

Like our milk frother, the *aerolatte®* chef is a battery operated whisk designed for the preparation of liquids. But the motor has different mechanical characteristics that mean with a variable speed control it can become much more versatile.

The *aerolatte®* chef is designed for smaller quantities and with no big clean up like a mains operated mixer. For example it's perfect for mixing 3 egg whites for meringues or a two egg omelette. Adjust the speed from slow through medium to fast to suit the container and purpose you're mixing. Here is a visual user guide to get you started and there are a few recipe ideas on the other side. More recipes can be found on our website at [www.aerolatte.com](http://www.aerolatte.com) and we're always posting new ideas on our  page: [www.facebook.com/aerolatte.original](http://www.facebook.com/aerolatte.original).

<i>aerolatte®</i> chef		SLOW	MEDIUM	FAST
small bowl 1200 ml / 40 US fl. oz		<ul style="list-style-type: none"> <li>• gravy</li> <li>• soup</li> </ul>	<ul style="list-style-type: none"> <li>• meringues</li> <li>• egg whites</li> </ul>	<ul style="list-style-type: none"> <li>• mayonnaise</li> <li>• omelette</li> </ul>
small jug 500 ml / 17 US fl. oz		<ul style="list-style-type: none"> <li>• vinaigrette</li> <li>• balsamic</li> </ul>	<ul style="list-style-type: none"> <li>• hollandaise</li> <li>• zabaglione</li> </ul>	<ul style="list-style-type: none"> <li>• custard</li> </ul>
mug / cup 350 ml / 12 US fl. oz		<ul style="list-style-type: none"> <li>• flat white</li> </ul>	<ul style="list-style-type: none"> <li>• latte macchiato</li> <li>• cappuccino</li> </ul>	<ul style="list-style-type: none"> <li>• hot chocolate</li> <li>• milk shake</li> </ul>

**Batteries:** Your *aerolatte®* chef comes complete with two good quality *aerolatte®* branded AA alkaline batteries (you will have to remove the protective plastic strip before first use). Replace the batteries when the motor noticeably slows and the shaft begins to wobble. The length of time a set of batteries will last depends entirely on usage. Any alkaline batteries will be suitable. They do not have to be *aerolatte®* branded, but they must be similar quality alkaline batteries

**Cleaning:** Clean the *aerolatte®* chef before first use. Operate it in hot soapy water and then rinse it to thoroughly clean the stainless steel whisk and shaft. Switch on for a few seconds to dry. Do not try and pull the whisking rod from the handle as it is firmly attached to the motor. Do not bend the shaft. Wipe the handle with a damp cloth, but do not let water come into contact with the handle which houses the motor and batteries. Do not put the unit in the dishwasher.

**Protection Rod:** It is very important that the mixing rod does not bend, as this will become especially noticeable at the lower speeds. We include a protection shaft with the unit which must be removed before use and should be reattached immediately after cleaning.

At aerolatte Ltd. we are proud of our products. Not only do we design innovative, useful products, but we manufacture and control them to an exceptional standard. Construction and parts for the *aerolatte®* chef are guaranteed for two years under normal domestic usage in accordance with the care and use instructions. A dated receipt of purchase forms part of the Guarantee.

*aerolatte®* is a trade mark and a registered trademark of Green Lane Designs Ltd., UK. Design and/or utility patents granted in UK, US and China. Others pending

We take infringements of our intellectual property very seriously. If you have seen something similar that is not a genuine *aerolatte®* product, please contact us.

## Recipes

### Mayonnaise

No shop-bought mayonnaise can compare with the real thing made at home. With the *aerolatte*® chef, it's simple.

Put a fresh egg yolk in a jug, add a sprinkle of salt and ground white pepper. Add a teaspoon of lemon juice, another of mustard and a taste of sugar. Now add 40ml of fresh oil. For an intensive taste use extra virgin olive oil or a light sunflower oil for a light mayonnaise.

Whisk the whole lot together with the *aerolatte*® chef to the maximum power for the size of the jug until the mixture is smooth. For a garlic mayonnaise, just add a couple of cloves of crushed garlic to the mixture before whisking.

### Vinaigrette Dressing

A traditional Italian vinaigrette dressing for saladas, tomato and Mozarella and any kind of Antipasti.

Add 45ml of virgin olive oil to 15ml of dark Balsamic vinegar and add a pinch of salt and pepper. Mix at slow speed with the *aerolatte*® chef and the oil and vinegar will emulsify perfectly without frothing.

For a more traditional French vinaigrette, take 40ml of virgin olive oil to 5ml of mustard and 5ml of white wine vinaigrette. Add a pinch of salt and pepper before whisking at slow speed with the *aerolatte*® chef.

### Zabaglione

A classic found in every Italian restaurant across the world. It's incredibly impressive at dinner parties but is really easy to make with the *aerolatte*® chef. Zabaglione is often served warmed and as a pudding in its own right for which you can find lots of detailed recipes on the internet. But for a quick, easily impressive Zabaglione sauce (as it was originally intended) here you go:

Take one fresh egg yolk and cover it with 80ml of Marsala wine or Moscato d'Asti. If Marsala is not available, you could always use Vin Santo or Passito, basically any Mediterranean liquer wine or sweet dessert wine. Add a tablespoon of castor sugar. For variety you can add a pinch of cinnamon and a drop of vanilla extract. That's it. Just whisk together using your *aerolatte*® chef at high speed into a really smooth, frothy cream and serve with fresh berries, apple pie, Tiramisu or your other favourite dessert. You can also whisk in a shot of espresso or egg white (*aerolatte*® chef on medium) for a very different but equally delicious dessert sauce.

This is only a small selection of what can be made with the *aerolatte*® chef to get you started. Come up with your own recipes and share them with us on our  page.