

WSB40X DEMO KIT



WARING'S CULINARY INNOVATION CHEF
JULIA DeCIANTIS



THAI-INSPIRED SPICY CORN SOUP RECIPE DEMO

THAI-INSPIRED SPICY CORN SOUP (Yields 2 qt.)

INGREDIENTS

- 3 Tbsp. neutral oil
- 4 4-inch pieces lemongrass, thinly sliced
- 1 2-inch piece ginger, chopped
- 3 shallots, chopped
- 2 cloves garlic, chopped
- 1 Thai chile, seeded and chopped, or leave whole for extra spicy
- Salt, to taste
- 1.5 lb. frozen corn
- 4 cups water
- 1 13.5-oz. can coconut milk
- 1 Tbsp. shio koji
- 1 tsp. fish sauce
- ½ lime, juiced
- Chopped cilantro, to serve
- Crispy fried shallots, to serve

DIRECTIONS

1. Heat oil in soup pot over medium heat.
2. Add lemongrass, ginger, shallots, garlic, and chile. Season with salt. Sauté until very soft.
3. Add corn and stir.
4. Add water and coconut milk; bring to boil and then simmer about 10 minutes.
5. Add shio koji, fish sauce, and lime juice. Remove from heat.
6. Using WSB40X, pureé soup to desired consistency. Add more water if necessary to thin soup out. Season to taste with salt.
7. Serve with chopped cilantro and crispy shallots.

HOT BLENDING DEMO TIPS

- When blending hot liquids, start on low speed and work up to higher speed to avoid splatter.



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WHAT WE LOVE ABOUT IT!

- **Convenient:** Removable shaft means you can blend something, swap shafts, and keep going
- **Sanitary:** Detachable, dishwasher-safe, fully sealed shaft means you can actually clean it
 - Especially important if blending meat/egg mixtures, ex. mayo
- **User-replaceable couplings** on shaft and motor
- **Easier to store:** Cord wrap storage helps take up less space
- **Comfortable grip**
- **Versatility for texture control:**
 - Variable speed control with 9 speed options
 - Great for blends both chunky and smooth
- **Powerful, medium-duty, precise blending** for soups, sauces, purées, dressings
 - ½ HP, 350W
 - 7,500 to 18,000 RPM
- 10" shaft can handle **6-gal capacity** (small to medium-size batches)
- **Great for:**
 - smaller-batch kitchens
 - catering
 - anytime you need to blend a smaller batch



USER-REPLACEABLE
COUPLING



CORD WRAP
STORAGE CLIP

WHY VARIABLE SPEED MATTERS

- Soups/stews: Start slow to prevent splatter; ramp up for smoother texture
- Vegetable purées: Go slow to avoid overworking starches
- Chunky salsa: Pulse at low speed to retain texture



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