A Christmas Special

Living with Bosch

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A CHRISTMAS SPECIAL

Take a peek inside the inaugural issue of Living with Bosch - a Christmas special guaranteed to bring out the 'hostess with the mostest' in anyone.

Start by browsing for fabulous tips and ideas on how to plan and throw the perfect party this holiday. Keep updated with festive recipes and housekeeping hacks that you can readily put to use, and don’t forget to check out our baking and cleaning infographics while you are at it.

So flip those pages and get started!
Preparing your home for a get-together doesn’t have to be a chore. Follow these housekeeping hacks and baking tips to manage your clutter and to cook up a storm - you will be home-proud in no time.
Pro Tips to Master your Clutter, the Japanese way
It’s that time of the year where your home is a mess - yellowing books from your college days gather dust on your shelves, your clothes lie in “organised” heaps on your bedroom floor, you have makeup from five years ago still taking up space on your dresser. The words “spring cleaning” strike fear into your heart.

Are you a minor hoarder? Do you believe that your home will never be a clutter free nirvana full of zen touches that would impress the most fussy of friends and family members? Have a little faith - here are some carefully curated tips from Japan’s eminent goddess of neat, Marie Kondo, to help you get that spring cleaning started! So go out and get your tidy on!

**KonMari Tip #1**
**Does This Spark Joy?**
Ask yourself this question every time you pick up an item you are considering tossing out. Your aim must not be to throw out as much as possible but rather to make sure that the items you keep are ones which make you happy. Don’t scoff at this seemingly airyfairy method of elimination - you will be surprised at how many items you hoard because of superficial attachments or never use because of buyer’s remorse.

**KonMari Tip #2**
**Do the Vertical Stack**
Storing your items vertically allows you to pack so much more away when you have limited drawer space. By stacking vertically, you can also access the exact shirt or tie you want by the color rather than having to rifle through stacks of horizontally stored and folded items. Having a system where you organise by colour also helps you locate a particular item faster.

**KonMari Tip #3**
**Sort and Rehome**
When you are “purging”, the natural tendency is to clean room by room. Try to declutter by category and not by room for example, books, clothes, personal documents rather than bedroom, kitchen and study room. Why so? Simply because these general items tend to be scattered across the rooms of your home.

Once you have sorted and discarded, try to place new items in their respective “homes” quickly to prevent clutter from building up.
**KonMari Tip 4**

**Fold, fold fold!**

Or rather, KonMari believes that every item in your home, especially your socks, have "worked hard" and deserve respect when being kept and returned "home" to their respective storage areas. Here we have illustrated her folding technique:

![KonMari folding technique](image)

**REMEMBER THIS:**

The more folds, the less wrinkled the item will be when you take it out to wear. Folding reduces the amount of space taken up by things, which increases your storage space! This is especially the case for cotton shirts, underwear and winter wear.
10 Reasons to Get a Handstick Vacuum Cleaner

1 LIGHT AS A FEATHER
A vacuum cleaner is one of the most frequently used home appliances so weight is an important consideration. The lightest handstick vacuum cleaners weigh just 3kg or less, are ergonomically designed and boast excellent dust pick-up.

2 ON A HIGH
Friendly for the environment and synonymous with high performance, the long service life of rechargeable batteries makes your handstick suitable for daily use.

3 KEEP ON GOING
While most handsticks can operate for 30 to 60 minutes on a single charge, the Bosch Athlet Runtime Plus has the longest runtime at 75 minutes per charge. Now, you don’t have to waste time hunting for sockets and bending your back to plug and unplug.

4 VERSATILE AND CONVENIENT
Want to pick up random cookie crumbs or stray pet hairs in your car or home? Your cordless vacuum can be easily transformed into a small handheld machine for quick and easy spot-cleaning.

5 ULTRA FLEXIBLE
Choose a handstick vacuum cleaner with flexible nozzle joints to reach every nook and cranny of your house with ease. Now, maneuvering under and around your furniture is a breeze.

6 STORING IS EASY AS ABC
Designed to be slim and sleek, handstick vacuum cleaners fit almost any gap between your furniture, making it ideal for smaller apartments. Say goodbye to bulky vacuums for good.

7 GO BAGLESS
What bag? For a convenient and sneeze-free vacuuming experience, try bagless handstick vacuum cleaners for maximum comfort and easy handling.

8 EASY CLEANING
Cleaning up vacuums can be a dusty affair so choose a model that keeps dirt at bay. Vacuums with advanced cleaning systems allow you to remove tangled hair and fur from both the brush roll and dust containers with minimal effort.

9 MINIMUM MAINTENANCE
Some vacuum models have washable filters that last for the entire life of the appliance, helping you save on costs without compromising on performance.

10 POWERFUL FLOW
You’ll be surprised to know that a good handstick vacuum’s cleaning performance is as good as its corded counterpart. It has superior airflow and powerful dust pick-up – transferring all the dirt right into the dust container with a single clean.
Baking Tips Everyone Should Know
Many bakers would say that baking is a science – it requires accurate measurements and timing in order to produce perfectly moist red velvet cupcakes. They are not far from it! The steps to achieving perfectly baked goods are not hard, but they are precise. But once you get to learn of these baking tips, your pastries will never taste the same again!

### 1. Stop using cold butter
Avoid throwing in butter straight from the fridge. Batters made with room temperature ingredients are smooth and evenly incorporated. Instead, pop it in the microwave for 10-15 seconds after taking it out so you can bring it down to room temperature – without melting it! At room temperature, butter, when combined with milk and eggs bond and form an emulsion that traps air. During baking, the air expands to produce light, airy, evenly baked treats.

### 2. Use a kitchen scale
Using weight as a measuring unit is much more accurate than volume. Did you know that a cup of flour weighs anything between 4 to 6 ounces? That gives a lot of leeway for inconsistencies in your baking. It’s not just that. A kitchen scale also makes baking faster, easier and cleaner! Now that’s a win-win for everyone.

### 3. Preheat the oven first
This step often appears first in recipes and while it might be tempting to skip it, not preheating your oven will only result in soggy crusts or cakes that are not fully raised. Simply turn it on to the temperature you want and wait at least 10 minutes before checking your oven thermometer. Once it reaches the temperature you desire, slot your baking tray in.
4. Drop your pan while it’s hot
To get the perfect texture for cakes and cookies, drop your cake pan onto the counter a few times after you have filled it with batter. This releases the bubbles in it, helping the cake to bake more evenly in the oven. For cookies, dropping the cookie sheet after it comes out of the oven helps to make them settle quicker. Plus it can be a good stress reliever if you have had a hectic day at work!

5. Coat your trays
To ensure your cake does not stick to your tray or mould, all you need to do is to coat it with butter and a layer of flour. This helps you to remove your cake easily without having it reduce to crumbs.
6. Fold your egg whites gently
To make meringue, first whip egg whites until they reach stiff peaks. Make the batter base in a separate bowl before incorporating the egg whites into the batter very gently with a scooping-and-folding motion. Keep folding and turning the bowl and folding again, but be careful not to overfold it. Within a few minutes and some patience, the mixture will come together nicely.

7. Whisk your mixture constantly
When making crème anglaise, slowly pour your hot milk mixture into egg yolks, whisking constantly. Gradually add the egg yolk mixture back to remaining milk and stir quickly. This prevents the yolks from being cooked. Stir constantly until the mixture coats the back of your spoon – and you’ve achieved the perfect custard sauce!
6 Simple Cooking Tips for the Beginner Chef
If you’re just getting started on your cooking journey, it can be a little intimidating trying out new recipes and maybe even quite discouraging when you don’t get it right the first time. But practice makes perfect, so don’t give up! To make things easier for you, we’ve put together a list of six common kitchen or cooking mistakes people make, and how you can avoid them.

1. Read up, Prep up
It’s easy to underestimate the importance of prepping before you start cooking, and you’ll be surprised to find out how much time you can save by following this tip. Before you start out, read your recipe carefully and make sure you have the ingredients and the kitchen equipment you need from start to finish. No more fumbling around the fridge or cupboards while your sauce boils over!

2. Pre-Heat Your Pans and Ovens
This tip applies to all kinds of cooking – pre-heating the pan seals the juices of meat patties or slices and gives it a nice brown sear from the moment it hits the pan. Not pre-heating your pan can result in soggy food or vegetables that take too long to turn tender. You can tell if your pan is ready if a few drops of water thrown on the cooking surface “jump” and evaporate.

3. Size Matters
When you are boiling food, it’s important to make sure that there’s enough water for the food to “swim”, especially when it comes to pasta, which expands as it cooks. If there’s too much food and too little water, the spaghetti turns clumpy and starchy. Likewise, take note of your pan size when you’re frying on a pan. Try not to add too many pieces of meat or vegetable that you have trouble flipping the food, which may not cook evenly.
4. Over-Mixing Doughs and Batters
Over-mixing doughs and batters can result in chewy, slightly tough cakes and muffins. Using a good kitchen machine or food processor is an easy way to make sure that you get the consistency you want – just follow the instructions for the right dough or batter texture.

5. Keep Tasting
If you’re attempting a dish you seldom prepare or have not cooked before, it’s probably a good idea to keep tasting your food every step of the way to avoid under or over seasoning it. Taste early, and often. If you find that you’ve over seasoned your food, try to dilute it by adding a little lemon juice or vinegar to balance out the flavors.

6. Add Garlic at the Right Time
Burnt garlic will turn the most well-seasoned meat or vegetable dish bitter, so when you start sautéing your garlic is very important. If possible, try to use minced or smashed garlic, which are less likely to burn in the pan. If you’re attempting Western recipes, add the garlic close to the end of the cooking process. If you’re cooking Asian stir-fries, which often call for garlic to be sautéed in the beginning, watch carefully and make sure to add liquid or turn down the heat once it turns golden brown.

With these six tips in hand, get ready to pursue your culinary inspirations and impress your family with healthier and smarter cooking!
5 Ways to Cleaner, Fresher Air at Home
Did you know that the air you breathe indoors can be up to five times worse than the air outdoors? On top of that, we spend an average of 90 per cent of our time inside. If you don’t want to settle for poor indoor air quality, or you suspect that you might be spending time in a home or office with inferior air that is causing you discomfort, you might want to take a look at these five things you can do to make the air in your home fresher, cleaner and crisper.

**First, Filters**
Using a vacuum cleaner with HEPA filters can help to keep the air at home cleaner without any extra effort. HEPA filters are an effective way to remove unwanted impurities from indoor air – and using a vacuum with one built in helps you decontaminate the air while you clean the home – now isn’t that convenient?

**Second, Keep it Green**
Consider placing air-purifying, low maintenance houseplants around your home. Not only does this help keep the air cleaner – you come home to a relaxing, greener and prettier view every day. Here are three common houseplants which can work their cleansing magic in your home.

1. Aloe vera - This easy-to-grow, sun-loving succulent helps clear formaldehyde and benzene, which can be a byproduct of chemical-based cleaners, paints and more. Place your pot of Aloe vera near a sunny window or just outside your home.

2. Chrysanthemum - These bright, happy flowers do more than add color to your home – they also help to filter out benzene, a chemical found in glue, paint, plastics and detergent.

3. Bamboo Palm - This small, apartment-friendly palm does well in shady indoor spaces and helps filter out benzene and formaldehyde that may be off-gassing from your furniture.
Third, Keep it Breezy
Thirdly, ventilate your house well to clear out dust and particles from small, dark corners. Leaving your doors open allow fresher air to come in and help to release trapped and stale air. Keeping them open for 10 minutes a day at least can improve ventilation. On the other hand, keep closet or cupboard doors closed – these trap air and prevent enough air from passing through the home.

If there are smokers at home, keep in mind that secondhand smoke from cigarettes is a big indoor air pollutant which can cause asthma in small children. Encourage family members or guests not to smoke indoors, or run an air purifier to clear out any residual pollutants should there be cigarette smoke in your home.

Fourth, Maintain Your Air-Conditioner
Keeping your air-conditioner or dehumidifiers well maintained goes a long way in keeping the air indoors fresh and clean. Not keeping your air-conditioner in good shape can lead to mold or mildew forming in the filters of the unit, so remember to give them regular 'check-ups' too!

Lastly, Burn it Up
Finally, a natural and relaxing way of ionizing the air indoors is by using beeswax candles. Unlike paraffin candles, which release petroleum by-products into the air, beeswax candles burn cleanly and neutralize toxic compounds in the air, especially if they are placed in smaller or cramped rooms. All these small changes can add up to make a huge difference in the quality of the air you breathe in at home, at work or in any indoor space at all! Say hello to fresh, crisp air to kickstart your day!
GETTING YOUR PARTY ON

Be it a cookout in the great outdoors or an intimate dinner party, we have got all the essentials covered with our list of useful hacks, do’s and don’ts, and great ideas on how to be the perfect host. Keep this handy guide close by and you will surely be the talk of town!
8 Easy Hacks to Host the PERFECT CHRISTMAS PARTY

Most of us enjoy hosting parties or gatherings every once in a while, especially during the holidays. It can be really daunting if you've never hosted one, or when you hardly have spare time for preparation. Fret not! Bosch has got you covered - here are 8 easy hacks to make party preparations easier!
1 MAKE YOUR OWN ICE CREAM

Homemade ice-creams are healthier and can be just as delicious! Simply peel, slice and freeze some bananas, then blend them until smooth. The result is a surprisingly smooth ice-cream like texture with a subtle sweetness. Mix 1/2 teaspoon of vanilla extract and cinnamon for every 3 bananas for best results.

2 JAZZ UP YOUR ICE CUBES

Instead of serving cold drinks with plain old ice cubes, freeze fruits like strawberries, cranberries, lemons or even mint sprigs in ice cubes to add a festive flavor and color to your drinks!
3 SAVE TIME
WITH MICRO-COMBI

The micro-combi heating mode utilises the conventional top and bottom heating elements and microwave function to speed up cooking time by up to 50%, without compromising on taste.

4 KEEP FOOD WARM IN
THE WARMING DRAWER

Planning to prepare food ahead of time? Make use of the warming drawers that come with some smart appliances! This frees up counter space and provides assurance that your food won’t burn if you forget to take it out.
To save time and do away with unnecessary last minute stress, try to cook, bake and freeze the week before the big day. With a little advance planning and grocery shopping, preparing festive feasts is less of a chore.

It’s a good idea to have both hot and cold foods for your appetizers so everyone can nibble happily on the cold cuts while waiting for the other dishes to heat up in the oven. And serve them on small spoons or muffin tins so you don’t have to break a sweat on Christmas dishing out portions for everyone.
7 WHIP UP PASTA 
SAUCE OR TOMATO 
SOUP IN A JIFFY

Serving a dish with a sauce or a soup doesn’t have to mean babysitting a pot on the stove all night. Just roast off some tomatoes, onions, and garlic in the oven, and then blend them up for a quick and easy pasta sauce or tomato soup.

8 PUT YOUR FOOD 
PROCESSOR TO GOOD USE

Breads, pizza and pie crusts seem like too much to take on for a host but they can actually come together quite quickly using a food processor! It can help you make your perfect dough, which you can then refrigerate until you’re ready to use it.
Elegant 3-Course Christmas Recipes Made Easy
In a blink of an eye, Christmas is upon all of us again – a time to gather with family, friends and all who are near and dear. We all know that the best way to bond is always through food – a feast, to be exact. And when it comes to family gatherings, often times, no feast is as heartwarming as a homemade spread.

But before you baulk at the idea of needing to do post-dinner cleanup and complicated sauces to prepare, consider that whipping up a feast doesn’t always have to be a lot of work – you just have to do it smart. Here’s how you can make that elegant – but simple – Christmas feast happen. After all, ‘tis the season to be merry for everyone, including the cook!

**The Meat of the Matter**
When you think of Christmas feasts, people often automatically reach for the turkey because it’s tradition, period. But why not try other, easier to cook meats instead? Turkeys can be too big to handle, and cooking them takes time and much effort. We suggest roast chicken. Chicken is not only often more flavorful than turkey meat, it also absorbs marinades better and is far easier to cook. You can also decide portions based on how big your family is – a spring chicken for a smaller family, a larger one if you’re having more guests.

To add some festive flair and as an extra treat, this sure-win recipe for bacon roasted chicken and potatoes includes Jack Daniel’s Honey – a blend of Jack Daniels Whiskey and warm, mellow honey liqueur for that extra oomph. The bacon slices draped over the roasted chicken add a smoky deliciousness and crunchy coating while ensuring tender, soft, well-marinated chicken within and a hot favorite at Christmas parties to come.

> **Jack Daniel Bacon Roast Chicken with Herb Potatoes**
Savoury Sides
With such a heavy and hearty main dish of roasted chicken and potatoes, we’d recommend that you go light on the sides so your guests will have room for desserts. Too many Christmas parties end up with overeating and food comas that won’t do justice to your dishes! This recipe for a cheesy cauliflower side is so savory and delicious your guests won’t even realize they are having vegetables, trust us! The best thing is, these cauliflower mash pots can go into the oven while you prepare other food – minimal washing up required.

If you’re feeling adventurous or you have guests who have a taste for stronger cheeses, you may want to substitute the parmesan and mozzarella cheeses for other cheeses such as brie, camembert, cheddar, or gruyere – there is so much room for you to adjust this side dish to your personal preferences.

> Baked Cheesy Cauliflower Mash
Don’t Stress Over Desserts

Have you realized that the word “desserts” is also “stressed” spelled backwards? Now if that isn’t a sign that a good dessert should not only relieve your stress and not cause you any headache in the first place, we don’t know what it is! Christmas desserts are usually best when they evoke a sense of togetherness, tradition and cheer. So skip the complicated jellies and rich French desserts and try something that combines the best of both worlds.

This Chocolate Orange Cointreau Butter Cake does just that. With a dense but fluffy butter cake base that harks back to childhood memories, made more elegant with the addition of Cointreau liquor and then a sharp note of orange zest that cuts through the richness, this dessert is made for a Christmas party.

If you want to add extra flair, a small scoop of vanilla bean ice cream adds an icy creaminess to the cake that we are sure the children will love. Bake it in a fancy Bundt pan to impress your friends if you like – the two pretty layers of chocolate and orange add brownie points for presentation and style.

Best served with hot coffee and tea as well as lots of good company while everyone sits together and joins in some Christmas carols. Now we can’t think of a better way to end the year!

> Chocolate & Orange Cointreau Butter Cake
Deck the Tree

With Gingerbread Decorations

Get children to decorate gingerbread cookies and hang them on the Christmas tree for a pretty sight. They also make great (and delicious) party favours for your guests.
5 Things You Need for a Great Cookout
Know Your Guests

Whom you invite matters. Having more people around makes for a lively affair, but an intimate gathering of close friends and family is equally enjoyable. As the perfect host, you will need to do a bit of research and know their food habits. Make sure every person is included when you’re prepping, taking into account allergies and dietary needs. Instead of treating this as additional work, catering to different preferences actually opens up more opportunities to sample new foods and cooking methods you’ve never tried before! Foil meals make a great addition to your barbecue – here’s a simple recipe that’s perfect for your vegetarian friends!

BBQ Veggie Pack (serves 2-4)

**Ingredients**
- 1 cup red/orange bell peppers, chopped
- 1 cup red onion, chopped
- 1 cup carrots, ½” square chop
- 1 cup Russet potatoes, ½” square chop
- 1 cup zucchini, chopped
- 1 cup button or baby bella mushrooms, chopped
- 1 cob of corn, sliced to 1-2” wide coins

**Instructions**
- Cut 4 pieces of 12x 8” pieces of aluminium foil.
- Warm up your grill to medium-high heat.
- Place all ingredients into a very large bowl and toss together so that it is well-mixed and evenly coated.
- Divide the mixture into four portions. Place each portion in the center of the foil.
- Bring two sides of the foil towards the center and fold together, and then fold down until you reach the veggies.
- Take one of the other sides and roll in, towards the center; repeat on the other side, until you have a packet. Press firmly on the rolls/folds so that they do not come apart easily.
- Put them on the grill and lower the lid, grilling for 8 minutes on each side of the packet. To see if they’re ready, peel back a fold and check the corn or potatoes.
- For a drier mixture inside, open up the top of the packets while grilling during the last 4 minutes. Serve hot, and top with a little more salt and pepper, hot sauce or BBQ sauce if you desire!

2 tablespoons olive oil
¾ teaspoon sea salt
1 teaspoon lemon juice
½ teaspoon black pepper
1½ teaspoon onion powder
1 teaspoon ground cumin
1 teaspoon smoked paprika
½ teaspoon ground coriander
Master that Grill
Before you begin barbecuing, make sure the grill is clean and oiled to stop the food from sticking. Once the fire gets going, do a quick temperature check by placing your hand as near to the heat as you can. Here’s a rough guide: if you can only hold it there for 3 seconds before it gets too hot, the grill’s all fired up and ready for your steaks and meat. When it gets to 4-5 seconds, it’s hot enough to barbecue your sausages and fish that take a shorter time to cook. But if you can get all the way to 6 seconds and more, don’t put food on the grill as it’s not hot enough to cook. Another tip: for a more aromatic barbecue, you can add wood chips or chunks such as apple, hickory, cedar, birch or maple to your charcoal.

Maintain Strict Hygiene Standards
Campylobacter is considered as one of the leading causes of food poisoning – this contaminant is commonly found in raw meat and poultry and is also present in unpasteurized milk and contaminated water. But worry not! You can always keep cross-contamination at bay with these simple steps.

Prep and marinate your raw ingredients one at a time, and make sure that they are kept separately in air-tight containers before they are cooked. If you don’t have enough Tupperware to go around, putting your food items on a plate and covering them snugly with a plastic wrap works as well!
Always use a different cutting board when handling raw and cooked foods. Bacteria may still be present when you just run the board under water – always use a dishwashing liquid coupled with a really good scrub.

Prepare multiple sets of utensils and serving tongs for raw and cooked items. Buy them in different colors if you can, or label them with markers – so everyone knows which is which. Also prepare separate serving trays for cooked food. You may also want to section off areas on the grill to cater to guests with religious or dietary restrictions.

Best Food Forward
Using ingredients that require minimal prepping and are quick to grill doesn’t mean just stocking up on processed foods. The trick is to use ingredients that cook at different times so there’s always something on the table. Get the grill going with popular but simple requests like hotdogs or luncheon meat – these things come in pre-cooked but they should be well-heated before eating. Pair them up with fast-cooking vegetables or seafood like fish fillets and skewered prawns. It’s also a good idea to create cheesy Portobellos – make a ‘bowl’ with tin foil, sprinkle some cheese before placing them on the grill. The foil is there to capture every drop of that mushroomy goodness! Serve these with your pre-made pasta or potato salads and your guests are good to last for another hour while you focus on the bigger meat items. One tip to faster cooking is to not move your food around too much. Remember to let them brown well on each side before turning over. Add some sweet treats on the side for a refreshing change. Keep them simple – cut fruits, ice-cream or fruity popsicles are perfect for beating the summer heat!

Keep Boredom at Bay
Great company is as much the heart of the party as great tasting food. Having some form of entertainment lessens the potential awkward small talk or bouts of ‘complaints’ when the food’s taking longer than expected to cook! Start with a music playlist – including the current top 50 hits is a safe bet for the younger crowd – add some games, and it will surely liven up the mood. If board games are too much of a hassle to carry around, there are plenty of fun party apps easily played on mobile. Download some of the popular ones like ‘Heads Up!’, ‘Sing! Karaoke’ and ‘Just Dance Now’ to get the ball rolling. Or your guests can always choose to work up a sweat, and appetite, by playing a game of Frisbee or badminton instead. The idea is to make sure that everybody gets to enjoy both the company and of course, all that fabulous food!

Have a go at these ideas for your next big cookout and we think you’ll really be the talk of the town.
This Works Too!

A Guide to Healthy Cooking and Baking Substitues

From simple purées to whipping up a perfect meringue, Bosch handy appliances are here to bring delight to your cooking adventures!
Whole Wheat Flour includes the outer shells of grains, which provide an extra punch of fibre and promote good heart health.
1 FOR 1

If your recipe includes adding liquid (e.g. milk, water, etc), reduce the liquid portions by 25% per 1 cup when substituting with the applesauce to maintain its sweet taste. For example, if the recipe calls for 3 cups of milk to be added to 1 cup of sugar, put in 2¾ cups of milk to 1 cup of applesauce instead.
1 FOR 1

Replacing butter with avocado puree, especially in chocolate desserts, is the perfect way to substitute “Bad” for “Good” fats while also getting your daily dose of green. The smooth creaminess of avocado is so lush you won’t even know what you’re missing!
It's the same consistency with a fraction of the fat. Evaporated milk tends to have a bit more sugar (only about 2 grams), but the major drop in fat content is well worth the switch. This substitute is an even swap, too.
1 FOR 1  
(1 Tablespoon of Chia seeds soaked in 1 cup of water VS 1 Egg)

Superfoods on their own, chia seeds can also be used in place of eggs if you have an egg allergy or need to cut down on the cholesterol. The jelly-like consistency of soaked chia seeds acts as an emulsifier, just like eggs.
If you’re on a carbohydrate-free diet or just want to reduce your intake, replacing pasta with thinly sliced zucchini strips is pretty satisfying too!
1 FOR 1
(1 Cup of Pureed Fruits and Honey)

When you think of pancakes you often think of syrup, but pureed fruits and honey do a great job lending sweetness without the sugar, with added vitamins and anti-oxidants.
1 FOR 1

Choose sweet potatoes over regular potatoes for your fries - and get an extra dose of Vitamin A, C and B6. Perfectly sized homemade fries are a breeze to make with our range of food processors.
Switch out fat-laden mayonnaise for greek yogurt in your chicken or tuna salad- they taste almost identical when seasoned with some lemon juice and pepper, but with less than half the calories and fat.
1 FOR 1

Pre-packed bread crumbs are often heavily seasoned and high in sodium. Swop it out for rolled oats mixed with herbs for an aromatic coating for your meat instead.

BREADCRUMBS

ROLLED OATS
FESTIVE TREATS AND EATS

We take pride in coming up with step by step guides in videos and photos - to help you in recreating Christmas classics worthy of the pickiest taste buds!
Did you know?

Intriguing Facts About Festive Food

Christmas is celebrated all over the world—but with different types of food.

While the Australians hold a barbeque (the holiday falls in the middle of summer),
the Japanese eat fried chicken as turkey was originally not available in Japan.

Discover more fun trivia below!

Eggnog

It might be hard to imagine that a spicy egg-and-milk mixture is
a popular Christmas tradition, but eggnog has roots in British
aristocracy—where the wealthy would drink warm milk
and egg beverages seasoned with pricey spices.
The unique concoction is loved till this day in
countries like England and America.

Yule Log

Did you know that the modern Log Cake
originated from a traditional French dessert
made of sponge and butter cream? It became
a must-have treat after Parisian bakers
popularised the cake in the 19th century.
The log cake is now a Christmas staple
till this day.

Christmas Cookies

In medieval Germany, it was believed that the disappearance
of edible Christmas tree ornaments was due to Santa Claus
snacking on them. Therefore, the tradition of leaving a plate
of cookies for Santa came about.

Candy Canes

An old wives’ tale that candy canes were invented
in 1670 to keep children attending a long nativity
service quiet, and were shaped like a crook as a
reminder of the shepherds who visited Jesus.
Interestingly, candy canes were also initially
all white to represent purity!
Recipe 1
Bacon-Wrapped Pork Loin with Roasted Vegetables and Apple Sauce

Ingredients
- 2kg of Boneless Pork Loin
- 10g of Pepper
- 30g of Chopped Parsley
- 1 Tablespoon of Whole-grain Mustard
- 12 Slices of Streaky Bacon
- 1 Tablespoon of Honey
- 1 Teaspoon of Red Wine Vinegar
- 100g of Diced Pumpkin
- 15 pieces of Cherry Tomatoes
- 200g of Green Zucchini – Cut into cubes
- 200g of Yellow Zucchini – Cut into cubes
- Cracked Black Pepper to season
- Salt to season

For Sauce
- 1kg of Green Apple
- 140g of Sugar
- 80g of Butter
- Pinch of Cinnamon Powder
Methods

1. Preheat the oven to 180°C in ‘Fan Mode’.

2. Season loin with mustard, salt and pepper.

3. Lay bacon slices on the tray, place the seasoned loin on the bacon, then wrap the bacon around the loin.

4. Tie the wrapped loin with a butcher string, then roast it for 20 minutes.
5. Brush the roasted loin with honey and vinegar, then add cut vegetables and cherry tomatoes to the baking tray. Season with salt and pepper.

6. Roast the loin and vegetables for another 15-20 minutes.

7. Garnish with parsley and serve whole.
Methods - Apple Sauce

1. Peel, deseed and cut the apples into cubes. Season apples with cinnamon powder.

2. In a heated pan, warm the sugar till it turns light brown, then add butter.

3. Mix the seasoned apple into the heated mixture, till the apples soften.

4. Blend the softened apples with the MaxoMixx hand blender till they turn into puree.
Recipe 2

Pumpkin Mac and Cheese

Ingredients

• 1 Medium-sized Pumpkin
• 2 Tablespoons Vegetable Oil
• 400g Boiled Macaroni
• 50g Butter
• 10g White Onions - Chopped
• 2 Stalks Fresh Thyme
• 400ml Whipping Cream
• 200g Emmenthal Cheese
• 40g Parmesan Cheese

To Taste

• Salt
• White Pepper Powder

To Garnish

• English/Italian Parsley
• Extra Virgin Olive Oil
Methods

1. Pre-heat oven to 220°C in ‘Fan Mode’.

2. In a lightly-heated pan, add vegetable oil and fry the onions for a bit till they soften.

3. Add thyme and butter to the pot - allow the butter to melt.

4. Add Emmenthal Cheese and Whipping Cream. Next, mix all the ingredients together till they have melted.
5. Stir the liquid gradually and consistently as it thickens into a smooth, thick and creamy consistency.

6. Add boiled pasta to the mixture after taking the sauce off the heat. Season the pasta and sauce with pepper and salt to your preferred taste.

7. Pour the pasta and sauce into the cored pumpkin, scatter it with Parmesan cheese and bake it for 30 minutes till the pasta turns gold and bubbles.

8. Garnish with freshly cracked black pepper, parsley and extra virgin olive oil.
Recipe 3

Baked Scallops with Tomato and Basil Pesto

Ingredients

Pesto Mixture
- 100g of Basil Leaves
- 80g of Corn Oil
- 30g of Pine Nuts
- 10g of Garlic
- 20g of Parmesan Cheese
- 5g of White Pepper Powder
- 1kg of Ice Cubes

Tomato Sauce
- 30g of White Onion
- 5g of Garlic
- 1 of Bay Leaf
- 10g of Butter Unsalted

- 30ml of Cooking Oil
- 200ml of Whole, Peeled Tomatoes
- Sugar to taste
- Salt to taste
- Pepper to taste

Baked Scallops
- 10 of Scallops - Thawed
- 5 Tablespoons of Tomato Sauce
- 2 Tablespoons of Basil Pesto
- 2 Tablespoons of Cooking Oil
- 2 Tablespoons of Butter
- 2 Tablespoons of Panko
- 2 Tablespoons of Parmesan Cheese
- Salt to taste
- Pepper to taste
- Garnish with Extra Virgin Olive Oil
Methods - Pesto Mixture

1. Pre-heat oven to 220°C in ‘Fan Mode’. Roast the pine nuts in the oven for 6 minutes, or till they turn slightly brown and fragrant.

2. Boil water in a pot, and add salt to it. Upon boiling, blanch the basil leaves for a minute.

3. Chill the leaves in a container with ice cubes and water, then squeeze the excess water from the basil leaves.

4. Blend the basil leaves with pine nuts, salt, pepper, garlic, parmesan cheese and corn oil using the MultiTalent 3 Food Processor.
Methods - Tomato Sauce

1. Blend whole, peeled tomatoes with the MultiTalent 3 Food Processor.

2. Add cooking oil and unsalted butter to a lightly heated pot, and fry the onions and bay leaf.

3. Once the onion has softened, add garlic and blended tomatoes. Bring the ingredients to a boil.

4. Next, lower the heat and allow the sauce to simmer. Season the sauce with salt, pepper and sugar. Cook till the tomatoes have reduced and the sauce has thickened.
Methods - Scallops

1. Pre-heat oven to 220°C in ‘Top and Bottom Heat Mode’. Pat the scallops dry and season them with salt and pepper on both sides.

2. Add oil to a lightly heated pan to sear the scallops.

3. Next, add butter to the pan, and caramelise the scallops by sautéing them.

4. Add the cooked tomato sauce to the pan – by pouring it over the scallops.
5. Layer the scallops with parmesan cheese and panko.

6. Bake the dish in the oven at 180°C for 8 minutes.

7. Garnish with pesto, extra virgin olive oil and chopped parsley.
Recipe 4
Beef Wellington

Ingredients

• 1kg of Angus Beef Striploin/Tenderloin
• 20ml of cooking oil
• 2 Tablespoons of Vegetable Oil
• 300g of White Button Mushroom
• 100g of Cooked Chestnut, Chopped
• 150g of Unsalted Butter
• 3 Sprigs of Fresh Thyme
• 100ml of White Wine/Leftover Wine
• 12-15 Slices of Bacon
• 2 Sheets of Ready-to-use Frozen Puff Pastry
• 2 Egg Yolks Beaten with 1 Tablespoon of Milk
• Fresh pepper to Taste, Crushed
• Salt to Taste
• White Pepper Powder to Taste
Methods

1. Heat oven to 220°C in fan mode or 4D Hot Air programme on the Bosch Combi-steam oven.

2. Place beef on a wire grill with the roasting tray below, brush the meat with butter and season with fresh, crushed pepper and salt.

3. Pan sear the beef in vegetable oil and butter until all the sides are seared.

4. Roast the beef in the oven for about 15 minutes. Cooking time varies for different meat sizes.

* Chef’s tip: To achieve medium doneness, thrust a cooking thermometer into the beef and cook till the internal temperature reaches 60°C.
5. When the beef is cooked to your liking, remove from the oven to cool, then chill in the fridge for about 20 minutes.

6. While the beef is cooling, pulse chestnuts and mushrooms in a food processor so they don’t become a slurry.

7. Heat cooking oil in a large pan and fry chestnuts and mushrooms on medium heat. Add in thyme and fry for about 10 minutes, stirring regularly until the mixture is softened.

8. Season the mushroom mixture with salt and white pepper, pour over the wine and cook for about 10 minutes until all the wine has been absorbed.
9. The mixture should hold its shape when stirred. Remove the mixture from the pan to cool and discard the thyme.

10. Overlap two pieces of cling film over a large chopping board. Lay bacon on the cling film, slightly overlapping, in a double row.

11. Spread half the chestnut and mushroom mixture over the bacon, place the fillet on it and spread the remaining mixture over the fillet.

12. Use the cling film’s edges to draw the bacon around the fillet, roll it into a sausage shape and twist the ends of the cling film to tighten it.
Chill the meat in the fridge while preparing the pastry. Take out the pastry sheets with the plastic on the base on the table.

Remove the meat from the cling film and lay it in the centre of the pastry. Brush the pastry’s edges with egg wash to seal it, then wrap the meat. Thereafter, place it in chiller for 15 minutes.

Line tray with baking paper and heat oven to 200°C. Brush the Wellington with a little more egg yolk and cook until golden and crisp— for about 30-40 minutes. Cooking time varies for different meat sizes.

Allow the meat to stand for 10 minutes before serving in thick slices.
Recipe 5

Eggnog, Bread and Butter Pudding

Ingredients

• 5 Large Pain au Chocolate
• 250g Whipping Cream
• 160g Eggs
• 50g Sugar
• 200g Milk
• 5g Vanilla Extract
• 2g Nutmeg Powder
• 2g Cinnamon Powder
• 15g Rum
• 2 Tablespoons Softened Butter
Methods

1. Pre-heat oven to 165°C in ‘Fan Mode’ and fill the baking tray with water.

2. Whisk eggs, vanilla extract, nutmeg powder, cinnamon powder and sugar with the MultiTalent 3 Food Processor.

3. Add milk and cream to the concoction in step 2. Mix the ingredients well and set the mixture aside.

4. Brush the muffin pan with butter and cut the Pain au Chocolate into pieces. Place the pieces of Pain au Chocolate onto the muffin pan.
5. Strain the egg mixture with a sieve, and add rum to it.

6. Pour the mixture on the Pain au Chocolate till it reaches the rim of the muffin pan.

7. Bake the Eggnog and Bread and Butter Pudding in the oven for 20 minutes.
Recipe 6

Cinnamon-Spiced Christmas Cookies

Ingredients

- 175g Honey
- 140g Castor Sugar
- 100g Ground Almond
- 50g Candied Orange
- 2g Cinnamon Powder
- 1g Nutmeg Powder
- 5g Lemon Juice
- 15g Kirsch
- 225g Flour
- 1g Baking Soda
- To Dust Icing Sugar
Methods

1. Preheat the oven to 170ºC using the ‘Top and Bottom Heat’ Mode. Line the baking tray with parchment paper.

2. Add ground almond, spices, flour and baking soda in the bowl from the MUM5 Home Professional Kitchen Machine.

3. Heat sugar and honey to 90ºC, and pour the mixture into the bowl of ingredients as seen in step 2.

4. Stir the mixture in step 3 with the paddle whisk attachment from the MUM5 Home Professional Kitchen Machine.

Next, add candied orange, lemon juice and kirsch to the mixing bowl, and continue stirring all the ingredients with the paddle whisk attachment till a dough forms.
5. Chill the dough for 30-45 minutes, then flatten it with a rolling pin onto a parchment paper till the dough becomes about 6mm thick. Next, imprint the cookie cutter onto the dough.

6. Bake the cookies for 10-12 minutes.

7. Dust icing sugar on cookies.
Recipe 7
Victoria Sponge with Cranberry Jam and Whipped Cream

Ingredients

Sponge Cake
• 220g of Sugar
• 220g of Softened Butter
• 4 Eggs
• 220g of Plain Flour - Sieved
• 10g of Baking Powder - Sieved
• 35g of Milk

Swiss Butter Cream
• 100g of Egg Whites
(Approximately 2 Eggs)
• 150g of Sugar
• 300g of Butter

Filling & Sprinkle
• 1 Medium Jar Choice of Jam
• Icing Sugar for Dusting
Methods

1. Pre-heat oven to 190°C using the fan mode or 4D Hot Air programme on the Bosch Combi-steam oven.

2. Butter two 20cm sandwich tins and line with non-stick baking paper.

3. Beat all the cake ingredients together with the MaxxiMUM Sensor Control kitchen machine until you have a smooth, soft batter - adding the flour last.
4. Divide the mixture between the tins and smoothen the surface with a spatula or the back of a spoon.

5. Bake the mixture in the oven for about 20 minutes until the insides are completely cooked.

6. Flip the cake onto a cooling rack and leave it to cool completely.
7. For the filling, heat up the egg whites and sugar over bain-marie in the Kitchen Machine mixer bowl. Set your hob on simmer and beat the mixture until it is smooth and creamy.

8. When the mixture has cooled slightly, gradually beat in butter.

9. Spread the butter cream over the bottom of one of the sponges, top it with jam and sandwich the second sponge on top. Dust with a little icing sugar before serving.
THE POST-PARTY AFTERMATH

The party was amazing and everyone complimented you on your cooking and impeccable decor. However, you are now left to deal with the aftermath.

We have compiled ways you can manage your mess - so even when the party is over, your house is still looking picture-perfect.
Cooking with Leftovers: 
4 Easy After-Party Recipes
Not sure what to do with last night’s roast chicken from your Christmas party? You’ll be surprised at the variety of dishes you can make with just your leftovers and common ingredients you will find in your kitchen. We have rounded up a few recipes that you can whip up—for a fuss-free, delicious meal the next day.

1. Chicken Soup
Try making a flavourful soup by using your leftover roast chicken bones and meat. Add onion, garlic, bay leaf, celery, saffron, basil stems, salt and peppercorns and bring to a slow boil. Simmer for 1-2 hours before straining the soup from the solids. Shred up any excess chicken meat from the chicken bones and add it back into the soup, while throwing in leafy green vegetables such as kale, potatoes and bell peppers for texture and a mild, spicy kick.

2. Stuffed Deli Sandwich
Here’s a sandwich you can put together immediately after your party and store in your refrigerator, letting the flavours blend and seep in overnight. Carve a hole in the middle of a rustic sourdough loaf, spread it with some potato salad and a bit of pesto, before layering it with leftover ham and salami. Alternate your deli meats with layers of tomatoes, red peppers and aged cheese. Generously grind black pepper in-between each layer, and drizzle a little olive oil over when you have finished assembling the sandwich. Wrap it tightly with grease-proof paper before refrigerating it. Simply heat the sandwich up the next day.
4. Sausage Pasta Bake
For something warm and hearty, make a baked pasta with extra sausages you have on hand. Combine sausage meat, breadcrumbs and thyme in a bowl and shape them into small balls. Heat oil in a pan and cook the sausage balls until nicely browned. Add tomato puree and tomato paste, letting the sauce simmer gently for 20 minutes with its lid covered. Pour in the heated sauce into a tray of cooked pasta, sprinkle Parmesan cheese on top and insert mozzarella cubes into the top of the pasta. Bake for 15-20 minutes until the dish is bubbling and crusty.

3. Leftover Veggie and Orange Cake
Do you know that you can bake a delicious sponge cake with leftover root vegetables such as carrots, pumpkins and butternut squash? Simply mix sultanas and zest and juice from an orange, then microwave them for 2 minutes. Next, combine flour, caster sugar, mixed spice, ginger, baking soda and pinch of salt into a large bowl. Melt some butter before mixing with eggs and sultana mixture. Tip mixture into the dry ingredients and stir with a spoon. Add in the grated root vegetables into the tin. Bake for about 35-40 minutes and let the cake cool. Sift icing sugar into a bowl and stir in remaining orange zest and juice to make a runny icing. Drizzle it all over the cake for a delectable, citrusy treat.
4 Reasons Why You Should Use a Dishwasher
Everyone dreads washing stacks of pots and pans lying in the sink after a party. Not only does handwashing take up time and effort, the possibility of broken plates and wrinkled skin is also a concern. Here, we have come up with 4 reasons to invest in a dishwasher.

1. **More hygienic**
   Old sponges are hotbeds for E.coli and Salmonella — common bacteria which cause food poisoning. Unlike washing dishes by hand, a dishwasher kills germs with heated water. The HygienePlus option on Bosch dishwashers, for example, is an antibacterial cleaning function which ensures maximum hygiene by killing 99.9% of germs. This is achieved by rinsing dishes at a higher temperature of up to 70°C, sustained for approximately 10 minutes. This helps to keep your kitchenware much more sanitary, which is important for young children or family members who have allergies.

2. **Cleans tough stains and hard-to-reach areas**
   Your tantalising tray of lasagna may be polished off someone’s plate in 5 minutes, but the cleaning up could take twice the time or even longer. The time spent scraping hardened cheese off the bottom of the plate makes cooking less of a joy than it really should be. Dishwashers remove tough stains with their internal high-pressured water jets — so all you need to do is to tip any leftover food from your plates into the bin. Other items such as wine glasses, beer glasses and baby bottles can also be cleaned thoroughly with the help of a dishwasher, as it’s able to reach all nooks and crannies.
3. Less housework
Let your dishwasher do the dirty work and get out of your kitchen fast to do things you enjoy doing. All you need to do is load it with your dirty dishes and cutleries, making your job easy and hassle-free. For house parties and family gatherings where more cutleries are used, a dishwasher can most definitely clean faster than hand-washing your dishes.

4. Saves water
Wondering how much water hand-washing a full dishwasher load would take? You will be surprised at the answer — it actually uses around 40 litres of water. This means you would save up to 33.5 litres of water per rinse cycle as compared to washing your dishes under running water, which gives you enough water for one extra bath every week!

The most resource-efficient dishwashers, like the Bosch ActiveWater Eco dishwasher, use as little as 6.5 litres per full load. Its Standard Economy 50°C wash programme multiplies the cleaning power of every drop of water by 400 times. Water from the final rinse is stored in the water storage tank and reused for the next wash during the pre-rinse cycle. This saves an additional 2.5 litres of water.
Which saves you more?

Dishwashing vs washing by hand

Bosch compared water, electricity and time consumption between using a dishwasher and washing dishes by hand—and came up with some surprising figures!

<table>
<thead>
<tr>
<th>Dishwashing</th>
<th>Water used on average: 7 litres</th>
<th>Energy used per load: 0.67 kWh</th>
<th>Time spent loading and unloading the dishes: 15 minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Washing by hand</td>
<td>Water used on average: 40 litres</td>
<td>Energy used per load: 2.60 kWh</td>
<td>Time spent washing and drying the dishes: 60 minutes</td>
</tr>
</tbody>
</table>

With 45 minutes saved per load with a dishwasher, this gives you 210 hours of free time or 23 vacation days per year!

You also save around 9,200 litres of water per year which lets you have 5 more showers per week.

In conclusion... Look no further for a time and water saving champion!

*Energy used is based on heated water in certain countries.
**Figures are based on 12-plate setting and results may vary by country.

Source: Bosch Home Appliances, Compendium Dishwashing, Dish Care (REU-DCC), July 2015
4 Fabulous Ways to Use the Vacuum Cleaner
Did you know that besides the very obvious answer – cleaning your floors – vacuum cleaners have many other interesting and useful purposes around the house? From finding tiny lost objects to keeping your bed dust and fur-free, here are four fabulous things you can do with a vacuum cleaner. Read on and be surprised!

**Vacuum Your Light Fixtures**

Before whipping out the glass cleaner and polishing cloth to clean your light fixtures, why not try vacuuming them instead? Light fixtures are often magnets for dirt and are covered in a dusty, sticky film that is hard to remove by scrubbing. If you’ve forgotten to clean your lights for months, you might even find insects lodged in that sticky film.

To try out this hack, simply vacuum your light fixtures on “low” power setting (if applicable) using a soft brush attachment and be amazed at how the dust comes right off. Follow up with glass cleaner or alcohol and you will have sparkling light fixtures in just a few minutes.

**Vacuum for Clean, Fur-Free Sheets**

If you own a pet and it’s allowed on your bed, you’ve probably encountered quite a few furballs in between your sheets. The mattress is also unfortunately home to another ‘pet’ – the dreaded dust mites which can cause breathing difficulties and trigger asthma symptoms. Here’s what you can do.

Detach the portable vacuum from your handstick device, and simply swish over the top of your bed and between the sheets with the upholstery nozzle or mattress tool to remove all the fur and dust. This cuts down on fur getting trapped in your sheets and on your clothes.
Shine Up Those Windows
When was the last time you really looked at your windows? If you're busy, it’s probably been a month or so. Our windows are places we often overlook in the hustle and bustle of daily life and not always a part of our cleaning routines. However, they can get very filthy and dusty (especially if there is a construction site nearby) and can pose as an allergen hazard if you have people in the house with dust allergies.

Here’s how you can stay on top of that dust problem. Use the soft brush attachment to vacuum around the trim of your windows and doors where dust settles. You can do this once a week while vacuuming the rest of your house. A little bit of maintenance goes a long way – no more frantic scrubbing once a year or non-stop sneezing from the dust in the mornings.

Find Hidden Treasures
Yes, you read that right. You’d be surprised at how many bibs and bobs and lost jewellery you can find under your beds, or hiding in various corners of your house. Then comes the dilemma – how do you hunt for them and get them out without accidentally sucking them up through the vacuum cleaner?

Through this ingenious and tested hack – just pull pantyhose over the nozzle of your vacuum cleaner, and then vacuum under your bed on the lowest power setting possible. Watch as all your lost items fly towards the nozzle – and stay on the hose. No more lost earring backs or hairpins! After you try this trick under your bed, go on to use it under cushions, chests or bookshelves. You never know what you may find.