WINI

If your recipe is

published you'll

receive a Breville

Wizz Cordless Plus

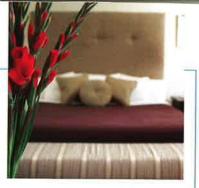
Stick Mixer

## Win a romantic Rendezvous getaway

Here's your chance to win a romantic getaway at the Rendezvous Hotel of your choice. This special package includes three nights' accommodation for two, a bottle of wine on arrival, breakfast daily and late check-out. The total prize value is over \$1,000.

#### How to enter

Tell us in 25 words or less, who you would take with you on a romantic getaway? Write your entry on the back of an envelope and send to Breville Easyliving Competition, PO Box 392, Pyrmont, NSW 2009 or email your entry to



promotions@textpacific.com.au with "Romantic Weekend" in the subject line. For full terms and conditions, visit www.textpacific.com.au/promotions To receive 10 per cent off your next Rendezvous Hotels booking, go to www.rendezvoushotels.com/breville. select your hotel and click "book now"!



#### Reader recipe Kate from Wollstonecraft, NSW

### Banana, raspberry and chocolate muffins

Makes 12 Prep 10min Cook 20 mins Made with Breville Electric Wizz™ Mixer EM3

1 cup brown sugar 2 eggs 2 cups self-raising flour 1/2 tsp baking soda 1/2 cup milk, warmed 1/2 tsp vanilla essence 1 ripe banana, mashed 2 cups frozen raspberries

100g butter, melted

24 white chocolate buttons Topping: 1/4 cup 'sugar mixed with 1 tbsp cinnamon

- 1 Preheat oven to 200°C.
- 2 Beat together butter, brown sugar and eggs using the Wizz™ Mixer.
- 3 Dissolve baking soda in milk. Mix milk, vanilla essence and banana into butter mixture.
- 4 Fold in flour and raspberries. mixing until just combined. Divide mixture in a greased muffin tin.
- 5 Push 1-2 choc' buttons into middle of each muffin; sprinkle with topping.
- 6 Bake for 15-20 minutes. Stand for 5 minutes before removing from tin.

#### Nutritional analysis average per serving

**11g** total fat • **1286kJ** (308 cal) 45g carbohydrate • 5g protein



### Q & A with Michelle Thrift

The Breville Test Kitchen gets asked lots of different questions on cooking with, and caring for, Breville appliances. Here, our Senior Home Economist, Michelle Thrift, onswers your questions.



A The properties of the non-stick cooking plates eliminate the need to

# International accolades for local designs

Breville's success can be attributed to its culture of innovation and the outstanding talent of its young engineers and industrial designers who have ensured that Australiandesigned products are sought after and sold around the world. Breville's commitment to designing innovative appliances that solve everyday needs has been recognised in Australia and internationally through a number of major design awards.

The Professional 800 Collection™ Citrus Press, ikon™ Juice Fountain and Espresso Machine have all received the prestigious Australian Design Award. Other recent international awards include Best in Category, Kitchen Electrics at the Housewares Design Awards in New York, the Chicago Athenaeum Good Design Award™ and the German iF Design Award. As well as receiving design accolades, the ikon™ Kinetix® Blender, Professional 800 Collection™ Citrus Press and Espresso Machine are on display at Sydney's Powerhouse Museum, to demonstrate Australian design skill and ingenuity.



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