



SDA60 Soupmaker Recipes

1. Broccoli and Potato Soup

Ingredients

- 225g cheddar cheese
- 4 garlic cloves
- 1 medium onion, cut into 2.5cm pieces
- 60ml extra virgin olive oil
- 1 tbsp sea salt
- 2 tsp freshly ground black pepper, divided
- 900g peeled potatoes
- 1.8kg broccoli, stems peeled and florets separated
- 60ml sherry
- 1.8L hot vegetable stock
- 1 ½ tsp lemon zest

Method

- Place all ingredients in the jug, plug in the soup maker and then select “soup”.
 - This will take around 30 minutes, from boiling to blending and simmering.
 - Simmer until vegetables are tender.
 - Taste and adjust seasoning accordingly.
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2. Potato soup

Ingredients

- 1 tbsp olive oil
- 1 onion, diced
- 1 clove of garlic, crushed
- 2 medium potatoes cubed
- 2 medium or 3 small leeks sliced
- 700ml water (or chicken soup)
- 3 tbsp double cream (optional)
- Sea salt and freshly ground black pepper to season

Method

Prepare all ingredients before beginning.

- Add 700ml water and chopped potatoes into the jug, fit the lid and plug in the soup maker, then press “Soup”.
- Allow to boil for around 8 minutes, add the olive oil whilst heating and immediately follow with the onion and garlic, add through the lid measuring cup hole. (Do not open the whole cover, otherwise the cooking will stop), the whole soup takes around 30 minutes.
- Add seasoning to taste. Finally add the double cream and hold the button “Pulse” for several seconds until mixed through.



3. Aioli

Ingredients

- 1 tbsp lemon juice
- 2 egg yolks
- Pinch chilli powder
- 2 cloves garlic, peeled and crushed
- Pinch salt
- 1 litre olive oil

Method

- Serves 4
 - Place the lemon juice, egg yolks, chilli, garlic and salt into the jug, power up the soup maker, then select the “Blender” button.
 - Whilst mixing, gradually add the olive oil, and through the measuring cup hole of the lid. Process until the sauce emulsifies, it will take around 5 minutes.
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4. Broccoli and stilton soup

Ingredients

- 25g butter
- 1 tbsp olive oil
- 1 onion, roughly chopped
- 1 leek, green head removed, chopped
- 350g broccoli, cut into small florets
- 1 small potato, peeled and roughly chopped
- 700ml water
- 4 tbsp double cream
- Salt and freshly milled black pepper
- 125g stilton, rind removed, crumbled

Method

- Place the butter and olive oil in the Soup Maker. Add the broccoli, potato and water into the jug, fit the lid, power up the soup maker and select the “Soup smooth” button. After 30 seconds, add the onion and leek and cook until soften, finally until smoothie. It takes around 20 minutes.
- Finally, add the double cream, season well and finally add the cheese, stir until just melted (power up the soup maker, and hold the “Pulse” button for several seconds), do not allow to boil.
- Pour the soup in 4 bowls and serve.

5. Carrot and ginger soup

Ingredients

- 6 large carrots, peeled and chopped
- 1 onion, peeled, cut to fit large feed tube
- 2cm piece fresh ginger, peeled
- 1 tbsp olive oil
- 800ml chicken stock
- 20g fresh coriander

Method

- Put all ingredients in the soup maker jug and fit the lid, power up and press “ Soup Chunky”, cooking will take around 30 minutes, from boiling ,blending ,cooking ,blending to simmering (several cycles).
 - Serve hot with crusty bread
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6.Tropical slushy

Ingredients

- 440ml water
- 75g granulated sugar
- 330ml concentrated orange juice
- 550ml milk or coconut milk
- 2 tsp vanilla extract

Method

- Combine water and sugar and stir until sugar is completely dissolved. Stir in remaining ingredients.
 - Pour the mixture into jug and fit the lid, power up the soup maker, select the “Blender” function, let it mix until thickened and slushy - after about 10 minutes, depending on thickness preferred. Transfer to tall glasses and serve with straws and a maraschino cherry garnish.
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7. Real hot chocolate

Ingredients

- 800ml milk
- 4 tsp cocoa powder
- 200g milk chocolate, broken into small pieces

Serve with

- Mini marshmallows
- Whipped cream

Method

- Place all the ingredients in the Soup Maker jug and fit the lid.
- Power up the soup maker, select the "Reheat" function, let it mix and simmer for about 5 minutes (until the hot chocolate is around 70°C)
- Serve in mugs with whipped cream and marshmallows on top

Tip: Keeping the hot chocolate warm in the soup maker on the reheat setting makes it perfect for Bonfire night or children's parties.

8. Tomato soup

Ingredients

- 2 x 400g cans chopped tomatoes, drained.
- 1 clove garlic, peeled and chopped
- 1 small onion, peeled and chopped
- 1 carrot, peeled and chopped
- 1 stalk celery, trimmed and chopped
- 500ml chicken or vegetable stock
- 1 bay leaf
- Pinch dried basil
- Pinch thyme

Method

- Place the tomatoes, garlic, carrots and celery in the soup maker jug
- Add the stock, bay leaf, basil and thyme. Fit the lid and cook on 'soup' or until the vegetables are tender.
- Place thick vegetables outside the Stainless steel filter to avoid mixing as desired.
- Serve immediately for a rustic soup, or blend until smooth.

Please Note:

Never overfill the soup maker, the recipes are for guidance only as vegetable sizes and cooking times vary.

Always ensure that the relevant maximum marks are not exceeded.

Whilst fitting the lid, please ensure that it is positioned the correct way round with the filter lip towards the jug pouring spout. Otherwise the soup maker will not function and a continuous beeping sound will be heard.