

TOP NEWS/ TIPS

✦ Mindful Kitchen

With the busy holiday season just around the corner, take a moment to tune in with mindful cooking and eating practices and recipes, and embrace a calmer and more present way of feeding yourself and your loved ones!

✦ Only the best for you and baby

Throughout your parenting journey, from pregnancy, through breast-feeding, into Baby's first foods and beyond, whole, real, homemade food is such a positive choice to make. And, with Thermomix®, it's cost-effective, and quick and easy too.

MARCH'S COOKING CLASSES / EVENTS

✦ Easter Cooking Class - 5th April at 5.45 pm.

✦ Bbox Lunch Boxes Cooking Class -21st April at 5.45 pm.

✦ Your easter cannot be the same after cookidoo!

Easter is a time to gather around the table with family and share a festive meal filled with delicious dishes. Find inspiration on Cookidoo® for your Easter menus, choose your recipe and you're ready to cook!

✦ Thermomix Malta New Pre-booking platform!

Pre-order your Thermomix Cutter. A new Thermomix® accessory that makes light work of grating and slicing fruits, vegetables, cheese and more!

thermomix

NEWSLETTER

WWW.THERMOMIXMALTA.MT

APR 2023

Book a demo



April Only!

Are you looking for a **free TM6?**

"The possible begins with a try"
Esohe Michael

1000 THERMOMIX

RECIPES OF THE MONTH **EASTER SPECIAL**



Pastini Tal-Lewz
by FRosette Zahra



Figolli
by Marion Borg



Kwarezimal
by Moira Puli



Muffins Pasquali
by Catherine Guzman



Easter Babka
by Sharon Cuschieri



Dove Pina Colada Cake
by Moira Puli

MEET DANIELLE BALDACCHINO



We went from having take-away four or five times a week to once a week on Saturday!

My name is Danielle Baldacchino. I am 42 years old mother of two kids. So, anybody who know me personally, knows that I am a pioneer in organising any type of event but unfortunately, I can't cook! I never heard about the Thermomix until two years ago when I spent a day at the pool of my friend's house and all of a sudden in few minutes, she served us a delicious meal! I was speechless when my friend explained to me what this kitchen gadget can do in few minutes. When I went home my husband (an amazing chef) was very septic about purchasing a Thermomix initially. For him it seemed like a cult driven overpriced blender. I kept persisting that I really need it in my kitchen due to working full-time, studying for my masters (at that time), having two fussy eaters' kids and himself working long hours and coming home late to eat! I am happy that he seconded me and bought me the TM5. He was sure that I would not use it however I proved him wrong and honestly, (Theo - TM5) has changed the way my family eat. We went from having take-aways four or five times a week to once a week on Saturday evening. Cooking from scratch is easier, faster & both my kids actually enjoy cooking with it. We have branched out & started making different smoothies, pizza dough for delicious pizzas and their

favourite dish 'pizza muffins'. My eldest did a couple of school assignments with it too. What I like most is that for instance I cook pasta with sauce for kids and then I use some of the same sauce with spiralised zucchini as a healthier option for myself and the cherry on the cake is that it cleans by itself with the pre-clean option. During the month of March Thermomix Malta have an irresistible special offer to upgrade from TM5 to the one and only TM6. Thus, my husband (my super hero) came to my rescue and got me an early birthday present 'THEA' my beloved TM6. Fast forward a few days into owning a TM6, I can confirm that it is very intuitive and the added features are amazing. The Cookidoo application has countless recipes to filter through - we already have a handful of favourites in just few days. In summary thank you John because the TM6 greatly reduces the effort required to produce healthy, tasty home-cooked meals. It also does desserts, salads and drinks in addition to mains and starters!"