



thermomix

*Flavours of fortune
with Thermomix
Cookies edition*

2024

The year of the Dragon

Embark on a culinary journey with our Chinese New Year recipes! Whether you're preparing festive treats for loved ones or hosting a grand feast, this cookbook is your passport to a Chinese New Year celebration filled with culinary brilliance.

Gong Xi Fa Cai!

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Traditional Almond Cookies

Traditional Almond Cookies



5 mins



40 Mins



Easy



80 Pieces

Ingredients

50 g sugar

120 g almond powder

60 g almond nibs

180 g all-purpose flour

½ tsp baking powder



½ tsp baking soda

½ tsp salt

130 g corn oil

1 egg yolk, beaten, for glazing

Preparation

1. Preheat oven to 170°C. Line the baking tray with baking paper.
2. Place sugar in mixing bowl and grind **10 sec/speed 10**.
3. Add almond powder, almond nibs, flour, baking powder, baking soda and salt, blend **6 sec /  /speed 4**.
4. Add corn oil, mix **10 sec /  /speed 4**.
5. Shape the dough using desired cookie cutter and place on prepared baking tray. Using a pastry brush, glaze dough with beaten egg yolk.
6. Bake on middle rack for 15-20 minutes (170°C) until the surface slightly brown. Serve once cool or store in an airtight container.



**Chocolate
Chip Cookies**

Chocolate Chip Cookies



5 mins



40 Mins



Easy



30 Pieces

Ingredients

270 g all-purpose flour

1 ½ tsp baking powder

½ tsp baking soda

160 g light brown sugar

70 g castor sugar

150 g unsalted butter, softened

2 tsp vanilla extract

Ingredients

10 g malted milk powder (e.g. Horlick)

1 tsp salt

1 large egg, room temperature

180 g dark chocolate chips

50 g walnuts, toasted, crushed


50 g pistachio, toasted, crushed

Preparation

1. Preheat oven to 160°C. Line 2 baking trays with baking paper respectively.
2. Place flour, baking powder and baking soda in mixing bowl, pulverize **Turbo 2 sec/2 times**. Transfer flour mixture into a bowl and set aside.

Preparation

3. Insert butterfly whisk, add light brown sugar, castor sugar, butter, vanilla extract, malted milk powder, salt and egg, whisk **4 min/speed 3.5**.

4. Remove butterfly whisk, add reserved flour mixture, chocolate chips, crushed walnuts and crushed pistachio, knead **Dough**  **/1 min**. Transfer cookie dough into a bowl, wrap with cling film and leave in the refrigerator to chill for at least 3 hours, maximum 72 hours.

Preparation

5. Using a tablespoon, measure out approximately 1 tablespoon of cookie dough. Roll into balls and place 5 cm apart on prepared trays. Bake one tray at a time, for 12-15 minutes each (160°C) until golden brown. Leave to rest on trays for 5 minutes before transferring to a wire rack to cool completely. Serve once cool or store in an airtight container





Cereal Cookies

Cereal Cookies



5 Mins



45 Mins



Easy



30 Pieces

Ingredients

300 g cereal (e.g Nestum)

200 g all-purpose flour

50 g corn flour

140 g icing sugar

$\frac{1}{4}$ tsp salt

250 g butter, salted, diced


2 eggs

$\frac{1}{2}$ tbsp vanilla extract

Preparation

1. Preheat oven to 160°C. Line a baking tray with baking paper.
2. Place a bowl on mixing bowl lid, weigh in 50 g cereal and set aside.
3. Place all-purpose flour, corn flour, icing sugar and salt in mixing bowl, mix **10 sec/speed 6**. Scrape down sides of mixing bowl with spatula.
4. Add butter, eggs and vanilla extract, mix **20 sec/speed 6**. Scrape down sides of mixing bowl with spatula.

Preparation

5. Add 250 g cereal, mix **45 sec**//**speed 3**. Transfer mixture into a large bowl, further mix with hand if necessary until mixed well.
6. Take $\frac{3}{4}$ tablespoon of dough, press until firm and shape gently into a ball. Dip dough ball in the bowl of prepared cereal to coat the surface of dough ball. Arrange coated dough ball on prepared baking tray and lightly press dough ball to slightly flatten the surface. Repeat steps with remaining dough.
7. Bake on middle rack for 30 minutes (160°C) until golden brown. Remove from oven and let cool completely. Serve once cool or store in an airtight container.



Dragon Cookies

Dragon Cookies



5 Mins



40 Mins



Easy



20 Pieces

Ingredients

50 g icing sugar

80 g butter, unsalted, softened

1 egg yolk

120 g corn flour

10 g milk powder

20 g low protein flour (cake flour)

red food colouring, for decoration

Useful Items

Piping bag, Star nozzle, Baking tray,
Baking paper, Wooden skewer

Preparation

1. Insert butterfly whisk, place Icing sugar and butter in mixing bowl, whisk **3 min/speed 3**.
Scrape down sides of mixing bowl with spatula.
2. Add egg yolk, whisk again **30 sec/speed 3**.
Remove butterfly whisk.
3. Add corn flour, milk powder and low protein flour, mix **20 sec/speed 3**. Scrape down sides of mixing bowl with spatula.
4. Mix **20 sec/speed 3** or until mixed well.
Transfer batter into a piping bag with a star nozzle.

Preparation

5. Preheat oven to 160°C and line a baking tray with baking paper. Pipe batter onto prepared baking tray with the pattern of "S" shape (approx.10 cm from 1 end to another).
6. Bake on lower rack for 15-17 minutes (160°C) until slightly golden. Remove from oven and let cool completely. Lightly dip a wooden skewer in red food colouring, make 2 dots at one end of the cookie one next to another as the dragon eyes. Serve once cool or store in an airtight container.





Green Pea Cookies

Green Pea Cookies



5 Mins



30 Mins



Easy



75- 80
Pieces

Ingredients

110 g icing sugar

200 g all-purpose flour

$\frac{1}{4}$ tsp salt

280 g green pea flour

140 g cooking oil

1 tbsp water

1 yolk

Preparation

1. Preheat oven to 175°C. Line a baking tray with baking paper.
2. Place icing sugar, all purpose flour, salt, green pea flour and cooking oil in mixing bowl, mix **1 min/speed 4**.
3. Take 1 spoonful of dough, place inside a mould of choice and remove excess dough. Unmould the dough and place dough slightly apart from each other on prepared baking tray. Repeat steps with remaining dough.

Preparation

4. Mix water and egg yolk in a small bowl, then strain through a small sieve. Using a pastry brush, glaze dough with egg yolk mixture.
5. Bake on middle rack for 15-17 minutes (175°C) until golden brown. Remove from oven and let cool completely. Serve once cool or store in an airtight container.





**Taiwanese
Pineapple Tarts**

Taiwanese Pineapple Tarts



60 Mins



3 Hours



Advanced



30 Pieces

Ingredients

Tart Fillings

1600 g pineapple, skin & core removed, cut in pieces

100g sugar, adjust according to sweetness of pineapple

20g brown sugar

40g maltose

5g – 10g lemon juice (optional)

**Recipe contributed
by Mavis Ong**

Ingredients

Pastry Dough

300g low protein flour (cake flour)

40g almond powder

40g milk powder

40g icing sugar

250g salted butter, cold, cut in cubes

1 tsp vanilla essence

50g beaten egg (1 egg yolk + whole egg) (see tips)

Preparation

PINEAPPLE JAM

1. Place pineapple pieces in mixing bowl, blend **5 sec/speed 5**. Repeat the step again if necessary until it is well blended. Strain blended pineapple using Varoma dish.

Preparation

2. Place the drained pineapple pulps back in mixing bowl, place Varoma set instead of measuring cup on mixing bowl lid and cook **30 min/120°C /speed 2**.
3. Add sugar, brown sugar, maltose and lemon juice, continue to cook **40 min/Varoma/speed 2**.
4. To dry up the pineapple jam, continue to cook **5-10 min/Varoma/speed 2** without measuring cup. Repeat this step if necessary until the desired texture is achieved.
5. Transfer into a bowl and let it cool before use. Divide the pineapple jam into 30 portions (approx. 15g each), and roll into ball shape.

Preparation

Pastry Dough

6. Place low protein flour, almond powder, milk powder, icing sugar and salted butter in mixing bowl, blend **Turbo/2 sec/1 time**, then **Turbo/1 sec/1 time**.

7. Add vanilla essence and beaten egg, mix **12 sec/speed 3-6**, increasing speed gradually. Transfer pastry dough into a bowl. Let rest in the fridge for at least 30 minutes for easy shaping.

8. Pre-heat oven to 170°C. Line a baking tray with baking paper. Place 30 square pineapple moulds (4.8 cm × 3.6 cm × 1.7 cm) onto the prepared baking tray.

Preparation

9. Divide the dough into 30 portions each, roll into ball shape then flatten the dough with your hands, and put one prepared pineapple ball on top. Use your thumbs to fold the dough over the fillings and gently wrap it completely. Place the wrapped dough into the prepared square mould, flatten the dough with your hands so that the dough is set in the mould. Repeat steps for remaining dough and pineapple tart fillings until finished.

10. Place the pineapple tarts together with the moulds in the oven and bake for 10-11 minutes (170°C) on each side or until golden brown. Total baking time is about 20-22 minutes. Unmould the pineapple tarts after cooled down, let it cool again on a wire rack before serving or storing in an airtight container



Almond Florentine

Almond Florentine



5 Mins



30 Mins



Easy



20 Pieces

Ingredients

200 g almond flakes, toasted

10 g all-purpose flour

20 g unsalted butter, softened

50 g caster sugar

1 tbsp honey

40 g whipping cream

Preparation

1. Preheat oven to 170°C.
2. Place a bowl on mixing bowl lid, weigh in almond flakes and flour. Set aside.
3. Place butter, sugar, honey and whipping cream in mixing bowl, cook **4 min/120°C/speed 1**. Transfer into the bowl with almond and flour mixture. Mix well with spatula.
4. Scoop 2 heaped teaspoons mixture into muffin cases (see tips), lightly flatten it into a very thin layer with back of spoon. Arrange on a baking tray. Repeat steps with remaining ingredients.
5. Bake on middle rack for 15-18 minutes (170°C) until caramel brown. Remove from oven and let cool completely on a cooling rack. Unmould biscuits from muffin cases and serve once cool or store in an airtight container.



Cashew Nuts Cookies

Cashew Nuts Cookies



5 Mins



40 Mins



Easy



40 Pieces

Ingredients

180 g cashew nuts, unsalted, toasted,
plus extra halved nuts for topping

130 g icing sugar

180 g all-purpose flour

½ tsp salt

100 g cooking oil

1 tbsp water

1 egg yolk

Preparation

1. Preheat oven to 170°C. Line a baking tray with baking paper.
2. Place cashew nuts in mixing bowl, chop **Turbo/2 sec/4 times** until fine.
3. Add icing sugar, flour and salt, mix **1 min/- speed 3** without measuring cup, meanwhile, gradually add cooking oil through hole in mixing bowl lid. Transfer mixture onto a silicon mat and form into a dough.



Preparation

4. Take half tablespoon of dough, press until firm and shape gently into a ball. Place dough balls slightly apart on prepared baking tray. Lightly press a piece of halved cashew nut on top of dough ball to secure it. Repeat the steps with remaining ingredients.
5. Mix water and egg yolk in a small bowl, then strain through a small sieve. Using a pastry brush, glaze dough balls with egg yolk mixture.
6. Bake on middle rack for 15-17 minutes (170°C) until golden brown. Remove from oven and let cool completely. Serve once cool or store in an airtight container.