



BOSCH

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Great deals to put you in a festive mood.

The Bosch
X'Mas Party
Guide



Promotion period:

3rd November – 31st December 2017

www.bosch-home.com.sg/xmas-specials



Bosch Home X'mas Party Guide

All the best tips to host the perfect home party



The year-end holidays are always a great time to host a nice home party for friends and loved ones so everyone can relax, catch up and celebrate over a hearty meal. With a little planning, putting a perfect evening together does not have to be daunting or stressful. We've put together this handy guide so you can enjoy your party as much as your guests.

Party Planning Checklist

Getting that lovely evening organized can be a piece of cake with these steps.

3 Weeks Before...

- ☐ Set Party Date, Time, Venue & Budget
- ☐ Create Guest List, send Invitations w RSVP options
- ☐ Plan the Menu and Recipes
- ☐ Approach and Book any Help needed

1 Week Before...

- ☐ No RSVP received? Send Reminders.
- ☐ Start cleaning up your house.
- ☐ Buy meat, dairy, produce and other ingredients.
- ☐ Prepare Music Playlist and Any Entertainment

A Day Before...

- ☐ Set up your Decorations.
- ☐ Cook what you can

Party Day

- ☐ Prepare drinks
- ☐ Cook up your Feast
- ☐ Check the House, Set Tables,
- ☐ Start the music and Greet the Guests.



Most importantly, Relax and Enjoy yourself!



Getting your Living Room Ready

Every host wants to create the best impression when guests visit but getting home spick and span can be daunting for some homeowners. Here's a simple plan to get your living room ready for your party.

All the best tips to host the perfect home party

De-clutter

Move everything that doesn't belong in the living room back to their appropriate places – starting with bigger items and then moving on to smaller ones. Consider getting a box for items that just need to be quickly “kept away” and properly organized later.

Tackle the Glass

Next move on to the windows and other glass surfaces like television screens. Clean from top to bottom with a good glass cleaning solution to avoid streaks.

Dust and Wipe

Give the furniture in the room a quick dust or wipe down with a moist cloth. A vacuum cleaner is perfect for cleaning hard to reach crevices, nooks and crannies.



Finally the Floor

Give the floor a good vacuuming to complete the job.



Bosch Cleaning Tip

Select Active Oxygen programme on Bosch new ActiveOxygen Washing Machine to remove odours and bacteria up to 99.99% from your cushion covers and other fabrics.

Upholstery, Cushions and Rugs

These items create warmth at home but can easily trap dust. Wash your cushion covers in the washing machine and vacuum your carpets and upholstery.

While you have that Vacuum Out

Maximize the use of your vacuum cleaner and find other useful cleaning tips

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A Meaningful Meal

*Impress your guests
with a delicious meal
using these recipes.*

Details

Difficulty: Medium
Servings: 6
Prep Time: 35 mins
Cooking Time: 55 mins

Ingredients

2kg of Boneless Pork Loin
10g of Pepper
30g of Chopped Parsley
1 Tablespoon Whole-grain Mustard
12 Slices 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



First, prepare the pork and vegetables.



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.



Then finish off with the perfect 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

More great recipes.

Enjoy trying your hand at creating more great tasting dishes as you expand your cooking repertoire with more amazing recipes

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Gift Buying Guide

Buying a gift for a loved one? As you mull over gift ideas, why not consider meaningful presents that bring value to the people you care about? This Christmas, we've put together a special list of small appliances that make ideal gifts for the home. Be it a treat for yourself or a present for a loved one, these little treasures are sure to make a valuable difference in everyday life.



Mini Blender MMBM7G3M

U.P. \$189

\$159

[View Product](#)



Perfect for : The Sassy Go-Getter

Great gift idea for the busy ones, this compact mini glass blender whips up anything from hot soups to cold drinks and comes with a sleek 2Go bottle that allows you to fix up a quick morning smoothie and have it with you through the day or to take to the gym for a refreshing fix after your workout.



Multi Talent Food Processor MCM3200WGB

U.P. \$269

\$229

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Perfect for : The Culinary Adventurer

A food processor is an ideal gift for cooking enthusiasts to develop their inner chef. The MultiTalent will expand their cooking repertoire with multiple accessories to perform over 30 food preparation functions including chopping, grating, mixing and blending like a pro.





Slow Juicer

MESM731M

U.P. \$699

\$599

[View Product](#)



Perfect for : The Healthy Buff

Need a gift for a health-conscious buddy? This slow juicer will delight them by retaining maximum nutrients and healthy fibres in juices. It's MixControl feature also lets you adjust desired levels of pulp and thickness to suit their personal tastes. It's also quiet and easy to clean!



Perfect for : The Pet Owner

Here's a present that pet owners will simply love! The Althet's ProAnimal nozzle and brush roll picks up pet hair with ease. It's cordless, light and maneuverable and will keep homes clean and hygienic easily with a long 60-minute runtime and fast cleaning power – for happy pet homes!

Athlet Zoo'o Handstick Vacuum Cleaner

BCH6Z000

U.P. \$799

\$699

[View Product](#)



The final touches for a perfect party.

Consider giving your party that special touch with a gift exchange that will complete a memorable evening for all your guests.

With a little planning and the right tools, you can put together a lovely party and enjoy it without any stress as you celebrate the end of the 2017.

Wishing you and your loved ones happy holidays and a very Merry Christmas!

Dealing with Leftovers

Not sure what to do with the unfinished food from your Christmas party? Get creative and combine them with common ingredients you can find in your kitchen for a fuss-free, delicious meal the next day.

For example, make a flavourful soup with leftover chicken bones and meat and your Bosch MaxoMixx handblender. Experiment by adding your favourite ingredients like onion, garlic and basil stems and simmer for 1-2 hours before straining the soup. Shred and add excess chicken meat, throw in some leafy vegetables then serve.



More After-Party Tips!

For more great "leftover" recipes and tips on tackling with the post party cleaning and washing – check out our Living With Bosch guide

[View Here](#)