BELLA

EXTRACT-PRO BLENDER



Instruction Manual

TABLE OF CONTENTS

Introduction 1

Product Safety 2-3

Electrical Safety 3-4

Instructions for Use 5

Before Use 5

Features 6-7

Controls 8

Blender Operation 9-11

Recipes 12-17

Troubleshooting 18

Care and Cleaning 18

Storage 18

Servicing 18

Guarantee 19

INTRODUCTION

Thank you for purchasing this product.

You may already be familiar with using a similar product, but do please take the time to read these instructions – they have been written to ensure you get the very best from your purchase.

Safety is Important

To ensure your safety and the safety of others, please ensure you read the Product Safety and Electrical Safety Information before you operate this product.

Please pay particular attention to any warnings and cautions contained within these instructions.

Keep these instructions in a safe place for future reference.

What can you expect from the Bella Extract Pro Blender?

This fantastic unit takes all the guesswork out of food preparation, this unit is pre-programmed with 8 different settings to deal with even the trickiest tasks as well as two manual speed buttons for ultimate control. It comes with a jug for blending and a large and a small tumbler for chopping and even grinding whole spices and coffee beans.

Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in this booklet.

PRODUCT SAFETY

Please read these instructions before operating this appliance and retain them for future use.

Always read instructions before use.

CAUTION avoid contact with the blades and/or moving parts.

NEVER TOUCH MOVING PARTS.

Always allow hot ingredients to cool to below 65˚C before adding them to the blender, and remove the stopper during blending.

- **Always** ensure the appliance is only used by a responsible adult. Children should be supervised to ensure that they do not play with the appliance.
- **Always** use the appliance on a stable, level surface, close to a power socket and out of reach of children.
- **Always** unplug the appliance when not in use, before putting on or taking off parts and before cleaning.
- **Always** carry out regular checks on the appliance and power cord. Should there be any signs of damage, do not use until the appliance has been inspected and approved by a qualified electrician.
- **Always** handle the blades carefully, they are extremely sharp. Handle by the plastic collar only.
- **Always** ensure either the blending blade or grinding blade is attached securely to the jug or a tumbler before placing onto the motor unit, this is to prevent leakage.
- **Always** operate the blending jug with the lid and stopper firmly in place.
- **Always** wait for the blades to stop rotating before the lid is removed.
- **Always** use a plastic or rubber spatula when scraping down the insides of the blender jug. Do this ONLY when the blades are not running.
- **Never** use this appliance outdoors.
- **Never** allow children to use this appliance, close supervision is necessary when this appliance is in use near children. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **Never** immerse the power supply cord, plug or motor in water or any other liquid. This is to prevent against electrical shock.
- **Never** use this appliance for other than intended use. This appliance is for household use only.
- **Never** let the power cord hang over the edge of a counter or table.
- **Never** place the unit or cord on or near heat sources.
- **Never** leave the appliance unattended during use.
- **Never** operate when the blending jug or tumblers are empty, as it may overheat and damage the motor.
- **Never** put hands, fingers or utensils inside the blending jug when it is in use or plugged in, otherwise there may be risk of personal injury or damage to the appliance.
- **Never** blend more than 950ml of warm liquids or ingredients that foam as these expand and may leak out of the lid.
- **Never** use any of the accessories or attachments of the blender in the microwave
- **Never** blend continually for more than 1 minute; this is to prevent the motor from overheating. Allow to rest for 3 minutes between uses.

ELECTRICAL SAFETY

WARNINGS!

- Read these instructions thoroughly before using this appliance or connecting it to the mains supply.
- A 13 amp BS1362 ASTA approved fuse must be fitted.
- This appliance must not be earthed.
- There are no user-serviceable parts inside this appliance. Always refer servicing to qualified service personnel.
- The mains lead of this product is not replaceable by the user. If the mains lead is damaged, do not use until the appliance has been inspected and approved by a qualified electrician.
- Do not allow this product to be exposed to rain or moisture during use or storage.

Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. Connecting it to any other power source may cause damage.

This product may be fitted with a non-re-wireable plug. If it is necessary to change the fuse in the plug, the fuse cover must be refitted. If the fuse cover becomes lost or damaged, the plug must not be used until a suitable replacement is obtained.

If the plug has to be changed because it is not suitable for your socket, or due to damage, it should be cut off and a replacement fitted. Follow the wiring instructions shown. The old plug must be disposed of safely because inserting it into a 13 amp socket could cause an electrical hazard.

ELECTRICAL SAFETY

The wires in the power cable of this product are coloured in accordance with the following code:

Blue = Neutral **Brown = Live**

If the markings on the terminals of your plug do not correspond to the colours of the wires in the power cable, proceed as follows:

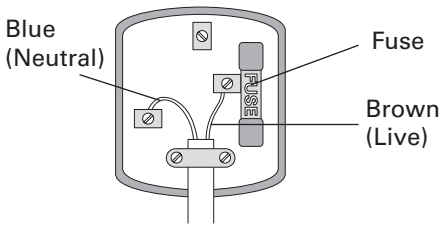
The wire which is coloured **Blue** must be connected to the terminal which is marked **N** or coloured **Black**

The wire which is coloured **Brown** must be connected to the terminal which is marked **L** or coloured **Red**.

DO NOT connect any wires to the Earth Terminal.

This symbol indicates that this 2-core appliance is Class II and does not require an earth connection.

Plug should be BS1363/A approved.
Fit a 13 Amp fuse.



Ensure that the outer sheath of the cable is firmly held by the clamp.

INSTRUCTIONS FOR USE

Carefully remove your Blender from its box. You may wish to keep the packaging for future use. Wipe the body of the motor base with a soft damp cloth prior to use.

BOX CONTENTS

- Stopper
- Blender Jug Lid
- Blender Jug
- 2 Large Tumblers
- Small Tumbler
- Stainless Steel Blending Blade (Cross)
- Stainless Steel Grinding Blade (Flat)
- Tumbler Ring
- Travel Lid
- Storage Lid
- Motor Base

BEFORE USE

Remove all packaging materials. Check the contents to ensure that all attachments and accessories are present and correct.

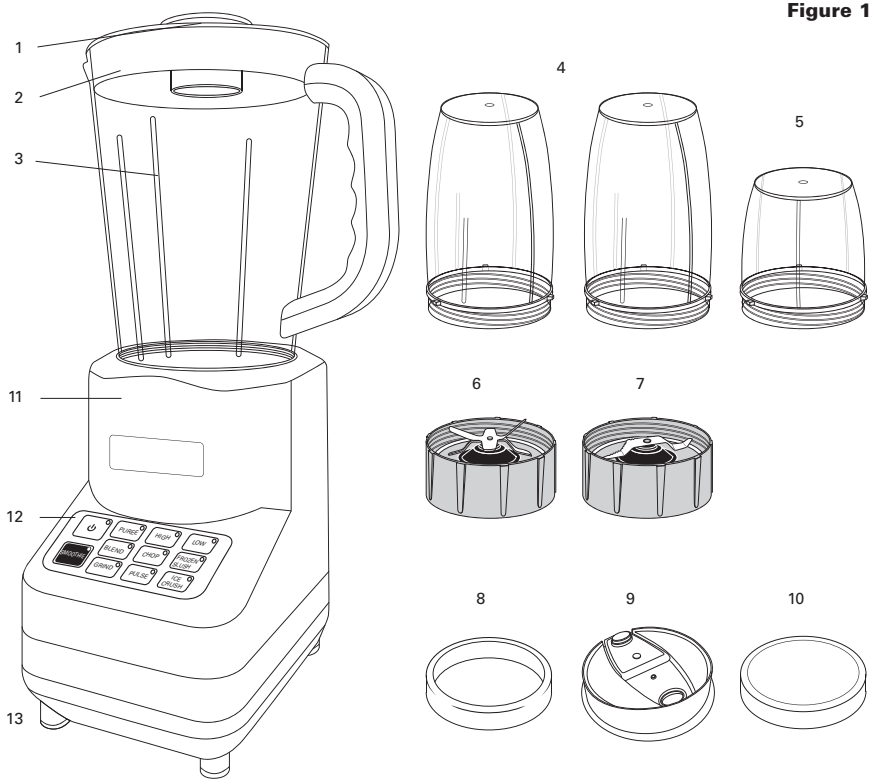
Wash all accessories in hot soapy water and rinse and dry thoroughly. **DO NOT PLACE THE MOTOR IN WATER OR ANY OTHER LIQUID.** This is to prevent an electrical hazard. Wipe the outside of the motor with a damp cloth to remove any manufacturing dust.

Take extra care when handling the blades, **DO NOT** touch the blades they are extremely sharp, handle them by the plastic collar only.

FEATURES

Product may vary slightly from illustrations.

Figure 1



1. Stopper

This doubles up as a measuring cap, you can remove this and safely add ingredients into the jug while blending, great for adding oils for dressings and ice for smoothies. Follow the lock and unlock icons on the stopper to open or lock into place.

2. Blender Jug Lid

This seals the ingredients in and prevents mess. The tabs on either side will cover the spout and allow for easy removal of the lid for pouring.

3. Blender Jug

This BPA-free plastic jug features an easy grip handle with clearly marked measurements on each side. The transparent jug allows you to clearly see the consistency of ingredients during blending.

4. 2 Tall Tumblers

These are great for smoothies on the go, frozen drinks/cocktails and blending a smaller quantity of ingredients. They have a maximum fill line on the side to ensure all your ingredients are blended to perfection.

5. Short Tumbler

Use with the flat blade to grind coffee beans and spices. The small tumbler can also be used to blend small quantities of ingredients such as salad dressings/sauces using the cross blade. It is also great to blend a smaller smoothie for kids.

6. Stainless Steel Blending Blade (Cross)

This has 6 durable stainless steel blades to handle even the toughest of blending tasks.

7. Stainless Steel Grinding Blade (Flat)

This durable stainless steel blade is specially designed to chop and grind dry ingredients.

8. Tumbler Ring

Use this with the Tall or Short Tumbler to enable you to drink comfortably from them without the need to decant into a glass.

9. Travel Lid

Use this with the Tall or Short Tumbler to take your smoothie with you on the go, perfect for those mornings when time is limited.

10. Storage Lid

A convenient way to store pre-prepared dips, sauces or dressings in the fridge.

11. Motor Base

A high powered 700 watt motor.

12. Control Panel

The control panel has 8 digital settings: Smoothie, Puree, Blend, Chop, Pulse, Frozen Slush and Ice Crush.
All the pre-set buttons switch on when pressed once and switch off automatically when the cycle has finished.
For ultimate speed control use the manual High and Low buttons.

13. Non-Slip Feet

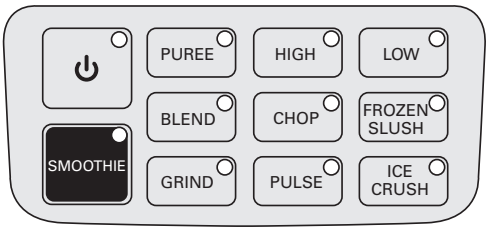
These feet keep the unit firmly on the worktop and prevent the unit from travelling.

CONTROLS

The electronic touch buttons take all the guesswork out of food preparation, simply press a button hey presto!

1. On/off
2. Smoothie
3. Puree
4. Blend
5. Grind
6. High
7. Chop
8. Pulse
9. Low
10. Frozen Slush
11. Ice Crush

Figure 2



What to Use the Buttons For?

All the buttons have a white indicator light when pressed, they will start their programme when pressed and stop automatically when finished (except High and Low). If at any time you want to stop the programme the button can be pressed again to stop the blending process.

	Button	Uses	Additional Information
1	⏻	Press to turn the unit on and off.	Flashes red when On.
2	**SMOOTHIE**	Smoothies or shakes which contain soft fruit or vegetables and milk, yogurt or fruit juice.	Use a base of soft fruit (frozen fruit can be used). Harder fruit and vegetables should be softened first. Add liquid to achieve the desired consistency. Make sure stones and pips are removed before blending. Use this with the Blending (Cross) Blade.
3	**PUREE**	Puree fruit and vegetables. Great for smooth baby food, Also humous, soups batters and pate.	When pureeing food, make sure you add sufficient liquid either water, stock or milk to achieve a good consistency. Use with the Blending Blade.
4.	**BLEND**	Process ingredients to a smooth consistency.	This is a versatile button, a great speed for quickly blending fruit and vegetables. Use with the Blending (Cross) Blade.
5	**GRIND**	Grind harder single ingredients such as coffee beans, nuts and whole spices.	Use this in conjunction with the Grinding (Flat) Blade.
6	**HIGH**	Blend or chop fibrous fruit and vegetables.	This is a manual setting. Use this in conjunction with either blade.
7	**CHOP**	Finely chop fruit, vegetables, cereals or cheese.	This is great for making homemade salsa and guacamole. Use in conjunction with the Grinding (Flat) blade for dry ingredients and the Cross blade for fruit and vegetables. The unit will pulse 6 times and turn off.
8	**PULSE**	This will coarsely chop food, great for herbs, breadcrumbs and biscuit crumbs.	This will only operate when the user presses the button; it is a quick sharp process. Let the blades come to a standstill before each pulse. Use with either blade.
9	**LOW**	For lighter mixes and creamy sauces.	This is a manual setting. Ideal for mayonnaise or sauces. Use with the blending blade (cross).
10	**FROZEN SLUSH**	Great for frozen slushies'/ cocktails.	This will start with a pulse of high power for several seconds then switch off and then repeat it a further three times before shutting off. Use the Blending (Cross) Blade.
11	**ICE CRUSH**	Crush or chop ice.	This will produce a finely crushed ice, for best results remove ice cubes from the freezer 5 to 10 minutes before crushing, adding a little water this will prolong the life of the blades. Do not fill the blending jug or tumbler beyond the **MAX** line.

For Your Information

The blender has pre-set programs, some and these may operate at different speeds or stop and start during use, this is normal and not a cause for concern.

BLENDER OPERATION

Assembly

It is important to note that both the blending and chopping blade both have a white plastic sealing ring on the inside of the collar, this creates and airtight seal during processing . Always check to ensure that the sealing ring is correctly fitted before use to prevent leakage (see Fig 3).

1. Place the motor base on a flat, dry and clean counter or table.
2. With the control panel facing you, plug the unit into the mains socket.
3. Depending on the amount of food to be processed use the Blending Jug, Tall Tumbler or Short Tumbler (see table for suggestions).
4. You can use the Blending Jug, Tall Tumbler or Short Tumbler with either blade.
5. To use the Blending Jug ensure either of the blades are fitted to the base of the jug and turn clockwise to tighten the blade until snug **before** adding any ingredients. **Check the white sealing ring is in place before fitting the blade** (See Fig 4).
6. Add ingredients to the Blending Jug, taking care not to overfill beyond the **MAX** line. Ingredients rise and expand during processing which is why there is space above the **MAX** line and the lid to prevent the jug from leaking.
7. To use the Tall or Short tumbler, add the ingredients that require blending **before** adding the blade, again taking care not to exceed maximum line.
8. Hold the tumbler firmly in one hand and screw either of the blades onto the top of the tumbler, ensure the blade collar has a snug fit (see Fig 5).
9. Invert the tumbler before placing on the motor base.

Figure 3

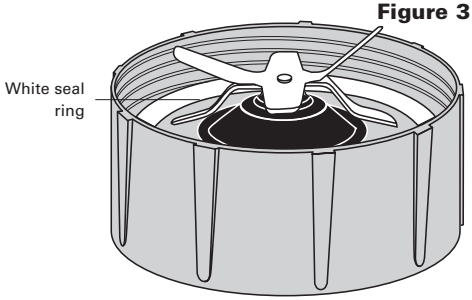


Figure 4

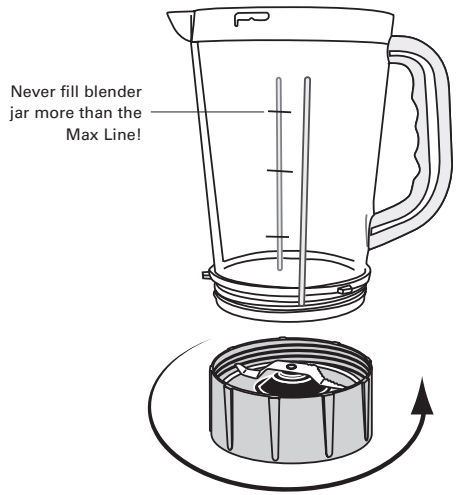
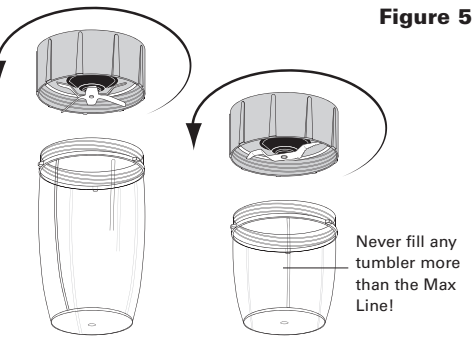


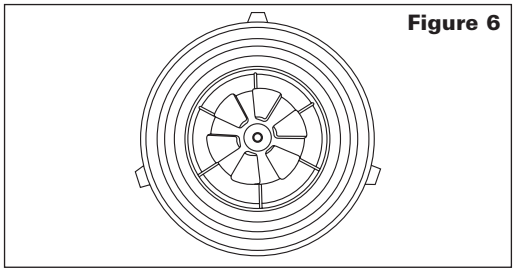
Figure 5



HOW TO USE YOUR BLENDER

Using the Blending Jug/ Tumblers

- Assemble the Blending Jug correctly with the blade fitted on the base of the Jug firmly to prevent spills. Add ingredients to the Blending Jug, taking care not to overfill beyond the **MAX** line. Place the lid firmly into position and ensure the stopper is firmly positioned in the lid.
- Alternatively add the food or liquid that requires blending to the Tall or Short Tumbler before adding the blade, again taking care not to exceed maximum line. Ensure the blade unit fits snugly onto the Tumbler to avoid leakage.
- Insert the base of the Blending Jug or invert the Tumbler onto the motor base fitting the three tabs into the slots on the base, press down and turn clockwise until the blade attachment tabs lock securely in position (See Fig 6).


Figure 6

Pre-set Controls

- Press the POWER BUTTON, the power indicator light will flash.
- Press PRE-PROGRAMMED buttons to begin processing. **The blender is equipped with a safety device that will cause the control panel lights to flash if the blade collar is not locked properly in position on the motor base.** Reposition until the unit is locked correctly in place.
- The PRE-PROGRAMMED button will illuminate during use and continue to operate until the task is finished.
- To stop blending at any time press the illuminated button, check the results and if necessary add liquid if required.

Manual Buttons

- The **HIGH** and **LOW** buttons allow you to have control rather than the button being pre-set. They will continue to mix until you press the button again to stop the process. When using this setting the motor should not be operated for more than **1 minute** at a time, allowing the motor to rest for 3 minutes before continuing. The motor will automatically switch off after a minute of continuous use as a safety measure.

Finished Blending

- After blending in the Jug, turn the Jug anti-clockwise to unlock and remove the Jug from the base. Take off the lid using the tab at the side, the spout makes pouring easy.
- After blending in the Tumbler, turn it anti-clockwise to remove the Tumbler and then invert it, unscrew the blade collar anti-clockwise and remove off the Tumbler.
- The Tumbler ring or Travel lid can be added onto the top to enable you to drink comfortably from the container; alternatively you can use the Storage lid to keep food fresh in the fridge for a later date.

Processing Capacity Chart

	Quantity for processing	Capacity	**Max** process volume	Ice Cubes
Blending Jug	Large	1500ml	950ml	10 cubes + 180ml liquid
Large Tumbler	Medium	900ml	700ml	7 + 120ml liquid
Small Tumbler	Small	600ml	350ml	4 + 60ml liquid

HINTS AND TIPS


Use the handy removable stopper to add oils and other ingredients when blending in the Jug. It saves you having to stop the unit and remove the lid.


Allow liquids to cool below 65°C before blending; do not process very hot liquids, you must allow them to cool first.


When blending warm liquids always remove the stopper first, this allows the air to escape during blending otherwise they might be a build-up of pressure and result in leakage.


Always make sure you never blend above the **MAX** line, foods and liquids rise during blending and there must be sufficient room for this to prevent leakage.


Always allow the blades to stop before removing the Jug or Tumbler.


Use a plastic or rubber spatula to scrape down the sides of the Blending Jug.


Always put liquids in first before solids, this helps to mix better.


The blender is not designed to grind meat, make dough or extract juice from fruit or vegetables.


Do not store foods in the Jug, instead decant into a Tumbler and use the Storage lid on top.


Before making baby food, ensure either the Blending Jug or Tumbler and blade unit are thoroughly sterilised via cold water sterilization.


Use the Grinding Blade to whizz up **dry** ingredients such as whole spices and coffee beans, these can be done in small quantities and will have a superior flavour to ground spices and coffee.


When making smoothies, add frozen fruit to the mix instead of ice cubes you will have a delicious thick cold smoothie, without the need for ice cubes.


The PULSE setting is so useful, use stale bread to whizz up a batch of breadcrumbs and keep them in the freezer. This can also be done for odds and ends of cheese, simply whizz and store in a freezer bag, great to add to cheese sauce or finish of a home-made cottage pie.


Great for stage 1 or stage 2 baby food, this unit can make a fantastic smooth puree or for older babies you can use the pulse or chop option for a chunky consistency.

Recipes

Celeriac, Apple and Stilton Soup

This soup is made using Celeriac which is a very under rated vegetable, the combination with apple and stilton is a real winner.

Serves 4

Ingredients

- Knob of butter
- 1 tbsp. olive oil
- 1 large onion, peeled and quartered
- 500g celeriac
- 250g potatoes
- Sea salt and freshly ground black pepper
- Handful of thyme sprigs, leaves picked
- 900ml vegetable stock
- 1 dessert apple, peeled, cored and diced
- Juice of ¼ of a lemon
- Handful of curly leaf parsley, finely chopped
- 100g Stilton, crumbled

Method

1. **Melt the butter and oil in a large pan, add the onion and gently fry for 5-6 minutes until softened.**
2. **Peel the celeriac and potatoes and cut into 2.5 cm chunks. Add the celeriac and potato to the pan with some salt and pepper and the thyme leaves. Stir well then pour in the stock. Bring to the boil and simmer for 20 minutes.**
3. **Add the diced apple with a squeeze of lemon juice and continue to cook for 5 minutes, until the celeriac, potato and apple are very soft. Remove from the heat and allow to cool for 30 minutes.**
4. **Add the soup to the Blender Jug fitted with the cross blade and press BLEND you may have to do this in batches. Return the soup to the pan and adjust the seasoning with lemon juice, salt and pepper. Reheat gently then stir in the parsley with half of the Stilton.**
5. **Divide the soup between warm bowls and sprinkle the remaining Stilton over each portion to serve.**

Butternut Squash Soup

Serves 4

Ingredients

- 1 Butternut Squash (approx. 900g when peeled)
- 50g Butter
- 500ml chicken stock
- 100ml cream
- 1 tbsp. Truffle oil, plus a little extra
- Salt and freshly ground black pepper
- For the garnish:
- 8 Cooked Chestnuts, chopped
- 10 sage leaves, shredded
- 50g Butter

Method

1. **Peel the butternut squash and remove the seeds. Cut the squash into small cubes.**
2. **Place a large saucepan on a medium heat and add the butter, add the squash and stir well. Cover with a lid and cook gently until completely soft.**
3. **Season with salt and pepper and add the chicken stock, bring to the boil and then reduce the heat and simmer for 10 minutes, remove from the heat and allow to cool for 30 minutes.**
4. **Add to the Blender Jug fitted with the cross blade and secure the lid, press BLEND. The soup should now be smooth and silky, add the cream and drizzle in the oil by removing the measuring cap, and press HIGH for a couple of seconds until fully combined.**
5. **Taste and re-season if necessary. Return the soup to the pan and warm through.**
6. **While the soup is heating through, melt the butter in a small frying pan until golden brown and add the chestnuts and sage and sauté for a few minutes.**
7. **Ladle the soup into warm serving bowls and add a spoonful of chestnuts and sage to the centre of the bowl, and a drizzle of truffle oil to finish.**

RECIPES

Mixed Seafood with Chilli and Lemon butter

This dish is perfect for serving with crusty bread to mop up all the buttery juices, perfect as a starter for a special occasion.

Serves 4

Ingredients

- 16 large king prawns, peeled and de-veined and scored down the back
- 8 large scallops cut in half
- 4 large squid, cleaned and sliced into rings
- 100g butter, softened
- 2 garlic clove, crushed
- Large pinch of dried chilli flakes
- 1 lemon, zested
- Sea salt and freshly ground black pepper
- 50g stale crusty bread
- 1 tbsp. Flat leaf parsley

Method

1. **Preheat a grill on its highest setting.**
2. **Prepare all the seafood and place a mixture of each into 4 individual small serving dishes (small terracotta look fantastic).**
3. **In a small bowl add the softened butter, garlic, chilli, lemon zest and salt and pepper and mash together with a fork so the flavoured butter is thoroughly mixed. Divide the butter between the dishes dotting it over the seafood.**
4. **Place the dishes under the grill for 5 minutes, remove and give the seafood a stir to coat it in the butter. Pop the dishes back under the grill for a few more minutes until the butter is bubbling.**
5. **While the seafood is under the grill prepare the topping add the parsley and the stale bread to the Short tumbler and securing the flat blade, press CHOP you may have to do this twice until you have breadcrumbs.**
6. **Remove the seafood from the grill and sprinkle over the breadcrumbs and parsley mixture place them back under the grill until the bread crumbs are crispy and golden brown. Serve with crusty bread.**

For a more substantial meal this is delicious mixed though a steaming bowl of freshly cooked linguine.

Houmous with Olive Flatbread

These tasty little flatbreads can be made with store cupboard ingredients and are so quick to prepare. Serve warm with this delicious homemade houmous.

Serves 4

Ingredients

- **Houmous**
- 1 x 400g tin chickpeas, drained (reserve a little of the liquid)
- 3 tbsp. tahini
- 1 garlic clove, roughly chopped
- Juice of ½ lemon
- Sea salt and a grind of black pepper
- 50ml good quality olive oil
- **Olive Flatbread**
- 250g plain flour
- 2 tsp baking powder
- ½ tsp salt
- 20 pitted kalamanta olives, sliced
- 2 tbsp. olive oil

Method

1. **In the large tumbler add the drained chickpeas plus a couple of tablespoons of the reserved liquid, tahini paste, garlic, lemon juice, salt and olive oil, secure the cross blade and press the LOW button until the houmous is the desired texture. Remove and place in a bowl, taste and adjust the seasoning, and drizzle with a little more oil and pop it in the fridge.**
2. **To make the flatbread add the olives to the small tumbler and secure the cross blade press PULSE to chop the olives.**

Recipe continued on next page...

3. **Add the flour, baking powder, salt and the chopped olives to a mixing bowl and mix to combine. Add the olive oil and gradually add up to 8 tablespoons of water to form a soft dough. Turn the dough out onto a lightly floured work surface and knead gently until soft and smooth.**
4. **Divide the dough into 4 and roll out each piece to form a thin oval shape. Heat a large griddle pan or heavy bottom frying pan until very hot. Drizzle the flatbread with olive oil and place oil side down into the hot pan. Cook for 3 minutes on each side adding more olive oil if necessary.**
5. **Cut the bread into triangles and serve alongside houmous.**

Green Olive and Artichoke Tapenade

This makes a lovely topping for grilled crostini and can also be used to stuff or top fresh fish before cooking.

Ingredients

- 3 tbsp. capers, drained
- 1 tbsp. fresh flat leaf parsley, roughly chopped
- 1 tbsp. fresh lemon juice
- 1 tsp Dijon mustard
- 10 large pitted green olives
- 2 tsp garlic, crushed
- 350g jar marinated artichoke hearts, drained
- Grilled crostini, to serve

Method

1. **Using the large tumbler add all the ingredients and securely attach the cross blade.**
2. **Press the CHOP button 3 times; the mixture should be a chucky texture.**
3. **Remove the blade, taste and adjust seasoning if necessary.**

Decant into a small serving bowl and serve with grilled crostini, or use to top fresh fish before grilling.

Rib Eye Steaks with Chimichurri Salsa

Chimichurri salsa is the most popular accompaniment for grilled meats in Argentina. It can either be used as a marinade or a salsa. The salsa should be served cold, so make sure the garlic is very finely crushed to avoid big chunks of raw garlic.

Serves 4

Ingredients

- 4 x rib eye steaks
- Small bunch flat leaf parsley
- ½ red onion, roughly chopped
- 2 garlic cloves, crushed
- 2 tbsp. red wine vinegar
- Pinch of crushed chilli flakes
- 1 tsp paprika
- 1 tomato, de-seeded and roughly
- Drizzle of olive oil
- Salt and freshly ground black pepper

Method

1. **Place the parsley into the small tumbler and fit with the cross blade and press PULSE until the herbs are well chopped.**
2. **Add the onion, crushed garlic, wine vinegar, chilli flakes, paprika and tomato and PULSE approximately 4/5 times until the salsa is coarsely chopped. Decant into a bowl season well and add a drizzle of olive oil.**
3. **Heat a griddle pan until hot. Rub the steaks with a little olive oil, season with salt and pepper and add them to the hot pan. Cook the steaks to your liking. The steaks will feel very soft when pressed when they are rare, so continue to cook them if you like them medium or well done, serve the steaks with the salsa on the side.**

RECIPES

Hot and Spicy Pork

These pork steaks are full of flavour, the marinade can be mixed together the night before and they are quick to cook, they are sweet yet have a fiery kick to them.

Serves 4

Ingredients

- 4 large pork shoulder steaks

For the marinade

- 2 tbsp. oil
- 1 garlic clove, peeled
- 2 inch piece of root ginger, peeled
- 2 tbsp. hot chilli sauce
- 2 tbsp. soy sauce
- 1 tbsp. Worchester sauce
- 1 tsp soft brown sugar
- 1 tbsp. tomato puree
- 1 tbsp. wine vinegar
- Salt and freshly ground black pepper

Method

1. **Place the ingredients for the marinade into the small tumbler and secure the cross blade, add the tumbler to the motor unit and press PUREE.**
2. **Place the pork shoulder steaks into a shallow dish and pour the marinade over the steaks ensure both sides are covered with the mixture. Cover the dish with cling film and refrigerate for at least 2 hours.**
3. **When ready to cook, pre-heat a grill to a high heat and grill the steaks turning the steaks over after 10 minutes, baste with the marinade and cook for a further 10 minutes. Ensure the steaks are fully cooked before serving.**
4. **These are great served with jacket potatoes and seasonal vegetables or they can be served with noodles or rice.**

Spiced Chicken

This is a popular Indian dish, it is usually cooked on the bone and in a clay tandoor oven, but a very hot oven will seal in the juices making the chicken very tender.

Serves 4

Ingredients

- 1 tsp coriander seeds
- 1 tsp cumin seeds
- 1 tsp garama masala
- ¼ tsp turmeric
- 1 ½ tsp chilli powder
- 2" piece of root ginger, peeled
- 2 garlic cloves, peeled
- 175ml natural low fat yogurt
- 1 tbsp. lemon juice
- 1 tsp salt
- 4 large skinless chicken breast quarters
- 1 tbsp. oil

To serve

- Salad leaves and lemon wedge

Method

1. **Place the coriander and cumin seeds in the small tumbler and fit with the flat blade. Press GRIND. When finished add the garama masala, turmeric, chilli powder, ginger, garlic, yogurt, lemon juice and salt and change to the cross blade and press PUREE.**
2. **Make two deep slits in the flesh of each piece of chicken; this will help the marinade penetrate the chicken.**
3. **Place the chicken in a shallow dish and pour over the marinade, making sure all the chicken is coated, cover and leave in the fridge for at least 3 hours or overnight if possible.**
4. **When you are ready to cook, remove the chicken from the fridge and transfer to an ovenproof dish, pre-heat the oven to 240°C/Gas mark 9.**
5. **Bake the chicken for 25 minutes or until the chicken is cooked all the way through and brown on top.**
6. **Serve with salad leaves and lemon wedges.**

RECIPES

Buttermilk Pancakes

These pancakes are lovely and fluffy and light in texture, serve with warm fruit compote for a weekend treat.

Makes 20 pancakes

Ingredients

- 240ml buttermilk
- 1 large egg
- 40g butter, melted
- 130g plain flour
- 1 tsp baking powder
- ¼ tsp bicarbonate of soda
- ¼ tsp salt
- 30g sugar
- A little oil for frying

Method

1. **Add the ingredients to the large tumbler in the order listed and secure the cross blade.**
2. **Press the LOW button for approximately 10-15 seconds button until the ingredients are well mixed and you have a smooth batter. Do not over-mix or the pancakes will be tough.**
3. **Heat a little oil in a frying pan and add a heaped tablespoon of batter per pancake leaving enough space for them to spread. When bubbles appear on the surface flip them over for a minute or two.**
4. **Keep the pancakes warm in a low oven until ready to eat.**

Warm Spiced Fruit Compote

Heat a small non-stick frying pan over a medium heat and add 250g mixed berries (blueberries, blackberries and sliced strawberries) add a splash of water and icing sugar to sweeten. Add a star anise and a stick of cinnamon and warm them until the berries start to soften and their juices are released, taste and adjust the sweetness before serving alongside the buttermilk pancakes.

Apple and Rhubarb Crumble

Serves 4

Ingredients

- 450g Bramley apples, peeled and sliced
- 200g Rhubarb
- 25g butter
- 75g brown sugar
- 1 cm fresh root ginger, grated
- Sprinkle of ground cinnamon
- ½ lemon
- **Topping**
- 100g plain flour
- 50g oats
- 50g toasted flaked almonds
- 40g Demerara sugar, plus extra for sprinkling
- 80g butter, softened

Method.

1. **Preheat the oven to 180°C/160°C fan/gas mark 4.**
2. **Place the sliced apple and rhubarb in a greased oven proof dish and dot with the butter. Mix together the sugar, ginger and cinnamon and sprinkle over the fruit. Use your fingers to mix the sugar mixture into the fruit. Squeeze the lemon over the apple and rhubarb mixture.**
3. **To make the crumble topping, add the ingredients into the large tumbler and secure the cross blade, press LOW to mix the ingredients, you may need to shake the contents to re-distribute the butter.**
4. **Sprinkle the crumble mixture over the fruit and add a generous sprinkle of Demerara sugar.**
5. **Bake for 45 minutes or until the juices are bubbling and the crumble is golden brown. Serve with steaming custard or thick double cream.**

RECIPES

Banana and Passion Fruit Smoothie

Serves 2

- 2 bananas (in skins)
- 2 passion fruit, halved
- 200ml chilled natural yogurt
- 100ml chilled milk
- 2 tsp runny honey

Method

1. **Put the bananas in the freezer for an hour or two. (The skins will blacken, but that's fine.)**
2. **When the bananas are ready peel and roughly chop, then add them to the large tumbler.**
3. **Scoop out the passion fruit pulp and press through a sieve into the tumbler. Add the yogurt, milk and honey and secure the cross blade.**
4. **Press SMOOTHIE, when the cycle has finished serve in chilled glasses or add the Travel spout for a smoothie on the move.**

Berry and Yogurt Smoothie

Serves 2

- 200g frozen berry mix e.g. raspberries/ blackberries
- 150ml chilled milk
- 3 heaped tbsp. Natural yogurt
- 2-3 tbsp. maple syrup

1. **Add the frozen berries to the large tumbler followed by the milk, yogurt, and maple syrup.**
2. **Secure the cross blade and press SMOOTHIE, when the cycle has finished serve in chilled glasses or add the travel spout for a smoothie on the move.**

Frozen Strawberry Daiquiri

This delicious cocktail uses frozen fruit, which is picked at its peak and frozen; it makes the cocktail delicious and thick. For larger quantities make it in the blender jug.

Serves 1

Ingredients

- 2 x measures of White Rum
- A handful of frozen strawberries
- ½ lime, squeezed
- A few ice cubes
- For garnish – a slice of lime or a fresh strawberry

Method

1. **Place the ingredients into the large tumbler and secure the cross blade.**
2. **Press the FROZEN SLUSH button. When the cycle has finished decant into a small cocktail glass and garnish with a slice of lime or fresh strawberry.**

Mangorita

This takes a traditional margarita to a whole new level. You can make a larger quantity for a party; just make it in the blender jug.

Serves 1

Ingredients

- 100g frozen mango sorbet
- 1 x measure Absolut Mango Vodka
- 1 x measure tequila
- 1tbsp. freshly squeezed lime juice
- Ice cubes
- For garnish – a slice of lime

Method

1. **Place the ingredients into the small tumbler and secure the cross blade.**
2. **Press the FROZEN SLUSH button. When the cycle has finished decant into a margarita glass and garnish with a slice of lime.**

TROUBLESHOOTING

Problem	Cause	Solution
When a PRE-PROGRAMMED/ SPEED button is pressed, all lights on the control panel begin to flash. Blender will not operate.	Blender jug or tumbler is not correctly assembled onto the motor base.	• Press the ON/OFF button to reset. Reposition the blender jug or tumbler. Align 3 locking tabs on the blade collar with 3 slots on the motor base. Press down firmly on the blender jug lid or tumbler and turn clockwise until the tabs lock into position. • Press any PRE-PROGRAMMED/SPEED button to resume operation.
The blender motor rotates very slowly.	Blender jug or tumbler is overloaded.	• Remove some food from the tumbler or the blender jug and continue blending. • Add liquid to the blender jug or tumbler and continue blending.
Ingredients are not mixing together well.	Heavier ingredients have fallen to the bottom.	• If necessary, remove blender jug or tumbler and shake ingredients to re-distribute. Continue blending. • If the puree is still not blended smoothly, it may be necessary to add liquid to the blender jug or tumbler and continue blending.
The Blender has stopped operating. All control panel lights are flashing.	• A hard or fibrous ingredient, such as a chunk of carrot or celery can get stuck in the blade and prevent it from turning. • The motor has overheated.	• Remove the blade attachment and remove any debris, if necessary. Stir food and replace blade. • Allow the Blender to rest for at least 3 minutes. Then replace blender jug or tumbler and continue blending.
The tumbler has leaked.	Wet ingredients have been used with the Grinding Blade.	The grinding blade should only be used with dry ingredients. Change to the cross blade which is for wet ingredients.

CARE AND CLEANING

Cleaning

Always unplug your Bella Extract Pro Blender before cleaning it. Take care the blades are very sharp. Use the plastic collar when handling the blades.

WARNING! Never immerse the motor base, plug or cord in water or any other liquid.

Use only mild detergent when cleaning. Do not harsh abrasive cleaners as these will damage the cosmetic appearance.

1. Wherever possible it helps to rinse attachments and accessories immediately after use, this will make clean up easier.
2. For a quick clean up fill the blender or tumbler ¼ full with clean warm water attach the blade unit and process on LOW for 5 seconds. Rinse and dry thoroughly.
3. If necessary soak the Jug, Tumbler and Blades in warm soapy water for 10 to 15 minutes. Use a soft dishwashing brush to remove any deposits.
4. Wash all lids and tumbler lids in warm soapy water and rinse and dry thoroughly.
5. All attachments and accessories except motor base are dishwasher safe top rack only.
6. Wipe the motor base with a soft damp cloth.

STORAGE

1. Unplug and clean blender.
2. Store in original box or in a clean, dry place.
3. Never store the Blender immediately after use or while it is plugged in.
4. Never wrap cord tightly around the appliance. Never place any stress on cord, especially where the cord enters the motor base, as this could cause the cord to fray and break.

SERVICING

If you drop or damage your Blender it should not be used until it has been examined by a qualified appliance technician. Always refer servicing to qualified service personnel.

GUARANTEE

This product is guaranteed for twelve months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will either be replaced or refunded where possible during this period by the dealer from whom you purchased the unit.

The following conditions apply:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual.
- It must be used only for domestic purposes.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.
- Valid in the UK only.

Customer Helpline: 0345 467 6743

DISPOSAL INFORMATION



Waste electrical products should not be disposed of with household waste.
Please recycle where facilities exist. Check with your local authority for recycling advice.

For technical queries, please contact:
MPL Home Ltd, 1 Old Parkbury Lane, Colney Street,
St Albans, Hertfordshire, AL2 2EB.

CE

CELEBRATE FRESH DISCOVER YOU LOVE
PLAYFUL BOLD FUN HAPPY LIFE

bellahousewares.co.uk

facebook.com/BellaLifeUK

twitter.com/BellaLifeUK

MPL Home Ltd, AL2 2EB

SO-311999