

ROYAL PRESTIGE®

Magazine



Never stop
being surprised

Delicious cuisine
to enjoy with your family!





ROYAL PRESTIGE®
PRESSURE COOKER

Prepare your favorite recipes more quickly

With four different safety mechanisms, the Royal Prestige® Pressure Cooker allows you to prepare your food with your safety in mind.



10 L Pressure Cooker



6 L Pressure Cooker



Watch this video to learn how to use the Royal Prestige® Pressure Cooker correctly.



Experience this product in your home today by **contacting your Independent Authorized Distributor** or **clicking here**.





EDITORIAL

Chef
Yisus

It is a great pleasure to greet you again in this new edition of **Royal Prestige® Magazine**.

Undoubtedly, the kitchen is the heart of the home – a space where we can enjoy all kinds of flavors and create culinary delights to share with our family and friends.

As a chef, I can't help feeling excited when I think about what we have in store for you. For example, our **beef brisket (pg. 16)** is made with confidence due to the four safety mechanisms included in the Royal Prestige® Pressure Cooker.

Dare to explore new culinary horizons with a creative spirit. We have some **herbal infusions (pg. 20)** for you, featuring one of the most

beloved ingredients in Latin American cooking: the hibiscus flower.

Plus, we have reserved a special place for a fruit full of aroma and flavor: **Guavas, a nutritional treasure in every bite (pg. 30)**.

As you prepare your meals, I invite you to immerse yourself in your kitchen with the passion and respect these ingredients deserve. May every meal you prepare be a delight to your palate, thanks to the quality and innovation Royal Prestige® products offer.

Now enjoy your kitchen!



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**Never stop
being surprised**

Discover recipes and much more on our social media!



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purity of water**



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DID YOU KNOW...

The Royal Prestige®
FrescaFlow allows
a constant flow
of water, processing
it directly instead of
storing it in a tank, and
provides up to
**950 gallons per day
(GPD).**

Reverse osmosis filtration systems, such as the Royal Prestige® FrescaFlow, are the most efficient ways to reduce harmful substances in water, but some minerals could also be lost.

That's why these filters need to include a mineralizer. We will share with you the secrets behind the type of filtered water that restores these minerals.

What are essential minerals?

The essential minerals in water can benefit your health. A mineralizer adds a small amount of magnesium, potassium, calcium, and sodium to your water, which together with a balanced diet, can contribute to your well-being. That's why it is recommended to use this water for your recipes.

Another benefit of this technology is that it can help improve the flavor of filtered water.

**Don't wait any longer and add a touch of well-being to your life with the
new Royal Prestige® FrescaFlow with mineralizer included.**



Experience this product in your home today by contacting your Independent Authorized Distributor or clicking here.

Contents

Enjoy your day-to-day with the best flavors

7 quality and innovative recipes that set us apart.

Lobster Bisque 10



Shrimp Risotto 12



Chicken Parmesan 14



Beef Stew with Red Wine 18



Herbal Tea Infusions 20



Arroz con leche 22

Beef
Brisket

16



PLUS:



26

Why should you
invest in high-quality
kitchenware?

Learn about the advantages of saying
yes to high-quality kitchenware.



28

Create a spooky
Halloween pumpkin with
Royal Prestige®

Celebrate Halloween by creating
incredible designs to decorate your home
using the best utensils.



30

Guavas, a nutritional
treasure in every bite

Did you know this Central American
fruit contains 4 times more vitamin C
than an orange?

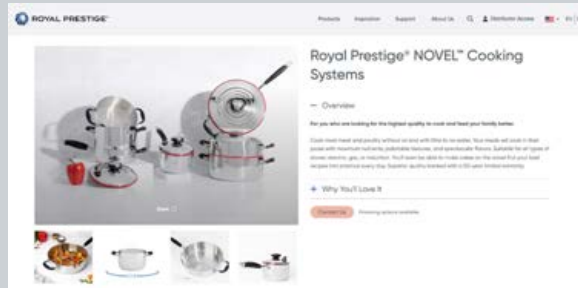


Let us join you in your ROYAL PRESTIGE® *experience*

Our priority is offering you the best content as well as the guidance and advice you need to take full advantage of your Royal Prestige® products. We have various means of communication available to you. Contact us!

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What kitchen need **ARE YOU LOOKING FOR?**



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Go Plus



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Deluxe Easy Release
Pot & Pan Set



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NOVEL™
Paella Pan



Royal Prestige®
Oval Roaster

Cooking Systems & Utensils



Royal Prestige®
Pressure Cooker



Royal Prestige®
NOVEL™
Cooking
Systems

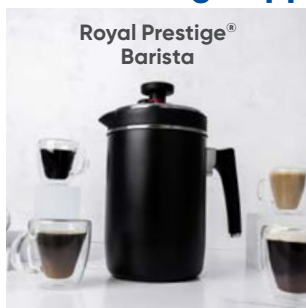


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Royal Prestige®
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Precision Cook



Royal Prestige®
Juicer

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Lobster Bisque

Ingredients

1 ounce butter

½ onion, cut into medium-size cubes

2 carrots, cut into rounds

1 stick celery, cut into pieces

¼ cup cognac

1 cup white wine

1 ounce tomato paste

1 lobster tail, deshelled and cooked

4 cups fish broth

Salt and black pepper to taste

2 bay leaves

1¼ cups cream

SERVE WITH:

Lobster, cut into cubes

Cream

Royal Prestige® Benefits

Preheat the Dutch Oven to the optimal temperature.

Blend directly in the Dutch Oven in just seconds.

Enjoy a delicious meal, prepared with superior quality.

Instructions

- 1 Place the Royal Prestige® Smart Temp on the surface of the Royal Prestige® NOVEL™ 4 QT Dutch Oven and preheat over medium-high heat. When the Royal Prestige® logo appears at the top of the Smart Temp, carefully remove it by lifting the handle.
- 2 Melt the butter over medium heat and sauté the onion, carrot, and celery. Cook for 8 minutes with the Dutch oven covered and the Redi-Temp™ Valve open.
- 3 Pour in the cognac and white wine. Reduce by half.
- 4 Add the tomato paste, lobster tail, fish broth, salt and pepper. Cook with the valve open. When it whistles, reduce the heat to low, close the valve, and cook for 15 more minutes.
- 5 Blend with the Royal Prestige® Power Blender Go Plus until it has a smooth consistency. Add the cream and blend again on low speed.
- 6 Adjust seasoning and cook for 3 more minutes.
- 7 Serve with cubes of lobster and cream.



Yield:
6 servings



**Featured
Royal Prestige®
Cookware:**
Royal Prestige®
NOVEL™ 4 QT
Dutch Oven



Time:
45 minutes





Shrimp Risotto

Ingredients

1 tablespoon olive oil	Salt and pepper to taste
¼ cup white onion, finely chopped	1½ ounces butter
2 garlic cloves, finely chopped	¼ cup cream (optional)
1½ cups arborio rice	½ cup parmesan cheese
½ cup dry white wine	Zest from 1 lime
2 cups chicken broth or fish fumet	Juice from 1 lime
1 cup water	1 tablespoon sliced, toasted almonds (optional)
12 medium shrimp, peeled and deveined	GARNISH:
	1 sprig rosemary



Royal Prestige® Benefit

Enjoy an easy and delicious meal in just minutes.

Instructions

- 1 Add olive oil to the Royal Prestige® Deluxe Easy Release 3 QT Saucepan and preheat for 40 seconds over medium heat. Add the onion and garlic and sauté for 2 minutes.
- 2 Add rice and cook, stirring constantly for one minute. Pour in the white wine and cook for 3 more minutes or until reduced.
- 3 Add a cup of chicken broth or fumet, cover, and cook over medium heat until reduced.
- 4 Add the remaining broth, water, and shrimp. Season with salt and pepper and cook uncovered.
- 5 When the liquid has evaporated, add the butter and reduce heat to low. Cover.
- 6 Once reduced, evenly stir in the cream, parmesan, lime zest, lime juice, and almonds. Cover and allow to rest for 5 minutes.
- 7 Serve hot with parmesan cheese and garnish with a sprig of rosemary.



Yield:
5 servings



**Featured
Royal Prestige®
Cookware:**
Royal Prestige®
Deluxe Easy Release
3 QT Saucepan



Time:
16 minutes



Chicken Parmesan

Ingredients

2 flattened chicken breast fillets, ¼ pound each
2 cups all-purpose flour
2 eggs, beaten
2 cups bread crumbs
¾ cup vegetable oil
1¼ cups Pomodoro sauce

Salt and pepper to taste
4 basil leaves
1 cup freshly grated parmesan cheese

SERVE WITH:

French fries
Green salad



Royal Prestige® Benefit

Enjoy an easy and delicious meal in just minutes.

Instructions

- 1 Cover the chicken breasts with flour, dip them in the egg, and then coat them with bread crumbs. Set aside.
- 2 Place the oil in the Royal Prestige® 10" Gourmet Skillet and heat over medium-high heat for 5 minutes.
- 3 Add the breaded chicken, lower heat to medium, and cook for 6 minutes or until evenly browned.
- 4 Remove the chicken from the skillet and eliminate excess oil.
- 5 Spoon four tablespoons of hot Pomodoro sauce over the chicken to melt the cheese and garnish with basil leaves.
- 6 Serve with French fries and green salad.



Yield:
2 servings



**Featured
Royal Prestige®
Cookware:**

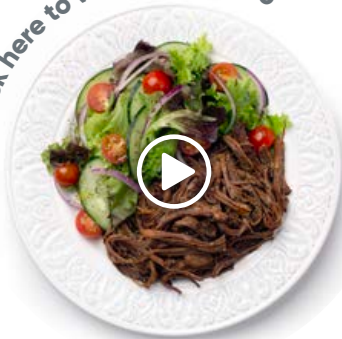
Royal Prestige®
10" Gourmet Skillet



Time:
15 minutes

Beef brisket

Click here to watch the video



Ingredients

2 pounds beef brisket, cleaned and cut into large pieces

4 cups chicken broth

¼ cup agave nectar

1 tablespoon liquid smoke

¾ cup bourbon whiskey

1 tablespoon yellow mustard

FOR THE SPECIAL SEASONING:

2 tablespoons kosher salt

1 tablespoon black pepper

1 tablespoon chili powder

1 teaspoon ground cumin

1 teaspoon Mexican oregano

FOR THE SALAD:

2 cups mixed lettuce

Juice from ½ lime

Kosher salt to taste

4 mini cucumbers, sliced diagonally

1 cup cherry tomatoes, cut in half

½ red onion, finely sliced

SERVE WITH:

Bread or tortillas

★ Royal Prestige® Benefits

Cook more quickly and safely.

Preheat the Pressure Cooker to the optimal temperature.

Instructions

- 1 Mix the seasoning ingredients in a bowl.
- 2 Cover meat with the seasoning.
- 3 Place the Royal Prestige® Smart Temp on the surface of the Royal Prestige® 6 L Pressure Cooker and preheat over medium-high heat. When the Royal Prestige® logo appears at the top of the Smart Temp, carefully remove it by lifting the handle.
- 4 Sear the meat until evenly browned.
- 5 Add the chicken broth, agave nectar, whiskey, liquid smoke, and mustard, taking care not to exceed ⅔ of the pressure cooker's capacity. Mix well.
- 6 Cover the pressure cooker, turn the valve to the pressure icon, and cook over medium-high heat until the indicator pin rises.
- 7 Once the pin indicator rises, reduce heat to medium-low and cook for 45 minutes.
- 8 Turn off the heat and carefully turn the valve to release the pressure. Wait until the pin indicator drops and all pressure is released.
- 9 Open the pressure cooker, shred the meat using two forks, mix well, and set aside.
- 10 In another bowl, add the lettuce and lime juice. Season with salt and gently mix.
- 11 Serve the remaining salad ingredients on a bed of lettuce with a serving of meat. Serve with bread or tortillas.



Yield:
4 to 6
servings



**Featured
Royal Prestige®
Cookware:**
Royal Prestige® 6 L
Pressure Cooker



Time:
2.5 hours





Beef Stew with Red Wine

Ingredients

1½ ounces salted butter
2 pounds beef tenderloin
or beef shank, cut into
medium-sized cubes
¼ pound smoked bacon,
finely chopped
1 white onion,
finely chopped
2 garlic cloves,
finely chopped

2 cups carrots, cut into
half-moons
1 cup cambray potatoes,
cut into fourths
1 cup mushrooms,
cut into fourths
¼ cup tomato puree
or tomato paste
1 bouquet garni
(2 sprigs oregano, 2 sprigs
rosemary, 2 sprigs thyme
and 1 bay leaf)

2 cups red wine,
Carmenere or merlot
½ cup cognac
Salt and pepper to taste



Royal Prestige® Benefit

Enjoy an easy and delicious
meal in just minutes.

Instructions

- 1 Cover the surface of the Royal Prestige® Deluxe Easy Release 10.5" Sauté Pan with butter and preheat for 40 seconds over medium heat.
- 2 Add the meat and bacon. Sear for approximately 6 minutes, stirring occasionally. Add onion and garlic.
- 3 Add potato and carrots. Cook for 5 more minutes with the pan partially covered.
- 4 Add the mushrooms, tomato puree, and bouquet garni. Mix well.
- 5 Add the wine and cognac. Season to taste, reduce heat to low and cook for 18 minutes with the pan partially covered.
- 6 Serve.



Yield:
8 to 10
servings



**Featured
Royal Prestige®
Cookware:**
Royal Prestige®
Deluxe Easy Release
10.5" Sauté Pan



Time:
35 minutes

Herbal Tea Infusions

Mate with Hibiscus and Thyme

Ingredients

8 cups water
¼ cup dry hibiscus flowers (jamaica)
½ cup yerba mate with stem
6 sprigs fresh thyme
Juice from ½ lime
1 cup sparkling water
Ice



Yield:
8 servings



Time:
15 minutes

Instructions

- 1 Remove the Royal Prestige® ExperTea lid and fill it with water up to the maximum capacity.
- 2 Place the hibiscus flowers, yerba mate, and fresh thyme in the infuser.
- 3 Replace the lid, ensuring the spout cover is closed, and the Whistle Knob is open. Heat on medium-high until the knob whistles.
- 4 Turn off the heat, close the knob, and let it steep for a few more minutes.
- 5 Turn the handle and pour the infusion into a shaker. Add the lime juice and sparkling water.
- 6 Shake and serve in cups with ice.





Hibiscus Cocktail

Ingredients

- 6 cups water
- 6 tablespoons dried hibiscus flower (jamaica)
- 1 cinnamon stick
- 1 teaspoon fresh ginger
- Juice from 1 lime
- Vodka, to taste
- Honey or agave nectar, to taste
- 1 egg white, beaten

GARNISH:

Lime wedges



Yield:
6 servings



Time:
20 minutes

Instructions

- 1 Remove the Royal Prestige® ExperTea lid and infuser and fill it with water up to the maximum capacity.
- 2 Replace the lid, ensuring the spout cover is closed, and the Whistle Knob is open. Heat over medium-high until the knob whistles for 10 seconds.
- 3 Remove the Royal Prestige® ExperTea from heat. Place the hibiscus flower, cinnamon, and ginger in the infuser. Submerge it in the water, cover it with the lid and the knob closed. Let it steep for 8 minutes.
- 4 Turn the handle to pour the tea into cups with ice. Add the lime and vodka. Sweeten with honey and add the egg white. Garnish with lime.

Mexican Herbal Tea

Ingredients

- 8 cups water
- 4 tablespoons dried hibiscus flower (jamaica)
- 3 tablespoons dried mixed berries
- 2 tablespoons dried guava
- Honey, to taste



Yield:
8 servings



Time:
15 minutes

Instructions

- 1 Remove the Royal Prestige® ExperTea lid and infuser and fill it with water up to the maximum capacity.
- 2 Replace the lid, ensuring the spout cover is closed, and the Whistle Knob is open. Heat over medium-high until the knob whistles.
- 3 Remove the Royal Prestige® ExperTea from heat. Place the remaining ingredients, except the honey, in the infuser. Submerge it in the water, cover it with the lid and the knob closed. Let it steep for 10 minutes.
- 4 Turn the handle to pour the tea into cups and sweeten it with honey.



Arroz con leche

Ingredients

1 cup rice, rinsed	2 tablespoons vanilla extract
1½ cups water	2-inch cinnamon stick
½ teaspoon star anise	2 tablespoons sherry or advocaat (optional)
2½ cups whole milk	GARNISHES:
¼ cup condensed milk (optional)	Raisins
Zest from ½ orange	Ground cinnamon
Zest from 1 lime	Cinnamon sticks
2 tablespoons sugar	



Royal Prestige® Benefit

Enjoy an easy and delicious dessert in just minutes.

Instructions

- 1 Place the rice, water, and star anise in the Royal Prestige® Deluxe Easy Release 3 QT Saucepan. Cook over medium-low heat for 12 minutes with the cover on and the Whistle Knob open.
- 2 Remove the pan from heat and empty the rice into a bowl. Set aside.
- 3 In the same pan, add the remaining ingredients and cook over medium-low heat for 8 minutes, stirring occasionally, until well combined.
- 4 Add the rice and cook for 2 more minutes. Turn off the heat and adjust the seasoning.
- 5 Serve cold or hot with raisins. Garnish with some cinnamon sticks.



Yield:
5 servings



**Featured
Royal Prestige®
Cookware:**

Royal Prestige®
Deluxe Easy Release
3 QT Saucepan



Time:
12 minutes





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We have every size you could need for your holiday meals:

- 12 QT Stock Pot
- 20 QT Stock Pot
- 30 QT Stock Pot
- 60 QT Stock Pot

Why should you invest in high-quality kitchenware?

It's not just a matter of luxury, but also an opportunity to transform your culinary experience. If you are willing to invest in home appliances that make your life easier, why not extend the same care to the kitchenware that touches your food?

BY LILIA MANCILLA

From knives that cut with flawless precision to skillets that evenly distribute heat, the quality of your kitchenware can make a significant difference in the flavor, texture, and even appearance of your dishes.



Durability

High-quality kitchenware is designed to withstand constant use. That is why they are made with durable materials like stainless steel, cast iron, or copper.

Stainless steel is one of the three most popular materials for cooking because of these main reasons:

- 1 Corrosion resistance and ability to handle high temperatures.
- 2 Doesn't affect the flavor of your food.
- 3 Evenly distributes heat.



Efficiency

Another advantage of high-quality kitchenware is that it is made to last.

For example, stainless steel pots and pans distribute heat more evenly, which results in more evenly cooked food.

Well-sharpened, balanced knives also allow you to cut and chop more easily and precisely, enhancing both the efficiency and the quality of your cooking.





Maintenance

Stainless steel kitchenware tends to be easier to clean and maintain.

Some high-end nonstick skillets have coatings that withstand wear and tear and are easily cleaned, avoiding the buildup of food residue.

Quality stainless steel kitchenware, such as knives, pots, and pans, is less likely to rust, which prolongs its life.



Appearance

This also plays an important role.

High-quality kitchenware is not only functional but is often elegantly designed and can add a touch of sophistication to your kitchen.

Cooking with attractive kitchenware can make your culinary experience more pleasurable and motivating. It can transform your kitchen into a space you enjoy spending time in.

The long-term benefits of higher quality options make it worthwhile because it's a smart investment in your home and well-being.



Fall in love with the art of cooking using minimal water, no oil, and no added fat with our **Royal Prestige® NOVEL™** Cooking Systems.

You Tube

Sources: "7 Reason Why High-Quality Cookware is Worth the Investment", Home &Texture. "The Best Pots and Pans to Invest in – and What to Save on", HuffPost.

CREATE A SPOOKY Halloween pumpkin with



ROYAL PRESTIGE®

POR LEVI GAONA

Add a creepy touch to your Halloween decorations using Royal Prestige® Knives. Carving a pumpkin has never been so fun and easy. Forget about using boring tools and get ready to create a masterpiece that will leave your neighbors speechless.



What you will need:

- A good-sized, well-shaped pumpkin.
- A set of Royal Prestige® Knives.
- A Royal Prestige® Large Bamboo Cutting Board.
- A spoon to scoop out the pulp.
- A marker to draw your design.



Tips for creating your Halloween pumpkin:

- ✓ First, draw your design on paper or use a projector to trace the pattern.
- ✓ Use LED lights instead of candles to avoid burns.
- ✓ Rub a little Vaseline on the cut edges to keep your pumpkin fresh.

Become a True Artist!

Set the scene

If the weather is nice, you can carve your pumpkin outside and avoid making a mess inside. If not, you can do it indoors, but use the Royal Prestige® Large Bamboo Cutting Board.

1

Choose your design

It could be a terrifying face, a cat, or a character you like. Your imagination is the limit. Then, use the marker to draw the design on the pumpkin.

2

Prepare the pumpkin

With the Royal Prestige® Peeling Knife, perforate the upper part of the pumpkin in a dotted line. Remember that the hole should be big enough for your hand to fit through.

3

It's taking shape

Finish cutting the dotted line with the Royal Prestige® 3.5" Santoku Knife to create a lid. Then use the spoon to remove the pulp and seeds.

4

Carve with precision

Now comes the fun part. With the Royal Prestige® Chef's Knife, start to carve the outline of your design. For finer details, use the Royal Prestige® 3.5" Santoku Knife or the Royal Prestige® Kitchen Shears.

5

Light up your creation

Once you have finished carving, place a candle inside the pumpkin and cover it with the lid. Place it wherever you want and light the candle at night to see it come to life.

6



GUAVAS:

a nutritional treasure in every bite

BY SEBASTIÁN TORRES

Guavas don't just delight your palate with their sweet, exotic flavor. They also nourish your body with their numerous health benefits and their impressive nutritional profile. This gem of nature, native to Central America, has earned a special place in a healthy diet. We invite you to learn about its important health benefits so you can add it to your daily diet.

Rich in Vitamina C: a natural immune booster

One of the most important characteristics of guavas is their extremely high vitamin C content. One guava has more than four times the vitamin C of an orange.

A superfood for your body

From strengthening your immune system to aiding digestion and protecting against chronic disease, this tropical fruit provides the vitamins and minerals necessary to nourish your body.

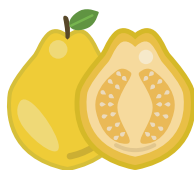
How is guava prepared?

Enjoy guavas in their natural form or consume them in juice, salads, and even as a part of your favorite recipes.



One whole guava contains:

- Calories: 37
- Fat: 0.5 grams
- Cholesterol: 0 milligram
- Sodium: 1 milligram
- Carbohydrates: 8 grams
- Fiber: 3 grams
- Sugar: 5 grams
- Protein: 1 gram



Sources: "Beneficios para la salud de la guayaba", Web MD.





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You'll be amazed by the Royal Prestige® Precision Cook induction technology!

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Immerse yourself in a world of nutrition and flavor!

The Royal Prestige® Power Blender Go Plus is the immersion blender you need to quickly and healthfully process food directly in your pots and pans.

★
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to discover
everything about
the Royal Prestige®
Power Blender Go
Plus and its new
accessories.



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Chopping Bowl



Silicone Brush



Blending Cup



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