TOP NEWS

▶ BE ONE OF THE FIRST GETTING YOUR HANDS ON THE THERMOMIX CUTTER*. LIMITED UNITS AVAILABLE!

Introducing our latest Thermomix® accessory...the Thermomix® Cutter! A 4-in-1 disc that enables effortless cutting with exceptional results! The ultimate, fast, and easy accessory to slice and grate your foods perfectly and effortlessly. Thanks to the powerful Thermomix® motor, your cutting, slicing and grating process is accomplished in seconds.

Offer valid to sales referred from Feb to April 2023. Host a Party plan and have your name on the priority List

Refer 1 sale and get 20% discount. Refer 2 sales and get a free cutter!



→ JOIN THE TM4U PROGRAM AND EARN YOUR THERMOMIX® IN JUST 4 SALES.

LIMITED OFFER

★ MY TABLE, MY WAY

Introducing: Scaled recipes on Cookidoo®.

A new feature allowing you to adapt your recipe servings so that you can cook for the right number of people sitting at your table.

FEBRUARY'S COOKING CLASSES

- Be my valentine 7th Feb at 5.45 pm
- **♦** Gluten free cooking experience -9th Feb at 6pm.
- → Maltese Cooking Class 17th Feb at 10.30 am.
- → Vegan Cooking Class 22nd Feb at 6 pm.

Limited seats. Book your seat with your advisor or email us at info@thermomixmalta.mt

NEWSLETTER WWW.THERMOMIXMALTA.MT

BOOK A DEMO

JOIN OUR TEAM





RECIPES OF THE MONTH



Chocolate Lava Cakes



Golden Spiced Turkey Kefta



Chicken Stock Paste

MEET RITA KNOWLES



Thermomix, love at first sight, 16 years ago!

"I felt in love with Thermomix 16 years ago when I saw it being used to make ganache. It was the T31 model. I could not believe how easy, quick and smooth the ganache turned out. I wanted it straight away. Since then, I had the TM5 and I am lucky enough to own the latest model TM6. I use it every day and is in use all the time. I plan my weekly meals, prepare shopping lists based on the recipes I select. The best thing I love about the

shopping lists based on the recipes I select. The best thing I love about the system is the after service, customer care and having my very knowledgable advisor all the time. I also love attending their cooking classes which are so informative and varied."