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KitchenAid[®]

DIAMOND BLENDER
RECIPES

DIAMOND BLENDER

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BREAKFAST RISOTTO WITH EGGS & HOLLANDAISE

MAKES 6 SERVINGS

For hollandaise, place egg yolks, lemon juice and hot pepper sauce in KitchenAid® Diamond Blender. Pulse 2-3 times on Speed 1 (Stir). With blender running on Speed 2 (Chop), slowly add butter until frothy. Keep warm until ready to use.

For risotto, bring broth to a boil in medium saucepan over medium-high heat; reduce heat to low to maintain a simmer.

Heat olive oil in medium stockpot over medium-high heat. Add leek; sauté 2-3 minutes or until translucent. Add rice; sauté 1-2 minutes, stirring constantly. Add 1 cup broth; simmer until broth is absorbed, stirring frequently. Continue adding broth, ½ cup at a time, stirring frequently. Cook until all broth is absorbed and rice is creamy but al dente. Keep warm.

Coat medium skillet with cooking spray. Cook eggs, two at a time, to desired doneness.

Divide risotto among six bowls. Top each serving with one egg, hollandaise, Parmesan cheese, if desired, and black pepper. Garnish with roasted cherry tomatoes.

Serve immediately.

INGREDIENTS

- 3 egg yolks
- ¼ teaspoon fresh lemon juice
- ⅛ teaspoon hot pepper sauce
- ½ cup (1 stick) butter, melted
- 5-6 cups chicken broth
- 1 tablespoon olive oil
- ½ cup leek, finely chopped
- 2 cups arborio rice
- 6 large eggs
- ¼ cup Parmesan cheese, shredded (optional)
- Black pepper, freshly ground



CRÊPES WITH GOAT CHEESE & STRAWBERRY RHUBARB SAUCE

MAKES 12 CRÊPES

For crêpes, place flour, 2 tablespoons granulated sugar, eggs, milk, half-and-half and salt in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 1 minute. Pour mixture into medium bowl and refrigerate 2 hours.

For filling, place goat cheese, powdered sugar and cream in clean blender. Pulse on Speed 3 (Mix) 6-7 times, scraping down sides, if needed. Set aside until ready to use.

For sauce, combine strawberries, rhubarb, water and remaining ¼ cup granulated sugar in small saucepan. Bring to a boil over medium-high heat. Reduce heat to low; simmer 5 minutes. Set aside until ready to use. Can be made 2 days ahead; store in airtight container in the refrigerator.

Heat a lightly greased 6-inch skillet over low heat. Add a scant ¼ cup crêpe batter and swirl to cover bottom of skillet. Cook 2-3 minutes. Gently turn with spatula and cook 1 minute. Place on baking sheet lined with parchment paper until ready to use.

Fill each crêpe with 2 tablespoons goat cheese filling. Fold in half and top with strawberry rhubarb sauce. Dust with additional powdered sugar, if desired.

INGREDIENTS

- 1 cup all-purpose flour
- ¼ cup plus 2 tablespoons granulated sugar, divided
- 4 large eggs
- 1 cup milk
- 1 cup half-and-half
- ½ teaspoon salt
- 4 ounces goat cheese
- 1 cup powdered sugar
- 2 tablespoons heavy cream
- 2 cups strawberries, hulled and sliced
- 1 cup rhubarb, sliced (½-inch pieces)
- ¼ cup water



HAM & CHEESE WAFFLES

MAKES 4 WAFFLES

PREHEAT KITCHENAID® PRO LINE® SERIES WAFFLE BAKER

Place oats in KitchenAid® Diamond Blender. Pulse on Speed 2 (Chop) 5-6 times until oats resemble coarse meal.

Add flour, buttermilk, eggs, butter, baking powder and raw sugar. Blend on Speed 3 (Mix) 1 minute. Pour batter into large bowl; stir in ham and Cheddar cheese.

Pour 1 cup batter into preheated waffle baker, close top, start timer for 3 minutes and rotate. Repeat.

Check waffles for doneness when timer sounds, adding additional time if needed. Waffles should be golden brown. Remove waffles from both sides of maker and serve immediately with maple syrup.

INGREDIENTS

- ⅔ cup oats
- 2¼ cups all-purpose flour
- 2 cups buttermilk
- 3 large eggs
- ⅓ cup melted butter, cooled
- 1 tablespoon baking powder
- 1 tablespoon raw sugar
- 1 cup ham, cubed
- ⅔ cup Cheddar cheese, shredded
- Maple syrup



MANGO BANANA PASSION FRUIT SMOOTHIE

MAKES 2 SERVINGS

Place yogurt, banana, mango and orange juice in KitchenAid® Diamond Blender. Blend on Speed 5 (Liquify) 1 minute. Pour into two glasses.

Cut passion fruit in half. Scoop seeds and flesh from each half and spoon on top of each smoothie.

Serve immediately.

INGREDIENTS

1 cup vanilla Greek yogurt
1 cup banana chunks
1 cup peeled mango chunks
½ cup orange juice
1 passion fruit



TOSTADAS RANCHEROS

MAKES 4 SERVINGS

For ranchero sauce, place chile in medium bowl; add boiling water. Let stand 30 minutes to rehydrate. Transfer chile to KitchenAid® Diamond Blender; reserve water.

Add tomato sauce, coarsely chopped onion, 2 cloves garlic, serrano pepper, cumin, chili powder and salt to blender. Blend on Speed 4 (Puree) 1 minute. Add reserved water in small amounts if mixture seems thick. Pour mixture into medium saucepan; simmer 20 minutes over medium-low heat to blend flavors.

Heat olive oil in small saucepan over medium heat. Add chopped onions and minced garlic; sauté 1-2 minutes. Add black beans; simmer 15 minutes.

Place two tostadas on each of four plates. Top each serving with ½ cup black beans.

Coat large skillet with nonstick cooking spray. Fry eggs over medium heat to desired doneness. Place one egg on each serving. Drizzle with 3 tablespoons ranchero sauce.

Serve immediately with additional sauce, green onions and Cheddar cheese, if desired.

INGREDIENTS

- 1 New Mexico chile
- 1 cup boiling water
- 1 can (15 ounces) tomato sauce
- ¼ cup onion, coarsely chopped
- 2 cloves garlic
- 1 serrano pepper, seeded
- ½ teaspoon ground cumin
- ½ teaspoon chili powder
- ½ teaspoon salt
- 1 teaspoon olive oil
- ¼ cup onion, finely chopped
- 1 clove garlic, minced
- 1 can (about 15 ounces) black beans
- 8 corn tostadas
- 4 eggs
- Green onions
- Cheddar cheese, shredded (optional)



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APPETIZERS

Roasted Cauliflower
with Goat Cheese Fondue 10

Sticky Ginger Chicken 11



ROASTED CAULIFLOWER WITH GOAT CHEESE FONDUE

MAKES 4 SERVINGS

PREHEAT OVEN TO 400° F

For fondue, place goat cheese, cream cheese, feta, half-and-half, salt and pepper in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 1-2 minutes. Set aside until ready to use. Can be made up to 3 days ahead; store in an airtight container in the refrigerator.

Preheat oven to 400° F. Arrange cauliflower on baking sheet and drizzle with olive oil. Roast 15-20 minutes or until cauliflower is tender and beginning to brown.

Place bread cubes in blender. Pulse on Speed 1 (Stir) 8-10 times until coarse crumbs form. Melt butter in large skillet; add bread crumbs and toss to coat. Cook until bread is toasted and golden brown, stirring often.

To serve, warm fondue in small saucepan 2-3 minutes, stirring constantly. Drizzle over warm cauliflower and top with bread crumbs.

INGREDIENTS

- 4 ounces peppadew goat cheese
- 3 ounces cream cheese, at room temperature
- 3 ounces feta cheese, crumbled
- ½ cup half-and-half
- ½ teaspoon salt
- ½ teaspoon black pepper, freshly ground
- 1 head cauliflower, cut into florets
- 1 tablespoon olive oil
- 1½ cups sourdough bread, cubed
- 1 tablespoon butter



STICKY GINGER CHICKEN

MAKES 6 SERVINGS

For sauce, place honey, oyster sauce, garlic, lime juice, ginger and sweet chili sauce in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 30 seconds. Set aside until ready to use. Sauce can be made up to 3 days in advance; store in an airtight container in the refrigerator.

Heat peanut oil in large skillet over medium-high heat. Add chicken; sauté 3-4 minutes or until cooked through.

Pour sauce over chicken; cook 1-2 minutes or until bubbly. Remove from heat. Garnish plate with green onion and sesame seeds.

Serve immediately.

INGREDIENTS

- ¼ cup honey
- 1 tablespoon oyster sauce
- 2 cloves garlic
- 1 tablespoon fresh lime juice
- 1 teaspoon fresh ginger, grated
- 1 teaspoon sweet chili sauce
- 1 tablespoon peanut oil
- 1 pound boneless chicken thighs, cut into chunks
- 2 green onions, curled
- 1 teaspoon sesame seeds





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DECONSTRUCTED BEET SALAD

MAKES 4 SERVINGS

PREHEAT OVEN TO 400° F

For dressing, place crème fraîche, horseradish, mustard, vinegar and salt in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 1 minute. Store in refrigerator until ready to use. Can be made 3 days ahead; store in an airtight container in the refrigerator.

Wash beets and wrap in foil. Bake 30-40 minutes or until tender. Cool completely. Peel beets and cut into quarters.

Divide beets among four plates. Top with goat cheese, watercress and almonds. Drizzle each serving with 2 tablespoons dressing.

Serve immediately with additional dressing.

INGREDIENTS

- 1 cup crème fraîche
- 1/3 cup horseradish
- 1 tablespoon Dijon mustard
- 1 teaspoon white balsamic vinegar
- 1/2 teaspoon salt
- 1 pound baby beets
- 1/2 cup crumbled goat cheese
- 1/4 pound watercress
- 2 tablespoons Marcona almonds



KALE SALAD WITH GREEN GARLIC DRESSING

MAKE 4 SERVINGS

For dressing, place olive oil, half of avocado, parsley, lemon juice, garlic, honey, salt and pepper in KitchenAid® Diamond Blender. Blend on Speed 5 (Liquify) 1 minute. Set aside until ready to use. Can be made up to 3 days ahead; store in an airtight container in the refrigerator.

Bring water and wheat berries to a boil in small saucepan. Simmer about 45 minutes or until tender. Cool completely. Can be made up to 3 days ahead; store in airtight container in the refrigerator.

Chop kale into bite-size pieces. Slice remaining avocado half. Combine kale, avocado, carrots, onion and wheat berries in large bowl; toss to combine. Add dressing; toss to coat. Let stand at room temperature 15 minutes for flavors to blend.

INGREDIENTS

- 1/3 cup olive oil
- 1 avocado, halved, peeled and pitted, divided
- 2 tablespoons fresh parsley, chopped
- 1 tablespoon fresh lemon juice
- 2 cloves garlic
- 1 teaspoon honey
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper, freshly ground
- 1 cup water
- 1/2 cup wheat berries
- 1/2 bunch kale, trimmed
- 2 carrots, thinly sliced
- 1/4 cup red onion, thinly sliced



ROASTED POTATO SALAD WITH GARLIC ANCHOVY DRESSING

MAKES 6 SIDE-DISH SERVINGS

PREHEAT OVEN TO 400° F

For dressing, place anchovy fillets, mayonnaise, garlic and lemon peel in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 1 minute. Add lemon juice; pulse on Speed 4 (Puree) 1 minute. Add 3 tablespoons olive oil, 1 tablespoon at a time, pulsing on Speed 4 (Puree) after each addition. Refrigerate until ready to use.

Cut potatoes in half lengthwise; place in large bowl. Drizzle with remaining 1 tablespoon olive oil; toss to coat. Spread on baking sheet. Roast about 30 minutes or until potatoes are tender and beginning to brown. Let cool slightly.

Combine potatoes, radishes and onion in large bowl. Toss with dressing; top with arugula.

Serve immediately or refrigerate up to 6 hours.

INGREDIENTS

- 2 anchovy fillets
- 3 tablespoons mayonnaise
- 5 cloves roasted garlic
- ½ teaspoon grated lemon peel
- 1 teaspoon fresh lemon juice
- 4 tablespoons olive oil, divided
- 1½ pounds red fingerling potatoes
- ¼ cup radishes, thinly sliced
- ¼ cup sweet onion, thinly sliced
- 1 cup arugula



TRIO OF BUTTERS

SUN-DRIED TOMATO-BLUE CHEESE BUTTER

Place butter in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 30 seconds. Add tomatoes and blue cheese. Pulse on Speed 2 (Chop) 4-5 times until just incorporated. Store in an airtight container in the refrigerator up to one week.

JALAPEÑO HONEY BUTTER

Place butter in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 30 seconds. Add jalapeño; pulse on Speed 2 (Chop) 6-7 times. Drizzle honey on butter just before serving. Store in an airtight container in the refrigerator up to one week.

ROASTED GARLIC-LIME BUTTER

Place butter in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 30 seconds. Add lime juice, lime peel and roasted garlic; pulse on Speed 2 (Chop) 6-7 times. Store in an airtight container in the refrigerator up to one week.

INGREDIENTS

SUN-DRIED TOMATO-BLUE CHEESE BUTTER

½ cup (1 stick) butter, softened
2 tablespoons sun-dried tomatoes packed in oil
2 tablespoons blue cheese, crumbled

JALAPEÑO HONEY BUTTER

½ cup (1 stick) butter, softened
1 small jalapeño pepper, seeded and coarsely chopped
1 tablespoon honey

ROASTED GARLIC-LIME BUTTER

½ cup (1 stick) butter, softened
1 teaspoon fresh lime juice
½ teaspoon grated lime peel (about ½ of a lime)
4 cloves roasted garlic

CHEF'S TIPS

Use as a spread for sandwiches, on burgers and steaks or on grilled or roasted vegetables.





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GREEN GAZPACHO WITH CRAB & SRIRACHA YOGURT

MAKES 4 SERVINGS

For sriracha yogurt, place ½ cup yogurt, Sriracha and lemon juice in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 1-2 minutes until smooth. Can be made up to 3 days ahead; store in an airtight container in the refrigerator.

For gazpacho, combine cucumber, spinach, avocado, onion, salsa, parsley, jalapeño pepper, vinegar, garlic, salt and black pepper in clean blender. Pulse on Speed 2 (Chop) until ingredients are finely chopped, but not pureed. Can be made up to 3 days ahead; store in an airtight container in the refrigerator.

Divide gazpacho among four bowls. Top with 1 tablespoon Sriracha yogurt and 1 ounce crab meat. Serve with remaining sriracha yogurt.

INGREDIENTS

- 1 cup plain Greek yogurt, divided
- 1 teaspoon Sriracha hot sauce
- ½ teaspoon fresh lemon juice
- 1½ cups cucumber, seeded and coarsely chopped
- 1 cup spinach
- 1 avocado, peeled, pitted and cut into quarters
- ½ cup Vidalia onion, coarsely chopped
- ½ cup tomatillo salsa
- ¼ cup fresh parsley
- 1 jalapeño pepper, seeded
- 1 teaspoon white vinegar
- 1 clove garlic
- ½ teaspoon salt
- ½ teaspoon black pepper, freshly ground
- 4 ounces lump crab meat



ROASTED TOMATO SOUP WITH BLUE CHEESE CROUTONS

MAKES 4 SERVINGS

PREHEAT OVEN TO 400° F

Arrange tomatoes, onion and garlic in baking pan; drizzle with 1 teaspoon olive oil. Roast 25-30 minutes. Let cool slightly.

Meanwhile, brush both sides of each baguette slice with remaining 1 teaspoon olive oil. Heat large skillet over medium-high heat; add bread and cook until golden on both sides. Set aside until ready to use.

Place tomatoes, onion, garlic, stock, basil, oregano, salt and pepper in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 1-2 minutes until smooth.

Spread ½ teaspoon blue cheese on each toasted baguette slice. Pour soup into bowls and top each with two blue cheese croutons.

INGREDIENTS

- 2 packages Campari tomatoes
- 1 small Vidalia onion, peeled and quartered
- 3 cloves garlic
- 2 teaspoons olive oil, divided
- 8 baguette slices (½-inch slices)
- 1 cup vegetable stock
- 2 tablespoons fresh basil, chopped
- 1 teaspoon fresh oregano, chopped
- ½ teaspoon salt
- ½ teaspoon black pepper, freshly ground
- ¼ cup blue cheese, crumbled



SILKY TORTILLA SOUP

MAKES 5 SERVINGS

Heat 1 tablespoon olive oil in medium skillet. Add onion, garlic, chopped jalapeño and red pepper flakes; sauté 4-5 minutes or until onion is translucent.

Transfer vegetable mixture to KitchenAid® Diamond Blender. Add vegetable stock, tomatoes, salsa and black beans; pulse on Speed 3 (Mix) 6-7 times or until almost pureed.

Pour mixture into large saucepan. Bring to a simmer over medium heat; simmer 15 minutes.

Heat remaining 2 tablespoons olive oil in heavy skillet. Add tortilla strips; fry until crisp. Drain on paper towels until ready to use.

Ladle soup into five bowls. Top with shredded chicken, tortilla strips, Cheddar cheese and sliced jalapeños.

INGREDIENTS

- 3 tablespoons olive oil, divided
- 1 cup white onion, chopped
- 3 cloves garlic
- 1 jalapeño pepper, seeded and chopped
- ½ teaspoon red pepper flakes
- 1½ cups vegetable stock
- 1 can (14½ ounces) fire roasted tomatoes
- 1 jar (12 ounces) salsa
- ½ cup black beans
- 3 cups cooked chicken, shredded
- 3 corn tortillas, cut into thin strips
- Cheddar cheese, shredded
- Fresh jalapeño peppers, sliced



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GRILLED FLANK STEAK WITH KALAMATA TAPENADE

MAKES 6 SERVINGS

PREHEAT GRILL TO MEDIUM-HIGH HEAT

For tapenade, place olives, capers, garlic, anchovies, lemon juice, parsley, oregano and black pepper in KitchenAid® Diamond Blender. Pulse on Speed 2 (Chop) 4-5 times. With blender running on Speed 2, slowly add ½ cup olive oil, being careful not to overprocess.

Rub remaining 1 tablespoon olive oil over steak and season with Cajun seasoning. Grill 3-4 minutes per side for medium-rare.

Thinly slice flank steak and serve with tapenade.

INGREDIENTS

- 2 cups kalamata olives, pitted
- 2 tablespoons capers
- 2 cloves garlic
- 2 anchovy fillets
- 1 teaspoon lemon juice
- 2 teaspoons fresh parsley, chopped
- 1 teaspoon fresh oregano, chopped
- ½ teaspoon black pepper, freshly ground
- ½ cup plus 1 tablespoon olive oil, divided
- 2 pounds flank steak
- 1 teaspoon Cajun seasoning



GRILLED RED SNAPPER WITH GREEN HARISSA SAUCE

MAKES 2 SERVINGS

PREHEAT GRILL TO MEDIUM-HIGH HEAT

For harissa sauce, place spinach, green onions, cilantro, parsley, olive oil, jalapeño pepper, garlic, ginger, cumin, coriander, mint, ½ teaspoon salt and ½ teaspoon black pepper in KitchenAid® Diamond Blender. Pulse on Speed 1 (Stir) 6-7 times until ingredients are finely chopped. Do not overprocess. Set aside until ready to use. Can be made up to 3 days ahead; store in an airtight container in the refrigerator.

Combine lemon juice and lime juice in 13x9-inch glass baking dish. Add fish; turn to coat. Marinate 10 minutes. Remove fish and pat dry. Season with remaining ½ teaspoon salt and ½ teaspoon black pepper. Place fish directly on grill rack. Grill 6 minutes; turn and grill 6-7 minutes longer.

Serve fish with harissa sauce.

INGREDIENTS

- 1 cup spinach
- ½ cup green onions, coarsely chopped
- ¼ cup fresh cilantro
- ¼ cup fresh parsley
- ¼ cup olive oil
- 1 jalapeño pepper, seeded and coarsely chopped
- 2 cloves garlic
- Fresh ginger, ½-inch piece, peeled
- 2 tablespoons ground cumin
- 1 tablespoon coriander seeds
- 1 teaspoon fresh mint, chopped
- 1 teaspoon salt, divided
- 1 teaspoon black pepper, freshly ground, divided
- 2 tablespoons fresh lemon juice
- 2 tablespoons fresh lime juice
- 1 (16 ounces) whole red snapper, cleaned



KOREAN BBQ PORK CHOPS

MAKES 4 SERVINGS

For sauce, place brown sugar, fish sauce, shallot, rice vinegar, lime juice, garlic, Sriracha and black pepper in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 1 minute.

Place pork chops in glass baking dish. Pour sauce over pork; turn to coat. Cover and marinate in refrigerator 6-12 hours.

Preheat grill to medium-high heat. Remove pork chops from sauce; grill 6-7 minutes per side.

Bring sauce to a boil in small saucepan over medium-high heat. Reduce heat to low; simmer 10 minutes. Serve sauce with pork chops.

INGREDIENTS

- 1/3 cup packed brown sugar
- 1/4 cup fish sauce
- 2 tablespoons shallot, minced
- 2 tablespoons rice vinegar
- 2 tablespoons fresh lime juice
- 1 clove garlic
- 1 teaspoon Sriracha hot sauce
- 1/2 teaspoon black pepper, freshly ground
- 4 bone-in pork chops



PASTA WITH GRILLED ASPARAGUS PESTO

MAKES 6 SERVINGS

PREHEAT GRILL TO MEDIUM-HIGH HEAT

Place asparagus in large bowl. Drizzle with 1 teaspoon olive oil; toss to coat. Grill 5-7 minutes or until asparagus begins to char. Let cool slightly.

Cut asparagus into 2-inch pieces. Place asparagus, almonds, garlic, lemon juice, salt and nutmeg in KitchenAid® Diamond Blender. Pulse on Speed 2 (Chop) 8-10 times. Add remaining olive oil, 2 tablespoons at a time, pulsing 1-2 times until pesto just begins to blend. Do not overprocess.

Transfer pesto to large bowl; stir in Gouda.

Cook pasta according to package directions. Drain pasta, reserving $\frac{1}{2}$ cup cooking water. Add to pesto, tossing to coat and adding cooking water as needed for desired consistency.

Serve immediately with additional Gouda, if desired.

INGREDIENTS

- 1 pound asparagus, trimmed
- $\frac{1}{3}$ cup plus 1 teaspoon olive oil, divided
- $\frac{1}{4}$ cup Marcona almonds
- 1 clove garlic
- 1 teaspoon fresh lemon juice
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground nutmeg
- 2 tablespoons aged Gouda cheese, shredded, plus more for serving
- 1 pound uncooked pasta



PIZZA WITH GOLDEN RAISINS, FRESH MOZZARELLA & PINE NUTS

MAKES 4 SERVINGS

PREHEAT OVEN TO 450° F

For dough, combine flour, yeast and ½ teaspoon salt in medium bowl. Whisk to combine. Stir in water and mix until combined. Knead dough on floured surface 1 minute. Return to bowl; cover and let rise 2-3 hours.

For sauce, place garlic in KitchenAid® Diamond Blender. Pulse on Speed 2 (Chop) 3-4 times. Add tomatoes, basil, oregano, red pepper flakes and remaining ½ teaspoon salt; pulse on Speed 2 (Chop) 4-5 times.

Sprinkle baking pan with cornmeal. Shape dough into 10- to 12-inch disk on generously floured surface. Place dough on prepared baking pan. Top dough with 1 cup sauce, fresh mozzarella, raisins and pine nuts. Bake 10-12 minutes or until crust is browned and cheese is melted.

INGREDIENTS

- 1½ cups all-purpose flour
- ½ teaspoon active dry yeast
- 1 teaspoon salt, divided
- ¾ cup warm water
- 2 cloves garlic
- 1 can (about 12 ounces) whole tomatoes, drained
- 6 fresh basil leaves
- 1 teaspoon fresh oregano, chopped
- ¼ teaspoon red pepper flakes
- Cornmeal for sprinkling
- 8 ounces fresh mozzarella, sliced ¼-inch thick
- ¼ cup golden raisins
- 2 tablespoons pine nuts



SAFFRON LAMB CHOPS WITH RAITA

MAKES 4 SERVINGS

For raita, place yogurt, cucumber, onion, cilantro, lemon juice and coriander in KitchenAid® Diamond Blender. Pulse on Speed 2 (Chop) 10-12 times until finely chopped, but not pureed. Store in an airtight container in the refrigerator until ready to use.

Combine saffron, garlic, salt and black pepper in small bowl. Rub into lamb chops; let stand at room temperature 15 minutes.

Heat 1 teaspoon olive oil in skillet over medium-high heat. Working in batches, sear lamb chops 2-3 minutes per side for medium rare, adding additional olive oil as needed. Transfer to plate and cover while cooking remaining lamb chops.

Serve immediately with raita.

INGREDIENTS

- 1 cup plain, whole milk yogurt
- $\frac{3}{4}$ cup cucumber, seeded and coarsely chopped
- $\frac{1}{4}$ cup onion, coarsely chopped
- $\frac{1}{4}$ cup fresh cilantro
- $1\frac{1}{2}$ teaspoons fresh lemon juice
- 1 teaspoon ground coriander
- $\frac{1}{2}$ teaspoon saffron threads
- 1 clove garlic, minced
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper, freshly ground
- 2 teaspoons olive oil
- 8 small loin lamb chops (about 2 ounces each)



SPINACH GNOCCHI WITH GARLIC-BASIL OIL

MAKES 6 SERVINGS

For garlic-basil oil, place garlic, basil, red pepper flakes and salt in KitchenAid® Diamond Blender. Pulse on Speed 2 (Chop) 4-5 times. Add olive oil, 2 tablespoons at a time, pulsing 1-2 times with each addition. Set aside until ready to use. Can be made 2 days ahead; store in an airtight container at room temperature.

Place spinach, ricotta, flour, Gouda, parsley, eggs and lemon peel in large bowl. Mix well with hands to form soft dough. Divide dough into two pieces. Roll each piece into 18-inch rope. Cut into ½-inch pieces and place on baking sheet dusted with flour.

Bring large pot of water to a boil. Cook gnocchi about 5 minutes until cooked through. Drain.

Divide gnocchi among six plates. Drizzle with garlic-basil oil and serve with additional Gouda, if desired.

INGREDIENTS

8 cloves garlic, roasted
½ cup fresh basil leaves
½ teaspoon red pepper flakes
½ teaspoon salt
½ cup olive oil
10 ounces fresh spinach, blanched
1½ cups ricotta cheese
1¼ cups all-purpose flour
⅓ cup aged Gouda cheese, shredded,
plus additional for serving
¼ cup fresh parsley, chopped
2 eggs
1 teaspoon grated lemon peel



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FROSTY BERRY CREAM MILKSHAKE

MAKES 2 SERVINGS

Combine raspberries, blueberries, blackberries, water and sugar in small saucepan. Simmer over medium heat until sugar dissolves and berries start to break down. Cool completely.

Place ice cream, yogurt and milk in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 2 minutes. Pour into two glasses.

Spoon berries on top of milkshakes; stir gently. Serve immediately.

INGREDIENTS

¼ cup raspberries
¼ cup blueberries
¼ cup blackberries
2 tablespoons water
2 teaspoons sugar
1 pint vanilla ice cream
6 ounces plain Greek yogurt
¼ cup milk



GREEN CHIA SMOOTHIE

MAKES 2 SERVINGS

Place pineapple, kiwi, avocado, yogurt, orange juice, ice and mint in KitchenAid® Diamond Blender. Blend on Speed 5 (Liquify) 1 minute.

Add chia seeds to blender; pulse on speed 1 (Stir) 2-3 times.

Pour into two glasses; serve immediately.

INGREDIENTS

1 cup fresh pineapple chunks
2 kiwi, peeled and sliced
1 avocado, peeled and pitted
6 ounces plain Greek yogurt
½ cup orange juice
¼ cup ice
2 tablespoons fresh mint, chopped
2 tablespoons chia seeds



GINGER & LAVENDER INFUSED VODKA SLUSH

MAKES 6 SERVINGS

Bring water and sugar to a boil in small saucepan over medium-high heat. Reduce heat to low; simmer 5 minutes. Remove from heat. Add lavender and ginger; let steep 1 hour. Strain syrup; set aside until ready to use. Can be made ahead; store in an airtight container up to 2 weeks.

Place ice in KitchenAid® Diamond Blender. Pulse on Speed 2 (Chop) 6-8 times. Add vodka, lemon juice, $\frac{1}{3}$ cup lavender-ginger syrup and mint. Blend on Speed 5 (Liquify) 1 minute.

Serve immediately with fresh lavender sprigs, if desired.

INGREDIENTS

2 cups water
2 cups superfine sugar
2 tablespoons dried lavender
1 (1-inch) piece fresh ginger, peeled and sliced
6 cups ice
 $\frac{1}{2}$ cup vodka
 $\frac{1}{4}$ cup fresh lemon juice
1 teaspoon fresh mint, chopped
Fresh lavender sprigs (optional)



MELON INFUSED AQUA FRESCA

MAKES 4 SERVINGS

Place water, cantaloupe, watermelon, ice, lime juice and agave nectar in KitchenAid® Diamond Blender. Blend on Speed 5 (Liquify) 1-2 minutes until smooth.

Pour into four glasses; serve immediately.

INGREDIENTS

4 cups water
2 cups cantaloupe, cut into chunks
1 cup seedless watermelon, cut into chunks
1 cup ice
¼ cup fresh lime juice
2 teaspoons agave nectar



STOUT FLOAT WITH CHOCOLATE FOAM

MAKES 2 SERVINGS

For chocolate foam, place heavy cream in KitchenAid® Diamond Blender. Sift cocoa powder and powdered sugar over cream. Blend on Speed 3 (Mix) 30 seconds until mixture begins to thicken and looks foamy.

Scoop ice cream into two glasses; pour stout over ice cream. Top with chocolate foam; serve immediately.

INGREDIENTS

- ¼ cup heavy cream
- 1 tablespoon unsweetened cocoa powder
- 1 tablespoon powdered sugar
- 4 scoops vanilla ice cream
- 1 bottle (12 ounces) stout





DIAMOND BLENDER

DESSERTS & TREATS

Caramelized Banana with Salty
Chocolate-Hazelnut Cream 36

Chai Spiced Carrot Cake
with Crystallized Ginger Icing 37

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Three-Chocolate Mousse 39

CARAMELIZED BANANA WITH SALTY CHOCOLATE-HAZELNUT CREAM

MAKES 4 SERVINGS

PREHEAT BROILER

For chocolate-hazelnut cream, place peanuts in KitchenAid® Diamond Blender and pulse on Speed 2 (Chop) 2 to 3 times. Add chocolate-hazelnut spread, peanut butter, milk and vanilla. Blend on Speed 5 (Liquify) about 1 minute until smooth. Set aside until ready to use.

Slice bananas in half lengthwise; sprinkle each half with ½ teaspoon sugar. Broil 2-3 minutes or until caramelized. Let cool slightly.

Place two banana halves on each plate. Drizzle with 2 tablespoons chocolate-hazelnut cream. Sprinkle with flaked salt and serve with additional chocolate hazelnut cream and ice cream, if desired

INGREDIENTS

.....
1/3 cup dry roasted peanuts
1/2 cup chocolate-hazelnut spread
1/2 cup peanut butter
1/4 cup milk
1/2 teaspoon vanilla
4 bananas
4 teaspoons sugar
Flaked salt
Ice cream (optional)
.....



CHAI SPICED CARROT CAKE WITH CRYSTALLIZED GINGER ICING

MAKES 12 SERVINGS

PREHEAT OVEN TO 350° F

For icing, place cream cheese, butter and half-and-half in KitchenAid® Diamond Blender. Add powdered sugar, 1 cup at a time, on Speed 4 (Puree), scraping down sides if needed. Add crystallized ginger; pulse on Speed 2 (Chop) 6-7 times. Refrigerate 2 hours.

Spray 13x9-inch baking pan with nonstick cooking spray.

Combine carrots, granulated sugar, oil, eggs and brown sugar in bowl of KitchenAid® stand mixer. Blend on Speed 3 for 1 minute.

Whisk flour, cardamom, ground ginger, baking powder, cinnamon, baking soda, nutmeg, black pepper, salt and cloves in medium bowl. Add to carrot mixture; mix on speed 3-2 minutes. Pour into prepared pan.

Bake 40-45 minutes or until toothpick inserted into center comes out clean. Cool in pan on wire rack.

Ice cake and serve immediately. Can be made 6 hours ahead; store in the refrigerator.

INGREDIENTS

8 ounces cream cheese, softened
¼ cup (½ stick) butter, softened
2 tablespoons half-and-half
3 cups powdered sugar
¼ cup crystallized ginger
2 cups grated carrots
1½ cups granulated sugar
1½ cups vegetable oil
4 eggs
½ cup packed dark brown sugar
2½ cups all-purpose flour
1 tablespoon cardamom
1 tablespoon ground ginger
1¼ teaspoons baking powder
1¼ teaspoons cinnamon
1 teaspoon baking soda
½ teaspoon ground nutmeg
½ teaspoon black pepper,
freshly ground
½ teaspoon salt
¼ teaspoon ground cloves



COCONUT GINGER BASIL SORBET

MAKES 4 (½ CUP) SERVINGS

Bring water and sugar to a boil in small saucepan. Cook 1 minute. Remove from heat. Stir in ginger and basil; let cool.

Combine syrup, coconut milk, lemon juice, lemon peel and salt in KitchenAid® Diamond Blender. Blend on Speed 4 (Puree) 1 minute.

Pour into 8-inch square glass baking dish. Freeze at least 12 hours. Scoop into four bowls.

INGREDIENTS

- 2 cups water
- 1½ cups superfine sugar
- 1 tablespoon fresh ginger, peeled and grated
- 1 teaspoon fresh basil, chopped
- 2 cups unsweetened coconut milk
- ¼ cup fresh lemon juice
- 1 teaspoon grated lemon peel
- ¼ teaspoon salt



THREE-CHOCOLATE MOUSSE

MAKES 4 SERVINGS

Place chopped bittersweet chocolate in KitchenAid® Diamond Blender. Add ¼ cup boiling water; blend on Speed 2 (Chop) 30 seconds. Add ¼ cup cream, ½ teaspoon vanilla, espresso powder and 1 egg. Blend on Speed 3 (Mix) 15 seconds. Divide among four small bowls. Chill 1 hour.

Place chopped milk chocolate in blender. Add ¼ cup boiling water; blend on Speed 2 (Chop) 30 seconds. Add ¼ cup cream, ½ teaspoon vanilla and 1 egg. Blend on Speed 3 (Mix) 15 seconds. Pour over bittersweet layer. Chill 1 hour.

Place chopped white chocolate in blender. Add remaining ¼ cup boiling water; blend on Speed 2 (Chop) 30 seconds. Add remaining ¼ cup cream, ½ teaspoon vanilla and 1 egg. Blend on Speed 3 (Mix) 15 seconds. Pour over milk chocolate layer.

Chill 1 hour before serving.

INGREDIENTS

7 ounces bittersweet chocolate, chopped
¾ cup boiling water, divided
¾ cup heavy cream, divided
1½ teaspoons vanilla, divided
1 teaspoon instant espresso powder
3 eggs, divided
7 ounces milk chocolate, chopped
7 ounces white chocolate, chopped





KitchenAid®



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