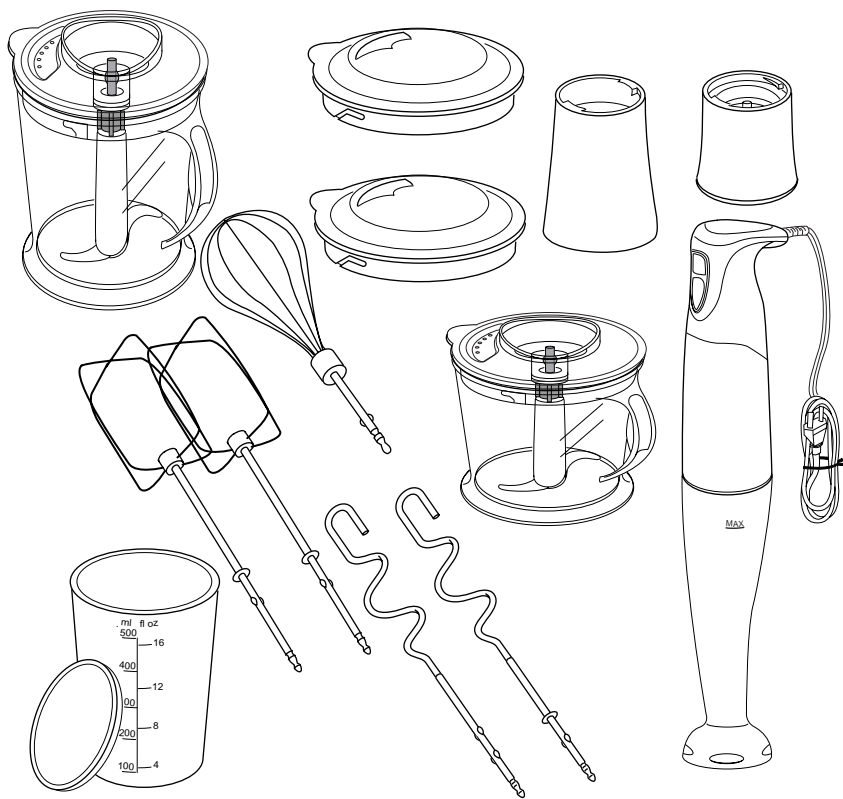




# HAND BLENDER with ACCESSORIES

MODEL ROHB300



OWNER'S MANUAL  
& RECIPE GUIDE

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock do not put cord, plugs, or appliance in water or other liquid.
3. This appliance should not be used by children and care should be taken when used near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the mixer.
12. Remove Beaters, Dough Hooks and Balloon Whisk from Blender Body and Gearbox before washing.
13. When mixing liquids use a tall container or make small quantities at a time to reduce spillage.
14. Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used but must be used only when the unit is not running.
15. Blades are sharp, handle carefully.
16. Do not blend hot liquids.
17. Be certain cover is securely locked in place before operating appliance.
18. When using a Chopper Container be certain Chopper Container Drive Cover is secure – making sure tabs and latches are interlocked.

## SAVE THESE INSTRUCTIONS

### FOR HOUSEHOLD USE ONLY

# ADDITIONAL IMPORTANT SAFEGUARDS

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately turn the unit OFF and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. **Do not reach into the water!** Do not use this appliance after it has fallen into or becomes immersed in water.
5. Do not use this appliance for other than its intended use.
6. Use extreme care when handling the Blade Attachment. Always insert and remove Blade by using the hub. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.
7. This Chopper is intended for processing small quantities of food. It is not intended to prepare large quantities of food at one time.
8. Never use for extended periods of time. The Chopper does its work in seconds.
9. Do not operate Chopper without food contents in Chopper Container.
10. Do not use if the Container is cracked or chipped.

# Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

# Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

## Before Using for the First Time

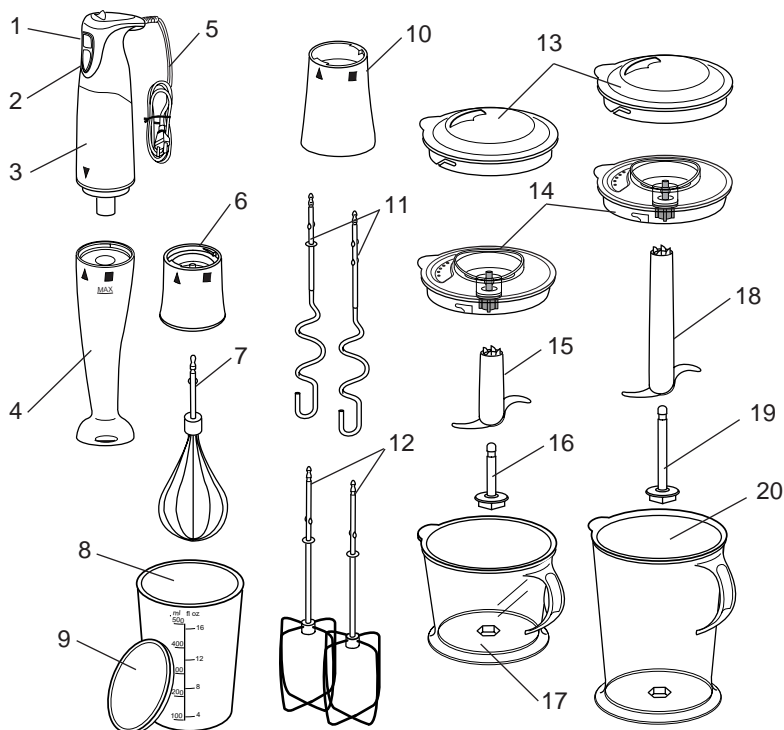
***CAUTION: Use extreme care when handling the Double Blade Knife. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.***

1. Carefully unpack the Hand Blender and all accessories.
2. Wash the Mixing Beaker and Lid, Chopper Containers, Drive Covers and Storage Lids, Double-Blade Knives, Blade/Hub Stand, Stainless Steel Beaters, Dough Hooks and Balloon Whisk in warm soapy water. Rinse and dry thoroughly.
3. **Never immerse the Blender Body, Blending Wand or Single and Double Gearboxes in water or any other liquid.** If necessary, these attachments can be wiped clean with a moistened cloth. The Blending Wand can be washed under running water; but be careful not to allow water to enter the hollow shaft.
4. Always dry the Blending Wand thoroughly so that no water can enter the Blender Body.

### NOTE:

- Do not wash any of the parts in the dishwasher.
- Do not use harsh or abrasive cleaning agents or solvents.
- Store the appliance in its box in a cool, dry place and away from the reach of children.
- Remove Double Blade Knife/Hub Assembly if you want to store the Chopper Container in the refrigerator.
- Do not put any parts in the microwave oven.

# Getting to Know Your Rocco ROHB300 Hand Blender



1. LOW "I" Speed Button
2. HIGH "II" Speed Button
3. Blender Body
4. Blending Wand, P/N 71185\*
5. Power Cord
6. Single Gearbox, (for use with Whisk and Chopper Containers)  
P/N 71188 White, P/N 71188B Black
7. Balloon Whisk, P/N 70940
8. Mixing Beaker, P/N 70587
9. Mixing Beaker Lid, P/N 70586 White,  
P/N 70586B Black
10. Double Gearbox, (for use with  
Beaters and Dough Hooks)  
P/N 71189 White, P/N 71189B Black
11. Dough Hook (2), P/N 70596
12. Beater (2), P/N 70595
13. Chopper Container Lid (2),  
P/N 70807 White, P/N 70807B Black
14. Chopper Container Drive  
Cover (2), P/N 71187
15. Small Double Blade Knife/Hub  
Assembly, P/N 70809
16. Small Blade/Hub Stand,  
P/N 70943
17. Small Chopper Container,  
P/N 70810
18. Large Double Blade Knife/Hub  
Assembly, P/N 71190
19. Large Blade/Hub Stand,  
P/N 71191
20. Large Chopper Container,  
P/N 71186

**\* Add appropriate color suffix:**

**MU** - Mustard, **PL** - Platinum  
**R** - Red, **T** - Teal, **W** - White

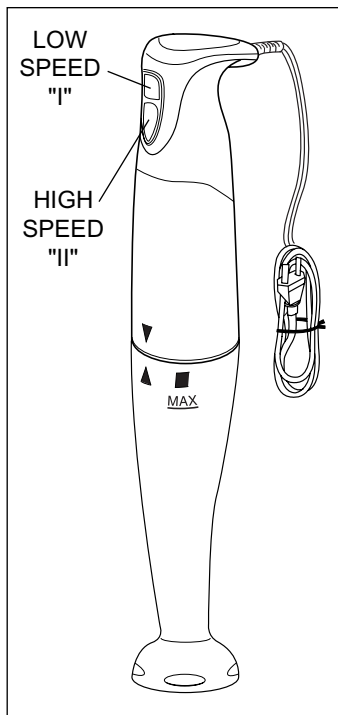
# Instructions For Use

**CAUTION:** Always unplug Blender Body from outlet before installing or removing attachments.

**When immersing the Blending Wand or other attachments using either Gearbox into food or liquid, make sure the Blender Body and Gearbox does not contact the food or liquid.**

## USING THE BLENDING WAND

1. Be sure Blender Body is unplugged. Place the Blender Body over the Blending Wand. Align the arrow on the Blender Body with the square on the Blending Wand. Carefully push down and turn the Blending Wand counter-clockwise until the two arrows line up and the parts are locked together.
2. Place ingredients into the Mixing Beaker, bowl or pan sufficiently tall to avoid splashing.
3. Plug the Blender Body into a standard 120V AC electrical outlet.
4. Dip the Blending Wand as deeply as possible into the container, making sure the Blender Body does not contact the food or liquid. Press and hold the Speed Button (HIGH "II" or LOW "I"). Do not start the Hand Blender before inserting into the container, as this may cause splashing.



**NOTE:** Do not immerse the Blending Wand in food or liquid above the "MAX" Indicator Line.

5. Work the Blending Wand through the ingredients with a gentle up and down movement. Do not operate the appliance continuously for more than 1 minute. After 1 minute use, unplug and allow it to cool for 1 minute before resuming operation. Do not exceed 5 cycles.
6. When blending is complete, release the Speed Button and remove the Power Cord from the electrical outlet.
7. Carefully remove the Blending Wand from the Blender Body by turning the Blending Wand clockwise.
8. Clean unit and attachments as instructed in the *User Maintenance Instructions*.

## USING THE DOUBLE GEARBOX

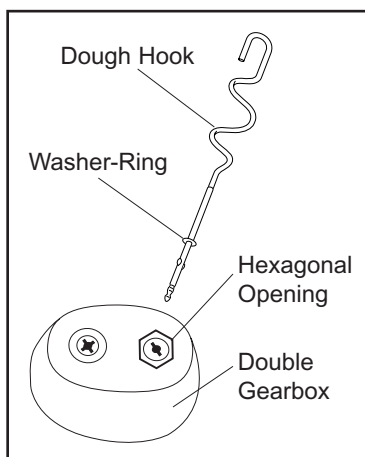
(Used with Stainless Steel Beaters or Dough Hooks)

**NOTE:** These accessories are for light duty/dough mixing only. When mixing dough, always keep the water/flour ratio at a 1:1 maximum.

1. Be sure Blender Body is unplugged. Place the Blender Body over the Double Gearbox. Align the arrow on the Blender Body with the square on the Double Gearbox. Carefully push down and turn the Double Gearbox counter-clockwise until the two arrows line up and the parts are locked together.
2. Insert the stems of the desired attachment into the Gearbox holes. Push and turn until they 'click' in place.

**NOTE:** The Stainless Steel Dough Hooks **must** be attached only one way. The Dough Hook with the metal washer-ring on the stem must be inserted into the hole that has a hexagonal border. There are no restrictions when inserting the Beaters.

3. After installing attachments, gently tug each stem to be sure it's secure.



**CAUTION:** Use same type attachments only. Use either both Beaters or both Dough Hooks. Do not attempt to mix Dough Hooks, Beaters or Balloon Whisk. This could damage the Hand Blender.

4. Plug the Blender Body into a standard 120V AC electrical outlet.
5. Press and hold the HIGH "II" or LOW "I" Speed Button. Do not operate the appliance continuously for more than 3 minutes. After 3 minutes use, unplug and allow it to cool for 1 minute before resuming operation. Do not exceed 5 cycles.
6. Place the food into a deep bowl and work the Attachments through the ingredients.
7. When blending is complete, release the Speed Button and remove the Power Cord from the electrical outlet.
8. Pull the Attachments from the Gearbox then carefully remove the Gearbox from the Blender Body by turning the Gearbox clockwise.
9. Clean unit and attachments as instructed in the *User Maintenance Instructions*.

# Instructions For Use (Cont.)

## **USING THE SINGLE GEARBOX** (Used with Balloon Whisk)

**NOTE:** This accessory is for light duty mixing only. Use for whipping cream, egg whites (max. 4 egg whites), ready-mix desserts and milk foam for cappuccino.

1. Be sure Blender Body is unplugged. Place the Blender Body over the Single Gearbox. Align the arrow on the Blender Body with the square on the Single Gearbox. Carefully push down and turn the Single Gearbox counter-clockwise until the two arrows line up and the parts are locked together.
2. Insert the stem of the Balloon Whisk into the Gearbox hole. Push and turn until it 'clicks' in place.
3. After installing the Balloon Whisk, gently tug on the Whisk to be sure it's secure.
4. Plug the Blender Body into a standard 120V AC electrical outlet.
5. Place the food in a deep bowl. Press and hold the HIGH "II" or LOW "I" Speed Button.
6. Work the Whisk through the ingredients by gently moving it in a clockwise direction. Do not operate the appliance continuously for more than 1 minute. After 1 minute use, unplug and allow it to cool for 1 minute before resuming operation. Do not exceed 5 cycles.
7. When blending is complete, release the Speed Button and remove the Power Cord from the electrical outlet.
8. Pull the Balloon Whisk from the Gearbox then carefully remove the Gearbox from the Blender Body by turning the Gearbox clockwise.
9. Clean unit and attachments as instructed in the *User Maintenance Instructions*.

## **Blending Tips When Using The Balloon Whisk**

- When whisking egg whites, use a wider bowl to accommodate the increase in volume.
- When foaming milk for Cappuccino, use heavy cream.
- Whipping cream must be chilled before whisking. Do not process more than 12 oz. (400ml) at a time.



## DOUBLE BLADE KNIFE ASSEMBLIES

The Double Blade Knife consists of two main parts; the Double Blade Knife/Hub Assembly and Blade/Hub Stand.

The two parts must always be assembled before using the Double Blade Knives.

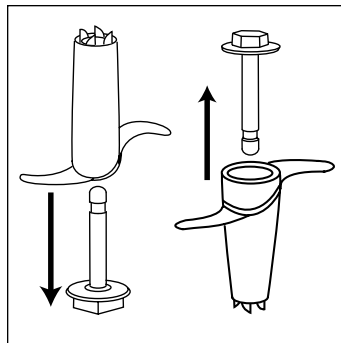
### Assembly

Place the Blade/Hub Stand on a flat, level surface. Slide the Blade Hub onto the shaft and press down firmly until it clicks in place.

**CAUTION:** Use extreme caution when handling the Double Blade Knife as the blades are very sharp. When handling, use the Blade Hub. Do not touch the Blades themselves.

### Disassembly

Turn the Double Blade Knife/Hub Assembly upside down and pull the Blade/Hub Stand out of the Hub.



## USING THE CHOPPER CONTAINERS

Use either Chopper Container, Small or Large, to chop vegetables, dried fruit and nuts.

**CAUTION:** Use extreme care when handling the Double Blade Knife. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.

1. Select the appropriate sized Chopper Container and place it on a flat, stable surface for the chopping operation.
2. While holding the Double-Blade Knife by its Hub, place it into the hexagonal opening in the bottom of the Chopper Container. Turn the Hub to make sure the Knife rotates smoothly. **Use care to avoid touching the knife blade.**
3. Add ingredients to the Chopper Container. Pre-cut larger foods into smaller pieces of even size. **NOTE:** Do not fill the Chopper Containers above the "MAX" Indicator Lines.

## Instructions For Use (Cont.)

4. Place the Chopper Container Drive Cover on the Chopper Container and turn the Cover counter-clockwise, making sure tabs and latches are interlocked. Make sure the pour spout on the Chopper Container is covered by the lip on the Cover.
5. Place the Blender Body over the Single Gearbox. Place the Blender Body over the Single Gearbox. Align the arrow on the Blender Body with the square on the Single Gearbox. Carefully push down and turn the Single Gearbox counter-clockwise until the two arrows line up and the parts are locked together.
6. Place the Hand Blender/Gearbox assembly onto the Chopper Container Drive Cover, making sure all parts are properly aligned and connected.
7. Plug the Blender Body into a standard 120V AC electrical outlet.
8. Firmly hold the Chopper Container and the Hand Blender then press and hold the HIGH "II" or LOW "I" Speed Button. Most foods only require a few seconds (5 to 10) to process. If you need to add extra liquid or oil, release the Speed Button and pour the liquid through the small holes in the top of the Chopper Container Drive Cover, then continue chopping. Do not operate the appliance continuously for more than 1 minute. After 1 minute use, unplug and allow it to cool for 1 minute before resuming operation. Do not exceed 5 cycles.
9. When processing is complete, release the Speed Button and remove the Power Cord from the electrical outlet.
10. Lift the Hand Blender/Gearbox assembly from the Chopper Container. Remove the Gearbox from the Blender Body by turning the Gearbox clockwise.
11. Remove the Chopper Container Drive Lid by turning it clockwise and lifting it from the Container.
12. Carefully grasp the Double Blade Knife by the hub and lift it from the Container.
13. If you want to use the Chopper Container to store the processed food, replace the Chopper Container Drive Cover with the Chopper Container Lid. This is of great help for flavor protection or for sprinkling nuts or cheese over your favorite dishes.
14. Clean unit and attachments as instructed in the *User Maintenance Instructions*.

# Chopping Guide

Food	Speed	Preparation
Bread	HIGH "II"	Tear into pieces
Cheese, soft	HIGH "II"	Cut into 1 inch pieces
Cheese, hard	HIGH "II"	Cut into 1/2 inch pieces
Eggs	LOW "I"	Hard boiled, peeled and quartered
Fruits & Vegetables, soft	Pulse on LOW "I"	Cut into 1 inch pieces
Fruits & Vegetables, hard	Pulse on HIGH "II"	Cut into 1 inch pieces
Garlic	HIGH "II"	Peeled
Green onions	Pulse on LOW "I"	Cut into 1 inch pieces
Herbs, fresh	LOW "I"	Rinse and pat dry, remove stems
Nuts	Pulse on LOW "I"	Shelled
Onions	Pulse on LOW "I"	Cut into 1 inch pieces

## Chopper Container Maximum Amounts

Do not exceed the maximum capacities:

### Small Chopper Container

Maximum solid - 1 cup

Maximum liquid - 1 3/4 cups

### Large Chopper Container

Maximum solid - 1 1/2 cups

Maximum liquid - 3 cups

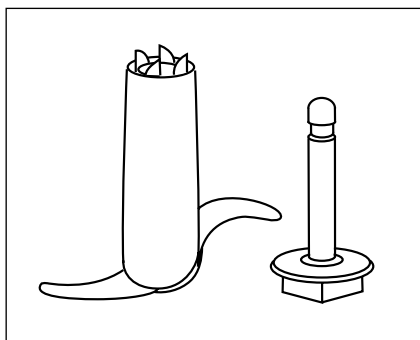
# User Maintenance Instructions

This Hand Blender requires little maintenance. It contains no user-serviceable parts. Do not try to repair it yourself. Refer it to a qualified appliance repair technician if servicing is needed.

**CAUTION: Never immerse the Blender Body, Blending Wand or Gearboxes in water or any other liquid.**

1. Always unplug the unit before cleaning.
2. Remove attachments from Blender Body.

3. After the chopping process, some food ingredients may remain around the Double Blade Knife. It should be washed under running water. If necessary, follow the disassembly instructions to separate the Blade Hub from the Blade Shaft. Use a brush to wash the blades and then allow to air dry on a flat surface.



4. Wash the Mixing Beaker and Lid, Chopper Containers and Lids, Double-Blade Knife, Beaters, Dough Hooks and Balloon Whisk in warm soapy water. Rinse and dry thoroughly. Parts are not dishwasher-safe.
5. **Never immerse the Blender Body, Blending Wand or Gearboxes in water or any other liquid.** If necessary, wipe exterior surface with a moist cloth or sponge and dry thoroughly.
6. The Blending Wand can be washed under running water. Be careful not to allow water to enter the hollow shaft where it connects to the Blender Body. Do not let the Blending Wand stand in water for an extended period of time. Always dry the Blending Wand thoroughly so that no water can enter the Blender Body. The Blending Wand is not dishwasher-safe.
7. Store the Hand Blender in its original box in a cool, dry place.

# Recipes

## **BASIL VINAIGRETTE DRESSING**

2 cloves garlic  
1/2 cup packed fresh basil leaves  
1/2 cup (4 ounces) white balsamic or white wine vinegar  
1 cup (8 ounces) olive oil, preferably extra virgin  
1 1/2 teaspoons sugar  
1/2 teaspoon salt  
1/2 teaspoon freshly ground black pepper

1. Attach Single Gearbox to Blender Body.
2. Place garlic and basil leaves into the Small Chopper Container.
3. Blend the ingredients together on LOW "I" speed for 15 to 20 seconds or until thoroughly chopped.
4. Attach the Blending Wand to Blender Body.
5. Add the vinegar, olive oil, sugar, salt and pepper to the Mixing Beaker.
6. Blend on LOW "I" speed for 5 to 10 seconds. Add chopped garlic and basil and blend for 15 to 20 seconds until blended.
7. Refrigerate at least one hour or up to one week before serving. Toss with salad greens.

Makes 1 1/2 cups

## **FRESH SALSA**

2 cups tomatoes, 1 inch pieces, seeded  
1 small jalapeno pepper, 1 inch pieces  
1/2 small onion, 1 inch pieces, separated into sections  
2 tablespoons cilantro leaves  
1 tablespoon cider vinegar  
salt and pepper

1. Attach Single Gearbox to the Blender Body.
2. Place half of the ingredients into the Large Chopper Container.
3. Pulse the ingredients on LOW "I" speed until coarsely chopped. Remove and repeat with remaining ingredients.
4. Stir together, cover and refrigerate for 2 hours to enhance flavor.

Makes 2 cups

# Recipes

## VEGETABLE OMELET

3 green onions with tops  
6 small mushrooms  
1/4 cup (2 ounces) water  
6 eggs  
dash of salt  
dash of freshly ground black pepper  
3 tablespoons butter  
3 ounces shredded Cheddar cheese

1. Attach Single Gearbox to Blender Body.
2. Add onion and mushrooms to the Small Chopper Container and pulse on LOW "I" speed until chopped.
3. Add water, eggs, salt and pepper to Mixing Beaker. Attach Blending Wand to Blender Body and mix on LOW "I" speed for 5 to 10 seconds.
4. Preheat a small frying pan over medium-high heat. Place 1 tablespoon of the butter in pan, swirling it around until it stops foaming.
5. Pour 1/3 of the egg mixture into pan. Allow eggs to set a few seconds. Using spatula, gently pull egg mixture from outer edge towards center, allowing the uncooked egg mixture to flow onto cooking surface. Tipping the pan as you pull the egg mixture towards the center will cause the uncooked mixture to flow more readily. Repeat on opposite sides of pan until all of the egg mixture has stopped flowing.
6. When eggs are almost set but still shiny and moist, add 1/3 of the vegetable mixture and cheese on half of the omelet. Slide spatula underneath half the eggs and fold over.
7. Continue to cook another 1 to 1 1/2 minutes, or until done. Repeat with the remaining ingredients.

Makes 3 servings

## MEAT LOAF

2 cloves garlic  
2 slices, sourdough or white bread torn into 1 inch pieces  
1 small onion, 1 inch pieces, separated into sections  
8 ounces tomato sauce  
1/3 cup brown sugar  
1 tablespoon Worcestershire® sauce  
1 tablespoon soy sauce  
1 egg  
3/4 teaspoon salt  
1/2 teaspoon freshly ground pepper  
2 pounds ground beef

1. Attach Single Gearbox to Blender Body. Place bread in the Large Chopper Container and process bread on LOW "I" speed for 5 to 10 seconds. Transfer crumbs to a medium size deep bowl.
2. Place garlic into the Large Chopper Container. Mince garlic cloves on HIGH "II" speed for 5 to 10 seconds, leave in container. Add onions and pulse on LOW "I" speed until coarsely chopped. Add to bowl with bread crumbs.
3. Place tomato sauce, brown sugar, Worcestershire® sauce, soy sauce, egg, salt and pepper in the Mixing Beaker.
4. Attach Blending Wand to Blender Body. Pulse tomato mixture on LOW "I" speed until thoroughly mixed.
5. Crumble ground beef into bowl with bread crumbs, garlic, and onions. Add 1/2 cup (4 ounces) of the tomato mixture.
6. Attach Double Gearbox to Blender Body and insert Dough Hooks. Use LOW "I" speed to mix meat mixture for 1 to 2 minutes or until blended.
7. Grease an 11x7 inch baking pan and pat the meat mixture into a loaf shape. Spread remaining sauce over meat loaf.
8. Bake at 375° F oven for 1 1/4 to 1 1/2 hours or until internal temperature of meat loaf reaches 165° F. Let stand 5 minutes before slicing.

Makes 8 servings

# Recipes



**This recipe has been specially created by the Rocco Kitchen for this appliance.**

## **MAMA'S MARINARA SAUCE WITH MEATBALLS**

**Sauce:** 3 cloves garlic  
1/2 yellow onion, 1 inch pieces, separated into sections  
3 tablespoons olive oil  
chili flakes to taste  
2 cans (28 ounce) tomato puree  
1 can (28 ounce) crushed tomatoes  
1 tablespoon tomato paste  
1 teaspoon sugar  
1 cup chicken stock  
2 1/2 cups water  
red pepper flakes to taste  
salt to taste

**Meatballs:** 2 pounds Italian sausage, crumbled  
1 clove garlic  
2 slices of bread, 1 inch pieces  
2 ounces Parmesan cheese, 1/2 inch cubes  
1 medium onion, 1 inch pieces, separated into sections  
2 eggs  
salt and freshly ground black pepper to taste

**Coating:** 3/4 cup all-purpose flour  
1/2 cup olive oil

**Pasta:** 1 pound spaghetti

### **Mama's Marinara Sauce**

1. To make the sauce, attach Single Gearbox to Blender Body. Place the garlic into Large Chopper Container and mince on HIGH "II" speed for 10 to 15 seconds, leave in container. Place onion into the same container and pulse on LOW "I" speed until finely chopped.
2. Cook the garlic and onion in the olive oil in a sauce pot over medium low heat, about 10 minutes or until garlic is tender and onions translucent, not brown. Add the chili flakes.
3. Stir in the tomato puree, crushed tomatoes, tomato paste, sugar, chicken stock and water. Stir and bring to a simmer.
4. Taste and season with red pepper flakes and salt, then cover.
5. Simmer for one hour, adding meatballs after they are browned. The sauce should be smooth and fairly thin, but not watery. If the sauce is too thin, uncover and simmer for 3 minutes. If it is too thick, add a little water.

Makes 12 cups of sauce





**This recipe has been specially created  
by the Rocco Kitchen for this appliance.**

### **Meatballs**

1. While the sauce is simmering, make the meatballs. Add the garlic to the Large Chopper Container and mince on HIGH "II" speed for 10 to 15 seconds, leave in container. Place bread into the same container and process on LOW "I" speed for 10 to 15 seconds or until finely chopped. Pour crumbs into a medium size deep bowl.
2. Place Parmesan cheese into the Large Chopper Container and process on HIGH "II" speed for 30 to 40 seconds or until grated. Add to the bread crumbs
3. Add the onion, eggs, salt and pepper to the Large Chopper Container and process on HIGH "II" speed for 15 to 20 seconds or until the onion is finely chopped. Pour into the bowl with the bread crumbs.
4. Attach Double Gearbox to Blender Body and insert Dough Hooks. Crumble the Italian sausage in the bowl with the bread crumb and egg mixture and mix on LOW "I" speed for 1 to 2 minutes or until blended, stirring as needed. Form into 2 inch balls.
5. Roll meatballs in flour. Heat oil in large skillet over medium heat and brown meatballs.
6. Add meatballs to the sauce and continue simmering over low heat for one hour, stirring often.

Makes 8 servings

# Recipes



**This recipe has been specially created by the Rocco Kitchen for this appliance.**

## **MOSTACCIOLI SALAD**

**Salad:** 1 package (16 ounce) mostaccioli pasta  
1 tablespoon olive oil  
1 clove garlic  
1 onion, 1 inch cubes separated into sections  
1 green pepper, 1 inch pieces  
1 cucumber, 1 inch pieces  
1 jar (4 ounce) pimento, undrained

**Dressing:** 1/2 cup (4 ounces) water  
1 cup sugar  
1 cup wine vinegar  
1 tablespoon prepared mustard  
1 tablespoon salt  
1 teaspoon freshly ground black pepper

1. Cook mostaccioli as directed on package; drain and stir in olive oil. Place pasta into a large bowl.
2. Attach Single Gearbox to Blender Body. Place garlic into Small Chopper Container and mince on HIGH "II" speed for 10 to 15 seconds, leave in container. Add the onion and pulse on LOW "I" speed until finely chopped; add it to the cooked pasta. Repeat with the green pepper and add to the pasta.
3. Place one half of the cucumber in the Small Chopper Container and pulse on LOW "I" speed until coarsely chopped, add to the pasta and repeat with the other half of the cucumber.
4. To make the dressing, insert the Whisk into the Single Gearbox on the Blender Body. Place the water, sugar, wine vinegar, mustard, salt and pepper into the Large Chopper Container without the Double Blade Knife. Blend on LOW "I" speed with the Whisk for 1 minute or until mixed.
5. Pour dressing over the mostaccioli and vegetable, stir to mix. Marinate 36 to 48 hours, stirring occasionally. Keep covered in the refrigerator.

Makes 12 cups



**This recipe has been specially created by the Rocco Kitchen for this appliance.**

### **THREE CHEESE STUFFED MANICOTTI**

**Sauce:**

- 1 clove garlic
- 1/4 onion, 1 inch pieces, separated into sections
- 1 tablespoon olive oil
- 1 can (16 1/2 ounce) chopped tomatoes
- 1 can (8 ounce) tomato sauce
- 1 teaspoon granulated sugar
- 1 1/2 teaspoons dried Italian seasoning

**Filling:**

- 8 manicotti shells
- 1/2 cup fresh parsley
- 4 ounces Parmesan cheese, 1/2 inch cubes
- 2 cups shredded mozzarella cheese
- 2 eggs
- 1 1/2 cups ricotta cheese
- 1/2 teaspoon dried Italian seasoning
- 1/8 teaspoon freshly ground black pepper

1. Cook manicotti shells as directed on package; drain and rinse in cold water.
2. To make the sauce, attach Single Gearbox to Blender Body. Place garlic into Small Chopper Container and mince on HIGH "II" speed for 10 to 15 seconds, leave in container. Add the onion and pulse on LOW "I" speed until chopped.
3. Cook the onion and garlic in hot olive oil until tender. Add the undrained tomatoes, tomato sauce, sugar and dried Italian seasoning. Bring to a boil, reduce heat. Simmer uncovered for 20 to 30 minutes, or until thick. Remove from heat.
4. For the filling, add the parsley to the Small Chopper Container and chop on LOW "I" speed 5 to 10 seconds, place into a medium size deep bowl.
5. Add the Parmesan cheese and grate on HIGH "II" speed 30 to 40 seconds, add to the parsley.
6. Attach the Double Gearbox to Blender Body and insert the Beaters. To the parsley mixture add half of the mozzarella cheese, eggs, ricotta cheese, dried Italian seasoning and the pepper and blend together on LOW "I" speed for 1 minute or until mixed.
7. Pour half of the sauce mixture into a 2 quart rectangular baking dish. Fill the manicotti shells with filling mixture and arrange in the baking dish. Pour remaining sauce over shells. Sprinkle remaining mozzarella cheese on top.
8. Manicotti may be covered and chilled in refrigerator for up to 24 hours or baked in 350° F oven for 35 to 45 minutes, or until heated through.

Makes 8 stuffed manicotti

# Recipes

## FOCACCIA BREAD

**Crust:** 1 Jiffy® pizza crust mix

**Topping:** 2 cloves garlic  
1 small onion, 1 inch pieces, separated into sections  
1/4 cup fresh oregano leaves  
1/4 cup olive oil  
15 kalamata olives, pitted  
4 ounces Feta cheese, 1/2 inch cubes  
1/4 teaspoon salt

1. Preheat oven to 425° F.
2. Place Jiffy® pizza mix into a small bowl. Follow package directions by adding 1/2 cup HOT tap water and stir until moist. Stir vigorously by hand about 25 strokes. Cover and let stand for 5 minutes in a warm place (about 85° F).
3. Attach Double Gearbox to Blender Body and insert Dough Hooks. Knead the dough on LOW "I" speed for 30 to 45 seconds.
4. Grease a 12-inch pizza pan. Grease fingers and press dough on bottom and sides of pan. Place crust in a preheated 425° F oven and bake for 2 to 3 minutes before adding toppings.
5. Attach Single Gearbox to Blender Body. Place garlic cloves in the Small Chopper Container. Mince on HIGH "II" speed for 10 to 20 seconds. Leave in container.
6. Add onion and oregano to the Small Chopper Container and pulse on LOW "I" speed until coarsely chopped, remove.
7. Heat olive oil in sauce pan, add garlic, onions, and oregano and cook until soft but not brown, approximately 5 minutes.
8. Add olives to the Small Chopper Container, pulse on LOW "I" speed until coarsely chopped, remove.
9. Add Feta cheese to the Small Chopper Container and pulse on LOW "I" speed until coarsely chopped.
10. Carefully spread cooked onion mixture, olives and cheese over partially baked pizza crust. Sprinkle with salt.
11. Return to hot oven and bake an additional 18 to 20 minutes or until crust is golden brown.

Makes 8 slices

## GERMAN CHOCOLATE FUDGE PIE

**Filling:** 4 ounces German's® sweet chocolate bar,  
break into pieces  
1 package (11.5 ounces) milk chocolate chips  
1 cup sour cream  
1/2 cup pecan halves  
1 package (8 ounces) cream cheese, softened, 1 inch  
cubes  
1 small box instant chocolate pudding & pie filling  
1 1/2 cups milk

**Crust:** 2 chocolate pie crusts

**Topping:** 1/2 cup pecan halves

1. Place the German's® chocolate pieces and the chocolate chips in a microwave safe bowl. Melt on high power for 1 to 1 1/2 minutes. Stir to blend and add sour cream.
2. Add the 1/2 cup of the Filling pecans to the Small Chopper Container and pulse on LOW "I" speed until coarsely chopped.
3. Place cream cheese, instant pudding and milk in medium sized deep bowl.
4. Attach Double Gearbox to Blender Body and insert Beaters. Mix for 1 to 2 minutes on LOW "I" speed. Scrape bowl as necessary.
5. Add cooled chocolate chip mixture and 1/2 cup of chopped nuts to pudding mixture. Blend together with Beaters on LOW "I" speed for 1 minute. Scrape bowl and continue mixing for another minute or until blended. Spread the mixture over the chocolate crust.
6. Add the 1/2 cup of the Topping pecans to the Small Chopper Container and pulse on LOW "I" speed until coarsely chopped. Top each pie with half of the chopped pecans; chill.

Makes 2 pies

# Recipes

## APPLE CINNAMON WAFFLES

1 cup dried apple slices  
1/2 cup pecan halves  
3 eggs, separated  
1 1/2 cups milk  
1/3 cup vegetable oil  
1 3/4 cups all-purpose flour  
2 teaspoons baking powder  
1 tablespoon sugar  
1/2 teaspoon salt  
1 teaspoon cinnamon

1. Attach Single Gearbox to the Blender Body. Place the dried apples and pecans into the Small Chopper Container. Chop on HIGH "II" speed for 10 to 20 seconds, or until coarsely chopped, set aside.
2. Separate egg whites into the Large Chopper Container and place egg yolks in a large size deep bowl.
3. Attach the Single Gearbox to the Blender Body and insert the Balloon Whisk. Beat the egg whites in the Large Chopper Container, without the Blade Knife or Drive Cover, on HIGH "II" speed for 1 to 2 minutes or until stiff.
4. Add milk and vegetable oil to the egg yolks. Use the Balloon Whisk and pulse on LOW "I" speed until blended.
5. Stir the flour, baking powder, sugar, salt, and cinnamon together in a small bowl.
6. Add the dry ingredients, fruit and nuts to the egg yolk mixture. Use the Balloon Whisk and pulse on LOW "I" speed until blended.
7. Carefully fold in egg whites with a spoon. Do not over mix.
8. Pour batter onto a preheated and conditioned waffle grid. Be sure to dip down to the bottom of the bowl each time to get apples and pecans. Close lid and bake until done.

Makes 6, 7 inch round waffles

## **STRAWBERRY SHAKE**

1/2 cup (4 ounces) vanilla ice cream

1/2 cup (4 ounces) milk

1/2 cup (4 ounces) frozen strawberries, slightly thawed

1 1/2 tablespoons Confectioner's powdered sugar

1. Attach Blending Wand to Blender Body.
2. Place ingredients into Mixing Beaker.
3. Blend on HIGH "II" speed for 15 to 20 seconds or until smooth.

Makes 1 shake



*Thank you for purchasing my Rocco ROHB300 Hand Blender. I have incorporated electrics in my line that I feel will save you time, solve a cooking hassle, and of course . . . make your cooking even more fun! While you may know me from the restaurant world, these products are designed for your kitchen and mine. So, go ahead . . . unleash . . . your inner chef!*

*What is your inner chef? No, it's not some guy with a big white toque lurking in your kitchen closet – it's that style of cooking out there that has your name written all over it – your flavor favorites; your preference for specific ingredients; those dishes you enjoy cooking more than others; your family recipes; your ancestry; your culture; and so on. Add some of mine. Cook in hours or in five minutes!*

*It's all in you.*

**GRAB THE GOOD LIFE!**

A stylized, handwritten signature of Rocco DiSpirito in a dark, bold font.

**Rocco DiSpirito**