Dear Genius Customer,

Cooking a delicious, healthy and appetising dish requires a lot of preparation work. Cutting fruits and vegetables into small dice, batons, even strips, quarters or eighths is very tedious. It not only takes time, you also need numerous kitchen tools such as knives, bowls and chopping boards, and so on. These require a lot of storage space in the kitchen and you don’t always have them immediately to hand. All this is now a thing of the past: with the Nicer Dicer Fusion and the Nicer Slicer accessory set, you have everything in one – it really couldn’t be easier, more practical or save more space! The Nicer Dicer Fusion and the Nicer Slicer from Genius are perfect for preparing starters, main courses, desserts and much more.

The set you have purchased comprises the following parts:

- 1 Cutting top
- 1 Cutting base
- 1 Blade insert size 2 (6 x 6 mm/12 x 12 mm)
- 1 Pin block, small
- 1 XXL blade insert size 4 (24 x 24 mm)
- 1 Pin block, large
- 1 Blade insert size 3 (quarters and eighths)
- 1 Cutting stamp
- 1 Nicer Slicer with blade protector
- 1 Handy Hopper
- 1 Food holder
- 1 Collecting container (capacity: 2.5 l)
- 1 Fresh-keeping lid

In this brochure that accompanies the product, you will find:

- A detailed instruction manual for the Nicer Dicer Fusion (starting on page 4) and the Nicer Slicer (starting on page 8).
- inspiring recipes for delicious meals (starting on page

We hope you enjoy preparing and savouring your meals – bon appetit!

Your Genius Team
Introduction

TABLE OF CONTENTS

1 Safety and warning information ......................................................... 3
2 Components of the Nicer Dicer Fusion ............................................. 4
3 The Nicer Dicer Fusion in practical use .............................................. 5
4 Components of the Nicer Slicer ...................................................... 8
5 The Nicer Dicer in practical use .......................................................... 8
6 Possible uses of the inserts ............................................................... 12
7 Care and cleaning .............................................................................. 14
8 Disposal ............................................................................................. 14

1 ⚠ Safety and warning information

■ Please read these Instructions for Use carefully and only use your product as described in the Instructions for Use to avoid injuries or material damage.

■ Check the set before using it for the first time to ensure that it is complete and no damage has occurred in transit.

■ The device is not intended for use by adults or children with limited physical, sensory or intellectual abilities or little experience with household equipment, unless they are supervised by a competent person who is responsible for their safety or they receive clear instructions from such a person about how the device is to be used.

■ Do not use the device if it is damaged in any way. There is a serious risk of injury.

■ Do not make any unauthorised modifications, repairs or changes to the device.

■ Dispose of the packaging material properly.

■ When giving the product to a third party, always also pass on these Instructions for Use.

■ Never place it on a hot surface or close to an open flame.

■ Use the device only with the accessories provided, otherwise you will damage the device.

■ Never allow hands, hair, loose clothing or other items to come into contact with the blades.

■ The device is only for private use and not for commercial use.

■ Keep the product out of the reach of children. There is a serious risk of injury.

Guarantee
Excluded from the guarantee is any damage or defect caused by improper use, handling, or as the results of repairs carried out by the user themselves. This also applies to normal wear and tear. No liability can be assumed for improper use. We retain the right to change products and packaging at any time as part of our continuous development.
2 Components of the Nicer Dicer Fusion

- **Collecting container (capacity: 2.5 l)** for direct collection of the prepared food
- **Fresh-keeping lid** for transporting, storing and keeping prepared food fresh
- **Blade insert size 2** (6 x 6 mm/12 x 12 mm) for small and medium-sized dice or batons
- **Blade insert size 3** for cutting into quarters and eighths
- **XXL blade insert size 4** (24 x 24 mm) for large dice and batons
- **Cutting base**
- **Cutting top**
- **Cutting lid**
- **Pin block small** for blade inserts with 2 different cutting surfaces
- **Pin block large** for blade inserts with continuous cutting surfaces (XXL)
- **Cutting stamp** for blade insert size 3 for cutting into quarters and eighths

These Instructions for Use cover all available parts of the Nicer Dicer Fusion and Nicer Slicer sets. It may be that the set you have bought does not contain all of the parts mentioned. Of course, you can purchase any other parts you require at any time.
3 The Nicer Dicer Fusion in practical use

Insert the cutting top at an angle of 90° (vertically) to the cutting base in the side slots provided. The cutting lid has an opening mechanism with 3 settings.

The automatic opening mechanism can be set by means of two pins (A) in three positions. Lock the protruding pins to achieve the required setting (B):
- Setting 1 = pins not locked: no automatic lid opening
- Setting 2 = one pin locked: slow automatic lid opening
- Setting 3 = both pins locked: fast automatic lid opening

There are different pin blocks and a cutting stamp for the various blade inserts to achieve the best possible cutting results.

Use of the detachable pin block and cutting stamp:
- Blade inserts with two different cutting surfaces (for explanation, see 3.1):
  - Use of one cutting surface = integrated pin block suffices, no other insert required
  - Use of both cutting surfaces = also use detachable pin block (small)
- XXL blade with continuous cutting surface (for explanation, see 3.2)
  - Detachable pin block (large) must also be used.
- Blade insert for cutting into quarters/eighths (for explanation, see 3.3)
  - Cutting stamp must also be used.

Note: The pin blocks and cutting stamp are required for the cutting process as they push the ingredients to be cut continuously through the blades, thereby ensuring a clean cut.
Instructions for Use & Recipe Booklet

3.1 Blade inserts with 2 different cutting surfaces

The blade inserts have 2 different cutting surfaces, referred to as position 1 and 2 in these Instructions for Use (see figure). Food can be cut on both surfaces and it is possible to cut two different ingredients at the same time. The following should be noted in this connection:

- If one of the ingredients to be cut is **harder** than the other, place the harder one in position 1 (greater leverage).
- If one of the ingredients to be cut is **larger** than the other, place it in position 2 (longer lever travel).

1. Place the cutting lid on the collecting container. Lift cutting top to insert the blade required. Feed it into the cutting top so that the slightly rounded narrow side of the blade insert is positioned in the corresponding recess in the frame of the cutting base. Then push down the other side of the blade insert until you hear a “click”. The blade insert is now securely locked in place.

2. Place the food to be cut on the required cutting surface. For large pieces or those to be cut in an upright position, hold the food in place with your hand and press lightly on the cutting top so that the food cannot slip. If you wish to use both of the cutting surfaces at the same time, the (small) detachable pin block must be put in place first (see “Inserting the detachable pin block and cutting stamp”). If you only wish to use one cutting surface without inserting the detachable pin block, the cutting surface required must be in position 1.

3. Push down firmly on the cutting top with both hands. The food is pushed through the blades, cut into even dice, batons or slices (depending on the blade insert) and automatically collected in the collecting container. If you have locked one or both of the pins in the cutting top, the lid will open automatically.

4. To remove the cut food, simply lift the entire cutting lid (cutting top and base) on one of the shorter sides and remove. Hold the collecting container with the other hand as you do so.
3.2 Blade inserts with continuous cutting surfaces (XXL blade inserts)

1. Insert the blade as described under 3.1. Then fix the detachable pin block (large) to the inside of the cutting top (see “Using the detachable pin block or cutting stamp”). Together with the integrated pin block, this creates a continuous surface and you can use the entire cutting area.

2. To open the collecting container and remove the cut food, simply remove the complete cutting lid as described previously.

3.3 Blade insert for cutting into quarters and eighths

1. Insert the blade as described under 3.1. Then fix the cutting stamp to the inside of the cutting top (see “Using the detachable pin block or cutting stamp”).

Note: This blade must always be inserted in such a way that the surface for cutting into eighths is in position 2 (see 3.1. “Blade insert with 2 different cutting surfaces”).

2. To open the collecting container and remove the cut food, simply remove the complete cutting lid as described previously.

Information

- Non-slip feet on the bottom of the Nicer Dicer Fusion collecting container ensure it remains firmly in place on your work surface.
- To store the chopped food, you can seal the collecting container with the practical stay-fresh lid. The collecting container can therefore be used to keep food fresh – chop now, use later!
**Caution!**

- When inserting the blade, ensure that the slightly rounded narrow sides fit flush with the cutting base, as they will bend otherwise.
- The blades are extremely sharp to provide the optimal cutting results. Please ensure that you do not touch the blades during use.
- The stamp for cutting into eighths is ONLY to be used with the blade for cutting into quarters and eighths. If you wish to cut with a different blade, do NOT use the stamp for cutting into eighths and always remove it once it has been used.
- Please take note that the cutting insert is not suitable for cutting rigid food such as stone-fruits etc. Cut apples, pears, peaches, apricots, etc. only cored or without stone. Cut bananas, pineapples, melons, papaya, mango, etc. only without skin.
- When using the cutting inserts (especially the XXL cutting insert), take care not to use too much food, otherwise the blades in the insert can be overloaded and get damaged.

**Tips**

- To cut food into dice, lay it flat on the cutting surface. For potato soup, for example, first cut the potatoes into slices. To dice, place several slices on top of one another on the blade. You can use the same method for cucumbers, courgettes, etc.
- To cut into batons, to make chips for example, place the potatoes upright on the blade. Delicious batons of cucumber, apple, etc. for dipping can also be cut in this way.
- Ingredients with a skin such as peppers, apples or pears can be processed more easily if they are positioned with the skin on top when they are on the blade (cut side on the cutting surface).
- Cutting made easy with the right technique: Place your stronger hand (left hand if you are left-handed, right hand if you are right-handed) on the outside of the cutting top. Then press down - with the support of your weaker hand. In this way, you will save time and effort!
- Before starting work, dip the blades in water. Wet blades cut more quickly and require less force. During cutting, the blades are kept moist by the moisture in the food that is being cut.
4 Components of the Nicer Slicer

- Feed plate (height-adjustable)
- Julienne blades (extendable)
- Stainless steel V blade
- Side guide
- Handle
- Cutting thickness controller*
- Cutting thickness scale*
- Julienne controller*
- Feet

* Base of the machine: see Figure 1

5 The Nicer Slicer in practical use

1. Place the cutting base on the matching collecting container of the Nicer Slicer – when you hear a click, the base is fixed in place.

2. Insert the Nicer Slicer at 90° (vertically) onto the base of the Nicer Dicer Fusion using the side slots provided. Then fold the Nicer Slicer forward so that it is fixed in the frame of the cutting base.

5.1 Setting the cutting thickness

With the aid of the thickness controller on the bottom of the Nicer Slicer, the height-adjustable feed plate can be set individually to achieve the required thickness.
Instructions for Use & Recipe Booklet

Instructions for Use

By turning the thickness controller anti-clockwise, the feed plate is lowered and thicknesses of 0 mm to approx. 6 mm can be achieved. The actual thickness of the slices depends on the firmness of the ingredient. The “0” to “6” markings on the thickness controller are a guide to setting the required thickness. Turning the controller clockwise raises the feed plate and the thickness is reduced (down to 0 mm or “lock” – see “Caution” below). The selected thickness can be checked and adjusted on the cutting thickness scale.

**Caution!**

- To prevent injuries when not in use, the Nicer Slicer has an integrated cutting protection mechanism. In the “lock” position on the thickness scale, the feed plate is raised above the height of the blade and thus both prevents the stainless steel V blade from wearing during storage and protects against injury.
- To protect against injury to persons and damage to the blades, always replace the blade protector after each use! Take hold of the grip extension and pull it over the stainless steel V-blades. Take care to ensure that the 3 clips on the underside of the blade protector click into place under the stainless steel V-blades. Positioning of the blade protector can be made easier by pressing your thumb in the middle.
- In the “unlock” position, the feed plate fixing is released and the entire section of the device can be removed (e.g. to make cleaning easier). Please note that the stainless steel V blade is then completely exposed and there is a serious risk of injury. To re-assemble, insert the side guide rails on the feed plate into the recesses on the frame of the machine and push the feed plate fully into the frame. Then set the thickness controller to the “lock” position and the feed plate is securely fixed in the machine once again.

5.2 Slicing

1. Set the required cutting thickness as described above.

2. Place the Nicer Slicer securely in the base of the Nice Dicer Fusion, as described above.

3. Then hold the handle of the Nicer Slicer securely with your weaker hand (your left hand if you are right handed, your right hand if you are left-handed). With your other, free hand, feed the ingredient to be cut in quick movements away from the handle, over the feed plate and through the stainless steel V blade. This will cut even slices of the ingredient as you do so. For reasons of safety you should always use the Handy Hopper or the food holder with smaller pieces of food or small remnants of larger pieces of food (see “Use of the food holder” and “Use of the Handy Hopper”).
5.3 Cutting julienne strips

Set the required cutting thickness as described above. Now turn the julienne controller on the bottom of the machine to the symbol to extend the 18 extra blades for cutting the julienne strips. This gives a cutting width of 3-4 mm. If the julienne controller is pointing to the symbol, the julienne blades remain concealed under the feed plate and slices will be cut.

Tips
- The best cutting results for julienne strips can be achieved with a medium thickness of approx. 3 to 4 mm (set to the 3 or 4 mark on the thickness scale).
- If the thickness controller is in the “lock” position, the extra blades for cutting julienne strips are safely concealed. They can then be extended only when a thickness greater than “0” is selected.
- To protect against injury to persons and damage to the blades, always replace the blade protector after each use! Take hold of the grip extension and pull it over the stainless steel V-blades. Take care to ensure that the 3 clips on the underside of the blade protector click into place under the stainless steel V-blades. Positioning of the blade protector can be made easier by pressing your thumb in the middle.
- The Nicer Slicer can also be used freehand, so that food can be shaved over finished dishes or onto the work surface. With its non-slip feet, “freehand” slicing is simple and safe.

5.4 Use of the food holder

The food holder is guided with your stronger hand (your right hand if you are right-handed, your left hand if you are left-handed). Hold the Nicer Slicer firmly by the handle with your other, free hand. With the food holder, smaller varieties of fruit and vegetables and remnants of larger ingredients can be cut into clean, even slices down to the last piece without endangering your fingers or fingernails.

Place the ingredients on the feed plate (if already cut, with the cut surface down) and position the food holder in the centre so that the holding prongs on the stamp or the three integrated metal pins can penetrate the food (see Figure 2). This stops the food from slipping while it is being sliced and makes it clean, safe and easy to work with.
The two convex surfaces on the bottom of the food holder (see Figure 2) provide a secure hold for longer pieces of food such as carrots, courgettes and cucumbers.

5.5 Use of Handy Hopper

The runners on the Handy Hopper are fed into the side guides on both sides of the Nicer Slicer from the handle. As a result, the Handy Hopper slides safely over the stainless steel V blade and is always in the centre of it. The runners on both sides of the Handy Hopper ensure that the holding prongs on the stamp and the stainless steel V blade do not damage one another.

1. Squeeze the two clips on either side of the lid together and remove the lid. Put the ingredient on the feed plate in the Handy Hopper (if already cut, with the cut surface down).

2. Place the stamp in the centre of the food and push the lid onto the Handy Hopper until you hear the clips lock in place. The spring inside the stamp keeps the holding pins pressed into the food. This prevents the food from slipping and it is pushed down automatically. To top up the ingredient, simply leave the Handy Hopper on the Nicer Slicer and follow the procedure described ① below.

Caution!
In the “lock” setting, the Handy Hopper cannot be inserted into the side guide. If it has already been fitted, it can no longer be moved over the feed plate and cannot be removed. To insert or remove, the thickness controller must first be set to “0” (or greater).
## Instructions for Use

### 6 Possible uses of the inserts

<table>
<thead>
<tr>
<th>Blade insert size</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1</strong></td>
<td>for medium-sized dice/batons or slices/strips</td>
</tr>
<tr>
<td>Blade A</td>
<td>6 x 36 mm</td>
</tr>
<tr>
<td>Blade B</td>
<td>18 x 18 mm</td>
</tr>
<tr>
<td><strong>2</strong></td>
<td>for small dices and smaller dice/batons</td>
</tr>
<tr>
<td>Blade C</td>
<td>6 x 6 mm</td>
</tr>
<tr>
<td>Blade D</td>
<td>12 x 12 mm</td>
</tr>
<tr>
<td><strong>3</strong></td>
<td>for cutting into quarters and eighths</td>
</tr>
<tr>
<td>Blade E</td>
<td>Quarters</td>
</tr>
<tr>
<td>Blade F</td>
<td>Eighths</td>
</tr>
<tr>
<td><strong>4</strong></td>
<td>for large dice/batons</td>
</tr>
<tr>
<td>Blade G</td>
<td>24 x 24 mm</td>
</tr>
</tbody>
</table>

- Potatoes, e.g. raw for chips or cooked for potato salad
- Tomatoes, kohlrabi, celery, mushrooms for salads, vegetable dishes or as ingredients for soups.
- Boiled egg, sausage for salads
- Cheese such as sheep’s cheese or Mozzarella for Mediterranean dishes
- Apples, pears, peaches, apricots or strawberries for fruit salads, for example

- Onions, shallots, garlic, peppers, chilis for dips and salsas, for example, and to add to soups
- Sausage for sausage salads or casseroles
- Mushrooms, potatoes, tomatoes

- Potatoes for potato wedges or boiled potatoes
- Tomatoes, boiled eggs, mushrooms, radishes
- Apples, pears, kiwis, plums, peaches, apricots (warning: remove stones first!)

- Peppers, cooked ham, Mortadella, potatoes, courgettes for stews and casseroles
- Apples, bananas, pears, pineapple, melon, papaya for fruit salads
- Firm varieties of salad such as iceberg lettuce
Instructions for Use

**Blade insert size 5 for smaller dice/batons**

**Blade H**

- Potatoes, e.g. raw for chips or cooked for potato salad
- Cucumber, peppers, tomatoes, courgettes, leeks, celery, pumpkin for salads, vegetable dishes or as ingredients for soups.
- Boiled eggs, cooked ham, sausage or Mortadella for salads
- Cheese such as sheep’s cheese or Mozzarella for Mediterranean dishes

Blade H: 12 x 12 mm

**Blade insert size 6 for thick slices and strips**

**Blade I**

- All salad leaves
- Chicken breast
- Horseradish, kohlrabi
- Ham, cheese slices for salads

Blade I: 12 x 36 mm

**Nicer Slicer for slices and julienes**

- Cucumber, radishes, mushrooms, tomatoes, onions, shallots
- Kohlrabi, horseradish, celery
- Kiwis, lemons, oranges, limes, potatoes, eggs and much more

Thickness: 1 - 6 mm

Tip: Use the automatic opening mechanism of the cutting lid to make cutting easier.

The cutting lid has an opening mechanism with 3 settings. The automatic opening mechanism can be set by means of two pins (A) in three positions. Lock the protruding pins in the required setting (B):

- Setting 1 = pins not locked: no automatic lid opening
- Setting 2 = one pin locked: slow automatic lid opening
- Setting 3 = both pins locked: fast automatic lid opening
Care and cleaning

All of the parts of the Nicer Dicer Fusion and the Nicer Slicer should always be washed before initial use and after each subsequent use with a standard detergent under running water. Although all of the components of the Nicer Dicer Fusion and the Nicer Slicer can be put in a dishwasher, we recommend washing them by hand to maintain their benefits and functions in the long-term.

Self-cleaning function

The Nicer Dicer Fusion has a self-cleaning function for the pin blocks.

To clean the integrated pin block, press the “Push” button on the top of the upper part of the cutting top. The transparent cleaning plate integrated into the pin block is automatically pushed downwards and cleans the pin block of even the smallest food residues.

To clean the detachable pin blocks, lift the transparent cleaning plate out of the pin block by the four protruding supports (there is one support on each side). In this way, the cleaning plate will clean the pin block of even the smallest food residues.

Caution!

With the Nicer Slicer in the “unlock” position, the feed plate fixing is released and the entire section of the device can be removed (e.g. to make cleaning easier). Please note that the stainless steel V blade is then completely exposed and there is a serious risk of injury.

Note

Although the Nicer Dicer Fusion and the Nicer Slicer can be put in a dishwasher, we recommend washing them by hand as the high-quality blades may otherwise become blunt over time.
8 Disposal

In the event that the Nicer Dicer Fusion or Nicer Slicer and/or accessories can no longer be used, they should be disposed of with the household rubbish. They can be disposed of by the municipal waste management services.
## 9 Recipes

### Soups
- Asian vegetable soup ................................................................. 18
- Minestrone .................................................................................. 19
- Green Gazpacho ........................................................................ 20
- French onion soup .................................................................... 20
- Vegetable and beef soup ........................................................... 21
- Thai coconut curry soup ......................................................... 22

### Salads
- Chef’s salad with tuna ............................................................. 23
- Tomato and courgette salad with Feta ................................. 23
- Chicken salad with avocado .................................................... 24
- Layered salad ........................................................................ 25
- Farmer’s salad ....................................................................... 26
- Egg salad ................................................................................ 26
- Greek salad ............................................................................ 27
- Quick sausage salad ............................................................... 27
- Caesar salad with chicken strips ......................................... 28
- Bavarian cabbage salad ......................................................... 28
- Taco salad ............................................................................... 29

### Starters & dips
- Bruschetta with tomato and basil ........................................ 30
- Crab nachos ............................................................................ 30
- Fresh vegetable pizza .............................................................. 31
- Mango chutney ....................................................................... 31
- Fresh tomato salsa ................................................................. 31
Main courses
“Mandala” curried prawns .................................................................................................................................... 32
Vegetable spaghetti ............................................................................................................................................... 32
Trout fillets on a potato and vegetable gratin ...................................................................................................... 33
Scandinavian fish stew .......................................................................................................................................... 33
Bread dumplings with mushroom ragout ........................................................................................................... 34
Potato gratin with ham ......................................................................................................................................... 35
Roast vegetables with farfalle and balsamic vinegar ........................................................................................... 35
Stir-fried vegetables .............................................................................................................................................. 36
Pan-fried chicken and vegetables ......................................................................................................................... 37
Mushroom and tomato risotto ............................................................................................................................... 37

Desserts
Fruit crêpes ............................................................................................................................................................ 38
“Caribbean” fruit salad .......................................................................................................................................... 38
Mum’s apple crumble ............................................................................................................................................. 39
Flambéed fruit with ice cream ............................................................................................................................... 39

The recipes make use of all available parts of the Nicer Dicer Fusion and Nicer Slicer sets. It may be that the set you have bought does not contain all of the parts mentioned. Of course, you can purchase any other parts you require at any time.
Asian vegetable soup

Ingredients for 4 people:
- 50 g ham
- 1 small onion
- 1 carrot
- 1 stalk of celery
- ½ red pepper
- ½ green pepper
- 25 g soaked Chinese mushrooms
- 1 chilli
- Sesame oil for frying
- 50 g glass noodles
- 3 tbsp. vinegar
- 2 tbsp. soy sauce
- 1 l meat stock
- Salt
- Freshly ground pepper

Preparation:
Cut the ham into strips with blade A. Peel the onion, remove the hard root, cut in half and chop into fine dice with blade insert C. Peel the carrots, cut in half lengthways, then slice into pieces approx. 5 cm long and dice with blade D. Clean the celery, wash it and cut into fine slices with the Nicer Slicer on setting 1*. Cut the peppers in half, remove the stalks and seeds, and wash. Rinse the mushrooms and press dry. Dice both with blade D. Cut the chillies in half, deseed, wash and chop into fine dice with blade C. Heat the sesame oil in a frying pan and fry the chilli dice. Add the strips of ham and fry briefly. Add the vegetables and sweat until transparent. Then add the glass noodles, vinegar, soy sauce and meat stock and boil for 5 minutes. Finally season with salt and pepper and serve.

* can be altered to suit your preferences
Minestrone

Ingredients for 4 people:
250 g borlotti beans (dried)
1 small head savoy cabbage
3 potatoes
3 carrots
2 leeks
2 cloves of garlic
1 sprig celery leaves
1 bunch of parsley
3 sage leaves
Butter for frying
50 g diced bacon
2 l vegetable stock
Salt
Freshly ground pepper
100 g Parmesan

Preparation:
Cover the beans with cold water and allow to soak overnight. Drain the water, place the beans in a large pan, cover again with cold water, add salt and bring to the boil. Let the beans cook for 90 minutes until soft, then drain and allow any excess water to drip off. Clean and wash the savoy cabbage, cut in half, remove the stalk, set the Nicer Slicer to setting 2* and cut the cabbage into fine strips. Peel the potatoes and carrots and cut in half lengthways. Clean and wash the leeks, then cut into pieces 12-13 cm in length. Cut the potatoes, carrots and leeks into dice with blade H. Peel the garlic, remove the hard roots, cut in half lengthways and dice finely with blade C. Wash and dry the celery leaves, parsley and sage leaves, then chop coarsely.

Bring the stock to the boil. Heat the butter in a pan and sweat the diced bacon. Add the vegetables (except the potatoes), garlic and herbs and fry briefly. Then add the hot stock, season with salt and pepper and bring to the boil. Add the diced potatoes and simmer the soup over a low heat for 30 minutes. Then add the beans and allow the minestrone to finish cooking for another 15 minutes, then season with more salt and pepper to taste. Finely slice the Parmesan with the Nicer Slicer on setting 1* and scatter over the finished minestrone.

Tip: For larger quantities, we recommend using the automatic opening mechanism of the cutter lid. You can set this to level 2 or 3 to save effort when cutting.
Green Gazpacho

Ingredients for 4 people:
- 2 green peppers
- 1 cucumber
- 100 g white bread
- ½ green chilli
- 1 small onion
- ½ clove of garlic
- 2 tbsp. lime juice
- 50 ml water
- 2 tbsp. extra virgin olive oil
- Salt, black pepper

Preparation:
Preheat the oven to 150°C. Cut the peppers in half, remove the stalks and seeds, wash and roast in the oven for 20 to 25 minutes in a casserole dish. Allow to cool, pull off the skin and dice with blade H. Peel the cucumber, cut it in half lengthways and crossways, deseed and cut into dice with blade H. Keep a handful of pepper and cucumber pieces on one side. Puree the rest of the pepper and cucumber pieces. Remove the crusts from the white bread and cut into pieces. Cut the chilli in half, deseed and wash. Peel the onion and the garlic clove, cut in half and remove the hard roots. Add the pieces of white bread, chilli, onion and garlic to the pepper and cucumber mixture and puree too. Also add the lime juice and water. Add the olive oil slowly and mix well, season with salt and pepper. Chill for about 2 hours. Put into soup bowls and scatter with the remaining pepper and cucumber pieces before serving.

French onion soup

Ingredients for 4 people:
- 4 onions
- Butter for frying
- 1 tbsp. flour
- ½ l meat stock
- ¼ l dry white wine
- 1 tsp. cumin
- Salt, pepper
- ½ baguette
- 100 g cheese (Gruyère)

Preparation:
Peel the onions, remove the hard roots and cut into fine rings with the Nicer Slicer using setting 1*. Melt the butter in a pan and fry the onions over a low heat for about 15 minutes, stirring frequently. Do not allow to brown. Scatter the flour over them. Add the stock, wine and cumin, stir well, season with salt and pepper and cook over a medium heat with the lid on for about 10 minutes. In the meantime, preheat the oven to 220°C.
Cut the baguette into slices one finger thick. Put the soup into ovenproof dishes, place 2 slices of baguette on the top of each and scatter with the grated cheese.
Put the dishes on the middle shelf of the oven and cook for 5-7 minutes until the cheese has turned golden brown.
Tip: The soup tastes particularly good with 2 cl Cognac added at the end.

* can be altered to suit your preferences
Vegetable and beef soup

Ingredients for 4 people:
- 4 carrots
- 2 stalks of celery
- 4 potatoes
- 3 onions
- 2 green peppers
- ½ cabbage
- Oil for frying
- 900 g beef braising steak
- 2 tbsp. flour
- 400 ml water
- 1 tbsp. Worcestershire sauce
- 2 tsp. sea salt
- 1 tsp. garlic salt
- ¾ tsp. pepper
- ¼ tsp. ground allspice
- 2 bay leaves

Preparation:
Peel the carrots and cut in half both lengthways and crossways. Clean and wash the celery. Peel the potatoes and onions and cut in half. Remove the hard root from the onions. Cut the peppers in half, remove the stalks and seeds, and wash. Cut the carrots, celery, potatoes, onions and peppers into dice with blade H. Cut the cabbage into four, remove the stalk, set the Nicer Slicer to setting 2° and cut into fine strips. Put to one side.

Heat the oil in a large pan. Toss the beef in flour and add to the pan. Fry the meat until brown, turning it occasionally. Add the water, Worcestershire sauce, sea salt, garlic salt, pepper, allspice and bay leaves. Bring everything to the boil. Put the lid on the pan and simmer for 2 hours until the meat is tender. Remove the bay leaves and throw them away. Add the vegetables to the beef mixture, replace the lid on the pan and simmer until the vegetables are cooked.

Tip: For larger quantities, we recommend using the automatic opening mechanism of the cutter lid. You can set this to level 2 or 3 to save effort when cutting.

° can be altered to suit your preferences
Thai coconut curry soup

Ingredients for 4 people:
- 24 prawns
- Chinese five-spice powder
- Oil for frying
- 1 ginger root
- 2 cloves of garlic
- 1 pepper
- 4 spring onions
- 100 g champignons
- 100 g mangetout peas
- 100 g carrots
- 2 tbsp. curry paste, red or yellow
- Salt
- 1 pinch of sugar
- 1 tin unsweetened coconut milk (approx. 250 g)
- 1 carton of cream
- ½ a handful of bean sprouts
- 75 g bamboo shoots from a jar
- 100 g glass noodles
- Cayenne pepper
- 2 tbsp. soy sauce
- Sambal Oelek
- ½ bunch of coriander

Preparation:
First remove the shell and intestine from the prawns. Then wash thoroughly, pat dry with kitchen paper and season with a little Chinese five-spice mixture. Peel the ginger and garlic, remove the hard roots from the garlic cloves, put both into the Handy Hopper and slice finely with the Nicer Slicer on setting 1*. Cut the peppers in half, remove the stalks and seeds, and wash. Clean the spring onions and cut into 5 cm pieces, clean the mushrooms and cut everything into strips with blade A. Clean the mangetouts and cut in half. Peel the carrots, set the Nicer Slicer to setting 2* and cut into fine strips with the julienne blades.
Heat the oil in a pan, fry the prawns briefly, remove from the pan and put to one side. Put the vegetables and the curry paste into the oil in which the prawns have just been cooked. Sweat the ingredients briefly. Season with Chinese five-spice, salt and a pinch of sugar.
Add the coconut milk and cream. Simmer for 5 minutes over a low heat. Add the bean sprouts, bamboo shoots and prawns to the soup and simmer for a further 5 minutes.
Finally, add the glass noodles and allow to soak for 2-3 minutes. Season the soup with salt, Chinese five-spice, cayenne pepper, soy sauce and Sambal Oelek (depending on how hot you like it). Wash and dry the coriander, then chop coarsely. Sprinkle the chopped coriander over the soup to taste before serving.

* can be altered to suit your preferences
Chef’s salad with tuna fish

Ingredients for 4 people:
4 eggs
2 tins of tuna (140 g each)
100 g tinned sweetcorn
1 iceberg lettuce
1 yellow pepper
½ cucumber
80 g ham
100 g cherry tomatoes

For the dressing:
2 tbsp. balsamic vinegar
1 tbsp. lemon juice
3 tbsp. orange juice
3 tbsp. natural yogurt
2 tbsp. salad cream
Salt, black pepper

Preparation:
Boil the eggs for 10-12 minutes. In the meantime, drain the tuna and sweetcorn. Break up the tuna lightly with a fork. Clean and wash the iceberg lettuce and slice it into strips with blade I. Put this into a large salad bowl. Cut the peppers in half, remove the stalks and seeds, and wash. Dice the pepper halves with blade D. Wash and dry the cucumber, cut in half lengthways and then into 5 cm pieces. Slice these with blade A. Cut the ham into strips with blade I and add to the salad with the cucumber slices and pieces of pepper. Wash the cherry tomatoes and cut into quarters with blade E. Also add the tomato pieces, tuna and sweetcorn to the salad bowl. Remove the shell from the eggs and cut into eighths with blade F. For the dressing, mix the vinegar with the lemon and orange juice, yogurt and salad cream. Season the dressing well with salt and pepper and mix with the salad.
Then garnish the salad with the pieces of egg.

Tomato and courgette salad with Feta

Ingredients for 4 people:
1 onion
1 clove of garlic
1 large courgette
250 g cherry tomatoes
2 tbsp. sunflower seeds
½ bunch of flat-leaf parsley
1 bunch of fresh mint
150 g Feta (sheep’s cheese)

For the dressing:
3 tbsp. lemon juice
50 ml olive oil
1 pinch of sugar
Salt, black pepper

Mint leaves to garnish

Preparation:
Peel the onion and garlic, cut in half, remove the hard roots and dice finely with blade C. Wash and dry the courgette. Set the Nicer Slicer to setting 5° and cut into thick strips with the julienne blades. Place in a salad bowl with the diced onion and garlic. Wash the cherry tomatoes, cut into quarters with blade E and also add to the salad. Roast the sunflower seeds in a pan with no oil over a medium heat until golden brown, allow to cool and put to one side. Wash and dry the parsley and mint, chop roughly and add to the other ingredients. Then mix everything together well.
For the dressing, mix together the lemon juice, olive oil, sugar, salt and pepper. Pour over the salad and mix. Cover the bowl and let the salad stand for 15 minutes.
Dice the Feta with blade H and scatter over the salad.
Garnish the salad with a few mint leaves and serve.

° can be altered to suit your preferences
Chicken salad with avocado

Ingredients for 4 people:
800 ml chicken stock (clear)
1 bay leaf
3 allspice berries
3 cloves
450 g chicken breast fillets
1 shallot
1 green chilli (e.g. Jalapeño)
1 orange pepper
1 unwaxed lemon
2 tbsp. salad cream
2 tbsp. crème fraîche
Salt
Black pepper
3 heads of mini romaine lettuce
2 avocados
2 tbsp. rapeseed oil
100 g sour cream

Preparation:
Bring the chicken stock, bay leaf, allspice berries and cloves to the boil in a pan. In the meantime, wash the chicken breast fillets, pat dry and place in the stock. Cook the chicken over a low heat for 15 minutes, then remove the fillets, allow to cool and dice with blade G. Peel the shallot, cut in half and remove the hard root. Cut the chilli in half, deseed and wash. Cut the pepper in half, remove the stalk and seeds, and wash. Dice the shallot and chilli with blade C and the pepper with blade D. Wash and dry the lemon, finely grate 1 tsp. Lemon zest and squeeze the lemon to provide 4 tbsp. lemon juice. Put to one side.

For the dressing, mix the salad cream with the crème fraîche, the diced shallot and the lemon zest. Season the dressing with salt and pepper, then mix with the diced chilli, pepper and chicken.

Clean and pick the romaine lettuce, then wash and dry. Serve the salad onto plates. Cut the avocados in half, remove the stones, peel and dice with blade H. Add half of the diced avocado to the chicken salad and mix. Puree the remaining diced avocado with the lemon juice, rapeseed oil and 2 tbsp. of chicken stock to make the dressing, then stir in the sour cream. Season with salt and pepper. Drizzle the dressing over the romaine lettuce. Arrange the chicken salad on the lettuce leaves and serve.
Layered salad

Ingredients for 8 people:
2 heads of iceberg lettuce
2 yellow peppers
2 red peppers
300 g Feta (sheep's cheese)
1 large cucumber
2 carrots
5 slices of toast
Butter for frying

For the dressing:
150 g mayonnaise
2 tbsp. brown sugar
Garlic powder
Curry powder
Salt

Preparation:
Clean the lettuce, remove the stalk, cut into pieces with blade G, wash and dry well. Place the halves of iceberg lettuce on the bottom of a large salad bowl. Cut the peppers in half, remove the stalks and seeds, wash and then dice with blade H. Scatter the diced pepper on top of the iceberg lettuce in such a way that it creates an even layer. Dice the Feta with blade H and also distribute it evenly. Wash and dry the cucumber, cut it in half lengthways and crossways, also dice with blade H and add to the salad. Distribute the cucumber pieces evenly and cover with the remaining iceberg lettuce. Peel the carrots, set the Nicer Slicer to setting 4°, cut the carrots into strips with the julienne blades and spread in a layer on top of the salad.
For the dressing, beat the mayonnaise, brown sugar, garlic powder and curry powder (to taste) until smooth, season with a little salt and pour evenly over the top layer of the salad. Cover the salad bowl and leave in the fridge for a minimum of 2 hours.
Place the slices of toast on top of one another, cut off the crusts and dice with blade G one after another. Heat the butter in a non-stick frying pan, add the cubes of toast and stir regularly until golden brown. Remove the croutons from the pan and scatter over the layered salad before serving. The salad tastes best if left to stand in the fridge overnight.

Tip: For larger quantities, we recommend using the automatic opening mechanism of the cutter lid. You can set this to level 2 or 3 to save effort when cutting.
Salads

Farmer’s salad

Ingredients for 4 people:
- 2 eggs
- 300 g sweetcorn (tinned)
- 150 g cherry tomatoes
- 1 orange pepper
- ½ cucumber
- 1 red onion
- ½ iceberg lettuce
- 150 g bacon (in slices)

For the dressing:
- 2 tbsp. white wine vinegar
- Salt
- Black pepper
- 2 tsp. Dijon mustard
- 2 tsp. runny honey
- 3 tbsp. olive oil

Preparation:
Boil the eggs for 10–12 minutes. In the meantime, drain the sweetcorn. Wash and dry the cherry tomatoes. Cut the pepper in half, remove the stalk and seeds, and wash. Wash and dry the cucumber and cut in half lengthways and crossways. Peel the onion, cut in half and remove the hard root. Take out the eggs, run under cold water, remove the shells and slice with blade A. Clean the iceberg lettuce, cut into pieces with blade G, wash, dry and place in a large salad bowl. Slice the onions into fine rings with the Nicer Slicer on setting 2*. Dice the pepper and cucumber with blade H. Cut the cherry tomatoes into quarters with blade E. Add everything to the salad bowl with the sweetcorn. Heat a frying pan. Fry the bacon until crisp, then allow to drain on kitchen paper. For the dressing, mix the vinegar with salt, pepper, mustard and honey. Stir in the olive oil slowly. Mix the salad well with the dressing and finally garnish with the eggs and slices of bacon.

Egg salad

Ingredients for 4 people:
- 8 eggs
- ½ red pepper
- 100 g ham
- 4 gherkins
- 8 black olives (pitted)

For the dressing:
- ½ bunch of chives
- 150 g crème fraîche
- 1 tsp. medium mustard
- 1 tbsp. herb vinegar
- Salt
- Black pepper
- ½ carton of cress

Preparation:
Boil the eggs for 10–12 minutes. In the meantime, cut the pepper in half, remove the stalk and seeds, and wash. Dice the pepper and cucumber with blade H. Cut the gherkins into batons vertically with blade C. Dice the olives finely with blade C. Take out the eggs, run under cold water, remove the shells and slice with blade A. Then mix everything together. For the dressing, wash, dry and chop the chives. Stir the chopped chives into the crème fraîche, mustard, vinegar, salt and pepper, mix with the salad ingredients and dress the salad. Cut the cress and garnish the salad with it.

Note: * can be altered to suit your preferences
**Greek salad**

**Ingredients for 4 people:**
- ½ cucumber
- 4 tomatoes
- 1 green pepper
- 1 yellow pepper
- 1 large onion
- 200 g Greek sheep’s cheese
- 16 black olives (pitted)

**For the dressing:**
- 2 cloves of garlic
- Salt
- Freshly ground pepper
- 4 tbsp. mild wine vinegar
- Juice of ½ a lemon
- 8 tbsp. olive oil

**Preparation:**
Wash and dry the cucumber, cut in half lengthways and crossways. Wash the tomatoes, cut in half and remove the stalks. Cut the peppers in half, remove the stalks and seeds, and wash. Peel the onion, cut in half and remove the hard root. Dice all of the vegetables and the sheep’s cheese with blade H and place in a salad bowl. Add the black olives.

For the dressing, peel the garlic, cut in half lengthways, remove the hard roots and dice finely with blade C. Mix this with salt, pepper, the wine vinegar and lemon juice. Stir in the olive oil slowly and pour over the salad. Mix thoroughly once. Allow the Greek salad to stand a little before serving, mix again and adjust the seasoning.

**Tip:** The Greek salad is perfect with toasted pita bread and tzatziki.

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**Quick sausage salad**

**Ingredients for 4 people:**
- 1 ring of sausage
- 500 g medium-aged Gouda
- 1 jar of gherkins
  (drained weight approx. 350 g)
- 1 red onion

**For the dressing:**
- 150 g natural yogurt
- 3 tsp. medium mustard
- Salt
- Freshly ground pepper

**Preparation:**
Remove the skin from the sausage. Take off the rind of the Gouda. Set the Nicer Slicer to setting 6* and cut the gouda and sausage and into fine strips with the julienne blades, then place in a salad bowl. Drain the gherkins but keep the liquid and set to one side. Peel the onion, cut in half and remove the hard root, then dice with the gherkins using blade C and add to the salad bowl.

For the dressing, mix together the yogurt, mustard and 8 tbsp. gherkin liquid and season with salt and pepper. Pour the dressing over the sausage salad, mix well and allow to stand. Before serving, stir once more and adjust the seasoning.

**Tip:** White bread or ciabatta cut into slices and fried in a little olive oil tastes delicious with this.

* can be altered to suit your preferences
Caesar salad with chicken strips

Ingredients for 4 people:
2 lettuce hearts (romaine)
1 handful beetroot leaves
1 handful rocket leaves
5 slices of toasting bread
½ red chilli
2 cloves of garlic
Butter for frying
Salt
Black pepper
3 chicken breast filets
2-3 tbsp. vegetable oil
80 g Parmesan

For the dressing:
1 egg yolk
1 tsp. mustard
1 dash of Worcestershire sauce
1 tbsp. lemon juice
100 ml mild olive oil

Preparation:
Cut the lettuce hearts into pieces with blade G. Pick the beetroot leaves and rocket and remove any large stalks. Wash and dry all of the salad leaves and put into a large salad bowl. Place the slices of bread on top of one another, cut off the crusts and dice with blade H one after another. Cut the chilli in half, deseed, wash and chop into strips with blade A. Peel the garlic cloves, remove the hard roots and cut into four. Heat the chilli strips and garlic with the butter in a non-stick frying pan. As soon as the butter starts to foam, add the diced bread and stir until golden brown. Season the croutons with salt and pepper, then remove from the pan and put to one side.

Season the chicken breast filets with salt and pepper. Heat the vegetable oil in a non-stick frying pan and fry the chicken filets on both sides for about 6 minutes.

For the dressing, mix the egg yolk with the mustard, Worcestershire sauce and lemon juice. Stir in the olive oil slowly. Add a few drops of water to thin if necessary. Mix the salad with the dressing and place immediately on 4 plates. Cut the chicken filets into strips with blade I and arrange on the salad with the croutons. Finally, slice the Parmesan over it with the Nicer Slicer on setting 1*.

Bavarian cabbage salad

Ingredients for 4 people:
1 small white cabbage
1 tsp. salt
100 g diced bacon
1 onion
3 tbsp. white wine vinegar
1 l vegetable stock
½ tbsp. ground cumin
1 tsp. hot mustard
4 tbsp. oil
Black pepper, freshly ground

Preparation:
Clean the white cabbage, cut into four, remove the stalk and slice finely with the Nicer Slicer on setting 2*. Mix with salt, cover and allow to stand until the other ingredients have been prepared.

Render the cubed bacon in a frying pan over a low heat. Peel the onion, remove the hard root and place in the Handy Hopper. Set the Nicer Slicer to setting 2*, cut into fine strips with the julienne blades and sweat with the diced bacon. Add the vinegar and vegetable stock, bring to the boil while stirring until the pan has been deglazed. Mix together the cumin, mustard and oil. Mix the cabbage with this marinade, cover and leave to stand at room temperature for about 3 hours.

Season the cabbage salad with plenty of freshly ground black pepper and salt.

* can be altered to suit your preferences
Taco salad

Ingredients for 4 people:
- ½ green pepper
- 1 onion
- 1 clove of garlic
- Oil for frying
- 300 g minced beef
- 200 g chopped tomatoes (tinned)
- Salt
- Black pepper
- ¼ tsp. cumin
- ¼ tsp. hot paprika
- 80 g Cheddar cheese
- 4 tomatoes
- 10 black olives (pitted)
- ½ bunch of spring onions
- ½ iceberg lettuce
- 150 g crème fraîche
- 80 g tortilla chips

Preparation:
Cut the pepper in half, remove the stalk and seeds, wash and dice with blade D. Peel the onion and garlic, cut in half and remove the hard roots. Dice both ingredients finely with blade C. Heat the oil in a pan, fry the diced onion, garlic and pepper briefly over a low heat while stirring. Add the minced meat and fry until brown. Mix in the chopped tomatoes. Season the minced meat with salt, pepper, cumin and paprika. Cook the meat uncovered over a low heat for 20 minutes until the liquid has almost entirely evaporated. Then allow it to cool.

In the meantime, grate the cheese coarsely. Wash the tomatoes, cut in half, remove the stalks and dice with blade D. Dice the olives finely with blade C. Clean and wash the spring onions, cut into pieces about 5 cm in length and dice finely with blade C.

Clean the iceberg lettuce and slice it into strips with blade I, then wash and dry. Serve the salad on deep plates.

Adjust the seasoning of the minced meat again and share out on the salad. Then scatter first with the cheese, then with the diced tomatoes and olives and finally with the diced spring onion. Stir the crème fraîche until smooth and pour over the salad. Distribute the tortilla chips around and serve immediately.

Tip: For larger quantities, we recommend using the automatic opening mechanism of the cutter lid. You can set this to level 2 or 3 to save effort when cutting.
Bruschetta with tomato and basil

**Ingredients for 8 people:**
- 4 tomatoes
- 3 cloves of garlic
- ½ bunch of basil
- 1 tbsp. olive oil
- Salt
- Freshly ground pepper
- 1 baguette
- 25 g soft butter
- 50 g Parmesan

**Preparation:**
For the topping, wash the tomatoes, cut in half, remove the stalks and dice with blade D. Peel the garlic, cut in half, remove the hard roots and dice finely with blade C. Wash and dry the basil, then chop coarsely. Mix together the tomatoes, olive oil, two-thirds of the garlic, salt and pepper and put to one side. Then cut the baguette into thin slices.

For the garlic butter, mix the rest of the garlic with the softened butter, pepper and salt in a small bowl. Spread the garlic butter evenly on one side of each of the slices of baguette. Then toast with the butter side down under the grill on medium to low heat for 2 minutes until slightly brown. Turn over and put the topping on with a dessert spoon. Finally, slice the Parmesan with the Nicer Slicer on setting 1° and sprinkle over the topping. Cover and grill for 3-4 minutes until everything is warm and the slices of baguette are toasted. Watch carefully to prevent them from burning! Remove from the grill and serve immediately.

Crab nachos

**Ingredients for 4 people:**
- 225 g crab meat substitute
- 3 shallots
- 1 avocado
- ½ red pepper
- 1 unwaxed lime
- ½ bunch of coriander
- 1 tsp. chilli powder
- 1 tsp. ground cumin
- ½ tsp. paprika
- 120 g cheese
- 80 g round tortilla chips
- Sour cream (to taste)

**Preparation:**
Dice the substitute crab meat with blade D. Peel the shallots, cut in half, remove the hard roots and dice finely with blade C. Peel the avocado, cut in half and remove the stone. Cut the pepper in half, remove the stalk and seeds, and wash. Dice the pepper and avocado halves with blade D. Wash and dry the lime, finely grate 1 tsp. lime zest and squeeze the lime to provide 1 tbsp. juice. Mix the diced avocado with the lime juice and put to one side. Wash and dry the coriander, then chop coarsely. Add the lime zest and all of the chopped ingredients except the avocado and mix well. Season with the chilli powder, ground cumin and paprika. Preheat the oven to 190°C. Coarsely slice the cheese with the Nicer Slicer on setting 3°. Place the tortilla chips in one layer in an ovenproof dish, pour the mixture over, scatter with the cheese and bake for 8-10 minutes until the cheese has melted. Take out of the oven and scatter the diced avocado over. Serve immediately – with sour cream if you wish.

° can be altered to suit your preferences
Fresh vegetable pizza

Ingredients for 4 people:
- 450 g pizza dough (ready for baking)
- 200 g fresh mushrooms
- 2 tomatoes
- 1 green pepper
- 1 onion
- 100 g broccoli
- 225 ml sour cream
- 1 tbsp. horseradish
- Salt
- Pepper

Preparation:
Preheat the oven to 190°C. Lay the pizza dough on an ungreased baking try (approx. 38 x 25 x 3 cm). Push about 2.5 cm of the dough up around the edge. Bake for 15-20 minutes until the dough is golden brown. Allow to cool completely. Set the Nicer Slicer to setting 3°. Put the mushrooms in the Handy Hopper and cut into fine slices. Wash the tomatoes and paprika, cut in half, remove the stalks and seeds and dice with blade H. Peel the onions, also cut in half, remove the hard root and dice finely with blade C. Clean the broccoli and divide into florets. Mix the sour cream, horseradish, salt and pepper until smooth. Spread evenly over the pizza base and top with the diced vegetables. Cut into small bite-sized pieces and keep in the fridge until you are ready to eat them.

*M can be altered to suit your preferences

Mango chutney

Ingredients for 4 people:
- 1 onion
- 1 mango
- ½ pepper
- 1 small medium-hot chilli
- ¼ ginger root
- Butter for frying
- 20 ml red balsamic vinegar
- 100 g sugar
- 1 pinch of cinnamon
- Salt, black pepper

Preparation:
Peel the onion, cut in half and remove the hard root. Also peel the mango and remove the flesh from the stone. Cut the pepper and chilli in half, deseed and wash. Dice everything with blade H. Peel the ginger and cut into two slices approx. 5 mm thick. Dice the slices finely with blade C. Then sweat off all of the ingredients in a little butter. Season with balsamic vinegar, sugar, cinnamon, salt and pepper and cook for 20 mins. Add a little water if necessary.

Fresh tomato salsa

Ingredients for 4 people:
- 5 tomatoes
- 1 red onion
- ½ red pepper
- ½ green pepper
- ½ yellow pepper
- 1 jalapeño pepper
- 1 bunch of coriander
- 25 ml Italian dressing
- Salt, Tabasco
- 80 g tortilla chips

Preparation:
Wash the tomatoes, cut in half and remove the stalks. Peel the onion, remove the hard root and cut in half. Remove the stalks and seeds from the peppers and wash. Dice the tomatoes, onion and peppers with blade D. Wash and dry the coriander, then chop coarsely. Add the diced tomato, onion and pepper and mix with the Italian dressing, salt and Tabasco (if you like it). Serve immediately with tortilla chips or cover and keep in the fridge until you are ready to serve.
"Mandala" curried prawns

Ingredients for 4 people:
- 2 shallots
- 2 cloves of garlic
- 20 g pickled ginger
- ½ cucumber
- 2 slices of pineapple (tinned)
- Butter for frying
- 1 tbsp. curry powder
- 125 ml meat stock
- 3 tbsp. coconut milk (tinned)
- 400 g prawn tails
- Cayenne pepper
- 1 tbsp. soy sauce

Preparation:
Peel the shallots and garlic, cut the shallots in half, remove the hard roots and dice both finely with blade C. Take the ginger out of the liquid, allow to drain and also dice with blade C. Peel the cucumber, cut in half lengthways and crossways. Dice the cucumber and pineapple slices with blade H.
Melt the butter in a deep non-stick pan. Sweat off the shallots and garlic until transparent. Stir in the curry powder. Add the ginger. Add the stock and coconut milk and bring to the boil. Put the diced cucumber and pineapple and the prawns into the sauce and cook for 5 minutes over a medium heat. Season the sauce with the cayenne pepper and soy sauce and serve the curried prawns.

Tip: This dish is even more exotic if you add a few raisins and a little ground cardamom.

Vegetable spaghetti

Ingredients for 4 people:
- 400 g spaghetti
- 1 carrot
- 1 courgette
- Butter for frying
- 100 diced ham
- 200 ml vegetable stock
- 100 ml cream
- 50 ml sparkling wine
- Salt, pepper
- 1 bunch of oregano
- 1 bunch of basil

Preparation:
Cook the spaghetti in well salted water until al dente, then drain and keep warm.
Peel and clean the carrot and courgette. Set the Nicer Slicer to setting 2*. Slice the carrot and courgette into fine strips lengthways with the julienne blades. Melt the butter in a frying pan and fry the diced ham until crispy. Add the carrot strips and fry briefly. Add the courgette strips too, pour in the stock and allow everything to simmer for 5 minutes. Season with cream, sparkling wine and pepper. Wash the herbs, dry well and chop coarsely. Add the pasta and the herbs to the vegetables. Roll up the vegetable spaghetti with a fork and arrange in nests on the plates.

* can be altered to suit your preferences
Trout fillets on potato and vegetable gratin

**Ingredients for 4 people:**
- 500 g waxy potatoes
- 6 sticks of celery
- 200 g sour cream
- 300 ml vegetable stock
- Salt, pepper
- ½ an organic lemon
- 4 salmon fillets (approx. 150 g each)
- 2 sprigs of thyme
- ½ bunch of flat-leaf parsley
- ½ bunch of basil
- 4 tomatoes
- Parmesan

**Preparation:**
Preheat the oven to 180°C. Peel and wash the potatoes, clean and wash the celery. Cut both into fine slices with the Nicer Slicer on setting 3*, mix and put in an ovenproof dish.
Whisk the sour cream and vegetable stock, season with salt and pepper and pour over the potato and celery mixture. Bake the gratin in the oven for about 30 mins.
Wash and dry the lemon, grate the zest finely and squeeze the juice. Rinse the trout fillets, pat dry with kitchen paper and carefully take off the skin. Drizzle with lemon juice and salt.
Wash the herbs, dry well, chop finely and mix with the lemon zest. Slice the tomatoes with the Nicer Slicer on setting 4*, then season with salt and pepper. Shave the Parmesan with the Nicer Slicer on setting 1*.
Take the gratin out of the oven, lay the trout fillets on the vegetables, spread the herbs on top, cover with the slices of tomato and sprinkle with the Parmesan. Then bake for a further 15-20 mins.

Scandinavian fish casserole

**Ingredients for 4 people:**
- 2 shallots
- 2 cloves of garlic
- 1 leek
- 50 g celeriac
- 1 carrot
- Oil for frying
- 1 bay leaf
- 750 ml fish stock
- 125 ml orange juice
- 125 ml tomato juice
- 500 g zander filet
- Lemon juice
- Tabasco
- Salt, pepper
- 100 g North Sea shrimp
- 1 bunch of dill
- 1 baguette

**Preparation:**
Peel the shallots and garlic, remove the hard roots, put the Nicer Slicer on setting 2*, put both in the Handy Hopper and slice finely. Clean and wash the leek, peel and clean the celery and carrots. Put the Nicer Slicer on setting 2*. Cut all of the vegetables into fine slices.
Heat the oil in a sufficiently large pan and sweat off the vegetables with the bay leaf. Add the fish stock, orange and tomato juice and boil for 8 minutes. Remove the bones from the zander fillet, cut into bite-size pieces and cook in the soup for 5 minutes. Season with lemon juice, Tabasco, pepper and salt. Wash the shrimp and pat dry. Wash the dill, dry well and chop coarsely. Serve the soup in 4 plates then scatter the shrimp and dill on top. Cut the baguette into slices one finger thick and serve with the soup.

* can be altered to suit your preferences
Bread dumplings with mushroom ragout

**Ingredients for 4 people:**
- 4 bread rolls
- 50 g butter
- 500 ml milk
- 1 egg
- 1 egg yolk
- Salt
- 150 g flour
- 600 g chanterelles
- 2 onions
- 2 cloves of garlic
- Oil and butter for frying
- 1 tsp. tomato puree
- Salt, pepper
- 1 tbsp. sweet paprika
- 250 ml vegetable stock
- 1 bunch of parsley
- 1 bunch of chives
- 100 g cream
- Lemon juice

**Preparation:**
Cut the bread rolls in four and dice with blade G. Melt the butter in a pan. Mix the milk, egg, egg yolk, butter and a little salt in a bowl, add the pieces of bread and allow to stand for 15 mins. Then scatter the flour over and stir.

Bring a large pan of water to the boil and add a little salt. Drain the bread mixture, place in the centre of a large piece of aluminium foil and form into an even roll. Carefully seal the ends of the foil and place in the boiling water. Simmer over a medium heat for 30 minutes (do not boil). Then take the roll of dumpling mixture carefully out of the water, allow the steam to escape for a few minutes and then unwrap carefully.

Clean the mushrooms, if necessary cut the larger ones in half. Peel the onions and garlic and remove the hard roots. Set the Nicer Slicer to setting 3°. Slice the onions using the food holder. Then put the Nicer Slicer on setting 1°. Put the garlic in the Handy Hopper and also cut into fine slices. Heat the oil and butter in a large frying pan. Add the onions, mushrooms and garlic, salt lightly, cover and steam for 5 mins. over a medium heat. Add the tomato puree and season with salt, pepper and paprika. Pour in the vegetable stock and cook everything over a medium heat with the lid on for about 15 mins.

Wash and dry the parsley and chives, then chop finely. Beat the cream until stiff and mix with the herbs and a little lemon juice. Allow to stand for a short time.

Carefully cut the dumpling into slices and arrange on the plate with the mushroom ragout and the cream and herb mixture.

* can be altered to suit your preferences
Potato gratin with ham

Ingredients for 4 people:
- 500 g waxy potatoes
- 100 g crème fraîche
- Salt, pepper
- 200 ml milk
- 4 thin slices of smoked ham
- 1 bunch of parsley

Preparation:
- Preheat the oven to 150°C. Bring a large pan of water to the boil. Peel the potatoes, set the Nicer Slicer to setting 6*, cut the potatoes into thick slices on it and boil in salted water for 15 minutes. Drain the cooked potatoes.
- Season the crème fraîche with salt and pepper. For the gratin, alternate layers of potatoes and crème fraîche in an ovenproof dish. Pour over the milk and bake the gratin in the oven for 35 minutes. In the meantime, cut the ham into strips. 10 minutes before the end of the cooking time, add the strips of ham to the gratin. Wash and dry the parsley, then chop finely. Sprinkle the parsley over the cooked gratin and serve hot.

Roast vegetables with farfalle and balsamic vinegar

Ingredients for 4 people:
- 1 red pepper
- 1 yellow pepper
- 1 courgette
- 2 carrots
- 2 onions
- 2 cloves of garlic
- 100 g green beans
- 4 tsp. olive oil
- Salt
- Freshly ground pepper
- 400 g farfalle
- 50 g Parmesan

For the dressing:
- ½ bunch of fresh basil
- 5 tbsp. balsamic vinegar
- 2 tbsp. olive oil
- Salt
- Freshly ground pepper

Also: Grease for the dish

Preparation:
- Preheat the oven to 180°C. Cut the peppers in half, remove the stalks and seeds, and wash. Wash the courgette, peel the carrots, clean both and cut in half lengthways. Dice everything with blade H. Peel the onion, cut in half and remove the hard roots. Peel the garlic, cut in half lengthways, remove the hard roots and dice finely with the onion using blade C. Wash and clean the beans and cut in half. Put the vegetables in a greased caserole dish, drizzle with the olive oil, season with salt and pepper and mix everything together well. Bake in the oven for 35-40 minutes until the vegetables are cooked. In the meantime cook the farfalle in boiling salted water until al dente in accordance with the instructions on the packet, drain and keep warm.
- For the dressing, wash and dry the basil, then chop coarsely. Add the balsamic vinegar and olive oil and season with salt and pepper. Remove the vegetables from the oven, fold in the pasta. Pour the dressing over, mix carefully again, adjust the seasoning and serve in portions.
- Coarsely slice the Parmesan with the Nicer Slicer on setting 2* and sprinkle over the topping. Serve immediately.

* can be altered to suit your preferences
Stir-fried vegetables

Ingredients for 4 people:
1 yellow pepper
1 small courgette
1 carrot
100 g broccoli
100 g sugar-snap peas
150 g fresh champignons
4 spring onions
100 g fresh bean sprouts
4 cloves of garlic
Oil for frying
2 tbsp. fish sauce
2 tbsp. light soy sauce
2 tbsp. oyster sauce
Freshly ground pepper

Preparation:
Cut the pepper in half, remove the stalk and seeds, and wash. Clean and wash the courgette. Peel the carrots and cut in half lengthways. Cut both into approx. 5 cm pieces and then slice with blade A. Wash and clean the broccoli and divide into florets. Clean the sugar-snap peas. Clean the champignons and spring onions. Set the Nicer Slicer to setting 3*, put the champignons in the Handy Hopper and slice. Cut the spring onions into strips with blade A. Pick the bean sprouts, wash under running water and dry well. Peel the garlic, cut in half, remove the hard roots and dice finely with blade C. Heat the oil in a wok and fry the diced garlic. Add the pepper and courgette slices, the carrot batons, the broccoli florets, the sugar-snap peas and the sliced champignons and stir fry for 2 minutes over a high heat. Add the fish, soy and oyster sauces and mix everything well. Stir in the spring onions and bean sprouts and season the vegetables with pepper. Serve immediately.

Tip: Fresh radish sprouts are delicious with this and look very decorative, too. They not only have a very pretty bright pink colour, but they also bring a touch of heat to the dish. They can be cut into fine strips with the Handy Hopper and the Nicer Slicer’s julienne blades.

Tip: For larger quantities, we recommend using the automatic opening mechanism of the cutter lid. You can set this to level 2 or 3 to save effort when cutting.

* can be altered to suit your preferences
Pan-fried chicken and vegetables

Ingredients for 4 people:
500 g chicken breast filet
Lemon juice
Salt
Freshly ground pepper
paprika powder
2 cloves of garlic
2 onions
1 red pepper
1 yellow pepper
1 small cucumber
2 carrots
Oil for frying
1 bunch of basil

Preparation:
Cut the chicken breast filet into bite-sized pieces and place in a bowl. Drizzle with a little lemon juice and season with salt, pepper and paprika. Mix well and leave to stand for about 15 minutes.
Peel the garlic and onions, cut in half, remove the hard roots and dice finely with blade C. Cut the peppers in half, remove the stalks and seeds, and wash. Wash the cucumber and cut in half lengthways and crossways. Peel and clean the carrots and cut in half lengthways. Cut the peppers, cucumber and carrots into dice with blade H. Heat some oil in a frying pan and fry the chicken pieces quickly. Then add the diced garlic, stir and cook for 5 minutes until the meat is cooked through. Take the chicken out of the pan and keep warm.
Add the pieces of onion, paprika, cucumber and carrot to the pan, season with salt, pepper and paprika and stir fry for about 10 minutes. Then return the chicken pieces to the vegetables in the pan, mix well and allow everything to cook for about 3 minutes more. Wash and dry the basil, then chop coarsely. Finally adjust the seasoning of the dish and serve sprinkled with basil.

Mushroom and tomato risotto

Ingredients for 4 people:
200 g cèpes
200 g champignons
2 tomatoes
4 shallots
Butter for frying
300 g Arborio rice
500 ml vegetable stock
200 ml dry white wine
Salt, white pepper
80 g Parmesan
1 bunch of parsley
Oil for frying

Preparation:
Clean the cèpes and champignons, set the Nicer Slicer to setting 3*, put both in the Handy Hopper and slice finely. Wash the tomatoes, cut in half, remove the stalks and dice with blade D. Peel the shallots, cut in half, remove the hard roots and dice finely with blade C. Melt the butter in a pan, sweat off half of the diced shallot until it turns transparent. Add the rice and stir until it becomes slightly transparent. Gradually add the vegetable stock and stir continuously over a low to medium heat for about 15-18 minutes. When most of the liquid has been absorbed, slowly pour in the white wine. Continue stirring until the wine has been absorbed and the risotto has a creamy consistency. If necessary, add more wine or water. Season with salt and pepper, slice the Parmesan with the Nicer Slicer on setting 1*, add to the risotto and carefully fold in.
In the meantime, heat the oil in a frying pan, fry off the sliced mushrooms, diced tomato and the rest of the diced shallot and season with salt and pepper. Wash and dry the parsley, then chop finely. Mix everything carefully into the risotto. Serve immediately in a warm bowl.
* can be altered to suit your preferences
Fruit crêpes

Ingredients for 4 people:
For the batter:
- 75 g flour
- 150 ml milk
- 2 eggs
- 20 g margarine
- ½ small pack of vanilla sugar
- Oil for frying

For the topping:
- 2 bananas
- 2 apples
- 200 g strawberries

Preparation:
Mix all of the batter ingredients until smooth. Heat a little oil in a frying pan that is as shallow as possible, add some of the batter and cook until the batter does not stick. Keep the cooked crêpes warm in the oven at a low temperature.

In the meantime, peel the bananas, cut in half lengthways and slice with blade I. Peel the apples, cut in half, remove the core and dice with blade H. Wash the strawberries, allow to drain, clean and slice with blade A. Spread the cut fruit over the crêpes and fold them over.

“Caribbean” fruit salad

Ingredients for 4 people:
- 1 honeydew melon
- 1 mango
- 1 pineapple
- 4 kiwis
- 4 bananas
- 2 oranges
- 1 lemon
- 1 carton of natural yogurt
- 1 tin coconut milk
- Sugar to taste

Preparation:
Cut the honeydew melon into four, remove the seeds and cut the flesh from the peel. Peel the mango, cut in half and remove the stone. Peel the pineapple, cut in four and remove the hard core. Cut everything into approx. 12-13 cm pieces and then dice with blade G. Peel the kiwis, remove the hard end and cut in half lengthways. Peel the bananas, cut in half lengthways and slice with blade I. For the dressing, squeeze the oranges and lemon, mix the juice with the yogurt and coconut milk. Taste and add some sugar to sweeten if necessary. Mix the fruit in a bowl and arrange in small dishes. Pour over the dressing and serve.
Mum’s apple crumble

Ingredients for 4 people:
- 3 apples
- 25 ml orange juice
- 50 g sugar
- ½ tsp. powdered cinnamon
- 50 g flour
- 1 pinch of salt
- 2 tbsp. soft butter

Also:
- Grease for the dish

Preparation:
Preheat the oven to 175°C. Lightly grease a rectangular dish (approx. 25 x 30 cm). Peel and core the apples, set the Nicer Slicer to setting 4*, slice the apples and place evenly in the dish. Drizzle the orange juice over. In a bowl mix half of the sugar with the cinnamon and scatter over the apples. In the same bowl mix together the flour, the remaining sugar and the salt. Rub the butter in until a crumbly mixture forms. Scatter the crumble mixture over the apples. Bake the crumble in the oven for 40-45 minutes until the top is a light golden colour and the apples are soft.

Flambéed fruit with ice cream

Ingredients for 4 people:
- ½ pineapple
- 3 bananas
- 2 oranges
- Butter for frying
- 50 g brown sugar
- 4 cl rum
- 4 scoops of vanilla or fruit ice cream

Preparation:
Peel the pineapple, cut in half again, remove the hard core and dice with blade G. Peel the bananas, cut in half lengthways and slice with blade I. Peel and fillet the oranges and remove any seeds. Melt the butter in a frying pan. Slowly stir in the sugar until it is caramelised. Put the fruit in the pan and turn until it is fully coated in the sugar mixture. Remove the pan from the stove, add the rum to the fruit and flambé. When the flame has died down, serve the fruit in dessert bowls. Put 1 scoop of ice cream on each and serve immediately.

* can be altered to suit your preferences