



# Russell Hobbs



# PERFORMANCE DIGITAL CONVECTION OVEN

2 YEAR WARRANTY

RHTOV30


RHTOV30\_IB&RB\_FA\_210116

INSTRUCTIONS & WARRANTY



## IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following: Read all instructions before, and follow whilst using this appliance.

1. To protect against electrical hazards do not immerse the power cord, plug or toaster oven in water or any other liquid.
2. Do not use in the bathroom or near any source of water. 
3. Do not use outdoors.
4. Always use the appliance's handles or use oven gloves/mitts as some parts will be hot.
5. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and may remain hot for some time after the appliance has been switched off.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Keep the oven and the power cord away from the edge of table or countertops and out of reach of children and persons with reduced physical, sensory or mental capabilities.
8. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
9. Do not leave this appliance unattended when in use.
10. Always switch off and unplug from the power outlet when not in use.
11. Always switch off and unplug from the power outlet and allow the oven to cool before cleaning.
12. To disconnect, set controls to OFF. Switch off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
13. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for replacement, examination, repair or adjustment.
14. There are no user serviceable parts. If power cord or appliance is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
15. Do not use on an inclined plane or unstable surface.
16. Do not move the oven while it is switched on.
17. Do not cover the oven when in use.
18. Oven gloves should be used when removing food items.
19. Always take care when removing hot food items from the oven.
20. Food may burn. Always monitor when using this appliance.
21. Do not use the oven near or below any curtains or other combustible materials.
22. Do not cook food items too large for the oven.
23. Do not cook food wrapped in plastic film or polythene bags. It will cause a fire hazard.
24. Do not place on or near any heat sources.
25. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
26. Follow the instructions when cleaning this appliance.

27. Do not use appliance for anything other than its intended purpose.
28. Do not store any material, other than manufacturer's recommended accessories, in this oven when not in use.
29. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
30. Clean the oven and crumb tray regularly. Failure to do so may cause a fire hazard.
31. Do not cover crumb tray or any part of this oven with metal foil. This will cause overheating of the oven.
32. This appliance is not intended to be operated by means of an external timer or separate remote control system.
33. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.
34. This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm houses;
  - By clients in hotels, motels, and other residential type environments;
  - Bed & breakfast type environments.

**SAVE THESE INSTRUCTIONS.**

**Spectrum Brands Australia Pty Ltd**

Locked Bag 3004 Braeside  
Victoria 3195 Australia

**Customer Service in Australia**

TollFree: 1800 623 118  
Email: [info@spectrumbrands.com.au](mailto:info@spectrumbrands.com.au)  
Website: [www.spectrumbrands.com.au](http://www.spectrumbrands.com.au)

**Spectrum Brands New Zealand Ltd**

PO Box 9817 Newmarket  
Auckland 1149 New Zealand

**Customer Service in New Zealand**

TollFree: 0800 736 776  
Email: [service@spectrumbrands.co.nz](mailto:service@spectrumbrands.co.nz)  
Website: [www.spectrumbrands.co.nz](http://www.spectrumbrands.co.nz)

## **Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects**

In this warranty:

**Australian Consumer Law** means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

**CGA** means the New Zealand Consumer Guarantees Act 1993;

**Goods** means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

**Manufacturer, We** or **us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;  
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

**Supplier** means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

**You** means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a period of 2 years from the date of purchase. **(Warranty Period)**

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

## Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
  - (a) Retain this warranty with your receipt/proof of purchase; and
  - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
  - (a) Any serial number or appliance plate is removed or defaced;
  - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

## Register your product online

If you live in Australia please visit: [www.spectrumbrands.com.au/warranty](http://www.spectrumbrands.com.au/warranty)

If you live in New Zealand Please visit: [www.spectrumbrands.co.nz/warranty](http://www.spectrumbrands.co.nz/warranty)

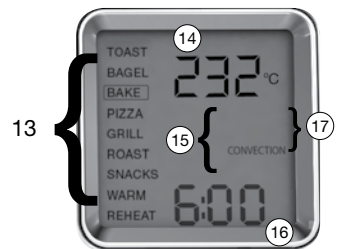
Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

**Any questions?** Please contact Customer Service for advice.

Congratulations on the purchase of your new Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability.

**Before using the appliance for the first time, please read this instruction booklet carefully and keep it for future reference.** Pass it on if you pass on the appliance.

When using this appliance, basic safety precautions should always be followed.



- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>1. Door handle</li> <li>2. Easy view glass door</li> <li>3. 3 rack positions</li> <li>4. Slide out crumb tray</li> <li>5. Baking pan</li> <li>6. Slide rack (2)</li> <li>7. Digital display</li> <li>8. Lights:<br/>No Preheat, Turbo, Convection</li> </ul> | <ul style="list-style-type: none"> <li>9. Function knob</li> <li>10. Temperature knob</li> <li>11. Cooking light</li> <li>12. Time knob and Start/Stop button</li> <li>13. Function options</li> <li>14. Temperature display</li> <li>15. Pizza options</li> <li>16. Timer display</li> <li>17. Heating options</li> </ul> |
|---|--|

## GETTING STARTED

- Remove all packing material, any stickers, and the plastic band around the power plug.
- Remove and save literature.
- Wash all removable parts as instructed in Care and Cleaning Section.
- Select a location where this unit is to be used, allowing enough space from the back of the unit and wall to allow heat to flow without damage to cabinets and walls.

## IMPORTANT INFORMATION ABOUT YOUR OVEN

1. This oven gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven.
2. When using the oven for the first time, you may notice smoke or a slight odor during the first few minutes. This is normal.
3. Be sure food or baking dish does not come within 1 1/2 inches (3.81cm) of the top heating elements.
4. Food should not extend beyond the edges of the baking pan/drip tray to avoid drippings from falling onto the heating elements.
5. The heating elements will cycle on and off to maintain even heat distribution.
6. After the cooking cycle is completed, the main display will stay illuminated for a short time if not unplugged.

## CHANGING TO AND FROM CELSIUS AND FAHRENHEIT

Hold down No Preheat and Turbo buttons.

## ADVANCED COOKING TECHNOLOGIES FOR FAST, EASY MEALS



### No Preheat

**EXPERT≈TEMP** technology: Combined digital programming and advanced infrared wave heat technology enable the Performance Digital Convection Oven to cook without preheating for fast, easy meals.



### Turbo

Optional Turbo Function: Turbo cooking uses MAX infrared wave power to cook faster—ideal for reheating or cooking frozen snacks.



### Convection

Convection technology improves speed and evenness of cooking using improved heat circulation.

## OPERATING YOUR OVEN

1. Plug into outlet.
2. Display light will illuminate and all function lights will light up momentarily.
3. When turned on, the oven will either default to factory settings\*\* or to the last setting used.

## TOAST FUNCTION

1. Select **TOAST** function using function knob.
2. Use the **TEMP** knob to select desired toast shade, with 1 being the lightest and 7 being the darkest.
3. Use the **TIME** knob to select the number of bread slices being toasted.
4. Place food directly on rack in the middle rack position and then press the **START/STOP** button to begin toasting.

## BAGEL FUNCTION

1. Select **BAGEL** function using function knob.
2. Use the **TEMP** knob to select desired toast shade, with 1 being the lightest and 7 being the darkest.
3. Use the **TIME** knob to select the number of bagel slices being toasted.
4. Place food directly on rack in any rack position and then press the **START/STOP** button to begin toasting.

## BAKING FUNCTION

1. Place baking rack in oven in the middle rack.
2. Select **BAKE** function using function knob.
3. Select a heating option below:

## BAKING OPTIONS

### NO PREHEAT + CONVECTION

Cook **WITHOUT** preheating, and with convection technology in use.

1. After selecting the **BAKE** function, make sure **NO PREHEAT** and **CONVECTION** buttons are lit. They should light up automatically.
2. Using the **TEMP** knob, adjust to needed temperature
3. Using the **TIME** knob, adjust time to needed cook time. **DO NOT ADD IN TIME FOR PREHEATING THE OVEN – THE OVEN DOES NOT NEED TO PREHEAT WHEN THE NO PREHEAT OPTION IS CHOSEN.** You may choose **STAY ON** so the oven does not stop cooking until you press **STOP**.
4. Place food or pan directly on rack. Press the Start/Stop Button to begin baking.
5. A beep will sound once the baking cycle is complete. The oven will stop heating.
6. Unplug the appliance when not in use.

## CONVECTION ONLY

Preheating will be required before cooking, but still cook using convection technology.

1. After selecting the **BAKE** function, press the **NO PREHEAT** button to deselect. The **CONVECTION** button will still be lit.
2. Turning the **TEMP** knob, adjust temperature to desired temperature.
3. Turning the **TIME** knob, adjust time to set cook time.
4. Press the **START/STOP** knob to begin preheating.
5. The temperature display will blink while the oven is preheating.
6. Once the oven has preheated the cook time set will automatically begin counting down.
7. Place food or pan directly on rack.
8. There will be an audible beep once the baking cycle is complete and the oven will stop heating.
9. Unplug the appliance when not in use.

## TRADITIONAL BAKE (NEITHER NO PREHEAT NOR CONVECTION)

Preheating will be required before cooking, and convection technology will not be in use.

1. After selecting the **BAKE** function, deselect the **NO PREHEAT** and **CONVECTION** buttons.
2. Turning the **TEMP** knob, adjust temperature to desired temperature.
3. Turning the **TIME** knob, adjust time to set cook time.
4. Press the **START/STOP** knob to begin preheating.
5. The temperature display will blink while the oven is preheating.
6. Once the oven has preheated the time set will automatically begin counting down.
7. Place food or pan directly on rack.
8. There will be an audible beep once the baking cycle is complete and the oven will stop heating.
9. Unplug the appliance when not in use.

## PIZZA FUNCTIONS

1. Select the **PIZZA** function using the function knob. Pause for a moment. A second menu with four pizza options will display to the right of **PIZZA**. Still using the function knob, select the type of pizza being cooked once options appear on the screen.

## FRESH

1. Select the **PIZZA/FRESH** function. **NO PREHEAT** is not an option to cook **FRESH** pizza.
2. Turning the **TEMP** knob, adjust temperature to desired temperature.
3. Turning the **TIME** knob, adjust time to set cook time.
4. Press the **START/STOP** knob to begin preheating.
5. The temperature display will blink while the oven is preheating.

**Note: For best results place baking pan in oven while no rack position advised preheating, then place pizza on preheated pan to bake. Cook all pizzas in the middle rack position.**

6. Once the oven has preheated the time set will automatically begin counting down.
7. Place pizza directly on pan.
8. There will be an audible beep once the baking cycle is complete and the oven will stop heating.
9. Unplug the appliance when not in use.

## FROZEN, RISING, AND CRISPY PIZZA

1. After selecting the **PIZZA** function, **CONVECTION** button will illuminate automatically. When using **FROZEN** mode and **NO PREHEAT** is selected, you may change to **TURBO** and turn **CONVECTION** on and off.
2. Turning the **TEMP** knob, adjust temperature to desired temperature.
3. Turning the **TIME** knob, adjust time to set cook time. **DO NOT ADD IN TIME FOR PREHEATING THE OVEN – THE OVEN DOES NOT NEED TO PREHEAT WHEN THE NO PREHEAT OPTION IS CHOSEN.**
4. Place pizza directly on middle rack and then press the Start/Stop Button to begin baking.
5. There will be an audible beep once the baking cycle is complete and the oven will stop heating.
6. Unplug the appliance when not in use.

## GRILL FUNCTION

1. Select the **GRILL** function. The oven will default to 232°C and 10 minute cook time.
2. Turning the **TEMP** knob, adjust temperature to desired temperature. **RECOMMENDED GRILLING TEMPERATURE IS 232 DEGREES.**
3. If needed, turn the **TIME** knob set cook time.
4. Place food or pan directly on rack in the top rack position.
5. Press the **START/STOP** knob to begin grilling.

**Note: For best results when grilling meat, turn the meat over halfway through grilling.**

6. There will be an audible beep once the grilling cycle is complete. The oven will stop heating.
7. Unplug the appliance when not in use.

## ROAST FUNCTION

1. Select the **ROAST** function using the function knob. **NO PREHEAT** and **TURBO** are not available on the **ROAST** setting.
2. Turning the **TEMP** knob, adjust temperature to desired temperature.
3. Turning the **TIME** knob, adjust time to set cook time. You may choose **STAY ON** so the oven does not stop cooking until you press **STOP**.
4. Press the **START/STOP** knob to begin preheating.
5. The temperature display will blink while the oven is preheating.
6. Once the oven has preheated the time set will automatically begin counting down.
7. Place food or pan directly on rack in the bottom position.
8. There will be an audible beep once the baking cycle is complete and the oven will stop heating.
9. Unplug the appliance when not in use.

## SNACKS FUNCTION

1. Select the **SNACKS** function using the function knob. **TURBO** and **CONVECTION** buttons will all light up automatically. If you would like to preheat the oven or cook without convection, please refer to **TRADITIONAL BAKE** instructions (page 9).
2. Turning the **TEMP** knob, adjust temperature to desired temperature.
3. Turning the **TIME** knob, adjust time to set cook time. **DO NOT ADD IN TIME FOR PREHEATING THE OVEN—THE OVEN DOES NOT NEED TO PREHEAT WHEN THE NO PREHEAT OPTION IS CHOSEN.**
4. Place food or pan directly on rack in the middle position. Press the Start/Stop Button to begin cooking.
5. There will be an audible beep once the baking cycle is complete. The oven will stop heating.
6. Unplug the appliance when not in use.

## WARM FUNCTION

1. Select the **WARM** function using the function knob. The **NO PREHEAT** button will light up automatically. You are not able to deselect **NO PREHEAT**. If you would like to preheat the oven, please refer to **TRADITIONAL BAKE** instructions (page 10).
2. Turning the **TIME** knob, adjust time to set cook time. **DO NOT ADD IN TIME FOR PREHEATING THE OVEN—THE OVEN DOES NOT NEED TO PREHEAT WHEN THE NO PREHEAT OPTION IS CHOSEN.** You may choose **STAY ON** so the oven does not stop cooking until you press **STOP**.
3. Place food or pan directly on rack. Press the Start/Stop Button to begin cooking.
4. There will be an audible beep once the baking cycle is complete. The oven will stop heating.
5. Unplug the appliance when not in use.

## REHEAT FUNCTION

1. Select the **REHEAT** function using the function knob. **TURBO** and **CONVECTION** buttons will all light up automatically. You are not able to select **NO PREHEAT**.
2. Turning the **TEMP** knob, adjust temperature to desired temperature.
3. Turning the **TIME** knob, adjust time to set cook time. **DO NOT ADD IN TIME FOR PREHEATING THE OVEN—THE OVEN DOES NOT NEED TO PREHEAT WHEN THE NO PREHEAT OPTION IS CHOSEN.** You may choose **STAY ON** so the oven does not stop cooking until you press **STOP**.
4. Place food or pan directly on rack. Press the Start/Stop Button to begin cooking.
5. There will be an audible beep once the baking cycle is complete and the oven will stop heating.
6. Unplug the appliance when not in use.

## STAY ON FUNCTION

Turning the **TIME** knob, turn until you see **ON**.

## FUNCTION CHART

	Default Settings**		Function Ranges		
FUNCTION	TEMPERATURE	TIME	TEMPERATURE	MAXIMUM TIME	RACK POSITION
<b>Toast</b>	Shade 4	-	1-7 Shades	-	Middle
<b>Bagel</b>	Shade 4	-	1-7 Shades	-	Any
<b>Convection / Bake*</b>	176°C	15 mins	C: 65° - 232°	120 min Stay on Available	Middle
<b>Pizza*</b> <b>Fresh</b> <b>Frozen</b> <b>Rising</b> <b>Crispy</b>	232°C 204°C 204°C 218°C	15 mins	C: 65° - 232°	120 min	Middle
<b>Grill</b>	232°C	10 mins	C: 232°	120 min	Top
<b>Roast</b>	176°C	30 mins	C: 65° - 232°	120 min Stay on Available	Bottom
<b>Snacks</b>	218°C	15 mins	C: 65° - 232°	120 min	Middle
<b>Warm</b>	121°C	30 mins	C: 121°	120 min Stay on Available	Any
<b>Reheat*</b>	176°C	15 mins	C: 65° - 232°	120 min Stay on Available	Any

\*Convection Baking is automatic on the Bake, Reheat, and Pizza Settings.

\*\* Default settings apply only after the unit has been unplugged and plugged back in (Bake Function is Default). Once a setting has been used, the last function, time and temperature selections will be saved until the oven is unplugged.

## CARE AND CLEANING

This product contains no user serviceable parts. Refer to service qualified service personnel.

### CLEANING

Important: Before cleaning any part, be sure the oven is off, unplugged, and cool.

1. Clean the glass door with a sponge, soft cloth, or nylon pad and warm, soapy water. Do not use a spray cleaner.
2. Remove racks and bake pan; wash in soapy water. To remove stubborn spots, use a polyester or nylon pad.
3. Pull out crumb tray and dispose of crumbs. Wipe tray with a damp cloth and dry thoroughly before placing back into the oven.
4. Wipe the outside of the oven with a damp cloth or sponge. Dry thoroughly.
5. Do not attempt to clean the heating elements. Any food that comes into contact with the elements will burn on its own.

### COOKING CONTAINERS

Metal, ovenproof glass or ceramic bakeware can be used in your oven. Follow the manufacturer's instructions. Be sure the top edge of the container is at least 1 1/2 inches (3.81cm) away from the upper heating elements.





# Russell Hobbs



# PERFORMANCE DIGITAL CONVECTION OVEN

2 YEAR WARRANTY

RHTOV30

RECIPE BOOK

RHTOV30\_RB\_FA\_210116



# SMOKED SALMON BAGELS

## BAGEL FUNCTION

**Preparation Time:** 10 minutes

**Cooking Time:** 7 minutes

**Serves:** 2

### Ingredients:

100g spreadable cream cheese  
2 tsp finely chopped red onion  
1 tsp baby capers, rinsed & roughly chopped  
1 tsp lemon juice  
½ tsp chopped dill (optional)  
cracked black pepper, to taste  
2 fresh store-bought bagels  
100g smoked salmon slices  
soft green lettuce leaves, to serve

### Method:

1. In a bowl combine the cream cheese, onion, capers, lemon juice and dill (if using). Season well with cracked black pepper. Stir to combine.
2. Insert a wire rack on the bottom shelf and select the BAGEL function. Set the TIME knob to 4 (bagel slices), and the TEMP knob to your desired toast shade (between 1 and 7). Slice the bagel diagonally in half, and place directly on the wire rack. Press START to begin toasting.
3. Once toasted and lightly golden, spread liberally with the cream cheese mixture, top with smoked salmon slices and lettuce leaves. Serve.

[www.russellhobbs.com.au](http://www.russellhobbs.com.au)

[www.russellhobbs.co.nz](http://www.russellhobbs.co.nz)

RUSSELL HOBBS and logo are Trade Marks of Spectrum Brands, Inc., or one of its subsidiaries.  
©2015 Spectrum Brands, Inc.

Recipes are to be used in conjunction with the RHTOV30 Digital Convention Oven by Russell Hobbs. All rights reserved. No part of this publication may be reproduced, stored in a retrieval system or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without prior permission of the copyright owner.

## CROQUE MONSIEUR SANDWICH TOAST FUNCTION

**Preparation Time:** 10 minutes

**Cooking Time:** 9 minutes

**Serves:** 2

### Ingredients:

4 slices good-quality sourdough bread	60g Gruyère or vintage cheddar cheese, finely sliced
20g salted butter, softened	½ cup pre-made béchamel sauce
2 tbsp Dijon mustard	2 tbsp finely grated parmesan cheese
150g good-quality thick cut ham	cracked black pepper, to serve

### Method:

1. Brush each slice of bread liberally with butter and place directly onto the bottom wire rack, butter side up. Select TOAST, set the TIME knob to 4 (bread slices), and the TEMP knob to 5. Press START and grill until golden; 3 minutes.
2. Spread the unbuttered sides of the bread with mustard. Top 2 with the ham and sliced cheese. Place on a foil-lined tray on the bottom rack of the oven. Press START and grill until the cheese melts.
3. Place the other bread slices on top, butter side up, then carefully cover each with béchamel sauce and parmesan. Return the tray to the oven, this time on the top rack. Press START and grill until the tops are bubbling and golden. Serve immediately with a good grinding of black pepper.

\*\* ACCOMPANYING RECIPE

## BÉCHAMEL SAUCE

**Preparation time:** 5 minutes

**Cooking time:** 5 minutes

**Makes:** 1 cup

### Ingredients:

30g salted butter	300ml full-fat milk
30g plain flour	pinch of salt and cracked black pepper

Melt the butter in a saucepan over medium heat. Add the flour and stir 1 minute. Add the milk all at once, reduce the heat to low, and whisk continuously until thickened. Season with salt and pepper, to taste.

## **GREEK SPINACH FILO PIE**

### **NO PRE HEAT / CONVECTION FUNCTION**

**Preparation Time:** 15 minutes

**Cooking Time:** 25 minutes

**Serves:** 6

#### **Ingredients:**

500g frozen spinach, defrosted & strained  
½ bunch spring onions, white & green ends chopped  
200g crumbled feta cheese  
60g finely grated parmesan cheese  
2 eggs, lightly beaten  
¼ cup finely chopped fresh mint leaves  
1 tbsp finely chopped fresh dill  
freshly grated nutmeg, to taste  
50g butter, melted  
¼ cup extra virgin olive oil  
12 sheets good-quality Greek filo pastry

#### **Method:**

1. In a large bowl combine the spinach, spring onion, cheeses, eggs, chopped herbs and nutmeg. Mix thoroughly, and set aside.
2. Combine the butter and oil in a small bowl, and grease the inside of a 30cm diameter pie tin. Lay a sheet of filo inside the tin and brush with the butter mixture. Lay another sheet diagonally across the first and brush again. Repeat, using 9 sheets of filo (reserving 3 sheets for the top of the pie).
3. Spoon in the filling mixture, Top with remaining filo sheets (brushing and layering, as with the previous sheets). Fold in the overhanging filo to enclose the filling.
4. Brush the top with remaining butter. Insert a wire rack on the middle shelf, and select the BAKE function (the NO PREHEAT and CONVECTION buttons should be illuminated). Set the TEMP knob to 190°C, and the TIME knob to 25 minutes. Bake until the pastry is flaky and golden. Serve warm or at room temperature, with a side salad.

**TIP:** Choosing the STAY ON function means the oven will not stop cooking, until you press STOP. You can also reheat this dish using RE-HEAT function.

## LEMON RICOTTA CAKE WITH TOASTED ALMONDS

### CONVECTION ONLY FUNCTION

**Preparation Time:** 10 minutes

**Cooking Time:** 55 minutes

**Serves:** 8-10

#### Ingredients:

400g fresh ricotta

3 eggs

Zest of 2 lemons

2 cups almond meal

3/4 cup caster sugar

1/4 cup flaked almonds

1/2 cup lemon juice

1/2 cup caster sugar, extra

Natural yoghurt to serve

#### Method:

1. Generously grease and line a 20cm spring form cake tin.
2. Place the ricotta, eggs, zest, almond meal and sugar in a food processor and blend for 1 minute until smooth. Pour the batter into the prepared cake tin and sprinkle evenly with flaked almonds.
3. Insert a wire rack on the middle shelf, and select BAKE (deselect the NO PREHEAT function). Set the TEMP to 148°C and TIME for 10 minutes. Once preheated, place cake on the wire rack and set the TIME knob to bake for 55-60 minutes.
4. Meanwhile, combine lemon juice and extra sugar in a small saucepan over medium heat. Stir until sugar dissolves and simmer for 5 minutes.
5. Allow the cake to cool for 15 minutes in the cake tin before turning out onto your serving plate. Pour hot syrup over the cake and serve with natural yoghurt.

TIP: If the flaked almonds are browning too quickly, carefully place a piece of foil over the top of the cake until the last 5 minutes of cook time.

## **CHOCOLATE BROWNIES**

### **TRADITIONAL BAKE FUNCTION**

**Preparation Time:** 15 minutes

**Cooking Time:** 35 minutes

**Makes:** 12

#### **Ingredients:**

250g unsalted butter

300g light brown sugar

3 medium eggs

250g dark chocolate, melted

75g self-raising flour

75g cocoa powder, extra for dusting

¼ tsp salt flakes

75g pecans or walnuts, roughly chopped

#### **Method:**

1. Grease and line a 16 x 26 cm rectangle baking tin.
2. Cream the butter and sugar in a bowl of an electric mixer until pale and fluffy; about 5 minutes. Add the eggs, one at a time, beating well between each addition. Fold in the melted chocolate.
3. Sift the flour and cocoa, and fold through the chocolate mixture with the salt and nuts. Pour the batter into the prepared cake tin,
4. Insert a wire rack on the middle oven shelf, and select BAKE (press the NO PREHEAT and CONVECTION buttons to deselect). Set the TEMP knob to 190°C and TIME knob for 10 minutes.
5. Once preheated, place the cake tin on the wire rack and set the TIME knob to bake for 30-35 minutes; the brownie should still be sticky in the center, and will set once cooled.
6. Cool the brownie in the tin completely before removing to cut into 12 pieces. Dust with extra cocoa powder before serving.

# PERFECTLY EASY MARGARITA-STYLE PIZZA

## PIZZA - FRESH FUNCTION

**Preparation Time:** 60 minutes

**Cooking Time:** 15 minutes

**Makes:** 2 pizzas

### Ingredients:

3 ¼ cups bread flour + extra for dusting

1 tbsp fast-acting active dry yeast

2 ½ tsp salt

1 cup luke warm water

### Toppings

1/3 cup good-quality tomato puree

½ tsp dried oregano

250g fresh mozzarella cheese, sliced

salt & cracked black pepper, to taste

fresh basil leaves, to serve

### Method:

1. Combine the flour, salt and yeast in a large mixing bowl. Add the warm water and stir until combined. Form the dough into a ball and knead for 5 minutes.
2. Divide the dough in half. On a lightly floured work surface, roll each half into a 12-inch/ 30 cm circle. Cover with a cloth and leave to rise 45-50 minutes.
3. Top the pizza base with tomato puree, oregano, mozzarella, salt and pepper. Insert a wire rack on the middle oven shelf. Select PIZZA/FRESH, set the TEMP to 200°C and TIME for 25 minutes. Heat the oven tray for 10 minutes.
4. Slide the pizza onto the hot tray and bake 10-15 minutes, or until the base is golden, and cooked through. Serve hot, topped with fresh basil leaves.

TIP: Unused dough may be wrapped and frozen for up to 2 weeks. Thaw and let rise as directed above.

## **CINNAMON BUNS**

### **PIZZA – RISING FUNCTION**

**Preparation Time:** 75 minutes

**Cooking Time:** 25 minutes

**Makes:** 6

#### **Ingredients:**

Cinnamon filling

80g pecans, chopped

80g dark brown sugar

1 tbsp ground cinnamon

1 tsp cornflour

500g strong white bread flour

7g sachet dried yeast

½ tsp salt

275ml luke warm milk

40g melted butter

1 egg, lightly beaten

75g unsalted butter, very soft

25g demerara sugar

#### **Method:**

1. Grease a 18 x 28cm baking tin.
2. Combine the cinnamon filling ingredients and set aside. In a separate large bowl combine the flour, yeast and salt. Add the milk, melted butter and egg, and mix well. Knead for 5 minutes, until the dough is smooth and elastic.
3. On a lightly floured work surface, roll the dough into a 30 x 40cm rectangle. Spread with the softened butter, and sprinkle with the cinnamon filling.
4. Starting from the long side, roll the dough tightly into a swiss roll shape. Trim the ends, then cut into 6 x 6cm thick slices. Place slices in the baking tin, pressing down gently. Leave to rise in a warm place for 1 hour.
5. Once risen, sprinkle the buns with demerara sugar. Insert a wire rack on the middle oven shelf. Select the PIZZA / RISING function, set the TEMP knob to 185°C and TIME for 25 minutes.
6. Remove from oven when golden. Serve warm.

## THIN CRUST PIZZA WITH HAM & ASPARAGUS

### PIZZA – CRISPY FUNCTION

**Preparation Time:** 20 minutes

**Cooking Time:** 10-15 minutes

**Makes:** 2 pizzas

#### Ingredients:

¾ cup warm water

7g sachet active dry yeast

2 tsp sugar

1 tbsp honey

1 tbsp olive oil

1 tsp salt

1 cup wholemeal all purpose flour

1 cup white all purpose flour + extra for dusting

#### Toppings

¼ cup good quality tomato puree

125g good quality smoked shaved ham

100g asparagus, trimmed

100g fresh mozzarella cheese, torn

50g finely grated parmesan cheese

50g rocket leaves, to serve

#### Method:

1. Combine the yeast, sugar and water in a large bowl. Leave to stand 5 minutes; the mixture will be foamy when ready.
2. Add the salt, oil and honey, mixing until the honey melts. Add the wholemeal flour and mix well. Add the white flour, half a cup at a time, until the dough becomes stiff enough to form a smooth ball.
3. Divide the dough in half. Roll each half into a 12-inch/ 30 cm circle.
4. Top the pizza base with tomato puree, ham, asparagus and mozzarella. Insert a wire rack on the middle oven shelf, and select PIZZA/CRIPY. Set the TEMP to 200°C and TIME for 25 minutes. Heat the oven tray for 10 minutes.
5. Slide pizza onto the hot tray and bake 10-15 minutes, or until the base is golden, crispy and cooked through. Serve hot, topped with fresh rocket leaves.

## MEDITERRANEAN VEGETABLE GRATIN

### GRILL FUNCTION

**Preparation Time:** 15 minutes

**Cooking Time:** 20 minutes

**Serves:** 6

#### Ingredients:

2 medium zucchini, trimmed  
450g jar roasted capsicum slices, drained  
400g marinated roasted eggplant slices  
500ml good-quality tomato sugo, warmed through  
150g fresh mozzarella cheese, sliced  
50g fresh breadcrumbs  
15g parmesan cheese, finely grated  
½ tsp fresh thyme leaves (optional)  
cracked black pepper, to taste  
1 tbsp extra virgin olive oil  
handful fresh basil leaves, to serve

#### Method:

1. Use a vegetable peeler to peel long thin zucchini ribbons. Select the 'GRILL' function. Place the zucchini ribbons directly on the top wire rack. Press START, and grill for 10 minutes; the zucchini should be tender and cooked through.
2. Layer the cooked zucchini, capsicum and eggplant slices in a 20 x 30cm baking dish. Pour over the warm sugo, top with the mozzarella, breadcrumbs, parmesan, thyme, pepper, and drizzle with olive oil.
3. Place the baking dish on the middle rack. Press START and grill 10 minutes, until the cheese melts and breadcrumbs are golden brown. Scatter with basil leaves and serve.

## **EASY ROAST CHICKEN**

### **ROAST FUNCTION**

**Preparation Time:** 10 minutes

**Cooking Time:** 80 minutes

**Serves:** 4-6

#### **Ingredients:**

1 x 1.8kg free range chicken

1 clove of garlic

1 tbsp dried rosemary

1 tbsp butter

salt and cracked black pepper, to taste

1 lemon

1 tbsp plain flour

1 oven proof roasting bag

#### **Method:**

1. Place the chicken on a clean cutting board.
2. Chop the garlic and mash into the butter with dried rosemary, salt and pepper to form a paste. Smother the outside of the chicken with the paste.
3. Cut the lemon in half and place inside the chicken cavity. Place the flour inside the roasting bag. Place the prepared chicken inside the floured roasting bag and secure with a bag tie. Prick the top of the bag 4 times to let the steam escape while cooking.
4. Place a wire rack on the lowest shelf, select the ROAST function and set the TEMP to 190°C and TIME for 90 minutes; the digital display will flash until the oven is preheated. Once preheated, place the prepared chicken on the baking tray and bake 80 minutes, or until the juices run clear. Be careful not to pierce the bag when removing the roasted chicken from the oven.
5. Rest for at least 10 minutes before serving. Reserve the juices to make delicious gravy.

## **ZA'ATAR SPICED PITA CHIPS**

### **SNACK FUNCTION**

**Preparation Time:** 5 minutes

**Cooking Time:** 15 minutes

**Serves:** 4 (as a snack)

#### **Ingredients:**

2 wholemeal pita breads

olive oil spray

2 tsp za'atar spice mix

1 tsp smoked paprika

salt flakes and cracked black pepper, to taste

#### **Method:**

1. Separate each pita triangle into two pieces (the top from the bottom). Stack the pieces, cut in half, then each into six wedges (you should have 24 pieces total).
2. Spread a quarter of the pita triangles over a baking tray. Spray evenly with the olive oil, then sprinkle over one quarter of the za'atar, paprika, salt and pepper.
3. Select the SNACK function. Insert the baking tray on the middle rack and bake for 4 minutes, or until pita chips are golden brown and toasty. Repeat with remaining pita bread and seasoning. Serve with your favourite dip.

TIP: Pita chips will keep in an airtight container for up to one week.

## SOURDOUGH CROUTONS

### RE HEAT FUNCTION

**Preparation Time:** 10 minutes

**Cooking Time:** 15 minutes

**Serves:** 4

#### **Ingredients:**

200g day-old sourdough bread slices

2 cloves garlic

2 tbsp olive oil

salt flakes

#### **Method:**

1. Select the REHEAT function, and set the TEMP knob to 210°C. Press START to preheat for 10 minutes.
2. Cut the garlic cloves in half and rub over the bread slices. Remove the crusts from the bread, then cut or tear into 3cm pieces. Toss together with the olive oil. Spread in a single layer over the baking tray, and sprinkle generously with salt flakes.
3. Bake for 5 minutes, or until the bread is crisp and lightly golden.

## RUSTIC ITALIAN TOMATO SALAD

**Preparation Time:** 5 minutes

**Serves:** 4

#### **Ingredients:**

¼ cup extra virgin olive oil

30ml red wine vinegar

salt and cracked black pepper, to taste

1kg vine-ripened tomatoes, roughly chopped

200g sourdough croutons (recipe above)

½ red onion, finely sliced

1 tbsp salted capers, rinsed well & roughly chopped

large handful basil and parsley leaves, roughly chopped

#### **Method:**

Combine the oil and vinegar in a large bowl, seasoning with salt and pepper to taste. Add the remaining ingredients and toss well. Serve.