



MANGO LASSI

KitchenAid[®]



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BLEND TIME: 3 minutes

TOTAL TIME: Less than 5 minutes

INGREDIENTS

1 ½ cups frozen mango chunks

1 ½ cups whole fat plain yogurt

½ cup heavy whipping cream

1 teaspoon extra fine sugar

½ – 1 teaspoon ground cardamom

Fresh mint (optional, as garnish)

INSTRUCTIONS

Add all the ingredients into your KitchenAid® 400 blender and set to Icy Drink setting.

Blend for 30-45 seconds or until frothy.

Serve with a sprig of mint.

CHEF'S NOTES

This recipe makes a smooth lassi.

If you prefer more of a milkshake consistency, add ½ cup of ice when blending.

Add cardamom and sugar to your flavor preference.

MAKES (3) 8OZ SERVINGS



HAZELNUT LOVERS' COOKIES

KitchenAid[®]

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HAZELNUT LOVERS' COOKIES

PREP TIME: 10 minutes

BLEND TIME: 10 minutes

BAKE TIME: 10-12 minutes

TOTAL TIME: 30-32 minutes (excludes 2 hours chilling time)

EQUIPMENT

2 baking sheets; parchment paper; plastic wrap; large sealable bag; rolling pin; rubber spatula; whisk

INGREDIENTS

1 ½ cups whole dry roasted hazelnuts, divided

¾ cup all-purpose flour

⅓ cup unsweetened cocoa powder

½ teaspoon instant espresso powder

¾ teaspoon fine sea salt

½ cup unsalted butter, softened

⅔ cup ultra fine Baker's sugar

1 large egg yolk, room temperature

2 tablespoons heavy whipping cream, room temperature

2 tablespoons hazelnut liqueur

1 teaspoon pure vanilla extract

⅔ cup semi-sweet chocolate chips, melted

2 teaspoons coconut oil

INSTRUCTIONS

Preheat oven to 350°F. Line two cookie sheets with parchment paper and set aside.

Add 1 cup of hazelnuts to your KitchenAid® 400 Blender. Cover the blender, select "Ice Crush" setting, and let blender run through the setting. Using a rubber spatula scrape down the sides, then blend on speed 5 for 10 seconds. Scrape sides again and blend on speed 5 for about 15-30 seconds, or until hazelnuts are finely ground.

Pour hazelnut flour into a medium mixing bowl. Add all purpose flour, cocoa powder, espresso powder, and salt. Whisk to combine and set aside.

Add half of the softened butter to the blender along with ⅓ of the sugar. Blend on speed 4 for 3 seconds, then scrape down the sides and stir with your rubber spatula.

Add the remaining butter and another ⅓ of the sugar, then blend again on speed 4 for 3 seconds. Scrape down the sides of the blender and stir again before adding the last ⅓ of the sugar. Blend on speed 4 for 3 seconds two more times, stopping the blender in between to scrape and stir the mixture.

Remove the lid cap and add egg yolk, whipping cream, hazelnut liqueur, and vanilla extract to blender. Replace the lid cap and pulse 3 times to mix, using your rubber spatula to scrape down sides after each pulse.

Remove the lid and add the hazelnut flour mixture to the blender a third at a time, quickly pulsing 5 times after each addition and scraping down sides of blender with your rubber spatula as needed.

Transfer dough to a medium mixing bowl, then cover with plastic wrap and chill for at least two hours. (Note: the dough will be very sticky.)

Place remaining ½ cup hazelnuts in large ziploc bag and use a rolling pin to crush into small pieces. Place into small bowl and set aside.

Remove chilled dough from the freezer and use your hands to form into 1" balls. Roll the balls in the crushed hazelnuts and place 2 inches apart on lined baking sheets (12 cookies per pan).

Bake 10-12 minutes, or until cookies are still soft but dry to the touch. Let cookies cool on baking pans for 5 minutes and then transfer to a baking rack to cool completely.

Make the chocolate drizzle. In a microwave-safe bowl, add chocolate chips and coconut oil. Microwave on high in 30-second intervals until smooth, stirring chocolate between each interval. (Depending on power of the microwave, this could take 2-3 cycles.)

Use a spoon to drizzle each cookie with melted chocolate. Do not store cookies until chocolate is fully set (at least 30 minutes).

MAKES 24 SERVINGS



MINI CITRUS ROSEMARY UPSIDE-DOWN CAKES

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MINI CITRUS ROSEMARY UPSIDE-DOWN CAKES

BLEND TIME: 15 minutes

BAKE TIME: 20-25 minutes

TOTAL TIME: 35-40 minutes

EQUIPMENT

Two 12-cup nonstick muffin pans, citrus zester, rubber spatula, sharp knife, whisk, pastry brush

INGREDIENTS

For Cake Batter:

1 cup whole almonds, raw
1 ½ teaspoons fresh rosemary, stems removed
1 cup all-purpose flour
1 ½ teaspoons baking powder
½ teaspoon baking soda
1 teaspoon fine sea salt
1 ½ cups whole milk Ricotta cheese, room temperature

¾ cup extra virgin olive oil
Zest of 1 small Cara Cara or Valencia orange
1 ½ cups granulated sugar, plus more for sprinkling the pans
3 large eggs, room temperature

For Assembly and Syrup:

3 small Blood, Cara Cara, or Valencia oranges
½ cup granulated sugar
½ cup water
1 small sprig of rosemary

INSTRUCTIONS

Preheat oven to 350°F. Generously spray two 12-cup muffin pans with cooking spray. Sprinkle the bottom of each cavity with a couple pinches of sugar. Set aside.

Add almonds and rosemary to your KitchenAid® 400 Blender. Close lid, select "Ice Crush" setting, and let blender run through the setting. Scrape down the sides of the blender with a rubber spatula, then replace lid and blend on speed 5 for 10 seconds. Scrape sides again and blend on speed 5 for a final 15-20 seconds, or until almonds and rosemary are finely ground.

Pour the almond mixture from blender in a small mixing bowl. Add all-purpose flour, baking powder, baking soda, and salt. Whisk to combine, and set aside.

Place Ricotta cheese, olive oil, orange zest and sugar into the blender. Pulse 5 times to incorporate. Remove the lid cap and add eggs, one at a time, pulsing once after each addition. Replace lid cap.

Remove lid, use spatula to scrape down the sides of the blender, then add half of flour mixture to blender and pulse 2 times. Scrape down sides of blender again, then add remaining flour mixture and blend on speed 3 for 15 seconds.

Assemble the cakes. Use a sharp knife to cut off the ends of four of the citrus fruits. Slice the citrus into very thin rounds, no thicker than 1/8". Remove any seeds from the rounds and place one small round in the bottom of each sugared muffin cavity.

Slowly fill each muffin cavity to a little more than halfway full. (A pastry spatula is helpful in portioning the batter from the blender into the cavities.) Bake cakes for 20-25 minutes, rotating the pans halfway through baking. Cakes are done when a toothpick inserted into the cakes comes out clean.

While cakes are baking, make the rosemary syrup. Add sugar, water, and rosemary sprig to a small saucepan set to medium-high heat. Stir until sugar dissolves and then bring to a boil. Let boil for 2 minutes, then reduce to a simmer for 5 minutes. Remove from the heat to steep and cool for 10 minutes.

When cakes are done baking, place the pans on a wire rack and allow the cakes to cool in the pan for 8-10 minutes. Carefully run a sharp knife around outside of each cake to unstick the sides, then place the cooling rack on top of the pan and flip the pan and rack over. Remove the pan to release the cakes.

Discard the rosemary sprig from the syrup, then finish the cakes by generously brushing the syrup over the tops of the cakes. Cakes are best served warm, but still delicious if served at room temperature.

MAKES 24 SERVINGS