



# A Cooking Experience is a delicious way to get hands-on with the Thermomix TM6.

We'll show you how to unleash the possibilities of your kitchen while we cook a delicious meal together that you and your guests will enjoy at the end of the experience.

It's as easy as 1, 2, 3:

1. Invite your guests
2. Choose your menu
3. Unleash the possibilities of your kitchen!

**thermomix**



## Barbecue Cooking Experience with the Meater+

That's right, the humble barbie has just become smart!

Relax in the comfort of your own home with a couple of your closest mates while we show you how our new smart Meater+ thermometer works hand-in-hand with the smart, connected TM6 to create the ultimate barbecue.

Choose from two delicious menu options inspired by our *Barbecue* cookbook – a Korean BBQ pork fillet with rice salad, whipped up in less than 40 minutes, or learn how to grill the perfect steak every time, no matter how done they all like it.

While the Meater+ takes care of the meat (it'll notify you when it's done) your Thermomix will help you whip up some delicious sides or something sweet to finish the meal.

**Choose one** of the dishes below:



The Perfect Steak with Garlic and Herb Butter

GF EF NF

or with Red Capsicum and Paprika Hollandaise Sauce

GF NF



Korean Barbecue Pork with Rice Salad

NF DF

Vegetarian **VEG**    Vegan **V**    Gluten Free **GF**    Nut Free **NF**    Egg Free **EF**    Dairy Free **DF**

Next, please **pick one or two** dishes from this list:



Fruity Dream  
 VEG GF DF NF



Vegan Fruity Dream  
 VEG V GF EF DF NF



Fruit Ice Cream  
 VEG GF EF NF



Sorbet  
 VEG V GF EF DF NF



Basic Bread Rolls  
 VEG V EF DF NF



Pizza Bianca  
 VEG V EF DF NF



Beetroot Salad  
 VEG V GF EF DF NF



Custard  
 (Regular, Runny, Harlequin)  
 VEG GF NF



Brazilian Cheese Puffs  
 VEG GF NF



Banana Puddings with  
 Honey Ginger Crème  
 Anglaise  
 VEG NF



Honey Ginger Crème  
 Anglaise  
 VEG NF

## Still can't decide what mains to choose?

These classic main dishes are also available for selection so you can learn how to make delicious, healthy meals from scratch.



Wonton Soup  
 V EF DF NF VEG OPTION



San Choy Bau  
 EF DF



Creamy Coconut Chicken Curry  
 GF EF DF



Chicken or Salmon Velouté Meal  
 GF EF NF



Mushroom Risotto or Risotto Verde  
 VEG GF EF NF



Beef and Mushroom Stroganoff  
 with Steamed Cabbage Noodles  
 GF EF NF



## LEARN MORE, COOK MORE, SHARE MORE.

There is no better way to learn about Thermomix than to see it in action. Whether you're already an owner or simply curious to find out more, hosting a Cooking Experience opens the door to a lifetime of deliciousness and confidence in the kitchen. What's more, host a qualifying Cooking Experience and you'll unlock exclusive offers on this range of must-have Thermomix accessories listed below. When it's this delicious, why not collect them all?

Host Reward		RRP	Host Price	Host price when guest buys TM6
Oval 2.5L ThermoServer®		\$160	\$50	<b>FREE</b>
Round 2.6L ThermoServer®		\$135	\$30	<b>FREE</b>
White 2.2L ThermoServer®		\$125	\$30	<b>FREE</b>
Mini 500ml ThermoServer® Duo Pack		\$100	\$25	<b>FREE</b>
ThermoMat & Oven ThermoMat Duo		\$90	\$25	<b>FREE</b>

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To book your Cooking Experience, call us or get in touch with your Consultant  
 AU **1800 004 838** | [thermomix.com.au](http://thermomix.com.au) NZ **0800 766 966** | [thermomix.co.nz](http://thermomix.co.nz)