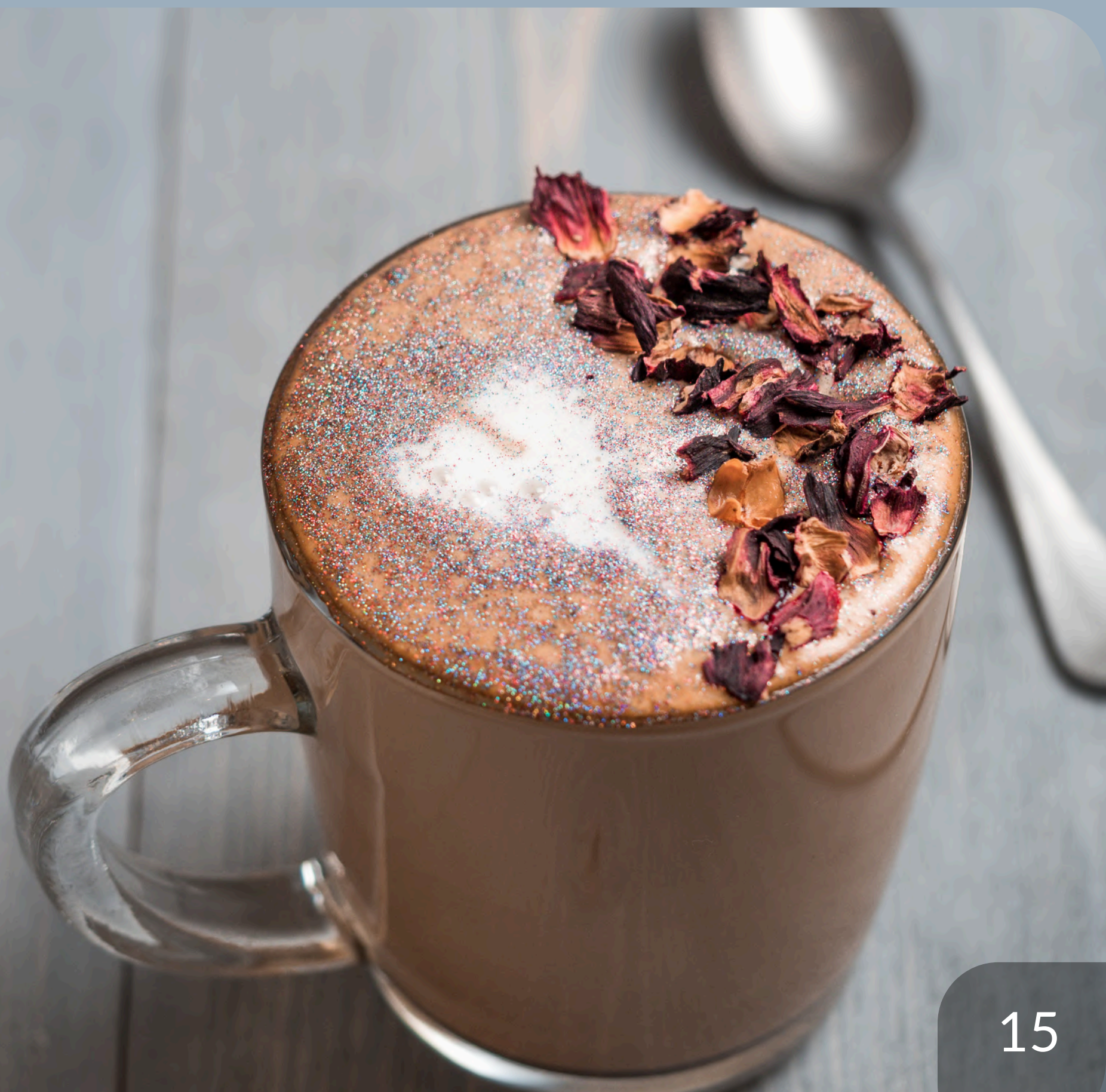
Duration: 30 minutes

Ingredients:

- 90 g (½ cup) soybeans
- 235 ml (1 cup) rose water
- 6 dried jujube dates pitted
- 590 ml (2½ cups) water
- A pinch of sugar (optional)
- Dried roses (for decoration)

Instructions:

1. Add all the ingredients to the machine
2. Select the "Hot" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 145 g (1 cup) almonds
- 710 ml (3 cups) water
- 4 g (2 tsp) matcha powder
- 5 ml (1 tsp) honey or agave syrup (optional)

Instructions:

1. Add the almonds and the water to the machine
2. Select the "Hot" mode and press "Start"
3. Once ready, add the matcha powder and honey
4. Mix well with a spoon



Serves: 2

Duration: 30 minutes

Ingredients:

- 20 g (2 tbsp) cashews
- 30 ml (2 tbsp) honey
- 15 g (1 tbsp) pumpkin purée
- 4 g (½ tbsp) pumpkin spice
- 590 ml (2½ cups) water
- 1 pinch of cinnamon

Instructions:

1. Add all the ingredients to the machine
2. Select the "Hot" mode and press "Start"
3. Strain and serve



Serves: 2

Duration: 5 minutes

Ingredients:

- 190 g (1 cup) soaked brown rice
- 5 g (1 tbsp) cardamom pods
- 8 g (1 tbsp) cinnamon
- 1 star anise
- 30 ml (2 tbsp) coconut milk
- 590 ml (2½ cups) water
- A pinch of salt

Instructions:

1. Add all the ingredients to the machine
2. Select the "Cold" mode and press "Start"
3. Strain and serve



Serves: 2

Duration: 5 minutes

Ingredients:

- 170 g (1 cup) broken white chocolate
- 70 g (½ cup) soaked almonds
- 30 ml (2 tbsp) honey
- 590 ml (2½ cups) water

Instructions:

1. Add all the ingredients to the machine
2. Select the "Cold" mode and press "Start"
3. Ready to serve



SOUPS & PURÉES

Serves: 2

Duration: 30 minutes

Ingredients:

- 1 medium chopped zucchini
- 1/2 chopped onion
- A dash of olive oil
- 400 ml (1⅔ cups) vegetable stock
- 100 ml (⅔ cup) of your favourite milk
- Salt and pepper to taste

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 210 g (1½ cups) frozen peas
- 1/2 chopped onion
- 3 g (1 tsp) garlic powder
- 15 ml (1 tbsp) olive oil
- 400 ml (1⅔ cups) vegetable or chicken broth
- Salt and pepper to taste

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 150 g (1 cup) cooked cauliflower
- 1/4 chopped onion
- 150 g (1 cup) cashews
- 3 g (1 tsp) garlic powder
- A dash of olive oil
- 350 ml (1½ cups) vegetable stock
- 100 ml (⅔ cup) of your favourite milk
- Salt and pepper to taste
- Save some vegetables for garnish

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Garnish and serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 120 g (1 cup) chopped pumpkin
- 1/4 chopped onion
- 1/2 chopped avocado
- 3 g (1 tsp) garlic powder
- A dash of olive oil
- 350 ml (1½ cups) vegetable stock
- 100 ml (⅔ cup) milk
- Salt and pepper to taste

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 160 g (2 cups) cooked broccoli
- 1/2 chopped onion
- 2 cloves minced garlic
- 170 g (1 cup) quinoa
- 400 ml (1⅔ cups) vegetable stock
- 100 ml (⅔ cup) of your favourite milk
- Salt and pepper to taste
- Save some broccoli for garnish

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Garnish and serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 270 g (1½ cups) chopped ripe tomatoes
- 1/2 chopped onion
- 10 g (½ cup) chopped basil
- 2 cloves minced garlic
- 60 g (1 small carrot, chopped)
- 350 ml (1½ cups) vegetable stock
- 50 ml (3½ tbsp) of your favourite milk
- A dash of olive oil
- Salt, paprika, and pepper to taste
- Croutons for garnish

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Garnish with croutons and serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 1 medium chopped potato
- 1/2 chopped onion
- 2 cloves minced garlic
- 400 ml (1⅔ cups) vegetable stock
- 50 g (3½ tbsp) butter
- 100 ml (⅔ cup) of your favourite milk
- Chopped chives for garnish
- Salt and pepper to taste
- Save some cooked potatoes for garnish

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Garnish with potatoes and chives and serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 2 small chopped carrots
- 1/2 chopped onion
- 2 cloves minced garlic
- 75 g (1/3 cup) red lentils
- 400 ml (1 2/3 cups) vegetable stock
- A dash of olive oil
- Salt and pepper to taste

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 100 g (1½ cups) chopped mushrooms
- 1/2 chopped onion
- 2 cloves minced garlic
- 400 ml (1⅔ cups) vegetable stock
- 100 ml (⅔ cup) of your favourite milk
- A dash of olive oil
- A handful of fresh parsley for garnish

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Garnish with parley and serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 200 g (2 cups) chopped cauliflower
- 2 cloves minced garlic
- 350 ml (1½ cups) vegetable stock
- 100 ml (⅔ cup) of your favourite milk
- Salt and pepper to taste

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 2 small chopped carrots
- 100 ml ($\frac{2}{5}$ cup) orange juice
- 400 ml ($1\frac{2}{3}$ cups) vegetable stock
- Salt and pepper to taste

Instructions:

1. Add carrots, stock and seasonings to the machine.
2. Select the "Soup" mode and press "Start"
3. Add the orange juice and mix well with a spoon or select the "Cold" mode and press "Start" to blend it
4. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 2 sliced leeks (white parts only)
- 2 chopped potatoes
- 400 ml (1⅔ cups) vegetable stock
- 100 ml (⅔ cup) of your favourite milk
- Salt and pepper to taste

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Chill in refrigerator for a least 2 hours and serve.



Serves: 2

Duration: 30 minutes

Ingredients:

- 60 g (2 cups) fresh spinach
- 60 g (½ cup) blue cheese
- 500 ml (2⅓ cups) vegetable stock
- Salt and pepper to taste

Instructions:

1. Add all the ingredients except the blue cheese to the machine
2. Select the "Soup" mode and press "Start"
3. Add the blue cheese, select the "Cold" mode and press "Start"
4. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 1 cup corn kernels (fresh or frozen)
- 1 small chopped potato
- 1 small chopped onion
- 400 ml (1⅔ cups) vegetable stock
- 50 ml (3½ tbsp) of your favourite milk
- Salt and pepper to taste

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Garnish with corn kernels and chives and serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 2 big chopped tomatoes
- 2 cloves minced garlic
- 1 chopped onion
- 400 ml (1⅔ cups) vegetable stock
- A handful of fresh basil leaves
- Salt and pepper to taste
- Croutons for garnish

Instructions:

1. Add all the ingredients except the basil to the machine
2. Select the "Soup" mode and press "Start"
3. Add the basil, select "Cold" mode and press "Start"
4. Garnish with croutons and a basil leaf and serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 160 g (2 cups) cooked broccoli
- 1 small chopped potato
- 400 ml (1⅔ cups) vegetable stock
- 100 g (1 cup) cheddar cheese (grated)
- Salt and pepper to taste

Instructions:

1. Add all the ingredients except the cheddar to the machine
2. Select the "Soup" mode and press "Start"
3. Add the cheddar cheese, select the "Cold" mode and press "Start"
4. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 195 g (1½ cups) peeled and chopped pumpkin
- 15 g (1 tbsp) grated ginger
- 400 ml (1⅔ cups) vegetable stock
- 50 ml (3½ tbsp) coconut milk
- Salt and pepper to taste

Instructions:

1. Add all the ingredients except the coconut milk to the machine
2. Select the "Soup" mode and press "Start"
3. Add the coconut milk, select the "Cold" mode and press "Start"
4. Ready to serve



Serves: 4

Duration: 5 minutes

Ingredients:

- 2 chopped ripe tomatoes
- ½ chopped peeled cucumber
- ½ chopped red bell pepper
- ½ small chopped red onion
- 30 ml (2 tbsp) olive oil
- 15 ml (1 tbsp) red wine vinegar
- 1 clove minced garlic
- 200 ml (¾ cup + 2 tbsp) cold water
- Salt and pepper to taste

Instructions:

1. Add all the ingredients to the machine
2. Select the "Cold" mode and press "Start"
3. You can repeat the "Cold" mode for desired texture
4. If desired, chill for an hour and serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 3 roasted garlic cloves
- 2 medium chopped potatoes
- 400 ml (1⅔ cups) chicken or vegetable stock
- 50 ml (3½ tbsp) of your favourite milk
- Salt and pepper to taste

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 1 cup of cauliflower (chopped)
- 1 sliced leek (white parts only)
- 400 ml (1⅔ cups) vegetable stock
- 100 ml (⅔ cup) of your favourite milk
- Salt and pepper to taste
- Save some cooked cauliflower for garnish

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 130 g (1 cup) of chopped peeled sweet potato
- 100 ml ($\frac{2}{5}$ cup) of your favourite milk
- A pinch of nutmeg
- Salt and pepper to taste

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Ready to serve



SMOOTHIES

Serves: 2

Duration: 5 minutes

Ingredients:

- 2 or 3 chopped pineapple slices
- 1 banana
- 1 mango
- 240 ml (1 cup) coconut milk
- 15 ml (1 tbsp) lime juice

Instructions:

1. Add all the ingredients to the machine
2. Select the "Cold" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 5 minutes

Ingredients:

- 150 g (1 cup) mixed berries (strawberries, blueberries, raspberries)
- 245 g (1 cup) yogurt
- 15 ml (1 tbsp) honey
- 240 ml (1 cup) water

Instructions:

1. Add all the ingredients to the machine
2. Select the "Cold" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 5 minutes

Ingredients:

- 150 g (2 cups) shredded or laminated coconut
- 1 chopped pineapple slice
- 30 ml (2 tbsp) honey
- 240 ml (1 cup) cold water

Instructions:

1. Add all the ingredients to the machine
2. Select the "Cold" mode and press "Start"
3. Mix with rum, if desired.
4. Ready to serve



Serves: 2

Duration: 5 minutes

Ingredients:

- 1 chopped mango
- 15 g (1 tbsp) grated ginger
- 240 ml (1 cup) almond milk
- 15 ml (1 tbsp) honey

Instructions:

1. Add all the ingredients to the machine
2. Select the "Cold" mode and press "Start"
3. Ready to serve



Serves: 2 Duration:
5 minutes

Ingredients:

- 1 ripe avocado (previosly mashed with a fork)
- 100ml (6 tbsp) milk
- 10 g (2 tbsp) cocoa powder
- 30 ml (2 tbsp) honey
- 15 ml (1 tbsp) almond milk
- A pinch of sea salt

Instructions:

1. Add all the ingredients to the machine
2. Select the "Cold" mode and press "Start"
3. Refrigerate until chilled and serve



Serves: 4

Duration: 8 hours

Ingredients:

- 475 ml (2 cups) soy milk
- 8 g (1 tbsp) agar powder
- 15 ml (1 tbsp) honey
- 15 g (1 tbsp) yogurt starter

Instructions:

1. Add all the ingredients to the machine
2. Select the "Yogurt" mode and press "Start"
3. Refrigerate for 2-4 hours and serve



DIPS & SAUCES

Serves: 2

Duration: 30 minutes

Ingredients:

- 150 g (1 cup) mixed fresh or frozen fruits (e.g., apples, berries, pears, or peaches)
- 30 ml (2 tbsp) honey or maple syrup
- 2.5 g (1 tsp) ground cinnamon
- 2.5 ml (½ tsp) vanilla extract
- 60 ml (¼ cup) water

Instructions:

1. Add all the ingredients to the machine
2. Select the "Soup" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 5 minutes

Ingredients:

- 90 g (1 cup) rolled oats
- 75 g (1 cup) shredded coconut
- 120 g (1 medium) banana (chopped)
- 45 ml (3 tbsp) honey
- 400 ml (1⅔ cups) almond milk
- 2.5 g (1 tsp) cinnamon

Instructions:

1. Add all the ingredients to the machine.
2. Select the "Hot" mode and press "Start".
3. Ready to serve.



Serves: 2

Duration: 5 minutes

Ingredients:

- 90 g (1 cup) rolled oats
- 150 g (1 cup) chopped strawberries
- 10 g (1 tbsp) chia seeds
- 30 ml (2 tbsp) honey
- 475 ml (2 cups) almond milk

Instructions:

1. Add all the ingredients to the machine
2. Select the "Hot" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 143 g (1 cup) roasted almonds
- 156 g (1 cup) rolled oats
- 1 chopped banana
- 60 ml (4 tbsp) honey
- 6 g (1 tbsp) cocoa powder
- 8 g (1 tbsp) ground cinnamon
- 240 ml (1 cup) water

Instructions:

1. Add all the ingredients to the machine
2. Select the "Hot" mode and press "Start"
3. Ready to serve



Serves: 2

Duration: 30 minutes

Ingredients:

- 3 peeled cored and chopped apples
- 150 ml (½ cup) water
- Cinnamon to taste
- Optional: 25 g (2 tbsp) cane sugar or agave syrup.

Instructions:

1. Add all the ingredients to the machine
2. Select the "Fast Infusion" mode and press "Start"
3. Cool and serve



Serves: 4

Duration: 30 minutes

Ingredients:

- 164 g (1 cup) cooked chickpeas
- 1 clove minced garlic
- 15 g (1 tbsp) tahini
- 15 ml (1 tbsp) lemon juice
- 30 ml (2 tbsp) olive oil
- 5 g (1 tsp) sea salt
- 120 ml (½ cup) water

Instructions:

1. Add all the ingredients to the machine
2. Select the "Fast Infusion" mode and press "Start"
3. Chill before serving



Serves: 4

Duration: 10 minutes

Ingredients:

- ½ cup water
- 164 g (1 cup) cooked chickpeas
- 1 medium peeled and chopped roasted beetroot
- 1 clove minced garlic
- 30 g (2 tbsp) tahini
- 30 ml (2 tbsp) olive oil
- 15 ml (1 tbsp) lemon juice
- 5 g (1 tsp) salt

Instructions:

1. Add all the ingredients to the machine
2. Select the "Fast Infusion" mode and press "Start"
3. Chill and serve

***Master tip:* Roast beets in the skins & cool. They pop right out!



BUTTERS & OILS

Serves: 10 uses

Duration: 30 minutes

Ingredients:

- 230 g (1 cup) unsalted butter
- 8 g (2 tbsp) chopped fresh herbs (e.g., parsley, thyme, rosemary)
- 1 clove minced garlic

Instructions:

1. Add all the ingredients to the machine
2. Select the "Fast Infusion" mode and press "Start"
3. Pour into a container and allow to solidify before use



Serves: 10 uses

Duration: 2 hours

Ingredients:

- 400 ml (1⅔ cups) olive oil
- 2 dried red chilies
- 2.5 g (1 tsp) chili flakes

Instructions:

1. Add all the ingredients to the machine
2. Select the "Slow Infusion" mode and press "Start"
3. Strain into a container and use



Serves: 10 uses

Duration: 2 hours

Ingredients:

- 400 ml (1⅔ cups) olive oil
- 3 crushed garlic cloves
- 2 sprigs rosemary

Instructions:

1. Add all the ingredients to the machine
2. Select the "Slow Infusion" mode and press "Start"
3. Strain into a container and use



Serves: 10 uses

Duration: 2 hours

Ingredients:

- 400 ml (1⅔ cups) olive oil
- 3 crushed garlic cloves

Instructions:

1. Add all the ingredients to the machine
2. Select the "Slow Infusion" mode and press "Start"
3. Strain into a container and use



Serves: 10 uses

Duration: 2 hours

Ingredients:

- 400 ml (1⅔ cups) olive oil
- Zest of 1 lemon
- 1 sprig of rosemary

Instructions:

1. Add all the ingredients to the machine
2. Select the "Slow Infusion" mode and press "Start"
3. Strain into a container and use



N^oTRIFY