



Whip 'N Prep™ Chef Time Savers

Tupperware

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Product Summary

The Tupperware Time Savers range includes another innovative and cleverly designed product.

The remarkable Whip 'N Prep™ Chef beats egg whites, cream, sauces, light batters, and desserts without the need for electricity.

Three whisks with four prongs each make it highly efficient. One full spin whips 27 times!

Also, easy to use, operates quietly and complements our other very popular Time Savers products such as the Quick Chef, Quick Shake® Container, and Spin 'N Save® Salad Spinner.



H.O.M.E. Messages *(Healthy, Organization, Money, Environment)*

Save Time: One full spin whips 27 times!

Save Money: No need for electricity. No more buying expensive whipped or premade sauces and dessert toppings.

Eat Healthy: No need for expensive, unhealthy sauces or toppings that are filled with sugar and preservatives. Whip and whisk from scratch.



Key Features and Benefits

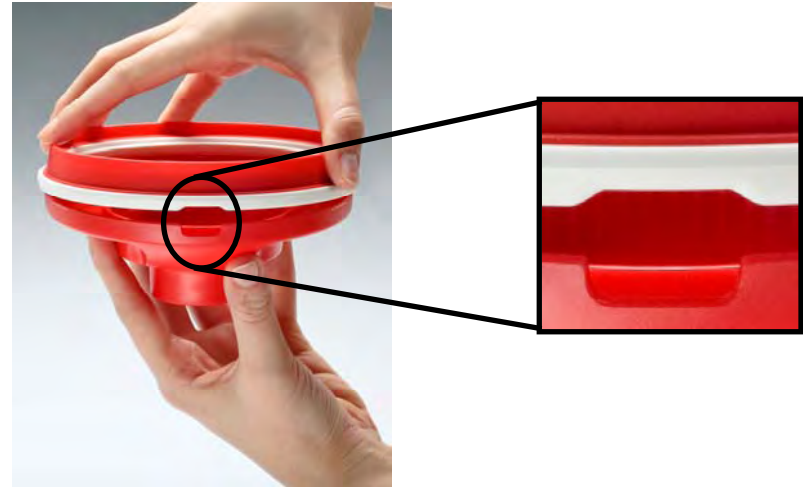
- Perfect for making whipped cream, light pancake batters, light cookie dough, crepes, omelets, whipped eggs for soufflés and casseroles, mousse, spreads, dressings, whipped dips, sauces, marinades, vinaigrettes, light sponge cakes, and meringues.
- Anti-skid base is transparent and has graduated U.S. and metric measurements etched on sides.
- Ergonomically shaped cover fits securely on the base and ensures no mess or splatters.
- Cover features three integrated beaters, funnel and ergonomic easy-turn handle. No need to remove the cover to add oils or liquid flavorings. Simply pour through the funnel.
- Airtight seal for storing foods in your refrigerator.
- Whips faster than an electric mixer with more control. Three whisks with four prongs each. One full spin whips 27 times.
- Uses less space than a stand mixer.
- Does not use electricity.
- Quiet, so you can prepare your dessert or whip cream at a party while still talking to your guests.
- Easy to use—no complicated manual.
- Easy to assemble.
- Dishwasher safe except for cover. Whisks detach for washing in dishwasher.
- When food is being whipped, the cover can be quickly removed in one smooth action. This makes checking the correct consistency and adding extra food easy.
- No sharp objects –safe for children
- Capacity: 5½ cups/1.35 L

Competition vs. Whip 'N Prep™ Chef

	Hand or Stand Mixers	Whip 'N Prep™ Chef
Weight	Heavy	Light
Storage	Bulky	Pieces store in base.
Electricity	Yes, required	No, this is a “green” product.
Grip When in Use	Difficult	Ergonomic cover and handle with silicone Non-slip base.
Control of Finished Product	None, going too fast	Yes because you control it.
Safety	Steel beaters and electricity, very unsafe	No sharp objects and no electricity—VERY SAFE
Other Uses	Only Blend, Whip, and Wisk	Small Hole in handle for adding oils or liquids slowly.
Storage of Finished Food	Transferred into another bowl creating another bowl or container to wash.	Airtight seal included, just remove beaters and seal for storage.

To Assemble

- Hold the top cover and the cover ring. Align the two indents and press all around to close until you hear it click.
- Assemble the whisks on the bottom cover by pushing each whisk into one of the pins until you hear a click.



To Assemble

- Place the bottom cover in the top cover.
- Check if the cover is correctly placed by applying your thumbs on the bottom cover and moving them back and forth. If the bottom cover turns easily in the top cover, it is correctly placed. If it does not, do not force. Instead try attaching the bottom cover to the top cover until it turns easily.



To Assemble

- Hold both bottom and top covers together and screw the handle clockwise into the cover until you feel it cannot be turned anymore.
- Assemble the foot ring onto the base.
- Place the cover on top of the base.



To Disassemble

- Hold the cover with one hand and rotate the handle in a counter-clockwise direction until it separates completely from the cover.
- Remove the bottom cover and whisks from the top cover and cover ring.



To Disassemble

- Remove the whisks by pulling them off the bottom cover.
- Separate the top cover from the cover ring by gently inserting a butter knife or spoon in the horizontal slot between the top and bottom covers. Slightly turn the knife until you hear a click.
- Remove the anti-skid bottom from the base by pulling it off the bottom cover.



How to Use & Suggested Uses

How to Use:

- Lift the cover off the base and place food inside.
- Place the cover back on top of the base.
- Turn the handle in a clockwise direction until the food is whipped, whisked or beaten to the desired consistency.
- Remove the cover, and using a Saucy Silicone Spatula, scoop out whipped food.
- Place the seal on the base to store leftovers in the refrigerator.

Suggested Uses:

- Prepare whipped cream for decorating cakes and desserts.
- Prepare light pancake batters, crepes, omelets, mousses, meringue cookies and whipped eggs for soufflés and casseroles.
- Use the Whip 'N Prep™ Chef to prepare spreads, sauces, dips, marinades, and vinaigrettes. Add oil or other liquids by pouring them through the funnel in the handle. Remove the cover to add freshly chopped herbs, vegetables or fruit.
- Prepare wonderfully light sponge cakes and light cookie doughs.
- The Whip 'N Prep™ Chef is not intended for use when whipping or whisking heavy preparations.

Recipes

EGG WHITES

- Beat up to 4 egg whites at a time.
- It takes about 25 seconds to beat them, depending upon the size of the eggs.

MERINGUE

Servings: 1 Pie

Prep Time: 5 minutes

Ingredients

¼ tsp. cream of tartar

2 egg whites, room temperature

4 tbsp. sugar

1. Add cream of tartar to the egg whites.
2. Whip to medium-soft peaks.
3. Beat in 4 tbsp. of sugar until egg whites are glossy and hold a firm peak.

Tip: Adding sugar early in the beating process results in a firmer, finer-textured meringue.



Recipes

WHIPPED CREAM

Servings: 24

Prep Time: 5 minutes

Ingredients

1½ cup heavy whipping cream

1½ tsp. vanilla extract

1 tbsp. plus 1½ tsp. powdered sugar

1. Place heavy whipping cream in the Whip 'N Prep™ Chef and whip.
2. Add vanilla extract and powdered sugar.
3. Continue to whip the cream till you feel some resistance which indicates that the cream has become “Chantilly.”



Recipes

GARLIC MAYONNAISE

Servings: 6

Prep Time: 5 minutes

Ingredients

3 garlic cloves, crushed

1 egg yolk

¼ tsp. sea salt

1½ tsp. white wine vinegar

½ cup plus 2 tbsp. olive oil

1. Place garlic, egg yolk, salt, and vinegar in the Whip 'N Prep™ Chef and whip just enough to mix ingredients.
2. While rotating the handle, pour the oil through the funnel in the handle. Continue to whip until all the oil is incorporated into the mayonnaise and you have a thick and glossy sauce.



Recipes

SPINACH & CHICKEN QUICHE

Servings: 6

Prep Time: 5 – 10 minutes

Total Time: 1 hour

Ingredients

¼ + ¾ cup shredded cheddar cheese, divided

9" unbaked pie shell

1 cup cooked chicken, diced

½ cup frozen chopped spinach, thawed and squeezed dry

¼ cup onion, finely chopped

2 eggs

¾ cup milk

¾ cup garlic mayonnaise (see recipe)

¼ tsp. salt

⅛ tsp. pepper

1. Preheat oven to 350°F/176°C.
2. Sprinkle ¼ cup cheese into the pie shell.
3. In a Thatsa® Bowl, combine chicken, spinach, onion and remaining cheese, and pour into pie shell.
4. In the Whip 'N Prep™ Chef, add eggs, milk, mayonnaise, salt, and pepper and whip until mixed. Pour over chicken mixture.
5. Place in oven and bake for 40-45 minutes or until a toothpick inserted in the center comes out clean. Let stand for 15 minutes before serving.



Recipes

EASY CHOCOLATE MOUSSE

Serving: 6- 8

Prep Time: 20 minutes

Ingredients

13 oz. bitter or semisweet chocolate, chopped

2 tbsp. unsalted butter

2 large egg yolks

1½ cups heavy cream

2 tbsp. powdered sugar

1 tsp. vanilla extract



1. In a TupperWave® Stack Cooker 3-Qt./3 L Casserole, combine chopped chocolate and the butter. Heat in the microwave approximately 35 seconds or until melted, then stir using a Saucy Silicone Spatula.
2. Add the melted chocolate and egg yolks to the Whip 'N Prep™ Chef and whisk until it starts to thicken. Transfer the mixture back to the TupperWave® Casserole and place in freezer for 10 minutes.
3. Add the heavy cream to the Whip 'N Prep™ Chef and whip until it starts to thicken.
4. Add sugar and vanilla to the whipped cream and whisk until the cream starts to form stiff peaks.
5. Using a Saucy Silicone Spatula, carefully fold vanilla whipped cream mixture into the cooled chocolate.
6. Serve layered with fresh raspberries in the Tupperware® Impressions 11-oz./330 mL Tumblers or serve in Tupperware® Snack Cups.

Recipes

BLACK PEPPERCORN RANCH DRESSING

Servings: 10 (2 tbsp.)

Prep Time: 5 minutes

Ingredients

1 egg yolk

½ tbsp. water

½ tbsp. fresh squeezed lemon juice

½ tsp Dijon or dry mustard

4 tbsp. buttermilk

2 tbsp. parmesan cheese, grated

2 tsp. anchovy paste

1 clove garlic, minced

½ tbsp. black peppercorns

¾ cup canola oil

1. Place all ingredients except canola oil in the Whip 'N Prep™ Chef and whisk until mixed.
2. Slowly add canola oil through the funnel in the handle while turning the handle.
3. Continue to whisk until mixture is thick and can hold soft peaks.
4. Serve on a tossed salad, a cold pasta salad, or as a dip for sliced vegetables.



Recipes

Strawberry Buttermilk Pancakes

Servings: 4 – 5 (2 pancakes per serving)

Prep Time: 5 minutes

Total Time: 18 minutes

Ingredients

¼ cup milk

¼ cup buttermilk

2 tbsp. butter, melted

1 egg

¾ cup flour

1½ tbsp. sugar

½ tbsp. baking powder

¼ tsp. salt

8 large strawberries, stems removed and sliced

1. Place milk, buttermilk, butter and egg in the Whip 'N Prep™ Chef and whisk until combined.
2. Add flour, sugar, baking powder and salt to mixture and continue to whisk until well combined.
3. Preheat Chef Series™ 11"/28 cm Stainless Steel Fry Pan on medium heat.
4. Once heated, put a little olive oil on a paper towel and wipe the Fry Pan.
5. Let it heat for 1 minute and pour about ¼ cup of batter on the hot surface.
6. Lay slices of strawberries on top so that they can sink into the batter.
7. Using the Tupperware® Kitchen Prep Spatula, flip after 2 minutes or when the batter starts to bubble. Cook for another minute or until golden brown.
8. Transfer to a Microwave Luncheon Plate and drizzle with syrup, or dust with confections sugar.



Care

- Do not whip more than 4 egg whites or 1.7 cups/400 mL of cream at once.
- Do not use the Whip 'N Prep™ Chef for thick batters or dough.
- When preparing ingredients, if you feel some resistance, do not turn the handle counter-clockwise as you will start to unscrew the handle.
- Ensure the cover is assembled correctly and firmly in place prior to use.
- All parts except the foot ring are dishwasher safe. To keep the container looking its best, hand washing is recommended. Always separate the cover ring before washing.
- To remove residual odors, soak the separate parts in a solution of dishwashing soap and warm water for one hour then rinse well.
- Avoid using metal scouring pads and brushes.
- Dry all parts well before storage.
- The complete cover needs to be assembled first as mentioned in the “to assemble” section,” and then placed on the base.