

## Win a romantic Rendezvous getaway

Here's your chance to win a romantic getaway at the **Rendezvous Hotel** of your choice. This special package includes three nights' accommodation for two, a bottle of wine on arrival, breakfast daily and late check-out. The total prize value is over \$1,000.

### How to enter

Tell us in 25 words or less, who you would take with you on a romantic getaway? Write your entry on the back of an envelope and send to Breville Easyliving Competition, PO Box 392, Pyrmont, NSW 2009 or email your entry to



promotions@textpacific.com.au with "Romantic Weekend" in the subject line. For full terms and conditions, visit [www.textpacific.com.au/promotions](http://www.textpacific.com.au/promotions) To receive 10 per cent off your next **Rendezvous Hotels** booking, go to [www.rendezvoushotels.com/breville](http://www.rendezvoushotels.com/breville), select your hotel and click "book now"!



**RENDEZVOUS**  
HOTELS & RESORTS INTERNATIONAL

## Reader recipe

Kate from Wollstonecraft, NSW

### Banana, raspberry and chocolate muffins

Makes **12** Prep **10min** Cook **20 mins**  
*Made with Breville Electric Wizz™ Mixer EM3*

100g butter, melted  
1 cup brown sugar  
2 eggs  
2 cups self-raising flour  
½ tsp baking soda  
½ cup milk, warmed  
½ tsp vanilla essence  
1 ripe banana, mashed  
2 cups frozen raspberries  
24 white chocolate buttons

**Topping:** ¼ cup 'sugar mixed with 1 tbsp cinnamon

- 1 Preheat oven to 200°C.
- 2 Beat together butter, brown sugar and eggs using the Wizz™ Mixer.
- 3 Dissolve baking soda in milk. Mix milk, vanilla essence and banana into butter mixture.
- 4 Fold in flour and raspberries, mixing until just combined. Divide mixture in a greased muffin tin.
- 5 Push 1-2 choc' buttons into middle of each muffin; sprinkle with topping.
- 6 Bake for 15-20 minutes. Stand for 5 minutes before removing from tin.

**Nutritional analysis average per serving**  
**11g total fat • 1286kJ (308 cal)**  
**45g carbohydrate • 5g protein**



**WIN!**  
If your recipe is published you'll receive a Breville Wizz Cordless Plus Stick Mixer

## Q & A with Michelle Thrift

The Breville Test Kitchen gets asked lots of different questions on cooking with, and caring for, Breville appliances. Here, our Senior Home Economist, Michelle Thrift, answers your questions.



**Q** Should cooking oil sprays be used on non-stick cooking plates?

**A** The properties of the non-stick cooking plates eliminate the need to "grease" the surface before adding food. Some spray-on products may contain ingredients such as vegetable gums, which can build up on the surface over time, inhibiting the heat transference to the food and making the cooking plates difficult to clean. To preserve the life of your plates we recommend that you do not oil or grease them before use.

## International accolades for local designs

Breville's success can be attributed to its culture of innovation and the outstanding talent of its young engineers and industrial designers who have ensured that Australian-designed products are sought after and sold around the world. Breville's commitment to designing innovative appliances that solve everyday needs has been recognised in Australia and internationally through a number of major design awards.

The **Professional 800 Collection™ Citrus Press**, **ikon™ Juice Fountain** and **Espresso Machine** have all received

the prestigious Australian Design Award. Other recent international awards include Best in Category, Kitchen Electrics at the Housewares Design Awards in New York, the Chicago Athenaeum Good Design Award™ and the German iF Design Award. As well as receiving design accolades, the **ikon™ Kinetix® Blender**, **Professional 800 Collection™ Citrus Press** and **Espresso Machine** are on display at Sydney's Powerhouse Museum, to demonstrate Australian design skill and ingenuity.



**WIN!** a Whitsundays holiday or one of 600 other special experiences!  
For details go to [www.breville.com.au/cracker07](http://www.breville.com.au/cracker07)