

# KitchenAid

## KitchenAid Passion Healthy & Fresh

### The powerful ARTISAN Power Plus Blender: Power up your health – every day



The perfect device for healthy and delicious snacks and recipes: The **ARTISAN Power Plus Blender** is the ideal kitchen helper when it comes to simple preparation of fresh soups, smoothies or juices. The Most Powerful Blender on the market\* powers and blends even tough ingredients and can therefore easily create healthy spreads like nut butters or almond milk without any problems.

For its 3.5 HP motor, mixing, chopping, shaking and mashing become simple tasks since it easily chops and blends ingredients like frozen fruits or fibrous vegetables evenly and fast. The asymmetrical, three millimeter stainless steel blades with their four different work angles smoothly pull all ingredients into the blending vortex, for a very soft texture.

But the Power Plus Blender does not only excite with its performance. The four preset Adapti-Blend™ mixing programs for juices, smoothies, soups and easy self-cleaning save a lot of time, the eleven variable speeds and the impulse button for individual blending allows versatile preparation methods. Another useful feature was created especially for soup preparation: Within five minutes only, ingredients can be blended, heated up and then kept warm in the double-walled thermal jar for a long time.

Australian recipe book author, blender expert and KitchenAid brand ambassador Tess Masters has worked with nearly every mixer from around globe – and decided on KitchenAid as her favorite: “I test my recipes very extensively, using devices from different price categories. And all I can say is that the KitchenAid Power Plus Blender is the best blender I have used so far. It is not only the most powerful one on the market and chops up ingredients faster and more efficient than others, but it is also a stylish design addition for my kitchen.”

Another unique feature is the Flex Edge Tamper: Viscous textures can be easily pushed into the blending vortex and scraped off the container walls, guaranteeing even mixtures. The base of the blender, made of injection moulding metal, is extremely stable, robust and durable, which ensures a secure stand.

If you are also looking for assistance when chopping your ingredients for delicious smoothies or soups, you can rely on the various **knives and knife blocks by KitchenAid** which do not only chop up precisely and fast but are also a snazzy kitchen accessory in both wooden and metallic designs. The knife blocks' design and shape are adjusted to the engine head's style of the famous KitchenAid Stand Mixer to create a fashionable duo in every kitchen.



For further information, please visit: [www.kitchenaid.co.uk](http://www.kitchenaid.co.uk)

\* When testing the actual blender power output at the blade using a dynamometer, a machine laboratories use to measure mechanical power, this KitchenAid blender with its heavy duty motor and advanced motor control board, produces more power than the leading competitors.

## Technical Details: ARTISAN Power Plus Blender 5KSB8270

- 3.5 Peak HP Motor
- 4 preset Adapti-Blend™ programs: Smoothies, juices, soups and self-cleaning
- 11 different speed levels
- Colors: Candy Apple, Cast Iron Black, Medallion Silver
- Blade: 3 mm
- Dishwasher-proof
- Dimensions: 45.0 x 23.1 x 26.7 cm
- Price: 899 €

## Recipe: Tess' Carrot & Ginger Soup

**Makes:** 4 servings

**Preparation time:** 10 minutes

**Ingredients:**

- 360 ml vegetable broth
- 290 g peeled and roughly chopped carrots
- 1/4 medium green apple, cored and chopped
- 4 g firmly packed coriander leaves
- 1/2 small avocado, peeled and pitted
- 1/2 tablespoon finely chopped shallots
- 1/2 teaspoon minced ginger
- 1/2 clove garlic
- 1/4 teaspoon Celtic sea salt (or more according to taste)
- Pinch of ground turmeric
- Pinch of cayenne pepper
- 1/2 teaspoon fresh lemon juice (or more according to taste)



**Preparation:**

1. Place all of the ingredients (except the lemon juice) in the blender jar of the KitchenAid Power Plus Blender.
2. Secure the lid and set the Blender to the Adapti-Blend™ Soup program. Blend until the machine turns itself off. Alternatively, blend for about 5 minutes, starting on speed 1 and gradually increasing to speed 10.
3. The soup will come out of the blender hot. Stir in the lemon juice and serve immediately.

**Enjoy!**