

Winter guide

Mid-week meal savers

Find your winter recipes and thousands more, right here on our recipe platform, **Cookidoo®**
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MONDAY

Lentil bolognese

PREP TIME 10 min
TOTAL TIME 30 min
COST PER SERVE \$2.26

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thermomix
VORWERK

Our price comparisons are based on the full advertised prices at a major supermarket or comparable "takeaway" products from a number of food outlets or national franchises as at 24 April 2026. Prices listed exclude common pantry items. Prices are only for indicative comparison, and do not represent actual savings. Prices do not account for sales or promotions and may vary according to location, date, and other factors.

Winter

Cold days, warm plates

These winter recipes will not only warm the family but also help cool the budget as you make the most of the seasonal fruit and veg available at this time of year.

Enjoying these cost-cutting recipes? Head over to [Cookidoo®](#) and rate your favourites — we'd love to know what's keeping you cosy this winter.

TUESDAY

South African curry mince

PREP TIME 10 min

TOTAL TIME 45 min

COST PER SERVE \$2.12

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TIP
Serve with
South African
yellow rice

The aromas coming from this dish will have the family running to sit down for dinner.

INGREDIENTS

1 onion (approx. 150 g), cut into quarters
2 garlic cloves
20 g vegetable oil
2 ripe tomatoes (approx. 300 g), cut into halves
20 g curry powder
500 g beef mince
20 g sugar
35 g brown vinegar
1 tsp sea salt
1 dried bay leaf

PREPARATION

1. Place onion, garlic, tomatoes and oil into mixing bowl, then chop **3 sec/speed 7**. Scrape down sides of mixing bowl with spatula.
2. Add curry powder and cook **3 min/100°C/🌀/speed 2**.
3. Add sugar, vinegar, bay leaf and salt. Insert simmering basket and weigh mince into it. Break up mince using spatula, then cook **10 min/100°C/🌀/speed 4**.
4. Using the spatula, stir mince, breaking up any lumps, then cook for a further **10 min/100°C/🌀/speed 4**.
5. Remove simmering basket with aid of spatula, then add cooked mince into mixing bowl with the sauce and cook **15 min/100°C/🌀/speed 4**, until tender. Place in a serving dish or thermal serving bowl and serve warm.

W E D N E S D A Y

All-in-one chicken dinner (Skinnymixers)

This dish makes the most of the winter veg that is around, but make it your own by swapping in your favourite veg.

PREP TIME 15 min

TOTAL TIME 50 min

COST PER SERVE \$3.38

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TIP
Bulk out the
dish with a few
extra veg

T H U R S D A Y

Gyoza soup

Coming hot to your table, this recipe will certainly warm the soul. Easily adjust the chilli level to suit your taste buds!

PREP TIME 5 min

TOTAL TIME 25 min

COST PER SERVE \$4.96

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Choose
your fav
gyoza

FRIDAY

Crispy Chinese lemon chicken

It's Friday night, let's add some zing to our 'fake-away' saver dish with our Crispy Chinese lemon chicken.

PREP TIME 10 min
TOTAL TIME 40 min
COST PER SERVE \$3.56

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Serve with
your fav
style of rice



Great with
a warm cup
of tea!

Lemon and lime polenta cakes

A few simple steps and these little delights are in the oven baking ready for dessert time.

PREP TIME 10 min
TOTAL TIME 40 min
COST PER SERVE \$1.03

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Invest one time Save for a lifetime

It's the little things that, together, make a huge impact and, especially at this time of year, every little bit helps. Simply swapping out some everyday staples from store-bought to Thermomix®-made can see you stack up the savings over time. And you're not only saving on groceries, there's also the bonus of choosing the quality of your ingredients and side-stepping additives, preservatives or any other hidden nasties.

Here's a sneak peek of the everyday savings below.

Head over to our website to try our digital calculator and see how much you could save on your monthly grocery bill.

Then just choose one or two things to swap out and start stacking up the savings.

	STORE-BOUGHT	THERMOMIX® MADE	WEEKLY SAVING (PER UNIT)
Alternative Milk (1 litre)	\$3.00	\$0.33	\$2.67
Yoghurt (1 litre)	\$4.75	\$4.38	\$0.37
Cafe-style Muffin (1 muffin)	\$6.80	\$1.09	\$5.71
Cheese Scroll (1 scroll)	\$5.00	\$0.53	\$4.47
Homemade Soup (2 serves)	\$7.40	\$1.17	\$6.23
Everyday Bread (1 loaf)	\$5.20	\$1.67	\$3.53
Take-away Pizza (1 pizza)	\$18.00	\$5.81	\$12.19
Wraps/Tortillas (12 tortillas)	\$4.50	\$1.64	\$2.86
Custard	\$5.20	\$2.94	\$2.26

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