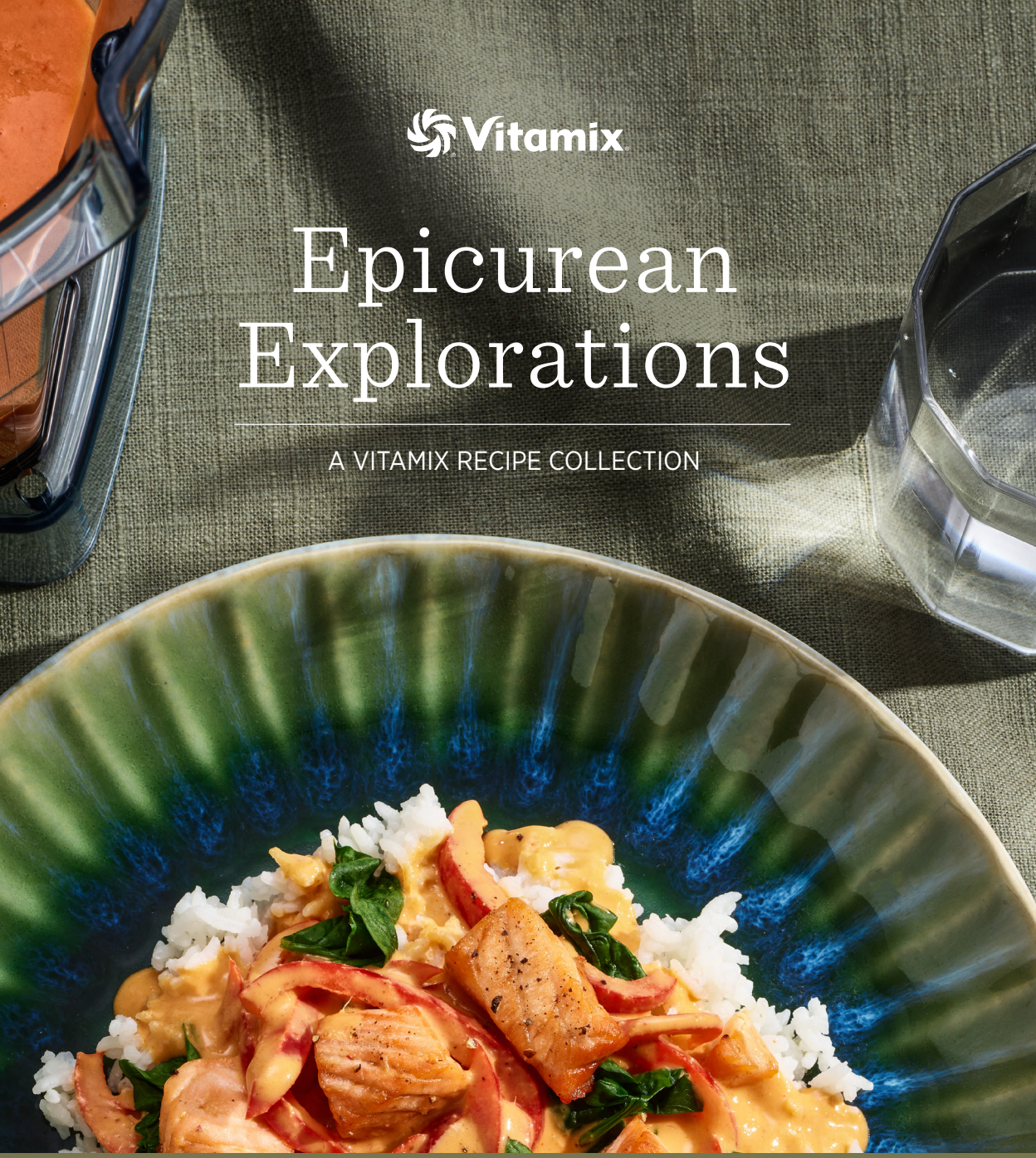
Vitamix

Epicurean Explorations

A VITAMIX RECIPE COLLECTION



Whole-Food Inspiration from Vitamix

2025 | Issue No. 1

An Adventure In Every Recipe

Trying new recipes is about more than preparing a meal—it's about creativity, discovery, and exploration.

Each dish is an opportunity to transform everyday ingredients into extraordinary experiences. Our latest recipe collection features mouth-watering flavors like hazelnut, pomegranate, and lychee in dishes you'll want to make again and again. When you're using the blender built for anything, you'll discover how easy it is to try everything.



Get the most out of your blend

by loading ingredients in the correct order:

Ice + Frozen Ingredients

Fruits + Veggies

Leafy Greens

Dry Goods *(grains, seasonings, powders)*

Liquids *(water, juice, yogurt)*



Dry Chopping

Drop chopping lets you use your Vitamix blender to reduce knife work and save time on food prep. Most of our blending containers have a lid plug opening through which you can safely drop ingredients while the blades are moving. For a quick dice, remove the lid plug and drop ingredients through the opening into the spinning blades. Try drop chopping garlic, carrots, peppers, onions, and more.



Built for anything. So you can *try everything*.



Perfectly Plated

Enjoying good food should be a feast for the senses. Creative plating can be just as enticing as aroma, flavor, and texture. These artfully crafted dishes deliver a rich, sensory experience that's perfect for a special evening. Tap your inner chef and use the Ascent X5 to whip up this impressive meal.





Blood Orange Gin Fizz



Butterfly Tea Latte



Carrot Muhammara with Dukkah



Chocolate Hazelnut Spread



Red Curry Sauce



Lychee Mango Smoothie



Everyday Hot Sauce



Garam Masala



Lychee Frozen Cocktail

Exploring new flavors makes meals more interesting and fun. These palate-expanding dishes are a great way to spark creativity in the kitchen and bring fresh ideas to any menu.



Tuscan Tomato White Bean Soup



Citron Tea



Kale Apple Smoothie Bowl



Lemon Semifreddo with Pomegranate Crumble



Tomato, Onion, and Black Garlic Focaccia



Pan-seared Salmon, Parsnip Purée, and Beet Salad



Vegan Turkish Coffee Milkshake



Hazelnut Dukkah



Whole Wheat Flour

HOW TO MAKE A

Tomato, Onion, and Black Garlic Focaccia

Nothing makes a home feel as cozy as the smell of fresh-baked bread. Black garlic boosts the umami in our Tomato, Onion, and Black Garlic Focaccia recipe for a tasty bread that's packed with flavor. You'll love how easy it is to customize and make using the Vitamix Dry Grains Container.

1 Mix the Ingredients

Preheat oven to 450°F (220°C). Combine water, 1 teaspoon honey, and yeast into a small bowl and stir to combine. Let sit for 10 minutes to activate the yeast.

2 Run the Program

Place liquid, flour, salt, and honey into the Vitamix Dry Grain Container and secure the lid. Run the Bread Program or start the machine and increase to variable 5. Blend for 20 seconds using the tamper to press ingredients towards the blades.

3 Prep the Dough

Place dough into a lightly greased bowl and cover with a kitchen towel. Place in a warm area for 1 hour, or until doubled in size. Prepare a 9x9" (23x23cm) by 2" (5cm) deep baking pan by brushing with extra virgin olive oil. Once dough has risen, remove from the bowl and lightly press into the prepared baking pan. Once in the pan, cover with a towel again and place in a warm area to rise for 45 more minutes.

4 Bake the Bread

Once dough has risen again, dimple the dough with your fingertips and drizzle lightly with the reserved olive oil. Add the tomato, black garlic, and onions on top. Place in preheated oven and bake for 25 minutes or until the center is over 190°F (85°C).

Enjoy!



Make
Focaccia
in your Vitamix

Tomato, Onion, and Black Garlic Focaccia Recipe

The Blender *You Pass Down*

Vitamix blenders tend to travel — across kitchens, decades, even generations. Because they're built to last, they're often lovingly handed down, just like the recipes made in them. Whether yours is second hand or brand new, one thing's for sure — your Vitamix blender will be loved for lifetimes.

Learn More

Love All Things Vitamix?

Keep an eye on your inbox for more quarterly tips, offers, and recipes.

FOLLOW AND TAG US ON SOCIAL MEDIA

In the Spotlight *Featured Products*

Love the recipes we shared?
Here are the blenders and accessories we recommend to make them.



48-ounce Dry Grains Container with SELF-DETECT®

This durable container is specially designed to grind fresh flour, mix batter, and knead thick yeast dough.

Shop Now



Ascent® Series X5

This premium blender features an intuitive touch interface, a 48-ounce container, an automatic Self-Cleaning Program, and ten convenient Blending Programs.

Shop Now



Aer™ Disc Container

Instead of a blade, this 48-ounce container features our innovative Aer Disc that lets you whip, emulsify, muddle, and foam ingredients with ease.

Shop Now

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