

  
EMERIL LAGASSE

**BLENDER &  
BEYOND PLUS™**

# Emeril's Ultimate Recipes



**Easily Puree, Mix, Blend, Whip,  
Chop, and More!**

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# QUICK START GUIDE

See owner's manual for complete instructions and important safety information before using this product.

## Step 1

Choose an attachment. Connect the attachment to the Motor Housing. Twist to lock in place.



## Step 2

Optional: Press the Angle Adjustment Button. Turn the appliance clockwise until it clicks into the desired orientation.



## Step 3

Turn the Variable Speed Controller to set the appliance's speed.  
Recommended: Start at a low speed and increase as needed after you begin.



**IMPORTANT:** Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

### Step 4

Add ingredients to a vessel, such as the Blending Jar. Lower the appliance into the vessel.



### Step 5

Press the Unlock Button. One Indicator Light will turn red. Press and hold the Power Button to begin. The Indicator Lights will turn blue. While the Indicator Lights are blue, you can release and press the Power Button as needed, such as to pulse.



### Step 6

When you are done, release the Power Button. The appliance will stop running. After 10 seconds, the Indicator Lights will darken. If you want to start the appliance again, repeat step 5.



# TAPENADE

SERVES 6 • DIFFICULTY: BEGINNER



## INGREDIENTS

1 cup Kalamata olives  
3 tbsp. capers  
1 clove garlic  
1 tsp. thyme  
1 lemon juice  
¼ cup plus 1 tbsp. olive oil  
1 baguette,  
cut into ½-inch slices & toasted

## DIRECTIONS

- 1.** Place the olives, capers, garlic, thyme, lemon juice, and olive oil in the chopper bowl. Use the chopper attachment to pulse until the mixture forms a coarse paste.
- 2.** Top the toasted baguette slices with the tapenade before serving.

# CHARCUTERIE BOARD WITH RED WINE VINAIGRETTE

SERVES 6-8 • DIFFICULTY: BEGINNER



## INGREDIENTS

### Red Wine Vinaigrette

½ cup olive oil

3 tbsp. red wine vinegar

1 shallot

1 sprig fresh oregano

½ tsp. salt

½ tsp. ground black pepper

1 tsp. sugar

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½ lb soppressata, sliced thinly

½ lb hot capicola, sliced thinly

½ lb mortadella, sliced thinly

½ lb fresh mozzarella, sliced

½ lb provolone, sliced thinly

1 cup pepperoncini

½ cup sun-dried tomatoes

½ cup sliced hot cherry peppers

1 roasted red pepper, sliced

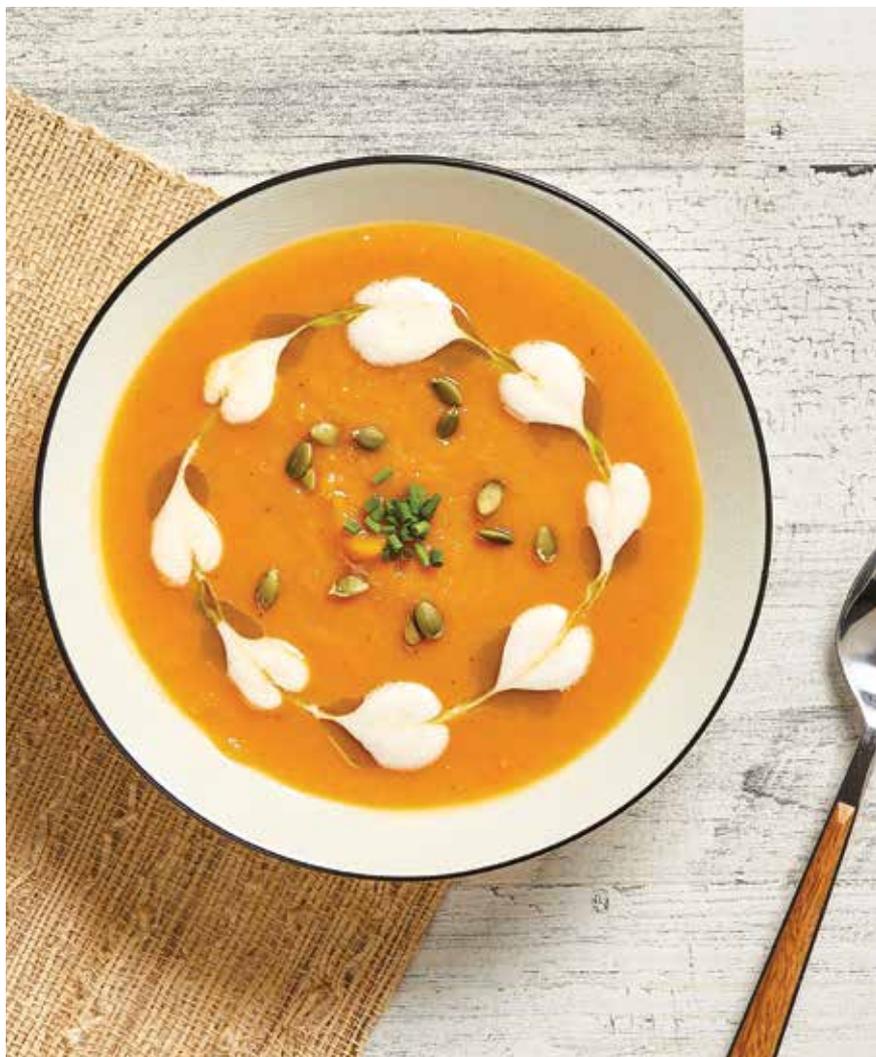
½ cup quartered  
artichoke hearts in oil

## DIRECTIONS

1. Place the Red Wine Vinaigrette ingredients in the blending jar. Use the blender attachment on high speed to blend the ingredients until emulsified.
2. Arrange the rest of the ingredients on a large tray. Drizzle with the vinaigrette before serving.

# ROASTED BUTTERNUT SQUASH SOUP

SERVES 4 • DIFFICULTY: INTERMEDIATE



## INGREDIENTS

4 lb butternut squash, peeled, seeded & cut into 3-inch chunks  
¼ cup olive oil  
1 tbsp. salt, divided  
1 tsp. freshly ground black or white pepper, divided  
3 tbsp. butter  
3 cups chopped onions  
½ cup chopped carrots  
1 clove garlic, smashed  
1–2 sprigs fresh thyme  
1 cup brandy  
4 cups chicken stock or canned low-sodium chicken broth, plus more if needed  
4 cups water

### Basil Oil

20 basil leaves  
¾ cup olive oil  
½ tsp. salt  
¼ tsp. ground black pepper  
\_\_\_\_\_  
½ cup toasted pumpkin seeds  
½ cup crème fraîche

## DIRECTIONS

1. Preheat the oven to 450° F/232° C.
2. Line a rimmed baking sheet with parchment paper.
3. Place the squash, olive oil, 1 tsp. salt, and ½ tsp. black or white pepper in a large bowl and toss.
4. Transfer the squash to the prepared baking sheet. Roast in the oven until the squash is lightly caramelized and tender (25 minutes). When done, remove and reserve the squash.
5. While the squash is roasting, place a 6-qt. pot over medium heat on the stove top. Add the onions, carrots, garlic, thyme, 2 tsp. salt, and ½ tsp. black or white pepper and cook until the vegetables are soft (about 10 minutes).
6. Add the brandy and cook for 5 minutes.
7. Add the stock and water. Bring to a boil and then reduce the heat to simmer for 15 minutes.
8. Place the Basil Oil ingredients in the blending jar. Use the blender attachment to blend well. Reserve the basil oil.
9. Add the roasted squash to the pot. Remove from the heat. Discard the thyme sprigs.
10. Use the blender attachment to blend the soup until completely smooth.
11. Transfer the soup to a soup pot or individual serving bowls. Serve hot and garnish with the pumpkin seeds, basil oil, and a dollop of crème fraîche.

# BLT SOUP

SERVES 6 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

- 1 small onion, quartered
- 3 cloves garlic
- 3 tbsp. olive oil
- 2 lb plum tomatoes, cut in half
- 3 sprigs fresh oregano, stemmed
- 2 cups chicken stock
- 1 tsp. sea salt
- ½ tsp. ground black pepper
- 1 pinch sugar
- 1 pinch dried red pepper flakes
- 1 tsp. red wine vinegar
- 8 fresh basil leaves

### Garlic Aioli

- ½ cup mayonnaise
- 1 clove garlic, minced
- 1 tbsp. lemon juice
- ½ tsp. hot sauce

### Garnish

- 3 oz bacon, cooked & chopped
- 1 cup baby arugula leaves, tossed with olive oil and 1 pinch salt
- 1 baguette, sliced & toasted or cut into croutons & toasted

## DIRECTIONS

1. Place a saucepot on the stove top. Add the onion and garlic and sauté over medium heat for 2–3 minutes.
2. Add the olive oil, tomatoes, oregano, stock, salt, black pepper, sugar, red pepper flakes, and red wine vinegar. Cover the saucepot with its lid and simmer for 20 minutes. When done, remove from the heat and add the basil.
3. Use the blender attachment to puree the soup.
4. Combine the Garlic Aioli ingredients in the blending jar. Use the whisk attachment to blend the aioli ingredients together.
5. Serve with the bacon, arugula, baguette, and a drizzle of the aioli.

# EMERIL'S HOMEMADE STEAK SAUCE

YIELDS 6 CUPS • DIFFICULTY: BEGINNER

## INGREDIENTS

2 cups chicken stock  
2 ¼ lb plum tomatoes, halved  
1 ¼ cups chopped mango  
2 yellow onions, quartered  
½ lb turnip, peeled & diced  
1 jalapeño, seeded & halved  
½ cup ketchup  
¼ cup raisins  
1 2-inch cinnamon stick  
2 cloves  
3 tbsp. light brown sugar  
2 tbsp. rice wine vinegar  
2 tbsp. apple cider vinegar  
1 tbsp. plus 1 tsp. molasses  
1 ½ tsp. Worcestershire sauce  
1 tsp. minced garlic  
1 tsp. minced fresh ginger  
½ tsp. ground coriander  
¼ tsp. chili powder  
¼ tsp. ground cayenne pepper  
2 tsp. fresh orange juice  
1 tsp. fresh lemon juice

## DIRECTIONS

- 1.** Place a heavy, medium-size pot on the stove top. Add the stock, tomatoes, mango, onions, turnip, jalapeño, ketchup, raisins, cinnamon, cloves, light brown sugar, rice wine vinegar, apple cider vinegar, molasses, Worcestershire sauce, garlic, ginger, coriander, chili powder, and cayenne pepper and combine. Bring to a boil.
- 2.** When boiling, reduce the heat to medium-low and simmer until thickened (about 1 ½ hours).
- 3.** Remove from the heat. Remove the cinnamon stick.
- 4.** Use the blender attachment on high speed to puree.
- 5.** Add the orange and lemon juice and continue processing until smooth.
- 6.** Serve with steak.

# FRIED CHICKEN & BUTTERMILK WAFFLES

WITH BLACK PEPPER MAPLE SYRUP  
& WHIPPED VANILLA BUTTER

SERVES 4 • DIFFICULTY: ADVANCED



## INGREDIENTS

### Fried Chicken

- 1 ½ cups buttermilk
- ¼ cup hot sauce
- 1 tbsp. sweet paprika
- 3 cloves garlic, chopped
- 1 ½ tbsp. sugar
- 1 tbsp. plus 1 tsp. salt
- 2 cups flour
- 1 3 ½-lb whole chicken, cut into 8 pieces
- 3–4 cups oil, as needed

**See pages 16–17 for  
Buttermilk Waffles,  
Black Pepper Maple Syrup,  
and Whipped Vanilla  
Butter recipes**

## DIRECTIONS

1. Place the buttermilk, hot sauce, paprika, garlic, sugar, and 1 tbsp. salt in a small bowl. Use the whisk attachment to whisk together.
2. Transfer the mixture to a gallon-size resealable plastic bag. Add the chicken pieces, seal, and refrigerate overnight (at least 4 hours).
3. Place a wire rack on a baking sheet.
4. Combine the flour and 1 tsp. salt in a medium-size bowl.
5. Remove the chicken from the marinade. Drain any excess marinade. Dredge the chicken in the flour. Set the chicken on the wire rack.
6. Add 1 inch of oil to a 10-inch high-sided pan. Heat the oil over high heat to 350° F/177° C.
7. When the oil is hot, fry the chicken in batches until golden brown and cooked through (6–8 minutes per side). An instant-read thermometer inserted into the thickest part of the chicken should read 165° F/74° C. As the chicken pieces are cooked, transfer them to a paper towel-lined platter.
8. Serve the chicken hot with the waffles, syrup, and butter (recipes on next page).

**(Continued on page 16)**

# BUTTERMILK WAFFLES

(Continued from page 15)

## INGREDIENTS

### **Buttermilk Waffles** (Makes About 6 Waffles)

- 1  $\frac{3}{4}$  cups cake flour
- 3 tbsp. sugar
- 2 tbsp. yellow cornmeal
- $\frac{1}{2}$  tsp. baking soda
- $\frac{1}{2}$  tsp. salt
- 2 cups well-shaken buttermilk
- 2 large eggs
- $\frac{1}{2}$  tsp. vanilla extract
- 8 tbsp. butter, melted

## DIRECTIONS

- 1.** Combine the flour, sugar, cornmeal, baking soda, and salt in a medium-size mixing bowl.
- 2.** Place the buttermilk, eggs, and vanilla in a separate medium-size bowl. Use the whisk attachment to whisk together.
- 3.** Use the beater attachment on medium speed to beat the egg mixture into the dry ingredients.
- 4.** While still beating, pour the melted butter into the bowl.
- 5.** Heat an oiled waffle iron. Pour the batter into the waffle iron and cook until the waffles are crisp and golden brown. Transfer to a serving plate and repeat until all the waffles are done.

# BLACK PEPPER MAPLE SYRUP

## INGREDIENTS

### **Black Pepper Maple Syrup** (Makes About 1 ½ Cups)

- 1 ½ cups grade A dark amber maple syrup
- ½ tsp. freshly ground black pepper
- 2 tbsp. hot sauce
- 1 1-inch scraped vanilla bean pod (from making the Whipped Vanilla Butter)

## DIRECTIONS

- 1.** Place a small saucepan on the stove top. Add all the ingredients to the saucepan and combine. Bring to a boil.
- 2.** Remove from the heat and allow the flavors to steep until ready to serve. Remove the vanilla bean pod before serving.

**Tip:** The waffle batter and vanilla butter can be prepared ahead of time, like when you prepare the chicken in the marinade, and refrigerated overnight.

# WHIPPED VANILLA BUTTER

## INGREDIENTS

### **Whipped Vanilla Butter** (Makes About 12 Tbsp.)

- 1 1-inch piece of vanilla bean
- 12 tbsp. unsalted butter, at room temperature
- ½ tsp. salt

## DIRECTIONS

- 1.** Cut the vanilla bean in half lengthwise and scrape the seeds into a small bowl. Reserve the scraped pod for the Black Pepper Maple Syrup.
- 2.** Add the butter and salt to the bowl. Use the beater attachment to beat until light and fluffy.
- 3.** Transfer the butter to a small container, cover, and refrigerate until ready to use.

# MARYLAND CRAB CAKES

SERVES 4 • DIFFICULTY: INTERMEDIATE



## INGREDIENTS

### Crab Cakes

- 1 shallot, minced
- ½ red pepper, diced small
- salt, to taste
- ground black pepper, to taste
- ground white pepper, to taste
- ¼ cup chopped green onions
- 1 tbsp. Emeril's Original Essence seasoning
- 3 large eggs
- 2 tsp. Creole or other whole-seed mustard
- 1 cup breadcrumbs
- 1 lb lump crabmeat, carefully picked over for shells & cartilage

### Seasoned Flour

- 1 ½ cups flour
- 2 tbsp. Emeril's Original Essence seasoning

### For Frying

- ¼ cup vegetable oil

### Chipotle Mayonnaise

(Makes 1 ⅓ Cups)

- 1 cup mayonnaise
- 2 tbsp. chipotles in adobo sauce, chopped
- 1 tsp. minced garlic
- 1 tbsp. fresh lime juice
- 1 tsp. honey

## DIRECTIONS

1. Place the Crab Cakes ingredients in a bowl except the crabmeat. Use the beater attachment to combine. Then, fold in the crabmeat.
2. Use your hands to form the mixture into eight medium-size patties.
3. Combine the Seasoned Flour ingredients in a separate bowl and mix.
4. Dredge the crab cake patties in the flour.
5. Place a sauté pan on the stove top. Add the vegetable oil and heat over medium-high heat.
6. When the oil is hot, lightly fry the crab cakes until golden on both sides. As the crab cakes finish frying, transfer them to paper towels to drain.
7. Place all the Chipotle Mayonnaise ingredients in the blending jar. Use the whisk attachment on medium speed to combine the ingredients until smooth (about 20 seconds).
8. Evenly divide the crab cakes between four plates. Spoon a dollop of chipotle mayonnaise over the crab cakes.

**Tip:** The chipotle mayonnaise can be stored in an airtight container in the refrigerator for up to 2 weeks.

# TRUFFLED MASHED POTATOES

SERVES 4 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

### Truffle Butter

12 tbsp. butter, softened

2 tbsp. black truffle paste  
or black truffles

### Mashed Potatoes

3 lb potatoes,  
peeled & cut into ¾-inch dice

salted water

¼ cup truffle butter

¾ cup half and half

2 tbsp. truffle oil

1 ½ tsp. salt

2 tsp. freshly ground white pepper

### Garnish

1 bunch chives, chopped

## DIRECTIONS

1. Place the butter and black truffles in a bowl. Use the beater attachment to beat together until incorporated. Reserve the truffle butter.
2. Place a saucepan on the stove top. Add the potatoes and enough water to extend 1 inch over the top of the potatoes. Bring to a boil and cook until tender (about 10 minutes).
3. Drain and return the potatoes to the saucepan. Dry the potatoes slightly over low heat for about 1 minute.
4. Add the truffle butter. Use the beater attachment to mash the potatoes.
5. Add the half and half, truffle oil, salt, and white pepper and continue beating until creamy.
6. Serve immediately with the chopped chives.

# WATERMELON MARGARITAS

SERVES 4 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

### Watermelon Puree

3 cups watermelon, cubed

### Lime Syrup

1 tsp. lime zest

½ cup water

½ cup sugar

—————  
3 tbsp. coarse salt

lime wedges, for garnish

¼ cup fresh lime juice

½ cup premium  
100% agave tequila

2 tbsp. orange-flavored liqueur

1 cup ice

## DIRECTIONS

1. Place the watermelon in the blending jar. Use the blender attachment to puree the watermelon until smooth.
2. Place a medium-size saucepan on the stove top. Add the lime zest, water, and sugar. Bring to a boil over medium heat and cook while stirring until the sugar dissolves.
3. Remove the saucepan from the heat and let cool to room temperature. Chill two margarita glasses in the freezer for 30 minutes.
4. Place the coarse salt in a shallow dish or saucer. Wet the rim of the margarita glasses with a lime wedge. Dip the glasses into the salt, coating the top edge of the glasses.
5. Combine 2 tbsp. cooled lime syrup and the watermelon puree with the lime juice, tequila, orange-flavored liqueur, and ice in a cocktail shaker. Shake until frothy and well chilled (at least 1 minute). Strain into the prepared glasses and garnish with a lime wedge.

**Tip:** The lime syrup can be made in advance and kept in a covered container in the refrigerator.

# MUDSLIDES

SERVES 2 • DIFFICULTY: BEGINNER



## INGREDIENTS

2 oz coffee-flavored liqueur  
2 oz vanilla-flavored vodka  
1 oz crème de cacao  
2 scoops premium  
vanilla ice cream  
1 tbsp. toasted sweetened  
coconut flakes  
unsweetened cocoa, for garnish

## DIRECTIONS

- 1.** Place the coffee liqueur, vodka, crème de cacao, and ice cream in the blending jar. Use the blender attachment to blend until the ingredients reach a milkshake-like consistency.
- 2.** Pour the mudslides into two glasses. Garnish with the coconut flakes and cocoa before serving immediately.

# BERRY DELICIOUS SMOOTHIE

SERVES 2 • DIFFICULTY: BEGINNER

## INGREDIENTS

1 cup pomegranate juice  
½ cup blueberries, frozen  
½ cup raspberries, frozen  
½ cup strawberries, stemmed & halved  
½ cup cherries, pitted  
½ cup blackberries  
½ cup baby kale or spinach  
1 kiwi, peeled & halved

## DIRECTIONS

- 1.** Place all the ingredients in the blender jar. Use the blender attachment to puree until smooth.
- 2.** Serving suggestion: Serve with an orange slice and fresh mint.

# CREAMY DREAMSICLE SMOOTHIE

MAKES 1 SMOOTHIE • DIFFICULTY: BEGINNER

## INGREDIENTS

- 1 cup orange juice
- 1 cup vanilla Greek-style yogurt
- 2 tsp. honey
- ½ tsp. orange zest
- ¼ tsp. vanilla extract
- ½ cup crushed ice

## DIRECTIONS

- 1.** Place all the ingredients in the blender jar. Use the blender attachment to puree until smooth.
- 2.** Serving suggestion: Serve with an orange slice and fresh mint.

# MARGHERITA PIZZA

SERVES 4 • DIFFICULTY: INTERMEDIATE



## INGREDIENTS

### Emeril's Homestyle Marinara

2 tbsp. olive oil  
3 cloves garlic  
1 onion, quartered  
28 oz canned whole plum tomatoes  
2 sprigs fresh oregano, stemmed  
1 tsp. salt  
½ tsp. ground black pepper  
4 fresh basil leaves

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1 pizza crust  
cornmeal, for dusting  
4–5 slices buffalo mozzarella  
1 tomato, sliced  
extra virgin olive oil, for drizzling  
fresh basil, for serving

## DIRECTIONS

1. Place a saucepan on the stove top. Add the olive oil, garlic, and onion and cook over medium-high heat until translucent (3 minutes).
2. Add the plum tomatoes, oregano, salt, and black pepper. Lower the heat to a simmer. Cook for 30 minutes.
3. Remove the saucepan from the heat. Add the basil.
4. Use the blender attachment on high speed to mix until smooth.
5. Preheat the oven to 500° F/260° C.
6. Roll out the pizza crust on a work surface, dusting with the cornmeal as needed to make handling the crust easier. Top with ¼ cup sauce, leaving room for a crust. Add the cheese and tomato slices.
7. Bake on a pizza stone or inverted metal baking sheet on an oven rack until the pizza is done. Top with basil and a drizzle of the extra virgin olive oil.

**Tip:** Any leftover sauce can be refrigerated for later use with pasta or pizza.

# PULLED PORK SLIDERS WITH SOUTHERN COLESLAW

SERVES 4 • DIFFICULTY: BEGINNER



## INGREDIENTS

### Southern Coleslaw

½ cup plain yogurt

¼ cup mayonnaise

¼ cup apple cider vinegar

½ cup finely chopped  
red onion or sweet onion

1 tsp. celery seed

½ tsp. ground cayenne pepper

½ tsp. freshly ground black pepper

1 tsp. salt

2 tsp. sugar

½ head green cabbage,  
cut into large chunks

½ head red cabbage,  
cut into large chunks

½ cup spinach

2 carrots, cut into 2-inch pieces

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4 cups barbeque pulled pork, hot

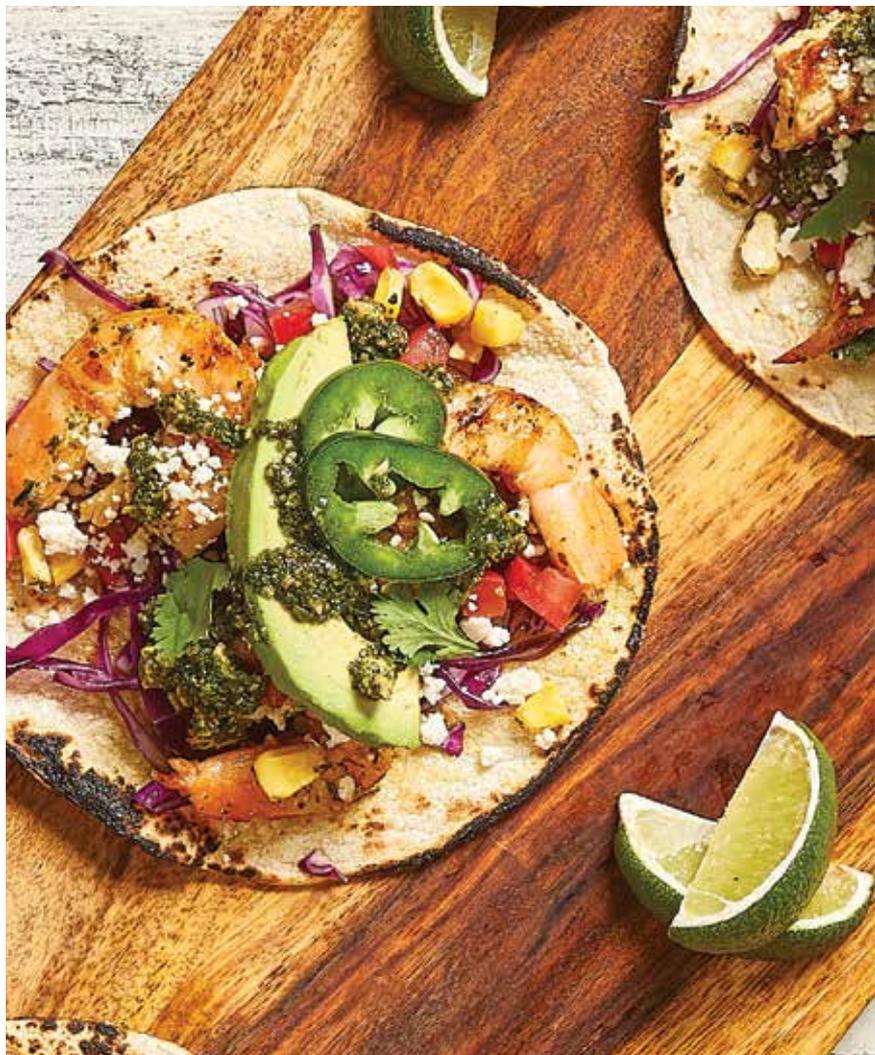
12 slider rolls

## DIRECTIONS

- 1.** Place the yogurt, mayonnaise, apple cider vinegar, and onion in the blending jar. Use the whisk attachment to whisk together until smooth.
- 2.** Add the celery seed, salt, black pepper, cayenne pepper, and sugar and pulse a few times to blend. Reserve the dressing.
- 3.** Place the cabbages, spinach, in the chopper jar in batches. Use the chopper attachment to chop.
- 4.** When chopped, transfer to a large bowl. Combine with the dressing.
- 5.** Assemble the pulled pork sliders between the slider rolls. Top with 2 tbsp. coleslaw each.

# CHICKEN & SHRIMP TACOS

SERVES 10 • DIFFICULTY: INTERMEDIATE



## INGREDIENTS

### Marinade

- 2 limes, juiced
- 2 tsp. Emeril's Original Essence seasoning
- 2 cloves garlic, minced
- 1 tsp. coriander
- ½ cup canola oil

### Chicken & Shrimp

- 1 chicken breast, sliced in half lengthwise
- ½ lb 21–25-size shrimp, deveined

### Cilantro Pesto

- (Yields 1 ¼ Cups)
- 2 cups tightly packed fresh cilantro leaves
- 2 tbsp. water
- 1 cup extra virgin olive oil
- ¼ cup toasted pumpkin seeds
- 1 tsp. minced garlic
- ¼ cup grated Manchego
- ½ tsp. freshly ground black pepper
- ½ tsp. salt

### Tacos

- 20 4-inch flour tortillas
- 1 cup shredded purple cabbage
- 2 avocados, sliced
- 1 cup halved grape tomatoes
- 2 jalapeños, sliced ¼ inch thick
- ¼ cup cilantro leaves
- 2 limes, sliced

## DIRECTIONS

1. Place the lime juice, Essence seasoning, garlic, coriander, and canola oil in the blending jar. Use the blender attachment to mix the ingredients together.
2. Place the chicken and shrimp in separate resealable bags. Evenly divide the marinade between the bags. Seal and refrigerate for 2–4 hours.
3. When the chicken and shrimp are done marinading, remove them from the bags and grill the chicken and shrimp.
4. Place the cilantro, water, olive oil, pumpkin seeds, garlic, Manchego, salt, and black pepper in the chopper bowl in that order. Use the chopper attachment on high speed to chop the ingredients for 20 seconds to finish the cilantro pesto.
5. Assemble the tacos with the tortillas, chicken, shrimp, cabbage, avocados, tomatoes, and jalapenos.
6. Top with the cilantro pesto and cilantro leaves. Serve with the lime slices.

# PAN-SEARED SCALLOPS

## WITH RED PEPPER CREAM SAUCE & CHIVE OIL

SERVES 4 • DIFFICULTY: INTERMEDIATE



## INGREDIENTS

### Red Pepper Cream Sauce

2 tbsp. olive oil

3 cloves garlic

1 lb roasted red bell peppers,  
chopped coarsely

1 cup heavy cream

1 tbsp. red wine vinegar

1 tsp. paprika

½ tsp. salt

⅓ tsp. freshly ground  
white pepper

1 pinch ground cayenne pepper

### Scallops

2 tbsp. grapeseed oil

2 tbsp. butter

2 lb large sea scallops

salt, to taste

ground black pepper, to taste

### Chive Oil

¾ cup olive oil

¼ cup chives

2 tsp. salt

½ tsp. ground black pepper

## DIRECTIONS

1. Place a heavy, medium-size pot on the stove top. Add the olive oil and heat the oil.
2. When the oil is hot, sauté the garlic for 2 minutes.
3. Add the bell peppers, cream, and red wine vinegar and bring to a boil.
4. Reduce the heat to medium-low and simmer while stirring occasionally until reduced by half (about 20 minutes).
5. Remove the pot from the heat. Add the paprika, salt, white pepper, and cayenne pepper. Use the blender attachment to puree until smooth. Keep warm.
6. Place a skillet on the stove top. Heat the skillet. When the skillet is hot, add the grapeseed oil and butter.
7. Season the scallops with salt and black pepper. Sear the scallops in the skillet until caramelized on each side (about 3 minutes per side).
8. Place the Chive Oil ingredients in the blender jar. Use the blender attachment to blend well.
9. Spoon the red pepper cream sauce onto plates and top with the scallops. Top with a drizzle of chive oil.

# GRILLED SHRIMP WITH MANGO SALSA

SERVES 4 • DIFFICULTY: BEGINNER



## INGREDIENTS

1 lb 16–20-size shrimp, peeled & deveined, leaving tail shell intact

4 9-inch bamboo skewers

### Marinade

¼ cup olive oil

1 tbsp. chopped fresh cilantro

1 tbsp. fresh lime juice

2 tsp. minced garlic

1 tsp. cracked black pepper

1 tsp. kosher salt

½ tsp. crushed red chili pepper

¼ tsp. chili powder

### Mango Salsa

1 ripe mango, peeled & pitted

¼ red pepper

¼ small red onion

½ jalapeño, stemmed & seeded

2 tbsp. cilantro leaves

2 tbsp. lime juice

1 tbsp. honey

½ tsp. lime zest

¼ tsp. salt

## DIRECTIONS

1. Skewer the shrimp and place the skewers in a shallow cake pan.
2. Combine the Marinade ingredients in a bowl. Pour over the skewers. Refrigerate for 2 hours before grilling.
3. Place the Mango Salsa ingredients in the chopper bowl. Use the chopper attachment to pulse until the ingredients are chopped.
4. Preheat the grill. When the grill is ready, grill the shrimp for 3–4 minutes per side.
5. Serve the shrimp with the mango salsa.

# HOLLANDAISE WITH FRESH ASPARAGUS

SERVES 6 • DIFFICULTY: BEGINNER



## INGREDIENTS

### Hollandaise Sauce

- 4 egg yolks
- 2 tsp. fresh lemon juice
- 2 tbsp. water
- 1 tbsp. Dijon mustard
- 2 tsp. finely chopped parsley
- ½ lb butter, melted & warm
- ¼ tsp. salt
- ¼ tsp. ground black pepper

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1 large bunch asparagus, roasted or steamed

## DIRECTIONS

1. Add the egg yolks, lemon juice, mustard, and water to the blender jar. Use the blender attachment to blend for 1 minute.
2. Add the butter in a slow, steady stream and continue blending until all the butter is added and the sauce is thickened.
3. Add the parsley, salt, and black pepper and blend.
4. Plate the asparagus and spoon the hollandaise sauce over the asparagus.

# BANANA CREAM PIE

## WITH CARAMEL & CHOCOLATE SAUCE

SERVES 10 • DIFFICULTY: ADVANCED

### INGREDIENTS

#### Graham Cracker Crust

1 ¼ cups graham cracker crumbs

¼ cup sugar

4 tsp. unsalted butter, melted

#### Banana Cream Pie

1 ½ cups whole milk

1 vanilla bean, split in half  
lengthwise & seeds scraped

1 ½ cups plus 2 tsp. granulated  
sugar, divided

4 cups heavy cream, divided

3 large egg yolks

2 large eggs

½ cup cornstarch

3 lb (about 9) firm but ripe  
bananas, peeled & cut crosswise  
into ½ inch-thick slices

½ tsp. pure vanilla extract

#### Toppings

caramel sauce

chocolate sauce

shaved chocolate

powdered sugar

fresh mint

### DIRECTIONS

1. Preheat the oven to 350° F/177° C.
2. Place the graham cracker crumbs and sugar in a medium-size bowl. Mix well.
3. Add the butter. Mix well.
4. Press the mixture into a 9-inch pie pan. Top with an aluminum pie tin. Use a circular motion to press the crust tightly into the pan. Bake until browned (25 minutes). Cool for 10–15 minutes.
5. Place a large, heavy-bottomed saucepan on the stove top. Add the milk, vanilla bean and seeds, ½ cup sugar, and 2 cups cream. Bring to a gentle boil over medium heat.
6. Remove from the heat. Use the whisk attachment on low speed to dissolve the sugar. Remove and reserve the vanilla bean.
7. Combine the egg yolks, eggs, cornstarch, and 1 cup sugar in a medium-size bowl. Use the whisk attachment to whisk until the mixture turns pale yellow.
8. Whisk 1 cup of the hot cream mixture into the egg mixture.
9. Use the whisk attachment on medium speed to gradually whisk the egg mixture into the hot cream mixture.

**(Continued on next page)**

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- 10.** Return the saucepan to the stove top. Bring to a simmer. Return the vanilla bean to the saucepan. Use a large wooden spoon to stir constantly to cook out the cornstarch and thicken the custard (about 5 minutes).
- 11.** Strain the custard through a fine-mesh strainer into a clean bowl. Cover with plastic wrap, pressing down against the surface of the custard to prevent a skin from forming. Refrigerate for about 4 hours.
- 12.** Spread  $\frac{1}{2}$  cup of the custard over the bottom of the prepared crust. Use the back of a large spoon or rubber spatula to smooth out the custard. Arrange a little less than one third of the banana slices in a tight, tiled pattern over the custard. Use your hands to press down on the banana slices and pack them firmly.
- 13.** Spread  $\frac{3}{4}$  cup of the custard over the banana slices. Smooth the custard layer. Cover the custard with another layer of banana slices.
- 14.** Spread  $\frac{3}{4}$  cup of the custard over the bananas. Top with the rest of the banana slices, starting 1 inch from the outer edge of the pie and working toward the center.
- 15.** Spread 1 cup of the custard evenly over the bananas. Cover with plastic wrap and chill overnight (at least 4 hours).
- 16.** After the pie has chilled, place 2 cups cream, 2 tsp. sugar, and the vanilla extract in a medium-size bowl. Use the beater attachment to whip the cream until soft peaks form.
- 17.** Remove the pie from the refrigerator. Dip a sharp knife in hot water. Use the knife to cut the pie into ten equal slices. Transfer the slices to dessert plates.
- 18.** Fill a pastry bag with whipped cream. Pipe the whipped cream onto each slice.
- 19.** Top each slice with a drizzle of caramel and chocolate sauces. Sprinkle the chocolate shavings and powdered sugar over each slice. Garnish with the mint before serving.

# RASPBERRY CHEESECAKE BROWNIES

SERVES 6-8 • DIFFICULTY: BEGINNER



## INGREDIENTS

1 box brownie mix

### Raspberry Sauce

1 ½ cups raspberries

2 tbsp. sugar

1 tsp. lemon juice

### Cream Cheese Topping

16 oz cream cheese, softened

½ cup sugar

½ cup sour cream

2 large eggs

1 tsp. vanilla extract

## DIRECTIONS

1. Use the blender attachment to prepare and bake the brownies in the oven according to the directions on the brownie mix packaging. After the brownies are done, set the oven to 375° F/191° C.
2. Place a small saucepot on the stove top. Add the raspberries, sugar, and lemon juice. Bring to a boil for 3 minutes.
3. Use the blender attachment to puree the sauce.
4. Place the Cream Cheese Topping ingredients in a bowl. Use the beater attachment to combine.
5. Top the brownies with the cream cheese topping, reserving a little for a garnish. Drizzle the sauce over the brownies.
6. Return the brownies to the oven for 20–25 minutes.
7. Let the brownies cool completely before cutting and serving with the reserved cream cheese topping.

# MOLTEN MARSHMALLOW CHOCOLATE CAKES

SERVES 4 • DIFFICULTY: INTERMEDIATE



## INGREDIENTS

12 tbsp. plus 2 tsp. unsalted butter,  
room temperature, divided  
¼ cup plus 4 tsp. sugar, divided  
6 oz bittersweet chocolate chips  
2 tbsp. heavy cream, cold  
2 large eggs  
2 large egg yolks  
1 tsp. vanilla extract  
1 pinch salt  
2 tbsp. flour  
4 heaping tbsp. marshmallow fluff

## DIRECTIONS

1. Preheat the oven to 450° F/232° C.
2. Grease and sugar four 6-oz ramekins with ½ tsp. of butter and 1 tsp. sugar per ramekin, tapping out any excess sugar. Set the ramekins on a baking sheet.
3. Place a double boiler or a metal bowl set over a pan of simmering water on the stove top. Melt 12 tbsp. butter with the chocolate and cream. Stir until smooth. Remove from the heat and reserve.
4. Place the eggs, egg yolks, vanilla, salt, and ¼ cup sugar in a bowl. Use the beater attachment to beat until thick ribbons form (about 5 minutes).
5. Sift the flour into the egg mixture and fold together.
6. Fold the reserved chocolate into the egg mixture to finish the batter.
7. Fill each ramekin two thirds full with batter. Use a wet spoon to divide the marshmallow fluff between the ramekins. Cover with the rest of the batter.
8. Bake in the oven until the tops are cracked but the center is still slightly jiggly (14 minutes).
9. Transfer the ramekins to a cooling rack and cool for 5 minutes.
10. To unmold the cakes, run the tip of a paring knife around each cake to loosen. Invert a small plate over each cake and invert the cake onto the serving plate.
11. Dust the plates with powdered sugar before serving immediately.



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into your kitchen



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