

TM Essentials

Accessories for your Thermomix

50 Uses for your ThermoBowls

1. Having a party? Use your ThermoBowls to keep ice frozen for your guests.
2. Use to heat baby food or milk. Place the bottle, pouch or container in the ThermoBowl and half fill with hot water. Place the lid on and leave for 3-5 minutes.
3. Keep icy cocktails such as daiquiries cool.
4. When barbecuing, use to keep cooked sausages, meat and onion hot.
5. Use to prove bread dough by placing inside a lightly oiled ThermoBowl. Alternatively, you can fill the ThermoBowl with hot water, put the lid on and then place dough wrapped in a TM Essentials Non-Stick Silicone Mat on top.
6. Keep cheerios hot at kids parties.



7. Use to serve steamed mussels.
8. Use to cook couscous. Add 1 cup of couscous and a knob of butter to ThermoBowl. Pour 1 cup of boiling water in, put lid on and leave for 5 minutes. Fluff with a fork and it's ready to serve straight from the ThermoBowl.
9. Keep your custard hot at the table.
10. Perfect for serving family dinners - stroganoff or curry in one, and veges, salad or rice in the other.
11. Allow flavours to infuse in spaghetti bolognese for 2-3 hours before serving.

12. Serve fresh seafood and oysters on ice.
13. Keep fruit salads and seafood salads fresh longer.
14. Make your own Haloumi.
15. Hide the last piece of chocolate cake from other members of the household.
16. Use as an ice bowl at parties.
17. Keep ice cream or sorbet cold at the table while serving.
18. Keep dinner hot for when the kids get home from after school activities.



19. Use when making ice cream. Preparing the mix and place it in a ThermoBowl in the freezer without the lid for 2 hours. Put the lid on for a further 2hrs and then churn.
20. Keep ice cubes frozen for the kids at on hot days at sporting events or days at the beach.
21. Use to sweat roasted capsicum skins off.



- 22. Keeps food hot for family members who will be eating later – perfect for shift workers
- 23. Perfect for those kids activity running around nights.
- 24. Perfect for marinating meats.
- 25. Use as an ice bucket at BBQs.
- 26. Keep one part of your meal hot while you cook the rest, for example curry and rice.
- 27. Keep pancakes and pikelets warm until you're ready to serve and whilst the others are still cooking.
- 28. Keep homemade tortillas and wraps soft and pliable until ready to serve.



- 29. Cook pasta: Preheat the ThermoBowl with a few cms of boiling water. Boil water for pasta. Place 100-500g short pasta in empty ThermoBowl, cover with 2 litres of boiling water. Place lid on and leave for approx 15 mins (cooking time varies depending on brand).
- 30. Keep salads or fruit salads crisp and fresh on picnics.
- 31. Use to soak your rice in boiling water while your curry is cooking to reduce cooking time. Should save 8-10 minutes of cooking time.
- 32. Keeps meals hot for when family members are eating at different times due to other activities or working late.
- 33. Set rice pudding.
- 34. Keep soups hot at the table.

- 35. Pre-chill the ThermoBowl base in the freezer, make sorbet and place in ThermoBowl. Will keep chilled for 30-45 min.
- 36. Finish a risotto by leaving in a ThermoBowl for a few minutes to absorb any liquid.
- 37. Rest roasts before slicing.
- 38. Use to set sago pudding.
- 39. Keep your delicious meals hot for when the family asks for seconds
- 40. Steam your vegetables in your varoma, place in ThermoBowl and toss through butter and herbs and they're ready to serve when you are.
- 41. Keep your custard hot or your sorbet cold at the table
- 42. Leave steamed rice to sit for 5 minutes for the fluffiest rice you'll ever know.



- 43. Cook dinner and take it with you to those late after school activities.
- 44. Keep tempered chocolate warm.
- 45. Cook rice: Preheat the ThermoBowl with a few cms of boiling water. Place 250g rice and 480g boiling water in TM bowl, cook 6-7min, varoma temp, reverse, speed 1. Pour into empty ThermoBowl, place lid on and leave for 25-30 minutes.
- 46. Keep tortillas warm when having a Mexican meal, taco mince keeps warm on table.
- 47. Transport frozen goodies or desserts.
- 48. Keep cooked Varoma food warm by placing the Varoma on top of the ThermoBowl.
- 49. Soak your vermicelli rice noodles.
- 50. Use as an incubator for making yoghurt.