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## *Recipe of the month*

It was my Birthday a few months ago. As I get older the actual celebration of a Birthday on “the day” means a little less. However, because I have lived away from my immediate family for so long I still get very excited by receiving cards in the mail to mark the special occasion. Wishes of love and happiness are heartfelt from those who care about me. This year I received one card that was a big surprise and most unexpected.



Caramel Mud Cake with Toffee Cream

To put this into prospective I need to tell you a little about the sender.

Approximately two months before my Birthday I commenced as an Independent Consultant with Thermomix Australia. It is my own business that I conduct under the guidelines set out by Thermomix. As part of my role they provide free training and ongoing support, something (as a consultant) I feel is quite rare these days. My team leader is amazing and always there with words of encouragement when they are needed.

So really, I guess it shouldn't have come as a surprise when I received a Birthday card from such a wonderful company but for some reason it did. I think it was the fact that the card had been personally written on rather than a pre-printed version automatically popped in the post, a very nice touch that made me feel somewhat special.

The front of the card had a picture of a piece of cake that looked delicious. And the best part, the recipe was on the inside. So here it is my friends, I hope you feel special when you enjoy a slice of this with someone you love!

For this and other Thermomix recipes visit [Food 4 Thought](http://www.foodfourthought.com.au).

Welcome:

- New owners this month—Sherryn, Megan, Vicki, Renee, Jane and Sarah. Welcome to the Thermomix journey everyone. I hope you're all enjoying the ride so far!

## *Would you like to make a difference?*

- Are you enjoying the work you do?
- Are you looking for a way back into the workforce that is flexible and suits your lifestyle?
- Are you 'retired' and searching for a new challenge? Thermomix offers you an opportunity to work for yourself in a business that gives you fun, freedom and flexibility.

By getting a Thermomix business cooking, you can share your passion for food and health by showing others how to change their cooking and eating habits.

Together with Thermomix you can teach people how to shop smarter, cook a wider variety of healthy meals, save time and more importantly, save money!

As a Thermomix representative you will receive ongoing training and support, cooking classes, newsletters and a friendly local and Head Office team willing to help you achieve your goals. You can also generate a great full or part time income and participate in our travel and other promotions.

If you or anyone you know would like to know more, please call Fiona on 0459 333359.



### Information update:

- A couple of notes from the Recipe Developers at Thermomix Headquarters.

There's a typing error in 'My Way of Cooking' – Recipe Page 252 for the Apple-Nut Bread (3rd Edition).

Apple-Nut Bread (Page 252) as per attached image

The original recipe asked for 1½ tbsp Baking Powder. The new books ask for 1 tbsp Cocoa Powder.

This means that cocoa powder has been entered twice for this recipe it should have been baking powder as per the original books. We have uploaded the correct recipe to Recipe Community – click [here](#) to view it.

Also, for the use of rock sugar in the Asian cookbook.

There are a number of different products on the market. Some rock sugar are approx 4cm X 4cm in size, while others are smaller. Thermomix users need to use the smaller pieces or they risk damaging their lids and blades if they try to grind down the bigger rock sugar. Try and stick to the 1cm X 1cm size or smaller rock sugar sizes to prevent this from happening. If preferred, rock sugar can be substituted with raw sugar.

## *What have you been cooking?*

Sherryn has made the basil and spinach pesto. Then used it on pizza and in the leek and potato soup. The best part about using the Thermomix, every time her 16 month old hears "Thermy" going she gets all excited because she knows something yummy is going to come out of it!

Meenaz was very impressed with how the Gulab Jamuns (dessert) turned out. Shalini made the Slow Cooked Lamb. Both recipes were from the Indian Cookbook and were a hit with their family.

Vivian has started experimenting with some recipes in the Thermomix (Good on you Vivian!) and has created Pumpkin Kaya and Zucchini & Chocolate cake.

Kelly made the lasagne the other day which went down a treat. She also said that she never stops being amazed at how the sauces come out so perfectly, and you can hear the change in consistency. It's just great!

Marie has done an amazing amount of cooking in the first week of owning her Thermomix. Some of the things she has made are Vegie stock, Herb & garlic dip, Bread rolls, Minestrone soup and Potato and leek soup, Mashed potato, Butter chicken and rice, Two types of sorbet, Butter and buttermilk scones, Smoothies (almost on a daily basis), Mayonnaise and coleslaw, Calzones, Herb and fetta meatballs and she has also converted a favourite recipe for lemon daisy bread. An amazing effort for just one week especially when you consider she has only used her stove once. Her efforts are inspiring!

## October Owner Incentive

# Special October Promotion for Existing Customers

**Bowl and Blade Set Offer\*  
For Existing Thermomix  
Customers Who Host a  
Demo in October**



	Original Price	Saving	Reduced Price for Host
Existing Customers Hosting a Demo	\$395	\$200 off	\$195
If There's a Purchase at Your Demo	\$395	\$245 off	\$150

\*Conditions apply.

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



## October Customer Incentive

# Special October Customer Promotion

**ThermoMat Offer -  
All October sales will  
receive a free ThermoMat\*!**



#### ThermoMat Benefits:

- Industrial quality non-stick silicon surface
- Reinforced with fiberglass to prevent cracking
- Ruler measurements on edges for accuracy
- Can handle temperatures from -40°C to 280°C
- Perfect for proving dough and confectionery work

\*Conditions apply.

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



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food **4** thought  
gourmet

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.