

A close-up photograph of a white bowl filled with a vibrant orange soup. The soup is garnished with three golden-brown croutons and a small amount of fresh green herbs. The bowl is placed on a white plate, and several slices of rustic, golden-brown bread are visible around it. The background is a soft, out-of-focus light color.

Immersion Blender

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Solve your kitchen needs with these
10 Simple Recipes for Immersion Blender

Save time and energy with our handy immersion blenders that cook various daily recipes ranging from sauces and smoothies to soups and desserts. An immersion blender can perform effortless tasks when you are in a hurry.

Hand blenders are small enough to be stored in a kitchen drawer and light enough to operate with a single hand. Meanwhile, its simple construction and ability to blend directly in any pot make it far easier to clean.

Immersion blenders are a perfect alternative to countertop blenders. They can accomplish the vast majority of the same functions with less mess and fuss.

Our portable hand blenders have a single rotary blade made of high-quality stainless steel, enabling it to beat, emulsify, purée, or whip ingredients together. One more massive advantage of immersion blenders is their compact size and easy-to-clean parts. When your recipe requires just some small tasks, like making whipped cream or mixing the ingredients thoroughly, this appliance is the perfect tool for the job.

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Creamy Tomato Soup

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Ingredients:

2 tbsp olive oil
1 red onion
2 carrots
3 cloves garlic
5 ripe tomatoes
1 tbsp tomato paste
fresh basil leaves
3 cups chicken or vegetable broth
2 tsp sea salt
1/4 tsp ground black pepper
3/4 cup almond milk

Directions:

1. In a pot, heat some olive oil (medium heat).
2. Add the diced onion and carrots and saute for 8-10 minutes.
3. Add minced garlic and saute for 1 minute.
4. Add the tomato paste, tomatoes, basil, chicken broth, salt, pepper, and stir thoroughly.
5. When the soup is boiling, lower the heat and simmer for half an hour (put the lid aside).
6. Blend until pureed.
7. Add the almond milk and stir well. Sprinkle some salt or pepper if necessary.

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recipe 1



Cheese Soup With Broccoli

Ingredients:

1 ½ pounds broccoli	2 cups water
2 tbsp vegetable oil	3 cups whole milk
Kosher salt and black pepper	1 russet potato
3 tbsp unsalted butter	12 ounces cheddar cheese
1 onion	8 ounces deli-style American cheese
1 carrot	1 tsp mustard powder
3 cloves garlic	Hot sauce

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Directions:

1. Cut broccoli stems into small bites. Separate the florets.
2. In a dutch oven, stir fry the florets for 2 minutes (high heat), stirring from time to time until tender. Season with salt and pepper. Set aside to cool.
3. Set the dutch oven to medium heat. Add butter, diced onion, carrot, and broccoli stems. Season with salt and pepper and cook for 5 minutes. In the end, add the garlic.
4. Pour water and milk, and add the diced potato. Boil the soup over high heat. Reduce the heat and cook for about 30 minutes.
5. In a bowl, put both kinds of cheese and mustard powder. Blend the soup until completely smooth. Stir in hot sauce and season with some salt and pepper if necessary. Add the broccoli florets and pulse with the blender. You may leave most bite-size pieces intact or blend until completely smooth.

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recipe 2



Creamy Mushroom Soup

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Ingredients:

¼ cup butter
1 shallot
1 pound fresh mushrooms
1 tsp minced fresh thyme
¼ cup flour
½ tsp salt
¼ teaspoon pepper
6 cups chicken broth
1 cup heavy whipping cream
½ cup cream sherry

Directions:

1. In a stockpot, melt butter and add minced shallot. Cook for 1-2 minutes. Add mushrooms and thyme. Stir fry for 5 minutes.
2. Add flour, salt, and pepper. Gradually stir in the broth. Bring to a boil, then simmer uncovered for 15-20 minutes.
3. Puree soup using a blender. Add some cream and sherry.

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recipe 3



Papaya & Banana Smoothie

Ingredients:

250ml milk
60ml Greek yogurt
1 tsp pure vanilla essence
1 ripe banana
½ ripe papaya
200g ice cubes

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Directions:

1. Mix the milk, yogurt, vanilla essence, chopped banana, chopped papaya, and ice cubes in a bowl and blend until smooth.
2. Pour into a glass and enjoy.

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recipe 4



Berry Smoothie

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Ingredients:

½ cup orange juice
½ cup blueberries
½ cup strawberries
½ cup baby leaf spinach
½ cup vanilla yogurt
2 tbsp honey
2 tsp chia seeds
mint leaves

Directions:

1. Blend the orange juice, blueberries, strawberries, spinach, yogurt, honey, chia seeds, mint leaves, and 1 cup of ice until entirely smooth.
2. Serve in a glass with some mint leaves.

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recipe 5



Vanilla Raspberry Smoothie

Ingredients:

100g sugar
120ml water
250ml Greek yogurt
200g raspberries
120ml apple juice
1 tsp vanilla extract
450g ice

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Directions:

1. In a pan, boil sugar and water, then simmer, occasionally stirring for 5 minutes. Set aside to cool.
2. Add the yogurt, raspberries, apple juice, vanilla, and ice to the mixture. Blend until smooth.
3. Pour into glasses and enjoy.

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recipe 6



Green Smoothie

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Ingredients:

2 avocados
180g baby spinach leaves
1 green apple
1 kiwi
500ml water
1 tsp agave nectar
fresh basil

Directions:

1. Place all the ingredients in a bowl and blend until smooth.
2. Serve in tall glasses with some basil on top.

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recipe 7



Baby Pea Soup

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Ingredients:

900g frozen green peas
4 tbsp butter
80ml chicken broth
2 onions
Kosher salt and black pepper
120ml sour cream

Directions:

1. In a pot, mix peas, butter, broth, and chopped onions. Cook over medium heat for about 7-10 minutes.
2. Puree the soup with a blender until smooth and season it with salt and freshly ground black pepper.
3. Serve with some sour cream on top.

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recipe 8



Strawberry Ice Cream

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Ingredients:

2 ½ cups heavy cream

½ cup milk

14-ounce can condensed milk

1 pint of fresh strawberries

Directions:

1. Blend all of the ingredients until the mixture is smooth and creamy.
2. Pour into a freezer.
3. Freeze min 5 hours until completely frozen.

Immersion Blender

recipe 9



Guacamole

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Ingredients:

¼ red onion
½ jalapeno
¼ cup fresh cilantro
2 tbsp fresh lime juice
2 ripe avocados
Salt

Directions:

1. Chop onion, jalapeno, and cilantro. Put the ingredients in a bowl.
2. Add lime juice, avocado, and salt.
3. Blend until smooth. Serve with corn chips.



The handheld blender is a remarkable kitchen tool that can be used for anything from steaming soups to delicious desserts.

This appliance is easy to clean and maintain, and besides, it helps you cook much faster and with more fun.

Our cookbook of simple and tasty recipes is aimed to achieve excellent results in your kitchen.

Whether you need to make refreshing smoothies for your guests or creamy soups, this cookbook will help you do it in no time at all!