

Tupperware®

WHIP 'N MIX CHEF



WHIP 'N MIX CHEF

Cordless and lightweight, the Whip 'N Mix Chef is a multipurpose mixer that fits in even the smallest of kitchens.

It features an innovative 2 gear system that allows you to make anything from classic mayo to delicious cake batters.



HOW TO SET UP FOR SUCCESS

- The recipes help you to use the right gear. When trying a new recipe start off with gear I and switch to gear II when the turning gets too difficult.
- Add liquid first, then dry ingredients to the base; mixing is easier and you get a smooth result. Lumps have no chance to resist!
- To get every last bit of your preparations like buttercream from between the whisks, place the cover back on the base after you empty it. Turn a few more times in gear I, and you can collect the rest from the walls of the base. You see, nothing is wasted!

HOW TO TREAT YOUR PRODUCT RIGHT

- Use warm or room temperature ingredients.
- Keep your product nice and clean by washing it right after each use. The cover disassembles easily with just one turn.
- The Whip 'N Mix Chef is not microwave or freezer safe.
- Oh happy day! All parts of the Whip 'N Mix Chef are dishwasher safe up to 194° F/65°C.
- Handwashing preferred? Make it even easier by giving a prewash: pour some soapy water inside the base, cover, set to gear I and turn a few times before you wash it.

A MULTI-TALENT WITH FRIENDS

- A great complement to the Mix-N-Stor Pitcher, All-in-One Shaker and All-in-One Mate.
- Melt chocolate for cakes using the All-in-one Shaker and Mix-N-Stor Pitcher.
- Zest citrus and/or press juice for tangy treats using our All-in-One Mate.



MAYONNAISE



Preparation time
2 mins

INGREDIENTS FOR 8 PEOPLE

- 45 mL/3 tbsp strong mustard
- 2 large egg yolks
- 2 mL/½ tsp salt
- 1 pinch of pepper
- 300 mL/1¼ cup oil
(sunflower or canola), divided
- 15 mL/1 tbsp vinegar

PREPARATION

1. In the **Whip 'N Mix Chef**, combine the mustard, egg yolks, salt, pepper and 45 mL/3 tbsp oil, cover and whip on gear I for 10 sec.
2. Attach the funnel to the cover then pour in the remaining oil while whipping constantly on gear I.
3. Add the vinegar through the funnel, switch to gear II and whip for 10 sec.
4. If you like firm mayonnaise, you can stop here. If you like creamier mayonnaise, add 15–30 mL/1–2 tbsp water through the funnel and whip on gear II for a few seconds. Store in liquid-tight container in fridge for up to 5 days.

Cheer up your mayonnaise by choosing one of the following flavor variations, add after step 4, then mix on gear II for a few seconds:

Cocktail sauce:

30 mL/2 tbsp ketchup, 10 mL/2 tsp whisky or cognac and 5 mL/1 tsp Worcestershire sauce

Garlic sauce:

2 garlic cloves (peeled and pressed) and 5 mL/1 tsp paprika powder

Green Sauce:

5–6 sprigs of chopped herbs (parsley, chervil, chive or cilantro)

Tartar sauce:

50 g chopped pickles, 30 mL/2 tbsp chopped capers, 2–3 sprigs of chopped herbs (parsley, chive, tarragon) and a pinch of chili powder

Lemon sauce:

Replace the vinegar with 15 mL/1 tbsp lemon juice and the zest of ½ lemon

Curry sauce:

15 mL/1 tbsp curry powder

Horseradish sauce:

15 mL/1 tbsp grated horseradish





GOAT CHEESE BITES



Preparation time
10 mins



325°F/160°C



Standing time
5 mins

INGREDIENTS FOR 8 PEOPLE

- 225 g/8 oz goat cheese
- 50 mL/¼ cup heavy cream
- 1 large egg
- 1 mL/¼ tsp salt
- 50 g/¼ cup all-purpose flour
- 10 basil leaves, finely chopped
- 2 mL/½ tsp garlic, minced
- Crackers or premade tartlet shells for serving

PREPARATION

1. Preheat oven to 325° F/160° C.
2. In the **Whip 'N Mix Chef**, add goat cheese and heavy cream, cover and whip on gear II. Add the egg and whip again.
3. Add the remaining ingredients and mix on gear II until fully combined.
4. Transfer goat cheese mixture onto Cover of **UltraPro 2-Qt./2 L Casserole Pan**, and bake for 6–8 minutes or until lightly browned on top.
5. Let stand for 5 minutes and serve by scooping onto crackers or bread.

Serving Tip: You can serve on crackers, pre-baked filo sheets, in premade tartlet shells or folded inside crunchy wonton wrappers.



FUDGY FLOURLESS CHOCOLATE CAKE



Preparation time
10 mins



375° F/190° C



Standing time
16 mins

INGREDIENTS FOR 15 PEOPLE

- 115 g/4 oz semi-sweet chocolate
- 115 g/½ cup unsalted butter, cubed
- 150 g/¾ cup sugar
- 1 mL/¼ tsp salt
- 5 mL/1 tsp vanilla extract
- 3 large eggs
- 50 g/½ cup cocoa powder, sifted
- Powdered sugar for serving (optional)

PREPARATION

1. Preheat oven to 375° F/190° C .
2. Combine chocolate and butter in **2-cup/500 mL Micro Pitcher**. Microwave on high power for 30 seconds at a time, stirring each time, until melted.
3. In the **Whip 'N Mix Chef**, add melted chocolate, sugar and salt, cover and mix on gear II until combined.
4. Add vanilla extract and eggs and mix on gear II until fully incorporated.
5. Using 30 ml/2 tbsp at a time, add cocoa powder and mix on gear II until combined.
6. Pour batter into the **Silicone Rectangular Form** and bake for 22–25 min.
7. Allow to cool completely before unmolding.
8. Optional: Sift powdered sugar on top before serving.

BLONDIES



Preparation time
15 mins



350° F/180° C



Standing time
15 mins

INGREDIENTS FOR 15 PEOPLE

- 350 g/2½ cups all-purpose flour
- 10 mL/2 tsp cornstarch
- 2 mL/½ tsp baking powder
- 5 mL/1 tsp salt
- 225 g/1 cup unsalted butter, softened
- 325 g/1¼ cup light brown sugar
- 3 large eggs
- 10 mL/2 tsp vanilla extract
- 60 g/½ cup white chocolate chips (optional)
- 60 g/½ cup chopped pecans (optional)

PREPARATION

1. Preheat oven to 350° F/180° C.
2. Combine flour, cornstarch, baking powder and salt in a medium bowl.
3. In the **Whip 'N Mix Chef**, combine butter and brown sugar, cover and mix on gear II until combined.
4. Add eggs and vanilla extract and mix.
5. Staying on gear II, add ⅓ cup of the flour mixture and mix just until combined. Repeat with another ⅓ cup of flour.
6. Add white chocolate chips and pecans to the remaining flour then fold into batter until you have a consistent mixture.
7. Spread batter evenly in the **Ultra Pro 2-Qt./2 L Casserole Pan**.
8. Bake for 25–30 min. Allow to cool completely before unmolding.





LEMON OLIVE OIL CAKE WITH MASCARPONE WHIPPED CREAM



Preparation time
15 mins



350° F/180° C



Standing time
30 mins

INGREDIENTS FOR 12 PEOPLE

- 240 g/1¾ cup all-purpose flour
- 5 mL/1 tsp baking powder
- 5 mL/1 tsp salt
- 3 large eggs
- 275 g/1¼ cup granulated sugar
- 3 lemons, zested
- 180 mL¾ cup extra virgin olive oil
- 180 mL¾ cup whole milk

Mascarpone Whipped Cream

- 300 mL/1¼ cup heavy cream, chilled
- 100 g¾ cup powdered sugar
- 5 mL/1 tsp vanilla extract
- 225 g/8 oz mascarpone cheese, softened

PREPARATION

1. Preheat oven to 350° F/180° C.
2. In a medium bowl, combine flour, baking powder and salt.
3. In the **Whip 'N Mix Chef**, add eggs, cover and beat on gear I until eggs are pale and frothy.
4. Add sugar and lemon zest to the eggs, switch to gear II and mix until combined.
5. Attach funnel to the cover then pour olive oil into funnel and slowly mix on gear II until all the oil is gone.
6. Add half of the flour mixture to the mixture and slowly mix on gear II until mostly combined.
7. Using the funnel, pour in milk and slowly mix just until milk is incorporated, then add the remaining flour mixture and mix again.
8. Pour batter into loaf pan and smooth out the top. Bake for 50–60 min. or until a toothpick comes out clean from the center of the cake.
9. While cake is baking, make Mascarpone Whipped Cream by combining heavy cream, powdered sugar and vanilla extract in base of **Whip 'N Mix Chef**. Whip on gear I until stiff peaks form. Add softened mascarpone cheese, and switch to gear II and whip until smooth and creamy.
10. Allow to stand for 10 min. then unmold on a rack. Allow to cool for at least 20 min. before slicing and serving. Serve with Mascarpone Whipped Cream.

CHOCOLATE PEANUT BUTTER BARS



Preparation time
10 mins



Standing time
1 min



Fridge time
20 mins



Freezer time
20 mins

INGREDIENTS FOR 15 PEOPLE

Chocolate Base

- 15 mL/1 tbsp peanut butter or any nut butter
- 200 g/1 cup dark chocolate

Peanut Butter Topping

- 150 g/1 cup powdered sugar
- 100 g/1 cup graham crackers
- 1 mL/¼ tsp salt
- 400 g/1½ cups peanut butter or any nut butter
- 5 mL/1 tsp vanilla extract
- 55 g/¼ cup unsalted butter, melted

PREPARATION

1. To make the Chocolate Base: Add peanut butter and chocolate to **2-cup/500 mL Micro Pitcher**, cover and microwave for 30 seconds at a time until smooth.
2. Pour chocolate mixture on the base of the **Silicone Rectangular Form** and spread evenly. Place inside the **Freezer Mates PLUS Large Shallow** and freeze until set.
3. To make the Peanut Butter Topping: Using the **Power Chef** fitted with blade attachment, add powdered sugar, graham crackers and salt, cover and pull cord until fine crumbs. Set aside.
4. In the **Whip 'N Mix Chef**, add peanut butter, cover and blend on gear II until creamy.
5. Add half of the graham cracker mixture into the **Whip 'N Mix Chef** and mix on gear II until mixture is combined.
6. Scrape down sides, add remaining graham cracker mixture, vanilla extract and melted butter. Mix on gear II until fully combined.
7. Pour peanut butter mixture on top of chocolate spread in **Silicone Rectangular Form** and spread evenly.
8. Refrigerate for 20 min. or until mixture sets.
9. Unmold, cut into 15 pieces and serve.





MINI PAVLOVAS



Preparation time
15 mins



225° F/110°C



Standing time
45 mins

INGREDIENTS FOR 9 PEOPLE

- 3 large egg whites, room temperature
- 1 mL/¼ tsp cream of tartar or lemon juice
- 100 g/½ cup granulated sugar, divided
- 10 mL/2 tsp cornstarch
- 5 mL/1 tsp vanilla extract
- Whipped cream and fresh fruit for serving

PREPARATION

1. Remove the rack from the oven and preheat to 225° F/110° C.
2. In the **Whip 'N Mix Chef**, add egg whites and cream of tartar or lemon juice, cover and whip on gear I just until frothy.
3. Using half of the sugar, add 30 ml/2 tbsp at a time, and beat until stiff peaks.
4. Switch to gear II and add remaining sugar, 30 ml/2 tbsp at a time, slowly until combined.
5. Add cornstarch and vanilla extract and slowly mix.
6. Place the **Silicone Baking Sheet with Rim** on the cold oven rack.
7. Using a spoon, scoop out equal portions on the Baking Sheet. Spread each into a circle with raised sides and a slight well in the center.
8. Place the rack in the oven and bake for 1h 15 min. Do not open the oven door during baking.
9. Turn off heat and keep in oven for 45 min.
10. Top pavlova with whipped cream and fresh fruit or fruit curd. Serve immediately.



SCONES



Preparation time
10 mins



425° F/220°C

INGREDIENTS FOR 8 PEOPLE

- 200 g/1 cup all-purpose flour
- 7 mL/½ tbsp baking powder
- 1 mL/¼ tsp salt
- 5 mL/1 tsp granulated sugar*
- 155 mL/½ cup + 30 mL/2 tbsp heavy cream, chilled
- 40 g/3 tbsp unsalted butter, very cold
- ½ cup add-ins of choice such as chocolate chips, nuts or dried fruit

PREPARATION

1. Remove the rack from the oven and preheat to 425° F/220° C.
2. In a small bowl combine flour, baking powder, salt and sugar until no lumps remain.
3. In the **Whip 'N Mix Chef**, add heavy cream, cover and whip on gear I until soft peaks.
4. Using the **SpeedyMando Grater**, grate the butter into the Whip 'N Mix Chef. Cover and whip on gear I until combined.
5. Add the sifted ingredients to the whipped cream mixture in 2 batches, switch to gear II and mix just until dough is combined. If using additional flavoring ingredients add them now and mix on gear II.
6. Place dough on lightly floured surface. Knead the dough until fully combined and smooth.
7. Place the **Silicone Baking Sheet with Rim** on the cold oven rack.
8. Roll the dough out into a circle approx. 3 cm/1¼" thick and 16 cm/6" in diameter.
9. Cut the dough into 8 equal pieces and place them on the **Silicone Baking Sheet with Rim**.
10. Bake for 12–15 min. Serve warm.

*You can make savory scones by reducing the sugar to 1/2 tsp.

WHIPPED AQUAFABA (VEGAN EGG WHITES)



Preparation time
15 mins

INGREDIENTS FOR 1 BATCH

- 220 g/½ cup liquid from low sodium canned chickpeas
- 1 ml/¼ tsp cream of tartar

PREPARATION

1. In the **Whip 'N Mix Chef**, add all ingredients, cover and whip on gear I until mixture starts to double in size. It will be harder to turn.
2. Once the mixture has doubled in size, switch to gear II and continue to whip until firm peaks. About 10 min.
3. Store whipped aquafaba in a liquid-tight container in the fridge for 3–5 days.

TIP: Whipped aquafaba is a great substitute for whipped egg whites, use in chocolate mousse, Italian meringue, or Yule log/bûche de Noël.





NO BAKE NUT BUTTER COOKIES



Preparation time
10 mins



Freezing time
10-20 mins

INGREDIENTS FOR 4 PEOPLE

- 175 g/ $\frac{2}{3}$ cup nut butter of choice or other nut butters
- 30 mL/2 tbsp unsalted butter, melted
- 70 g/1 cup shredded coconut
- 5 mL/1 tsp vanilla extract

PREPARATION

1. In the **Whip 'N Mix Chef**, combine nut butter and melted butter, cover and mix on gear II until peanut butter is smooth.
2. Add remaining ingredients and mix until mixture is fully combined.
3. Using the **Ice Cream Scoop**, portion out 8 cookies in the **Freezer Mates PLUS Large Shallow**. Seal and freeze for 10–20 min.
4. Serve immediately. Can be stored in the fridge up to 1 week.



NO HEAT MARSHMALLOW SPREAD



Preparation time
10 mins

INGREDIENTS FOR 1 BATCH

- 1 large egg white, room temperature
- 235 g/¾ cup light corn syrup
- 1 pinch of salt
- 120 g/¾ cup powdered sugar
- 2 mL/½ tsp vanilla extract

PREPARATION

1. In the **Whip 'N Mix Chef**, add egg white, corn syrup and salt, cover and whip on gear I until the mixture is thick and double in size. About 3-5 min.
2. Add powdered sugar and vanilla extract then blend on gear II until a nice marshmallow spread forms.
3. Store in a liquid-tight container for up to 2 weeks.
4. Serve as frosting, cupcake filling, to make s'mores, etc.

EASIEST FUDGE EVER



Preparation time
10 min



Fridge time
1-2h

INGREDIENTS FOR 30 PEOPLE

- 500 g/3 cups semi-sweet chocolate chips
- 100 g/2 cups mini marshmallows
- 360 g/14 oz can sweetened condensed milk
- 30 g/2 tbsp unsalted butter
- 1 pinch of salt
- 5 mL/1 tsp vanilla extract or any other flavoring

Optional Toppings

- Chopped nuts

PREPARATION

1. In the base of the **TupperWave® Stack Cooker 1¾-Qt./1.75 L. Casserole**, combine all ingredients except vanilla extract. Cover and microwave for 1 minute at a time until mostly melted. It is okay if the marshmallows are not completely melted.
2. Pour fudge mixture into the **Whip 'N Mix Chef**, add vanilla extract and optional toppings. Cover and blend on gear II until mixture is fully combined and smooth.
3. Place the **Silicone Rectangular Form** inside the **Freezer Mates PLUS Large Shallow**
4. Pour mixture into the **Silicone Rectangular Form** and spread evenly.
5. Place in the fridge for 1-2h or until set.
6. Unmold and cut into pieces.





CRÊPES



Preparation time
10 mins



Frypan
20 mins total

INGREDIENTS FOR 4 PEOPLE

- 400 mL/1¾ cup milk, divided
- 4 large eggs
- 45 mL/3 tbsp vegetable oil
- 200 g/1½ cup all-purpose flour
- 2 mL/½ tsp salt
- 50 g/3 tbsp granulated sugar (optional for sweet crêpes)
- unsalted butter for cooking crêpes

PREPARATION

1. Pour 45 mL/3 tbsp of the milk into the **Whip 'N Mix Chef**, then add the eggs, oil, flour and salt (add sugar if you are preparing sweet crêpes). Cover and mix on gear II for 20 sec.
2. Add 150 mL/¾ cup of the milk and mix for 20 more sec. on gear II. Add the remaining milk, switch to gear I and mix for 20 sec.
3. Heat up Chef Series II 12"/30cm Griddle to medium heat and lightly grease. Pour a small quantity of crêpe mixture into the pan and spread it over the whole surface in a thin layer. Once the top is dry, carefully loosen the sides using a spatula and flip to cook the other side.
4. Repeat with remaining batter.

You can cook 8–10 crêpes with these quantities, depending on the thickness of your crêpes.

BUTTERCREAM FROSTING



Preparation time
10 mins

INGREDIENTS FOR 1 SMALL BATCH

- 115 g/½ cup unsalted butter, softened
- 180 g/1½ cups powdered sugar, sifted
- 30 mL/2 tbsp heavy cream
- 2 mL/½ tsp vanilla extract

PREPARATION

1. In the **Whip 'N Mix Chef**, add butter, cover and beat on gear II until smooth.
2. Add powdered sugar, cover and beat on gear II until the mixture comes together.
3. Scrape down the sides and add remaining ingredients, replace cover and beat on gear II until fully combined.
4. Use to decorate cakes or cupcakes.





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