

Breville

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Model: BFP250 Issue 1/08

Breville

Wizz™ Multi Processor

Instructions and Recipes
BFP250



Inspiration. Every day.™



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Congratulations

on the purchase of your new Breville Wizz™ Multi Processor

Breville recommends safety first

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS FOR YOUR BREVILLE WIZZ™ MULTI PROCESSOR

- Carefully read all instructions before operating and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Breville Wizz™ Multi Processor for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the Breville Wizz™ Multi Processor near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour and other substances. Vibration during operation may cause the appliance to move.
- Do not place the Breville Wizz™ Multi Processor on or near a hot gas or electric burner, or where it could touch a heated oven.
- Handle the Breville Wizz™ Multi Processor and attachments with care – remember the blades and discs are razor-sharp and should be kept out of reach of children. Use the blade protector when storing the processing blade.
- Always ensure the Breville Wizz™ Multi Processor is completely assembled before operating. The appliance will not operate unless properly assembled.
- Ensure the Speed Selection Dial is in the Off 'O' position and the food processor is switched off at the power outlet and the power cord is unplugged before attaching the processing blade, discs or processing lid.
- Always secure the processing bowl onto the motor base before attaching the processing blade or discs.
- Always operate the food processor with the processing lid in position.
- Do not push food into the food chute with your fingers or other utensils. Always use the food pusher provided.
- Keep fingers, hands, knives and other utensils away from moving blades and discs.
- Do not place hands or fingers in the processing bowl of the food processor unless the motor, processing blade and discs have come to a complete stop. Ensure the Speed Selection Dial in the Off 'O' position and the appliance is switched off at the power outlet and the power cord is unplugged before removing the lid from the food processing bowl.
- Ensure the motor and blade or discs have completely stopped before disassembling. Ensure the Speed Selection Dial is in the Off 'O' position and the appliance is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the appliance, when not in use, if left unattended, and before disassembling, cleaning or storing.
- Do not use attachments other than those provided with the Breville Wizz™ Multi Processor.
- Do not attempt to operate the Breville Wizz™ Multi Processor by any method other than those described in this booklet.



CAUTION: THE PROCESSING BLADE AND DISCS ARE EXTREMELY SHARP, HANDLE WITH CARE AT ALL TIMES.

Breville recommends safety first (continued)

- Care should be taken when removing the food from the food processor by ensuring the motor, processing blade and discs have completely stopped before disassembling. Ensure the Speed Selection Dial is turned to the Off 'O' position, the appliance is switched off at the power outlet and unplugged, before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body and the processing blade or disc holder carefully removed before attempting to remove the processed food.
- Do not operate the food processor continuously for periods longer than 3 minutes on any setting or if processing a heavy load. None of the recipes in this booklet should require processing for longer than 3 minutes and none are considered a heavy load. If the food processor is operated continuously for too long, it should be allowed to rest for 25-30 minutes before recommencing.
- Do not use food processor on a sink drain board.
- To protect against electric shock do not immerse power cord, power plug or motor base in water or any other liquid.
- Do not move the food processor whilst in operation.
- Do not leave the food processor unattended when in use.
- Do not place any part of the food processor in the dishwasher or microwave oven.
- Do not process thin fluids such as water, milk, stock, juice, etc. above the 200ml level in the processing bowl as this could result in overflow. To reduce the risk of overflow, always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville service centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



CAUTION: DO NOT PLACE FINGERS, HANDS, KNIVES OR OTHER UTENSILS INTO THE FOOD CHUTE. ALWAYS USE THE FOOD PUSHER TO GUIDE FOOD DOWN THE FOOD CHUTE.

Know your Breville Wizz™ Multi Processor

Automatic Safety Lockout System

prevents food processor from operating unless the bowl and lid are correctly engaged on the motor base

Processing bowl

with 1.2 litre capacity

High performance 500 watt Motor Base

Speed selection dial

with a choice of 3 speeds plus pulse for complete processing control

Food pusher

80ml measuring cup insert guides food down the food chute

Stainless steel processing blade

is perfect for all chopping, mixing and blending tasks

Non-skid feet

ensures the food processor remains stable

Attachments not shown:

- **Spatula** – for easy removal of food from bowl. Spatula handle is designed to dislodge food from the inside of the processing blade shaft
- **Stainless steel slicing disc** – perfect for slicing meats, vegetables, fruit and cheese
- **Stainless steel fine shredding disc** – excellent for shredding chocolate and hard cheeses such as Parmesan
- **Stainless steel coarse shredding disc** – ideal for shredding all types of fruit, vegetables and cheese
- **Processing blade protective storage cover** – used for safe storing of sharp blades
- **Disc holder spindle** – insert into the processing bowl to support the disc holder
- **Disc holder** – discs lock easily into place
- **Storage container** – for discs and disc holder

Assembly and operation of your Breville Wizz™ Multi Processor

Before first use

Remove and safely discard all packaging materials and promotional labels from your Breville Wizz™ Multi Processor.

Wash the food processor bowl, lid and other attachments in warm soapy water using a mild detergent. Rinse and dry thoroughly. (Refer to Care, Cleaning and Storage section of this booklet.)

Attaching the food processor bowl

The food processor bowl and lid must be correctly assembled for the food processor to operate.

Step 1

Place the motor base on a flat, dry surface such as a bench top. Make sure that the motor base is turned off at the power outlet and the power cord is unplugged.

Step 2

Place the processing bowl over the drive shaft and onto the motor base (see Fig 1). Turn the processing bowl clockwise to lock into position (Fig 2).

Step 3

Select either the processing blade or a slicing or shredding disc (Refer Pages 8 and 9) for assembly.

Each time you reassemble your Breville Wizz™ Multi Processor be sure to attach the processing bowl first and lock it into position before attaching the lid.

Note

The processing of thin fluids such as water, milk, stock, juice, etc. above the 200ml level in the processing bowl could result in overflow. To reduce the risk of overflow, always add drier or thicker ingredients to the processing bowl prior to adding thin fluids.

Note



Fig.1



Fig.2

Using the stainless steel slicing/shredding discs

1. Place the disc holder spindle onto the shaft in the processing bowl.
2. Fit disc onto disc holder by placing the wider lug on end of disc, into one side of the disc holder opening (Fig 3). Lower the disc down over shaft hole then push disc down to lock into position (Fig 4). To remove disc, hold disc holder with the disc facing away and place thumbs underneath the end of disc marked 'Push Up' and push out (Fig 5).
3. Place the disc holder onto the disc holder spindle.



Fig.3

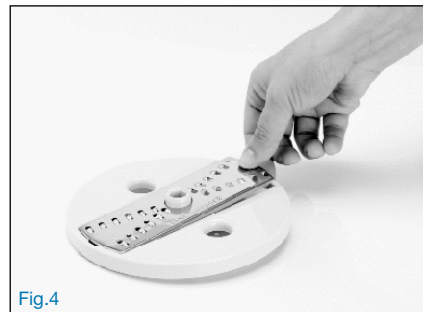


Fig.4

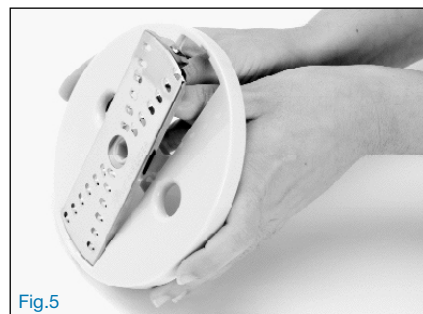


Fig.5



WARNING: WHEN SLICING AND SHREDDING, ALWAYS USE THE FOOD PUSHER TO GUIDE FOOD DOWN THE FOOD CHUTE. NEVER PUT YOUR FINGERS OR SPATULA INTO THE FOOD CHUTE. ALWAYS WAIT FOR THE DISC TO STOP SPINNING BEFORE REMOVING THE LID.

THE PROCESSING BLADE AND THE DISCS ARE EXTREMELY SHARP!! USE CAUTION WHEN HANDLING AND STORING THESE PARTS.

Using the stainless steel processing blade

1. Carefully remove the protective storage cover from the processing blade.
2. Place the processing blade over the drive shaft (see Fig 6). Rotate it slowly until it settles into place. When handling the processing blade, always hold by the spindle (as shown in Fig 7).
3. Place the food to be processed into the processing bowl as indicated in the recipe.

To avoid over-processing, check the consistency frequently when the food being processed requires a coarse or thick texture. If necessary, turn the Speed Selection Dial to the Off '0' position, switch off at the power outlet, unlock the lid and use the spatula to scrape down the sides of the bowl to ensure even processing.

Note

Care should be taken when removing the food from the processing bowl by ensuring the motor and the processing blade or disc, have completely stopped before disassembling. Ensure the Speed Selection Dial is turned to the Off '0' position, the appliance is switched off at the power outlet and unplugged, before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body and the processing blade or disc holder carefully removed before attempting to remove the processed food.

Note



Fig.6



Fig.7

Attaching the lid

Attach the lid by placing the lid on the processing bowl with the food chute positioned slightly left of the bowl handle and aligning the spindle of the processing blade or disc holder with the bowl lid bearing located under the white button in the centre of the lid (see Fig 8). Turn the lid clockwise to slide the locking tab on the lid into the interlocking safety slot in the motor base (see Fig 9). Ensure the lid is positioned securely. Insert the food pusher and measuring cup into position in the food chute (Fig 10).

Ensure the fine end of the processing blade or disc holder spindle and the hole in the bowl lid bearing, located under the white button in the centre of the lid, are clean and free of food residue before attaching the lid.

Note



Fig.8



Fig.9



Fig.10

The Breville Wizz™ Multi Processor will not operate unless the processing bowl and lid are positioned correctly and locked into position.

Note

Commence processing

Step 1

To commence processing, insert the power plug into a power outlet and switch on. Select a speed on the Speed Selection Dial by turning clockwise one notch for Speed 1, two notches for Speed 2, or three notches for Speed 3 or turn anticlockwise for 'Pulse' (see Fig 11).



Fig.11

Step 2

Processing blade

When using the processing blade, the food to be processed should be placed into the processing bowl before locking the lid into position. However, some recipes call for liquids, etc. to be added during processing. To do this, remove the measuring cup from the food pusher and slowly pour the liquid through the narrow opening.

Slicing/shredding discs

When using the slicing or shredding discs, the food is placed into the food chute and pushed down onto the rotating disc using the food pusher. To support narrow food items, when processing, position the food pusher into the food chute, insert the food into the narrower opening and use the measuring cup as the food pusher.

Care, Cleaning and Storage

When you have finished processing ensure the Speed Selection Dial is turned to the Off '0' position, the appliance is switched off at the power outlet and the power cord is unplugged, then carefully remove the lid, processing blade, or disc holder and spindle, then the processing bowl.

Motor base

Wipe the motor base with a clean, damp cloth after each use. **NEVER IMMERSE THE MOTOR BASE IN WATER OR OTHER LIQUID.**

Processing bowl, lid, food pusher, measuring cup, disc holder, spindle and spatula

Wash in warm to hot water using a mild detergent. Rinse and dry thoroughly.

DO NOT USE STEEL WOOL, SCOURING PADS OR ABRASIVE KITCHEN CLEANERS AS THEY WILL SCRATCH THESE PARTS.

Do not place any part of the food processor in the dishwasher.

Note

Processing blade and discs

Wash in warm to hot water using a mild detergent. Food can be dislodged from the inner shafts of the processing blade and disc holder spindle by inserting the end of the spatula handle or a bottle brush.

Ensure the fine end of the processing blade or disc holder spindle and the hole in the bowl lid bearing, located under the white button in the centre of the lid, are clean and free of food residue before attaching the lid for use or for storage.

Note

Care, Cleaning and Storage continued

Food stains and odours

Strong smelling foods such as garlic, onion, fish and some vegetables such as carrots may leave an odour or stain on the processing bowl, lid, disc holder, spindle and food pusher. To remove odours or stains, soak these parts in 2 litres of water mixed with 100ml of lemon juice or white vinegar for 30 minutes. Then wash with a mild detergent and warm water, rinse and dry thoroughly.

Storage

Store your food processor on the kitchen bench or in an accessible cupboard. Insert the discs and disc holder into the storage container. Insert processing blade into the protective storage cover then onto the drive shaft in the bowl. Place the disc holder spindle into the bowl, insert the storage container onto the processing blade spindle and place the lid on top. DO NOT store with the lid locked onto the bowl as unnecessary strain will be placed on the operating switch in the motor base. Insert the food pusher and measuring cup into position in the food chute.



**THE PROCESSING BLADE AND THE DISCS ARE EXTREMELY SHARP!!
USE CAUTION WHEN HANDLING AND STORING THESE PARTS.**

The stainless steel processing blade

The cutting edges of this blade are extremely sharp, so it should only ever be held by the central plastic spindle.

Using the processing blade – Chopping

INGREDIENTS	PROCEDURE
Onions, vegetables, fruits, cooked meats	Cut ingredients into approximately 2.5cm cubes. Place up to 500g at a time into processing bowl. Process, using speed 2-3 or pulse function until the ingredients are chopped as desired. Remove lid and scrape the sides down with the spatula between pulses, to ensure more even chopping.
Raw meats	Trim the meat of any bone, fat and gristle. Cut into 2.5cm cubes. Process up to 500g at a time on speed 2, scraping down the sides of the bowl, until the meat is as coarse or fine as desired.
Herbs	Make sure the herbs are as dry as possible. Place into the processing bowl and process on speed 2, until finely chopped. Scrape down the sides of the bowl at least once during processing. Up to 2 cups of firmly packed herbs can be processed at a time.
Breadcrumbs or biscuits crumbs	Quarter the slices of bread. Place into the processing bowl and process using speed 2. Process up to 6 slices with crusts removed, or 4 slices with crusts, at a time. Break biscuits into quarters. Process up to 2 cups or 20 biscuits at a time.
Nuts (shells removed)	Place up to 2 cups of nuts into the processing bowl at a time and process using the pulse function. If chopped too finely, the nuts will become oily and will eventually form butter. Processing smaller quantities at a time will ensure even chopping.
Hard cheeses	To process hard cheese such as Parmesan, first cut the cheese into 2cm cubes. With machine running, using speed 2, push cubes of cheese down the food chute, processing 200g at a time.
Hard-boiled eggs	Shell and halve the eggs before placing into the processing bowl. Process using the pulse function.

The stainless steel processing blade continued

Using the processing blade – Pureeing

INGREDIENTS	PROCEDURE
Cooked soups, sauces	Place up to 3 cups of mixture into the processing bowl and process on speed 2, until desired consistency is reached. Ensure the liquid does not exceed 250ml.
Dips, spreads	Place ingredients into the processing bowl and process on speed 1. If some ingredients are to remain in pieces, add them last and mix in using the pulse function.
Cooked vegetables, fruits	These may be first cooked in a saucepan. Allow to cool, then process on speed 1 or 2 until desired consistency is reached.

Using the processing blade – Mixing

INGREDIENTS	PROCEDURE
Mayonnaise, sauces	Process according to the recipe. For mayonnaise pour the oil through the food chute in a thin stream with the motor running, using speed 1.
Packet cakes	Place all ingredients into the processing bowl. Process for 5 seconds using speed 1, remove lid and scrape down the sides of the bowl. Process for another 5-10 seconds.
Batters: e.g. pikelets, crêpes, pancakes	Place all ingredients into the processing bowl and process using speed 1 until combined, scrape sides of the bowl down once during processing. Do not fill above maximum fill line.
Quick mix cakes	These usually use a melt and mix method. Add ingredients in the order specified in the recipe. Be careful not to over mix.
Short crust pastry and scones	Place the flour and butter into the processing bowl and process using speed 2 until butter is absorbed. With the motor running, using speed 2-3, pour the liquid down the food chute and process until mixture forms a ball. Approximately 30 seconds. Do not mix more than 3 cups of flour at a time. Do not over process.
Biscuits and champagne pastry	Place butter, sugar and egg yolks into the processing bowl and process using speed 1 until just combined. Remove lid, add the flour and mix until just combined using the pulse function. Do not mix more than 3 cups of flour at a time.
Yeast doughs	Add ingredients in the order listed in the recipe. Add liquids through the food chute with the motor running, using speed 2-3.

The stainless steel slicing disc

For all foods, pack the food chute firmly to ensure even results. Although firm pressure on the food pusher is recommended for some foods, do not press hard as the disc may jam.

Use the food pusher with the measuring cup inserted when using the slicing disc. Use speeds 2-3 for best results when slicing. However, to support narrow food items, when slicing, insert the food pusher into the food chute. Insert the food and use the measuring cup as the food pusher.

The stainless steel slicing disc continued

Using the slicing disc – Slicing

INGREDIENTS	PROCEDURE
Onions	Peel the onions and halve if too large to fit into the food chute. Place onions into the food chute, cut edge facing downwards. Process by using firm pressure on the food pusher.
Carrots, zucchini, eggplant, bananas	Peel and trim the vegetables and fruit. For round shapes, arrange foods vertically in the food chute, cutting them so they are even in height. For longer slices, arrange foods horizontally in the food chute. Process by using firm pressure on the food pusher.
Capsicums	Remove the core and seeds. Halve the capsicums if necessary and arrange vertically in the food chute. Process by using firm pressure on the food pusher.
Mushrooms	Wipe the mushrooms and pack into the food chute on their sides. Process by using light pressure on the food pusher.
Apples, peaches	Peel if desired, remove core and seed and quarter the fruit. Place the quarters on their sides in the food chute and process by using firm pressure on the food pusher.
Celery, rhubarb	Trim the stems, cut into even lengths and pack into the food chute vertically. Process by using firm pressure on the food pusher.
Beans	Prepare the beans. Cut into even lengths and pack vertically into the food chute. Process by using firm pressure on the food pusher.
Cheese	Cut the cheese into pieces large enough to just fit the food chute. Process by using light pressure on the food pusher to prevent cheese crumbling.
Cabbage	Cut cabbage into wedges to fit the food chute and process by using firm pressure on the food pusher.
Lettuce	Separate the leaves of the lettuce, wash and dry. Roll the leaves firmly and pack into the food chute. Process by using firm pressure on the food pusher.
Raw meat, fish, chicken	Trim meat of fat and gristle, and cut to fit firmly in the food chute. Freeze until partly frozen. Process by using firm pressure on the food pusher.
Cooked meats, cabanossi, salami	Remove skin from salami sausages before processing and cut into even lengths. Pack the food chute firmly with meat placed vertically in the food chute. Process by using firm pressure on the food pusher.
Cucumbers	Trim the ends of the cucumber and cut into even lengths to fit into food chute vertically. If the cucumber is too wide, trim to fit the food chute.
Potatoes	Peel the potatoes and cut into pieces to fit the food chute. Process by using firm pressure on the food pusher.

The stainless steel coarse and fine shredding discs

The stainless steel coarse shredding disc

For a wider choice of shredding options we have included a coarse shredding disc and a fine shredding disc. For all foods, pack the food chute firmly to ensure even results. Although applying firm pressure on the food pusher is recommended for some foods, do not press hard as the disc may jam.

Use the food pusher with the measuring cup inserted when using the shredding discs. Use speeds 2-3 with the shredding disc. However, to support narrow food items, when shredding, insert the food pusher into the food chute. Insert the food and use the measuring cup as the food pusher.

The stainless steel fine shredding disc

The fine shredding disc is perfect for shredding chocolate and hard cheese, e.g.. Parmesan cheese.

Use speed 2-3 for best results.

Shredding using the coarse or fine shredding disc

INGREDIENTS	PROCEDURE
Onions, potatoes	Peel the potatoes and cut into pieces to fit the food chute. Process by using firm pressure on the food pusher.
Carrots, zucchini, cucumber	Peel and trim the vegetables and fruit, cutting them so they are even in height. Packing vertically into the food chute will give shorter shreds than packing horizontally. Process by exerting firm pressure on the food pusher.
Cheese	Cut the cheese to fit the food chute. Process by using light pressure on the food pusher to prevent the cheese crumbling.
Chocolate	Break chocolate into pieces to fit the food chute and process by using firm pressure on the food pusher.

To support narrow food items, when shredding, insert the food pusher into the food chute. Insert the food and use the measuring cup as the food pusher.

Note

Functions available at a glance

TASK	ATTACHMENTS	FOOD PRODUCT	PROCEDURE
CHOPPING	Processing blade	Apples, nuts, herbs, vegetables, cooked meat	Place ingredients into the bowl. Process with the processing blade using pulse or speed 2-3.
PUREEING	Processing blade	Fresh, cooked or tinned fruits, meats and vegetables	Place ingredients into the bowl and process with the processing blade using speeds 2-3 until smooth. For best results add a little liquid.
MINCING	Processing blade	Chicken fillets, red meat and fish fillets	Place ingredients into the bowl and process with the processing blade using speeds 2-3 until desired consistency.
BLENDING	Processing blade	Soups, sauces (refer Page 15)	Place cooled ingredients into the bowl and process with the processing blade using speeds 2-3 until smooth.
MIXING/ KNEADING	Processing blade	Cakes, batters, dips, pastry, scones, bread	Place ingredients into the bowl and process with the processing blade using speeds 2-3 until desired consistency is achieved. Do not over process.
CRUMBING	Processing blade	Bread, biscuits, crackers	Place ingredients into the bowl and process with the processing blade using speeds 2-3 until desired texture is achieved. Do not over process.
SLICING	Slicing disc	Fruits, vegetables, chicken, meat, salami	Position the slicing disc onto the disc holder spindle. Using speeds 2-3, firmly push food through the food chute using the food pusher.
FINE SHREDDING	Fine shredding disc	Chocolate, Parmesan cheese	Position the fine shredding disc onto the disc holder spindle. Using speed 2-3, firmly push food through the food chute using the food pusher.
COARSE SHREDDING	Coarse shredding disc	Cheese, fruit, vegetables	Position coarse shredding disc on to the disc holder spindle. Using speeds 2-3, firmly push food through the food chute using the food pusher.

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Recipes

Recipes on the run

AVOCADO CREAM DIP

- 1 ripe avocado, peeled and chopped
- 4 shallots, sliced
- 1½ tablespoons lemon juice
- ½ teaspoon salt
- 1½ teaspoons Worcestershire sauce
- ¼ cup sour cream
- 125g cream cheese, softened

Using the processing blade on speeds 1-2.

1. Place all ingredients into the processing bowl and process on speed 1-2 until mixture is pureed and shallots are finely chopped.

Serve with corn chips.

EGGPLANT DIP

- 500g eggplant, peeled and cut into 2cm cubes
- ¼ cup/60ml water
- ½ cup fresh white bread crumbs
- 1 small onion, peeled and quartered
- 1 clove garlic, peeled
- 2 tablespoons white vinegar
- Salt and pepper, to taste
- ½ cup/125ml olive oil

Using the processing blade on speed 1.

1. Place eggplant and water in saucepan and cook until tender. Allow to cool.
2. Place eggplant, bread crumbs, onion, garlic, vinegar, salt and pepper into the processing bowl and process on speed 1 until combined.
3. With the motor running, add olive oil in a continuous stream through the food chute and process on speed 1 until well combined.

Serve with corn chips or Turkish bread.

HOUMMUS

- 2 cups chick peas, canned or precooked
- 2 cloves garlic, peeled
- 2 tablespoons plain yoghurt
- 1 teaspoon paprika
- 1 tablespoon tahini
- 1 tablespoon olive oil

Using the processing blade on speed 2.

1. Place all ingredients into the processing bowl and process until smooth.

Serve with pita bread.

PUMPKIN AND CUMIN SOUP

Serves 4-6

- 500g butternut pumpkin, peeled and roughly chopped
- 2 onions, peeled and quartered
- 3 cups/750ml water
- 2 teaspoons ground cumin
- 2 chicken stock cubes, crumbled
- Pinch of salt

Using the processing blade on speed 2-3.

1. Place all ingredients in a saucepan and simmer for 15 minutes or until pumpkin is tender. Allow to cool.
2. Pour 3 cups of the cooked ingredients into the processing bowl and process on speed 2 until smooth. Repeat with remaining pumpkin mixture, processing.

Serve with sour cream and chives.

GRILLED CHICKEN WITH CORIANDER PESTO

Serves 6

6 chicken breast fillets, skin removed

1. Grill chicken fillets and serve hot with fresh Coriander Pesto.

Coriander Pesto

- 1 bunch coriander, trimmed
- 60g pine nuts
- 2 cloves garlic, peeled and roughly chopped
- 60g fresh Parmesan cheese, grated
- ½ cup/125ml olive oil

Using the processing blade on speed 1-2.

1. Place coriander, pine nuts, garlic and Parmesan cheese into the processing bowl, process until well combined.
2. With the motor running, gradually add the olive oil through the food chute and process on speed 1 until well combined.

PAN FRIED LAMB WITH SUN-DRIED TOMATO SAUCE

Serves 6

- 1 tablespoon olive oil
- 2 cloves garlic, peeled and crushed
- 6 lamb butterfly steaks

1. Heat oil in a heavy based fry pan. Add garlic and cook for 1 minute. Add lamb and cook for 2-3 minutes each side.

Serve hot with Sun-dried Tomato Sauce.

Sun-dried Tomato Sauce

- ⅔ cup sun-dried tomatoes, drained and chopped
- ⅓ cup pitted black olives
- 2 cloves garlic, peeled and crushed
- 1½ tablespoons olive oil
- 2 teaspoons chopped fresh oregano

Using the processing blade on speed 2.

1. Place sun-dried tomatoes, olives, garlic and olive oil into the processing bowl and process until pureed and well combined.
2. Stir oregano through the sauce and pour over lamb steaks.

Starters

CHICKEN LIVER PÂTÉ

1 small onion, peeled and quartered
2 bacon rashers, rind removed and roughly chopped
3 tablespoons/60g butter
½ teaspoon ground thyme
250g chicken livers
1 tablespoon brandy
⅓ cup/80ml cream

Using the processing blade on speed 1-2.

1. Place onion and bacon into the processing bowl, process until finely chopped (approx. 5 seconds).
2. Heat butter in a pan, add chopped onion and bacon, thyme, chicken livers and brandy. Cook until livers are slightly pink in the centre. Allow to cool.
3. Place cooled ingredients into the processing bowl. With motor running, add the cream through the food chute and process until smooth on speed 1 (approximately 10 seconds). Do not over process as mixture will separate.
4. Pour into serving dish and refrigerate until firm.

Serve with savoury crackers or Melba toast.

SALMON PÂTÉ

220g can pink salmon, drained and bones removed
250g cottage cheese
2 tablespoons/40g butter, softened
1 tablespoon lemon juice
Black pepper, to taste
50g smoked salmon pieces

Using the processing blade on speed 2.

1. Place pink salmon, cottage cheese, butter, lemon juice and black pepper into the processing bowl.
2. Using speed 2 process until smooth.
3. Add smoked salmon and use pulse function once to combine the pieces.

Serve with savoury biscuits or Melba toast.

Soups

POTATO AND LEEK SOUP

Serves 4-6

3 leeks, washed and tops removed
2 onions, peeled and halved
3 large potatoes, peeled and halved
3 tablespoons/60g butter
5 cups/1¼ litres chicken stock
Salt and pepper, to taste
¾ cup/190ml cream

Using the slicing disc on speed 2-3.

1. Slice leeks, onions and potatoes using the slicing disc.
2. Melt butter in a saucepan and sauté leeks and onions until tender.
3. Add potatoes, chicken stock and seasonings to taste, simmer for 10 minutes and allow to cool.

Using the processing blade on speed 2-3.

4. Pour 3 cups of the cooled ingredients into the processing bowl and using the processing blade, use speed 3 until smooth. Repeat with remaining cooled ingredients, processing 3 cups of ingredients at a time.
5. Return soup to saucepan, stir in cream and reheat gently. Do not allow to boil.

CREAM OF CHICKEN SOUP

Serves 4

½ green capsicum, cut into strips
100g button mushrooms
1 small onion, peeled and quartered
250g chicken fillet, cut into strips
1 tablespoon/20g butter
3½ cups/875ml chicken stock
1 cup/250ml milk
Salt and pepper, to taste

Using the processing blade on speed 1-2.

1. Place capsicum, mushrooms and onion into processing bowl. Using the processing blade, process on speed 1-2 until roughly chopped. Remove from bowl, set aside.
2. Place chicken into the processing bowl, process with the processing blade for 10 seconds until roughly chopped. Do not over process.
3. Melt butter in a saucepan and sauté capsicum, mushrooms and onion.
4. Add chicken and cook for 5 minutes.
5. Stir in stock and bring to boil, reduce heat and simmer for 20 minutes.
6. Before serving add milk, season to taste and allow to heat through, but do not boil.

SEAFOOD CHOWDER

Serves 4

3 bacon rashers, quartered and fat removed
 1 onion, peeled and quartered
 1 stick celery, roughly chopped
 1 carrot, peeled and roughly chopped
 20g/1 tablespoon butter
 1 potato, peeled
 1¼ cups/315ml water
 200g fish fillets
 300g prawns, peeled and heads removed
 1 tablespoon/20g butter
 ¼ cup plain flour
 2½ cups/625ml milk
 Salt and pepper, to taste
 1 tablespoon brandy

Using the processing blade on pulse.

1. Place bacon, onion, celery and carrot into processing bowl, and use the pulse function to chop vegetables roughly.
2. Melt butter in a pan, add chopped bacon and vegetables, cook gently until soft.
3. Remove pan from heat.

Using slicing disc on speed 2-3.

4. Slice potato.
5. Add water and sliced potato to the vegetable mixture in the pan and simmer until potato is tender.

Using the processing blade on pulse.

6. Place seafood into the processing bowl and use the pulse function until finely chopped, add seafood to vegetable mixture.
7. In a separate pan, melt butter, stir in flour, cook for 1 minute.
8. Remove from heat and gradually stir in milk.

9. Return fish and vegetable mixture to heat and stir in milk mixture.
10. Cook until soup boils and thickens, stirring constantly.
11. Season with salt and pepper, and stir in brandy just before serving.

PRAWN LAKSA

Serves 4

125g fresh ginger, peeled and roughly chopped
 2 small red chillies, seeds removed
 4 stalks lemongrass, peeled and roughly chopped
 ⅓ bunch coriander
 3 cloves garlic, peeled
 3 tablespoons peanut oil
 1 teaspoon shrimp paste
 2 tablespoons green curry paste
 500g green king prawns, shelled and divided
 3 cups/750ml coconut milk
 500g packet Asian style noodles, cooked (follow directions on packet)
 200g fresh bean sprouts

Using the processing blade on speed 1-2.

1. Place ginger, chillies, lemongrass, coriander and garlic into processing bowl.
2. Process using speed 1-2 until ingredients are roughly chopped.
3. Heat the oil in a saucepan and add the processed herbs, shrimp paste and curry paste.
4. Stir over moderate heat for 4-5 minutes until mixture softens.
5. Add prawns and coconut milk. Cook gently until prawns are opaque and cooked through.
6. Toss noodles and sprouts in serving bowl and spoon Prawn Laksa over the top.

LASAGNE

Serves 4-6

Meat Sauce

500g chuck steak, cubed
 1 onion, peeled and quartered
 2 cloves garlic, peeled
 2 tablespoons oil
 440g can tomatoes
 2 tablespoons tomato paste
 1 tablespoon mixed herbs

Using the processing blade on speed 1-2.

1. Place steak, onion and garlic into processing bowl and process, using speed 1-2, until finely chopped.
2. Heat oil in a fry pan, add meat mixture, cook until browned.
3. Add tomatoes, tomato paste and herbs.
4. Allow meat sauce to simmer for 20 minutes.

Cheese Sauce

90g tasty cheese
 1 tablespoon/20g butter
 2 tablespoons plain flour
 ¾ cup/190ml milk
 ½ cup/125ml cream

Using the fine shredding disc on speed 2-3.

1. Shred tasty cheese, using speed 2-3.
2. Melt butter in a small saucepan.
3. Add flour, stir until smooth, cook 1 minute.
4. Add milk and cream stirring over a medium heat until sauce boils and thickens.
5. Simmer for 3 minutes, add cheese and stir until cheese melts.

Assemble Lasagne

450g packet instant lasagne noodles

1. Place half of the meat sauce in the base of a lasagne dish, pour ⅓ of the Cheese Sauce over the top.
2. Soften lasagne noodles in hot water, drain and assemble over the Cheese Sauce. Repeat the layers. Top with remaining Cheese Sauce.
3. Bake in a moderate oven 180°C for 20 minutes.

Serve with crusty bread and a green salad.

Main courses

PORK WITH PRUNE & APPLE STUFFING

Serves 6

- 1 green apple, peeled, cored and quartered
- 125g prunes, pitted
- 1 onion, peeled and chopped
- 2.5cm piece of ginger, peeled
- 6 slices stale bread, crusts removed
- 3 tablespoons/60g butter
- ¼ teaspoon mixed herbs
- Salt and pepper, to taste
- 2kg loin of pork, boned
- 2 teaspoons salt
- ¼ cup/60ml oil

Using the processing blade on speed 2-3.

1. Place the apple, prunes, onion and ginger into processing bowl and process on speed 2-3 until finely chopped. Remove and set aside.
2. Place bread into processing bowl and process, on speed 2-3, until fine breadcrumbs are formed.
3. Melt butter in a saucepan, add apple mixture and cook gently for 3 minutes. Add breadcrumbs, herbs and salt and pepper, cook for 2 minutes.
4. Unroll the loin of pork and place the prepared stuffing down the centre of the loin.
5. Roll up firmly and secure with wet kitchen string in several places along the roll.
6. Rub roll with salt and oil and bake at 190-220°C for 1½-2 hours or until cooked when tested.

Serve with roasted vegetables and seasonal greens.

TANDOORI CHICKEN

Serves 6

- 2cm piece fresh ginger, peeled and chopped
- 1 red onion, peeled and quartered
- 4 cloves garlic, peeled
- 1 tablespoon tamarind paste
- ⅓ cup/165ml olive oil
- 1¼ cups plain yoghurt
- 2 tablespoons ground cumin
- 1½ teaspoons turmeric
- 1 teaspoon chilli powder
- 1 teaspoon paprika
- 6 chicken breast fillets, skin removed

Using the processing blade on speed 2-3.

1. Combine ginger, onion, garlic and tamarind paste in the processing bowl and process on speed 2-3 until smooth.
2. Add olive oil, yoghurt and seasonings and continue processing until mixture forms into a thick paste.
3. Place chicken in a shallow dish and brush liberally with the Tandoori paste.
4. Cover and marinate for 3-4 hours in the refrigerator.
5. To cook, place chicken on a greased oven rack over a baking dish and bake at 180°C for 30-35 minutes, or until cooked.

Serve with rice.

FISH AND PRAWN CAKES WITH PEANUT SAUCE

Makes 12 fish cakes

- 300g fish fillets
- 600g green prawns, peeled and de-veined
- 1½ cups desiccated coconut
- 1 tablespoon Penang curry paste
- 1 teaspoon ground black pepper
- 3 chillies, seeds removed
- 2 tablespoons brown sugar
- 1 cup cooked long grain rice

Using the processing blade on speed 2-3.

1. Place fish and prawns in the processing bowl and process, using speed 2-3 until finely minced.
2. Add remaining ingredients and continue processing until well combined. Stir in rice.
3. Mould tablespoons of the mixture into round patty shapes and grill or barbecue until golden brown.

Serve hot with Peanut Sauce.

Peanut Sauce

- 1 teaspoon sesame oil
- 1 clove garlic, peeled and chopped
- 2 small red chillies, chopped
- ½ cup crunchy peanut butter
- 1 cup/250ml water
- 2 tablespoons soy sauce
- ¼ cup/60ml coconut milk

1. Heat sesame oil in a saucepan.
2. Add garlic and chillies and sauté 1 minute.
3. Stir in peanut butter, water and soy sauce.
4. Heat gently, stirring until combined and thickened.
5. Fold coconut milk into the mixture and serve.

PRAWNS WITH CHILLI MINT PASTE

Serves 4

- 2 cups fresh mint leaves
- 3 small red chillies, seeds removed
- ¼ cup lime juice
- 3-4 drops Tabasco sauce
- 1kg green king prawns, peeled and de-veined
- 2 tablespoons peanut oil

Using the processing blade on speed 2.

1. Place mint, chillies, juice and sauce into processing bowl. Process, using speed 2, until mixture forms a thick paste.
2. Coat the prawns with the paste, cover and marinate for 20 minutes.
3. Heat oil in a fry pan, add the prawns and cook until the prawns change colour.

Serve with rice.

COLESLAW

Serves 8-10

6 sticks celery
8 shallots
¼ red cabbage, separate leaves and roll into bundles
¼ white cabbage, separate leaves and roll into bundles
4 carrots, peeled and trimmed
3 green apples, cored and quartered
1 red capsicum, trimmed and quartered
310g can corn kernels, drained
1½ cups/375ml mayonnaise

Using the slicing disc on speed 2.

1. With the motor running on speed 2, feed the celery, shallots and cabbage down the feed chute. Place into a large bowl.

Using the coarse shredding disc on speed 1.

2. With the motor running on speed 1, feed the carrots down the feed chute. Place in bowl with sliced vegetables.

Using the processing blade on pulse.

3. Place apple and capsicum in processing bowl and use the pulse function until roughly chopped.
4. Combine corn and mayonnaise with sliced and grated vegetables and toss.
5. Refrigerate before serving.

MUSHROOM SALAD

Serves 6

200g button mushrooms
¼ cup fresh basil
¼ cup olive oil
¼ cup cider vinegar
2 tablespoons French mustard
1 teaspoon sugar

Using the slicing disc on speed 2.

1. With the motor running on speed 2, process the mushrooms down the feed chute. Place into a salad bowl.

Using the processing blade on speed 1.

2. Place basil, oil, vinegar, mustard and sugar into the processing bowl and process, using speed 1, until basil is finely chopped.
3. Pour over the mushrooms and toss well.

TABBOULEH

Serves 8

⅔ cup cracked wheat
1½ cups parsley sprigs
¾ cup mint leaves
1 clove garlic, peeled
3 large tomatoes, quartered
1 medium onion, peeled and quartered
¼ cup olive oil
¼ cup lemon juice

1. Cover cracked wheat with boiling water in a bowl and stand for 15 minutes.

2. Drain well and pat dry with paper towel.

Using processing blade on speed 1 and pulse.

3. Place parsley, mint and garlic into processing bowl and process, using speed 1, until finely chopped.
4. Add tomatoes and onion and process, using pulse function, until roughly chopped.
5. Add olive oil, lemon juice and cracked wheat and use pulse function until just combined.

LAYERED VEGETABLE SALAD

Serves 6-8

500g carrots, peeled and trimmed
500g zucchini, trimmed
¼ white cabbage
½ red cabbage
¾ cup mayonnaise, for serving

Using the coarse shredding disc on speed 2-3.

1. With the motor running on speed 2-3, feed the carrots down the food chute. Arrange on a large platter.

Using the slicing disc on speed 2-3.

2. With the motor running on speed 2-3, feed the zucchini down the food chute and layer on top of grated carrots.
3. Continue feeding the cabbages down the food chute then layer on top of the zucchini.

Serve the mayonnaise separately to keep the salad crisp and fresh.

Cakes and desserts

BASIC BUTTER CAKE

185g butter or margarine, cubed
1 cup sugar
½ teaspoon vanilla
3 x 60g eggs
3 cups/450g self raising flour
¾ cup/190ml milk

Using the processing blade on speed 2.

1. Place butter, sugar and vanilla into the processing bowl and process, using speed 2, until light and fluffy.
2. With motor running on speed 2, add eggs one at a time through the food chute until just combined. Stop processing and scrape sides of bowl if necessary.
3. With motor running on speed 2, add the flour and milk alternately through the food chute and process until all ingredients are just combined.
4. Pour the mixture into a greased, deep 20cm square cake pan and bake at 180°C for approximately 50-60 minutes or until cooked when tested.
5. Turn cake out onto a wire rack and allow to cool before serving.

Serve topped with Vanilla Cream Cheese Icing.

VARIATIONS:

Sultana cake

In Step 3: Add 1 cup sultanas after adding the flour and milk, and use the pulse function until sultanas are just combined.

Cherry cake

In Step 3: Add 125g glace cherries after adding the flour and milk, and use the pulse function until cherries are roughly chopped.

Cream Cheese Icing

¼ cup melted butter
125g cream cheese, cubed and softened
1 teaspoon vanilla essence or grated lemon rind
1½ cups icing sugar, sifted

Using the processing blade on speed 2.

1. Place butter, cream cheese and vanilla or rind into processing bowl and process using speed 2.
2. Continue processing and add icing sugar through food chute until mixture is light and fluffy.
3. Spread onto cooled cakes.

CARROT AND ZUCCHINI CAKE

3 small zucchini, trimmed
2 carrots, peeled
3 x 60g eggs
2 cups sugar
3 teaspoons vanilla
½ cup/125ml oil
1 cup walnuts
2½ cups/375g self raising flour
¼ teaspoon baking powder
1 teaspoon salt
2 teaspoons cinnamon

Using the coarse shredding disc on speed 2.

1. With the motor running on speed 2, process the zucchinis and carrots down the feed chute, remove and set aside.

Using the processing blade on speed 2.

2. Place eggs in the processing bowl and process, using speed 2, until pale in colour.
3. Add sugar, vanilla and oil and process, using speed 2, until slightly thickened.
4. Add walnuts, zucchini and carrots and process, using speed 2, until walnuts are roughly chopped.
5. Add the flour, baking powder, salt and cinnamon and process, using speed 2, until just combined.
6. Pour mixture into 2 well greased, deep 20cm cake pans and bake at 160°C for 50-60 minutes or until cooked when tested.
7. Turn cakes onto a wire rack and allow to cool before icing or slicing.

Serve topped with Lemon Cream Cheese Icing.

CHOCOLATE CAKE

1 tablespoon/20ml white vinegar
1 cup/250ml milk
1 cup/150g plain flour
1 cup/150g self raising flour
1 cup caster sugar
¾ cup cocoa
¼ teaspoon bicarbonate of soda
125g butter or margarine, melted
3 x 60g eggs

Using the processing blade on speed 2.

1. Add vinegar to milk and allow to stand for 5 minutes. Set aside.
2. Place flour, sugar, cocoa and bicarbonate of soda into the processing bowl and process, using speed 2, until just combined.
3. Add melted butter, egg and milk and process, using speed 2, until smooth.
4. Pour mixture into a greased 20cm ring pan and bake at 180°C for 40-45 minutes or until cooked when tested.
5. Turn cake onto a wire rack and allow to cool before slicing.

MILK BREAD

Makes 1 large or 2 small loaves

3 cups/450g plain flour
1 teaspoon salt
1 tablespoon sugar
1½ teaspoons instant dried yeast
2 tablespoons/40g butter or margarine, melted
¾ cup/190ml milk, scalded and cooled

Using the processing blade on speed 2-3.

1. Place flour, salt, sugar, yeast and butter into the processing bowl and process, using speed 2, until just combined.
2. With motor running on speed 2-3, pour sufficient milk down the feed chute until mixture forms a light elastic dough.
3. Process briefly until smooth, add more milk if required. Do not over process.
4. Remove dough from the processing bowl and knead on a lightly floured board for 5-8 minutes or until dough becomes smooth and elastic.
5. Place dough in a lightly oiled glass bowl, cover with plastic wrap and allow to stand in a warm place until dough has doubled in size.
6. Halve the dough and knead each half for 5 minutes.
7. Form dough into desired shapes, place into two greased bread pans and stand, covered, for 20 minutes or until dough has doubled in size.
8. Brush bread tops with water and bake at 200°C for 30 minutes or until bread sounds hollow when tapped.
9. Turn bread out onto a wire rack and allow to cool before slicing.

SHORTCRUST PASTRY

Makes enough to line and cover a 20cm pie dish

2 cups/300g flour
½ teaspoon salt
125g butter or margarine, cubed
2 tablespoons/40ml water

Using the processing blade on speeds 2-3.

1. Place flour, salt and butter into the processing bowl and process, using speed 2, until mixture resembles fine bread crumbs.
2. With the motor running, on speed 2-3, pour the water down the feed chute until mixture forms a ball. Do not over process
3. Wrap the pastry in plastic food wrap and refrigerate for 15 minutes before using.
4. Use as desired.

SCONES

Makes 18

3 cups/450g self raising flour
¼ teaspoon salt
40g/2 tablespoons butter or margarine
¾ cup/190ml milk
Extra milk, for glazing

Using the processing blade on speeds 2-3.

1. Place flour and salt into processing bowl and process, using speed 2, until well combined.
2. Add the butter and process until mixture resembles fine bread crumbs.
3. With the motor running, on speed 2-3, pour the milk down the feed chute and process until a soft dough forms. Do not over process.
4. Knead the dough gently on a lightly floured board and pat the dough out to a 2cm thickness
5. Use a sharp-edged, round scone cutter and cut straight down into dough to form scone rounds.
6. Place scone rounds close together in a low sided, lightly greased baking tray.
7. Brush tops lightly with milk and bake at 220°C for 12-15 minutes or until golden brown.

PIZZA DOUGH

Makes 1 large or 2 medium pizzas

2 cups/300g plain flour
1 teaspoon sugar
1 teaspoon salt
1 teaspoon instant dry yeast
2 tablespoons oil
1 x 60g egg
½ cup/125ml water

Using the processing blade on speeds 2-3.

1. Place flour, sugar, salt, yeast, oil and egg into processing bowl and process, using speed 2, until well combined.
2. With the motor running, using speed 2-3, add sufficient water through the food chute until a soft dough forms. Do not over process.
3. Remove the dough and knead on a lightly until smooth and elastic.
4. Shape dough into a ball, place into an oiled bowl, cover and stand in a warm place for 30 minutes or until dough has doubled in size.
5. Halve the dough and knead each half for 5 minutes.
6. Press or roll dough out to fit 1 x 30cm or 2 x 25cm lightly greased pizza trays and spread with desired toppings.
7. Bake at 220°C for 20 minutes or until cooked.

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