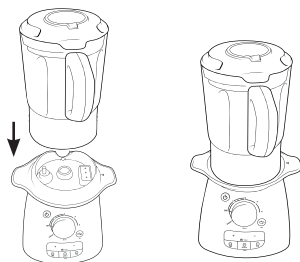


Easy steps to the perfect SOUP.

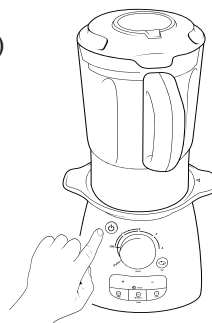
Step 1

Assemble Soup Maker



Step 2

Turn on (ϕ)



Step 3

Select time between 1 and 30 minutes
(This can be increased/decreased
throughout cooking process as required).
Timer must be on to use heater.



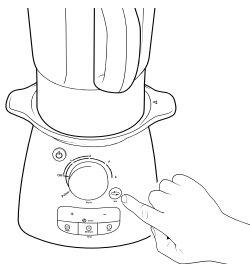
Step 4

Select heat temperature:
• Low - melt butter and fry
• High - bring to boil
• Simmer - cook vegetables through
(The temperature can be changed
throughout the cooking process).



Step 5

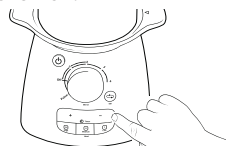
Stir ingredients while cooking using
the stir (↔) function.



Step 6

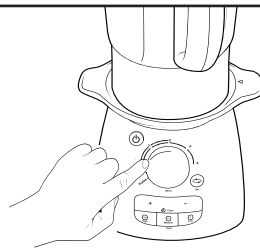
Once cooked, either:

1. Wait for timer to run out by itself.
 2. Reduce time to '0' using '-' button.
- Soup Maker will beep to indicate both
timer & heat mode have finished and
switched off.



Step 7

Blend soup on level 1 until desired consistency is achieved.



Creamy Leek and Potato Soup

25g unsalted butter
2 medium leeks, washed, sliced horizontally and cut into 1.5cm pieces
1 small onion, peeled and cut into 1.5cm pieces
½ tsp thyme
2 medium russet potatoes, peeled and cut into 1.5cm pieces
300ml chicken stock
175ml water
Salt & freshly ground black pepper
100ml cream

1. Assemble and press (ϕ).
2. Set time to 30 minutes and heat on Low.
3. Add oil, warm through then add onions. Fry for 2 minutes, stirring as required.
4. Add potatoes, leeks, stock, water & seasoning. Stir to mix ingredients.
5. Set temperature to High and bring to the boil.
6. Once boiled reduce to simmer and leave for 20 minutes, stirring occasionally.
7. When timer reaches '0', heater will automatically switch off.
8. Add cream and blend on level 1 until smooth & serve.