



DIY Christmas Dinner - It's the Gourmet Pesto that Matters

Christmas dinner is traditionally homemade, but that shouldn't limit our gastronomic pleasure. A gourmet dish has to come with a sauce of transcending quality, which certainly doesn't come in bottles. Just choose German Pool Professional High-Speed Food Processor and select the auto "Sauce" Programme. Thanks to the 38,000 RPM motor, in merely 90 seconds, your secret herbs recipe will be transformed into a rich aromatic sauce ready for you to give your dish the magical touch. Equipped with functions beyond any regular blender can offer, even icy smoothie and baby food can be made within 1 touch. Blending Italian masterpiece design with versatile functionality, This Professional Blender Is Your Ultimate Choice.



Tomato & Basil Pesto

Ingredients 6

- Peeled tomato
- Tomato paste
- Basil
- Parsley
- Sugar
- Salt - Minced garlic



Dice half the peeled tomato and set aside, put all other ingredients in the blender.



Select the auto "Sauce" Programme, set timer to 1 minute 30 seconds and start.



Wait for 90 seconds, mix with diced tomato and serve.

GERMAN POOL KITCHEN CABINETRY & HOME APPLIANCES SHOWROOM

Hong Kong

G/F. 22 Morrison Hill Road Wanchai, Hong Kong T. +852 3110 2030

Room 2-4, Upper G/F, Newport Centre, 116 Ma Tau Kok Road, Tokwawan, Kowloon T. +852 2773 2828 Shop 327-328, Level 3, HomeSquare, Shatin, N.T. T +852 5802 5070

China

3/F, Yongwang (Jusco) Shopping Mall, Nanguo East Road, Shunde, Guangdong T +86.757.2080.8208

