

Please make sure to read the enclosed Ninja® Instructions prior to using your unit.



NINJA Foodi

3-IN-1 FOOD PREP SYSTEM

20 delicious recipes



Your guide to mixing, blending and chopping like a Foodi.

Welcome to the Ninja® Foodi® 3-in-1 Food Prep System Inspiration Guide. Here you're just a few pages away from recipes, tips, tricks, and helpful hints to give you everything you need to create cakes, batters, soups, salsa and more. Now let's get started.



Meet the PowerBase.

Power in the palm of your hand.

Thanks to its power-dense motor, the PowerBase can transform into a different appliance whenever a new accessory is attached. Mixing, blending and chopping are just the beginning.





Let's get mixing

Hand Mixer Basics

Get to know your hand mixer



Beaters: Speeds 1-4

With the beaters installed, use speed 1 for mixing dry ingredients with liquids. Ramp up to speeds 3-4 to make cookie doughs, batters, icing or to mash potatoes. Use speed 4 when creaming butter and sugar. Not recommended to use for yeasted doughs, such as pizza or bread.



Whisk: Speed 5

With the whisk installed, it is recommended to use speed 5, but make sure to slowly ramp up to this setting. The whisk at speed 5 is good for whipping cream, egg whites and more. Starting on speed 1 and slowly increasing to speed 5 will prevent splattering and achieve the best consistency.



Follow the recipe mixing times carefully. Also, watch closely for visual cues that will help determine how long to mix or whip. For example, if the recipe says "mix until stiff peaks form," frequently check the mixture to assess if stiff peaks are forming.



Always start on speed 1 and then slowly increase speed in order to prevent ingredients from splattering. When processing is complete, ensure to power off the unit.

Let's get
blending



Hand Blender Basics

Get to know your hand blender

Choosing your container



The blending container should be large enough for the **blender head to be fully submerged** in the ingredients.

Once submerged, there should be ample room in the container to avoid overflowing and splashing. A saucepan or large measuring jug is recommended.

NOTE: Do not blend in non-stick cookware.

Blending and pureeing



Submerge holes of blender head in ingredients and tilt blade up and away from yourself.

While blending, move the blender head through ingredients in an **up-and-down** motion, making sure to stop blending any time the blender head is no longer submerged.

Blending Tips:

- Before blending larger ingredients, such as onions, tomatoes, potatoes and peppers, chop the food into smaller pieces (roughly 2.5cm squares or smaller). For best and smoothest results, cut food into uniform sizes. Cook vegetables prior to pureeing.
- Do not blend tough skins, peels, seeds or stones. Before blending, peel foods such as onions, potatoes, squash, garlic, oranges and lemons.
- Blend frozen fruit, ice, nuts and hard vegetables like carrots, potatoes and squash with liquid for best results.
- Let hot foods slightly cool before blending.
- For better control of results, start at low speed and ramp up to high speed by pressing and holding the TURBO button. Use pulses to keep from overprocessing.

Let's get chopping



Chopper Basics

Get to know your chopper

Assembly

Step 1. Install blade assembly:

Holding the blade assembly carefully by the top of the shaft, install it into the chopper bowl, then place ingredients in the bowl.

Step 2. Install the processing lid:

Install the processing lid so it sits into place. Ensure the lid is fully installed prior to use; there will be no click.



Step 3. Install the power base:

Attach the power base by aligning the arrow on the power base to the arrow on the processing lid, then push the power base onto the lid to lock it in place.



Chopper Basics:

For best results, we recommend:

- Prepping ingredients into even size pieces and ensuring they sit below the top blade.
- Being careful to avoid overfilling and over-processing (so you don't get uneven or watery results).
- Holding the chopper bowl with one hand while processing to help ensure it stays in place.

SALSA

PREP: 5 MINUTES
MAKES: 4 SERVINGS
ACCESSORIES: CHOPPER ATTACHMENT

INGREDIENTS

1 garlic clove, peeled
½ small red onion, peeled and quartered
1 small red chili, deseeded and quartered
¼ red pepper, deseeded
250g tomatoes, deseeded and quartered
Juice of half a lime
10g fresh coriander leaves and stalks
Pinch of salt & pepper
Pinch of sugar
Tortilla chips for serving



DIRECTIONS

1. Assemble blade into the chopper bowl.
2. Place all ingredients into the chopper in the order listed.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse a few times until salsa is chopped.
5. Remove the power base, lid and blades after processing.
6. Serve with tortilla chips.

FETA CHEESE DIP

PREP: 5 MINUTES
MAKES: 4-6 SERVINGS
ACCESSORIES: CHOPPER ATTACHMENT

INGREDIENTS

150g feta cheese
50g cream cheese
75g sour cream
1 teaspoon tomato purée
½ teaspoon garlic powder
½ teaspoon oregano
Pepper to taste



DIRECTIONS

1. Assemble blade into the chopper bowl.
2. Place all ingredients into the chopper in the order listed.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse until combined.
5. Remove the power base, lid and blades after processing.
6. Serve with bread, chips, olives or veggies of your choice.

BASIL SPINACH PESTO

PREP: 5 MINUTES

MAKES: 4 SERVINGS

ACCESSORIES: CHOPPER ATTACHMENT

INGREDIENTS

20g baby spinach
30g basil leaves
1 garlic clove, peeled
25g pine nuts, toasted
25g grated Parmesan
75ml olive oil



DIRECTIONS

1. Assemble blade into the chopper bowl.
2. Place all ingredients into the bowl in the order listed.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse until combined.
5. Remove power base, lid and blades after processing. Transfer to a storing container. Use for pasta, in sauces, soups or as a marinade.

HOUMOUS

PREP: 5 MINUTES

MAKES: 4-6 SERVINGS

ACCESSORIES: CHOPPER ATTACHMENT

INGREDIENTS

1 can (400g) chickpeas, drained (save 50ml liquid) and rinsed
15ml lemon juice
30ml olive oil
1 garlic clove, peeled
1 teaspoon sea salt
Extra Virgin Olive oil and paprika to garnish



DIRECTIONS

1. Install blade into the chopper bowl.
2. Place all ingredients into the chopper in the order listed.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse until smooth.
5. Remove power base, lid and blades after processing.
6. Serve drizzled with olive oil and sprinkled with paprika to garnish.

GREEN THAI CURRY PASTE

PREP: 5 MINUTES
MAKES: 6-8 SERVINGS
ACCESSORIES: CHOPPER ATTACHMENT

INGREDIENTS

1 shallot, halved
2 garlic cloves, peeled
2 lemon grass, quartered
4cm ginger, peeled
2cm galangal, peeled
2 green cayenne chilies, deseeded, quartered
4 green Thai chilies, deseeded, quartered
10g coriander leaves and stalks
2 limes, juice, and zest
1 teaspoon ground coriander
1 teaspoon ground cumin
½ teaspoon peppercorns
1 teaspoon salt
1 teaspoon fish sauce



DIRECTIONS

1. Install blade into the chopper bowl.
2. Place all ingredients into the chopper in the order listed.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse until a smooth paste forms.
5. Remove power base, lid and blades after processing. Transfer to a storing container. Use for sauces or as a curry base.

CHOPPED SALAD

PREP: 5 MINUTES
MAKES: 2-4 SERVINGS
ACCESSORIES: CHOPPER ATTACHMENT

INGREDIENTS

45g romaine lettuce, cut into 2.5cm chunks
75g cherry tomatoes
45g pitted kalamata olives
40g feta cheese, roughly crumbled
125g cooked chicken breast, cut into large chunks



DIRECTIONS

1. Install blade into the chopper bowl.
2. Place all ingredients into the chopper in the order listed.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse several times until roughly chopped.
5. Remove power base, lid and blades after processing.
6. Serve chopped salad on lettuce leaves or use as a sandwich filling.

TOMATO SAUCE

PREP: 5 MINUTES
MAKES: 6-8 SERVINGS
ACCESSORIES: CHOPPER ATTACHMENT

INGREDIENTS

1 garlic clove, peeled
1 small onion, peeled and cut in 2.5cm chunks
1 can (400g) plum tomatoes
1 tablespoon tomato purée
1 teaspoon sugar
1 teaspoon dried oregano or mixed herbs
Salt and freshly ground black pepper
1 bay leaf



DIRECTIONS

1. Install blade into the chopper bowl.
2. Place all ingredients, except for bay leaf into the chopper.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse until smooth.
5. Remove power base, lid and blades.
6. Pour into a saucepan, add bay leaf and simmer with a lid on for 25 minutes or until thick. Serve with pasta or use as a base.

GAZPACHO

PREP: 15 MINUTES
MAKES: 2 SERVINGS
ACCESSORIES: CHOPPER ATTACHMENT

INGREDIENTS

300g plum tomatoes, cored and roughly chopped
100g cucumber, peeled and deseeded and roughly chopped
50g yellow pepper, deseeded and roughly chopped
1 small shallot, halved
1 garlic clove, peeled
4 basil leaves
2 teaspoons balsamic vinegar
2 teaspoons olive oil
Salt and pepper to taste



DIRECTIONS

1. Assemble blade into the chopper bowl.
2. Place all ingredients into the chopper in the order listed.
3. Install the processing lid onto the bowl, then assemble the power base onto the processing lid.
4. Press the power button to pulse until combined.
5. Remove power base, lid and blades. Chill soup for 2 hours before serving.

BROCCOLI CHEDDAR SOUP

PREP: 15 MINUTES

COOK: 25 MINUTES

MAKES: 4 SERVINGS

ACCESSORIES: HAND BLENDER ATTACHMENT

INGREDIENTS

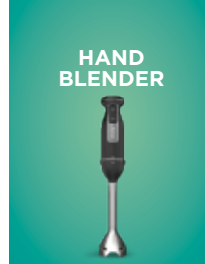
25g butter
1 onion, diced
1 tablespoon flour
800ml vegetable stock
1 medium carrot, sliced
1 broccoli head approx. 370g, cut into 2cm florets
1 teaspoon dried parsley
75g grated mature Cheddar, plus extra for topping
Salt and pepper to taste



DIRECTIONS

1. In a medium pan, melt the butter then add diced onion. Cook for 2 minutes and then sprinkle with flour. Stir continuously until the flour starts to brown.
2. Slowly pour in the stock while stirring continuously. Add carrot, broccoli, parsley and season with salt and pepper to taste. Cover with lid and let cook for 20 minutes over medium heat, stirring occasionally.
3. After 20 minutes, stir in grated cheddar and remove from heat.
4. Attach the hand blender attachment to the power base and submerge the blender head into the soup ensuring it is flush with the bottom of the pot. Press and hold the power button to start the hand blender and move the hand blender around, and up and down, to blend the ingredients for approximately 1 minute or until desired smoothness is achieved.
5. Serve hot topped with additional grated Cheddar.

NOTE Do not blend in non-stick cookware.



PUMPKIN SOUP

PREP: 25 MINUTES

COOK: 40 MINUTES

MAKES: 6 SERVINGS

ACCESSORIES: HAND BLENDER ATTACHMENT

INGREDIENTS

50g butter
75g shallots, peeled and finely chopped
30g fresh ginger, peeled and minced
1 teaspoon paprika
1 teaspoons curry powder
¼ teaspoon cayenne pepper
600g pumpkin, peeled, seeded, and cubed
225g potatoes, peeled and diced
225g carrots, peeled and diced
750ml vegetable stock
150ml single cream
1 teaspoon salt
½ teaspoon white pepper
½ teaspoon ground nutmeg

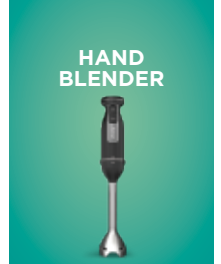
TIP Freeze soup in airtight container to store.



DIRECTIONS

1. In a large saucepan, melt butter over a medium heat. Add shallots and ginger and sauté for 3-4 minutes.
2. Add paprika, curry powder, cayenne pepper to shallots and cook for 3 minutes. Add pumpkin, potatoes, carrots and stock to pan and stir. Bring to boil and simmer for 40 minutes or until the vegetables are cooked.
3. Stir in cream, salt, white pepper and nutmeg.
4. Remove pan from heat. Attach the hand blender attachment to the power base and submerge the blender head into the soup ensuring it is flush with the bottom of the pot. Press and hold the power button to start the hand blender and move the blender around as well as up and down to blend the ingredients for approximately 1 minute or until desired smoothness is achieved.
5. Serve hot.

NOTE Do not blend in non-stick cookware.



CHEESE SOUFFLE

PREP: 15 MINUTES

COOK: 30 MINUTES

MAKES: 4 INDIVIDUAL SOUFFLÉS

ACCESSORIES: HAND MIXER ATTACHMENT, WHISK

INGREDIENTS

30g butter
30g plain flour
280ml milk
Salt and pepper to taste
½ teaspoon nutmeg
40g Parmesan, finely grated
40g Gruyère, finely grated
3 large eggs, yolks and whites separated
Butter and breadcrumbs for lining ramekins



DIRECTIONS

1. Preheat oven to 200°C. Grease 4 x 10cm/180ml ramekins with butter and coat with breadcrumbs.
2. In a large saucepan, add butter and flour, cook for 1-2 minutes over medium heat, then slowly stir in the milk. Continue cooking until thick, or approximately 5 minutes while stirring continuously, then remove from heat. Stir in nutmeg, season with salt and pepper and set aside to cool down.
3. Add cheese to the thick sauce and mix well. Then add egg yolks and stir until fully incorporated.
4. Place egg whites into a medium sized bowl. Attach the hand mixer attachment to the power base, then assemble the whisk. Select power to begin whisking, starting on speed 1 and slowly increasing to speed 5 until soft peaks appear.
5. Gently fold egg whites into sauce approximately a third at the time. Once combined, divide mixture between 4 ramekins leaving approximately 1cm from the top.
6. Wipe down ramekin sides if necessary and place them in the oven. Let bake undisturbed for 18-20 minutes.
7. Serve immediately.



MINI YORKSHIRE PUDDINGS

PREP: 5 MINUTES

COOK: 12 MINUTES

MAKES: 12 MINI YORKSHIRE PUDDINGS

ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

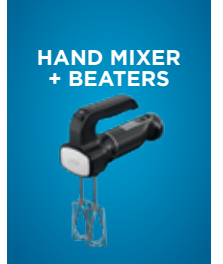
INGREDIENTS

2 large eggs
70g plain flour
Pinch of salt
80ml cold milk
Oil for mini muffin tin/patty tin



DIRECTIONS

1. Preheat oven to 220°C. Pour about half of a teaspoon of oil into each muffin/patty tin and place it in the oven.
2. In a medium bowl, place eggs. Attach the hand mixer attachment to the power base then assemble the beaters. Select power to begin mixing on speed 1 for approximately 10 seconds to beat eggs.
3. Add flour and salt to eggs. Select power to begin mixing on speed 1 and then slowly increase to speed 3 until smooth thick batter forms, then gradually mix in milk until fully combined.
4. Carefully remove the hot muffin tin from oven. Pour batter into tin and quickly place back in the oven.
5. Bake for 12 minutes or until golden brown.
6. Serve immediately.



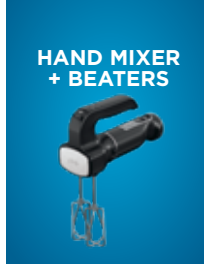
LEMON DRIZZLE TRAYBAKE

PREP: 10 MINUTES

BAKE: 25-30 MINUTES

MAKES: 12 SERVINGS

ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS



INGREDIENTS

275g self-raising flour

2 teaspoons baking powder

225g butter, softened, plus extra for greasing

225g caster sugar

4 medium eggs

4 tablespoons natural yogurt

Zest of 2 unwaxed lemons, divided

DRIZZLE TOPPING

100g granulated sugar

Juice of 2 lemons



DIRECTIONS

1. Preheat oven to 180°C. Grease a 18cm x 30cm shallow baking tin and line base with baking parchment.
2. In a large bowl, sift flour and baking powder together. Add butter, sugar, eggs, yogurt and half the lemon zest. Attach the hand mixer attachment to the power base then assemble the beaters. Select power to begin mixing on speed 1 and then slowly increase to speed 3. Beat for 1-2 minutes until smooth. Spoon or pour into prepared tin.
3. Bake for 25-30 minutes or until a cocktail stick is inserted in cake and it comes out clean.
4. Meanwhile, in a small bowl, stir sugar, remaining lemon zest and juice together and reserve.
5. When cooked, allow to cool slightly in tin. Prick over top of cake with a fork or cocktail stick. While the cake is still warm spoon over drizzle topping.
6. Allow to cool in tin. Cut into 12 pieces.

VICTORIA SANDWICH CAKE

PREP: 10 MINUTES

BAKE: 20-25 MINUTES

MAKES: 8 SERVINGS

ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS, WHISK



INGREDIENTS

CAKE

200g unsalted butter, softened, plus extra for greasing

200g caster sugar

4 eggs, beaten

1 teaspoon vanilla extract

200g self-raising flour

1 teaspoon baking powder

FILLING

150ml whipping cream

Strawberry jam

Icing sugar to dust



DIRECTIONS

1. Preheat oven to 180°C. Grease 2 x 20cm round sandwich tins, line with baking parchment.
2. In a large mixing bowl add all cake ingredients. Attach the hand mixer attachment to the power base, then assemble the beaters. Select power to begin mixing on speed 1 and slowly increase to speed 3. Mix for 1-2 minutes until smooth.
3. Divide mixture evenly into the tins and place them in the oven for 20-25 minutes until golden brown or until a cocktail stick is inserted and it comes out clean.
4. Allow cakes to cool in tin for 10 minutes then remove and place on a wire rack allowing to cool completely.
5. In a medium mixing bowl add the cream. Attach the hand mixer attachment to the power base, then assemble the whisk. Select power to begin whisking on speed 1 and slowly increase to speed 4. Beat until the cream is thick and holds its shape.
6. Assemble cake by spreading one half with whipped cream and the other half with jam. Sandwich together. Dust with icing sugar.

BUTTERCREAM ICING

PREP: 10 MINUTES

MAKES: 8-10 SERVINGS

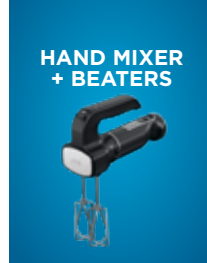
ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

INGREDIENTS

200g butter, room temperature

1 teaspoon vanilla bean paste

300g icing sugar, sifted



DIRECTIONS

1. In a large bowl, add the butter. Attach the hand mixer attachment to the power base then assemble the beaters. Select power to begin mixing on speed 1 and slowly increase to speed 4. Beat for 1-2 minutes until smooth.
2. Add vanilla paste and half of the sugar. Select power to begin mixing on speed 1 and slowly increase to speed 3. Beat until fully incorporated. Then add remaining sugar and continue beating until light and fluffy for about 5 minutes.
3. Use the icing for cakes, cupcakes or Swiss roll.

SWISS ROLL

PREP: 20 MINUTES

COOK: 14 MINUTES

MAKES: 8 SERVINGS

ACCESSORIES: HAND MIXER ATTACHMENT, WHISK, BEATERS

INGREDIENTS

3 tablespoons cocoa powder

60g plain flour

1 teaspoon baking powder

4 eggs, yolks and whites separated

80g caster sugar

Cream filling of your choice



DIRECTIONS

1. Preheat oven to 175°C. Line a 33cm x 23cm shallow tin with baking parchment.
2. Sift the cocoa powder, flour and baking powder together and set aside.
3. In a large bowl, add egg whites. Attach the hand mixer attachment to the power base then assemble the whisk. Select power to begin whisking on speed 1 and slowly increase to speed 5 until stiff peaks have formed about 2 minutes. Set aside.
4. In a large bowl, add egg yolks and sugar. Remove the whisk and assemble the beaters. Select power to begin mixing on speed 1 and slowly increase to speed 5. Beat egg yolks and sugar until pale in colour and increased in volume.
5. Fold egg whites into yolks, then very gently fold in flour mixture until fully incorporated.
6. Pour the mix into prepared tin and spread evenly with a palette knife. Bake for 14 minutes.
7. Once the cake has baked, take it out of the oven. Place it on a clean damp tea towel, remove baking parchment and roll it up while still warm. Allow it to cool rolled up.
8. When cooled down, unroll the cake, and evenly coat it with a cream filling of your choice. Roll it back up and serve sliced.



BERRY ETON MESS

PREP: 10 MINUTES

MAKES: 4 SERVINGS

ACCESSORIES: HAND BLENDER, HAND MIXER ATTACHMENT, WHISK



INGREDIENTS

250ml whipping cream
1 teaspoon vanilla paste
12 meringues, crumbled
4 meringues, whole
Handful of berries

BERRY SAUCE

150g mixed berries
1 tablespoon honey
1 tablespoon water



DIRECTIONS

1. Add all ingredients for berry sauce into a tall glass or a mason jar.
2. Submerge the blender head into the mixture ensuring it is flush with the bottom of the container.
3. Press and hold the power button to start the hand blender, then lift it up slowly through the mixture while continuing to process for about 15 seconds. Set aside and remove the power base from the hand blender attachment.
4. In a large bowl, add cream and vanilla paste. Attach the hand mixer attachment to the power base then assemble the whisk. Select power to begin whisking on speed 1 and slowly increase to speed 5 until stiff peaks have formed.
5. Once soft peaks have formed, stir in 12 crumbled meringues and then gently fold in berry sauce.
6. Scoop mixture into 4 glasses, alternating between cream and fresh berries.
7. Top with whole meringues and serve immediately.

PROFITEROLES

PREP: 40 MINUTES

BAKE: 35 MINUTES

MAKES: 4-6 SERVINGS

ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS



INGREDIENTS

CHOUX PASTRY

65ml milk
65ml water
65g butter
½ teaspoon sugar
Pinch of salt
65g plain flour
2 large eggs

CHANTILLY CREAM

400ml double cream
40g icing sugar
1 teaspoon vanilla essence

GANACHE

80g dark chocolate, broken into smaller pieces
80g double cream
2 tablespoons just boiled water
10g honey

DIRECTIONS

1. Preheat oven to 200°C. Line a large baking tray with baking parchment.
2. In a medium saucepan, add milk, water, butter, sugar and salt. Bring to boil over medium heat while stirring constantly.
3. Attach the hand mixer attachment to the power base, then assemble the beaters. When mixture starts boiling, remove from heat and add all the flour at once. Select power to begin mixing starting on speed 1 and slowly increase to speed 3 until roux is combined.

4. Return saucepan to hob. Continue cooking over medium heat stirring it continuously for approximately 3 minutes, or until mixture stops sticking to the sides of the saucepan and forms a ball. Remove from heat and allow to cool down slightly.
5. With the beaters still attached, select power, to begin mixing on speed 1. While mixing, add 1 egg at a time and mix until fully combined and smooth. Continue mixing for 1 minute.
6. Place dough in a piping bag fitted with plain piping nozzle and pipe 18 balls, 4cm in diameter onto prepared baking tray. Transfer to oven and bake for 15 minutes.
7. After 15 minutes, reduce oven temperature to 175°C and continue baking for additional 20 minutes or until golden brown. Remove from oven to a wire rack and allow to cool down completely.
8. Meanwhile, in a separate large bowl, add all ingredients for Chantilly cream. Select power to begin beating starting on speed 1 and slowly increase to speed 4 until stiff peaks appear. Spoon cream into a piping bag fitted with a plain nozzle and fill profiteroles or halve profiteroles with serrated knife and sandwich with cream. On a plate, arrange in a pyramid shape.
9. In a heat resistant bowl over a pan of hot water, add chocolate and cream. Stir regularly until chocolate is melted and smooth. Mix in just boiled water and honey. Drizzle profiteroles with ganache and serve immediately.

PANCAKES

PREP: 5 MINUTES
COOK: 2-3 MINUTES PER PANCAKE
MAKES: 4 SERVINGS
ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

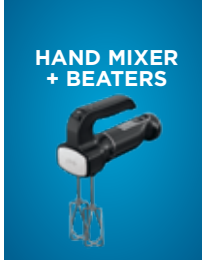
INGREDIENTS

125g plain flour
Pinch of salt
2 medium eggs
300ml milk
1 teaspoon sunflower oil or cooking spray
Lemon and sugar to serve



DIRECTIONS

1. In a medium sized bowl, place flour, salt and make a well in centre and add eggs. Attach the hand mixer attachment to the power base then assemble the beaters. Select power to begin mixing on speed 1 then slowly increase to speed 4 while also gradually adding milk until a smooth batter is formed.
2. Heat a frying pan over a moderate heat. Brush pan with sunflower oil or spray with cooking spray. Pour a little batter into pan, swirl around to make a thin layer to completely cover pan. Cook underside until it is golden brown and the top starts to produce bubbles.
3. Flip over with a palette knife and cook the other side. Repeat with remaining batter.
4. Serve pancakes with a squeeze of lemon and a sprinkle of sugar.



CHOCOLATE, HAZELNUT, ORANGE BISCOTTI

PREP: 30 MINUTES
BAKE: 1 HOUR 15 MINUTES
MAKES: 30 BISCOTTI
ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

INGREDIENTS

3 large eggs
180g caster sugar
1 teaspoon vanilla extract
270g plain flour, plus extra for shaping
30g cocoa powder
1 teaspoon baking powder
1 teaspoon salt
Zest from 2 oranges
100g toasted hazelnuts, roughly chopped
75g dark chocolate chips



DIRECTIONS

1. Preheat oven to 150°C. Line two large baking sheets with parchment paper.
2. In a large bowl, add eggs, sugar, and vanilla extract.
3. Attach the hand mixer attachment to the power base, then assemble the beaters. Select power to begin mixing on speed 1 then slowly increase to speed 4 until mixture is pale in colour and thick, about 1 minute.
4. Sift flour, cocoa powder, baking powder and salt into egg mixture. Select power to begin mixing on speed 1 and increase to speed 3, mix until fully incorporated.
5. While still mixing, add zest, hazelnuts and chocolate chips.
6. Spoon dough onto prepared tray in the shape of a loaf sized approximately 35cm x 12cm. Transfer to oven and bake for 50 minutes.
7. After 50 minutes, turn oven to 135°C. Remove loaf from the oven and let cool for 10 minutes.
8. Once dough has cooled down slightly, slice loaf into 1cm thick slices using a serrated knife. Divide individual slices between both baking sheets and place back in the oven for 20 minutes.
9. Allow biscotti to cool down completely on a wire rack before serving. Enjoy with tea or coffee.



NOTES

NOTES

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3-IN-1 FOOD PREP SYSTEM

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