



CHEF
SERIES

DDHB300

CHEF SERIES **DELUXE HAND BLENDER**

Instruction Manual | Recipe Guide



CHEF SERIES **DELUXE HAND BLENDER**

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IMPORTANT SAFEGUARDS

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should be followed, including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Confirm that the main voltage in your home conforms to the rated voltage shown on the label at the bottom of product.
- Use the attachments only as recommended to avoid injury or damage to the appliance.
- Always unplug the appliance from the outlet prior to assembly, disassembly, cleaning and storage.
- Never leave appliance unattended when in use.
- Before using for the first time, clean all accessories with warm, soapy water. Rinse and dry thoroughly.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Deluxe Hand Blender.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- Before connecting the appliance to an electrical wall outlet, check that the local electrical supply corresponds to that specified on the appliance plate.
- Disconnect the power cable from the power system as soon as you stop using and before any cleaning operation, maintenance and assembly of accessories.
- Handle the Blades with care as they are extremely sharp and can cause injury.
- Switch off the unit and disconnect it from the power supply before changing the accessories or approaching parts that are mobile during operation.
- Details on cleaning surfaces that come into contact with food can be found in the section "CLEANING AND MAINTENANCE".
- CAUTION: Improper use may result in personal injury or property damage.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PST Monday-Friday or by email at support@bydash.com.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.

IMPORTANT SAFEGUARDS

- Be cautious when moving an appliance containing hot oils or other hot liquids.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- This appliance must not be used by children. Hold the device and its cable out of reach from children.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Never use the appliance continuously for more than 30 seconds, and allow one minute to elapse between each use.
- Close supervision is necessary when any appliance is used by or near children.
- Avoid contact with moving parts.
- Do not use outdoors. Keep hands and utensils away from the blade while chopping food to reduce the risk of severe injury!
- When using the Food Processor, ensure that the Lid is securely fastened and clicks into place before attempting to attach the Motor Unit.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit contact a qualified electrician. Do not modify the plug in any way.
- Household use only.

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VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

Lors de l'utilisation d'appareils électriques, les mesures de sécurité de base doivent être suivies, notamment:

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- Confirmez que la tension principale de votre maison est conforme à la tension nominale montré sur l'étiquette au bas du produit.
- Utilisez les accessoires uniquement selon les recommandations pour éviter des blessures ou des dommages à l'appareil.
- Débranchez toujours l'appareil de la prise de courant avant le montage, le démontage, le nettoyage et le stockage.
- Ne laissez jamais l'appareil sans surveillance lors de son utilisation.
- Avant la première utilisation, nettoyez tous les accessoires avec de l'eau chaude savonneuse. Rincer et sécher soigneusement.
- N'utilisez pas l'appareil à des fins autres que celles prévues. Pour usage domestique uniquement. Ne pas utiliser à l'extérieur.
- Pour éviter tout risque d'incendie, d'électrocution ou de blessure, ne placez pas le cordon, la fiche ou l'appareil dans ou près de l'eau ou d'autres liquides.
- N'utilisez jamais de produits de nettoyage abrasifs pour nettoyer votre appareil car cela pourrait endommager le mélangeur à main Deluxe.
- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, après que l'appareil a mal fonctionné, est tombé ou est endommagé de quelque manière que ce soit. Retournez l'appareil au centre de service agréé le plus proche pour examen, réparation ou réglage.
- Avant de connecter l'appareil à une prise électrique murale, vérifiez que l'alimentation électrique locale correspond à celle spécifiée sur la plaque de l'appareil.
- Débranchez le câble d'alimentation du système d'alimentation dès que vous cessez d'utiliser et avant toute opération de nettoyage, d'entretien et de montage des accessoires.
- Manipulez les lames avec précaution car elles sont extrêmement coupantes et peuvent provoquer des blessures.
- Éteignez l'appareil et débranchez-le de l'alimentation électrique avant de changer les accessoires ou de s'approcher des pièces mobiles pendant le fonctionnement.
- Vous trouverez des détails sur le nettoyage des surfaces qui entrent en contact avec les aliments dans la section «NETTOYAGE ET ENTRETIEN».
- ATTENTION: Une mauvaise utilisation peut entraîner des blessures ou des dommages matériels.
- Pour l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-

6970 de 7 h à 19 h HNP du lundi au vendredi ou par courriel à support@bydash.com.

- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou un manque d'expérience et de connaissances, à moins qu'elles ne reçoivent une supervision et des instructions concernant l'utilisation de l'appareil par une personne responsable de leur sécurité.
- Ne placez pas l'appareil sur ou près d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé.
- Soyez prudent lorsque vous déplacez un appareil contenant des huiles chaudes ou d'autres liquides chauds.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car cela pourrait provoquer un incendie, un choc électrique ou des blessures.
- Cet appareil ne doit pas être utilisé par des enfants. Tenez l'appareil et son câble hors de portée des enfants.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au bord des tables ou des comptoirs.
- Assurez-vous toujours de débrancher l'appareil de la prise de courant avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.
- StoreBound décline toute responsabilité pour les dommages causés par une mauvaise utilisation de l'appareil.
- N'utilisez jamais l'appareil en continu pendant plus de 30 secondes et attendez une minute entre chaque utilisation.
- Une surveillance étroite est nécessaire lorsque tout appareil est utilisé par ou à proximité d'enfants.
- Évitez tout contact avec les pièces mobiles.
- Ne pas utiliser à l'extérieur. Éloignez les mains et les ustensiles de la lame pendant que vous hachez des aliments pour réduire le risque de blessures graves!
- Lorsque vous utilisez le robot culinaire, assurez-vous que le couvercle est solidement fixé et s'enclenche en place avant d'essayer de fixer le bloc moteur.
- Cet appareil a une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche ne peut être insérée dans une prise polarisée que dans un sens. Si la fiche ne rentre pas complètement dans la prise, inversez-la. Si elle ne rentre toujours pas, contactez un électricien qualifié. Ne modifiez en aucun cas

VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

PARTS & FEATURES



⑤ Motor Unit



⑥ Blender Wand



⑦ Whisk



⑨ Masher

- 1 Speed Adjustment Dial
- 2 Power Button
- 3 Turbo Mode Button
- 4 Attachment Buttons
- 8 Whisk Attachment

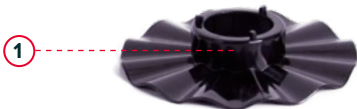
PARTS & FEATURES



1 Ingredient Pusher **2** Storage Attachment **3** Food Processor Lid
4 Removable Axle **5** Food Processor Base

PARTS & FEATURES

The Food Processor includes several different attachments for slicing, grinding, emulsifying, kneading, shredding, and more.



1 Emulsifier Plate
Best used for making sauces or whipping ingredients, this plate rapidly spins to emulsify and combine liquids in the Food Processor.



2 Dough Blade
The Dough Blade is used for kneading dough, mixing batter, or combining ingredients that do not require a sharp blade to mix.



3 Food Processor Blade
A very sharp stainless steel blade, best for chopping vegetables or fruits into small pieces for soups, salads, salsas, and more.



4 Slicing / Grating Plate
The Slicing / Grating Plate can be used to shred cheese or vegetables. Always use the Slicing / Grating Plate with the Ingredient Pusher to protect your fingers.

PART & FEATURES



1 Key Masher Removal Tool **2** Rounded Masher Removal Tool

3 1600ml Blending Cup **4** Spatula

USING YOUR DELUXE HAND BLENDER

The Hand Blender is intended for blending liquids (sauces, dairy, fruit juice, soups, mixed drinks, shakes) mixing soft ingredients like pancake batter or mayonnaise, and puréeing cooked ingredients.



Put the ingredients in a bowl. Attach the Blender Wand to the Motor Unit by pressing in the Attachment Buttons on the sides of the Motor Unit **(photo A)**.

Plug in the Motor Unit.



Immerse the Blender Wand completely in the ingredients **(photo B)**.

USING YOUR DELUXE HAND BLENDER



Select your speed, then press the Power Button. The higher the speed, the shorter processing time is required (**photo C**). Press the Turbo Mode Button to blend at max speed.

WARNING:

The mixing blades are extremely sharp. Be careful when operating. Do not process any completely dry foods using the Blender Wand attachment.

The Deluxe Hand Blender should not be used continuously for over 30 seconds. Do not put the appliance on one side during operation to avoid splashing.

Unplug the Deluxe Hand Blender before removing the Blender Wand for cleaning.

Do not immerse the Motor Unit in water.



Blend until desired consistency is reached by continuing to hold down the power button and stirring ingredients in a circular motion (**photo D**).

USING YOUR FOOD PROCESSOR

The Food Processor is intended for shredding, slicing, chopping, grinding ingredients such as carrots, potatoes, nuts, meats, hard cheese and more.



Secure your desired attachment to the Axle. You will hear a “Click” when the attachment locks into place **(photo A)**.



Place the Axle in the Food Processor Bowl. **(photo B)**.

Use this same process for the Dough Blade and the Emulsifier Plate.



WARNING! Some attachments have sharp blades. Be very careful when adding attachments to the Axle.

USING YOUR FOOD PROCESSOR



Add your ingredients to the Food Processor Bowl (photo C).



Place the lid on the Food Processor and turn the lid clockwise until it clicks into place. (photo D).

USING YOUR FOOD PROCESSOR



Fasten the Motor Unit onto the lid by pressing in the Attachment Buttons on the sides of the Motor Unit (**photo E**).



Add the Ingredient Pusher to the top of the Lid. This will prevent bits of chopped food from escaping the top of the Food Processor (**photo F**).

USING YOUR FOOD PROCESSOR



Set the Dial to desired speed and hold down the Power Button to chop your ingredients (photo G).



Once food is chopped to your preference, remove the Lid and take out the Axle and Blades before pouring out (photo H).

NOTE: To prevent overheating, do not use the Food Processor for longer than 30 seconds at a time. Allow a 1-minute rest period between 30-second processing cycles.

USING YOUR SLICING ATTACHMENT

The Slicing Attachment is used for slicing or shredding ingredients such as nuts, meat, onions, hard cheeses and dry breads.



Insert the Axle into the Food Processor Bowl (**photo A**).



Position the Slicing Blade in the Food Processor Bowl on top of the Axle. Note that one side of the Blade is for slicing, the other side is for shredding. Make sure the side you want is facing up (**photo B**).

NOTE: The Slicing Blade only sits on top of the Axle, it does not lock in to place. The shape of the Axle will keep the Slicing Blade from slipping.

CAUTION: Be careful when handling the Blade Unit, as the blades are very sharp. Be particularly careful when removing the Blade Unit from the Food Processor Bowl and during cleaning.

USING YOUR SLICING ATTACHMENT



Place the lid onto the Food Processor and turn the lid clockwise to fasten it tightly (**photo C**).



Fasten the Motor Unit onto the Lid of the Food Processor (**photo D**).

Plug in the Motor Unit.

USING YOUR SLICING ATTACHMENT



Put the ingredients you wish to slice or shred into the chute. **(photo E).**



Use the Ingredient Pusher to press the food down against the Slicing Blade **(photo F)**. Select speed and hold down the Power Button.

The food will slice very quickly, so be sure to use the Ingredient Pusher so your fingers do not go near the blade.

WARNING: Do not use the appliance to shred hard food, including rock candy or coffee beans. Do not use the appliance to process materials other than food, such as medicinal products.

Do not put fingers in the Ingredient Chute. Always use the Ingredient Pusher.

USING YOUR WISK ATTACHMENT

The Whisk is intended for whipping cream, whisking eggs and batter, and making desserts, scrambled eggs, souffles, and more!



Connect the Whisk to the Whisk Attachment. **(photo A)**.



Connect the Whisk Attachment to the Motor Unit by pressing in the Attachment Buttons on the Motor Unit so the Whisk Attachment locks into place **(photo B)**.

Plug in the motor unit.

USING YOUR WISK ATTACHMENT



After connecting the Whisk Attachment, select the speed and then hold down the Power Button (**photo C**).



Whisk until ingredients reach desired consistency (**photo D**).

Remove the Whisk from the Motor Unit for cleaning by pressing the Attachment Buttons.

USING YOUR MASHER ATTACHMENT



Add the Masher Attachment to the Motor Unit by pressing in the Attachment Buttons on the Motor Unit so the Masher Attachment locks into place (**photo A**).

WARNING

Do not use the Masher in a saucepan over direct heat.

Do not tap the Masher on the side of a pan. Use a spatula to scrape off excess food.

For best results when mashing, never fill a saucepan or bowl more than halfway with food.

The mixing blades of the masher spin rapidly. Be careful when using and keep fingers away from the blades.

The Masher should not be used continuously for longer than 30 seconds.



Plug in the Motor Unit. Place ingredients you wish to mash in a bowl and add the Masher (**photo B**).

USING YOUR MASHER ATTACHMENT



Select Speed 1 on the Speed Dial and then Press and hold the Power Button (**photo C**).



Move the Masher in an up-and-down motion through the mixing cycle until the desired result is achieved (**photo D**).

After use, release the Power Button and unplug. Press the Attachment Buttons to remove the Masher Attachment.

CLEANING YOUR MASHER ATTACHMENT

To clean the blade of the Masher Attachment, use the two plastic tools provided.



Unplug the Hand Blender. Remove the Masher from the Motor Unit by pressing in the Attachment Buttons. (photo A).



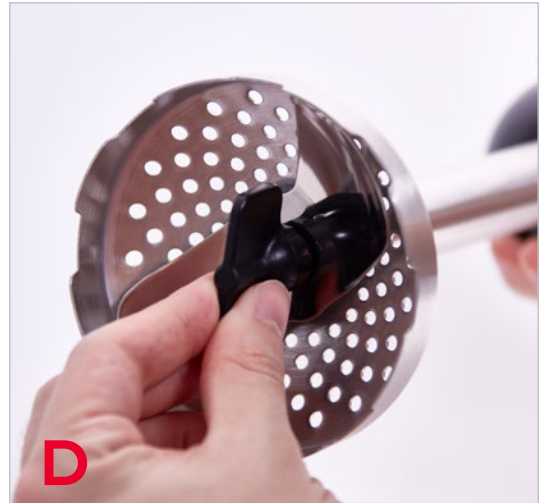
Take the Rounded Masher Removal Tool and place it firmly on top of the Masher, where the Motor Unit would attach (photo B).

DO NOT attempt to clean or remove the Masher Blade while the Masher is attached to the Motor Unit or while the Hand Blender is plugged in. Always take the Masher off the Motor Unit before cleaning.

CLEANING YOUR MASHER ATTACHMENT



Connect the Key Removal tool to the part of the Masher holding the blade in place (**photo C**).



While holding the Rounded Removal Tool in place with one hand, turn the Key Removal Tool in a clockwise direction to remove blade (**photo D**).

Rinse the parts of the Masher using warm, soapy water to clean.

NOTE: To reattach, repeat the above steps and screw the blade back into place in a counterclockwise direction.



CLEANING & MAINTENANCE

- ✓ ALWAYS Unplug the Hand Blender before cleaning or disassembling.
- ✓ Wipe down the Motor Unit with a warm, damp cloth to clean.
- ✓ Attachments can be washed with warm, soapy water and wiped dry after each use.
- ✗ **WARNING:** ALWAYS remove attachments from the Motor Unit before attempting to clean either the Motor Unit or the attachments. Sharp blades pose risk of injury.
- ✗ **DO NOT** submerge the Motor Unit of the Deluxe Hand Blender in water or other liquids.
- ✗ The Deluxe Hand Blender and attachments are NOT Dishwasher safe.

PROBLEM**SOLUTION**

The product won't start working.

Please check if the power cord is plugged into the electrical outlet and the attachments you wish to use are properly secured.

The electrical motor gives off an odor or smokes.

This is normal when first using your appliance. Note: If the appliance has been in continuous use for over the recommended period of time, this may happen. In such a case, the appliance must be stopped and allowed to cool for 1 hour.

The appliance stops working while blending.

The motor is equipped with a temperature protection device. The motor will power off automatically once the temperature rises to a dangerous level. Unplug the power cord from the electrical outlet and allow the appliance to cool down (about 1 hour).

The motor is stopping and starting.

Because the shaft of the Hand Blender operates in a limited space, there are time limits for its operation. For some soft foods such as bananas, it takes a break after operating for one minute, and stops for half an hour after five cycles. For hard foods including meat or hard cheeses, the appliance will stop after 15 seconds and stop for a half an hour after three cycles.



RECIPE GUIDE



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50/50 WHOLE WHEAT PIE CRUST

Makes 1 9" crust

Ingredients:

- ¾ cup whole wheat flour
- ¾ cup all purpose flour
- 1 tsp kosher salt
- 1 tsp white sugar
- ½ cup cold butter or margarine, cubed
- ¼ cup cold water

Directions:

In the food processor, add flour, salt and sugar. Pulse to combine.

Add butter, and run food processor until mixture looks like lightly coarse sand.

With the food processor still running, add cold water until mixture combines together as a ball.

Gather together mixture and knead gently into a flat hockey disc shape.

Wrap in plastic and store in refrigerator (or freezer for long term storage).

Let crust come to room temperature before rolling into a circle. (If frozen, let thaw overnight in refrigerator first.)



GOLDEN BEET & ROASTED GARLIC DIP

Ingredients:

1 9" pie crust

For the garlic:

10 cloves peeled garlic

2 tsp oil

¼ tsp kosher salt

For the galette:

2 cups cooked, peeled, quartered, sliced golden beets

½ tsp kosher salt

For the herb mix:

2 Tbsp minced basil leaves

2 tbsp minced dill

2 tsp white wine vinegar

1 tbsp extra virgin olive oil

¼ tsp ground black pepper

Kosher salt, to taste

White sugar, to taste

Directions:

Preheat oven to 350°F.

Toss garlic with oil and salt. Wrap in aluminum foil and place on middle oven rack. Roast until fully soft and piercable by spoon, approximately 20-25 minutes.

Mash garlic. Toss beet and garlic together to combine.

Preheat oven to 400°F.

Carefully roll out pie crust and place beet pieces at center. Smooth out mixture in flat layer, leaving roughly ½" room at edges.

Fold over galette crust at seams, approximately 6-8 times along the edge for a 9" crust.

Bake galette in the middle rack of oven until crust is golden brown, approximately 25-30 minutes.

Combine all ingredients for herb mix.

Remove galette from oven and let it cool.

Top galette with herb mix.

BUTTERNUT SQUASH SOUP

Ingredients:

1 small butternut squash	½ tsp whole cumin seed	2 quart unsalted chicken or vegetable stock
2 tbsp neutral oil	Roasted squash, from above	Kosher salt, to taste
1 small onion, peeled, sliced (approx. 2 cups)	1 tsp shrimp paste (optional)	White sugar, to taste
6 cloves garlic, sliced	2 tsp kosher salt	Ground white pepper, to taste
3 sprigs sage, leaves only, sliced	¼ tsp white sugar	Lemon juice, to taste
	¼ ground white pepper	Cilantro, chopped, as garnish

Directions:

Preheat oven to 375°F.

Prick butternut squash all over with fork. Place on parchment lined sheet tray and roast until soft and easily pierced by fork, approximately 45 minutes.

Remove and let cool

Peel away skin and scoop out seeds. Reserve.

Heat oil in suitably sized pot over medium heat until slick and shiny.

Add onion, garlic, sage, cumin seed with a dash of salt and sauté 3-5 minutes or until fragrant.

Add the roasted squash, shrimp paste, salt, sugar, pepper and stock.

Bring mixture to a boil, then reduce heat to medium-low and let cook approximately 15 minutes or until flavors are well combined.

Use Hand Blender to blend soup to desired consistency.

Season soup with additional salt, sugar, pepper, lemon juice to taste.

Garnish with cilantro if desired.

TOMATO SOUP

Ingredients:

2 tsp neutral oil	mushrooms	½ tsp white sugar
2 leeks, white parts only, halved, sliced (approx. 2 cups)	2 tsp kosher salt	½ tsp ground black pepper
6 cloves garlic, sliced	2 tsp fish sauce	1 tbsp sweet white miso (optional)
3 sprigs oregano, leaves only, chopped	¼ cup dry white wine	1 quart unsalted chicken or vegetable stock
3 sprigs rosemary, leaves only, chopped	6 beefsteak tomatoes, chopped	Kosher salt, to taste
2 sprigs marjoram, leaves only, chopped	2 small Yukon gold potatoes, peeled, chopped	White sugar, to taste
3 cups sliced white	2 tsp kosher salt	Ground black pepper, to taste
	2 tsp fish sauce	Parsley, leaves only, chopped, as garnish

Directions:

Heat oil in suitably sized pot over medium heat until slick and shiny.

Add leeks, garlic, oregano, rosemary, marjoram with a dash of salt. Sauté 3-5 minutes or until fragrant.

Add mushrooms, salt, fish sauce and cook another 5 minutes or until mushrooms have reduced in size by approximately ½.

Deglaze with white wine, and let reduce 2-3 minutes.

Add tomatoes and let cook another 3-5 minutes.

Add potatoes, salt, fish sauce, sugar, black pepper, miso and stock.

Bring mixture to a boil, then reduce heat to medium-low and let cook approximately 30 minutes or until potatoes are completely soft.

Use the Hand Blender to blend soup to desired consistency.

Season soup with additional salt, sugar, pepper to taste.

Garnish with parsley if desired.



BASIC MAYONNAISE

Ingredients:

1 large egg yolk
½ tsp kosher salt
¼ tsp finely ground black pepper
1 cup neutral oil
2 tsp lemon juice.

Directions:

Using the Whisk Attachment, whisk together egg yolk with salt and pepper on lowest setting (1).

Increase speed to 3, and begin to add oil in a thin but steady stream.

Continue adding in oil until mixture thickens and lightens up considerably, approx. 2-3 minutes. Use the Hand Blender in 30 second increments to prevent overheating.

Once all oil has been incorporated, add in lemon juice.

Pause and season again with salt, pepper and more lemon if desired.

Store in refrigerator for up to 1 week.

LEMON CURD

“BARS”

Ingredients:

⅔ cup lemon or citrus juice
½ cup white sugar
½ tsp kosher salt
7 egg yolks
4-6 lemons or citrus, zested
1 full egg
1 6" pie crust of choice, par-baked

Directions:

Combine citrus juice with sugar and salt over small pot on low heat.

Whisk together egg yolks, zest, and egg using the Whisk Attachment on lowest speed (1).

Once juice is at a simmer, carefully whisk by hand hot juice into egg yolks in a thin, steady stream.

Transfer the juice-yolk emulsion back to stovetop in the small pot over the lowest flame possible. Whisk by hand 30 seconds to 1 minute until mixture thickens and cooks, taking care not to curdle or “scramble” the eggs.

Transfer mixture into pie crust, smoothing the top.

Let cool in refrigerator 4 hours or until completely set.

Cut pie into “bar” shapes and serve!

COCONUT MACAROONS

Ingredients:

2 large egg whites
1/3 cup sugar
1/2 tsp kosher salt
1 tbsp all purpose flour
2 cups unsweetened desiccated coconut
1 tsp vanilla or almond extract
Melted chocolate, as needed (optional)

Directions:

Preheat oven to 350°F.

Combine egg whites with sugar and salt. Whisk at lowest speed (1) until frothy and just lightly glossy, approx. 2-3 minutes. Use the Hand Blender in 30 second increments to prevent overheating.

Add in flour, coconut and extract. Whisk to combine.

Using round tablespoon measure or similarly sized scoop, portion out macaroons on parchment lined sheet tray.

Bake on middle rack until lightly golden brown on top, approx. 10 minutes.

Let fully cool before removing.



CAULIFLOWER SOUP

Ingredients:

2 tbsp neutral oil	2 tsp whole coriander seed	1 quart unsalted chicken or vegetable stock
1 medium onion, sliced (approx. 2 cups)	¼ tsp ground ginger	Kosher salt, to taste
4 cloves garlic, sliced	¼ cup dry white wine	Ground white pepper, to taste
2 medium parsnips, peeled, chopped (approx. 2 cups)	¼ tsp white sugar	White sugar, to taste
	16 oz cauliflower florets (approx. 4 cups)	Dill, chopped, as garnish

Directions:

Heat oil in suitably sized pot over medium heat until slick and shiny.

Add onion, garlic, coriander seed, parsnip, ginger, salt, pepper, Sauté 5-8 minutes or until onion and parsnip are lightly caramelized at edges.

Deglaze with white wine, and let reduce 2-3 minutes.

Add cauliflower florets, sugar, and stock.

Bring mixture to a boil, then reduce heat to medium-low and let cook approximately 30 minutes or until parsnips and cauliflower are completely soft.

Use Hand Blender to blend soup to desired consistency.

Season soup with additional salt, sugar, pepper to taste.

Garnish with dill if desired.

PRO TIP: If you want to add in some extra flavor, try the vegetarian seasoning Yondu that's often used in Japanese cooking.

PIZZA CRUST

Ingredients:

1 tbsp active dry yeast

2 tsp white sugar

1¼ cups warm water (110°F)

2 cups all purpose flour

1 cup whole wheat flour

1 tsp kosher salt

Neutral oil, as needed

Directions:

Dissolve yeast and sugar in warm water and let foam, approximately 3 minutes.

Add flour and salt to food processor base. Add immersion handle and let pulse a few times to distribute salt.

Turn immersion base to lowest setting and add the yeast and water as it is running.

Once the mixture forms a ball, process another minute before removing.

Place dough ball onto lightly floured surface, and knead 2-3 minutes until smooth.

Gently oil a large bowl by adding oil to a paper towel and polishing the inside of the bowl.

Uppend pizza dough into bowl and cover with plastic wrap.

Let rise in warm room until doubled in size, approximately 2 hours, or overnight in the refrigerator. (If using the refrigerator, allow dough to come to room temperature before rolling into pizza.)

To store dough: after dough has finished rising, wrap it tightly with plastic wrap and freeze dough for up to a month. (For frozen dough, let thaw in refrigerator overnight, then come to room temperature before rolling into pizza.)

SUMMERTIME PIZZA WITH SAUTÉED LETTUCE

Ingredients:

1 12" pizza crust

16 oz tomato sauce of choice

8 oz ball of mozzarella, sliced

2 tbsp neutral oil

2 heads romaine lettuce, ends removed, roughly chopped

2 tsp fish sauce

¼ tsp white sugar

¼ cup basil, chiffonade

Directions:

Place pizza stone, if using, into oven.

Preheat oven to 500°F.

Spread tomato sauce onto pizza crust, leaving ~1½" at the edge.

Place mozzarella on pizza.

Carefully slide pizza onto pizza stone and bake until cheese is bubbly and crust is golden brown, approximately 8-10 minutes. (If not using pizza stone, simply slide pizza onto parchment-lined sheet tray.)

Heat oil in large skillet over high heat until slick and shiny. (If you have a cast iron, even better!)

Add romaine to skillet with fish sauce and sugar. Sauté until the lettuce cooks down dramatically, approximately 3-5 minutes.

Remove lettuce from heat and spread over finished pizza.

Top pizza with basil.

Slice and serve.

ROASTED CAULIFLOWER DIP

Ingredients:

1 head cauliflower, cored, broken into florets
(approx. 4 cups)

2 tbsp neutral oil

1 tsp kosher salt

1 tbsp neutral oil

½ medium onion, sliced

½ tsp kosher salt

¼ cup golden raisins

2 cloves garlic

½ cup plain yogurt

1 tsp white balsamic vinegar or white wine
vinegar

Kosher salt, to taste

Ground black pepper, to taste

Directions:

Preheat oven to 375°F.

Toss cauliflower with oil and salt. Place on parchment-lined sheet tray and roast, 25-30 minutes, or until lightly brown at edges and completely cooked through.

Heat oil in medium skillet over medium heat until slick and shiny.

Add onions and salt, lower heat to medium-low and cook, stirring every so often, 25-35 minutes or until onions have caramelized.

Add raisins and continue to cook another 5 minutes, or until raisins swell in size and sizzle.

Heat oil in large skillet over high heat until slick and shiny. (If you have a cast iron, even better!)

Combine cauliflower, onion, raisins, garlic, yogurt, vinegar to food processor base.

Pulse with food processor blade until desired consistency.

Season to taste with salt and pepper.

HABANERO HOT SAUCE

Ingredients:

1 tbsp neutral oil	1 small fennel bulb, cored, sliced	¼ tsp ground white pepper
2 cups cherry tomatoes	6 cloves garlic	½ cup cherry tomatoes
½ tsp kosher salt	1-2 habanero peppers, seeded, stemmed, chopped	2 cloves garlic
1 tbsp neutral oil	3 sprigs oregano, leaves only	½ lemon, juiced
2 red bell peppers, cored, chopped	2 fresh bay leaves	½ lime, juiced
½ tsp kosher salt	1 tsp whole allspice berries	Kosher salt, to taste
2 tbsp neutral oil	1 tsp kosher salt	White sugar, to taste
½ medium yellow onion, peeled, sliced	1 tsp fish sauce (optional)	Ground white pepper, to taste

Directions:

Preheat oven to 375°F.

Toss cherry tomatoes with oil and salt. Place on parchment-lined sheet tray and roast 25-30 minutes, or until lightly caramelized and skin is wrinkly. Reserve.

Toss bell peppers with oil and salt. Place in parchment-lined sheet tray and roast 15-20 minutes or until lightly caramelized at edges. Reserve.

Heat oil in medium stock pot over medium heat until slick and shiny. Add onion, fennel, garlic, habanero, oregano, bay leaves, allspice, salt, pepper, fish sauce.

Sauté 5-8 minutes, or until very fragrant and onions are beginning to caramelize lightly.

Remove from heat and add roasted tomatoes, roasted bell pepper, fresh tomatoes, fresh garlic, lemon juice, lime juice.

Use Hand Blender and puree to desired consistency.

Season with salt, sugar, pepper to taste.

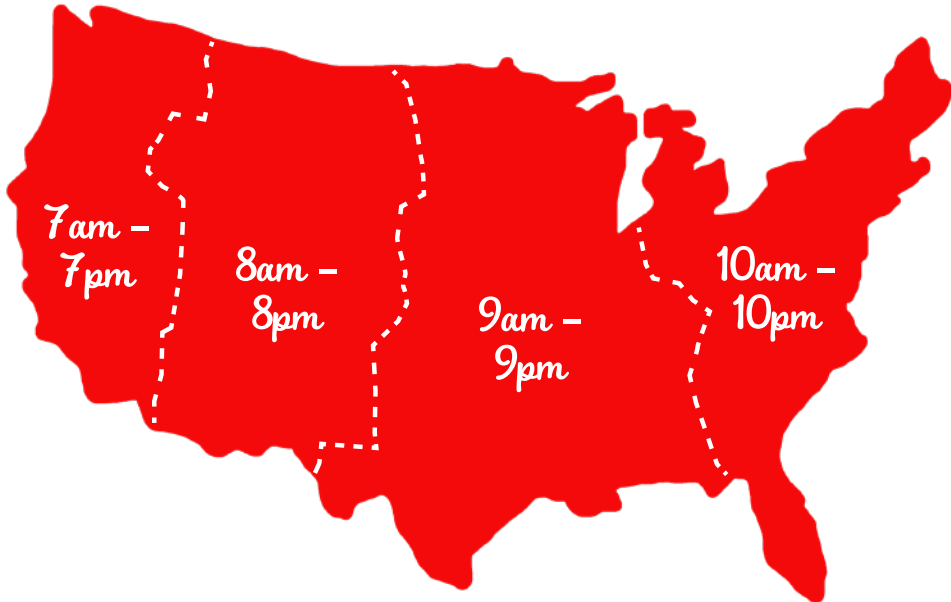


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And also, **Alaska**, feel free to reach out from **6AM - 6PM**.

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REPAIRS

DANGER! Risk of electric shock! The Dash Chef Series Deluxe Hand Blender is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

Power Rating 330W (Max.)

Stock#: DDHB300_20200325_v5

Made in China



This product has passed food safety testing in accordance with FDA guidelines.



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