

Cuisinart®

EVOLUTION X™

C O R D L E S S



INSTRUCTION +
RECIPE BOOKLET



C O R D L E S S /
R E C H A R G E A B L E
H A N D
B L E N D E R

R H B - 1 0 0



For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

WARNING: Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric shock, fire and/or serious injury.

1. READ ALL INSTRUCTIONS.

2. To protect against electric shock, do not put the charger handle or motor body of this EvolutionX™ Cordless Rechargeable Hand Blender in water or other liquids. The blending shaft of this appliance, where blades are interchanged, has been designed for submersion in water or other liquids. Never submerge any other portion of this unit. If hand blender falls into liquid, remove immediately. Carefully remove, clean and dry unit thoroughly before continuing.
3. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not operate in the presence of explosive and/or flammable fumes.
5. To avoid the possibility of personal injury, always unplug the unit from the USB cable before attaching or removing blades and/or attachments for cleaning or any other purpose.
6. Illuminated lights indicate unit is ready to operate. Avoid any contact with blades or movable parts.
7. Once hand blender is unlocked and/or powered on, avoid any contact with blades or moving parts.
8. Keep hands, hair, clothing, as well as spatulas and other utensils away from attachments and mixing container during

operation to reduce risk of injury to persons, and/or damage to the appliance. A spatula may be used, but must be used only when the unit is not operating.

9. Remove detachable blending shaft from the power handle before washing the blades or shaft.
10. Blades are SHARP. Handle carefully. Always handle blades with your hand away from cutting edge. Always store blades with cutting edge away from you.
11. When mixing liquids, use a tall container or mix small quantities at a time to reduce spillage and possibility of injury.
12. When charging, the USB power adapter and USB cable should be plugged into an electrical outlet away from sink or hot surface.
13. Do not use an extension cord. Plug USB power adapter directly into an electrical outlet.
14. Do not attempt to use this USB power adapter and USB cable with any other product.
15. Do not charge batteries with charger plugged into an outdoor outlet.
16. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way, or is not operating properly.
17. The use of attachments or accessories not recommended by Cuisinart may cause fire, electric shock or risk of injury.
18. Make sure the appliance is off and the motor/blade/attachment has stopped completely before putting on or taking off attachments, and before cleaning.
19. This appliance is intended for household use only and is not for commercial use.
20. Do not use this hand blender for other than its intended use of preparing foods and beverages.
21. Use extra care when working with hot liquids to avoid splattering.
22. To reduce the risk of fire or electric shock, do not operate any heating appliance

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- beneath or near the mounted charging handle unit.
23. Do not mount or store unit over or near a portion of a heating or cooking appliance, or a sink or washbasin.
 24. Unplug the charger from the outlet before attempting any routine cleaning of the charger.
 25. Do not operate a damaged USB power adapter or USB cable. Have damaged parts replaced immediately.
 26. Do not incinerate the hand blender, even if it is severely damaged. The batteries can explode in a fire.
 27. This product contains lithium ion batteries which must be recycled at the end of the life of the hand blender and disposed of properly. Do not incinerate or compost batteries, as they will explode at high temperature.
 28. Leaks from battery cells can occur under extreme conditions. If the liquid gets on the skin, (1) wash quickly with soap and water or (2) neutralize with mild acid such as lemon juice or vinegar. If the liquid gets into eyes, flush them immediately with clean water for a minimum of 10 minutes. Seek medical attention.
 29. Prevent unintentional starting. Never press the Auto Lock/Unlock switch on the power handle while pressing the Power On switch unless you are ready to use your blender or whisk.
 30. Recharge only with the charger specified by the manufacturer. A charger that is suitable for one type of battery pack may create a risk of fire when used with another battery pack. The USB charger must be listed Class 2 power supply or certified ITE power supply, rated output 5V 2A MAX. **Do not use unapproved sources.**
 31. Use appliances only with specifically designated battery packs. Use of any other battery packs may create a risk of injury and fire.
 32. Under abusive conditions, liquid may be ejected from the battery. Avoid contact with such liquid. If contact accidentally occurs, flush with water. If liquid contacts eyes, seek medical help. Liquid ejected from the battery may cause irritation or burns.
 33. Do not use a battery pack or appliance that is damaged or modified. Damaged or modified batteries may exhibit unpredictable behavior resulting in fire, explosion or risk of injury.
 34. Do not expose a battery pack or appliance to fire or excessive heat. Exposure to fire or temperatures above 265°F/130°C may cause an explosion.
 35. Have servicing performed by a qualified repair person using only identical replacement parts. This will ensure that the safety of the product is maintained.
 36. Recommended ambient charging temperature: 50°F–104°F (10°C–40°C).
 37. Recommended storage temperature: 50°F– 104°F (10°C–40°C).
 38. Use only USB cable supplied with this product or recommended by CUISINART.
 39. Any other servicing should be performed by an authorized Cuisinart service representative.
 40. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
 41. Do not use outdoors.

**SAVE THESE
INSTRUCTIONS
FOR HOUSEHOLD
USE ONLY**

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UNPACKING INSTRUCTIONS

Place the package containing the EvolutionX™ Cordless Rechargeable on a sturdy surface. Unpack the Hand Blender from its box by removing the power handle, blending shaft, whisk, and beaker. Remove all support materials from the box. Save packaging for possible repacking of the unit.

NOTE: All blades are extremely sharp. Be careful when removing and/or handling.

Before using the EvolutionX™ Cordless Rechargeable Hand Blender for the first time, we recommend that you wipe the unit with a clean, damp cloth to remove any dirt or dust. Dry it thoroughly with a soft, absorbent cloth. To clean all parts, see instructions on page 7. Read all instructions completely for detailed operating procedures.

FEATURES AND COMPONENTS

1. Power Handle

No cord! Operates on 7.4 volt lithium ion batteries, with power button within easy reach. Shaped like a stirring utensil for comfortable control.

a. Blue LED Indicator Lights

- 1st LED light flashing – battery capacity at <40%
- 1st LED solid & 2nd LED flashing – battery capacity at 40% ~70%
- 1st & 2nd LED solid & 3rd LED flashing – battery capacity at 70%~95%
- 3 LED solid – battery capacity > 95%.

b. Auto Lock/Unlock Button

Must be pressed to unlock before power handle will operate.

- c. **Power ON Button** press and hold before or right after pushing Auto Lock/Unlock switch.

NOTE: Operation stops instantly and locks when Power button is released.

2. Blending Shaft

Detachable 8¼" shaft with stainless steel blade and blade guard twists on and off the power handle.

3. Whisk Assembly

Whisk attachment twists onto the power handle housing. This attachment is great for whipping cream, egg whites and other delectable treats.

4. Mixing/Measuring Beaker

30 ounce beaker is marked for liters and cups for convenient measuring. Use for drinks, shakes, salad dressings, etc. Designed for easy gripping and drip-free pouring.

5. USB Cable Port

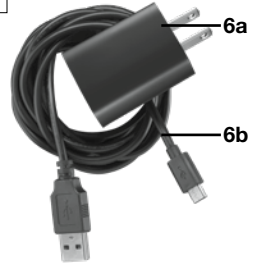
Located on back of the power handle, on top of the unit.

6a. Charger/Power Adapter

6b. USB Power Cable



5



6a

6b



1a

1b

1c

1



2



3



4

BEFORE YOU BEGIN

Before using the EvolutionX™ Cordless Rechargeable Hand Blender for the first time, we recommend that you wipe the unit with a clean, damp cloth to remove any dirt or dust. Dry it thoroughly with a soft, absorbent cloth. Handle carefully.

NOTE: Blending shaft and whisk attachment are NOT dishwasher safe, refer to cleaning instructions on page 7.

Read all instructions completely for detailed operating procedures. The batteries in your EvolutionX™ Cordless Rechargeable Hand Blender have not been fully charged. Before the first use of this appliance, the batteries must be charged until the 3 blue LED lights are illuminated. See Charging Your Blender/Battery Life, below.

CHARGING YOUR BLENDER/BATTERY LIFE

The batteries in your EvolutionX™ Cordless Rechargeable Hand Blender have not been fully charged. Before the first use of this appliance, the batteries must be charged until all 3 blue battery indicator lights illuminate. With a full charge, your hand blender will run for approximately 20 minutes, depending on load. Your hand blender will be fully charged in approximately 2 hours.

HOW TO READ THE BATTERY LIFE INDICATOR

- When 1st light is flashing and others are off, battery capacity <40%.
- When 1st light is solid and 2nd light is flashing, battery capacity is 40%-70%.
- When 1st and 2nd lights are solid and 3rd light is flashing, battery capacity is 70%-95%.
- When Battery Life Indicator/LED Light Bar displays 3 solid blue power lights, battery capacity is 95%. (NOTE: 95% charged for a lithium ion battery is considered fully charged.)

QUICK-CHARGE FEATURE

Your Cordless Rechargeable Hand Blender is equipped with a quick-charge feature. If your power handle runs out of power, you can “quick charge” your unit:

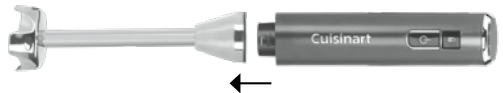
- Charge for 15 minutes to get **25 seconds of runtime.**
- Charge for 30 minutes to get **1 minute and 45 seconds of runtime.**
- Charge for 60 minutes to get **5 minutes and 45 seconds of runtime.**
- Charge for 2 hours for **20 minutes of runtime** (full charge)

NOTE: Do not leave your hand blender uncharged for an extended period of time, as it will affect the life of the rechargeable battery.

ASSEMBLY

BLENDING ATTACHMENT

To align the motor body housing with the blending shaft, face the hand blender toward you, and twist the blending shaft onto the power handle until you hear it click into place.



WHISK ATTACHMENT ASSEMBLY

Align the power handle with the assembled whisk attachment and twist the pieces together until you hear and feel them click together.

NOTE: Whisk and gearbox are detachable from one another.



OPERATION

TURNING CORDLESS

RECHARGEABLE HAND BLENDER ON/OFF

The power handle lets you operate the blender and whisk. Keep hands, hair, clothing and other utensils away from all blades.

BLENDING AND MIXING

The blending shaft is specially designed for mixing and stirring all kinds of foods, including salad dressings, smoothies, shakes, powdered drink products, soups and sauces. It is also ideal for combining dry ingredients. The blade mixes and stirs while adding only a minimum of air to your mixture. A gentle up-and-down motion is all you need to thoroughly blend the most flavorful, full-bodied liquid recipes. To avoid splatter, be sure the protective blade guard on the blending shaft remains submerged in the liquid while blending. Never remove it from liquid while the motor is running.

Attach the blending attachment into the power handle. (See Assembly for Blending Attachment, page 6.) Insert blending shaft into mixture to be blended. Press and hold the Auto Lock/Unlock button and press Power ON button to turn motor on. Once motor is on, you can release the Auto Lock/Unlock button. Do not hold Power ON button down for more than 2 minutes at a time. To turn the blender motor off, release the Power ON button.

WHISKING

1. Make sure the whisk is attached to the gearbox before attaching it to the power handle (see page 6). Insert the whisk into the mixture to be whipped and turn unit on.
2. A large bowl is recommended to use when whisking to minimize splatter.

PULSE FEATURE

TO PULSE

1. Press and hold the Auto Lock/Unlock button.
2. Then press and hold the Power ON button.
3. Repeatedly press and release the Power ON button while continuing to hold down the Auto Lock/Unlock button to pulse until ingredients reach desired consistency.

CLEANING AND MAINTENANCE

HAND BLENDER

Remove the blending shaft from the power handle before cleaning. Always clean the power handle and blending shaft thoroughly after using. Clean the power handle only with a sponge or damp cloth. Do not use abrasive cleaners that could scratch the surface. To clean the blending shaft, wash by hand in hot water using a mild detergent. Be mindful of the fixed, razor-sharp blades. The blending shaft is **NOT** dishwasher safe.

WHISK

To clean the whisk attachment, simply release the attachment from the power handle. Once the whisk attachment is removed, detach the metal whisk from the gearbox by pulling the pieces apart. To clean the gearbox, simply wipe with a damp cloth. To clean the metal whisk, wash with warm, soapy water. **Do not submerge the gearbox in water or any other liquids.**

TIPS AND HINTS

FOR HAND BLENDER

- Be sure the protective blade guard on the blending shaft is fully submerged before blending ingredients.
- To purée a soup, use the hand blender to blend the soup ingredients to the desired consistency, using a gentle up-and-down motion directly in the saucepan or pot.
- When blending ingredients in a pot or pan, tilt the pan away from you to create a deeper area for blending and to prevent splatter.
- If blending a small volume of liquid, tilt the container slightly, to submerge the blade guard, for best results.
- When using a nonstick cooking surface, be careful not to scratch the coating with the hand blender.
- When blending in the beaker – for example, if making a fruit smoothie – cut firmer fruit into ½- to 1-inch pieces for easy blending.

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- When blending in the beaker, put harder ingredients in first, then soft ingredients. Finish with any liquid you want to add, unless recipe instructs otherwise.
 - Liquid should not come closer than 1 inch of where the shaft attaches to the power handle.
 - The hand blender is perfect for frothing milk for cappuccino or lattes. Just warm milk in a small saucepan, and then pulse the hand blender gently, being sure to keep the blending blade guard fully submerged.
 - Do not let hand blender stand in a hot pot on stove while not in use.
 - Do not attempt to blend fruit pits, bones or other hard materials, as these are likely to damage the blades.
 - Do not fill mixing containers too full. The level of mixture will rise when blending and can overflow.
 - To whip air into a mixture, always hold the blade just under the surface.
 - Using a gentle up-and-down motion is the best way to blend and incorporate ingredients uniformly.
 - Use the hand blender to make smooth gravies and pan sauces.
 - Do not immerse power handle in water or any other liquids.

FOR WHISK ATTACHMENT

- Do not immerse whisk attachment gearbox in water or any other liquids.
- Use the whisk attachment for whipping heavy cream or egg whites.
- When whipping egg whites, use a very clean metal or glass bowl, never plastic. Plastic can contain hidden oils and fats that can ruin the delicate egg white foam. To help stabilize the egg whites, add $\frac{1}{8}$ teaspoon of cream of tartar per egg white prior to whipping them. (If using a copper bowl, omit the cream of tartar.) Whip the egg whites until desired peaks form.
- Whipping the egg whites too long causes them to dry out and become less stable.
- When adding sugar to whipping egg whites to make a meringue, add it slowly when soft

peaks just begin to form, and then continue whipping to form desired peaks.

- When whipping heavy cream, if possible and time allows, use a chilled bowl and chill the whisk attachment. The best-shaped bowl for whipping cream is one that is deep with a rounded bottom to minimize any splatter.
- The cream should come out of the refrigerator just before whipping. Whipped cream may be used at either soft or firm peaks, depending on preference. It may be flavored as desired. For best results, whip cream just before using.
- The whisk attachment may also be used for any task that you would normally whisk by hand, like crêpe batters or eggs for omelets.

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Classic Fruit Smoothie

This recipe works great with any type of fruit or juice, and don't forget to add your favorite smoothie supplements.

Makes 2 cups

- 1½ cups mixed fruit, fresh or frozen, cut into 1- to 2-inch pieces**
- ½ banana, cut into 1-inch pieces**
- ½ cup juice (use your favorite)**

1. Put all ingredients, in the order listed, into the mixing beaker.
2. Blend until smooth, about 30 to 45 seconds.
3. Serve immediately.

*Nutritional information per serving (1 cup):
Calories 112 (4% from fat) • carb. 28g • pro. 1g
• fat 1g • sat. fat 0g • chol. 0mg • sod. 6mg
• calc. 16mg • fiber 3g*

Power Blast Protein Shake

Blend this for a post-workout pick-me-up.

Makes about 1½ cups

- 1 frozen banana, cut into 1-inch pieces**
- 2 ice cubes**
- 2 tablespoons almond butter**
- ½ teaspoon ground cinnamon**
- 1 serving protein powder**
- 1 cup oat milk**

1. Put all ingredients, in the order listed, into the mixing beaker.
2. Blend until smooth, about 45 seconds.
3. Serve immediately.

*Nutritional information per serving (¾ cup):
Calories 270 (40% from fat) • carb. 38g • pro. 6g
• fat 13g • sat. fat 11g • chol. 5mg • sod. 68mg
• calc. 89mg • fiber 4g*

Oatmeal Breakfast Smoothie

Kids will love this alternative to a bowl of oatmeal.

Makes about 2 cups

- ½ cup frozen blueberries**
- 1 banana, cut into 2-inch pieces**
- 1 tablespoon flax oil**
- 1 tablespoon pure maple syrup**
- ½ teaspoon ground cinnamon**
- 1 cup oat milk**

1. Put all of the ingredients, in the order listed, into the mixing beaker.
2. Blend until smooth, about 30 to 45 seconds.
3. Serve immediately.

Nutritional information per serving (1 cup):

*Calories 172 (31% from fat) • carb. 29g • pro. 3g
• fat 6g • sat. fat 1g • chol. 0mg • sod. 39mg
• calc. 18mg • fiber 4g*

Detox Smoothie

Chock-full of goodness to keep you full and healthy.

Makes about 2 servings

- ½ cup frozen cubed mango**
- ½ cup frozen blueberries**
- 1 ripe banana, broken into 2 to 3 pieces**
- 1 cup baby spinach**
- ½ teaspoon spirulina**
- ¾ cup nondairy milk or juice**

1. Put all of the ingredients, in the order listed, into the mixing beaker.
2. Blend until smooth, about 45 seconds.
3. Serve immediately.

Nutritional information per serving:

*Calories 381 (38% from fat) • carb. 58g
• pro. 1g • fat 16g • sat. fat 12g • chol. 0mg
• sod. 193mg • calc. 88mg • fiber 5g*

Açaí Bowl

This antioxidant-rich smoothie bowl is perfect for breakfast or an afternoon snack.

Makes 1 serving

- ½ cup frozen cubed mango**
- ½ cup frozen blueberries**
- 1 ripe banana, broken into 2 to 3 pieces**
- 1 teaspoon açai powder**
- ½ cup rice milk (or any nondairy milk)**
- ½ cup fresh berries**
- ¼ cup granola and/or mixed nuts and seeds**

1. Put the frozen mango, berries, banana, açai powder with the rice milk into the mixing beaker.
2. Blend well by using a gentle up-and-down motion until smooth, about 1 minute.
3. Pour into a bowl and top with fresh berries and granola and/or mixed nuts and seeds.
4. Serve immediately.

Nutritional information per serving:

*Calories 397 (15% from fat) • carb. 85g • pro. 8g
• fat 5g • sat. fat 1g • chol. 0mg • sod. 52mg
• calc. 27mg • fiber 9g*

Strawberry Yogurt Smoothie Bowl

The combination of strawberries and vanilla yogurt make a tangy and sweet base for this bowl. Add favorite toppings to the ones that are recommended.

Makes 1 serving

- 1 cup frozen strawberries**
- 1 cup fresh strawberries**
- ½ cup vanilla yogurt**
- ½ teaspoon pure vanilla extract**
- Pinch sea salt**
- ¼ cup rice milk**
- 2 tablespoons chopped walnuts**
- 1 tablespoon flaked coconut**
- ¼ cup sliced fresh fruit or berries**

1. Put the frozen strawberries, fresh strawberries, yogurt, vanilla extract and sea salt with the rice milk into the mixing beaker.
2. Blend well by using a gentle up-and-down motion until smooth, about 45 seconds.
3. Pour into a bowl and top with walnuts, coconut and fresh fruit.
4. Serve immediately.

Nutritional information per serving (1 cup):
 Calories 389 (34% from fat) • carb. 54g • pro. 10g
 • fat 15g • sat. fat 6g • chol. 20mg • sod. 95mg
 • calc. 62mg • fiber 17g

Cold Tea/Cold Brew Lattes

Skip the coffee shop and make your favorite iced tea latte at home.

Makes 1 cup

- ½ **cup milk (any variety, dairy or nondairy)**
- ½ **cup tea concentrate (such as chai, turmeric-ginger, yerba mate, etc.) or cold brew coffee**

1. Put the milk and concentrate into the mixing beaker.
2. Blend until frothy, about 30 to 45 seconds.
3. Serve over ice.

Nutritional information per serving (1 cup) based on nonfat milk:
 Calories 42 (4% from fat) • carb. 6g • pro. 4g • fat 0g
 • sat. fat 0g • chol. 3mg • sod. 64mg
 • calc. 305mg • fiber 0g

Matcha Latte

Matcha is a great alternative to coffee to get your energy going in the mornings. Try first without additional sweetener, because some matcha powders have sweeteners in them.

Makes 1 cup

- 3 ice cubes**
- 1 cup milk (any variety, dairy or nondairy)**
- 1 teaspoon matcha powder**
- ½ to 1 teaspoon honey or agave nectar, optional**

1. Put all ingredients into the mixing beaker.

2. Blend until frothy, about 45 seconds.
3. Serve over ice.

Nutritional information per serving (1 cup):
 Calories 156 (23% from fat) • carb. 20g • pro. 8g
 • fat 5g • sat. fat 13g • chol. 20mg • sod. 195mg
 • calc. 290mg • fiber 2g

Chocolate Peanut Butter Ice Cream Shake

This will satisfy your sweet tooth.

Makes 2 cups

- ½ **cups chocolate ice cream**
- 1 teaspoon creamy peanut butter**
- 1 teaspoon chocolate syrup**
- ¾ **cup whole milk**

1. Put all ingredients, in the order listed, into the mixing beaker.
2. Blend, using a gentle up-and-down motion, until smooth and homogenous, about 30 to 40 seconds.
3. Serve immediately.

Nutritional information per serving (½ cup):
 Calories 156 (46% from fat) • carb. 18g • pro. 4g
 • fat 8g • sat. fat 5g • chol. 23mg • sod. 69mg
 • calc. 112mg • fiber 1g

Cherry Ginger Slushy

This refreshing beverage is perfect for the summer. Plus, it makes a great base for an adult treat.

Makes about 1 cup

- 1 cup frozen, dark, sweet cherries**
- 1 ½- to 1-inch piece fresh ginger, peeled**
- ¼ **teaspoon lime zest**
- ½ **cup coconut or rice milk**

1. Put all ingredients, in the order listed, into the mixing beaker.
2. Blend until smooth, about 30 to 45 seconds.
3. Serve immediately.

Nutritional information per serving (1 cup):
 Calories 128 (23% from fat) • carb. 24g • pro. 1g
 • fat 3g • sat. fat 3g • chol. 0mg • sod. 1mg
 • calc. 1mg • fiber 4g

Hollandaise

Using a hand blender makes this tricky-to-make sauce a no-fuss recipe that you will want to put on top of more than just poached eggs.

Makes about 1 cup

- 4 large egg yolks**
- 1 tablespoon fresh lemon juice**
- ¾ teaspoon kosher salt**
- ½ pound (2 sticks) unsalted butter, melted and kept slightly warm (not hot)**
- Warm water, as needed**

1. Put the egg yolks, lemon juice and salt into the mixing beaker. Slowly pour the warm butter into the mixing beaker, carefully leaving behind any white milk solids on the bottom of the pot. Allow to rest for about 1 minute.
2. Insert the blending shaft into the mixing beaker so that the blade guard touches the bottom of the mixing beaker. Blend, keeping the blade on the bottom. Once the ingredients thicken and start to emulsify, continue processing, using a gentle up-and-down motion, until thick and all the ingredients are incorporated.
3. If sauce is too thick, blend in warm water, 1 teaspoon at a time, until desired consistency is achieved (approximately 2 tablespoons total).
4. Taste and adjust seasoning as desired. Serve immediately or transfer to a double boiler to keep warm.

Nutritional information per serving (2 tablespoons):
Calories 230 (97% from fat) • carb. 0g • pro. 1g
• fat 25g • sat. fat 15g • chol. 153mg • sod. 218mg
• calc. 11mg • fiber 0g

Basic Vinaigrette

Use this recipe as a guide for making various combinations. Simple additions, like fresh or dried herbs, citrus or honey, can make a new dressing every time.

Makes about 1 cup

- ¼ cup wine vinegar (any variety will work)**
- 1 teaspoon Dijon mustard**
- ¼ teaspoon kosher salt**
- ⅛ teaspoon freshly ground black pepper**
- ¾ cup extra virgin olive oil**

1. Put all ingredients, in the order listed, into the mixing beaker.
2. Blend, keeping the blade guard completely submerged, until the mixture starts to emulsify. Continue, using a gentle up-and-down motion, until homogenous, about 30 seconds.
3. Taste and adjust seasoning as desired.

Nutritional information per serving (1 tablespoon):
Calories 96 (99% from fat) • carb. 0g • pro. 0g
• fat 11g • sat. fat 0g • chol. 0mg • sod. 36mg
• calc. 0mg • fiber 0g

Zucchini Herb Soup

A great way to use up that surplus of summer garden zucchini – serve cold or warm!

Makes about 6 cups

- 1 tablespoon extra virgin olive oil**
- 2 medium leeks, white and light green parts, sliced**
- 4 medium zucchini (about 2 pounds), cut into large dice**
- 1 teaspoon kosher salt, divided**
- 2 cups vegetable broth**
- 1 cup fresh basil leaves**
- ½ cup fresh mint leaves**
- ¼ cup heavy cream (optional)**

1. Put the olive oil into a large saucepan over medium heat. Once the oil is hot, add the leeks. Stir over medium heat until vegetables soften, about 8 to 10 minutes.
2. Once soft, add the zucchini with the salt, stir ingredients together until well coated. Add the stock and ½ of the herbs. Turn the heat up to bring mixture to a boil. When the soup comes to a boil, reduce the heat in order to maintain a simmer. Simmer until the zucchini is tender.
3. Once tender, add the remaining fresh herbs. Blend until smooth. To help facilitate blending, tilt pot to one side, so the blender blade guard is completely submerged.
4. Taste and adjust seasoning, add remaining salt to taste if necessary.

Nutritional information per serving (about 1 cup):
Calories 110 (19% from fat) • carb. 16g • pro. 4g
• fat 2g • sat. fat 1g • chol. 5mg • sod. 912mg
• calc. 51mg • fiber 3g

Black Bean Soup

This soup gets its rich texture from not rinsing the beans; the starchy liquid from the can is used to thicken the soup.

Makes about 6 cups

- 1** **tablespoon olive oil**
- 2** **garlic cloves, finely chopped**
- ½** **medium onion, finely chopped**
- 1** **jalapeño, seeded and finely chopped**
- 1** **red bell pepper, finely chopped**
- 1¼** **teaspoons kosher salt, divided**
- 1** **bay leaf**
- 1** **teaspoon ground cumin**
- 3** **cans (15 ounces each) black beans, not drained**
- 1** **cup chicken broth, low sodium**
- 1** **teaspoon red wine vinegar**
- Crème fraîche or plain, whole-milk yogurt for serving**
- Cilantro, chopped, for serving**
- Tortilla chips for serving**

1. Put the oil in a stockpot set over medium heat. Once the oil is hot, add the chopped vegetables and sauté until soft, about 5 to 7 minutes.
2. Add ¾ teaspoon of the salt, bay leaf, and cumin. Cook, while stirring, until nicely fragrant, about 1 minute.
3. Add the beans (with liquid from cans) and the broth. Simmer, partially covered, until all the ingredients are tender and the flavors have melded, about 20 to 25 minutes. Discard the bay leaf.
4. Remove soup from the heat. Use hand blender to blend until very smooth, about 1 minute in total. Add remaining salt and vinegar; blend an additional 10 to 15 seconds to incorporate.
5. Taste and adjust seasoning as desired.
6. Serve, topping with a dollop of crème fraîche, a pinch of the chopped cilantro and tortilla chips

Nutritional information per serving (1 cup):

*Calories 288 (13% from fat) • carb. 47g • pro. 18g
• fat 4g • sat. fat 1g • chol. 0mg • sod. 589mg
• calc. 63mg • fiber 17g*

Curried Coconut and Butternut Squash Soup

The rich and bright flavors of this soup provide some sunshine on a cold winter's day.

Makes about 6 cups

- 1** **tablespoon ghee or butter**
- 1** **small onion, finely chopped**
- 1** **small jalapeño, seeded and finely chopped**
- 1** **½-inch piece ginger, peeled and finely chopped**
- 1** **garlic clove, finely chopped**
- 1** **tablespoon curry powder**
- ¼** **teaspoon kosher salt**
- 4** **cups butternut squash, cut into 1-inch cubes (about 2 pounds of squash)**
- 1** **can (13.5 ounces) coconut milk**
- 2** **cups chicken broth, may use low sodium**

1. Put the ghee or butter into a large saucepan over medium/medium-low heat. Once the ghee/butter is hot, add the onion, jalapeño, ginger and garlic with the curry powder and salt. Heat until soft and fragrant, about 5 minutes.
2. Stir in the butternut squash to coat evenly with the spices.
3. Add the coconut milk and broth. Increase the heat so the liquid comes to a boil. Once boiling, reduce heat to maintain a steady simmer. When squash is soft, approximately 20 minutes, use hand blender to blend soup until completely smooth.
4. Taste and adjust seasoning accordingly.

Nutritional information per serving (1 cup):

*Calories 293 (68% from fat) • carb. 20g • pro. 3g
• fat 22g • sat. fat 17g • chol. 8mg • sod. 105mg
• calc. 114mg • fiber 4g*

Tomato Sauce

Makes about 3 cups; enough sauce for ½ pound of fresh pasta.

Makes about 8 cups

- ¼ cup olive oil
- 2 medium garlic cloves, smashed
- 1 can (28 ounces) peeled plum tomatoes
- ½ teaspoon kosher salt
- 10 fresh basil leaves
- ¼ cup grated Parmesan cheese (optional)

1. Put oil in a large saucepan over medium-low/low heat.
2. When the oil is hot, add the garlic, reduce the heat, and stir until soft and fragrant, about 5 minutes. Be careful to keep the heat low enough so that garlic does not burn.
3. Add the canned tomatoes with the salt.
4. Increase the heat so that the mixture comes just to a boil. Reduce the heat immediately to maintain a low simmer. Allow to simmer to reduce by about one-third, about 20 minutes.
5. Use the hand blender to blend until smooth. Add in the basil and Parmesan, if using.
6. Taste and adjust seasoning accordingly.

Nutritional information per serving (½ cup):
Calories 96 (47% from fat) • carb. 9g • pro. 3g • fat 5g
• sat. fat 1g • chol. 3mg • sod. 336mg •
calc. 63mg • fiber 3g

Sweet Whipped Cream

Spoon a dollop over ice cream or hot chocolate for a finishing touch.

Makes 2 cups

- 1¼ cups heavy cream, chilled
- 2 tablespoons confectioners' sugar
- 1½ teaspoons pure vanilla extract

1. Put all ingredients in an extra-large bowl.
2. Use the whisk attachment to whip, being sure the whisk is below the surface of the cream.
3. Continue whisking until cream begins to thicken; move whisk throughout the bowl until desired stiffness is achieved. Whipped cream will reach soft peaks between 50 to 60 seconds.

Nutritional information per serving (2 tablespoons):
Calories 67 (88% from fat) • carb. 2g • pro. 0g
• fat 6g • sat. fat 5g • chol. 25mg • sod. 6mg
• calc. 0mg • fiber 0g

Berry Fool

A traditional British dessert, fool is great anytime of the year, but is a real treat when summer berries are at their peak.

Makes about 4 cups

- 2 cups mixed berries (strawberries, raspberries, blueberries)
- 1 tablespoon granulated sugar
- 2 cups heavy cream, chilled
- 2 tablespoons confectioners' sugar
- ½ teaspoon pure vanilla extract

1. Put the berries and granulated sugar into the mixing beaker.
2. Using the blending shaft, blend until almost fully puréed; reserve.
3. Put the remaining ingredients into a large to extra-large mixing bowl. Using the whisk attachment, whip until cream is just starting to thicken. Continue whisking until medium firm consistency.
4. With a large spatula, gently fold in the berry mixture, streaky is OK.
5. Serve immediately for the best texture (fool will only stay in good form for about 1 hour, maximum).

Nutritional information per serving (½ cup):
Calories 185 (85% from fat) • carb. 6g
• pro. 0g • fat 16g • sat. fat 11g • chol. 64mg
• sod. 0mg • calc. 4mg • fiber 1g

WARRANTY

Limited Three-Year Warranty

This warranty is available to U.S. consumers only. You are a consumer if you own a Cuisinart® EvolutionX™ Cordless Rechargeable Hand Blender that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® EvolutionX™ Cordless Rechargeable Hand Blender will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping

and handling for such nonconforming products under warranty.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® EvolutionX™ Cordless Rechargeable Hand Blender should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at <https://www.cuisinart.com/customer-care/product-return>. Or call our toll-free customer service department at 1-800-726-0190 to speak with a representative.

Your Cuisinart® EvolutionX™ Cordless Rechargeable Hand Blender has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

DISPOSAL/RECYCLING OF BATTERIES

This product uses two Li-ion rechargeable and recyclable batteries. At the end of the batteries' useful life, they should be recycled. These batteries must not be incinerated or composted. Li-ion batteries should not be put in municipal waste systems. Contact your local waste collection agency for proper recycling and disposal information for your area. Please do not attempt to dismantle the power handle to replace these batteries on your own. Damage could result to the unit.



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