

PRIOR
PRO S

Cooking Techniques


GASTROEXPERIÈNCIES
kitxo

Our Chef

CARLOS CAMPOS FERIA

Taurus Professional has partnered with the talented chef Carlos Campos Feria to create this exclusive Prior Pro S recipe collection.Through this collaboration, Chef Carlos showcases a fresh perspective on the blender's capabilities, bringing together innovative techniques, versatile recipes, and optimized workflows designed for professional kitchens.

This collection has been created to inspire chefs and culinary professionals to unlock the full potential of the Prior Pro S, achieving outstanding texture, flavor, and consistency without compromising creativity.

Carlos Campos Feria, founder of Bitxo Gastroexperiencias, is driven by a passion for culinary innovation and a constant desire to surprise through flavor and technique. His creative space, Bitxo, acts as a true gastronomic laboratory where ingredients, textures, and presentations are explored with complete freedom.
For Carlos, cuisine is more than cooking — it is a form of artistic expression where every dish tells a story and every detail matters. As he often says:
"COOKING IS AN ACT OF LOVE".

PRIOR PRO S PROJECT
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CARLOS CAMPOS FERIA

Professional blending performance at the touch of a button. Chef Carlos Campos Feria's expertise has been integrated into the core of the Prior Pro S. The control panel includes six automatic programs, carefully calibrated with the precise speeds and timings required for his exclusive recipes.

Program 1: FROZEN DAIQUIRI
Program 2: RED PESTO
Program 3: PINE NUT AJOBLANCO
Program 4: CHERRY GAZPACHO
Program 5: HAKE AND PRAWN CREAM SOUP
Program 6: APPLE AND ICE CREAM SOUP





Program 1: FROZEN DAIQUIRI

Step	Speed	Duration
1	7000 rpm	10 s
2	9000 rpm	10 s

Program 2: RED PESTO

Step	Speed	Duration
1	5000 rpm	10 s
2	8000 rpm	20 s
3	14000 rpm	20 s

Program 3: PINE NUT AJOBLANCO

Step	Speed	Duration
1	5000 rpm	30 s
2	12000 rpm	20 s
3	2500 rpm	20 s

Program 4: CHERRY GAZPACHO

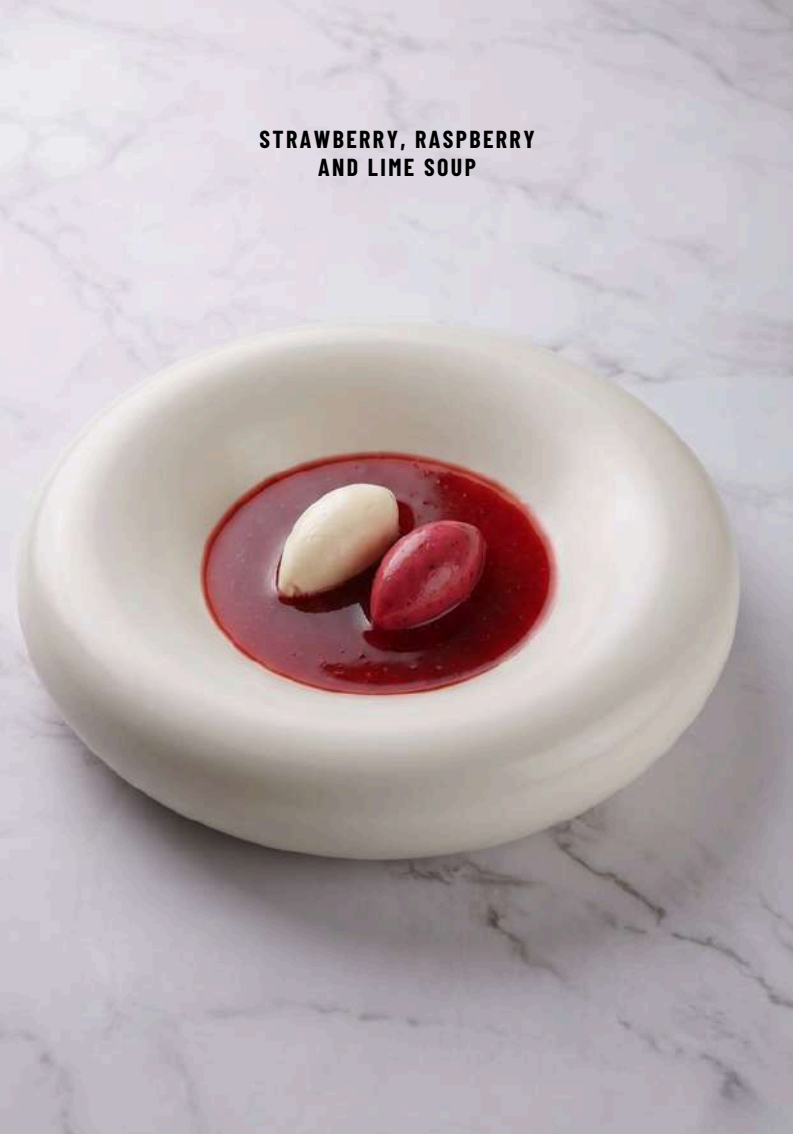
Step	Speed	Duration
1	5000 rpm	20 s
2	8000 rpm	30 s
3	2500 rpm	20 s

Program 5: HAKE AND PRAWN CREAM SOUP

Step	Speed	Duration
1	5000 rpm	20 s
2	8000 rpm	20 s
3	9000 rpm	20s
4	1000 rpm	30 s

Program 6: APPLE AND ICE CREAM SOUP

Step	Speed	Duration
1	8000 rpm	20 s
2	13000 rpm	20 s
3	16000 rpm	10 s



STRAWBERRY, RASPBERRY AND LIME SOUP

12 min SERVES 8

600 g	STRAWBERRIES
300 g	RASPBERRIES
2	RIPE BANANAS
100 ml	LIME JUICE
80 g	HONEY
150 ml	COLD WATER
200 g	CRUSHED ICE

1.Wash the strawberries, remove the stems, and cut them into pieces.
2.Peel the bananas and slice them.
3.Pour the lime juice and water into the blender jug.
4.Add the strawberries, raspberries, and banana.
5.Add the honey and crushed ice.
6.Close the lid and blend for **60 seconds on HIGH speed.**
7.Serve the soup, accompanied by whole raspberries, chopped strawberries, and lime zest.

Serving Suggestion: This preparation can be the perfect base for a great dessert. Freeze the mixture and, once frozen, scrape it with a fork to obtain a granita, which you can add to the plate alongside a quenelle of mascarpone and another of raspberry ice cream.

CUCUMBER, CELERY AND APPLE SMOOTHIE



15 min SERVES 8

500 g	CUCUMBER
180 g	CELERY STALKS
180 g	GREEN APPLES
300 ml	COLD WATER
5	LIMES
26 g	GINGER
2	MINT SPRIGS
	SALT AND PEPPER TO TASTE

1.Wash and cut the cucumber, celery, and apples into medium-sized pieces.
2.Juice the limes and set aside in a bowl.
3.Add the cold water, cucumber, celery, and apples; blend for **20 s on MEDIUM speed.**
4.Add the mint and ginger to the jug.
5.Blend manually for **30 seconds on LOW speed** until a silky texture is obtained.
6.Season with salt and pepper to taste; mix the result with the lime juice to prevent the vegetables from oxidizing.
7.Serve immediately in a glass to get its full flavor.

Serving Suggestion: This is a very refreshing recipe suitable for a healthy drink. If allowed to settle, the resulting liquid can be used as a base for ice cream, sorbet, or cold soups.

CAULIFLOWER AND CHEESE SOUP



30 min SERVES 8

700 g	CAULIFLOWER
80 g	LEEK
1 clove	GARLIC
20 ml	EVOO (EXTRA VIRGIN OLIVE OIL)
600 ml	VEGETABLE STOCK
200 g	PASTEURIZED SEMI-HARD SHEEP'S CHEESE
80 ml	HEAVY CREAM
	SALT AND PEPPER

1.Separate the cauliflower into small florets and cut the leek into pieces.
2.In a pot with olive oil, sauté the leek and garlic for a few minutes, until tender.
3.Add the cauliflower and vegetable stock, and cook for 15 minutes, until the cauliflower is fully cooked.
4.Transfer the mixture to the blender jug, close the lid, and blend for **50 seconds on MEDIUM speed.**
5.Add the cheese and cream.
6.Close the lid and blend again for **15 seconds on HIGH speed.**
7.Adjust salt and pepper if necessary and serve hot.
8.Garnish with raw cauliflower grated with a Microplane and the cheese itself, also very finely grated.

Serving Suggestion: For a more gourmet and exotic recipe, substitute the cream with coconut milk or coconut cream; alongside some toasted cashews, this will add a more sophisticated touch to the dish. Finish with freshly grated nutmeg, which will also provide a very interesting nuance.



FROZEN DAIQUIRI

6 min SERVES 8

140 ml	WHITE RUM
120 ml	LEMON JUICE
580 ml	SIMPLE SYRUP
750 g	CRUSHED ICE
1	LEMON

1.Place the rum, lemon juice, and syrup into the jar.
2.Add the ice.
3.Close the lid and select **automatic program 1.**
4.Serve in chilled glasses and finish by grating fresh lemon zest on top.

Serving Suggestion: Before adding the preparation to the blender jar, set aside 200 ml of the mixture and mix it with 120 g of egg whites. Pour the result into a professional cream whipper to create a new texture: a foam made from the cocktail itself.



RED PESTO

10 min SERVES 14

120 g	FRESH BASIL LEAVES
150 g	ROASTED HAZELNUTS
200 g	SUN-DRIED TOMATO PURÉE
100 ml	EVOO
100 ml	SUNFLOWER OIL
80 g	GRATED PARMESAN CHEESE
1 clove	BLANCHED GARLIC
	SALT AND PEPPER

1.Place the oils and the sun-dried tomato purée into the jug.
2.Add the basil, hazelnuts, Parmesan, and garlic.
3.Season with a pinch of salt and pepper.
4.Close the lid and select **automatic program 2.**
5.Adjust salt and pepper if necessary, and keep refrigerated until ready to use.

Serving Suggestion: Other leafy greens can be added to the recipe to discover more nuances. Leaves such as spinach, watercress, or arugula also work very well. The hazelnuts can be substituted with other nuts, such as pistachios, almonds, or walnuts.

CHILLED TOMATO SOUP, BLOODY MARY STYLE



20 min SERVES 8

700 g	RIPE TOMATOES
100 g	CUCUMBER
150 g	CELERY
1 clove	BLANCHED GARLIC, CORE REMOVED
40 ml	LEMON JUICE
60 ml	EVOO (EXTRA VIRGIN OLIVE OIL)
4 drops	TABASCO SAUCE
15 ml	WORCESTERSHIRE SAUCE
200 ml	COLD WATER
	SALT AND PEPPER

1.Wash the tomatoes and cut them into pieces. Partially peel the cucumber, trim the ends, and chop it along with the celery.
2.Pour the water and lemon juice into the jug.
3.Add the tomatoes, cucumber, celery, and garlic.
4.Close the lid and blend for **30 seconds on MEDIUM speed.**
5.Strain the mixture through a fine-mesh sieve and return the resulting liquid to the blender jug.
6.Add the Tabasco sauce, Worcestershire sauce, and salt and pepper to taste.
7.Close the lid and blend for **10 seconds on LOW speed**, adding the EVOO through the top until you achieve a fine, smooth soup.
8.Adjust the salt if necessary and serve well chilled.

Serving Suggestion: For a perfect presentation touch when serving in a glass, include a celery stalk with its leaves/flowers, which allows for stirring the mixture while consuming. If preferred as an appetizer, it is an ideal accompaniment to a beet or tuna tartare.

APPLE AND ICE CREAM SOUP



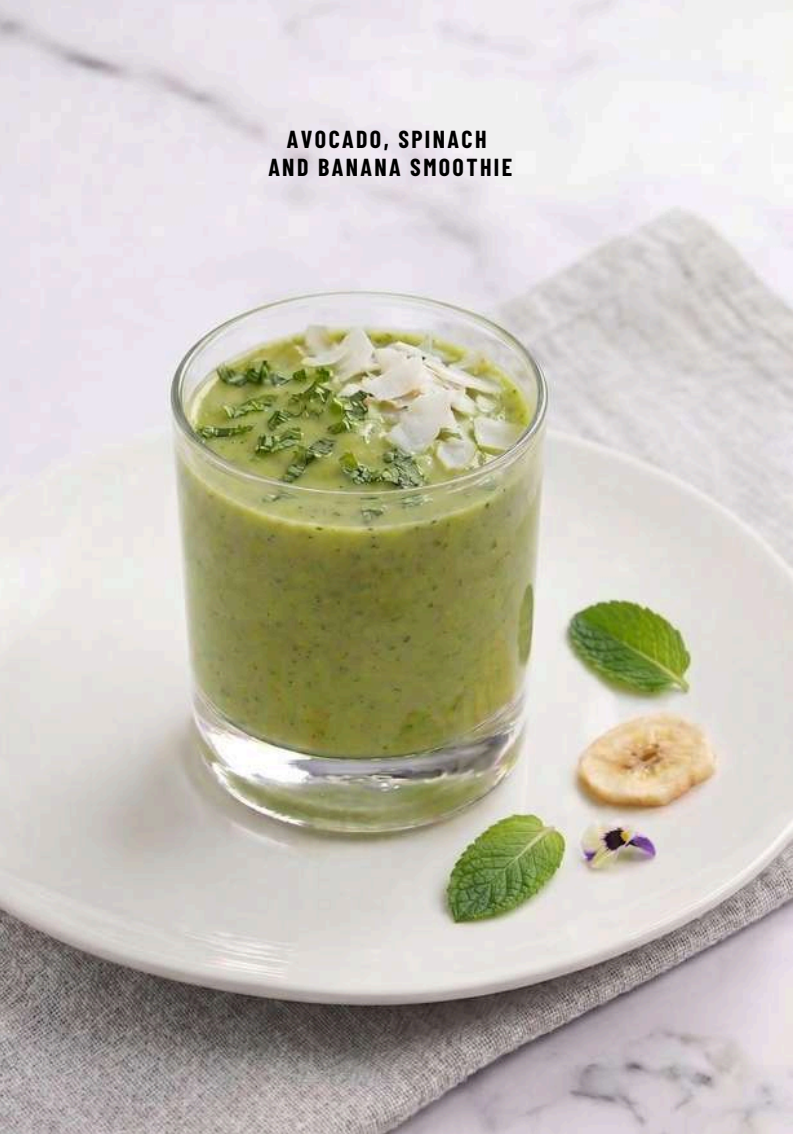
15 min SERVES 6

750 g	APPLE
75 g	BROWN SUGAR
90 g	BROWN BUTTER
8 g	GROUND CINNAMON
10 ml	LIQUEUR
400 g	VANILLA ICE CREAM

1.Peel the apples, remove the core and cut them into pieces.
2.Add them to the blender along with the brown sugar, the butter, the cinnamon, the liqueur and 200 g of the vanilla ice cream.
3.Close the lid and select **automatic program 6.**
4.Plate by placing the vanilla ice cream and the soup around it, and finish the dish with ground cinnamon.

Serving Suggestion: It is recommended to cook the apples for these recipes in the microwave with a knob of butter and a little sugar. Likewise, it is feasible to substitute them with other roasted fruits such as pear, banana, or sweet potato. Roasting the fruits provides a creamy and pastry-like nuance to the preparation.

AVOCADO, SPINACH AND BANANA SMOOTHIE



15 min SERVES 6

200 g	FRESH SPINACH LEAVES
100 g	LEMON JUICE
4	RIPE AVOCADOS
2	RIPE BANANAS
420 ml	COLD WATER
	SALT AND PEPPER

1.Peel the avocados and bananas, and cut them into pieces.
2.Place the ingredients, along with the spinach and cold water, into the blender jug.
3.Close the lid and blend for **50 seconds on LOW speed.**
4.Add the lemon juice to the mixture, adjust the salt and pepper, and mix well.

Serving Suggestion: A tropical touch can be added to this smoothie with some coconut flakes on top, or a more interesting, fresh, and aromatic nuance by adding chopped mint leaves.

CHILLED LOBSTER AND TOMATO SOUP



50 min SERVES 8

500 g	RIPE TOMATO
600 g	COOKED LOBSTER
50 g	RED BELL PEPPER
50 g	SPRING ONION
30 g	TOASTED PINE NUTS
40 ml	EVOO (EXTRA VIRGIN OLIVE OIL)
15 ml	SHERRY VINEGAR
320 ml	MILD FISH STOCK
8	CHERRY TOMATOES
25 g	BASIL LEAVES
	SALT AND PEPPER

1.Separate the lobster heads and crush them slightly to release all their juices.
2.Peel the lobster bodies, cut them into medallions, and set them aside in the refrigerator.
3.Bring the fish stock to a boil. Remove from the heat, add the lobster heads, cover, and let infuse at room temperature. Once cooled, store in the refrigerator for about 20 minutes until thoroughly chilled.
4.Add the tomatoes, bell pepper, spring onion, and the chilled fish stock (previously strained to remove and discard the heads) to the blender jug.
5.Close the lid and blend for **50 seconds on HIGH speed** to perfectly integrate the vegetables with the liquid.
6.Strain the mixture through a fine-mesh sieve (it will flow easily now) and season with salt and pepper to taste.
7.Return the strained soup to the blender jug and add the Sherry vinegar.
8.Close the lid and blend for **20 seconds on MEDIUM speed** adding the EVOO (Extra Virgin Olive Oil) slowly in a thin stream through the opening in the lid so the soup emulsifies smoothly and gains texture.
9.Serve the soup well chilled. Garnish with the lobster medallions, toasted pine nuts, halved cherry tomatoes, and basil leaves. Finish with a light drizzle of extra EVOO.

CHERRY GAZPACHO



25 min SERVES 8

700 g	RIPE TOMATOES
300 g	PITTED CHERRIES
80 g	RED BELL PEPPER
60 g	SPRING ONION
1 clove	BLANCHED GARLIC, CORE REMOVED
70 ml	EVOO (EXTRA VIRGIN OLIVE OIL)
35 ml	SHERRY VINEGAR
100 ml	COLD WATER
	SALT AND PEPPER

1.Wash the tomatoes and cut them into pieces; chop the bell pepper and the onion.
2.Place the ingredients in the jug along with the water, garlic, vinegar, and cherries.
3.Close the lid and select **automatic program 4.**
4.When 20 seconds remain on the program, drizzle the EVOO through the top of the lid to emulsify the mixture.
5.Pass through a fine-mesh sieve and adjust the salt and pepper.
6.Serve the dish with a few pitted cherries and a drizzle of EVOO.

Serving Suggestion: This recipe is very versatile and works beautifully with same-colored ingredients. The cherries can be easily replaced by watermelon, strawberries, or raspberries, yielding an equally delicious result. The dish can be completed with a fresh cheese like stracciatella.

CARROT, MANGO AND TURMERIC SMOOTHIE



10 min SERVES 6

750 g	YELLOW CARROTS
400 g	RIPE MANGO
180 ml	ORANGE JUICE
200 ml	COLD WATER
1 tbsp	TURMERIC POWDER

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1. Peel the carrots and mango, and cut them into small pieces.
2. Pour the orange juice and water into the jug.
3. Add the carrot, mango, and turmeric.
4. Close the lid and blend for **50 seconds on LOW speed.**
5. Serve immediately to enjoy the result.

Serving Suggestion: This preparation can be used as a "healthy" appetizer or starter, akin to a cocktail, but alcohol-free and with a highly nutritious profile. For its part, the yellow carrot provides a mild flavor, a natural sweetness, and a special color.

CREAM OF MUSHROOM AND CHESTNUT SOUP



35 min SERVES 8

200 g	DRIED MUSHROOMS (BLACK TRUMPET, PORTOBELLO, OR PORCINI)
250 g	COOKED AND PEELED CHESTNUTS
100 g	ONION
1 clove	GARLIC
35 ml	EVOO (EXTRA VIRGIN OLIVE OIL)
800 ml	VEGETABLE OR CHICKEN STOCK
140 ml	HEAVY CREAM
	SALT AND PEPPER

1.Peel and chop the onion. Clean and slice the mushrooms.
2.In a pan with olive oil, sauté the onion and garlic for a few minutes until lightly golden.
3.Add the mushrooms and sauté for 5-6 minutes.
4.Add the cooked chestnuts and the stock, and let simmer over low heat for 10 minutes.
5.Transfer the mixture to the blender jug and add the cream.
6.Close the lid and blend for **50 seconds on MEDIUM speed.**
7.Adjust salt and pepper if necessary and serve hot.
8.The soup can be garnished with sautéed mushroom slices or small pieces of chestnut, which will add texture and enhance the flavor.

Serving Suggestion: For making creams and broths, the use of quality dried mushrooms is recommended, as they provide more aroma both hot and cold. To achieve deeper flavors in this recipe, it is worth hydrating the mushrooms the day before in the broth used for the preparation itself.

CHOCOLATE, ORANGE AND GINGER SOUP



25 min SERVES 8

500 g	DARK CHOCOLATE (70% COCOA)
600 ml	HEAVY CREAM
20 g	GINGER
40 g	HONEY
1	ORANGE ZEST
80 ml	ORANGE JUICE
200 ml	WATER
4	ORANGE SEGMENTS

1.Mix the cream, water, honey, orange zest and grated ginger.
2.Place the mixture in a saucepan and bring to a boil; once hot, infuse for 5 min, covered.
3.Chop the chocolate and place it in the blender.
4.Strain the contents of the saucepan and add to the blender along with the chocolate and the orange juice.
5.Close the lid and blend for **80 s on LOW speed** until obtaining a fine and well-integrated texture.
6.Serve the soup in a bowl with the orange segments.

Serving Suggestion: Served as a dessert, this soup is ideal for combining with contrasting elements, such as a raspberry or orange sorbet, and even with flaky sea salt and olive oil.



PINE NUT AJOBLANCO

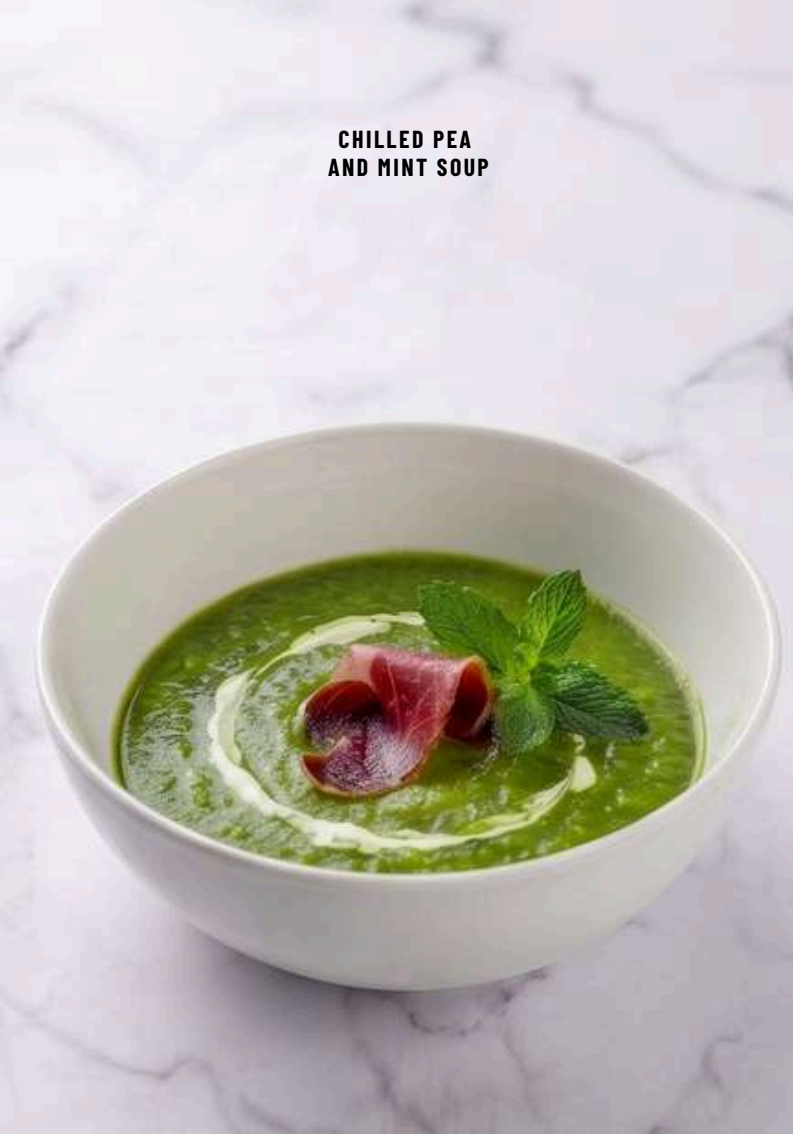
30 min SERVES 8

300 g	TOASTED PINE NUTS
150 g	SOFT BREAD
2 cloves	BLANCHED GARLIC, CORE REMOVED
120 ml	EVOO (EXTRA VIRGIN OLIVE OIL)
40 ml	SHERRY VINEGAR
750 ml	COLD WATER
	SALT AND PEPPER

1.Place the water, vinegar, and bread into the blender jug.
2.Let the mixture rest in the refrigerator for 15 minutes.
3.Add the garlic, the pine nuts, and salt and pepper to taste.
4.Close the lid and select **automatic program 3.**
5.When 20 seconds remain on the program, drizzle the EVOO in a thin stream through the top of the lid to emulsify the mixture.
6.Serve the soup garnished with toasted pine nuts and a drizzle of EVOO.

Serving Suggestion: Ajoblanco can be accompanied by a truffle oil, or by grating fresh truffle when in season. It also works very well with cured fish such as mackerel, sardines, or anchovies.

CHILLED PEA AND MINT SOUP



25 min SERVES 6

500 g	PEAS
60 g	MINT
100 g	SOFT BREAD
30 ml	EVOO (EXTRA VIRGIN OLIVE OIL)
40 ml	CHARDONNAY VINEGAR
300 ml	COLD WATER
	SALT AND PEPPER

1.Blanch the mint leaves for 10 seconds and chill in cold water.
2.In the same water, blanch the peas for 2 minutes and chill them to keep them al dente and preserve their color.
3.Soak the bread (breadcrumbs) in the vinegar.
4.Add the peas, blanched mint leaves, EVOO, and the soaked bread to the blender jug, then season with salt and pepper to taste.
5.Add 300 ml of the cold cooking water used for the vegetables.
6.Close the lid and blend for **50 seconds on HIGH speed.**
7.Strain the mixture through a chinois (fine-mesh conical sieve).
8.Plate the soup and garnish with a few peas and fresh mint leaves.

Serving Suggestion: Frozen peas are a high-quality product that allows this soup to be cooked out of season. They work very well when combined with cured cheeses, high-umami mushrooms such as shiitake, or even a few slices of cecina (cured beef). In short, it pairs beautifully with high-character products.

HAKE AND PRAWN CREAM SOUP



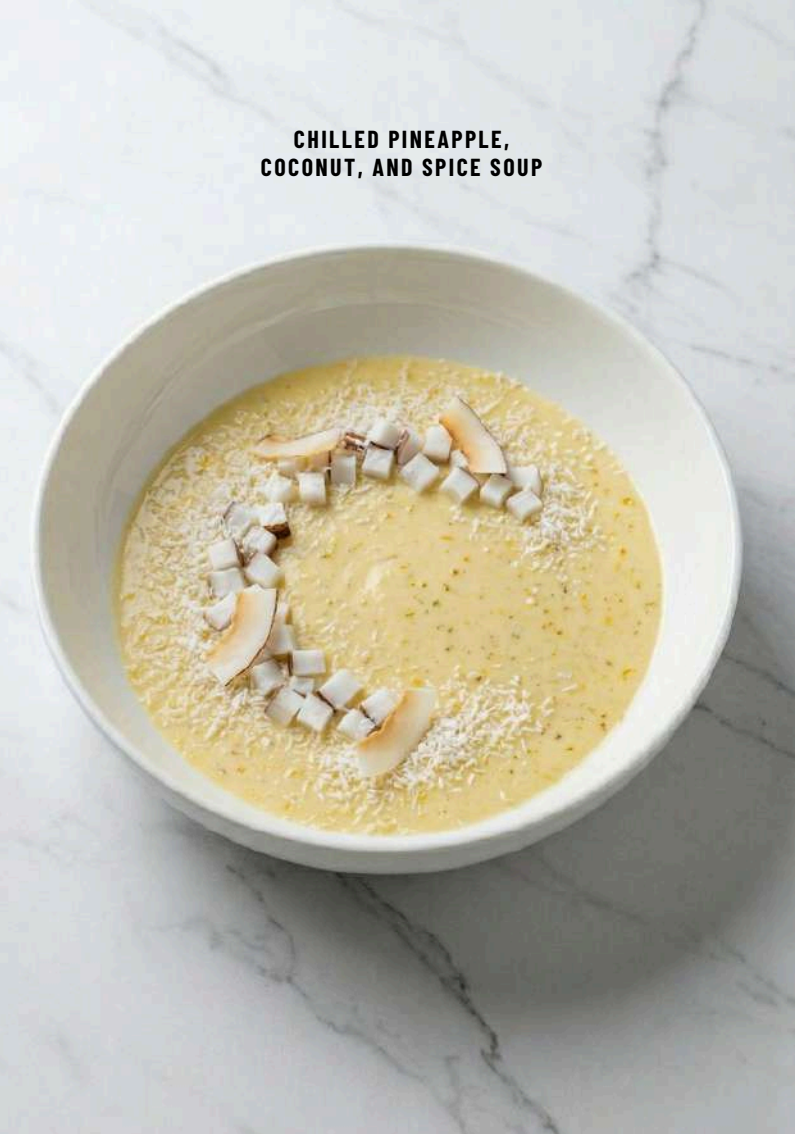
50 min SERVES 8

380 g	HAKE
240 g	KING PRAWNS (or ARGENTINE RED SHRIMPS)
75 ml	WHITE WINE
1	PARSLEY SPRIGS
3 cloves	GARLIC
75 g	GRATED TOMATOES
15	WHOLE PEPPERCORNS
3	ONIONS
150 g	BUTTER
400 ml	FISH STOCK
	SALT AND PEPPER

1.Cut the hake into pieces and place them in a bowl, reserving 200 g for the final stage.
2.Peel the prawns and add them to the bowl along with the hake, ensuring you include all their juices.
3.Add the white wine, peppercorns, parsley, grated tomato, and chopped garlic to the bowl.
4.Leave the mixture in the refrigerator to marinate for 24 hours.
5.In a pot, add the butter and sweat the onions for about 20 minutes.
6.Transfer the entire marinade, the sautéed onions, and the fish stock into the blender jug.
7.Close the lid and select **automatic program 5.**
8.Return the mixture to the pot, add the reserved hake pieces, and cook for 5 minutes.
9.Adjust the salt and pepper if necessary and serve hot.
10.Garnish with croutons and a sprinkle of chopped parsley.

Serving Suggestion: This seafood recipe is very flavorful and makes for a very complete dish. It is suggested to vary the fish and seafood to find different nuances. It is also interesting if left lighter, as it can be served cold during the summer season.

CHILLED PINEAPPLE, COCONUT, AND SPICE SOUP



25 min SERVES 8

1000 g	FRESH PEELED PINEAPPLE
250 ml	COCONUT MILK
100 ml	COLD WATER
50 g	HONEY
250 g	YOGURT
3	CARDAMOM PODS
2	CLOVES
1	CINNAMON STICK
	SHREDDED COCONUT

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1. Crush the spices (cardamom, cloves and cinnamon) in a mortar.
2. Heat the water with the honey; once hot, add the spices and infuse for 15 min, covered.
3. Strain and set aside.
4. Add the pineapple, the spiced water, the coconut milk and the yogurts to the blender.
5. Close the lid and blend for **50 s on HIGH speed,** progressively increasing the speed until obtaining a homogeneous texture.
6. Serve in a bowl with shredded coconut and some fresh pineapple cubes.

Serving Suggestion: The presence of pineapple is very interesting in this dessert. It is proposed to roast it whole in the oven and then follow the recipe in the same way; the result will be a sweeter and more flavorful dish. By modifying the spices to taste, different results will be found on each occasion. It is a good idea to use different curries and even add spicy touches.

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