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The magic cooker that can turn anyone into a masterchef: It weighs, stirs, heats – and even knows the recipes. It was invented in 1971 by German company Vorwerk and is loved by Michelin-starred chefs from Heston Blumenthal to Raymond Blanc.

Besides blending, it can heat, chop and stir, as well as taking the slog out of tricky dishes such as risotto and mayonnaise as well as whipping up an instant sorbet or ice cream.

Now it has been overhauled for the 21st-century home kitchen. Most impressively, it has a touch screen that displays recipes and step-by-step guidance on making bread, cakes, soups, salads, mousses and more.

The grey and white machine looks like a medical testing kit — a metal jug on a white base with a few knobs and a small screen.

The base contains scales, with the weight shown on the display, so you can add 200g of butter, reset the scale to zero on the touchscreen, then add 200g of flour and so on.

The machine can also heat up the jug to 120c, so dishes can be warmed to specific temperatures.

Inside the jug are four super-sharp blades attached to a motor which, at the highest setting, can pulverise fruit, vegetables, herbs and even dried beans in seconds.

// Excerpt from Ann Shooter for The Daily Mail, 2014