



## OLIVE TAPENADE

**KitchenAid®**



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# OLIVE TAPENADE

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**PREP TIME:** Under 10 minutes

## EQUIPMENT

KitchenAid® 5 Cup Cordless Food Chopper

## INGREDIENTS

- 1 cup packed fresh Italian parsley
- ¼ cup fresh mint
- 1 cup pitted kalamata olives
- ½ cup pimento-stuffed Spanish queen olives
- 3 garlic cloves, peeled
- 1 tablespoon capers
- 1 tablespoon freshly squeezed lemon juice
- 1 anchovy fillet
- ½ teaspoon lemon zest
- ½ teaspoon crushed red pepper
- ¼ teaspoon salt
- ½ teaspoon black pepper
- 2 tablespoons olive oil

## INSTRUCTIONS

Assemble your KitchenAid® Cordless Food Chopper by attaching the work bowl to the base and inserting the drive adapter and the multipurpose blade into the work bowl. Add all ingredients, in order, into the chopper bowl, and attach the lid. Slide the speed controller to speed 1, then press the On button several times to pulse the mixture. Increase the speed controller to 2, then press and hold the On button continuously for 10 seconds. Remove the lid and clean the sides of the cup with a spatula, then replace the lid and press the On button for another 5 seconds.

Store tapenade in the refrigerator in an airtight container.

## CHEF'S NOTES

If the mixture doesn't move freely when chopping, add 1 teaspoon of olive oil through the drizzle basin while chopping.

If you like a chunkier tapenade texture, chop for only 5 seconds once you increase the speed to 2. Then, remove the lid, clean the sides of the cup with a pastry spatula, then replace the lid and pulse another 5–6 times. The more you pulse, the more chopped the final texture will be.

**MAKES 1½ CUPS OR 6–8 SERVINGS**



## CREAMY CAULIFLOWER SOUP

**KitchenAid®**



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# CREAMY CAULIFLOWER SOUP

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**PREP TIME:** 10 minutes

**COOK TIME:** 25 minutes

**TOTAL TIME:** 35 minutes

## EQUIPMENT

KitchenAid® Variable Speed Cordless Hand Blender with pan guard, 6 quart Dutch oven (or soup pot)

## INGREDIENTS

- ¼ cup olive oil
- 1 medium white onion, diced
- 3 garlic cloves, peeled and minced
- 1 large carrot, ½" quarter chop
- 2 celery stalks, ½" chop
- 3 pounds cauliflower, broken into florets
- 4–5 cups broth of choice
- 1 teaspoon salt
- 1 teaspoon pepper
- ½ teaspoon lemon zest
- ⅛ teaspoon nutmeg
- ½ cup heavy cream
- ¼ cup packed fresh Italian parsley, minced

## INSTRUCTIONS

Heat your Dutch oven on medium-high heat and add olive oil to hot pan. Add the onions, garlic, carrots, and celery and, stirring constantly, sauté until onions are translucent, about four minutes. Add cauliflower and broth to the pot. Stir mixture to fully incorporate all ingredients, reduce heat to medium, and cover the pot. Allow to simmer for 15–20 minutes, or until cauliflower is fork tender. Turn off heat and add heavy cream, salt, pepper, nutmeg, and lemon zest.

Fit the pan guard onto your KitchenAid® Cordless Hand Blender blending arm, then attach the arm to the motor body. Fully submerge the blending arm into the soup and, with arm at a slight angle in the soup, press the variable speed controller for 2 seconds. Submerge the blending arm in a different part of the pot and, while holding it at a slight angle, press the variable speed controller for 2 more seconds. Proceed to blend portions of the soup in 2 second intervals until soup is creamy and some cauliflower florets remain for texture. Remove the blender from the soup. Stir in minced parsley and serve hot.

## CHEF'S NOTES

This soup can be blended to desired consistency, including a completely smooth soup.

**MAKES 6 SERVINGS**



## CRANBERRY WHITE CHOCOLATE CHIP COOKIES

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# CRANBERRY WHITE CHOCOLATE CHIP COOKIES

**PREP TIME:** Under 30 min.

**COOK TIME:** 30–45 min.

**TOTAL TIME:** Approx. 60–75 min.

## EQUIPMENT

KitchenAid® 7 Speed Cordless Hand Mixer with both turbo beaters, one medium mixing bowl, one high-sided large mixing bowl, 2 cookie sheets

## INGREDIENTS

|  |                              |
|--|------------------------------|
| 1½ cups all purpose flour  | 1 egg, room temperature      |
| 1 teaspoon baking soda   | 1 egg yolk, room temperature |
| ½ teaspoon sea salt  | 1 teaspoon vanilla           |
| 2 sticks unsalted butter, browned and cooled<br>(see Chef's Notes) | 1 cup old fashioned oats     |
| 1 cup packed light brown sugar                                     | 1 cup white chocolate chips  |
| ½ cup white sugar  | 1 cup dried cranberries      |

## INSTRUCTIONS

Preheat oven to 350°F.

Place the flour, baking soda, and salt in a medium mixing bowl. Fit your KitchenAid® Cordless Hand Mixer with both stainless steel turbo beaters. Insert the beaters into the flour mixture and turn to speed 2. Whisk the dry ingredients together for a few seconds, then turn the hand mixer off and set dry ingredients aside.

Place the brown sugar and white sugar into a high sided mixing bowl and add in the cooled brown butter. Insert the turbo beaters into the ingredients, turn the hand mixer to max speed 7, and cream the butter and sugars together for 4 minutes. Add the egg, egg yolk, and vanilla, then continue to cream mixture on speed 7 for another 30 seconds, or until mixture is smooth. Reduce the speed of the hand mixer to speed 2, and slowly add in the flour mixture in three additions. Mix just until flour is incorporated, then turn off hand mixer.

Add the oats, cranberries, and white chocolate chips into the dough. Insert the turbo beaters back into the mixture, turn to speed 4, and mix the ingredients together just until incorporated, about 10 seconds.

With clean hands, slightly 'knead' the cookie dough to ensure all the ingredients stick together. Then, make golf-ball-sized balls with the dough and place them on a cookie tray to chill in the freezer for at least 10 minutes prior to baking. Once chilled, place the cookie dough balls at least 3" apart on your cookie sheet. Bake cookies at 350°F for 15–18 minutes, or until edges are slightly brown. Do not overbake. Allow cookies to cool on the cookie sheet for at least 5 minutes before using a spatula to transfer them to a cooling rack.

## CHEF'S NOTES

**To make brown butter:** Start with room temperature butter. Slice each stick of butter into quarters and put it into your skillet. Turn the heat to medium and, as it melts, use a whisk to occasionally stir. Once melted, the butter will begin to bubble. Continue to whisk on and off for another 5–8 minutes. Once you see the butter go from larger bubbles to more of a foam cap, the foam will subside and you'll notice the butter has turned golden brown, with brown bits present at the bottom of the pan. Turn off the stove and remove the pan from the heat and allow it to cool for at least 15 minutes before using.

Baking cookies at 350°F as instructed will yield a cookie with a bit of height, rounded shape and chewy center. If you prefer your cookies with a crispier edge and chewy center, bake them at 375°F for 12–15 minutes.

**MAKES 22–24 COOKIES**