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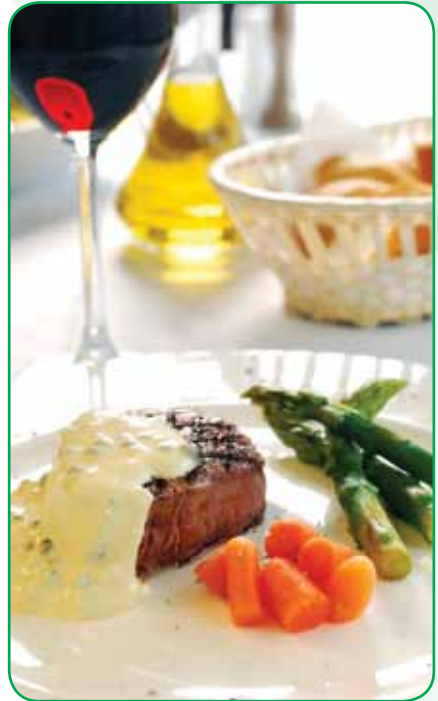
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Additional Information

Recipes in this book have been designed in most cases to use the capacity of the bowl and will serve from 4-6 adults. Recipes can in some cases be reduced or increased in volume – this will affect cooking times slightly. For more information on adjusting the volume of recipes please call your Consultant.

Using raw egg in Thermomix recipes is at the reader's discretion. Consider alternative recipes that do not require raw eggs, especially when serving to young children, the elderly, pregnant women, and those with poor immune systems.

To ensure gluten free recipes are gluten free, always read the labels of your products as some may contain traces of wheat or gluten.

