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## *Recipe of the month*

As part of my Thermomix consultancy, I am always offered some wonderful incentives and training opportunities to take my business to the next level.

One of the things I challenged myself with recently was to give a 10 minute talk on the subject of my choice to my peers and to design/adapt three recipes for the Thermomix. It wasn't difficult to choose a subject or to think about what kind of recipes I wanted to create.



Baklava spread

## Welcome:

- New owners this month - Debra, Alan, Lynda, Elle, Nicole, Julie, Elaine, Jo, Fiona, Ann, Denise and Liz. Welcome to the Thermomix journey everyone. I hope you're all enjoying the ride so far!
- A double welcome to Denise who has decided to become part of the Thermomix consulting team!

I may have mentioned previously that making desserts is one of my favourite things to do in the kitchen and looking at my last few Newsletters I seem to do a lot of it :). Although when I first purchased my Thermomix I was a little sceptical as to how it would create wonderful cakes and the like. However, I was overwhelmed with the results.

Clients often ask me if I actually eat all the food I create because they think I should be somewhat larger in size than I am. My response is that I don't eat what I create, I inhale it. I also exercise and eat a balanced diet but I never restrict myself when it comes to trying the things that I make.

To help with this a little I often try to find ways to still get the flavours I love but in a not so traditional way. Baklava is one of my favourite sweet treats. I love the honey sweet sticky syrup, the light crunch of pastry and the richness of the nuts. I never make it because I can't control myself when it is in the house. So thank goodness for this somewhat healthier version. I hope you enjoy it too.

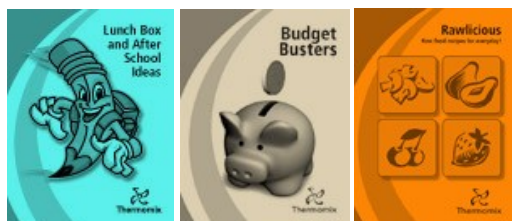
For this and other recipes visit [Food 4 Thought](http://Food4Thought.com).

## November/December Owner Incentive

**The Silly Season has started early! This is a special opportunity I'd like to offer valued customers who have purchased a Thermomix.** If you are an existing owner who refers a potential customer to me which results in a sale prior to 19 December 2011 you will go into the draw for the following prizes.

**1st Prize** — VERY Special Thermomix gift valued at \$60 + TM Bamboo tea towel + TM 2012 Calendar + TM Eco Shopping Bag + Budget Busters, Rawlicious & Lunch Box Cookbooks = **Over \$100 value**

**A surprise gift that will excite everyone. Your choice of a gift valued at \$60.**



**2nd Prize** — VERY Special Thermomix gift valued at \$60 + TM 2012 Calendar + TM Eco Shopping Bag + Budget Busters, Rawlicious & Lunch Box Cookbooks = **Over \$80 value**

**A surprise gift that will excite everyone. Your choice of a gift valued at \$60.**



**3rd Prize** — TM 2012 Calendar + Budget Busters, Rawlicious & Lunch Box Cookbooks + TM Eco Shopping Bag = **\$40 value**



**Competition open to ALL Thermomix owners.** Sales must be finalised by Midnight on 19 December 2011. 1 successful sale = 1 entry, no limit on number of entries per owner. Winners will be drawn randomly on 20 December and notified by phone. NB: Product actual size may vary from those shown above. Winners will be listed in January 2012 Newsletter.

## *November New Customer Incentive*

*Is Thermomix on  
your Christmas  
List this year?*



### **Thermomix**

With its ability to chop, beat, mix, whip, grind, knead, mince, grate, juice, blend, heat, stir, steam and weigh food, it replaces more than a dozen kitchen appliances, making it the perfect Christmas gift!



**12 Months  
Interest Free\***  
Limited offer for November  
and December 2011 only

For more information or  
to book a demonstration  
contact 1800 004 838 or visit  
[www.thermomix.com.au](http://www.thermomix.com.au)



**Thermomix**

\* To approved applicants only. Terms, conditions, fees and charges apply. Interest is payable on any balance outstanding after the interest free period. Finance provided by Once Credit Pty Limited ACN 112 319 632 via MyBuy (ACL 386194).

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## **Special November Customer Promotion**

**'Fast and Easy Indian  
Cooking' Cookbook Offer**



- All November orders will receive a free 'Fast and Easy Indian Cooking' cookbook\*!
- Guaranteed to spice up your cooking repertoire with recipes for every occasion.

\*Conditions apply.

[www.thermomix.com.au](http://www.thermomix.com.au)



**Thermomix**

## *What have you been cooking?*

Meenaz has encouraged her family to cook using the Thermomix with her son making Butter, Risotto and Pasta sauce. She and Shalini also used it for roasting and grinding spices when they recently had to cook a Pakistani dish called Nihari for 40 people! Then came the custard apple cream. YUM!

Julienne has made her Veggie stock concentrate, Butter then used the Buttermilk to make Scones, Spinach & chick pea soup, Berry & yoghurt ice cream/sorbet, a Noodle soup then turned Custard into Vanilla slice. WOW, what a few days!

Among all of the things that Renee has created she loved the cheesymite Scrolls and the Moroccan spicy tomato and lentil soup!

Elle's been whipping up a storm in her kitchen. Beef rendang, Easy chocolate cake, Risotto and (non-alcoholic) Strawberry daiquiri.

Deb also loved the Easy chocolate cake and Veggie stock concentrate which she then used to make her pumpkin soup. Next on her list was potato cakes!

Keep up the creative cooking everyone!

## Where to buy ingredients?

Once you start to use your Thermomix more you notice that you don't need to buy the things you used to and you shop a little differently. You will also notice that you purchase more fresh ingredients and whole foods that processed ingredients. This not only saves you money but is a back to basics, healthier approach to cooking and eating. Customers often ask where I buy certain ingredients. Here are some places that may interest you.

- [2 Brothers Food](#) - This is an online retail store providing health, gourmet and wholefoods, some of which are organic. They have a huge range of products and will ship up to 19kg to anywhere in WA for a flat rate of \$3.50!
- Rising in the Yeast - Based in Myaree (1 Hulme Court, Myaree WA 6154, Phone: (08) 9317 4199.) Steve provides quality bread products including whole organic wheat and WA grown Chia seeds. If you can't get to Myaree then look up your local All About Bread store as they should sell similar products.
- Swansea Street Markets - A fresh food market that also stocks bulk w2holefoods, spices, grains, etc. You can find almost anything here and they're open 7 days a week.
- Kakulas Brothers - Kakulas Brothers is in Northbridge and is a store I frequent quite a bit. They import many whole and ground spices, Middle Eastern ingredients, flours, grains, nuts, legumes and much more. You can view the items they stock via their [website](#).
- Weigh and pay - I've never been here but my customers tell me they love it. Located in Woodvale, they do what their name suggests, you buy bulk items, weigh them and pay accordingly. They also stock many other products and will mail order. Why not [check them out](#).
- Some supermarkets and health food stores will also stock whole ingredients. Check out your local area.

If you have somewhere that you'd like to share with others please email and I'll include it in future newsletters.

### Information update:

- Remember to check out the [Recipe Community](#) for some great ideas for what you might like to try in your Thermomix. With a "Recipe of the Day" that is constantly update you will never be short of inspiration for your next meal.
- If you need something a little more then why not attend one of the many [Cooking Classes](#) coming up. The Festive Season is almost upon us and our consultants have some wonderful ideas for you so check out the class near you!
- Do you need to let someone know what you'd like for Christmas? Why not tell them you'd love a copy of the newest and beautiful cookbook. "[In the Mix](#) : Great Thermomix Recipes" is the beautiful new hard-cover cookbook by Thermomix enthusiast Dani Valent. It features recipes from such acclaimed chefs as George Calombaris, Ray Capaldi and Simon Wright as well as bloggers and Dani herself. To get your copy simply call or email Fiona.

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Join many other fans on our  
[FB page](#) and leave a message.

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Inspiring people to cook!

## Christmas vouchers & Bridal Registry

Yes Thermomix have both!

If you would like a Thermomix for Christmas or you would like to surprise a loved one, then we can help you. We can provide you with a beautiful gift voucher to present on Christmas Day and have the machine delivered when you wish.

Our Bridal registry is simple to set up with specially designed cards for guests to receive inviting them to contribute to the wonderful gift.

For more information on these products please contact Fiona.