## The need for speed

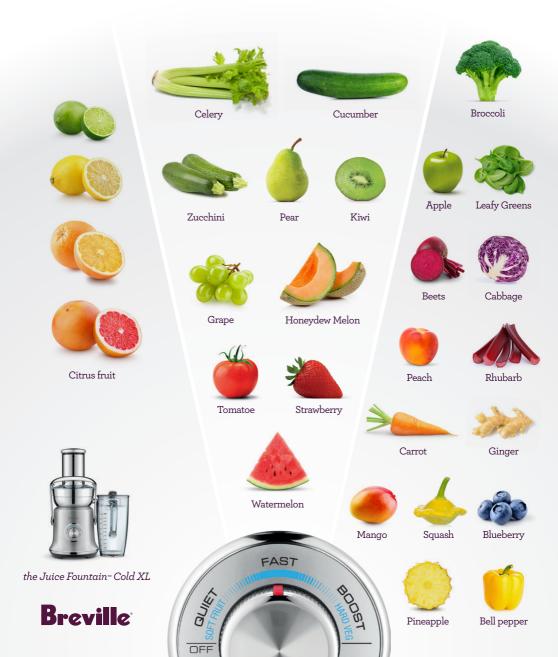
Juicing speed selection guideline



### **Breville**

### Selecting a speed

Certain foods need specific speeds while juicing to ensure you're getting the maximum possible yield of delicious nutrients.







### Green Zinger



#### Sweet Tooth



#### Makes 2 cups (500ml)

- 1/4 Small green cabbage, trimmed
- 3 Swiss chard leaves
- 2 Cups green grapes
- 1 Kiwi fruit, peeled
- 2 Oranges, peeled
- 1.5cm piece ginger



#### 向 Makes 1 jug (2 Litres)

- ½ Small green cabbage, trimmed
- 12 Swiss chard leaves
- 8 Cups green grapes
- 4 Kiwi fruit, peeled
- 8 Oranges, peeled
- 5cm piece ginger

#### Health Kick



#### Makes 2 cups (500ml)

- 1/4 Small green cabbage, trimmed
- 6 Swiss chard leaves
- ½ Cup green grapes
- 1 Kiwi fruit, peeled
- 1/4 Orange, peeled
- 2.5cm piece ginger



#### 🗐 Makes 1 jug (2 Litres)

- 1 Small green cabbage, trimmed
- 24 Swiss chard leaves
- 2 Cups green grapes
- 4 Kiwi fruit, peeled
- 1 Orange, peeled
- 10cm piece ginger

#### Nutrition Information Per 1 cup (250ml) serving

Calories	84	Vit A	138µg
Total Fat	0.2g	Vit C	51mg
Cholesterol	Omg	Calcium	39mg
Sodium	54mg	Iron	0.9mg
Carbohydrate	17g	Magnesium	37mg
Fiber	0.7g	Potassium	438mg
Protein	2g	Zinc	0.4mg

Calories	85	Vit A	520µg
Total Fat	0.4g	Vit C	102mg
Cholesterol	Omg	Calcium	91mg
Sodium	197mg	Iron	2mg
Carbohydrate	14g	Magnesium	94mg
Fiber	1g	Potassium	787mg
Protein	4g	Zinc	0.7mg









# Good Morning Sunshine





#### Makes 2 cups (500ml)

- 1 Yellow bell pepper, stem and seeds removed
- 4 Yellow patty pan squashes
- 1/4 Large pineapple, trimmed & peeled



#### Makes 1 jug (2 Litres)

4 Yellow bell peppers, stem and seeds removed 16 Yellow patty pan squashes 1 Large pineapple, trimmed & peeled

#### Health Kick



#### Makes 2 cups (500ml)

- 2 Yellow bell peppers, stem and seeds removed
- 4 Yellow patty pan squashes
- 1/4 Large pineapple, trimmed & peeled
- ½ Stalk celery, leaves trimmed
- 1 Yellow or orange carrot



#### Makes 1 jug (2 Litres)

8 Yellow bell peppers, stem and seeds removed 16 Yellow patty pan squashes  $\frac{1}{2}$  Large pineapple, trimmed & peeled 2 Stalks celery, leaves trimmed 4 Yellow or orange carrots

#### Nutrition Information Per 1 cup (250ml) serving

Calories	64	Vit A	104μg
Total Fat	0.3g	Vit C	83mg
Cholesterol	Omg	Calcium	10mg
Sodium	2mg	Iron	0.4mg
Carbohydrate	13g	Magnesium	16mg
Fiber	0.2g	Potassium	267mg
Protein	2g	Zinc	0.1mg

Calories	85	Vit A	796µg
Total Fat	0.4g	Vit C	120mg
Cholesterol	Omg	Calcium	33mg
Sodium	48mg	Iron	0.7mg
Carbohydrate	12g	Magnesium	21mg
Fiber	0.4g	Potassium	437mg
Protein	3g	Zinc	0.4mg





### OrangeYou Happy



#### Sweet Tooth



#### Makes 2 cups (500ml)

- 3 Orange carrots
- 1 Yellow or orange bell pepper, stem and seeds removed
- 1 Stalk celery, leaves trimmed
- 1 Orange, peeled
- 1.5cm piece ginger



#### 🗎 Makes 1 jug (2 Litres)

- 12 Orange carrots
- 4 Yellow or orange bell peppers, stem and seeds removed
- 4 Stalks celery, leaves trimmed
- 4 Oranges, peeled
- 5cm piece ginger

#### Health Kick



#### Makes 2 cups (500ml)

- 2 Orange carrots
- 2 Yellow or orange bell peppers, stem and seeds removed
- 1 Stalk celery, leaves trimmed
- ½ Orange, peeled
- 2.5cm piece ginger



#### 🗎 Makes 1 jug (2 Litres)

- 8 Orange carrots
- 8 Yellow or orange bell peppers, stem and seeds removed
- 4 Stalks celery, leaves trimmed
- 2 Oranges, peeled
- 10cm piece ginger

#### Nutrition Information Per 1 cup (250ml) serving

Calories	66	Vit A	1643µg
Total Fat	0.3g	Vit C	111mg
Cholesterol	Omg	Calcium	57mg
Sodium	90mg	Iron	0.7mg
Carbohydrate	12g	Magnesium	24mg
Fiber	0.4g	Potassium	540mg
Protein	2g	Zinc	0.6mg

Calories	59	Vit A	1461µg
Total Fat	0.3g	Vit C	157mg
Cholesterol	Omg	Calcium	46mg
Sodium	71mg	Iron	0.7mg
Carbohydrate	10g	Magnesium	20mg
Fiber	0.5g	Potassium	491mg
Protein	2g	Zine	0.5mg





### Cool As A Cucumber



#### Sweet Tooth



#### Makes 2 cups (500ml)

- 2 Persian cucumbers
- 2 Green apples
- 3 Large sprigs fresh mint
- 60g Baby spinach leaves
- 1/4 Lemon, peeled



#### 🕽 Makes 1 jug (2 Litres)

- 8 Persian cucumbers
- 8 Green apples
- 12 Large sprigs fresh mint
- 225g Baby spinach leaves
- 1 Lemon, peeled

#### Health Kick



#### 

- 4 Persian cucumbers
- 1 Green apple
- 4 Large sprigs fresh mint
- 120g Baby spinach leaves
- 1/4 Lemon, peeled



#### 🖣 Makes 1 jug (2 Litres)

- 16 Persian cucumbers
- 4 Green apples
- 16 Large sprigs fresh mint
- 450g Baby spinach leaves
- 1 Lemon, peeled

#### Nutrition Information Per 1 cup (250ml) serving

Calories	54	Vit A	61µg
Total Fat	0.2g	Vit C	27mg
Cholesterol	Omg	Calcium	90mg
Sodium	34mg	Iron	0.8mg
Carbohydrate	12g	Magnesium	26mg
Fiber	0.5g	Potassium	286mg
Protein	0.9g	Zine	0.4mg

Calories	40	Vit A	122µg
Total Fat	0.3g	Vit C	37mg
Cholesterol	Omg	Calcium	124mg
Sodium	41mg	Iron	1mg
Carbohydrate	7g	Magnesium	37mg
Fiber	0.5g	Potassium	348mg
Protein	1g	Zinc	0.6mg





**Breville** 

### **Blues Beets**



#### Sweet Tooth



Makes 2 cups (500ml)

- 1 1/4 Cups blueberries
- 1 Beet
- 1 Zucchini
- 2 Pears



Makes 1 jug (2 Litres)

- 5 Cups blueberries
- 4 Beets
- 4 Zucchini
- 8 Pears

### Health Kick



Makes 2 cups (500ml)

- 2/3 Cup blueberries
- 2 Beets
- 3 Zucchini



Makes 1 jug (2 Litres)

- 2 2/3 Cups blueberries
- 8 Beets
- 12 Zucchini

#### Nutrition Information Per 1 cup (250ml) serving

Calories	79	Vit A	20μg
Total Fat	0.1g	Vit C	14mg
Cholesterol	Omg	Calcium	14mg
Sodium	26mg	Iron	0.5mg
Carbohydrate	17g	Magnesium	20mg
Fiber	0.5g	Potassium	285mg
Protein	lg	Zinc	0.4mg

Calories	63	Vit A	53µg
Total Fat	0.4g	Vit C	30mg
Cholesterol	Omg	Calcium	24mg
Sodium	38mg	Iron	1mg
Carbohydrate	11g	Magnesium	36mg
Fiber	0.8g	Potassium	413mg
Protein	2g	Zine	0.9mg







### Jam Jar



#### Sweet Tooth



#### Makes 2 cups (500ml)

2 Stalks rhubarh\*

(leaves must be removed and not consumed)

- 1 Zucchini, peeled
- 1 Cup strawberries, hulled
- 2 Red apples



#### 🣬 Makes 1 jug (2 Litres)

- 8 Stalks rhubarb\*
- (leaves must be removed and not consumed)
- 4 Zucchini, peeled
- 4 Cups strawberries, hulled
- 8 Red apples

#### Health Kick



#### Makes 2 cups (500ml)

- 2 Stalks rhubarh\*
- (leaves must be removed and not consumed)
- 2 Zucchini, peeled
- 1 Persian cucumber, peeled
- 1 Red apple



#### <table-of-contents> Makes 1 jug (2 Litres)

- 8 Stalks rhubarb\*
- (leaves must be removed and not consumed)
- 8 Zucchini, peeled
- 4 Persian cucumbers, peeled
- 4 Red apples

#### Nutrition Information Per 1 cup (250ml) serving

Calories	67	Vit A	27μg
Total Fat	0.3g	Vit C	34mg
Cholesterol	Omg	Calcium	32mg
Sodium	18mg	Iron	0.7mg
Carbohydrate	13g	Magnesium	21mg
Fiber	0.5g	Potassium	315mg
Protein	2g	Zine	0.4mg

Calories	52	Vit A	49μg
Total Fat	0.4g	Vit C	25mg
Cholesterol	Omg	Calcium	39mg
Sodium	13mg	Iron	0.7mg
Carbohydrate	8g	Magnesium	28mg
Fiber	0.5g	Potassium	360mg
Protein	2g	Zinc	0.5mg

<sup>\*</sup> The red-colored stalks are the edible part of rhubarb, trim base and leaves before using. Always remove and discard the leaves, as these contain oxalic acid and can be toxic.





### Purple Haze



#### Sweet Tooth



Makes 2 cups (500ml)

- 2 Small beets
- 2 Purple kale leaves
- 2 Cups black seedless grapes
- 11/2 Green apples



📬 Makes 1 jug (2 Litres)

- 8 Small beets
- 8 Purple kale leaves
- 8 Cups black seedless grapes
- 6 Green apples

#### Health Kick



Makes 2 cups (500ml)

- 3 Small beets
- 4 Purple kale leaves
- 34 Cup black seedless grapes
- 1 Persian cucumber
- 1/4 Small red cabbage



角 Makes 1 jug (2 Litres)

- 12 Small beets
  - 16 Purple kale leaves
  - 3 Cups black seedless grapes
  - 4 Persian cucumbers
  - 1 Small red cabbage

#### Nutrition Information Per 1 cup (250ml) serving

Calories	120	Vit A	13μg
Total Fat	0.2g	Vit C	13mg
Cholesterol	Omg	Calcium	22mg
Sodium	21mg	Iron	0.5mg
Carbohydrate	25g	Magnesium	21mg
Fiber	0.8g	Potassium	352mg
Protein	2g	Zine	0.3mg

Calories	76	Vit A	14μg
Total Fat	0.3g	Vit C	60mg
Cholesterol	Omg	Calcium	61mg
Sodium	45mg	Iron	1mg
Carbohydrate	12g	Magnesium	29mg
Fiber	1g	Potassium	552mg
Protein	3g	Zinc	0.7mg





### Peach & Mint Julip





#### Ingredients

6 Peaches, halved and pitted ½ Cup fresh mint leaves 60ml Creme de Menthe 2 Teaspoons sugar 500ml Soda water ½ Cup crushed ice

#### Method

- Process peaches and mint leaves through juicer using the "BOOST" range on your dial.
- 2. Stir in Creme de Menthe, soda water and sugar.
- 3. Scoop ice into 4 glasses, pour over peach mixture and mix well to combine.





### **Bloody Mary**





#### Ingredients

- 4 Tomatoes
- 2 Stalks celery
- 1 Large bell pepper, stem and seeds removed
- 60ml Vodka
- 1 Cup crushed ice

#### Method

- 1. Process tomatoes, celery and bell pepper through juicer using the "Fast" range on your dial.
- 2. Stir in Vodka.
- 3. Scoop ice into 4 glasses, pour over tomato mixture and mix well to combine.