



A Cooking Experience is a delicious way to get hands-on with the Thermomix TM6.

We'll show you how to unleash the possibilities of your kitchen while we cook a delicious meal together that you and your guests will enjoy at the end of the experience.

It's as easy as 1, 2, 3:

1. Invite your guests
2. Choose your menu
3. Unleash the possibilities of your kitchen!

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Barbecue Cooking Experience with the Meater+

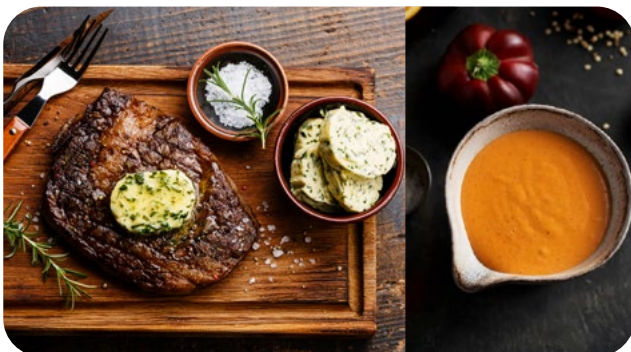
That's right, the humble barbie has just become smart!

Relax in the comfort of your own home with a couple of your closest mates while we show you how our new smart Meater+ thermometer works hand-in-hand with the smart, connected TM6 to create the ultimate barbecue.

Choose from two delicious menu options inspired by our *Barbecue* cookbook – a Korean BBQ pork fillet with rice salad, whipped up in less than 40 minutes, or learn how to grill the perfect steak every time, no matter how done they all like it.

While the Meater+ takes care of the meat (it'll notify you when it's done) your Thermomix will help you whip up some delicious sides or something sweet to finish the meal.

Choose one of the dishes below:

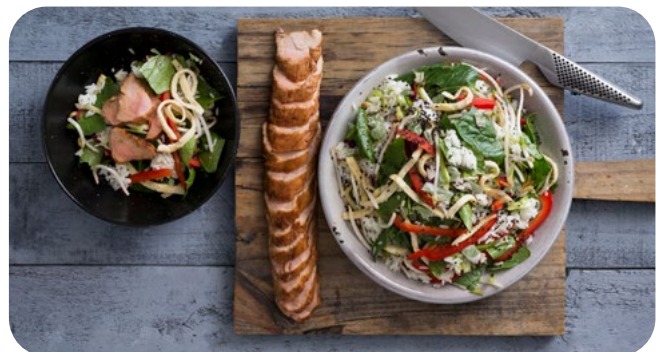


The Perfect Steak with Garlic and Herb Butter

GF EF NF

or with Red Capsicum and Paprika Hollandaise Sauce

GF NF



Korean Barbecue Pork with Rice Salad

NF DF

Next, please **pick one or two** dishes from this list:



Fruity Dream

VEG GF DF NF



Vegan Fruity Dream

VEG V GF EF DF NF



Fruit Ice Cream

VEG GF EF NF



Sorbet

VEG V GF EF DF NF



Basic Bread Rolls

VEG V EF DF NF



Pizza Bianca

VEG V EF DF NF



Beetroot Salad

VEG V GF EF DF NF



Custard

(Regular, Runny, Harlequin)

VEG GF NF



Brazilian Cheese Puffs

VEG GF NF



Banana Puddings with
Honey Ginger Crème
Anglaise

VEG NF



Honey Ginger Crème
Anglaise

VEG NF

Still can't decide what mains to choose?

These classic main dishes are also available for selection so you can learn how to make delicious, healthy meals from scratch.



Wonton Soup

V EF DF NF VEG OPTION



San Choy Bau

EF DF



Creamy Coconut Chicken Curry

GF EF DF



Chicken or Salmon Velouté Meal

GF EF NF



Mushroom Risotto or Risotto Verde

VEG GF EF NF



Beef and Mushroom Stroganoff
with Steamed Cabbage Noodles

GF EF NF

Vegetarian VEG

Vegan V

Gluten Free GF

Nut Free NF

Egg Free EF

Dairy Free DF

Choose your reward every time you host a Cooking Experience.

Just by hosting you'll unlock an exclusive offer on some of our most popular accessories. Host as many qualifying Cooking Experiences as you like and choose one reward from our Host Rewards Catalogue every time. Why not collect them all?







LIMITED TIME OFFER

You can earn a FREE Bowl, Blade and Lid Set valued at up to \$395

Host a qualifying Cooking Experience between 4 March-30 April 2020 and you can unlock a special price on our **Bowl, Blade and Lid sets** or you could earn yours for free.

		RRP	Host price	Host price when guest buys TM6	Host price when 2+ guests buy TM6
Option 1	TM6 BBL Introductory Offer	\$395	\$275 (Save \$120)	\$175 (Save \$220)	FREE
	TM5/TM31 BBL Offer	\$365	\$250 (Save \$115)	\$150 (Save \$215)	FREE

		RRP	Host price	Host price when guest buys TM6
Option 2	 ThermoServers Duo Pack – 2.6L Round and 2.5L Oval	\$295	\$90	FREE
Option 3	 ThermoServers Quad Pack – 2.6L Round and three 500ml Minis	\$285	\$80	FREE
Option 4	 ThermoMat Duo Pack	\$90	\$50	FREE
Option 5	 Cook-Key	\$189	\$94.50	FREE

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To book your Cooking Experience, call us or get in touch with your Consultant
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