

30 recipes

A top-down photograph of a rustic meal. In the center is a dark brown, textured ceramic bowl filled with a light-colored, creamy soup. The soup is garnished with finely chopped green herbs and small dark seeds. To the right of the bowl, three sliced mushrooms are arranged. Above the bowl, a blue and white striped cloth is partially visible. In the top right corner, a bunch of fresh green herbs, possibly thyme, lies on the surface. The entire scene is set on a weathered wooden table with a blue-grey patina. A silver spoon with an ornate handle lies horizontally at the bottom of the frame. The text 'SOUP MAKER COOKBOOK' is overlaid in white, sans-serif capital letters, centered over the bowl of soup. A thin white horizontal line is positioned above the word 'SOUP'.

SOUP MAKER COOKBOOK

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INGREDIENTS

Serves 4

50 g butter

1 leek

1 onion, finely chopped

1 garlic clove, finely
chopped

800 g cauliflower florets,
roughly chopped

1 litre hot chicken stock

250 ml double cream

2 tbsp. extra virgin
olive oil

CAULIFLOWER & LEEK SOUP

- › Chop the onion, leek and cauliflower and add them to the appliance.
- › Make 1 litre of chicken stock and add it to the appliance.
- › Add the butter and 2 tbsp. of virgin olive oil.
- › Press the MODE button until it flashes on PUREED SOUP and then press START/ STOP.
- › After approximately 21 minutes the appliance will begin to beep that it has finished.
- › Add 200 ml of the cream and then blend.
- › Season with salt and freshly ground black pepper and blend again.
- › Serve drizzled with a little double cream and olive oil.





Pureed Soup

INGREDIENTS

Serves 4

1 tbsp. olive oil
1 small onion, chopped
2 cloves of garlic,
chopped
1–2 tsp chilli flakes
400 g plum tomatoes
½ tsp. ground black
pepper
800 ml water
1 tsp. powdered
sweetener
3 tbsp. basil
10 g crème fraiche
½ tsp. salt

TOMATO CHILLI & BASIL SOUP

- › Chop the onion and garlic and add to the appliance with 1 tbsp. olive oil.
- › Add the chilli and tomatoes and 800 ml of water.
- › Season with salt & pepper and sweetener.
- › Press the MODE button until it flashes on PUREED SOUP and then press START/ STOP.
- › After approximately 21 minutes the appliance will begin to beep that it has finished.
- › Add the basil and crème fraiche blend until smooth.
- › Garnish with fresh basil.



Pureed Soup

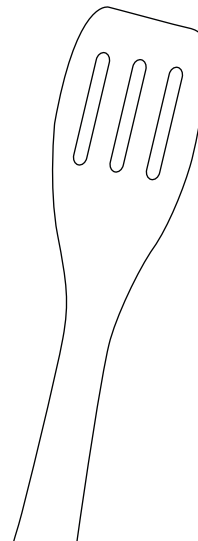
INGREDIENTS

Serves 3

25 g butter
1 large onion, finely
chopped
1 green pepper, finely
chopped
1 medium leek, finely
chopped
1–2 garlic cloves, crushed
300 g button mushrooms,
grated
2 tbsp. plain flour
450 ml vegetable stock
450 ml milk
1 tbsp. finely chopped
parsley
Salt and freshly ground
black pepper
1 tsp. fresh thyme,
chopped

MUSHROOM SOUP

- › Chop the onion, pepper and leek and add to the appliance.
- › Next add the butter and crushed garlic and finally the mushrooms.
- › Stir in the flour, and then add the stock a little at a time, stirring well between each addition.
- › Press the **MODE** button until it flashes on **PUREED SOUP** and then press **START/STOP**.
- › After approximately 21 minutes the appliance will begin to beep that it has finished.
- › Add the milk, chopped parsley and season to taste salt and freshly ground black pepper.
- › Garnish with chopped thyme.



INGREDIENTS

Serves 4

1 tbsp. vegetable oil
1 onion, sliced
450 g carrots, sliced
1 tsp. ground coriander
1.2 litres vegetable stock
1 bunch fresh coriander,
roughly chopped



CARROT & CORIANDER SOUP

- › Slice the onion and carrot and add to the appliance.
- › Stir in the ground coriander, and $\frac{3}{4}$ of the fresh coriander and then add the vegetable stock and vegetable oil.
- › Press the MODE button until it flashes on PUREED SOUP and then press START/STOP.
- › After approximately 21 minutes the appliance will begin to beep that it has finished.
- › Garnish with fresh coriander.



Pureed Soup

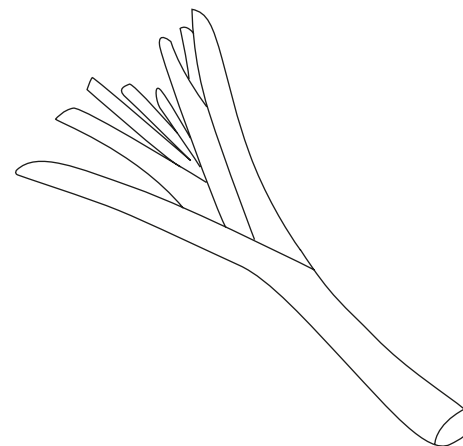
INGREDIENTS

Serves 2

2 tbsp. melted butter
3 medium leeks,
thinly sliced
250 ml boiling water
1 reduced salt chicken
stock cube
3 medium potatoes, diced
3 medium carrots,
thinly sliced
½ tsp. dried marjoram
leaves
½ tsp. dried thyme leaves
½ tsp. pepper
500 ml skimmed milk
Croutons to garnish

LEEK & POTATO SOUP

- › Add the melted butter and leeks to the appliance.
- › Next add the water, milk, stock cube, potatoes, carrots, marjoram, thyme and pepper.
- › Press the **MODE** button until it flashes on **PUREED SOUP** and then press **START/STOP**.
- › After approximately 21 minutes the appliance will begin to beep that it has finished.
- › Garnish with croutons.



INGREDIENTS

Serves 4

2 tbsp. olive oil
1 ½ onions, sliced
10 bacon rashers, fried
and chopped
2 garlic cloves, chopped
600 g frozen peas, de-
frosted, plus extra
to serve
600 ml hot
vegetable stock
Parma ham to serve

PEA & HAM SOUP

- › Add the oil and the sliced onion to the appliance, along with the crispy bacon.
- › Next add the garlic, frozen peas and vegetable stock.
- › Press the MODE button until it flashes on PUREED SOUP and then press START/STOP.
- › After approximately 21 minutes the appliance will begin to beep that it has finished.
- › To serve, top with a few extra peas & Parma ham.





Pureed Soup

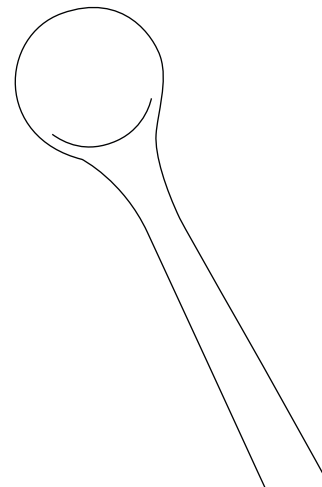
INGREDIENTS

Serves 2

1 tbsp. olive oil
55 g Stilton
½ tbsp. butter
½ large onion, chopped
1 garlic cloves, chopped
250 g broccoli, florets and
stem, chopped
300 ml hot chicken stock
Salt and black pepper
1 egg yolk
3 tbsp. double cream
Croutons to garnish

BROCCOLI & STILTON SOUP

- › Add the oil and butter to the appliance with the garlic and chopped onion.
- › Chop the broccoli and add it to the soup maker with the hot chicken stock and mix well.
- › Press the MODE button until it flashes on PUREED SOUP and then press START/STOP.
- › After approximately 21 minutes the appliance will begin to beep that it has finished.
- › Season with salt and freshly ground black pepper.
- › Place the egg yolk and cream into a bowl and mix together, and then add to the hot soup.
- › Crumble the Stilton over the soup and serve hot with croutons.



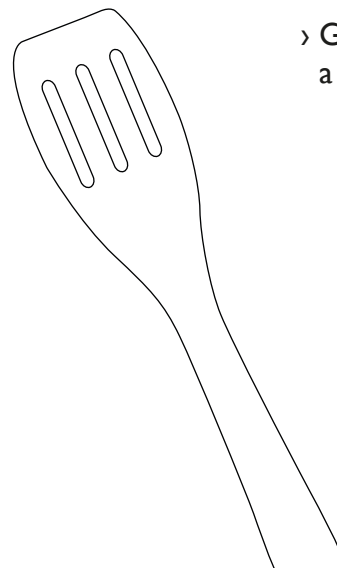
INGREDIENTS

Serves 4

3 tbsp. olive oil
1 large onion, chopped
3 cloves of garlic,
chopped
8 medium beetroots,
peeled and chopped
1 litre beef stock
Salt and freshly ground
black pepper
Double cream to garnish
Various seeds to garnish

BEETROOT SOUP

- › Chop the onions and garlic and add to the appliance, with the olive oil.
- › Stir in the chopped beetroot and the stock and season with salt and pepper.
- › Press the MODE button until it flashes on PUREED SOUP and then press START/STOP.
- › After approximately 21 minutes the appliance will begin to beep that it has finished.
- › Garnish with a swirl of double cream & a sprinkle of seeds





Pureed Soup

INGREDIENTS

Serves 2

200 g spinach
2 carrots, chopped
into chunks
3 cloves of garlic,
chopped
700 ml vegetable stock
30 g cheddar
1 onion, chopped
3 dried whole chillies
Salt and pepper

SPINACH & CARROT SOUP

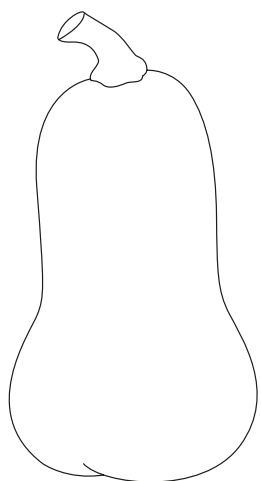
- › Chop the carrots, onion and garlic and add to the appliance with the spinach.
- › Add 700 ml vegetable stock, chillies and the cheddar cheese.
- › Press the MODE button until it flashes on PUREED SOUP and then press START/STOP.
- › After approximately 21 minutes the appliance will begin to beep that it has finished.
- › Serve with croutons.



INGREDIENTS

Serves 2

Half a butternut squash,
chopped
2 carrots, chopped
2 onion, chopped
1 litre vegetable stock
1 tsp. of mixed spice
Pinch of salt and pepper
Chopped bacon to garnish
Double cream to garnish



BUTTERNUT SQUASH SOUP

- › Chop the butternut squash, carrot and onion and add them to the appliance.
- › Add 1 tbsp. of mixed spice and salt and pepper.
- › Press the MODE button until it flashes on PUREED SOUP and then press START/STOP.
- › After approximately 21 minutes the appliance will begin to beep that it has finished.
- › Garnish with chopped bacon and a swirl of double cream.



Chunky Soup

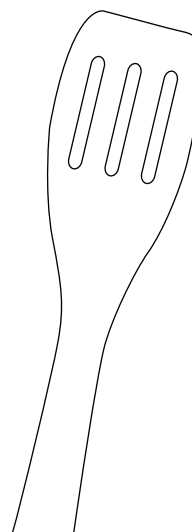
INGREDIENTS

Serves 4

2 onions, peeled
and sliced
2 sticks celery,
finely chopped
2 carrots, peeled
and finely diced
25 g plain flour
1.2 litres chicken stock
250 g cooked gnocchi
450 g cooked
chicken slices
1 tbsp. freshly
chopped parsley
Salt and freshly ground
black pepper

CHUNKY CHICKEN & GNOCCHI SOUP

- › Chop the onions, celery and carrots and add to the appliance.
- › Stir in the flour and then add the chicken stock and mix well.
- › Finally add the cooked chicken and gnocchi.
- › Press the MODE button until it flashes on CHUNKY SOUP and then press START/STOP.
- › After approximately 28 minutes the appliance will begin to beep that it has finished.
- › Season to taste with salt and freshly ground black pepper.
- › Stir in the parsley and serve.





Chunky Soup

INGREDIENTS

Serves 4

1 tbsp. melted butter
1 potato, chopped
1 large onion, chopped
2 cloves of garlic, crushed
1 red pepper, chopped
2 celery sticks, chopped
75 g cooked chorizo
sausage, cut into chunks
1 tbsp. tomato puree
450 ml vegetable stock
200 g canned chopped
tomatoes
Salt
400 g tinned kidney beans
(cooked)
Crusty white bread,
to serve
Pepper
1 tsp. freshly
chopped basil

SPICY BEAN SOUP

- › Add the onion, garlic and melted butter to the appliance.
- › Next add the red pepper, celery and potato and then stir in the chorizo, tomato puree, stock, fresh basil, chopped tomatoes and season with salt and pepper.
- › Add the cooked beans and mix well.
- › Press the **MODE** button until it flashes on **CHUNKY SOUP** and then press **START/STOP**.
- › After approximately 28 minutes the appliance will begin to beep that it has finished.
- › Serve with crusty bread and some basil leaves.



INGREDIENTS

Serves 1

1 small potato,
peeled, chopped
250 ml hot
vegetable stock
½ green cabbage,
shredded
1 glass white wine
½ tsp. cumin seeds
1 tbsp. white wine vinegar
1 tsp honey

SWEET & SOUR CABBAGE SOUP

- › Place the chopped potato, vegetable stock, cabbage and white wine into the appliance.
- › Then add the cumin seeds and white wine vinegar.
- › Press the MODE button until it flashes on CHUNKY SOUP and then press START/STOP.
- › After approximately 28 minutes the appliance will begin to beep that it has finished.
- › To serve, drizzle with honey.



INGREDIENTS

Serves 6

1 tsp. salt

1 litre chicken stock

200 g diced red onions,

200 g courgettes

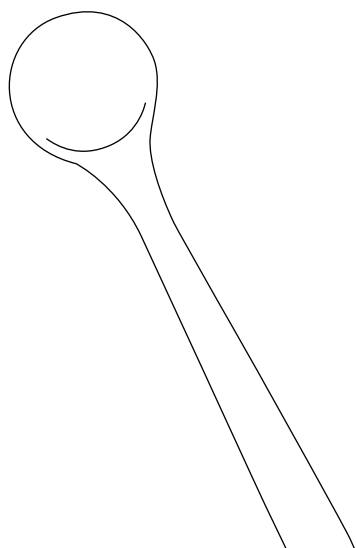
200 g red peppers

100 g potatoes

Chopped parsley

MEDITERRANEAN VEGETABLE SOUP

- › Add the diced vegetables to the soup maker, along with the salt and chicken stock.
- › Press the MODE button until it flashes on CHUNKY SOUP and then press START/STOP.
- › After approximately 28 minutes the appliance will begin to beep that it has finished.
- › Serve with fresh bread and garnish with chopped parsley.





Chunky Soup

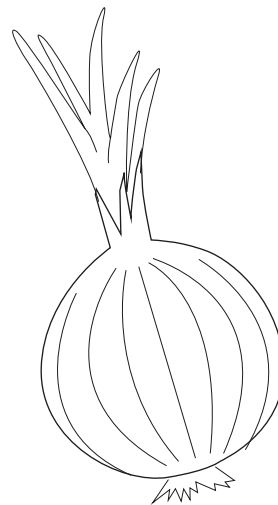
INGREDIENTS

Serves 4

1 small onion
1 stick celery
375 ml of hot
chicken stock
225 g frozen mixed
vegetables
85 ml hot sauce
175 g cooked
chicken meat
100 g cooked white rice
500 ml water

CHICKEN & RICE SOUP

- › Add the hot chicken stock and chicken to the appliance.
- › Then add the frozen chopped vegetables, water, chopped celery, hot sauce and finely chopped onion.
- › Finally add the rice and mix well.
- › Press the MODE button until it flashes on CHUNKY SOUP and then press START/STOP.
- › After approximately 28 minutes the appliance will begin to beep that it has finished.



INGREDIENTS

Serves 2

200 g chickpeas
(pre-soaked, tinned)
800 ml chicken stock
1 glass red wine
405 g tinned tomatoes
1 tsp. rosemary
4–5 cloves of garlic
2 carrots
(cut into matchsticks)
3 heads of broccoli
1 onion
1 tbsp. olive oil

CHICKEN CHICKPEA SOUP

- › Add the chicken stock and rosemary to the appliance.
- › Next add the onion, oil, garlic, wine and tomatoes.
- › Add the cooked pre-soaked chickpeas and cooked chicken.
- › Press the MODE button until it flashes on CHUNKY SOUP and then press START/STOP.
- › After approximately 28 minutes the appliance will begin to beep that it has finished.
- › Mix both together and serve with a drizzle of olive oil.



INGREDIENTS

Serves 2

50 g chopped onions
2 cloves of garlic, minced
200 g sliced courgette
½ medium carrot, sliced
75 g chopped or sliced
tomatoes
1 tbsp. fresh parsley,
chopped
200 g butter beans
(cooked)
½ tsp. pepper
500 ml chicken stock
2 tsp chopped chives

VEGETABLE SOUP

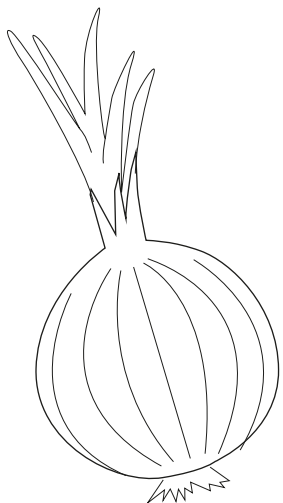
- › Chop the onions and mince the garlic and add to the appliance.
- › Add the remaining ingredients and stock.
- › Press the **MODE** button until it flashes on **CHUNKY SOUP** and then press **START/STOP**.
- › After approximately 28 minutes the appliance will begin to beep that it has finished.
- › Finally add the butter beans and garnish with chopped chives.



INGREDIENTS

Serves 4

4 sweet potatoes
3 red peppers
1 large white onion
1 small red chilli,
finely chopped
2 cloves of garlic
2 tsp. paprika
1 tsp. cumin
Salt & pepper to taste
500 ml vegetable stock
100 ml double cream



SWEET POTATO & RED PEPPER SOUP

- › Chop the red peppers, sweet potato and onion and add them to the appliance.
- › Finely chop the chilli and slice up the garlic cloves and add to the appliance with the butter.
- › Next add the paprika and cumin and mix well with 500 ml of hot vegetable stock.
- › Press the MODE button until it flashes on CHUNKY SOUP and then press START/STOP.
- › After approximately 28 minutes the appliance will begin to beep that it has finished.
- › Season to taste and add the double cream and mix well.





Chunky Soup

INGREDIENTS

Serves 4

- 1 medium swede (500 g)
- 2 medium carrots
- 1 medium parsnip
- 1 large onion
- 2 tbsp. olive oil
- 2 cloves of garlic, diced
- 1 litre hot vegetable stock
- 400 g can butter beans, rinsed and drained
- ½ tsp rosemary
- Salt and ground black pepper

CHUNKY ROOT VEGETABLE SOUP

- › Chop the swede, carrot, parsnip and onion into small pieces and add them to the soup maker with 2 tbsp. olive oil.
- › Dice the garlic and add to the appliance along with the hot vegetable stock, butter beans and rosemary.
- › Press the MODE button until it flashes on CHUNKY SOUP and then press START/STOP.
- › After approximately 28 minutes the appliance will begin to beep that it has finished.
- › Serve with crusty bread.

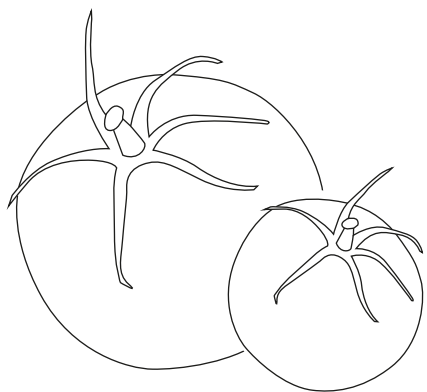
INGREDIENTS

Serves 4

1 onion, chopped
1 carrots, chopped
2 cloves of garlic
1 kg tomatoes, chopped
1 litre hot vegetable stock
1 tbsp. sun-dried
tomatoes in oil
Pinch of sugar
2 tbsp. olive oil
Chopped fresh basil,
for garnish

RUSTIC TOMATO SOUP

- › Chop the onion, carrot and garlic cloves into small pieces and add them to the soup maker with 2 tbsp. olive oil.
- › Next add the hot vegetable stock, tomatoes, a pinch of sugar and the diced sun-dried tomatoes.
- › Press the MODE button until it flashes on CHUNKY SOUP and then press START/STOP.
- › After approximately 28 minutes the appliance will begin to beep that it has finished.



INGREDIENTS

1 kg cooking apples
50 ml water
6 tbsp. sugar
½ tsp. cinnamon

APPLE & CINNAMON COMPOTE

- › Pour the water into the appliance.
- › Peel and chop the apple into small pieces, then add to the appliance.
- › Add 6 tbsp. of sugar and ½ tsp. of cinnamon.
- › Press the MODE button until it flashes on Compote and then press START/STOP.
- › When the compote is ready (about 13 minutes) the appliance will begin to beep that it has finished.
- › Serve with muesli for a delicious breakfast.

INGREDIENTS

200 g strawberries
200 g blueberries
200 g raspberries
2 tbsp. sugar
1 tsp. vanilla essence
100 ml water

STRAWBERRY, BLUE- BERRY & RASPBERRY COMPOTE

- › Pour the water into the appliance.
- › Chop the strawberries into pieces of approx. 2 cm and put them into the appliance.
- › Then add the blueberries and raspberries.
- › Add 2 tbsp. of sugar and 1 tsp. of vanilla essence.
- › Press the MODE button until it flashes on Compote and then press START/STOP.
- › When the compote is ready (about 13 minutes) the appliance will begin to beep that it has finished.
- › Serve with vanilla ice cream.

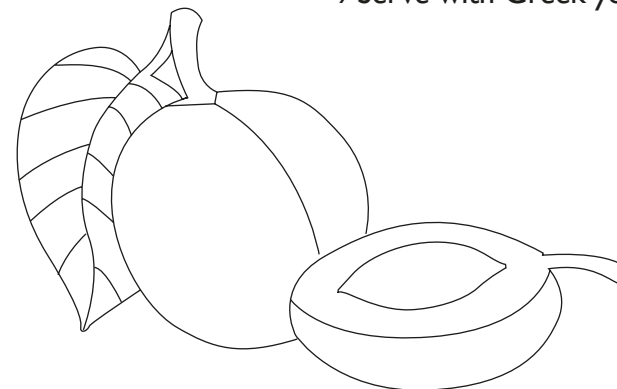


INGREDIENTS

2 kg peaches
1 lemon (juice only)
2 tbsp. honey
1 tsp. vanilla essence

PEACH COMPOTE

- › Remove the pits from the peaches and then chop them into small pieces.
- › Add the peaches to the appliance with the juice from the lemon, 2 tbsp. of honey and the 1 tsp. vanilla essence.
- › Press the **MODE** button until it flashes on Compote and then press **START/STOP**.
- › When the compote is ready (about 13 minutes) the appliance will begin to beep that it has finished.
- › Serve with Greek yoghurt.

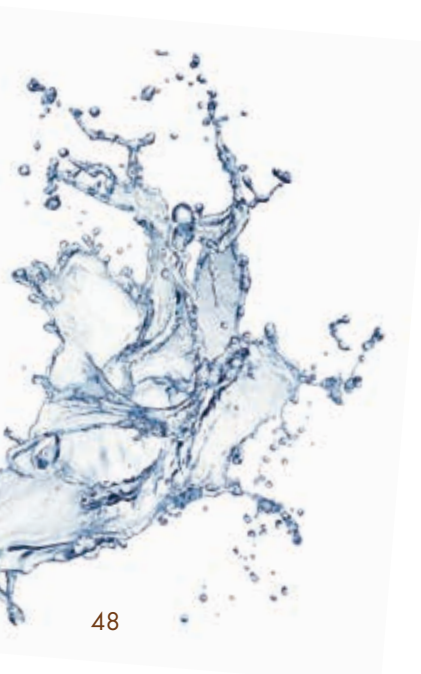


INGREDIENTS

500 g rhubarb
100 g sugar
100 ml di acqua
1/2 inch of fresh ginger
(grated)

RHUBARB & GINGER COMPOTE

- › Pour the water into the appliance.
- › Chop the rhubarb and put it into the appliance.
- › Add 100 g of sugar and the ground ginger. Mix well.
- › Press the MODE button until it flashes on Compote and then press START/STOP.
- › When the compote is ready (about 13 minutes) the appliance will begin to beep that it has finished.
- › If the compote is too thick, add a little boiling water and stir.
- › Delicious with whipped double cream or custard.





Compote

INGREDIENTS

1.5 kg oranges
1 tsp allspice
100 ml orange juice
3 tbsp. brown sugar
½ tsp. cinnamon

SPICED ORANGE COMPOTE

- › Remove the skin from the oranges and then chop the orange segments and add them to the appliance.
- › Add 1 tsp. allspice, ½ tsp. cinnamon and 100 ml of orange juice and then mix with the brown sugar.
- › Press the **MODE** button until it flashes on **Compote** and then press **START/STOP**.
- › When the compote is ready (about 13 minutes) the appliance will begin to beep that it has finished.

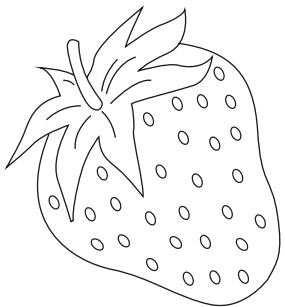


INGREDIENTS

500 g ripe strawberries
4 bananas
400 g plain yoghurt
250 ml fresh orange juice
2 tbsp. sugar

STRAWBERRY SMOOTHIE

- › Chop the strawberries into two and add them to the appliance.
- › Remove the peel from the banana, chop and add to the appliance with the yoghurt, orange juice and 2 tbsp. sugar.
- › Press the MODE button until it flashes on SMOOTHIE and then press START/STOP.
- › When the smoothie is ready (about 2 minutes) the appliance will begin to beep that it has finished.

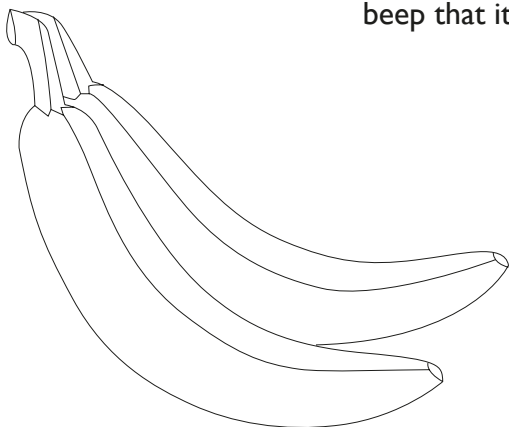


INGREDIENTS

4 bananas
550 ml semi-skimmed milk
(550 ml soy or almond milk)
8 tablespoons water
4 tbsp. brown sugar
16 ice cubes (crushed)

BANANA SMOOTHIE

- › Remove the peel from the bananas, chop them into small chunks, and then add them to the appliance.
- › Add the water, brown sugar and ice cubes (crushed) to the appliance.
- › Press the **MODE** button until it flashes on **SMOOTHIE** and then press **START/STOP**.
- › When the smoothie is ready (about 2 minutes) the appliance will begin to beep that it has finished.





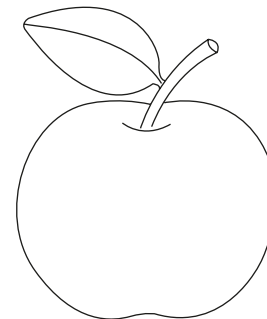
Smoothie

INGREDIENTS

4 bananas, sliced
600 g green grapes
600 g vanilla yoghurt
2 apples, cored and
chopped
200 g fresh spinach leaves

GREEN SMOOTHIE

- › Remove the peel from the bananas, chop them into small chunks and then add them to the appliance.
- › Chop the grapes in half and then core and chop the apples, and then add them to the appliance.
- › Finally, add the vanilla yoghurt and spinach leaves.
- › Press the MODE button until it flashes on SMOOTHIE and then press START/STOP.
- › When the smoothie is ready (about 2 minutes) the appliance will begin to beep that it has finished.



INGREDIENTS

1 litre milk
750 ml vanilla ice cream
2 vanilla pods

VANILLA MILK SHAKE

- › Pour the milk into the appliance.
- › Add the vanilla ice cream in multiple portions.
- › Slice the vanilla pods vertically and remove the pulp.
- › Add the pulp to the milk and ice cream.
- › Press the **MODE** button until it flashes on **SMOOTHIE** and then press **START/STOP**.
- › The appliance will beep when the milk shake is finished (after approx. 2 minutes).



INGREDIENTS

500 g of pineapple chunks
3 carrot
3 orange, peeled
300 ml of water

PINEAPPLE & ORANGE JUICE

- › Peel and chop the carrot and orange and add them to the appliance.
- › Next add the water and pineapple chunks.
- › Press the **MODE** button until it flashes on **SMOOTHIE** and then press **START/STOP**.
- › When the juice is ready (about 2 minutes) the appliance will begin to beep that it has finished.



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Note:

The images in this recipe book are intended as examples and may, depending on the ripeness or specific types of vegetables/ fruits used, vary from your results.

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