Ma Cuisine



magimix®

INSTRUCTIONS FOR USE

Safety instructions **2**
Description 6
Control Panel 7
Maximum processing capacities 7
Bowls 8
Accessories 10
Useful hints and tips 20
Golden rules 24

RECIPES

How to read the recipes 26
Sauces & Appetisers 27
Bread & Baking 37
Soups 57
Starters 65
Vegetables 75
Fish 81
Meat 89
Desserts 97
Cocktails 119
Glossary 124
Recipe index 125



Download on the App Store

GET IT ON Google Play

www.magimix.com











SAFETY INSTRUCTIONS

When using any electrical appliance, basic safety precautions should always be followed, including:

1. Read all the instructions carefully.
2. To void the risk of an electric shock, do not immerse the appliance in water or any other liquid..
3. If the cord is damaged or frayed or your appliance is not working, it must be replaced by the manufacturer, their after-sales service or by someone who is suitably qualified to avoid a potential hazard.
4. Using parts that are not recommended or not sold by the manufacturer could lead to fire, electric shock or injury.
5. Do not use the blender outdoors.
6. Do not let the cord hang over the edge of a table or counter and make sure it does not touch hot surfaces.
7. Be very careful when pouring hot liquids into the bowl as they could be ejected from the food processor or blender if the contents suddenly come to the boil.
8. To prevent serious injury and avoid damaging the appliance, never put your hands or a utensil in the feed tube when the disks or blade are in use. You can use a spatula but only when the appliance is no longer operating.
9. Special precautions must be taken when handling sharpened blades, while emptying the bowl and during cleaning.
10. In order to prevent injury, never place the blades or disks on the shaft unless the bowl has been locked into position first.
11. Always check that the lid is firmly secured before switching on the appliance.
12. Never interfere with the lid locking mechanism.
13. This appliance is for domestic use only.
14. The blades are very sharp. - Never insert food with the hands - Always use the pusher.
15. Moving parts - never put your fingers in the feed tube or other openings.
16. Do not place the on or near hot gas, electric burners or in a heated oven.
17. Check that the appliance is switched off, then unplug from the wall socket when not in use, before changing accessories or approaching moving parts. To unplug, hold the plug with one hand and pull it out of the socket. Do not pull on the power cord to remove the plug from the socket.
18. Do not use the appliance for anything other than its intended use.
19. Never add ingredients to the bowl when the appliance is in use.
20. Use of the appliance in the following cases will void the warranty: in staff kitchen areas in stores, offices and other working environments, in farms, by guests in hotels, motels, bed & breakfasts, guest houses and other residential environments.
21. This appliance is not designed to be used by children or by persons with reduced physical, sensory or mental capabilities, or by persons who have no experience or knowledge of the appliance, unless they are properly supervised or have been

instructed beforehand on using the appliance by a person responsible for their safety. Strict supervision is necessary when the appliance is used by or near children. Children must be carefully supervised to ensure they do not play with the appliance

22. For the citrus press only: the press can be used by children under 8 provided they have been given supervision or instruction concerning use of the press in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be carried out by children unless they are older than 8 and supervised by an adult. Keep the appliance and its cord out of reach of small children.
23. This appliance must not be used by children. Keep the appliance and its cord out of reach of children. Children must not play with the appliance.
24. All surfaces in contact with food must be cleaned with soapy water or washing-up liquid (see further details under CLEANING).
25. Chrome-plated models of the appliance must also be connected to an earthed electrical supply using the original cord.
26. Never use the appliance if the perforated basket of the centrifuge extractor or the protective lid is damaged or has visible cracks.
27. Always check that the centrifuge extractor is locked in place before turning on the motor. Wait until the centrifuge extractor has stopped completely before opening the lid.
28. Always press the STOP button after you have finished using the centrifuge extractor. Wait until the motor has stopped completely before removing the extractor..
29. Never insert your fingers or a utensil into the feed head of the centrifuge extractor during use. If food gets stuck in the feed tube, use the pusher or another piece of fruit or vegetable to push it down. If this method does not work, press STOP, then remove the centrifuge extractor in order to remove the food stuck in the extractor.
30. To prevent injury due to deterioration of the lid or bowl, do not fill the bowl above the maximum filling line (or nominal capacity) indicated.

KEEP THESE IMPORTANT SAFEGUARDS IN A SAFE PLACE FOR DOMESTIC USE ONLY

ENVIRONMENTAL PROTECTION



This symbol indicates that this product should not be treated as regular household waste. It should be taken to a collection point for the recycling of electrical and electronic equipment. For more details about collection points, please contact your local council or your household waste disposal service.

Drawing on its wealth of experience,
Magimix has been designing and building
sturdy, efficient and easy-to-use kitchen appliances
in the heart of Burgundy for **more than 40 years.**

Magimix, the inventor of the food processor,
now proudly presents the very latest generation.

We are delighted that you have chosen our Magimix food processor to assist you in your everyday tasks within your kitchen.

We very much hope that your Magimix will both inspire and encourage you to make great food.

As your own personal sous-chef, you will soon wonder how you ever managed without your Magimix food processor, as it tirelessly slices, dices, grates, chops, whisks, blends and kneads.

Soon you will be making light and fluffy pancakes, perfecting curried lamb filo parcels and baking delicious homemade bread.

Featuring everything from cream of courgette soup and Provençal vegetable tian to shepherd's pie and chocolate mousse. Our recipe book contains more than 100 simple but delicious ideas that will have you using your food processor every day.















STOP
AUTO
PULSE
magimix








Double pusher*

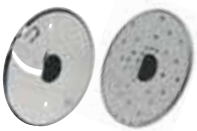

XL pusher*


XL lid*


Mini blade


Mini bowl


Disc support


Slicing disc/Grating disc


Midi bowl


Whisk


Dough blade*


Main bowl


Main blade

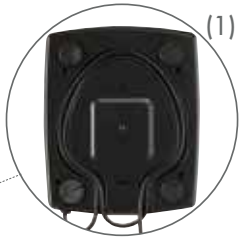

BlenderMix


Storage box


Spatula



Motor unit


(1)

*Depending on the model

(1) For greater stability, thread the power cord through the notches on the underside of the motor unit.



STOP : press this button to switch your food processor off.

AUTO : press this button to process in a continuous mode and obtain a more even texture. Ideal for fine chopping, mixing or blending, as well as for kneading, beating egg whites, slicing or grating.

PULSE : press this button for intermittent processing. Your food processor automatically switches itself off as soon as you release this button, giving you complete control over the task from start to finish. Ideal for coarse chopping or mixing.
To achieve a smoother consistency when preparing soups and purées, start off using the pulse button, then switch to continuous mode (AUTO).
1 pulse = keep the PULSE button pressed down for 1-2 seconds and release.

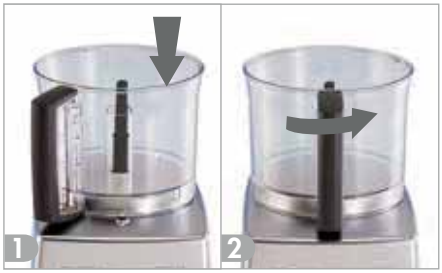
⚠ **Never unlock the lid without pressing the STOP button first. Your food processor is fitted with a thermal failsafe that automatically switches the motor off if it is overloaded or has been running for too long.**
If this happens, press the STOP button and wait until your appliance has cooled down completely before switching it on again.

MAXIMUM PROCESSING CAPACITIES

	C 3200	CS 4200	CS 5200
Brioche	0.5 kg	0.8 kg	1 kg
Bread dough	0.6 kg	1 kg	1.2 kg
Shortcrust pastry	1 kg	1.2 kg	1.5 kg
Soup	1 l	1.3 l	1.8 l
Minced meat	0.75 kg	1 kg	1.4 kg
Carrots	0.8 kg	1 kg	1.4 kg
Egg whites (beaten)	2 - 5	3 - 6	3 - 8

⚠ **Total weight amounts calculated for the main bowl.**

Wash all the parts thoroughly (except the motor unit) before using for the first time.



Place the main bowl on the motor unit and turn in an anticlockwise direction to lock into place.



Slide the midi bowl onto the motor shaft, inside the main bowl.



Slide the mini bowl onto the motor shaft.



Fit the mini blade onto the motor shaft inside the mini bowl.



Place the lid on top of the main bowl and turn in an anticlockwise direction until it locks into place.

WARNING

- Triple protection: your appliance will only work if both the bowl and lid are correctly locked into place, and if the bottom of the pusher is level with the MAX level indicator (p.15).
- Do not leave the lid in the locked position when the machine is not in use.



Unlock the lid by turning clockwise and lifting it off.



Remove the blade from the mini bowl.



Lift the mini bowl out.



Lift the midi bowl out, holding it by the rim.



Release the main bowl by turning it clockwise. You can now lift it off to remove it.

WARNING

- Always handle the discs and metal blades with caution, as they are extremely sharp.
- Never unlock the lid unless you have pressed the STOP button first. If the bowl will not move, check that the lid has been unlocked.



MINI BOWL: equipped with the mini blade for blending, chopping, mixing and emulsifying small amounts. Only use the mini blade in the mini bowl.



MIDI BOWL*: a practical, easy-clean bowl specially designed for use with the discs.



MAIN BLADE: used in the main bowl for mincing, blending, emulsifying, chopping. **BlenderMix**: designed to ensure a smoother, creamier finish when blending soups and other liquids.



DOUGH BLADE: used in the main bowl for mixing and kneading leavened or unleavened dough.



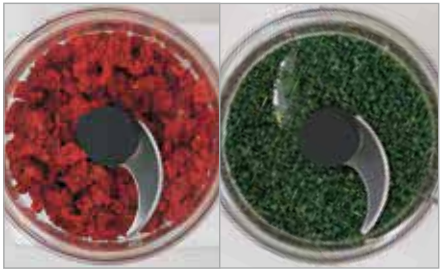
DISCS: used in the midi bowl for grating or slicing fruit, vegetables or cheese in two different thicknesses (2mm and 4mm)*



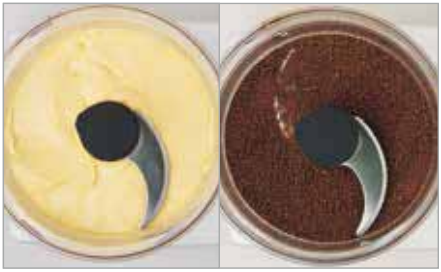
WHISK: used in the main bowl to whip cream or beat egg whites for meringues, mousses, soufflés, etc.

*Depending on the model

MAIN BLADE



CHOPS meat, fish and fresh herbs in either PULSE or continuous mode (AUTO).



EMULSIFIES sauces, crushes ice, and chops chocolate and sugar to a powder in continuous mode (AUTO).

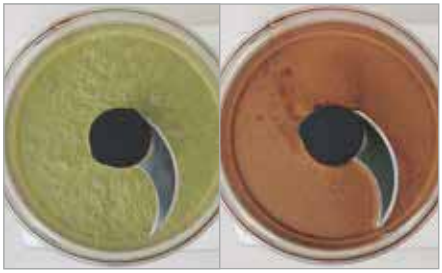


Place the Main blade on the motor shaft. Make sure it is at the bottom of the bowl.



Place the ingredients in the bowl, put the lid on and turn it anticlockwise until it locks into position.

BlenderMix



BLENDS soups, milkshakes, cake mixtures, pancake batter, etc.

Process in continuous mode for 1 minute.



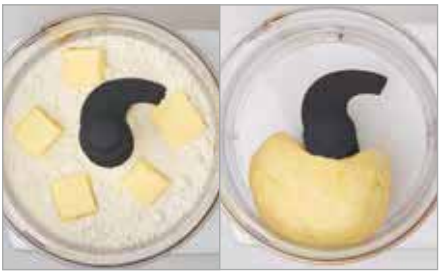
Fit the Main blade on the motor shaft. Put the ingredients in the bowl. Slot the BlenderMix in the bowl. Turn the lid until it locks into position.

The BlenderMix attachment should only be used with the Main blade.

The Main blade is extremely sharp. Always hold it by the central hub. When emptying the bowl, either remove the Main blade first or hold it in place by placing a finger on the central hub.



MIXES and KNEADS leavened dough for bread, brioche, etc.



MIXES and KNEADS unleavened dough for shortcrust pastry, rich shortcrust pastry, etc.

Depending on the quantity, it usually takes approx. 30 seconds to knead a batch of dough. Place all ingredients in the bowl and lock the lid in place before you switch your appliance on.



Fit the dough blade on the motor shaft. Make sure it is at the bottom of the bowl.



Place all the ingredients in the bowl. Put the lid on and turn anticlockwise until it locks into position.



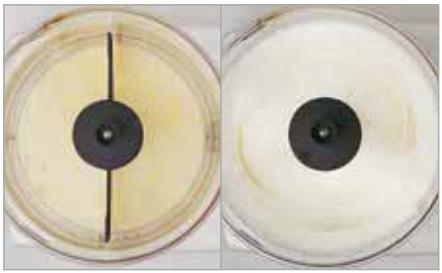
Press AUTO.
Switch off as soon as the dough forms a ball or the mixture is sufficiently kneaded.



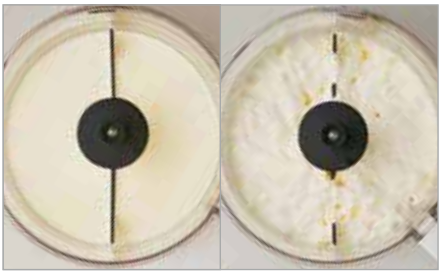
The dough blade can also be used to stir chocolate chips, dried fruit, etc., into the dough without chopping them. Simply pulse 2 or 3 times.

Never exceed the quantities recommended on p.6.
Check out our useful hints and tips on p.21.
Use the spatula to scrape any remaining flour off the sides of the bowl.

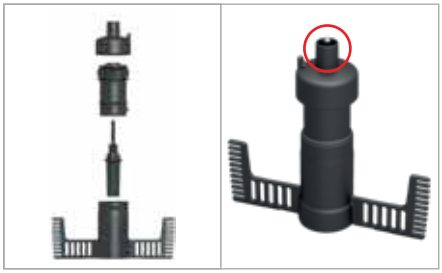
Your bowl must be clean and dry. To allow enough air in, remove the double pusher from the lid.



WHISKS egg whites
Put the egg whites in the bowl.
Whisk continuously for 5-8 minutes, depending on the number of egg whites.



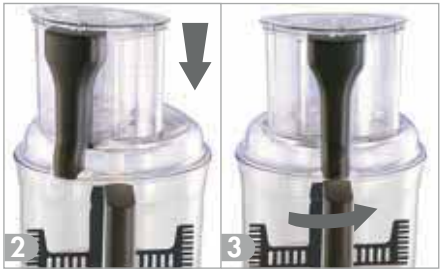
WHIPS cream
Before you begin, chill the bowl and ingredients in the fridge for an hour. Pour the whipping or double cream into the bowl. **Whisk continuously, keeping a close eye on the cream so that it does not turn into butter.**



Make sure you fit the four sections together correctly. Check that the metal shaft has been correctly inserted. It should protrude slightly from the top.



Slot the egg whisk onto the motor shaft. Ensuring it is at the bottom of the bowl. Add the ingredients.



Put the lid on and turn anticlockwise until it locks into place.



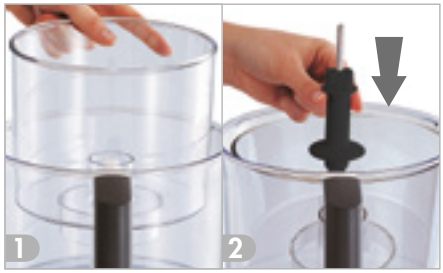
When whisking egg whites or whipping cream, **remove the double pusher from the feed tube** to allow more air in.

Check out our useful hints and tips on p.23.
Built to an exclusive, patented Magimix design, the whisk beats the egg whites very gradually, making them stiffer and giving them more volume.

We recommend you use the discs in the midi bowl, but they can also be used in main bowl.

WARNING

- Always handle the discs with caution, as the blades are extremely sharp.
- Never insert a foreign object - or your fingers - into the feed tube. Always use the pusher designed for that purpose.
- Never exceed the recommended quantities (p. 6).



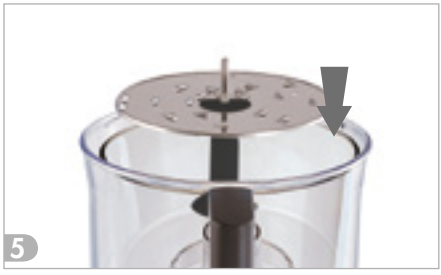
Lower the midi bowl into the main bowl. Slide the disc support onto the motor shaft.



Slicing/grating discs:
each disc is engraved with a code, e.g. R/G4: 4mm grater / E/S2: 2mm slicer



Position your chosen disc so that the relevant function and thickness code is uppermost.



Slot the disc onto the disc support. Turn it anticlockwise until it drops into place (a two-stage process).



For nonreversible discs*, make sure you put them the right way up. The central plastic part should be pointing downwards.

*Depending on the model

WARNING

To prevent the disk blade or motor from being damaged, do not add very hard or very frozen ingredients, that is, which cannot be pierced with the tip of a sharp knife.
If a hard piece of food, such as carrot, gets stuck in the disk blade, stop the appliance, remove the disk and carefully remove the piece of food from the blade.

A) XL MODELS



The 3-in-1 feed tube comprises:
1) **a large feed tube** for round or bulky fruit and vegetables.
2) **a small feed tube** for small or long fruit and vegetables.
3) **a narrow feed tube,** ideal for long, thin vegetables i.e. carrots.



The lid is equipped with a safety system which means that your appliance will only work if the bottom of the large pusher is level with the MAX level indicator.



Large feed tube: fruit or vegetables for slicing can be left whole.



Small feed tube: when grating fruit or vegetables, stack them horizontally for longer shreds.

B) NON-XL MODELS



Small feed tube: to slice long fruit or vegetables (e.g. leeks, carrots), stand them upright and close together in the feed tube.



You may need to cut large fruit or vegetables (e.g. apples, tomatoes) in half.

Check out our useful hints and tips on p.22.

After grating or slicing, you will be left with tiny stubs of fruit or vegetables on your discs. This is entirely normal and ensures a flawless end result.

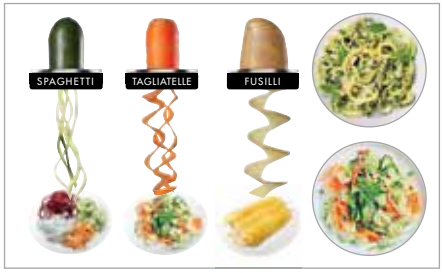
The accessories you find in the box will vary depending on the model. The average time to process 1kg of fruit or vegetables is approx. 1 minute.



CITRUS PRESS: with a lever arm and 2 cones, yielding juice with no pips and just the right amount of pulp.



JUICER AND SMOOTHIEMIX: ideal for making juices, cocktails, smoothies, nectars and coulis.



SPIRAL EXPERT: perfect for transforming fruit and vegetables into deliciously healthy spaghetti, tagliatelle or fusilli



MASH & PUREE KIT: for natural vegetable purées and fruit compotes.



DICING KIT (XL MODELS ONLY): as well as dicing fruit and vegetables, you can also cut them into sticks or french fries.



CREATIVE DISC KIT: 3 discs for 3 creative cuts: fluted, julienne and extra-wide julienne.

OPTIONAL DISCS



6mm grater • **6mm slicer** • **Parmesan** • **Extra-wide julienne** • **Wide julienne** • **Fluted** • **Julienne**



Slot the citrus press basket onto the bowl and turn it anticlockwise until it locks into position.



Select the right cone for the size of your citrus fruit. The larger cone should always be clipped onto the smaller one.



Slide the cone onto the motor shaft. Position the lever arm opposite the locking system and clip the tab to the base of the basket.



Position the halved fruit on the cone, pressing down gently.



Lower the lever arm, switch your processor on, and apply gentle pressure to the arm until all the juice has been extracted.



Switch your appliance off before raising the lever arm, to avoid splashing.

When juicing grapefruit, release the pressure very slightly from time to time, to extract the maximum amount of juice.

Check out our useful hints and tips on p.23.

Always unplug your appliance before you clean it.
Always clean it immediately after use (using water and washing up liquid).



ACCESSORIES: use a bottle brush to clean inside the accessories.



MOTOR UNIT: wipe with a soft, damp cloth.

To preserve the appearance of all removable parts and ensure they last as long as possible, make sure you follow these recommendations:

• Dishwasher: Put transparent bowls in the top rack of the dishwasher to prevent warping due to high temperatures and/or pressure from other utensils. Select the minimum temperature (ideally < 50°C) and remove before the drying cycle begins (usually > 60°C).

• Washing by hand: do not leave the parts submerged in detergent for too long. Avoid abrasive products (e.g. stainless-steel scrubbers).

• Detergents: read the manufacturer's instructions to check their compatibility with plastic items.

For the best long-term results we recommend washing by hand. Whilst you can use the dishwasher, do so sparingly, as today's washing detergents can be very strong and cause damage over time.

Never leave parts to soak. Dry them straight after washing.

Make sure you dry the stainless steel parts thoroughly to avoid oxidizing stains. These are purely aesthetic and do not affect the quality of the blades, discs or bowls.

Some food such as carrots tend to stain plastic. Rubbing with a piece of kitchen paper and a little vegetable oil will remove most of this staining.

Please rinse your bowl and your lid immediately after using citrus fruits (lemons, oranges, grapefruit etc.)

Warning: always handle the blades and discs with caution, as they are extremely sharp.

Never immerse the motor unit in water.

Vitamins

Fruits	B1	C	A	D
Apple	•	•		•
Apricot	•	•	•	•
Blackberry	•	•	•	•
Blackcurrant	•	•		•
Cherry	•	•	•	•
Grape	•	•		•
Grapefruit	•	•	•	•
Kiwi fruit	•	•	•	•
Lemon	•	•	•	•
Melon	•	•		•
Orange	•	•	•	•
Peach	•	•		•
Pear	•	•		•
Pineapple	•	•	•	•
Plum	•	•		•
Raspberry	•	•		•
Redcurrant	•	•		•
Strawberry	•	•		•

Vegetables	B1/B6	A	E	K
Asparagus	•		•	
Cabbage	•	•	•	•
Carrot	•	•	•	
Celeriac	•			
Celery	•	•	•	•
Chicory	•			
Courgette	•	•	•	
Cucumber	•	•	•	
Fennel	•		•	
Lettuce	•		•	
Onion	•			
Parsley	•	•	•	
Spinach	•	•	•	•
Sweet pepper	•	•	•	
Tomato	•	•		
Turnip	•			
Watercress	•	•	•	

Minerals

	Which are the best sources?*
Calcium:	parsley, watercress, spinach, fennel, broccoli, blackcurrants, green cabbage, etc.
Iron:	ginger, parsley, watercress, spinach, fennel, blackberries, etc.
Iodine:	pineapple, leek, sorrel, garlic, melon, peach, asparagus, spinach, tomato, etc.
Magnesium:	ginger, sorrel, spinach, fennel, parsley, etc.
Phosphorus:	garlic, ginger, coconut, cherries, etc.
Potassium:	ginger, parsley, spinach, garlic, fennel, etc.
Sodium:	celeriac, fennel, spinach, beetroot, turnip, parsley, etc.

*For each mineral salt, we have classified the fresh fruit and vegetables in descending order according to their average content per 100g net. NB: dried fruit (walnuts, hazelnuts, dried apricots, etc.) are also a good source of mineral salts, especially magnesium, phosphorous and potassium.







Hints & Tips













Golden rules









SIMPLE

- AUTO button: the motor automatically adjusts its speed to the task at hand.
- PULSE button: for more control over the end result.
  This is the setting you need for precision chopping or blending.
- Place soft foods (e.g. meat, fish or soft cheese) into the freezer for a few minutes to firm them up before chopping, grating or slicing them in your food processor.
  NB: they should be firm, not frozen!

PRACTICAL

- To use your food processor efficiently, make use of the different bowls for different tasks, starting with the mini bowl, then midi bowl and lastly the main bowl.
  Always start with the hard or dry ingredients and end with the liquid ones.
- If your appliance starts to vibrate, carefully wash and dry the feet, and check that you have not exceeded the maximum capacities shown on p.6.





XL LID

- The middle or medium feed tube is ideal for:
  - slicing long fruit or vegetables (e.g. cucumbers, carrots, leeks).
    Stand the fruit and vegetables upright and close together.
  - slicing small fruit or vegetables (e.g. strawberries, kiwi fruit, turnips).
    Place them into the small feed tube one at a time.
  - grating long fruit or vegetables (e.g. carrots, courgettes) or pieces of cheese.
    Stack them horizontally in the small feed tube.
- The large feed tube is ideal for:
  - slicing round fruit or vegetables (e.g. oranges, pineapples, apples, pears, mangoes, tomatoes, potatoes).
    Either cut them into large pieces before introducing them into the feed tube, or leave them whole.
    Do not fill it beyond the MAX level indicator, otherwise your food processor will not start.



MINI BOWL

- The mini bowl is ideal for processing small amounts. Use it to chop onions or herbs, mince meat, or create dips, salad dressings and mayonnaise.
- Before chopping fresh herbs, check that both the herbs and the bowl are perfectly clean and dry. This will ensure you get the very best results. The herbs will also keep for longer.



MIDI BOWL AND DISCS

- The midi bowl is ideal for grating and slicing fruit, vegetables and cheese.
  Cabbage: roll the leaves one inside the other after discarding the tough core and slice.
- Some food items, such as carrots, tend to stain plastic. Rubbing the part with a piece of kitchen paper and a little vegetable oil will remove most of the staining.

MAIN BOWL

- **Liquid ingredients:** never fill the bowl more than a third full.
- **Solid ingredients:** never fill the bowl more than two-thirds full.

MAIN BLADE

- **When processing large amounts** of meat or vegetables, cut the food into 2cm pieces.
- If your are chopping **meat or fish,** use the PULSE button to control the end result.
- For **vegetable purées,** cut the cooked vegetables into large pieces before putting them in the bowl with the Main blade. Use the PULSE button first, then switch to continuous mode (AUTO) until the purée reaches the desired consistency.



BLENDERMIX

- **Soups, pancake batters, cocktails:** the Main blade goes in the bowl first, followed by all the ingredients, then the BlenderMix. Your processor is now ready to run.

  The BlenderMix attachment gives a smooth velouté finish.



DOUGH BLADE



- **Soft dough (brioche, choux pastry, etc.):** Magimix food processors work on the rapid kneading principle. Doughs are kneaded for approximately 30 seconds, the precise time depending on the amount and type of dough. Follow the instructions carefully for each recipe.
- **Normal dough:** for faster results, leave the dough to rise or prove at (or slightly above) room temperature. As flour is very light, you may sometimes notice a cloud of flour escaping from the bowl. To avoid this happening, put all the non-liquid ingredients (salt, flour, butter, eggs, etc.) in the bowl before adding the liquid ingredients (water, milk, etc.). Only then switch your food processor on.
- You can store dough in the freezer for up to 2 months, providing you wrap it carefully in cling film. Remember to take it out the day before you intend to use it.

EGG WHISK



- Ensure your bowl is clean and dry.
- Remember to remove the double pusher from the lid to let in enough air.
- **Egg whites:** for fluffier egg whites, use eggs that are at room temperature.
- **Whipped cream:** do not use fat-free or low-fat cream, as it will not whip. Make sure the full-fat whipping or double cream you use is chilled. Place the food processor bowl in the freezer for 10 minutes beforehand. Keep a close eye on the cream while it is being whipped, to avoid over processing and it turning into butter.

CITRUS PRESS

- There are **2 cones:** a small one for lemons and limes, and a large one for oranges and grapefruits. The small cone is stored inside the large cone.



To get the very best out of our recipes, follow these few simple golden rules:

1. Always use the very best ingredients

Choose good-quality, fresh ingredients.

The fresher your fruit and vegetables, the more vitamins they will contain. Signs of freshness include smooth skin, green leaves and no bruising.

Always use fresh meat and fish.



Pay attention to the type of flour indicated in the recipe. The choice of flour is very important, not least because the amount of water you need depends on the kind you use, bread flour can absorb water at different rates. For flour water ratios, refer to the recipe measurements on the flour packet.

Plain flour, a very fine, white, all-purpose flour that is best for making cakes, pastries, sauces and pancake batters.

Self-raising flour has low gluten content and contains a raising agent, usually baking powder. It's used in baking and cake-making.

Strong white flour has a higher gluten content and is therefore ideal for making bread and brioche.

It is better to use caster sugar, rather than granulated sugar, which has coarser crystals. Icing sugar is very fine and is commonly used for cake decoration.



Always use butter, never margarine or a low-fat spread.

Yeast comes in two forms – fresh or dried. In our recipes, we have chosen to use fresh yeast, which you can get from your local baker, as well as from specialist shops (or the bakery section of your nearest supermarket). If you use dried yeast, remember to use half the amount indicated for fresh yeast.

For the very best results, always dissolve the fresh yeast in a liquid heated to 35 °C. Yeast is a living organism, and if the liquid is any hotter, it will kill it.

Salt regulates the rising action of the yeast and reinforces the structure of the gluten.

It is best to use pasteurised whole milk.

Double cream has a minimum fat content of 48% (35% for whipping cream), compared with 15% for single cream and even less for "light" versions. It not only tastes better, but holds air bubbles better when whipped.

Eggs are sold in four different sizes, with medium eggs weighing 53-63g. For recipes where the egg whites are to be beaten, bring them up to room temperature first. Eggs must be fresh if they are to be eaten raw in mousses, etc. If you are using them for home baking (e.g. meringues, macaroons), it is a good idea to separate them 2-3 days beforehand, storing the yolks and whites in separate airtight containers in the fridge. For egg whites to whisk properly, your bowl must be clean, with no traces of fat.

2. Be prepared



The following pieces of equipment always come in useful:

Measurement instruments: Accurate digital kitchen scales (range: from 2g to 2kg) is vital, as is a cooking thermometer that can measure temperatures of up to 200 °C.



Baking tins: it is important to use a baking tin of the right shape, the right quality and made from the right material. We specify which kind of tin is required for each recipe.

Cake making accessories: cutters of different sizes, to vary the presentation of cakes and pastries.

A piping bag is vital for filling cream puffs and eclairs, as well as making meringues or macaroons.

You will need a rolling pin for rolling your pastry out and a brush for buttering your tins and painting egg wash on your bread and brioche.

3. Precision

In some recipes, especially those for bread and cakes, the instructions must be followed to the letter. Always weigh or measure the ingredients out carefully and respect the kneading, resting and baking times.

4. Cooking - the grand finale

How well do you know your oven? The success of your recipe may well depend on it, as the temperatures and cooking times in our recipes are merely there to guide you.

These times may vary according to your oven, but will also depend on how finely the ingredients have been chopped. It will also depend on the size and material of the container. This is why we recommend you keep a close eye on the baking process and be ready to adjust the cooking time, if necessary.

Avoid opening the oven door while your dish is cooking.

Level of difficulty: very easy - easy - more sophisticated

Measurements: tsp = teaspoon tbsp = tablespoon 1 bowl = 250-350g

1 pulse = one press on the PULSE button lasting 1-2 seconds

 Main blade

 BlenderMix

 Dough blade

 Whisk

 Mini bowl

 Citrus Press



2mm grater



4mm grater



2mm slicer



4mm slicer

 Midi bowl

- The words marked with an asterisk (*) in the recipes are explained in the glossary on p.124.
- In some of the recipes, we have included a table to help you automatically adapt the recipe to the number of required servings and/or the nature of your appliance.

For example, the maximum capacity of the C3200 is generally 4-6 servings.

Serves	2-4	4-6	6-8	8 et +
Compact 3200	•	•		
Cuisine Système 4200	•	•	•	
Cuisine Système 5200	•	•	•	•

- The recipes without a table are suitable for all our food processors.

The quantities shown in these recipes can generally be increased if you are using a CS4200 and CS5200.



MAYONNAISE

PREPARATION: 5 min 1 BOWL ACCESSORY:

250ml sunflower oil
1 tbsp strong mustard
2 tbsp white vinegar (optional)
1 egg yolk
salt & pepper

1 Put the egg yolk, mustard and 1 tbsp of oil in the mini bowl.
2 Blend for 20 seconds. Then, while the machine is still running, add half the oil via the feed tube (or the drizzle hole if your appliance includes the triple pusher), starting with a thin trickle and increasing the flow as the mixture starts to thicken.
3 Add the seasoning, switch the processor back on and gradually add the rest of the oil as before. If you are using vinegar, add it at the very end.

Tip: make sure all the ingredients are at room temperature before you begin. For a lighter mayonnaise, use whole eggs.



AÏOLI SAUCE

PREPARATION: 10 min 1 BOWL ACCESSORY:

1 bowl of mayonnaise
3 garlic cloves

1 Peel the garlic cloves. Halve them lengthwise and discard the central shoots.
2 Blend the garlic for 20 seconds in the mini bowl.
3 Make the mayonnaise in the same bowl, on top of the garlic paste, following the recipe on p.28.

Tip: makes a tasty dipping sauce for veggie sticks or meat fondue.

PESTO

PREPARATION: 10 min 1 BOWL ACCESSORY:

50g pine nuts
50g freshly grated parmesan cheese
100ml olive oil
2 small garlic cloves
15g basil

1 Wash the basil, strip the leaves from the stalks and carefully pat dry. Peel the garlic clove, halve it lengthwise and discard the central shoot.
2 Put all the ingredients except the oil in the mini bowl.
3 Pulse 10 times or until the mixture is smooth.
4 Switch to continuous mode and trickle the olive oil in via the feed tube.

Tip: delicious served with fresh pasta.



BÉARNAISE SAUCE

PREPARATION: 10 min
1 BOWL

COOKING: 10 min
ACCESSORY:

100g cold butter
50ml white wine vinegar
2 egg yolks
2 shallots
2 sprigs tarragon
salt & pepper

1 Chop the shallots and tarragon in the mini bowl (4-5 pulses).
2 Transfer to a small, thick-bottomed saucepan and add the vinegar, salt and pepper. Reduce* by half over a lower heat.
3 Pour this reduction back into the mini bowl. Add the egg yolks and pulse 3 times.
4 Add the butter, cut into dice. Pulse 8 times or until the sauce reaches the desired consistency.

Tip: delicious with grilled red meat.The preparation times will remain unchanged.

*Please refer to p.124

COCKTAIL SAUCE

PREPARATION: 10 min 1 BOWL

ACCESSORY:

1 bowl of mayonnaise
130ml tomato ketchup
1 tbsp cognac or calvados
1 tsp lemon juice
1 tbsp crème fraîche
2 drops Tabasco®

1 Make the mayonnaise according to the recipe on p.28.
2 Add all the other ingredients. Pulse 5-6 times or until the mixture is smooth.

Tip: a classic accompaniment for prawns and avocados.



MINT SAUCE

PREPARATION: 5 min 1 BOWL ACCESSORY: 

1 bunch fresh mint
3 tbsp boiling water
2 tbsp caster sugar
5 tbsp white wine vinegar

1 Trim the mint, place it in the mini bowl and process for 15-20 seconds or until it is finely chopped.
2 Dissolve the sugar in the boiling water and add it and the vinegar to the bowl.
3 Process briefly to mix and leave to cool before serving.

TARTARE SAUCE

PREPARATION: 5 min 1 BOWL ACCESSORY: 

1 bowl of mayonnaise
5 small gherkins
1 red onion
2 tbsp capers
fresh parsley, chives and chervil
salt & pepper

1 Chop the gherkins, capers, onion and herbs in the mini bowl. Set aside.
2 Make the mayonnaise according to the recipe on p.28.
3 Add the chopped ingredients and pulse 2-3 times to incorporate them. Season to taste.

Tip: delicious partnered with steak tartare, fish, fondues, etc.

MACKEREL DIP

PREPARATION: 3-4 min 1 BOWL ACCESSORY:

2 smoked mackerel fillets or fillets with black pepper
1 juice of ½ lemon
180g soft cream cheese

1 Fit the mini blade into the mini bowl and remove the middle 2 pushers in feedtube so that machine will still run.
2 Press auto, and drop the mackeral down the feedtube onto the moving blade, followed by the lemon juice. Allow to mix for a further 10seconds then press stop.
3 Remove the processor lid and cut the cream cheese into 4 sections, placing evenly around the mini bowl.
4 Lock lid back into position and process until blended.

Tip: Serve with crusty bread, crudité or savoury biscuits.

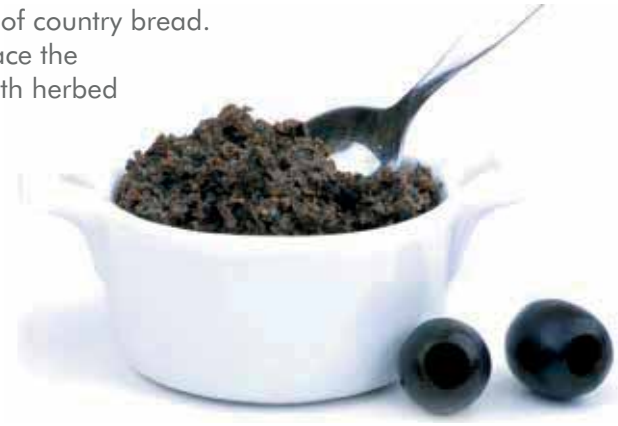
TAPENADE

PREPARATION: 5 min 1 BOWL ACCESSORY:

250g stoned black olives
5 anchovy fillets
1 tbsp olive oil
1 tbsp capers
2 tsp mustard
juice of ½ lemon
pepper

1 Put all the ingredients except the olive oil in the mini bowl. Blend for about 30 seconds to achieve an even consistency.
2 Run the processor for a further 10-20 seconds, gradually adding the olive oil via the opening until it is completely absorbed.

Tip: delicious with toasted slices of country bread. For a more intense flavour, replace the standard black olives in brine with herbed or Greek-style black olives, remembering to pit them first.





GARLIC BUTTER

PREPARATION: 2-3 min 1 BOWL ACCESSORIES:

250-300ml double cream
1 large clove garlic
small bunch parsley
pinch of salt (optional)

1 Using the mini bowl. Switch on machine.
2 Drop garlic onto moving blade, followed by parsley. Switch off when roughly chopped.
Remove mini bowl and set aside.
3 In the main bowl, whisk the cream, stopping when the cream just holds its' shape.
Scrape down once and add garlic and parsley and salt. Switch processor back on continue to whisk until the whey is separated and butter is around the whisk paddle.
Small pieces will also be in the bowl. Gather together the butter
4 Pat with flat paddles/ wooden spatulas to allow more whey to be released, mop up whey with kitchen towel, pat into round or oblong shape

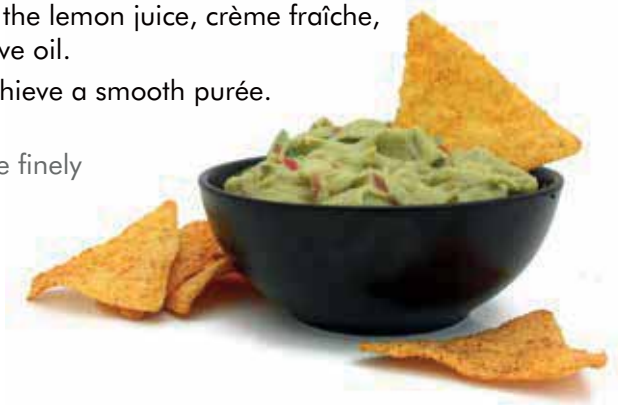
GUACAMOLE

PREPARATION: 5 min 1 BOWL ACCESSORY:

2 ripe avocados
2 tbsp crème fraîche
1 small onion (or spring onion)
juice of ½ lemon
1 tsp chilli powder
salt & pepper

1 Peel and quarter the onion and place in the mini bowl. Pulse 3 times.
2 Halve the avocados, discard the stones, scoop out the flesh and cut into large pieces.
Switch your food processor on and add the avocado to the onion via the feedtube, together with the lemon juice, crème fraîche, chilli powder and a dash of olive oil.
3 Blend for about 1 minute to achieve a smooth purée.
Season according to taste.

Tip: as a finishing touch, add some finely diced tomato.



HAM AND OLIVE CAKE

PREPARATION: 10 min
1 CAKE 1 RECTANGULAR CAKE TIN

BAKING: 45 min
ACCESSORIES:

CAKE MIXTURE
150g plain flour
100g gruyère cheese
125ml hot milk
100ml olive oil
3 eggs
1 tbsp baking powder

FLAVOURING
200g cooked ham
75g pitted green olives
salt & pepper

1 Preheat your oven to 180°C (gas mark 4).
2 Fit the 2mm grater disc in the midi bowl and grate the cheese. Set aside.
3 Put the olives in the mini bowl and pulse 2-3 times. Dice the ham.
4 Fit the main blade in the main bowl and blend the flour, baking powder and eggs for 40 seconds.
5 Press STOP and scrape. Via the feedtube, add the hot milk and olive oil while the processor is still running. Scrape the flour off the bowl walls using the spatula provided.
Stir in the olives, cheese, ham, salt and pepper. Pulse 2-3 times to combine thoroughly.
6 Transfer the mixture to a buttered cake tin.
7 Bake in the oven for approx. 45 minutes. Check that the cake is done by inserting a skewer. If it comes out clean, the cake is ready.
8 Allow the cake to cool in the oven with the door ajar. Turn out and serve.

Tip: you can use any flavours you like – the only limit is your imagination!



CHEESE PUFFS

PREPARATION: 15 min
30 CHEESE PUFFS

PIPING BAG* (OPTIONAL)

BAKING: 20-25 min
ACCESSORIES: R2

CHOUX PASTRY
200ml water
150g plain flour
75g butter
4 eggs
1 egg yolk (for brushing)
1 pinch of salt

FLAVOURING
150g comté cheese

1 Grate the cheese in the midi bowl using the 2mm grater disc. Set aside.
2 Preheat your oven to 180°C (gas mark 4). Pour the water into a saucepan. Add the diced butter.
3 Bring to the boil. Remove from the heat and add the flour all in one go. Beat in vigorously with a spatula. Return to the heat for about 1 minute, stirring constantly, until the dough no longer sticks to the sides of the pan.
4 Remove from the heat and transfer the dough to the bowl with the dough blade.
Process for 15 seconds, then add the eggs one at a time via the feedtube, running for a further 30 seconds.
5 Add three quarters of the cheese and process for 5 seconds.
6 Line a baking sheet with baking parchment. Spoon the dough into a piping bag* with a plain nozzle. Pipe out buns measuring approx. 3cm across.
7 Brush the buns with egg yolk, flattening them very slightly. Scatter with the rest of the grated cheese.
8 Bake in the oven for 20-25 minutes or until golden. Cool on a wire tray. They should be served warm.

Tip: for sweet puffed pastry, omit the cheese and add 1 tbsp of sugar to the pan with the water and butter.

*Please refer to p.124





BREAD & BAKING

COUNTRY LOAF

PREPARATION: 10 min RESTING: 2 h 30 min BAKING: 30 min
1 SMALL LOAF ACCESSORY:

DOUGH

250g strong white bread flour
160ml water
5g fresh yeast*
5g salt

1 Stir the yeast into the water with a fork until it dissolves. Allow to rest for 1 minute.
2 Put the flour, salt and yeast liquid in the main bowl fitted with the dough blade.
3 Process for approximately 30 seconds or until the dough forms a ball.
4 With floured hands, take the dough out of the bowl, roll it into a ball and place it in a large mixing bowl. Cover with cling film or a damp cloth. Allow to rise for approx. 2 hours.
5 Take the dough out of the bowl with floured hands and place it on a floured worktop.
Flatten it gently with the heel of your hand A . Fold the two sides into the middle, and turn it over B .
6 Transfer the dough to a baking tray lined with baking parchment. Cover with a damp cloth and prove* for 1 hour.
7 20 minutes before the end of the proving time, fill the dripping pan in the oven with water to create steam* and preheat your oven to 220°C (gas mark 7).
8 Dust the loaf lightly with flour and cut a deep cross in it with the wet blade of a sharp knife C .
9 Bake for approx. 25 minutes or until golden.
10 To check that it is done, turn it over and give it a sharp knock. It should sound hollow.
Allow to cool on a wire tray.

You can double the amounts with the CS4200 and CS5200 models.
Tip: never allow yeast to come into direct contact with salt.
Different brands of flour require different amounts of water. Refer to the instructions on the packet of flour for further advice on water quantity required.

*Please refer to p.124









BAGUETTES

PREPARATION: 20 min RESTING: 1 h 30 min BAKING: 15-20 min
2 BAGUETTES ACCESSORY:

DOUGH

250g strong white bread flour
160ml water
5g fresh yeast*
5g salt

1 Stir the yeast into the water with a fork until it dissolves. Allow to rest for 1 minute.
2 Place the salt, flour and yeast liquid in the main bowl fitted with the dough blade.
3 Process for approximately 30 seconds or until the dough forms a ball.
4 Take the dough out of the bowl with floured hands, roll it into a ball and place it in a large mixing bowl. Cover with cling film or a damp cloth. Allow to rise for approx. 1 hour.
5 Flour your hands and knock back* the dough by giving it a few gentle punches A .
Transfer the dough to a floured worktop.
6 Cut the dough into two equal parts B . Roll each one into a thin baguette shape C .
7 Lay the baguettes on a baking tray lined with baking parchment and cover with a damp cloth. Prove* for 40 minutes.
8 20 minutes before the end of the proving time, fill the dripping pan in the oven with water to create steam* and preheat your oven to 220°C (gas mark 7).
9 Dust the baguettes with flour and cut slashes in the top with the wet blade of a sharp knife D .
10 Bake for 15-20 minutes, keeping a close eye on them.
11 To check that the baguettes are done, turn them over and give them a sharp knock. They should sound hollow. Cool on a wire tray.

You can double the amounts with the CS4200 and CS5200.
Tip: never allow yeast to come into direct contact with salt.
Different brands of flour require different amounts of water. Refer to the instructions on the packet of flour for further advice on water quantity required.

*Please refer to p.124





CHALLAH BREAD



PREPARATION: 25 min INCLUDING BRAIDING
6 BREADS

ACCESSORY: 

2 tbsp caster sugar
½ tbsp salt
2 tbsp vegetable oil
150ml warm water
1 sachet dried active baking yeast
2 small eggs, slightly beaten
375g plain flour

GLAZING
1 egg + 1tsp cold water, beaten together

1 Fit the dough blade in the main bowl and add in the sugar, salt, oil and warm water.
Pulse twice to dissolve the sugar and salt, then pour in yeast and pulse again to stir in. Allow mixture to rest; once the yeast starts to bubble add in the eggs and pulse a further 3 times.
2 Add flour, press Auto and allow the machine to knead for 30 seconds. Dough should be smooth and elastic.
3 Smear the sides of the main bowl with light oil and turn the dough several times to coat the surface.
4 Cover bowl with a damp tea towel. Let dough rise until doubled in bulk. Push down firmly a few times, after first rising, and allow to rise a second time.
5 Divide dough into three equal parts and roll into lengths, about 36cms long. Join the ends. Plait into a braid as you would hair.
6 Place bread on a greased baking tray. Cover, and allow to rise until doubled. Brush with beaten egg. Sprinkle with poppy seeds, if desired.
7 Bake at 180 C / Gas 4 for 35 minutes until golden brown. Allow loaf to cool on a wire cooling rack.

Tip: If the rolled dough shrinks, allow to rest so that the gluten develops a little more.

Great for using in bread and butter pudding.



SANDWICH LOAF

PREPARATION: 15 min
1 LOAF

RESTING: 1 h 30 min
1 LOAF TIN

BAKING: 30 min
ACCESSORY:

350g strong white bread flour
275ml milk
30g butter
10g caster sugar
10g fresh yeast*
5g salt

1 Stir the yeast into the milk with a fork until it dissolves. Leave to rest for 1 minute.
2 Put the flour, sugar, butter, salt and yeast liquid in the main bowl fitted with the dough blade. Process for approximately 30 seconds.
3 With floured hands, transfer the dough to a large, floured mixing bowl. Cover with cling film or a damp cloth and leave to rise for 1 hour.
4 Shape the dough into a fat sausage shape A , transfer to a buttered loaf tin B and cover with a large bowl or cling film C .
5 Preheat your oven to 180°C (gas mark 4).
6 Allow the dough to prove* for 30 minutes at room temperature.
7 Bake for 30 minutes. If the top starts to go brown, cover it with a piece of aluminium foil.
8 Allow to cool slightly before turning out.

*Please refer to p.124









FOUGASSE

PREPARATION: 15 min RESTING: 2 h 30 min BAKING: 15 min
1 FOUGASSE ACCESSORY:

DOUGH	FLAVOURING	GLAZING
250g strong white bread flour	100g pitted olives	10ml olive oil
150ml water		thyme
30ml olive oil		
5g fresh yeast*		
5g salt		

1 Stir the yeast into the water with a fork until it dissolves. Leave to rest for 1 minute.
2 Place the flour, salt, oil and yeast liquid in the main bowl fitted with the dough blade.
3 Process for approximately 30 seconds or until a soft dough has formed.
4 With floured hands, transfer the dough to an oiled dish. Cover with cling film and leave to rise for 1 hour.
5 Gently fold the dough over twice A with floured hands and cover with cling film or a damp cloth. Prove* for 30 minutes.
6 Meanwhile, preheat your oven to 240°C (gas mark 9).
7 Gently lift the dough out of the dish and place it on a baking tray lined with baking parchment, taking care not to squash the air bubbles.
8 Spread the dough out, flattening it with your fingertips B .
9 Scatter the olives and thyme over half the surface and fold the other half over C.
Brush with the oil.
10 Bake for approx. 15 minutes. Eat warm or cold.

Tip: you can replace the olives with cherry tomatoes, cheese, etc.

Different brands of flour require different amounts of water. Refer to the instructions on the packet of flour for further advice on water quantity required.

*Please refer to p.124









VEGGIE PIZZA

PREPARATION: 45 min RESTING: 30 min to 1 h BAKING: 15-20 min

1 LARGE PIZZA ACCESSORIES: E2

DOUGH

200g strong white bread flour
100ml water
2 tbsp olive oil
4g salt
5g fresh yeast*
1 tsp dried oregano (optional)

TOPPING

300g mozzarella cheese
6 tbsp tomato paste
1 small courgette
2 tomatoes
1 onion
fresh basil
chilli oil

TO MAKE THE PIZZA DOUGH

1 Stir the yeast into the water with a fork until it dissolves. Allow to rest for 1 minute.
2 Put the salt, flour, oregano, oil and yeast liquid in the main bowl fitted with the dough blade.
3 Process for approximately 30 seconds or until the dough starts to form a ball. If necessary, scrape the bowl walls clean with the spatula and run the processor for a further few seconds.
4 Lift the dough out of the bowl with floured hands and roll it into a ball. Place it in a large mixing bowl and cover with cling film or a damp cloth. Leave to rise for approx. 1 hour.
5 With floured hands, knock back* the dough by giving it a few gentle punches A .
6 Fill the dripping pan in the oven with water and preheat your oven to 240°C (gas mark 9).
7 Roll the dough out B . on a floured worktop to form one large pizza base (or two smaller ones). Prick it all over with a fork C .

Different brands of flour require different amounts of water. Refer to the instructions on the packet of flour for further advice on water quantity required.

*Please refer to p.124



TO MAKE THE TOPPING

1 Wash the vegetables and peel the onion. Fit the 2mm slicing disc in the midi bowl.
Slice the onions and set aside. Slice the courgette and tomatoes, transfer to a colander and sprinkle with salt to get rid of the excess juices.

2 Fry the sliced onion in a little olive oil.

3 Spread the tomato paste over the pizza base. Add the onions and the drained courgette and tomato slices. Top with round slices of mozzarella. Season each layer with salt and pepper.

4 Lower the oven temperature to 220°C (gas mark 7) and bake the pizza for 15-20 minutes, depending on the thickness of the base. Check it at regular intervals.

5 As soon as you take it out of the oven, scatter with torn leaves of fresh basil and drizzle with chilli oil.



LEEK, KALE AND PROSCIUTTO QUICHE

PREPARATION: 50 min
1 QUICHE
25 CM DEEP, LOOSE-BOTTOM FLAN TIN FRYING PAN

BAKING: 30 min
ACCESSORIES: R2 E4

PUFF PASTRY
270g plain flour
135g cold cubed salted butter
75ml cold water

FILLING
125g kale (large stalks removed)
20g salted butter and extra for frying
4 Leeks, washed and trimmed
5 free range eggs
300ml single cream
200ml whole milk
100g block of parmesan with hard edge removed
Pinch of salt, pepper
Pinch of freshly grated nutmeg
5 slices prosciutto

TO MAKE THE PUFF PASTRY

1 Preheat oven to 190°C.
2 Put the flour and cubed butter in the main bowl fitted with the dough blade.
3 Press auto and slowly add in the water through the feedtube, continue processing for 30 seconds or until the pastry forms a ball.
4 Take the pastry out of the bowl, wrap it in cling film and flatten it. Leave in the fridge for 20 mins.
5 Remove the cling film and place the pastry on a floured worktop. Roll out from the centre in four direction so that the pastry is 5cm bigger than the tin.
6 Carefully lift and place into the loose-bottomed tin, leaving the pastry over the edge of the tin. Cover with parchment add baking beans and blind bake in the oven for 10mins. Remove beans and paper. Bake for a further 5 mins.

TO MAKE THE FILLING

1 Preheat your oven to 190°C.
2 Fit the 2mm grater disc in the midi bowl, grate the cheese and set aside.
3 Wash the leeks. Discard the green part and using the 4mm slicing disc, slice the leeks in the midi bowl and set aside.
4 Simmer the kale in a pan of slightly salted water for 4 mins. Remove from pan, rinse with cold water and drain
5 Melt the butter in a sauté pan. Add the leeks, give them a stir, then lower the heat and sauté in the frying pan with butter for 10-15 mins., making sure they do not brown. If necessary, add a little water.
6 Pour the leeks and kale over the baked pastry
7 In the main bowl fitted with the whisk attachment add the eggs cream, milk, grated parmesan, seasoning and nutmeg. Process for 5-8 seconds or until well mixed. Pour over the leeks and kale. Tear the prosciutto slices and arrange on top of the quiche.
8 Bake for 25 mins or when the filling is set. Serve piping hot.



PLAITED BRIOCHE

PREPARATION: 20 min
1 BRIOCHE LOAF

RESTING: 1 h 30 min
1 RECTANGULAR LOAF TIN

BAKING: 20 min
ACCESSORY:

250g strong white bread flour
125ml milk
20g butter
40g sugar
10g fresh yeast*
1 egg
1 beaten egg (for brushing)
4g salt

1 Stir the yeast into the milk with a fork until it dissolves. Leave to rest for 1 minute.
2 Put the flour, salt, sugar, butter and yeast liquid in the main bowl fitted with the dough blade.
3 Process for approximately 30 seconds. If necessary, scrape the bowl walls with the spatula and process for a few more seconds.
4 With floured hands, transfer the dough to a large, lightly floured mixing bowl. Cover with cling film or a damp cloth and leave to rest for 30 minutes.
5 The dough is now ready to be plaited. Divide it into 3 equal parts A shape these parts into thin sausage shapes of equal size on a floured worktop B and plait them together C . Carefully transfer to a buttered and floured loaf tin D .
6 Prove* in a very low oven for 30 minutes.
7 Remove the tin from the oven and turn the oven up to 180°C (gas mark 4).
8 Brush the brioche with beaten egg.
9 Bake for approx. 20 minutes. If the top starts to brown, cover it with a piece of aluminium foil.
10 Allow to cool before turning out.
Different brands of flour require different amounts of water. Refer to the instructions on the packet of flour for further advice on water quantity required.

*Please refer to p.124





TRADITIONAL BRIOCHE

PREPARATION: 10 min
1 BRIOCHE LOAF

RESTING: 1h 30 min
FLUTED ROUND BRIOCHE TIN

BAKING: 25 min
ACCESSORY:

250g strong white bread flour
100g softened butter
30g sugar
4g salt
10g fresh yeast*
4 eggs
1 beaten egg (for brushing)

1 Stir the yeast into the milk with a fork until it dissolves. Allow to rest for 1 minute.
2 Put the salt, flour, butter, sugar, eggs and yeast liquid in that order in the main bowl fitted with the dough blade.
3 Process for approx. 30 seconds.
4 Remove the dough blade from the bowl. Transfer the dough to a large, floured mixing bowl using the spatula. Cover with cling film or a damp cloth and leave to rest for 30 minutes.
5 With floured hands, knock back* the dough by giving it a few gentle punches.
6 Transfer the dough to the buttered tin. Pinch the head of the brioche A . and twist it until it becomes detached. Run a floured finger between the ball and the rest of the dough B . Prove for 1 hour in an extremely low oven.
7 Brush the brioche with beaten egg C .
8 Turn the oven up to 180°C (gas mark 4) and bake the brioche for approx. 25 minutes.
9 If the top starts to brown, cover it with a piece of aluminium foil.
10 Allow to cool before turning out.

Tip: you can add chocolate chips, pink pralines (sugar-coated almonds), etc. to your brioche.

Different brands of flour require different amounts of water. Refer to the instructions on the packet of flour for further advice on water quantity required.

*Please refer to p.124





SCONES

PREPARATION: 15 min
SERVES 4

BAKING: 15 min
ACCESSORY:

250g plain flour
150ml milk
20g caster sugar
40g butter
½ tsp baking powder
1 pinch of salt

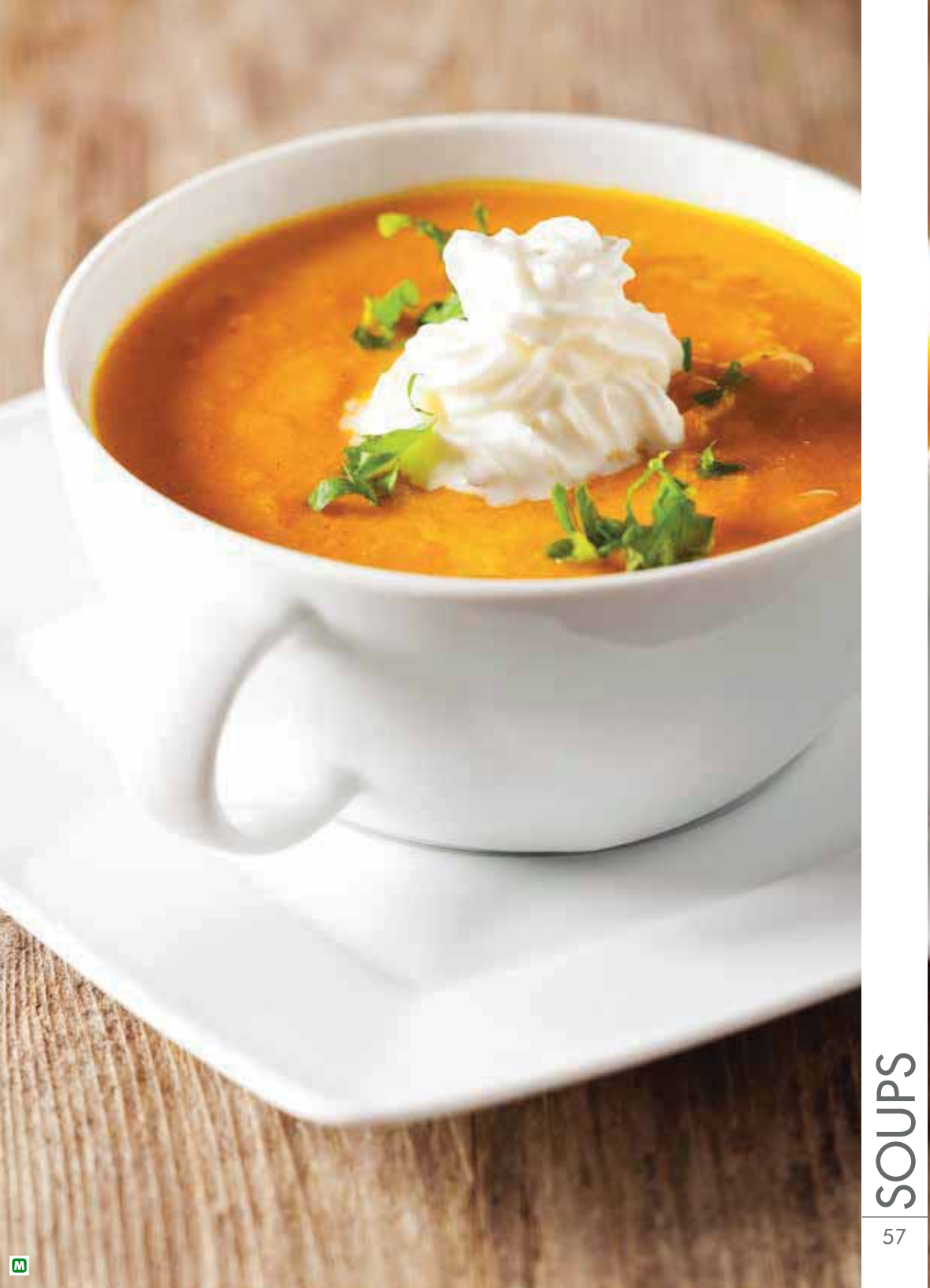
1 Fit the dough blade. Place the flour, baking powder and salt in the bowl and process briefly to mix them.
2 Cut the butter into pieces and add it to the bowl with the sugar.
3 Process for 5-7 seconds, or until the mixture resembles fine breadcrumbs, then, with the machine running, gradually pour the milk in through the opening.
4 Process for about 10 seconds or until a sticky mixture has formed.
5 On a well floured surface knead the dough lightly then roll out to 1.5cm thick and using a 5cm pastry cutter, cut out the scones.
6 Place them on a greased baking tray and bake in a hot oven 220°C (gas mark 7) for 10-15 minutes or until well risen and browned.
7 Cool on a wire rack.

Variations:

Cheese Scones: Replace the sugar with 50g grated cheddar cheese to the dry ingredients together with a pinch of dry mustard. Finish as above.

Sultana Scones: Add 50g sultanas to the processed ingredients and pulse to stir in, after adding the milk. Finish as above.





COUNTRY SOUP



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	15 min	15 min	20 min	20 min
COOKING	20 min	20 min	25 min	25 min
Leek	½	1 small	1	1
Carrots	1	1	2	2
Potatoes	1	1	1	2
Onion	¼	¼	½	½
Crushed garlic clove	½	½	1	1
Butter	10g	15g	20g	25g
Water	500ml	700ml	850ml	1 l
Salt & pepper				

1 Peel and wash the vegetables. Slice them in the midi bowl fitted with the 2mm slicing disc.

2 Soften the onion in the butter in a thick-bottomed pan. Add the other vegetables and cook for 2 minutes, stirring constantly.

3 Add the water and season to taste. Simmer gently for 20-25 minutes.

4 Transfer the soup to the main bowl fitted with the main blade and the Blendermix.
Blend until desired consistency is reached.

5 If necessary, reheat the soup in the pan over a low heat before serving.

Tip: For an even tastier soup, fry some diced bacon with your onion.



PUMPKIN SOUP

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	20 min	20 min	30 min	30 min
COOKING	15 min	15 min	20 min	20 min
Pumpkin	350g	650g	800g	1kg
Onion	½	½	1	1
Fresh ginger (cm)	1	1	2	3
Curry powder	½ tsp	½ tsp	1 tsp	1 tsp
Butter	20g	20g	25g	25g
Water	400ml	600ml	800ml	1l

Salt & pepper

1 Peel and wash the pumpkin, onion and ginger.
2 Slice the onion in the midi bowl with the 2mm slicing disc. Set aside.
3 Slice the pumpkin, followed by the ginger. Set aside.
4 Soften the onion in the butter in a thick-bottomed pan. Add the pumpkin and ginger and cook for 2 minutes, stirring constantly.
5 Add the water and season to taste. Simmer gently for 10-15 minutes.
6 Pour the soup into the main bowl fitted with the main blade and the Blendermix.
Blend continuously for 1 minute.

Tip: for a milder taste, add a little crème fraîche.



CREAM OF COURGETTE

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	20 min	20 min	30 min	30 min
COOKING	15 min	15 min	20 min	20 min
Courgettes	2	4	5	6
Chicken stock cubes	½	1	1 ½	2
Water	400ml	600ml	800ml	1l
Fresh tarragon leaves	1	2	2	3
Crème fraîche	60ml	100ml	150ml	180ml
Salt & pepper				

1 Wash and top the courgettes. Slice them in the midi bowl with the 4mm slicing disc. Bring the water to the boil with the stock cube(s) and cook the courgettes for 20 minutes.
2 Blend the courgettes in the main bowl fitted with the main blade and the Blendermix for 1 minute. Add the tarragon, then the crème fraîche, via the feed tube while the machine is running.
3 Gradually add the cooking liquid via the feed tube until the soup reaches the desired consistency.
4 Serve in bowls or soup dishes with a scattering of tarragon leaves. Season according to taste.

Tip: To make this soup vegetarian replace the chicken stock with vegetable stock.



CREAM OF CAULIFLOWER WITH DICED BACON



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	15 min	15 min	20 min	20 min
COOKING	20 min	20 min	30 min	30 min
Cauliflower head	½	1	1 ½	2
Crème fraîche	100ml	200ml	300ml	400ml
Ground nutmeg	½ tsp	½ tsp	1 tsp	1 tsp
Diced bacon	50g	100g	150g	200g
Salt & pepper				

1 Wash the cauliflower and separate into florets. Pour the water into a thick-bottomed pan. Add the cauliflower, cover with a lid and cook for approx. 30 minutes.
2 Meanwhile, fry the bacon in a frying pan, then blend in the main bowl fitted with the main blade and the Blendermix. While the machine is still running, add the cauliflower and a little of the cooking liquid.
3 Once the cauliflower has been reduced to a smooth purée, add the crème fraîche, nutmeg, salt and pepper.
4 Check the seasoning. Serve piping hot.

COLD MINT PEA SOUP



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	15 min	15 min	20 min	20 min
RESTING	3 h	3 h	3 h	3 h
Frozen peas	225g	350g	450g	500g
Veg bouillon powder or stock cube	1	1	1	1½
Boiling water	400ml	600ml	800ml	900ml
Mint leaves	8-10	12-15	handful	handful
Double cream	3 tsp	1 tbsp	1 tbsp	1 ½ tbsp

1 Remove peas from freezer and allow to defrost.
2 Place veg stock cube into boiling water and stir until dissolved.
3 Fit the main blade and Blendermix attachment to the main bowl and pour in peas, keep about 10 peas to decorate. Add mint leaves, stock and cold water then press auto and process until smooth.
4 Pour into a serving bowl and refrigerate until chilled.
5 Before serving, garnish with the cream and decorate with remaining peas and mint leaves.

CHILLED CARROT SOUP



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	30 min	30 min	40 min	40 min
RESTING	3 h	3 h	3 h	3 h
COOKING	20 min	20 min	25 min	25 min
Carrots	350g	700g	1kg	1.3kg
Oranges (untreated)	1	2	3	4
Onions	½	1	1 ½	2
Chicken stock cubes	1	2	3	4
Water	400ml	650ml	800ml	1l
Acacia honey	½ tbsp	1 tbsp	1½ tbsp	2 tbsp
Ground cumin	½ tsp	1 tsp	1½ tsp	2 tsp
Olive oil				
Salt & pepper				

1 Bring the water almost to the boil in a large pan and dissolve the stock cubes in it.

2 Peel the carrots and slice them in the midi bowl using the 4mm slicing disc.
Cook them in the stock.

3 Cut a sliver of orange peel and add it to the carrots as there are cooking. Peel the onions and chop them in the mini bowl. Fry them in olive oil. Set aside.

4 When the carrots are cooked, blend them with the onions, salt and pepper in the main bowl fitted with the main blade and the Blendermix. Gradually add the cooking liquid via the feed tube. Allow to cool.

5 Juice the oranges using the citrus press and add the juice to the cold carrot soup. Add the honey and ground cumin. Stir in well with the spatula.

6 Allow to chill for at least 3 hours in the fridge.

Tip: for a milder taste, add a little crème fraîche.



CHILLED PEPPER AND MASCARPONE SOUP

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	20 min	20 min	30 min	30 min
RESTING	3 h	3 h	3 h	3 h
COOKING	30 min	30 min	35 min	35 min
Red peppers (deseeded)	2	3	4	6
Potatoes	½	1	2	2
Garlic cloves	½	1	2	2
Onions	½	½	1	1
Bouquet garni	½	1	1	1
Mascarpone	50g	100g	150g	200g
Water	400ml	600ml	800ml	1l
Olive oil	2 tbsp	3 tbsp	5 tbsp	6 tbsp
Pinches ground ginger	1	2	3	4
Cayenne pepper & salt				

1 Peel the potatoes, onions and peppers.

2 Slice the peppers in the midi bowl using the 4mm slicing disc, then the potatoes and finally the onion. Set aside.

3 In a thick-bottomed pan, gently fry the onion in a little olive oil over a low heat for 2 minutes.

4 Add the peppers and garlic and cook for 10 minutes, stirring regularly.

5 Pour in the water and season with salt. Add the potatoes, ginger and bouquet garni. Simmer gently for the amount of time indicated in the table.

6 Discard the bouquet garni. Blend the vegetables with the mascarpone and olive oil in the main bowl fitted with the main blade and the Blendermix. Gradually add the cooking liquid via the feed tube. Season with the Cayenne pepper.

7 Allow to chill for at least 3 hours in the fridge.

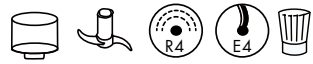
8 Just before serving, sprinkle with mild chili powder.





STARTERS

SPRING VEGETABLE CLAFOUTIS



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	20 min	20 min	30 min	30 min
BAKING	40 min	40 min	50 min	50 min
EQUIPMENT	Small cassolettes		Tart tin Ø 26-30cm	
Eggs	1	2	3	4
Crème fraîche	160ml	320ml	500ml	650ml
Courgettes	½	¾	1	1½
Carrots	½	¾	1	1½
Turnips	1	1½	2	3
Red pepper	¼	⅓	½	1
Onions	½	½	1	1½
Cherry tomatoes	3	5	8	10
Chives	2	3	4	6
Thyme sprigs	1	1	2	2
Pinches ground nutmeg	1	2	3	4
Salt & pepper				

1 Wash the vegetables and peel the carrots and onions.

2 Grate the carrots, courgettes and turnips in the midi bowl using the 4mm grater disc. Set aside.

3 Replace the grater disc with the 4mm slicing disc. Slice the pepper and onions.
Set aside.

4 Break the eggs into the main bowl fitted with the main blade. Add the chopped chives, crème fraîche and nutmeg. Season with salt and pepper. Blend for 30 seconds.

5 Butter the tart tin (or cassolettes) and arrange the vegetables on the bottom. Top with the egg mixture. Add the halved cherry tomatoes and scatter with thyme.

6 Bake for the amount of time indicated in the table in an oven preheated to 180°C (gas mark 4).

Tip: this starter is delicious served with a garlic sauce.
Switch your processor on and drop two garlic cloves (peeled) into the mini bowl. Open the machine, scrape down the side of the bowl with the spatula and add 1 tsp smooth mustard. Switch the processor back on and trickle in 150ml olive oil via the feed tube. Season to taste and add the juice of ½ lemon. This veg bake is best eaten warm, accompanied by the garlic sauce and a green salad with a walnut-oil dressing.

COLESLAW

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	10 min	10 min	10 min	10 min
Head white cabbage	⅙	¼	½	1
Onions	¼	½	1	1½
Carrots	2	3	4	6
Strong mustard	½ tsp	1 tsp	1½ tsp	2 tsp
Mayonnaise	2 tbsp	4 tbsp	6 tbsp	8 tbsp
White wine vinegar	½ tbsp	1 tbsp	2 tbsp	3 tbsp
Salt, pepper & sugar				

1 Make the mayonnaise according to the recipe on p.28, halving the amounts.
2 Wash the vegetables, peel the onions and carrots. Grate the carrots in the midi bowl with the 2mm grater disc. Set aside.
3 Replace the grater disc with the 4mm slicing disc. Slice the cabbage and onions.
4 Transfer the vegetables to a mixing bowl. Add the mayonnaise, vinegar, mustard, salt, pepper and sugar.
5 Check the seasoning.
6 Stir well and keep in the fridge till ready to serve.

Tip: for a sweet-and-sour starter, add raisins. For extra crunch, scatter with walnuts just before serving.



CRUNCHY VEG AND PASTA SALAD



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	15 min	15 min	20 min	20 min
RESTING	1 h	1 h	1 h	1 h
COOKING	10 min	10 min	10 min	10 min
Penne pasta	170g	325g	500g	700g
Pink radishes	3	6	8	12
Carrots	½	1	1	2
Red peppers	½	1	1	2
Red onions	½	1	1	2
Lemons	½	1	1	2
Sprigs basil	½	1	1	2
Sprigs flat-leaved parsley	½	1	1	2
Olive oil	1	2	4	6
Salt & pepper	35ml	65ml	100ml	125ml

1 Cook the pasta according to the instructions on the packet (approx. 10 minutes). Drain and rinse under the cold tap. Transfer to a mixing bowl and sprinkle with olive oil and freshly-squeezed lemon juice.

2 Set aside in the fridge for at least an hour.

3 After 30 minutes, chop the parsley and basil in the mini bowl. Add to the pasta and return to the fridge.

4 Wash and peel the vegetables. Grate the carrots and courgettes in the midi bowl with the julienne disc or the 4mm grater disc. Set aside.

5 Replace the grater/julienne disc with the 2mm slicing disc. Slice the radishes, stacking them vertically in the feed tube before switching the processor on. Set aside.

6 Keep all these vegetables in a bowl of cold water in the fridge to retain their full crunchiness.

7 Slice the onions and red peppers with the 2mm slicing disc and put them in their own container in the fridge.

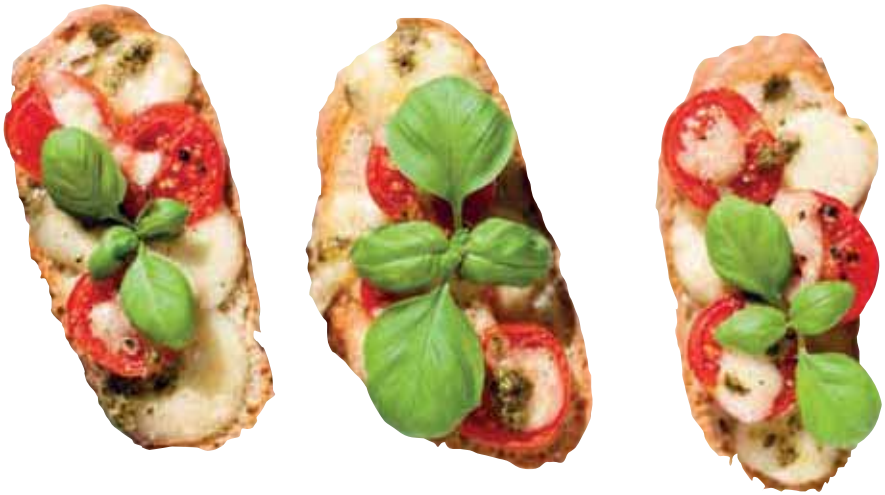
8 Just before serving, drain the vegetables thoroughly and add them to the pasta, together with the onion and red pepper.

9 Season according to taste.

TOMATO AND MOZZARELLA BRUSCHETTE

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	10 min	10 min	10 min	10 min
GRILLING	5 min	5 min	5 min	5 min
Slices country loaf	2	4	6	8
Tomatoes	½	1	1½	2
Tapenade	2 tbsp	4 tbsp	6 tbsp	8 tbsp
Mozzarella slices (1cm thick)	4	8	12	16
Garlic cloves	½	½	1	1
Fresh basil leaves	4	8	12	16
Salt & pepper				

1 Bake a country loaf according to the recipe on p.38.
2 Make the tapenade according to the recipe on p.34, halving the amounts.
3 Very lightly toast the slices of bread and rub them with the halved garlic cloves.
4 Wash the tomatoes and slice them in the midi bowl with the 2mm slicing disc.
5 Transfer to a colander and sprinkle with salt to drain out the excess liquid.
6 Spread the bread slices with the tapenade. Top with the sliced tomato, followed by the mozzarella. Season to taste.
7 Place under the oven grill for 3 minutes, or until the cheese has melted.
8 Decorate with a few fresh basil leaves.
9 Serve slightly warm.



PARMESAN SOUFFLÉ



SERVES	2	4	6	8
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	20 min	20 min	30 min	30 min
BAKING	15 min	15 min	15 min	15 min
EQUIPMENT	Straight-sided ramekins			
Eggs	2	4	6	8
Parmesan cheese	80g	160g	240g	320g
Butter	10g	15g	20g	30g
Plain flour	1 tbsp	1½ tbsp	2 tbsp	3 tbsp
Water	100ml	200ml	300ml	400ml

1 Grate the parmesan in the mini bowl with the parmesan grater or the 2mm grater disc. Set aside.

2 Make a roux* by melting the butter in a saucepan over a low heat and adding the flour, stirring it in rapidly with a wooden spoon. Cook over a low heat, stirring continuously. As soon as the mixture starts to thicken, gradually add the hot water, still constantly stirring. Simmer for 3 minutes over a high heat, stirring constantly. Stir in the grated parmesan.

3 Preheat your oven to 180°C (gas mark 4).

4 Separate the eggs.

5 Gently incorporate the egg yolks into the mixture away from the heat, adding them one by one.

6 Allow to cool.

FOR THE EGG WHITES

7 Put the egg whites in the main bowl fitted with the whisk and beat for 5 minutes, remembering to remove the pusher before you begin.

8 Fold the egg whites gently into the cooled mixture. Season with pepper.

9 Divide the mixture between the ramekins. Bake for 15 minutes and serve immediately.

Tip: serve on a bed of lamb's lettuce or a mixed green salad.

*Please refer to p.124



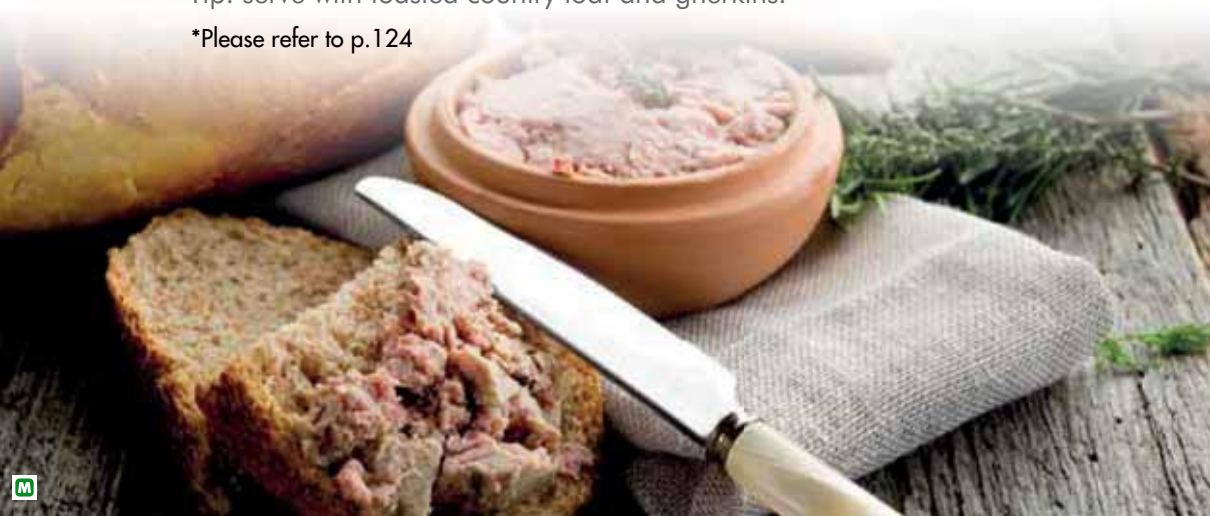
COUNTRY PÂTÉ

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	10 min	10 min	10 min	10 min
BAKING	2 h	2 h	2½ h	2½ h
EQUIPMENT: TERRINE				
Pork	250g	500g	750g	1kg
Chicken livers	125g	250g	375g	500g
Veal escalopes	60g	125g	190g	250g
Eggs	1	1	2	3
Cognac	1 tbsp	2 tbsp	3 tbsp	4 tbsp
Pork caul* (optional)	1	1	1	1
Fresh thyme and bay leaves				
Salt & pepper				

1 Preheat your oven to 180°C (gas mark 4). If you are using caul fat, soak it in hot water.
2 Put the chicken livers, pork, salt and pepper in the main bowl fitted with the main blade.
3 Pulse a few times. Add the eggs and cognac via the feed tube. Pulse again 5-6 times. The meat should not be too finely minced.
4 Squeeze out the caul fat and line the terrine with it.
5 Transfer a third of the mixture to the terrine, add some of the veal, cut into thin strips, and scatter with thyme. Repeat this process, ending with the final third.
6 Decorate with a few bay leaves and sprigs of thyme.
7 Pour some water into the oven's drip tray (or another dish), place the terrine in it and cook in the oven for the time indicated in the table.
8 Allow to cool, then transfer to the fridge.

Tip: serve with toasted country loaf and gherkins.

*Please refer to p.124



SALMON RILLETTES



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	15 min	15 min	15 min	15 min
RESTING	2 h	2 h	2 h	2 h
COOKING	5-10 min	5-10 min	5-10 min	5-10 min
Fresh salmon steaks	100g	200g	300g	400g
Smoked salmon	50g	100g	150g	200g
Thick crème fraîche	50g	100g	150g	200g
Lemon	½	½	1	1
Cucumber	½	½	1	1
Chive leaves	3	5	7	10
Sprigs of dill	1	2	2	3
Pine nuts (optional)				
Salt & pepper				

1 Steam the salmon steaks for 10 minutes.
2 During this time, wash and peel the cucumber. Cut into three sections. Fit the dicing kit in the midi bowl, switch the processor on and dice the cucumber sections one at a time, exerting a steady pressure on the pusher with both hands. If you do not having the dicing kit, cut the cucumber into large pieces and dice by hand. Transfer to a colander and sprinkle with salt to drain out the excess liquid.
3 Put the fresh dill in the main bowl with the main blade and pulse a few times.
4 Add the cooked salmon, broken up into large flakes, followed by the smoked salmon, cut into pieces, and the crème fraîche. Blend for 30 seconds.
5 Open the lid and add the juice of the freshly-squeezed lemon, together with the snipped chives. Season to taste.
6 Blend for a further 30 seconds. Check the seasoning.
7 Divide the diced cucumber between glasses and top with the salmon mixture.
Scatter with toasted pine nuts and a sprig of dill.
8 Chill in the fridge for 2 hours before serving.

SALMON BLINIS

PREPARATION: 10 min
14 BLINIS

RESTING: 1h
9CM BLINI OR FRYING PAN

COOKING: 2 min PER BLINI
ACCESSORY:

BLINI BATTER
250g plain flour
250ml milk
25g thick crème fraîche
25g butter
7g fresh yeast*
3 eggs
1 pinch salt

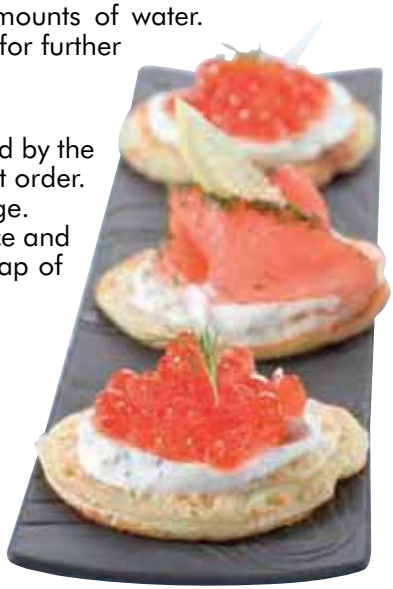
SAUCE
300g thick crème fraîche
200g soft cream cheese
1 tsp salt
2 sprigs dill
juice of 1 lime
smoked salmon or salmon roe

TO MAKE THE BLINI BATTER

1 Stir the yeast into the warm (35°C) milk with a fork until it dissolves. Allow to rest for 1 minute.
2 Separate the eggs.
3 Put the flour, salt, egg yolks and yeast liquid in the main bowl fitted with the dough blade. Process for 30-60 seconds. Place to the side.
4 Beat the egg whites in the bowl with the whisk for 5 minutes, remembering to remove the pusher before you begin.
5 Gently fold the crème fraîche into the dough, followed by the egg whites, using the spatula.
6 Heat the blini pan, brush with butter and cook each blini for 1 minute on each side.
Different brands of flour require different amounts of water. Refer to the instructions on the packet of flour for further advice on water quantity required.

TO MAKE THE SAUCE

1 Put the crème fraîche in the mini bowl, followed by the cream cheese, lemon juice, salt and dill in that order.
2 Blend for 30 seconds and set aside in the fridge.
3 To serve, top each blini with a spoonful of sauce and add a small piece of smoked salmon or a heap of salmon roe.



*Please refer to p.124



VEGETABLES

PROVENÇAL VEGETABLE TIAN



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	10 min	10 min	20 min	20 min
BAKING	50 min	50 min	1h	1h
Tomatoes	250g	350g	500g	650g
Red peppers	½	1	2	3
Green peppers	½	1	1	2
Courgettes	1	2	2	2
Aubergines	½	1	1	2
Black olives	40g	75g	100g	150g
Garlic cloves	2	3	4	5
Thyme, basil				
Olive oil, salt & pepper				

1 Preheat your oven to 210°C (gas mark 6-7).
2 Wash and dry the vegetables. Carefully deseed the peppers. Set aside.
3 Slice the vegetables separately in the midi bowl, using the 4mm slicing disc.
4 Arrange the sliced vegetables and garlic (unpeeled) in separate layers in an oven dish.
5 Scatter with olives, thyme and chopped basil leaves. Sprinkle generously with olive oil. Season.
6 Bake in the oven, adding a glass of water halfway through to prevent the vegetables from drying out.

SWEETCORN PANCAKES



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	5 min	5 min	5 min	5 min
COOKING	2 min	2 min	2 min	2 min
EQUIPMENT		8-10cm frying pan		
250g sweetcorn	½	1	1 ½	2
Eggs	2	3	5	6
Plain flour	60g	100g	150g	200g
Milk	10ml	15ml	20ml	30ml

1 Blend all the ingredients in the main bowl fitted with the main blade for 1 minute. Season.
2 Heat a small frying pan brushed with oil. Ladle the batter into the frying pan to form small pancakes. Cook for 1 minute on each side.

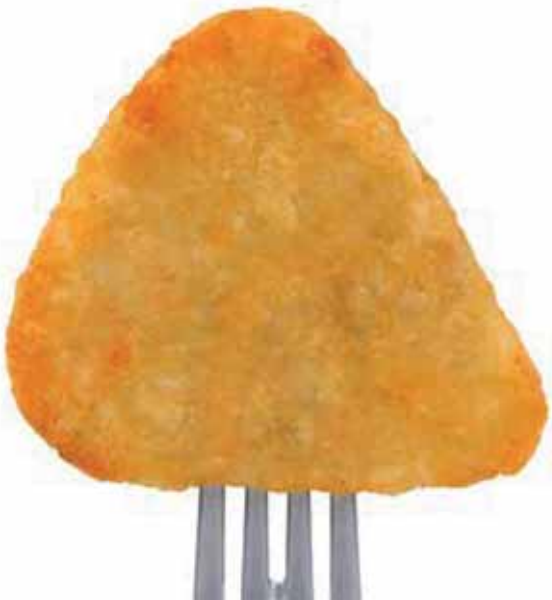
Tip: delicious with game and poultry.

POTATO RÖSTI

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	20 min	20 min	25 min	30 min
COOKING	30 min	30 min	30 min	30 min
Potatoes	600g	1kg	1.5kg	2kg
Garlic cloves	2	3	4	5
Butter	25g	40g	60g	80g
Oil	2 tbsp	3 tbsp	5 tbsp	6 tbsp
Parsley sprigs	4	6	8	12
Salt & pepper				

1 Peel, rinse and dry the potatoes.
2 Peel the garlic, cut in half lengthways and remove the central shoot. Wash and dry the parsley. Put the garlic and parsley in the mini bowl and pulse 4 times.
3 Grate the potatoes in the midi bowl with the 2mm grater disc. Ring the liquid out of the potatoes with a cloth.
4 Transfer the grated potatoes to a mixing bowl with the garlic-and-parsley mixture. Combine thoroughly and season. You can either cook one large patty or divide the mixture into small balls and flatten them to make individual patties.
5 Heat the oil and butter in a frying pan. Transfer the rösti(s) to the pan and cook over a moderate heat for 15 minutes.
6 When the underside is golden brown, turn the rösti(s) over.
7 Cook for a further 15 minutes.

Tip: delicious with roast chicken or rib of beef.



CELERIAC PURÉE



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	10 min	10 min	15 min	15 min
COOKING	20 min	20 min	25 min	25 min
Celeriac	500g	750g	1kg	1.5kg
Thick crème fraîche	65ml	100ml	125ml	200ml
Olive oil	1 tbsp	2 tbsp	3 tbsp	4 tbsp
Salt				

1 Peel and wash the celeriac. Cut into large pieces and grate in the midi bowl with the 4mm grater disc.
2 Pour a litre of water into a large pan or pressure cooker. Add the celeriac. Put the lid on and cook until the celeriac is very soft and easily pierced with the tip of a knife.
Drain and allow to cool slightly.
3 Blend the celeriac in the main bowl with the main blade, until it reaches a smooth consistency.
4 Add the crème fraîche.
5 Switch the machine back on and slowly trickle the oil in via the feed tube. Season with salt.
6 Reheat the purée for 5 minutes over a low heat.

Tip: you can make purées from a huge range of vegetables (carrots, courgettes, etc.).

VEGETABLE CRISPS



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	15 min	15 min	20 min	25 min
FRYING	5 min	5 min	5 min	5 min
Potatoes	2	4	6	8
Courgettes	2	2	3	4
Turnips	2	4	6	8
Oil for frying, salt & pepper				

1 Wash the vegetables.
2 Peel the potatoes and turnips. Top and tail the courgettes.
3 Slice the vegetables separately in the midi bowl with the 1mm or 2mm slicing disc.
4 Heat the oil in your deep fryer. As soon as it is hot, fry the vegetable slices.
5 Drain on a wad of kitchen paper before transferring to a serving dish. Season with salt and pepper.
6 Serve immediately.

RATATOUILLE

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	30 min	30 min	35 min	35 min
COOKING	50 min	50 min	1h	1h
Courgettes	150g	250g	375g	500g
Tomatoes	300g	500g	750g	1kg
Onions	1	2	2	3
Aubergines	½	1	2	2
Peppers	½	1	2	2
Garlic cloves	1	2	3	4
Bay leaves, fresh thyme				
Olive oil, salt & pepper				

1 Wash the vegetables. Halve and deseed the peppers. Peel the onions and garlic.
Halve the garlic lengthways and remove the central shoot.
2 Dice all the vegetables (apart from the garlic) separately in the midi bowl fitted with the dicing kit or, failing that use the 4mm slicing disc.
3 Soften the onions and garlic in a thick-bottomed pan with a little olive oil. Add the peppers. When cooked, lift the vegetables out with a slotted spoon and set aside.
4 Fry the courgettes and aubergines. Lift out and set aside.
5 Add the tomatoes to the pan and cook for 10 minutes. Return all the other vegetables to the pan.
6 Season and add the herbs.
7 Simmer over a low heat without the lid for approx. 40 minutes, stirring frequently with a wooden spoon.



POTATO DAUPHINOIS

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	20 min	20 min	25 min	35 min
BAKING	1h	1h	1h10 min	1¼ h
Potatoes	600g	1kg	1.5kg	2kg
Gruyère cheese	80g	150g	180g	200g
Thick crème fraîche	50ml	80ml	120ml	160ml
Butter	20g	30g	45g	60g
Milk	200ml	500ml	750ml	1l
Garlic clove	1	1	1	1
Pinch ground nutmeg	1	1	1	1
Salt & pepper				

1 Grate the cheese in the midi bowl with the 2mm grater disc. Set aside.
2 Peel, wash and dry the potatoes.
3 Replace the grater disc with the 2mm slicing disc. Slice the potatoes.
4 Preheat your oven to 180°C (gas mark 4).
5 Peel and halve the garlic cloves. Rub the inside of a gratin dish with them. Butter the dish. Arrange a layer of sliced potato on the bottom, add some grated cheese, salt and pepper and a little crème fraîche. Repeat these steps until all the ingredients have been used up, ending with the cheese.
6 Stir the ground nutmeg into the milk and pour over the potatoes.
7 Bake in the oven. The potatoes are cooked when they are easy to pierce with a knife.
8 Serve immediately.





HAKE AND VEGETABLE JULIENNE PARCELS



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	30 min	30 min	35 min	35 min
BAKING	25 min	25 min	25 min	25 min
EQUIPMENT	Kitchen string, baking parchment			
Hake fillets	2	4	6	8
Courgettes	1	2	3	4
Carrots	2	3	5	6
Turnips	2	3	5	6
Red peppers	1	2	3	4
White wine	60ml	100ml	150ml	200ml
Lemon	1	1	1	1
Sprigs of dill	2	4	6	8
Olive oil, salt & pepper				

1 Wash the vegetables. Peel the courgettes, carrots and turnips.
2 Grate the courgettes, carrots and turnips separately in the midi bowl fitted with the julienne disc or the 4mm grater disc, stacking them horizontally in the feed tube.
3 Replace the julienne/grater disc with the 2mm slicing disc. Slice the peppers and lemon. Set the lemon aside.
4 Fry the vegetables with a dash of olive oil for 5 minutes. Season.
5 Take a separate sheet of baking parchment for each fillet. Place a small mound of vegetables in the middle of each one and lay the fish on top. Sprinkle with a little white wine. Add a sprig of dill and a slice of lemon.
6 Season.
7 Wrap the parchment up like a boiled sweet, securing the ends with string.
8 Bake in a preheated oven at 180°C (gas mark 4) for 20-25 minutes. The precise time will vary, depending on the thickness of the fillets and the vegetables.
9 Open the parcels just before serving.

Tip: you can use other types of fish, such as salmon and perch.

CRAB CAKES



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	15 min	20 min	20 min	20 min
COOKING	10 min	10 min	10 min	10 min
NUMBER OF CAKES	6	12	18	24
Crabmeat	160g	240g	320g	500g
Butter	30g	45g	60g	80g
Rusks	2	2	4	6
Eggs	1	2	2	3
Mustard	1 tsp	2 tsp	2 tsp	3 tsp
Pinches Cayenne pepper	1	2	2	3
Bunches of parsley	½	1	1	2
Worcestershire sauce	1 tbsp	2 tbsp	2 tbsp	3 tbsp
Mayonnaise	1 tbsp	2 tbsp	2 tbsp	3 tbsp
Homemade breadcrumbs (stale bread)				
Salt & pepper				

TO MAKE THE HOMEMADE BREADCRUMBS

1 Cut the bread into 2cm slices and leave to go stale.
2 Put the bread in the main bowl with the main blade (process in several batches for a better end result).
3 Process for 1 minute.
4 For more flavoursome breadcrumbs, open the lid, add a selection of dried herbs (thyme, sage, rosemary, summer savory, etc.) and pulse a few times.
5 Store in an airtight container.

TO MAKE THE CRAB CAKES

1 Make the mayonnaise according to the recipe on p.28, halving the amounts.
2 Break the rusks and put them in the main bowl with the main blade.
3 Process until the rusks have been reduced to a fine crumb, then add the parsley, Worcestershire sauce, mustard and mayonnaise.
4 Add the eggs via the feed tube while the machine is still running. Add the crabmeat and pulse a few times to combine.
5 Season generously - the cakes must not be bland.
6 Shape the mixture into cakes measuring 3cm across. Refrigerate for 30 minutes.
7 Roll the cakes in the breadcrumbs, heat the butter in the frying pan and cook the cakes for about 2-3 minutes on each side or until golden.

Tip: serve with lemon slices and green beans or a green salad.

ORIENTAL FISHCAKES



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	15 min	15 min	15 min	15 min
COOKING	10 min	10 min	10 min	10 min
NUMBER OF CAKES	6	12	18	24
Cod	230g	450g	680g	900g
Nam pla fish sauce	1 tbsp	2 tbsp	3 tbsp	4 tbsp
Ground turmeric	½ tsp	1 tsp	2 tsp	2 tsp
Ground cumin	½ tsp	1 tsp	2 tsp	2 tsp
Ground ginger	½ tsp	1 tsp	2 tsp	2 tsp
Eggs	1	1	2	2
Sugar	½ tsp	1 tsp	2 tsp	2 tsp
Lemongrass stalks	1	2	3	4
Fresh green chilli peppers	½	1	1	2
Salt & pepper				

1 Remove the outer leaves of the lemongrass and discard the tough base. Slice the soft inner core and set aside.
2 Deseed the chili peppers and set aside.
3 Process the lemongrass in the mini bowl for 40 seconds. Add the chilli peppers and run for a further 5-10 seconds.
4 Put the fish in the main bowl with the main blade, followed by the chili-lemongrass mixture and all the other ingredients. Season to taste. Pulse 7-10 times to obtain an even consistency.
5 Shape the mixture into balls measuring 3 cm across. Flatten with your hand.
6 Heat the oil in a frying pan and cook the cakes for about 2 minutes on each side.

Tip: delicious with a sweet-and-sour sauce. For a crunchier texture, add raw green beans.



SALMON TARTARE

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	15 min	15 min	20 min	30 min
EQUIPMENT	Food ring / cutter (optional)			
Raw salmon	400g	800g	1.1kg	1.5kg
Lemons or limes	1	2	3	4
Olive oil	2 tbsp	4 tbsp	6 tbsp	8 tbsp
Bunches chives	1	1	2	2
Red and yellow peppers	1	1	2	2
Capers	2 tbsp	4 tbsp	6 tbsp	8 tbsp
Onions	1	2	3	3
Pepper				

1 Peel the onions. Chop the chives. Set aside.
2 Put the onions in the main bowl with the main blade and pulse 3 times.
3 Deseed the peppers, remove the white pith, and cut into pieces.
4 Add the peppers to the main bowl and pulse 4 times.
5 Chop the salmon into large pieces and add to the main bowl along with the capers and chives. Pulse 4 times.
6 Open the lid and pour in the olive oil and freshly-squeezed lemon or lime juice.
Season with pepper. Pulse 1-2 times.
7 Lightly grease a mould, fill with the chopped salmon. Once set carefully remove the mold.
8 Serve immediately with toast.



FISH PIE



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	30 min	30 min	30 min	30 min
BAKING	25 min	25 min	25 min	25 min
EQUIPMENT	Gratin dish			
Haddock fillets	150g	300g	450g	600g
Crème fraîche	40ml	75ml	100ml	150ml
Parmesan cheese	70g	100g	150g	200g
Fresh spinach	150g	300g	450g	600g
Potatoes	3	5	8	10
Eggs	1	2	3	4
Onions	1	1	2	2
Carrots	1	1	2	2
Lemons	1	1	2	2
Mustard	1 tbsp	1 tbsp	2 tbsp	2 tbsp
Handfuls of parsley	1	1	2	2
Olive oil				

1 Preheat your oven to 240°C (gas mark 9).
2 Peel the potatoes. Slice them in the midi bowl with the 2mm slicing disc.
3 Transfer to a pan of boiling water. Bring back to the boil and cook for 2 minutes.
4 While the potatoes are cooking, cook the spinach for 1 minute in a sieve placed over the pan. Drain and set aside.
5 Chop the onions, carrots and parsley in the mini bowl.
6 Fry in a little olive oil for 5 minutes.
7 Remove from the heat. Add half the parmesan, plus the lemon juice and mustard.
Set aside.
8 Blend the spinach, fish, eggs and crème fraîche in the main bowl with the main blade.
9 Arrange a layer of the fish and spinach mixture, then the onion and carrot mixture in a large gratin dish. Cover with a layer of potatoes.
10 Between each layer, sprinkle a little olive oil and pepper. Top the gratin with the remaining parmesan.
11 Bake until the top is golden brown.

Tip: you can use cod instead of haddock.

SMOKED SALMON SOUFFLÉ



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	20 min	20 min	25 min	25 min
BAKING	10 min	10 min	15 min	20 min
EQUIPMENT	Straight-sided ramekins			
Smoked salmon	50g	100g	150g	200g
Rice flour	15g	25g	40g	50g
Egg yolks	1	2	3	4
Egg whites	2	3	5	7
Milk	80ml	100ml	150ml	200ml
Tomato ketchup	1 tsp	1 tsp	1 ½ tsp	2 tsp
Vodka	1 tbsp	1 tbsp	1 ½ tbsp	2 tbsp
Pinches Cayenne pepper	1	1	1	2
Pinches ground nutmeg	1	2	3	4
Plain flour	1 tbsp	1 tbsp	2 tbsp	3 tbsp
Knobs butter	1	1	2	2
Salt & pepper				

1 Cut the salmon into pieces and put in the mini bowl. Pulse twice, then run continuously for 1 minute. Set aside.
2 Mix the milk and rice flour together and cook in a saucepan over a low heat, gradually bring to the boil. Remove from the heat.
3 Add the salmon to the saucepan, together with the egg yolks, ketchup, vodka, Cayenne pepper, pepper and nutmeg.
4 Combine thoroughly.
5 Preheat your oven to 150°C (gas mark 2).
6 Beat the egg whites in the main bowl with the whisk for 5 minutes, remembering
to remove the pusher or cap before you begin.
7 Butter the ramekins and dust with flour.
8 Gently fold the egg whites into the salmon mixture with the spatula. Divide the mixture between the ramekins. They should not be more than three-quarters full.
9 Bake for the time indicated in the table. Serve immediately.



COTTAGE PIE



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	40 min	40 min	45 min	50 min
BAKING	50 min	50 min	50 min	50 min
Floury potatoes	800g	1.5kg	2kg	2.5kg
Rump steak	280g	550g	725g	1kg
Onions	1	2	3	4
Garlic cloves	1	1	2	2
Sprigs flat-leaved parsley	2	2	3	4
Eggs	1	1	2	3
Butter	40g	70g	100g	140g
Gruyere cheese	30g	50g	70g	100g
Oil				
Milk				
Salt & pepper				

1 Grate the cheese in the midi bowl with the 2mm grater disc. Set aside.
2 Wash and peel the potatoes. Replace the grater disc with the 2mm slicing disc.
Slice half the potatoes, empty the bowl, then slice the other half. Cook in a pan of water for 30-40 minutes (20 minutes in a pressure cooker).
3 Drain the potatoes. Place half of them in the main bowl with the main blade.
Add a little milk and pulse 4-5 times. Add a little more milk if you prefer a softer consistency. Set aside. Repeat these steps with the other half of the potatoes.
4 Transfer to a mixing bowl.
5 Add three-quarters of the butter. Season with salt and pepper. Wait for the butter to melt, then stir in.
6 Preheat your oven to 210°C (gas mark 6-7).
7 Peel and quarter the onions. Peel the garlic. Chop in the main bowl with the main blade, together with the parsley.
8 Cut the steak into large pieces and add to the onion and garlic mixture in the main bowl. Pulse 3 times, then switch to continuous mode for 1 minute.
9 Heat the rest of the oil and butter in a frying pan. Fry the meat for 1 minute, stirring constantly. Away from the heat, stir in the eggs and season.
10 Put the meat in a gratin dish and cover with the mashed potato. Smooth the surface.
11 Scatter with grated cheese and dot with butter. Bake for 20 minutes.
12 Serve piping hot.

CURRIED LAMB FILO PARCELS

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	25 min	25 min	35 min	40 min
RESTING	2 h	2 h	2 h	2 h
COOKING	20 min	20 min	30 min	30 min
Saddle of lamb	300g	600g	900g	1.2kg
Curry powder	2 tsp	2 tsp	3 tsp	3 tsp
Bananas	¾	1	1 ½	2
Eggs	1	1	2	2
Garlic cloves	1	1	1½	2
Filo sheets	2	4	6	8
Oil	1 tbsp	2 tbsp	3 tbsp	4 tbsp
Egg yolk	1	1	1	1
Salt & pepper				

1 Cut the lamb into large cubes. Combine thoroughly with the curry powder and allow to marinade for 2 hours.
2 Slice the bananas. Peel the garlic and put it in the main bowl with the main blade, along with the lamb. Process for 45 seconds. Add the bananas and pulse 2-3 times. Add the eggs via the feed tube. Season. Blend for a further 20 seconds.
3 Check the seasoning (it should be hot!).
4 Heat 2 tbsp oil in a frying pan. Fry the mixture, then cook for 5-10 minutes, stirring constantly.
5 Preheat your oven to 180°C (gas mark 4).
6 Peel the paper backing away from the sheets of filo pastry.
7 Lay a small heap of filling in the middle of each sheet. Fold the left side over, then the right side. Next, fold the top and bottom sides up to form squares or triangles. Brush the last flap of pastry with egg yolk to seal the parcel.
8 Place each parcel on a baking sheet lined with baking parchment, with the join underneath. Brush the top with egg.
9 Bake in the oven for approx. 15 minutes.
10 If the pastry is browning too quickly, turn the temperature down.



BEEF BURGERS

PREPARATION : 10 min RESTING: 1 h BAKING : 10 min
6 BURGERS ACCESSORIES:

BREAD BUNS
300g strong white flour
120ml hand-hot water
10g fresh yeast*
40g melted butter
25g caster sugar
3g salt
1 egg
1 egg yolk beaten with 3 tsp milk (for brushing)
sesame seeds (optional)

MINCED MEAT
400g lean beef
½ red onion
1 tbsp olive oil
salt & pepper

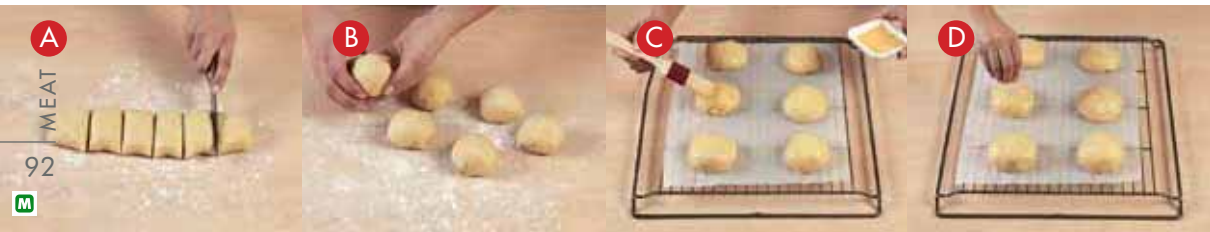
GARNISH
2 tomatoes
½ red onion
1 'Little Gem' lettuce
6 cheese slices
mayonnaise, tomato ketchup

TO MAKE THE BREAD BUNS

1 Stir the yeast into the warm (35°C) water with a fork until it dissolves. Allow to rest for 1 minute.
2 Put the salt, flour, sugar, butter, egg and yeast liquid in the main bowl fitted with the dough blade.
3 Process for 30 seconds.
4 Transfer the dough to a floured mixing bowl using the spatula. Cover with cling film or a damp cloth. Leave to rest for 30 minutes.
5 Knock the dough down by giving it a few gentle punches. Turn out onto a floured worktop.
6 Divide into 6 equal pieces using a sharp knife A . Shape the dough into smoothtopped buns so that they have a uniform appearance after baking B .
7 Place on a baking tray lined with baking parchment, cover with a damp cloth and leave to prove for 30 mins.
8 Preheat the oven to 220°C (gas mark 7).
9 Brush the buns with the egg-and-milk mixture C .
10 Scatter with sesame seeds D .
11 Bake in the oven for 10 minutes, or until golden. Allow to cool before eating.

Tip: you can replace the sesame seeds with poppy or sunflower seeds.
Different brands of flour require different amounts of water. Refer to the instructions on the packet of flour for further advice on water quantity required.

*Please refer to p.124



TO MAKE THE BURGERS AND GARNISH

1 Wash the lettuce. Peel and halve the onion. Slice the tomatoes, one of the onion halves and the lettuce in the midi bowl with the 2mm slicing disc. Set aside.
2 Cut the remaining half-onion into pieces, transfer to the main bowl with the main blade and pulse 5 times.
3 Cut the meat into large pieces. Add to the onion in the main bowl. Pulse a few times - the meat should be minced, not hashed. Season. Pulse 2 more times.
4 Shape the burgers with your hands. Fry them in a frying pan with a little olive oil for about 2 minutes on each side.
5 Top each burger with a cheese slice. Cover the frying pan until it is time to serve.
6 Make the mayonnaise according to the recipe on p.28, halving the amounts.
7 Split the buns, fill with tomato, lettuce, beef patty, mayonnaise and ketchup.
8 Eat while they are hot.

Tip: for even tastier burgers, add a slice of bacon to each one. Serve with french fries.



STUFFED TOMATOES

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	30 min	30 min	40 min	50 min
COOKING	40 min	40 min	45 min	45 min
Large tomatoes	4	8	12	16
Beef steak	225g	450g	675g	900g
Bread (crusts removed)	60g	100g	130g	150g
Milk	2 tbsp	4 tbsp	4 tbsp	6 tbsp
Garlic cloves	1	2	3	3
Onions	1	1	2	2
Sprigs parsley	3	5	7	10
Paprika	1 tsp	1 tsp	2 tsp	2 tsp
Salt & pepper				

1 Preheat your oven to 180 °C (gas mark 4).
2 Wash the tomatoes. Remove the top third, or "hat". Scoop out the flesh with a teaspoon. Set aside, do not throw away. Sprinkle salt on the inside and place them upside down on kitchen paper to drain out the excess liquid.

TO MAKE THE STUFFING

1 Soak the bread in lukewarm milk.
2 Peel and quarter the garlic and onions, removing the garlic's bitter central shoot.
Wash and dry the parsley. Transfer to the main bowl with the main blade. Pulse 3-4 times.
3 Cut the meat into large pieces and add to the main bowl. Process for 20 seconds.
Squeeze the bread out and add to the bowl, together with a little of the tomato flesh, the paprika and the salt and pepper.
4 Pulse 4-5 times to achieve an even texture. Check the seasoning.
5 Fill the tomatoes with the meat stuffing. Put their "hats" back on. Arrange in an oven dish and sprinkle with olive oil.
6 Bake for the time indicated in the table.

Tip: delicious served with rice or bulgur wheat.



KOFTA KEBABS

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	20 min	20 min	20 min	20 min
COOKING	10 min	10 min	10 min	10 min
Lean beef	250g	500g	700g	1kg
Onion	½	½	1	1
Sprigs fresh coriander	1	1	3	3
Sprigs fresh mint	1	1	3	3
Ground cumin	1 tsp	1 tsp	2 tsp	2 tsp
Paprika	1 tsp	1 tsp	2 tsp	2 tsp
Ras el hanout (Moroccan) spice mix	1 tsp	1 tsp	2 tsp	2 tsp
Olive oil	1 tsp	2 tsp	3 tsp	4 tsp
Salt & pepper				

1 Strip the mint and coriander leaves from their stalks and put them in the main bowl with the main blade. Process for a few seconds.
2 Peel the onion and cut into large pieces. Add to the herbs in the main bowl and pulse 5 times. Set aside.
3 Cut the meat into large pieces and transfer to the main bowl. Process for 20 seconds, or until the meat is chopped, but not hashed. Add the olive oil, onion, herbs and spices. Season with salt and pepper. Pulse twice.
4 Shape the mixture into small meatballs with your hands. Thread them onto skewers, about four to each one. Cook them under the oven grill, on your barbecue or in a large nonstick frying pan.
5 The meatballs should take about 10 minutes to cook, but keep a close eye on them.

Tip: serve with mashed or steamed potatoes, or bulgur wheat.



STEAK TARTARE

SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	20 min	20 min	25 min	25 min
Rump steak or sirloin steak	500g	700g	1kg	1.4kg
Shallots	1	2	3	4
Red onions	2	2	4	4
Capers	3 tbsp	4 tbsp	6 tbsp	8 tbsp
Bunches of chives	1	1	1 ½	2
Bunches of flat-leaved parsley	1	1	1 ½	2
Salt & pepper				

1 Wash the parsley and pat it dry with kitchen paper. Put it in the main bowl with the main blade and pulse a few times.
2 Peel and quarter the onions and shallots. Add them to the main bowl and pulse 5 times.
3 Cut the meat into pieces and snip the chives. Add the meat to the main bowl, along with the capers and chives. Pulse a few times. The meat should be minced, not hashed.
4 Serve immediately.

Tip: delicious served with a green salad and homemade french fries. You can also serve it with Worcestershire sauce, tomato ketchup and Tabasco®.





CHOCOLATE MOUSSE

PREPARATION: 20 min
RESTING: 3 h
COOKING: 5 min
SERVES 4
ACCESSORY: 

200g chocolate
100g double cream
5 eggs

1 Separate the eggs.
2 Put the egg whites in the main bowl with the whisk and beat for 5 min, remembering to remove the double pusher. Set aside.
3 Meanwhile, melt the chocolate in a bain marie* with the cream.
4 Stir the egg yolks into the melted chocolate.
5 Gently fold the egg whites into the chocolate mixture with the spatula.
6 Divide the mousse between four sturdy glasses.
7 Refrigerate for at least 3 hours.

PEACH CLAFOUTIS

PREPARATION: 15 min
BAKING: 30 min
SERVES 4-6
ACCESSORIES: 

250ml lukewarm milk
50g plain flour
70g caster sugar
35g butter
2 eggs
3 peaches
1 pinch salt

1 Wash and stone the peaches. Slice them in the Midi bowl fitted with the 4mm slicing disc. Set aside.
2 Preheat your oven to 180°C (gas mark 4).
3 Melt the butter in a bain marie*.
4 Combine the flour, sugar and salt in the main bowl with the main blade.
5 Add the eggs one by one via the feed tube or opening, followed by the melted butter.
6 While the machine is still running, add the milk via the opening to achieve a smooth batter.
7 Pour the batter into a buttered tin and arrange the peach slices on top.
8 Bake for 30 minutes or until the batter shrinks from the sides of the tin.

Tip: clafoutis can also be made in individual ramekins.

*Please refer to p.124

TIRAMISU

PREPARATION: 30 min RESTING: 6 - 24 h COOKING: 5 min
SERVES 6-8 ACCESSORIES:

400g mascarpone
100g caster sugar
300ml coffee
30 sponge fingers
4 tbsp cocoa powder
3 tbsp amaretto liqueur
5 eggs

1 Take the mascarpone out of the fridge one hour beforehand.
2 Separate the eggs.
3 Beat the sugar and egg yolks in the main bowl with the whisk until pale and fluffy. Add the amaretto and mascarpone. Beat for 2 minutes. Set aside in a mixing bowl.
4 Wash and dry the bowl and whisk thoroughly.
5 Put the egg whites in the bowl with the whisk and beat for 5 minutes, remembering to remove the pusher.
6 Gently fold the egg whites into the mascarpone mixture with the spatula.
7 Briefly dip half the sponge fingers in the coffee. Arrange them in a glass dish, then cover with half the mixture. Sieve some cocoa powder on top. Repeat these steps with the remaining sponge fingers and mascarpone mixture, finishing up with a dusting of cocoa powder.
8 Refrigerate for at least 6 hours.

Tip: if you do not have any cocoa powder, grate some chocolate with your parmesan grater.



CHILDREN'S TEATIME RECIPES

PREPARATION: 10 min RESTING: 1 h COOKING: 5 min
SERVES 6-8 ACCESSORIES :

CRÊPES BATTER
250g plain flour
500ml milk
3 eggs
2 tbsp vegetable oil
50g unsalted butter, melted + 1 knob
1 tbsp rum (optional)
1 pinch salt

WAFFLES BATTER
250g plain flour
400ml milk
75g caster sugar
75g unsalted butter, melted + 1 knob
2 tbsp baking powder
3 eggs
1 pinch salt

TO MAKE THE CRÊPES
1 Put the flour, eggs, butter, oil and salt in the main bowl with the main blade and the Blendermix.
2 Blend for 20 seconds, then gradually add the milk via the opening. Blend for about 1 minute. Add the rum and blend for 10 seconds.
3 Allow the batter to rest in the fridge for at least 1 hour.
4 Brush a frying pan with a little melted butter and place over medium heat until hot. Ladle a small amount of batter into the pan and spread it thinly. Cook for about 1 minute on each side. Repeat until all the batter has been used.

TO MAKE THE WAFFLES
1 Put the flour, sugar, diced butter, milk, eggs and salt in the main bowl fitted with the main blade and the Blendermix.
2 Blend the ingredients, adding the baking powder via the feed tube.
3 Blend for 1 minute or until the batter is smooth.
4 Leave the batter to rest in the fridge for at least 1 hour.
5 Pour a small amount of batter into your wafflemaker. Cook according to the manufacturer's instructions.

Tip: delicious with whipped cream (recipe p.109).
For lighter pancakes, you can replace 100ml of milk with beer.



CHOCOLATE COOKIES

PREPARATION: 10 min RESTING: 20 min BAKING: 8-10 min
40 COOKIES ACCESSORY:

250g plain flour
125g softened butter
60g Demerara sugar
60g caster sugar
100g chocolate chips
2 eggs
1 level tbsp baking powder
½ level tsp salt

1 Preheat your oven to 220°C (gas mark 7).
2 Put the Demerara sugar, salt, caster sugar, diced butter and eggs in the bowl with the dough blade. Run for 30 seconds.
3 Add the flour, baking powder and chocolate chips and process for a further 20 seconds.
4 Using a tablespoon, place small heaps of this mixture on a baking tin lined with baking parchment. Leave plenty of space between each one, as they will spread during cooking.
5 Bake for 8-10 minutes.
6 Allow to cool before eating.

Tip: these cookies are even tastier if you add a few salted peanuts



SHORTBREAD

PREPARATION: 10 min
20 SHORTBREADS

BAKING: 15-20 min
ACCESSORY:

175g plain flour
55g caster sugar
115g cold butter
pinch salt
icing sugar for dusting

1 Fit the main blade. Put all the ingredients into the bowl and process for 10 - 15 seconds or until the mixture forms a dough ball.
2 If the dough is too soft to handle, chill slightly, then press into a greased 18 x 25cm swiss roll tin.
3 Prick all over the surface with a fork and bake in a moderate oven 175°C (gas mark 4) for 15-20 minutes or until lightly golden in colour.
4 Cut the shortbread into fingers, allow to cool slightly in the tin, then remove to cool completely on a wire rack. Sprinkle with icing sugar.

Tip: when chilled, for alternative shapes, shortbread can be cut with cake/ shortbread cutters and cooked on a parchment covered baking tray.



VICTORIA SPONGE CAKE

PREPARATION: 10 min
SERVES 4
SANDWICH TIN*
BAKING: 20-25 min
ACCESSORY:

125g butter or margarine softened
125g caster sugar
125g self-raising flour
1 tsp baking powder
4 tbsp strawberry jam
2 large eggs
icing sugar to dust

1 Fit the main blade and place the butter, sugar, flour and baking powder in the main bowl. Break in the eggs and process for 5-8 seconds, or until the cake is mixed. You may find it helps if you stop once to scrape down the sides of the main bowl.
2 Turn into two bottom lined and greased 18cm sandwich tins. Spread evenly and bake in a moderate oven 175°C (gas mark 4) for 20-25 minutes or until risen, golden brown and firm to the touch. Cool on a wire rack.
3 Sandwich the cold cakes together with the jam and sift a little icing sugar over the top.

Tip: for a special occasion add whipped cream with the jam' and garnish with soft fruit.

*Please refer to p.124



INSTANT MANGO ICE CREAM

PREPARATION: 5 min
SERVES 4

ACCESSORY: 

300g frozen mangoes
125g creamy yoghurt
1 slice gingerbread

1 Allow the mangoes to defrost just enough to cut the pieces in two (widthwise).
2 Put the gingerbread in the main bowl with the main blade and blend for 30 seconds.
3 Add the yoghurt and mango. Blend for 30 seconds. Scrape the mixture off the bowl walls with the spatula. Blend for a further 30 seconds.
4 Eat immediately.

Tip: for an even more luscious version, replace the yoghurt with 2 scoops of vanilla ice cream. You can also replace the gingerbread with speculoos biscuits. You can also use frozen strawberries, peaches, melon, etc.

PEAR AND CHOCOLATE MUFFINS

PREPARATION: 10 min
10-12 MUFFINS MUFFIN TINS

BAKING: 20-25 min
ACCESSORY: 

100g chocolate chips
4 pear halves in syrup
3 eggs
1 level tbsp baking powder
1 pot yoghurt (125g)
1 pot vegetable oil
3 pots plain flour
2 pots caster sugar

1 Preheat your oven to 180°C (gas mark 4).
2 Using the yoghurt pot to measure out the ingredients, put the eggs, yoghurt, oil and sugar in the bowl with the main blade. Blend for 20 seconds.
3 Add the flour and baking powder. Blend for a further 20 seconds. If necessary, scrape the mixture off the bowl walls with the spatula.
4 Add the pear halves, cut into large pieces, and the chocolate chips. Pulse twice.
5 Butter the muffin tins and dust with flour.
6 Divide the mixture between the tins, filling them no more than three-quarters full.
7 Bake for about 20-25 minutes.



LEMON MERINGUE PIE



PREPARATION: 1 h RESTING: 1 h BAKING: 40 min
SERVES 6-8
Ø 28-30cm TIN, PIPING BAG* (OPTIONAL), THERMOMETER ACCESSORIES: 

SUGAR CRUST PASTRY	LEMON FILLING	ITALIAN MERINGUE
250g plain flour	150g caster sugar	180g caster sugar
125g unsalted butter	30g butter	3 egg whites
100g caster sugar	3 unwaxed lemons	3 tbsp water
1 egg	3 eggs	

TO MAKE THE PASTRY
1 Follow the recipe on p.112.
2 Preheat your oven to 180°C (gas mark 4).
3 Bake blind* for 20 minutes.

TO MAKE THE LEMON FILLING
1 Zest one of the lemons and juice all three.
2 Put the lemon zest and juice, caster sugar and whole eggs in the main bowl with the main blade. Blend for 1 minute.
3 Transfer everything to a saucepan. Bring to the boil, stirring constantly with a wooden spoon. Stir in the diced butter. Return to the food processor. Blend for 30 seconds.
4 Pour the filling into the pastry case. Bake for 15-20 minutes in a cool oven (120°C / gas mark 1/2).

TO MAKE THE ITALIAN MERINGUE
1 Beat the eggs whites for 5 minutes in the main bowl fitted with the whisk, remembering to remove the pusher first.
2 Meanwhile, dissolve the sugar in the water in a saucepan over a low heat. Increase the temperature to 119°C, then remove from the heat.
3 Wait for 5 seconds, then pour this syrup onto the egg whites via the feedtube. Continue whisking for about 5 minutes.
4 Pipe* or spoon the meringue on top of the lemon filling. Place under the grill for 1-3 minutes until it starts to turn golden. Take care not to leave it too long.
5 Keep in a cool place till ready to serve.

Tip: always use room temperature eggs.

*Please refer to p.124



WALNUT CAKE

PREPARATION: 15 min
1 CAKE

BAKING: 30 min
ACCESSORY:

150g shelled walnuts
120g caster sugar
100g softened butter
40g plain flour
1 tbsp rum
3 eggs
1 level tbsp baking powder
1 pinch salt

1 Preheat your oven to 170°C (gas mark 3). Cut the butter into small dice.
2 Chop the walnuts in the main bowl fitted with the main blade for 30 seconds. Add the sugar, flour, baking powder, eggs, salt, rum and butter. Blend for 1 minute.
3 Pour the mixture into a well-buttered tin.
4 Bake for about 30 minutes. To check that the cake is cooked, insert the tip of a knife. It should come out clean.
5 Allow to cool in the oven with the door ajar.

MELON AND PINEAPPLE FAN

PREPARATION: 15 min
SERVES 4

ACCESSORIES: E4

300g strawberries
1 Victoria pineapple
1 firm-fleshed melon
3 tbsp icing sugar
½ lemon
mint leaves

1 Cut the pineapple into quarters and remove the thick skin.
2 Slice the pineapple in the midi bowl fitted with the 4mm slicing disc. Set aside.
3 Cut the melon into quarters and remove the thick rind. Slice the quarters lengthways.
Set aside.
4 Wash and hull the strawberries. Put them with the mint leaves in the bowl with the main blade.
5 Blend the strawberries. While the machine is running, add the icing sugar and freshly squeezed lemon juice via the feed tube or opening.
6 Pour some strawberry coulis onto each plate. Arrange alternate slices of melon and pineapple on top.
7 Decorate with a few mint leaves and a whole strawberry in the centre.
8 Serve chilled.

PAVLOVA

PREPARATION: 20 min
SERVES 6-8
PIPING BAG*
BAKING: 2 h 30 min
ACCESSORY:

FRENCH MERINGUE	WHIPPED CREAM	PRESENTATION
125g caster sugar	300ml whipping cream	100g strawberries
125g icing sugar	1 level tbsp vanilla flavoured sugar (optionnal)	100g raspberries
5 egg whites		mint leaves

TO MAKE THE FRENCH MERINGUE

1 Separate the eggs.
2 Beat the egg whites for 5 minutes in the main bowl fitted with the whisk, remembering to remove the pusher first.
3 When the egg whites are stiff, gradually add the two sugars via the feed tube or opening.
Continue whisking for 1 minute. The whites should be firm.
4 Line a baking tray with baking parchment and pipe* or spoon small circles of meringue (about 8cm across) onto it.
5 Bake in a very cool oven (80°C) for 2½ hours.

TO MAKE THE WHIPPED CREAM

1 Pour the cream into the bowl equipped with the whisk.
2 Switch your food processor on, remembering to remove the pusher.
3 Whisk for 8-10 minutes, keeping a careful eye on the cream to make sure it does not turn into butter. When the cream starts to thicken, add the vanilla sugar.
4 Just before serving, coat the meringues in whipped cream. Add the fruit and mint leaves.

Tip: you can use other sorts of fruit (peaches, apples, grapes, etc.). A raspberry coulis (recipe p.116) makes an especially delicious addition.

*Please refer to p.124



CARAMELISED APPLE TART

PREPARATION: 10 min
SERVES 6-8

RESTING: 1 h
Ø 28-30CM TART TIN

BAKING: 50 min
ACCESSORIES: E4

SHORTCRUST PASTRY
250g plain flour
125g unsalted butter
80ml cold water
1 pinch salt

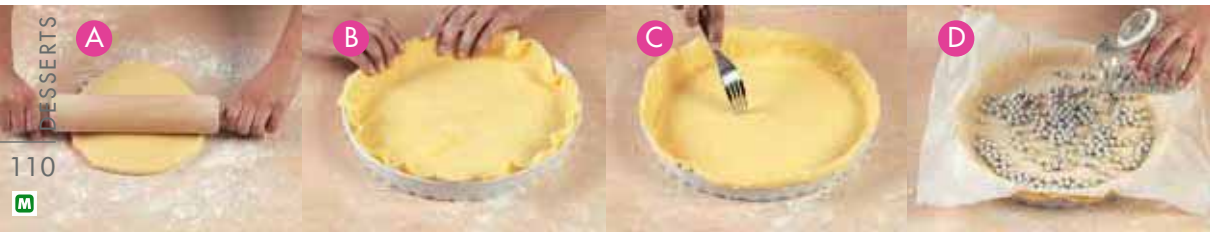
FILLING
1kg apples
45g butter
½ lemon
2 eggs
4 tbsp caster sugar
2 tbsp thick crème fraîche
1 tsp calvados
1 tsp ground cinnamon
1 tsp vanilla extract

TO MAKE THE SHORTCRUST PASTRY

1 Put the flour, salt, diced butter and water in the bowl with the main blade.
2 Process for 20 seconds.
3 Scrape the flour off the bowl walls with the spatula, if necessary. Switch the processor off as soon as the dough forms a ball.
4 Wrap the pastry in cling film, press flat and leave in the fridge for 1 hour.
5 Preheat your oven to 180°C (gas mark 4). Butter the tin and dust with flour. Roll the pastry out A and transfer to the tin B . Prick the base all over with a fork C .
6 Line the pastry case with baking parchment and weigh it down with ceramic beads, dried beans or even rice D .
7 Bake blind* for 20 minutes.

Different brands of flour require different amounts of water. Refer to the instructions on the packet of flour for further advice on water quantity required.

*Please refer to p.124



TO MAKE THE FILLING

1 Meanwhile, wash the apples and slice them in the midi bowl fitted with the 4mm slicing disc. If necessary, empty the bowl midway through the process. Squeeze the juice of half a lemon over the sliced apples.
2 Cook the apple slices in the butter and sprinkle with a little sugar. Cook over a moderate heat for 5-7 minutes, stirring gently from time to time. Remove from the heat and allow to cool.
3 Put the eggs, sugar, cream, calvados, vanilla extract and cinnamon in the bowl with the main blade. Blend until the mixture is smooth and creamy.
4 Arrange the apple slices in the pastry case. Pour the egg mixture on top.
5 Bake for 30 minutes at 180°C (gas mark 4). Allow to cool.

Tip: this tart is irresistible served with crème fraîche or a scoop of vanilla ice cream.



CHOCOLATE TART

PREPARATION: 30 min
SERVES 6-8

RESTING: 3 h
Ø 28-30CM TART TIN

BAKING: 40 min
ACCESSORIES:

SUGAR CRUST PASTRY
250g plain flour
125g unsalted butter
100g caster sugar
1 egg

GANACHE
300ml crème fraîche
200g dark chocolate
2 eggs

TO MAKE THE SUGAR CRUST PASTRY

1 Put the flour, sugar, diced butter and egg in the bowl with the main blade.
2 Process for about 1 minute or until the dough forms a ball. You may need to scrape the flour off the bowl walls with the spatula.
3 Turn the dough out onto a floured surface and knead it briefly, pushing the ball away from you with the palms of your hands, so that it will roll out without cracking (it must not be too cold).
4 Wrap it in cling film and flatten it. Chill for 1 hour.
5 Preheat your oven to 180°C (gas mark 4).
6 Butter the tin. Roll the pastry out (A) and line the tin with it (B) . Prick the base all over with a fork (C) .
7 Line the pastry case with baking parchment and cover the base with baking beads or, failing that, dried beans or even rice (D)*.
8 Bake blind for 20 minutes.

Different brands of flour require different amounts of water. Refer to the instructions on the packet of flour for further advice on water quantity required.

TO MAKE THE GANACHE

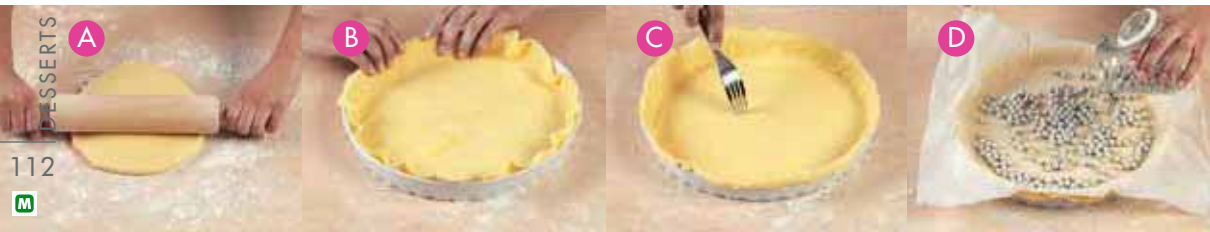
1 Boil the crème fraîche in a saucepan, stirring regularly. Add the chocolate, broken into pieces. Stir until the chocolate has melted.
2 Blend the eggs in the mini bowl. Add the melted chocolate via the opening and continue blending for a few more seconds.

ASSEMBLING THE TART

3 Pour the mixture into the pastry case.
4 Lower the oven temperature to 140°C (gas mark 1). Bake for 20 minutes.
5 Cool before eating at least 2 hours.

Tip: you can also make individual tartlets.

*Please refer to p.124





BUTTERNUT SQUASH AND HAZELNUT BROWNIES (GLUTEN FREE)

PREPARATION: 10 min
SERVES 6 ØSQUARE 18CM TIN
BAKING: 40 min
ACCESSORIES: 

150g peeled butternut squash, chopped into large chunks
1 tsp vegetable oil
250g salted butter
200g plain chocolate
150g cocoa powder
360g golden castor sugar
1 tsp gluten free baking powder
4 free range eggs
100g blanched whole hazelnuts

1 Pre-heat oven to 170°C.
2 Line the baking tin with baking paper, grease lightly.
3 Oil the small roasting pan. Place the squash into the roasting dish and bake for 30 mins or until tender.
4 Lightly chop the hazelnuts in the mini bowl and set aside.
5 Melt the butter and chocolate in a heat proof bowl over a pan of simmering water.
6 Puree the cooked squash in the mini bowl change the mini for the main bowl and add the main blade, add the pureed squash.
7 Pour in the melted butter & chocolate, add the sugar, baking powder and eggs. Process until the mixture is well blended.
8 Pour into the square baking tin and sprinkle with the chopped nuts.
9 Bake for about 30-35 mins or until the centre is just set.
10 Allow to cool - cut into squares and serve.



NO BAKE CHEESECAKE WITH RASPBERRY COULIS

PREPARATION: 15 min
SERVES 4-6 TART TIN WITH REMOVABLE BASE
RESTING: 2 h
ACCESSORIES:

200g digestive biscuits
500g mascarpone
100ml single cream
50g melted butter
50g icing sugar
3 limes (untreated)

RASPBERRY COULIS
500g raspberries
150g caster sugar
Few drops lemon juice

1 Break the biscuits and blitz them with the butter in the main bowl with the main blade
2 Spread this crumb mixture over the base of the tart tin. Allow to chill.
3 Zest the limes and juice two of them.
4 Whip the mascarpone, single cream, icing sugar and lime zest and juice in the bowl with the whisk.
5 Using the spatula, spread this mixture on top of the crumb base.
6 Chill for at least 2 hours.

Tip: this cheesecake is delicious even without the coulis.

TO MAKE THE RASPBERRY COULIS
1 Wash the raspberries.
2 Put the raspberries and sugar in the main bowl with the main blade.
3 Add a few drops of lemon juice. Blend for 1 minute.
4 Taste the coulis and add a little sugar, if necessary.
5 Pass the coulis through a sieve to remove the pips.
6 Store in the fridge.

Tip: for a red berry coulis, replace half the raspberries with strawberries.
The coulis will be even better if you use the Smoothiemix accessory.



APPLE AND KIWI CRUMBLE

PREPARATION: 20 min
SERVES 4-6

BAKING: 30 min
ACCESSORIES:

100g plain flour
100g butter
80g caster sugar
4 apples
3 kiwi fruit
1 level tbsp vanilla sugar
1 tsp ground cinnamon

1 Preheat your oven to 180°C (gas mark 4).
2 Wash and peel the apples and kiwi fruit. Slice all the apples and half the kiwi fruit in the Midi bowl fitted with the 2mm slicing disc. Arrange the fruit slices in a buttered dish.
3 Blend the remaining kiwi fruit in the mini bowl.
4 Cover the sliced fruit with the kiwi coulis.
5 Put the butter, sugar, vanilla sugar, cinnamon and flour in the main bowl with the main blade. Pulse 3-4 times.
6 Cover the fruit with an even layer of crumble.
7 Bake for 30 minutes.
8 Serve hot.

Tip: for an even more luscious recipe, add chocolate chips to the crumble.
Delicious with crème fraîche or vanilla ice cream.
Great with ruhbarb, forest fruit etc.



FRUIT JELLY

PREPARATION: 10 min DRYING: 2-3 days COOKING: 1 h 30 min
SERVES 30 ACCESSORY:

550g stoned prunes
275g caster sugar
granulated sugar to coat

1 Put the prunes and caster sugar in the main bowl with the main blade.
2 Blend for 40 seconds or until reduced to a smooth paste.
3 Cook in a bain marie*, stirring from time to time, until the mixture starts to thicken and comes away from the sides of the bowl (approx. 1½ h).
4 Spread the prune mixture in a 2cm thick layer on a tray lined with baking parchment.
5 Allow to cool, then cover with a clean tea towel.
6 Leave to dry for 2-3 days in a dry place.
7 Cut the paste into small cubes. Roll in the granulated sugar. Remove the excess sugar.
8 Store in an airtight tin.

Tip: if you have a sweet tooth, you can easily double the amounts. The preparation times will remain unchanged.



*Please refer to p.124



WATERMELON AND HONEY JUICE

PREPARATION: 10 min
SERVES 4

ACCESSORIES: 

350g watermelon
250ml apple juice
2 bananas
2 tbsp honey

1 Cut the watermelon flesh into pieces. Slice the bananas.
2 Blend all the ingredients in the main bowl fitted with the main blade and the Blendermix for 1 minute.
3 Drink chilled.

FROZEN LIME

PREPARATION: 5 min
SERVES 4

ACCESSORIES: 

30ml mint syrup
4 oranges
2 scoops lime sorbet

1 Juice the oranges in the main bowl fitted with the citrus press.
2 Replace the citrus press with the main blade and the Blendermix. Add the syrup and sorbet.
3 Blend for 15 seconds.
4 Serve immediately.

BANANA AND SOYA MILKSHAKE

PREPARATION: 5 min
SERVES 4

ACCESSORIES: 

400ml soya milk
2 bananas
5 ice cubes
3 tbsp ground almonds
3 tbsp maple syrup
2 tsp ground cinnamon

1 Peel the bananas, cut into pieces and put in the main bowl with the main blade and the Blendermix. Add the soya milk, ground almonds, maple syrup, cinnamon and ice cubes.
2 Blend for 1 minute.
3 Serve immediately.



STRAWBERRY MILKSHAKE

PREPARATION: 5 min
SERVES 4

ACCESSORIES:

150g fresh strawberries
300ml milk
1 tbsp caster sugar
2 scoops vanilla ice cream
1 dash lemon juice

1 Wash, dry and hull the strawberries.
2 Put the strawberries in the main bowl with the main blade and the Blendermix. Pulse 3-4 times.
3 Add the sugar, ice cream, milk and lemon juice.
4 Blend for 1 minute or until the mixture is frothy.
5 Serve immediately.

Tip: when they are not in season, replace the strawberries (and the vanilla ice cream) with 4 scoops of strawberry ice cream. The sky's the limit when it comes to milkshakes, with endless possible combinations of seasonal fruit and ice cream flavours.

COFFEE MILKSHAKE

PREPARATION: 5 min
SERVES 4

ACCESSORIES:

300ml milk
3 tsp instant coffee powder
3 tsp caster sugar
2 tsp cocoa powder
5 ice cubes

1 Put the milk, coffee powder, sugar, cocoa powder and ice cubes in the main bowl with the main blade and the Blendermix.
2 Blend for 1 minute.
3 Divide between the glasses and sprinkle with cocoa powder.
4 Drink immediately.



MANGO LASSI

PREPARATION: 5 min
SERVES 2

ACCESSORIES:

150ml water
1 mango
1 pot creamy yoghurt
1 tsp honey
1 tbsp lemon juice

1 Peel the mango and cut the flesh into large pieces.
2 Put all the ingredients in the main bowl with the main blade and the Blendermix.
3 Blend for 30 seconds.
4 Drink immediately.

Tip: chop a few mint leaves in the mini bowl and sprinkle on top of the lassi for extra flavour.

STRAWBERRY, RASPBERRY AND MELON COCKTAIL

PREPARATION: 10 min
SERVES 2

ACCESSORIES:

100g strawberries
100g raspberries
½ melon

1 Wash the raspberries and strawberries.
2 Halve the melon, discard the pips and scoop out the flesh.
3 Put all the fruit in the main bowl with the main blade and the Blendermix and blend for 20 seconds.
4 Drink immediately.

Tip: for extra zing, sprinkle with chopped mint.



B

Bain marie

This gentle cooking technique can be used either on the hob (e.g. for making sauces or melting butter or chocolate) or in the oven (e.g. for baking puddings or custard). It involves placing a heatproof container with the food you want to cook inside a larger one partly filled with water kept at simmering point.

Blind baking

A pastry case is baked before adding a moist filling in order to prevent the base from becoming soggy.

C

Caul fat

A lacy, fatty membrane that surrounds the intestines of pigs, cows and sheep. Available from traditional butchers, it is wrapped around faggots, patés, crépinettes and even some meat roasts before cooking to keep them moist and basted.

J

Juliennes

Fruit or vegetables cut into thin sticks. A julienne disc is available for your Magimix food processor.

K

Knocking back

In breadmaking, punching all the gas and air pockets out of risen dough to give it a more even texture.

P

Piping bag

A triangular or cone-shaped cloth, plastic or paper bag that can be fitted with a variety of nozzles. It is used for decorating cakes, filling pastries, forming meringues or sponge fingers, shaping duchess potatoes, etc.

Proving

In breadmaking, the dough is left to rise twice. The second time gives the yeast a chance to "prove" that it is still alive and improves the texture of the bread.

R

Reduction

A liquid (e.g. syrup, stock or sauce) is simmered over a moderate heat, causing some of the water to evaporate, in order to thicken it and/or concentrate the flavour.

Rice flour

Widely available in supermarkets, this gluten-free flour is useful for thickening stews and sauces.

Roux

Used to thicken soups, sauces and gravies, a roux is a mixture of equal parts of flour and fat (often butter) cooked over a low heat.

S

Sandwich tin

Not for holding your packed lunch, but a round, straight-sided cake tin, ideal for making Victoria sponges.

Steam

It is crucial when you want to make a crusty loaf of bread, ensuring the outer dough layer remains flexible and moist.

Y

Yeast

In this recipe book, we recommend using fresh yeast, which can be found in some supermarket bakeries. Fresh yeast will only keep for a few days in the fridge, but you can freeze it in small batches. Dried yeast is widely available and keeps for up to six months. If you are using dried yeast, halve the quantities shown for fresh yeast.

BASIC RECIPES

Blini batter 74
Bread buns 92
Bread dough 38
Brioche dough 54
Cake mixture 35
Choux pastry 36
Crêpe Batter 100
Egg whites 70
Fougasse dough 46
French meringue 109
Fruits coulis 116
Homemade breadcrumbs 83
Italian meringue 106
Meat stuffing 94
Pizza dough 48
Puff pastry 50
Shortbread 102
Shortcrust pastry 110
Sugar crust pastry 112
Waffle batter 100
Whipped cream 109

SAUCES & APPETISERS

Aïoli sauce 29
Béarnaise sauce 30
Cheese puffs 36
Cocktail sauce 30
Garlic Butter 34
Guacamole 34
Ham and olive cake 35
Mackeral dip 32
Mayonnaise 28
Mint sauce 31
Pesto 29
Tapenade 32
Tartare sauce 31





















RECIPE INDEX

BREAD & BAKING

Baguettes....40
Challah bread....42
Country bread....38
Fougasse....46
Leek, kale and prosciutto quiche....50
Plaited brioche....52
Sandwich loaf....44
Scones....56
Traditional brioche....54
Veggie pizza....48

SOUPS

Chilled carrot soup....62
Chilled pepper and mascarpone soup....64
Cold mint pea soup....61
Country soup....58
Cream of cauliflower with diced bacon....61
Cream of courgette....60
Pumpkin soup....59

STARTERS

Coleslaw....67
Country pâté....72
Crunchy veg and pasta salad....68
Parmesan soufflé....70
Salmon blinis....74
Salmon rillettes....73
Spring vegetable clafoutis....66
Tomato and mozzarella bruschette....69

VEGETABLES

Celeriac purrée....78
Potato gratin....80
Potato rösti....77
Provençale vegetable tian....76
Ratatouille....79
Sweetcorn pancakes....76
Vegetable crisps....78

FISH

Crab cakes 83
Fish pie 87
Hake and vegetable julienne parcels....82
Oriental fishcakes....84
Salmon tartare....86
Smoked salmon soufflé 88

MEAT

Beefburgers 92
Cottage pie....90
Curried lamb filo parcels....91
Kofta kebabs 95
Stuffed tomates 94
Steak Tartare....96

DESSERTS

Apple and kiwi crumble....117
Butternut squash and hazelnut brownies....114
Caramelised apple tart 110
Cheesecake with raspberry coulis....116
Children's teatime treats....100
Chocolate cookies 101
Chocolate mousse 98
Chocolate tart 112
Fruit jelly 118
Instant mango ice cream 104
Lemon meringue pie 106
Melon and pineapple fan....108
Pavlova 109
Peach clafoutis 98
Pear and chocolate muffins 104
Shortbread 102
Tiramisu 99
Victoria sponge cake 103
Walnut cake 108

COCKTAILS

Banana and soya milkshake 120
Coffee milkshake....122
Frozen Lime 120
Mango lassi....123
Strawberry milkshake 122
Strawberry, raspberry and melon cocktail 123
Watermelon and honey juice 120











We reserve the right to alter at any time without notice the technical specifications of this appliance.
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.

© All rights reserved for all countries by : Magimix



This symbol indicates that this product should not be treated as regular household waste. It should be taken to a collection point for the recycling of electrical and electronic equipment. For more details about collection points, please contact your local council or your household waste disposal service.

ref 460 171 - 10/2020









magimix®