

FROM LIGHT AND BRIGHT FARE TO THE CHRISTMAS MAIN EVENT, MAKE ENTERTAINING A SUMMER'S BREEZE WITH STYLISH MASTER APPLIANCES AVAILABLE AT HARVEY NORMAN

Harvey Norman

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QUICK & COL

BERRY AND APPLE FROSÉ AND PEACH AND PINEAPPLE FROSECCO



KEEP YOUR SUMMER CHILLED WITH THE PERFECT MIX OF SEASONAL FRUITS, CRUSHED ICE AND A HIGH-PERFORMANCE BLENDER



VITAMIX ASCENT 2500I BLENDER IN WHITE (063210), \$1,195; 2300I BLENDER IN BLACK (065302), \$895

A great way to get your summer party started is with fresh, bright and enticing cocktails that capture all the senses. With programmable settings, variable speed and pulse control, Vitamix Ascent is a blender range perfect for whizzing up a host of creative and cooling crushed-ice delights quickly and easily. And what's extra impressive about them is that they're the first high-performance blenders to offer a complete system of containers with wireless

connectivity. This means the machine reads each container and automatically adjusts blending times. From sparkling frosés made with seasonal fruits and ice, to refreshing non-alcoholic crushes, smoothies and more, Vitamix Ascent blenders give you a great breadth of options for your summer entertaining.

BERRY AND APPLE FROSÉ AND PEACH AND PINEAPPLE FROSECCO

A sublime frosé is always in style in the warmer months and prosecco is most certainly having its moment in Australia right now – which makes these two gorgeous, seasonal and fruity combinations perfectly on trend for summer parties.





CRISP & LIGHT

RADDICHIO PANZANELLA WITH PICKED RADISH AND LEMON PARMESAN VINAIGRETTE

FOR FULL RECIPE DETAILS, VISIT HN.COM.AU/

Salad



KENWOOD CHEF SENSE ELITE XL MIXER IN PLUM (KQL62OOV) \$799; CHEF SENSE ELITE XL SPIRALIZER ATTACHMENT (KAX7OOPL), \$199

It's easier than you might think to give your salads a lift with some special touches, and summer is the perfect time to create crisp, light, fragrant and vibrant options. Great salads push the boundaries with unexpected combinations of flavour and texture, and the Kenwood Chef Sense will help you add some deliciously crunchy and colourful twists to the mix. The Chef Sense Spiralizer attachment can turn fruit and vegetables into a variety of ribbons, noodles, zoodles and more – texture

and tastes that can instantly transform your dishes. The attachment comes with five different cutting-cone blades – Pappardelle, Linguine, Spaghetti, Tagliatelle and Crinkle – giving you all the shaping flexibility you need.

RADICCHIO PANZANELLA WITH PICKLED RADISH AND LEMON AND PARMESAN VINAIGRETTE

This salad looks like a work of art and tastes even better. It's simple to prepare, yet is layered with complexity of flavour and texture that brings it crunchiness, tanginess, saltiness, sweetness and bitterness. Its fried, crumbled halloumi and scrolling zoodles are both highly memorable touches.

NO SUMMER SPREAD IS COMPLETE WITHOUT A COLOURFUL, FRESH AND CRUNCHY SALAD. ADD A TWIST TO YOURS THIS SEASON WITH HELP FROM THE KENWOOD CHEF SENSE ELITE XL



SWEET & EASY

PEACH MELBA GELATO WITH BURNT MERINGUE



IF THERE'S ONE SWEET SUMMERY SAVIOUR TO SATISFY, IT'S GELATO. EVER VERSATILE, KITCHENAID MAKES IT SO EASY TO CREATE YOUR OWN CROWD-PLEASING FLAVOURS



KITCHENAID KSM16O ARTISAN STAND MIXER (5KSM16OPSAAC), \$879; KITCHENAID ICE CREAM BOWL ATTACHMENT (5KICAOWH), \$199

Summer is ice cream season and, with the sweltering weather, the temptation is there to indulge with family and friends. Thanks to the Kitchenaid KSM160 Artisan Stand Mixer, you'll be indulging at every opportunity as it's never been easier to make your own deliciously cool and creamy varieties using the Ice Cream Bowl Attachment.

Consisting of four parts — Adapter Ring, Rotating Dasher, Drive Assembly and the

freezable Ice Cream Bowl itself, the entire attachment fits together in seconds. You're then ready to get creative with seasonal fruits, nuts, vanilla, chocolate, coffee, green tea and plenty more sublime flavours and combinations. From smooth gelato to zesty sorbets, easily impress your guests by skipping store-bought options this summer and keeping things nice and cool.

PEACH MELBA GELATO WITH BURNT MERINGUE

A smooth, rich, and velvety indulgence that'd make any TV cooking show chef momentarily silent with utter reverence. Its sweetness is beautifully balanced by the tartness of its raspberries and peaches.

