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Standard-Food&Wine 南華虎報

2016-05-11

Blended Fish Bisque Recipe

德國寶 German Pool

# FOOD & WINE

The Standard 英文虎報

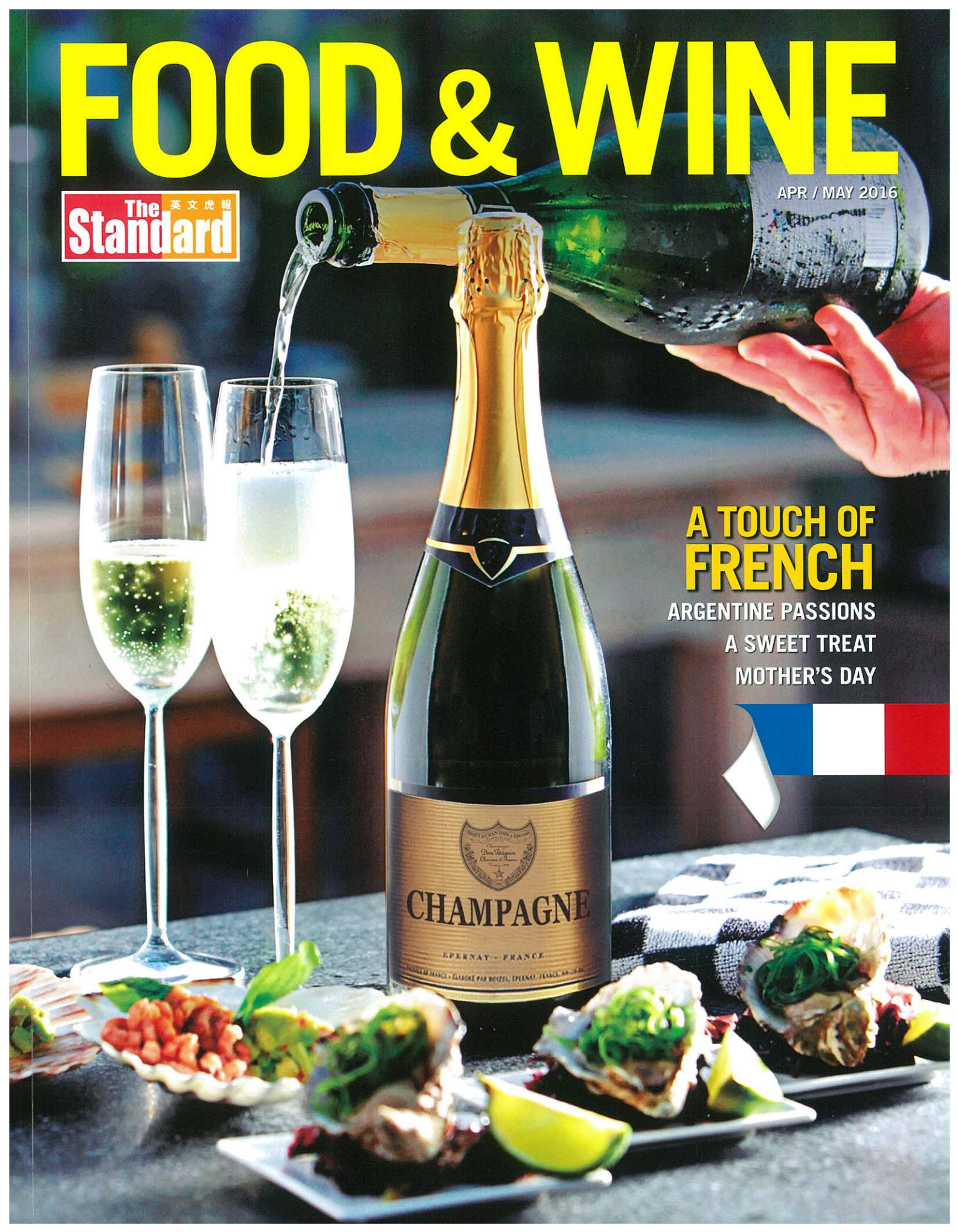
APR / MAY 2016

## A TOUCH OF FRENCH

ARGENTINE PASSIONS

A SWEET TREAT

MOTHER'S DAY







# GERMAN POOL SETS THE BAR FOR EASY FOOD PREPARATION



A food processor is a versatile kitchen appliance that facilitates repetitive tasks in the preparation of food. If you're in the market for a quality product, German Pool's latest offerings may well fit the bill.

**A** renowned manufacturer, wholesaler and retailer of premium kitchenware, German Pool recently launched the Professional High-speed Food Processor PHD-100 and PRO-M1, which come with a super high speed motor for thorough food processing.

With patented SmartCorner wavy design, the PHD-100 combines blender with chef food processor, which makes it possible for all kinds of cuisines. Hot, cold drinks, sauces or desserts can be accomplished by a simple touch, while nuts and herbal medicine grinding is also possible.

The brand new food processor PHD-100 uses powerful ultra-silent brushless DC motor and Japanese high carbon mono-blade that effortlessly chops, blends, and purees nearly any type of food.

Ensuring the maximum amount of flavor and nutrients in each serving, the PHD-100 also features wide-range multi-speed controls and six one-click start automatic programs. The flexible 10-speed option lets you perform various tasks, such as making Chinese buns and western snacks.

As for the Professional High-speed Food Processor PRO-M1, it has a chic and petite design for space-saving and a Unique Speed Sensor for an even blend. Besides, it features an innovative iDial control for easy program selection and a dual blender for indoor and outdoor use.

The PRO-M1 comes with a sport jar, which can be used as your juice bottle for outdoor use.

Professional  
High-speed Food  
Processor PRO-M1  
and sport jar



Professional High-speed  
Food Processor PHD-100

## ► Blended Fish Bisque Recipe ◀

### Ingredients:

- one Crucian carp
- Three pieces of ginger
- Four pieces of Tofu
- Proper amount of broth
- Proper amount of salt and pepper

### Cooking steps:

- 1 Clean the fish, sprinkle with salt and marinate for five minutes. Boil and cut the tofu into bite-size pieces.
- 2 Place the gingers on top of the fish, then put it into German Pool's 2-in-1 Steam & Grill for 20 minutes until completely cooked.
- 3 Remove the head of the fish, and put the remaining part into German Pool's Professional High-speed Food Processor.
- 4 Add a few grinds of pepper and a pinch of salt into the Food Processor, then pour it out and put the tofu into the soup.

\* Make sure all fish bones are completely blended, grounded and melted into the soup. Double-check the soup to ensure there is no fine fish bone before serving.



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