

# Breville

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**Model BEM600XL Issue - A12**

# Breville

*the Handy Stand Mixer™*  
Instruction Booklet



Suits all BEM600XL models

# CONGRATULATIONS

on the purchase of your Breville product

Register online for product support  
and exclusive offers.\*

USA Consumers: [www.brevilleusa.com](http://www.brevilleusa.com)

\*Registering is not a substitute for proof of purchase when submitting a Warranty Claim.

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## BREVILLE RECOMMENDS SAFETY FIRST

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

# IMPORTANT SAFE GUARDS



## CAREFULLY READ ALL INSTRUCTIONS BEFORE OPERATING THE APPLIANCE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating the Breville Handy Stand Mixer™ for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the stand mixer near the edge of the counter-top or table during operation. Ensure the surface is level, clean and free of water and other substances. Vibration during operation may cause the appliance to move.
- Do not use the Breville Handy Stand Mixer™ on a sink drain board.
- Do not place the Breville Handy Stand Mixer™ on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always ensure the Breville Handy Stand Mixer™ is completely assembled before operating. Follow the instructions provided in this booklet.
- Do not operate the Breville Handy Stand Mixer™ with wet hands.
- Ensure the control dial and switch are in the OFF position and the Breville Handy Stand Mixer™ and the power cord is unplugged before attaching the beaters or dough hooks.
- Turn the 'ON/OFF switch on the hand mixer to ON position. The LCD shows 0 and the display is flashing. The flashing light indicates ready to operate. Avoid any contact with the beaters, dough hooks or moveable parts.
- Do not use attachments other than those provided with the Breville Handy Stand Mixer™. Use only the beaters and dough hooks supplied with this mixer.
- Do not operate this appliance continuously on heavy loads for more than 3 minutes. None of the recipes in this book are considered a heavy load.
- Handle the Breville Handy Stand Mixer™ and attachments with care. Never place your fingers inside the mixing bowl or near the beaters or dough hooks during operation.
- Avoid contact of moving parts. Keep hands, hair, clothing as well as spatulas and other utensils away from moving beaters or dough hooks during operation.
- Should an object such as a spatula or spoon fall into the bowl while mixing, immediately turn the mixer stand control dial to the OFF position, turn the hand mixer control switch to the 'off' position, unplug at the power outlet and remove the object.

## BREVILLE RECOMMENDS SAFETY FIRST

- Do not place hands in the mixing bowl unless the Handy Stand Mixer™ is disconnected from the power outlet. Ensure that the control switch is in the OFF position and the Breville Handy Stand Mixer™ is unplugged from the power outlet before removing the beaters and dough hooks.
- Ensure the motor, beaters or dough hooks have completely stopped before disassembling.
- Always remove the beaters or dough hooks from the Breville Handy Stand Mixer™ before cleaning.
- Care should be taken when removing food from the bowl by ensuring the motor and the beaters or dough hooks have completely stopped before disassembling. Ensure the control switch is in the OFF position and mixer is unplugged before tilting the mixer motor head into the up-right position. The beaters or dough hooks should be released from the mixer motor head before removing the mixer bowl.
- Ensure the mixer motor head is locked into the horizontal (closed) position when not in use and before storing.
- Always ensure the Control Switch and Dial are in the OFF position and the power cord is unplugged from the power outlet before attempting to move the appliance, before assembling or disassembling the mixer, when the mixer is not in use and before cleaning or storing.
- Do not move the Breville Handy Stand Mixer™ while in operation.
- The use of any accessory attachments not recommended by Breville may cause fire, electrocution, or injury.
- Do not leave the mixer unattended when in use.
- Do not place any part of the Breville Handy Stand Mixer™ except the spatula in the dishwasher.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.

## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Carefully read all instructions before operating the appliance and save for future reference.
- Remove and safely discard all packaging material and promotional labels before using the appliance for the first time.
- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Call Breville Consumer Service for examination, adjustment and/or repair.
- For any maintenance other than cleaning call Breville Consumer Service

## BREVILLE RECOMMENDS SAFETY FIRST

- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- Always turn the appliance to the OFF position and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, unplug at the power outlet and allow all parts to cool.
- Do not place this appliance on or near a hot source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 10 inches away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- It is a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with a longer cord. Do not allow children to use or be near this appliance without close adult supervision. Longer detachable power strips or extension cords are not recommended but may be used if care is exercised. If an extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the cord should be arranged so that it will not drape over the counter-top or tabletop where it can be pulled on by children or tripped over unintentionally.

### **IMPORTANT**

*Ensure the control switch is in the OFF position, and the mixer is unplugged from the power outlet before attaching the beaters or dough hooks.*

### **BREVILLE ASSIST™ PLUG**

Your Breville appliance comes with a unique Assist™ Plug, conveniently designed with a finger hole in the power plug for easy and safe removal from the wall outlet. For safety reasons it is recommended you plug your Breville appliance directly into its own electrical outlet on a dedicated circuit separate from other appliances. If the electric circuit is overloaded with other appliances, your appliance may not function properly. Use in conjunction with a power strip or extension cord is not recommended.

# SAVE THESE INSTRUCTIONS

# KNOW

your Breville Product



KNOW YOUR BREVILLE PRODUCT



## KNOW YOUR BREVILLE PRODUCT

- A. **LOW/ HIGH Control Switch**  
On mixer stand.
- B. **ON/OFF Control Switch**  
On hand mixer.
- C. **Two motors**  
One motor that drives the beaters and one motor that drives the mixer bowl, for better control and performance on any task, even under heavy loads.
- D. **12 Speeds - LCD Display**  
Shows you the speed 1-12 plus boost (12).
- E. **Timer – LCD Display**  
Has a count up timer, which displays how long you have been mixing.
- F. **Hand Mixer**  
Easily remove the head for a convenient compact hand mixer.
- G. **Beaters/Dough Hooks Release Button**  
For creaming and beating.
- H. **Tilt Back Button**  
Allows the hand mixer to be tilted out of the mixer bowl.
- I. **Hand Mixer Release Button**
- J. **Mixer Stand**  
Bench mixer.
- K. **Motorized Bowl**  
Spins the bowl against the beating action to get through even the thickest mix.
- L. **Twin Beater Action**  
Spring loaded, soft tipped to get you closer to the bowl for increased volume (not dishwasher safe).
- M. **Boost Button**  
For a burst of power.

### Accessories

#### Stainless Steel

3.5 Quart mixing bowl  
(not dishwasher safe).

#### Dough Hooks

For kneading breads and pizza doughs.

#### Spatula (not shown)

# ASSEMBLY AND OPERATION

of your Breville Product

## ASSEMBLY AND OPERATION

### OPERATING YOUR HANDY STAND MIXER™

#### BEFORE FIRST USE

##### Machine Preparation

Remove and discard all labeling and packaging materials attached to your mixer. Ensure that you have removed all parts and accessories before discarding the packaging.

Clean parts and accessories using warm water and a gentle dish washing liquid and rinse well.

Ensure that the stainless steel bowl, dough hooks and beaters are washed in warm soapy water.

#### NOTE

When first using your Breville Handy Stand Mixer™ you may notice an odor coming from the motor. This is normal and will dissipate with use.

### ASSEMBLING THE HANDY STAND MIXER™

1. Place the mixer on a level dry surface such as a bench top. Ensure that both the hand mixer (mixer head) and the bowl motor dial is in the off position.
2. Attach the mixer head to the mixer stand by aligning the two (2) pins in the top of the stand with the two (2) slots located in the base of the hand mixer. Allow the hand mixer to slot into place. You will hear a locking noise which indicates that the hand mixer is in place.



#### NOTE

Make sure that the hand mixer is securely attached to the stand before using.

## ASSEMBLY AND OPERATION

### ATTACHING THE BOWL

1. The stainless steel bowl can now be attached to the mixer stand. Place the bowl into the turntable and turning it to the RIGHT (clockwise) until it locks into place. (Product graphic on the stand will show this).



### ATTACHING THE BEATERS

1. Attach the beaters by pressing the TILT button and lifting the hand mixer up until it stops.
2. Insert the beaters into the correct socket as shown on the front panel of the mixer head. The beaters should be inserted with a firm push until they click into place.



### NOTE

It is important that the two beaters are fully inserted into their appropriate sockets or your Breville Handy Stand Mixer™ will not operate correctly.

### ATTACHING THE DOUGH HOOKS

1. Attach the dough hooks by pressing the TILT button and lifting the motor head until it stops.
2. Insert the dough hooks into the correct socket as shown on the underside of the mixer head. The dough hooks should be inserted with a firm push until they click into place.

### NOTE

It is important that the two dough hooks are fully inserted into their appropriate sockets or your Breville Handy Stand Mixer™ will not operate correctly.

### CAUTION

*Beaters/dough hooks must be inserted into the correct sockets as they are not interchangeable and incorrect insertion will result in damage.*

## ASSEMBLY AND OPERATION

### OPERATING YOUR BREVILLE HANDY STAND MIXER™ TWIN BEATER ACTION

The Breville Handy Stand Mixer™ has 2 motors for superior and thorough mixing result. One motor controls and drives the beaters while the second motor drives the bowl in the opposite direction.

1. Ensure that the ON/OFF switch is set in the off position and that the motor head is securely attached to the mixer stand before using.
2. Insert the power cord into a 110/120V power outlet and turn the mixer switch to the on position.
3. Press the TILT button to lift the motor head.



4. Insert the stainless steel mixing bowl by placing it on the stand and rotating it in the clockwise direction to the locking position.



5. Insert the beaters or dough hooks into the mixer head.

#### NOTE

There is a square and round beater. Please ensure that the correct beater is inserted in the appropriate slot, there is a graphic on the under side of the hand mixer to indicate which beater goes in each slot. The round ended beater is inserted on the left hand side and the square ended beater is inserted on the right hand side.



6. Add ingredients to the mixing bowl supplied as listed in the recipe.
7. Press the TILT button to lower the motor head down lowering in to the locking position.

## ASSEMBLY AND OPERATION

8. To turn the mixer on switch the ON/OFF switch to the ON position. The LCD shows "0" and the display is flashing. The flashing light indicates ready to operate. Avoid any contact with the beaters, dough hooks or moveable parts. Commence mixing by pressing the (+) speed button to the desired speed required. You will see the speed of the mixer on the LCD screen between the (+/-) speed buttons. Always begin mixing at a lower speed setting to prevent splattering. Increase to the speed suited to the mixing task. The speed setting can be adjusted during operation by pressing the (+) or (-) buttons. Use the mixing guide as a reference.
9. To operate the motor base turn the dial to your desired setting. You can choose from OFF, LOW or HIGH.
10. Occasionally stop the mixer during operation and scrape any food mixture down the sides of the mixing bowl with a spatula.
11. When mixing is completed, press the (-) speed button until the LCD displays "0" and switch the ON/OFF button to the OFF position.
12. Unplug the power cord.
13. Press the TILT button and tilt motor head back on the mixer stand.
14. Remove the beaters/dough hooks by pressing the eject button on the front panel of the mixer head while grasping the shaft of the beaters.



### NOTE

The beaters/dough hooks will be released automatically. DO NOT try to pull the beaters/dough hooks out of the sockets. Use a spatula to remove mixture from the beaters/dough hooks.

## ASSEMBLY AND OPERATION

### USING THE HAND MIXER

The hand mixer can be used on its own (not on the stand) for smaller quantities of ingredients or quick light tasks that need to be mixed. To use the hand mixer without the stand please follow the below instructions:

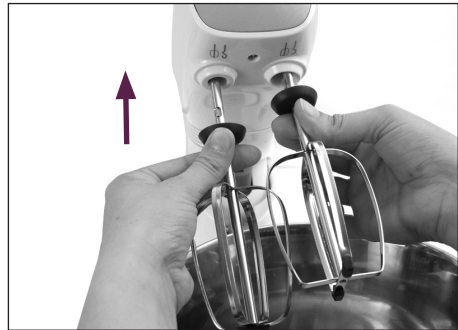
1. Press the TILT button and tilt motor head back on the mixer stand.
2. On the inner side of the stand is a mixer head release button. Press this to remove the mixer head from the stand.



3. Ensure that the ON/OFF switch is set in the off position.
4. Add ingredients to the mixing bowl supplied as listed in the recipe.
5. Insert the power cord into a 110/120V power outlet.
6. Insert the beaters or dough hooks into the mixer head.

### NOTE

There is a square and round beater. Please ensure that the correct beater is inserted in the appropriate slot, there is a graphic on the mixer to indicate which beater goes in each slot. The round ended beater is inserted on the left hand side and the square ended beater is inserted on the right hand side.



7. To turn the mixer on switch the ON/OFF switch to the ON position. The LCD shows O and the display is flashing. The flashing light indicates ready to operate. Avoid any contact with the beaters, dough hooks or moveable parts. Commence mixing by pressing the (+) speed button to the desired speed required. You will see the speed on the mixer on the LCD screen between the (+/-) speed buttons.
8. Always begin mixing at a lower speed setting to prevent splattering. Increase to the speed suited to the mixing task. The speed setting can be adjusted during operation by pressing the (+) or (-) buttons. Use the mixing guide as a reference.



## ASSEMBLY AND OPERATION

- Occasionally stop the mixer during operation and scrape any food mixture down the sides of the mixing bowl with a spatula.
- When mixing is completed, press the (-) speed button until the LCD display “0” and switch the ON/OFF button to the OFF position and unplug the power cord.

### BOOST FUNCTION

Pressing the BOOST button while mixing provides an extra burst of power, overriding the speed setting being used. Press the BOOST button and hold it down for no more than 30 seconds to avoid overheating. This function can be used with the hand mixer and the Handy Stand Mixer™.

#### NOTE

Always turn the Breville Handy Stand Mixer™ OFF if you need to scrape the bowl during use. Then continue mixing.



### CAUTION

*Avoid contact with beaters/dough hooks during operation. Keep hands, hair, clothing, spatula and other utensils away from the beaters/dough hooks to prevent injury or damage to the mixer.*

# CARE, CLEANING AND STORAGE

## CARE, CLEANING AND STORAGE

### CARE CLEANING AND STORING

1. Always ensure that the control switches are in the OFF position. Then remove the power cord from the power outlet.
2. Eject the beaters/dough hooks from the mixer.
3. To remove the hand mixer from the stand before cleaning, press the TILT button to tilt the mixer head to the up position. Press the PUSH TO RELEASE MIXER button to remove the mixer head from the stand.
4. Remove the mixing bowl from stand then wipe the hand mixer and mixer stand area with a soft, damp cloth then dry thoroughly.
5. Wipe any excess food particles from the power cord.
6. Wash the beaters, mixer bowl, spatula and dough hooks in warm soapy water with a soft clean cloth. Rinse and dry thoroughly. The spatula may also be washed in the dishwasher.
7. Do not allow the mixer, beaters or dough hooks to soak in water for an extended period of time, as they may damage the metal finish.
8. Do not place any part of the mixer except the spatula in the dishwasher.

### NOTE

Do not use abrasive scouring pads or cleaners when cleaning the mixer bowl, beaters or dough hooks as these may scratch the surface. Also ensure that the mixing bowl, beaters or dough hooks are not soaked in water for extended periods of time, i.e. for several hours or over night, as this may damage the metal finish. Do not wash or soak the mixer stand in water or other liquid. Clean with a damp cloth and dry thoroughly. Do not allow water or any liquid to enter the gear system as damage may result.



### CAUTION

*Never immerse the Hand Mixer, mixer stand, power cord or plug in water or any other liquid.*

### STORAGE

Your Breville Handy Stand Mixer™ should be kept in a convenient position on your kitchen counter top or in an accessible cupboard.

Always unplug your Breville Handy Stand Mixer™ from the power outlet before storing. Place the bowl into the locking position on the stand. Place the beaters and dough hooks inside the mixer bowl and lower the head into the horizontal position.

# MEASURING AND WEIGHING

## MEASURING AND WEIGHING

Care should be taken when weighing and measuring ingredients to achieve accuracy and consistency. Recipes in this instruction book have been developed using Imperial and Metric weights and measurements.

### NOTE

In general, water weighs the same in grams as it measures in milliliters.

US METRIC MEASUREMENTS	ml
1 teaspoon	5
1 tablespoon	15
1 cup	250

### METRIC WEIGHING SCALES

For consistent results it is recommended that a metric kitchen scale be used to weigh as they provide greater accuracy than measuring cups.

Tare (zero) the scales with the container in the position then spoon or pour the ingredients in until the desired weight is achieved.

### MEASURING CUPS AND SPOONS

If using graduated measuring cups, it is important to spoon the dry ingredients loosely into the required cup. Do not tap the cup on the counter-top or pack the ingredients into the cup unless otherwise directed. Level the top of the cup with a knife. When using graduated measuring spoons, level the top of the spoon with a straight edged knife or spatula.

### METRIC LIQUID MEASURING CUPS

If using a graduated, measuring cup, place cup on a flat surface and check for accuracy at eye level.

## MEASURING AND WEIGHING

THERMOSTAT SETTINGS DESCRIPTION OF OVEN TEMPERATURES	ELECTRIC OVENS		GAS OVENS	
	°C	°F	°C	°F
Very Slow	120	250	120	250
Slow	150	300	150	300
Moderately slow	170	325	160	325
Moderate	180	350	180	350
Moderately hot	200	400	190	375
Hot	220	425	200	400
Very Hot	230	450	230	450

### NOTE

If using fan forced (convection) ovens be sure to turn the temperature down by 15-20°. Also check the recipes at the back of this book.

# HINTS AND TIPS

## HINTS AND TIPS

### FOR BETTER BREAD MAKING

- Do check the ingredients and read the recipe before starting to bake.
- Do measure ingredients accurately – weight measurements are more accurate than volume measurements.
- Do use bread flours unless the recipe states otherwise.
- Do check used-by-dates on ingredients.
- Do add ingredients in the order stated in the recipe.
- Do store open ingredients in airtight containers.
- Do use ingredients at room temperature.
- Don't use flours that contains a protein level of less than 11%.
- Don't use tableware cups, glasses or spoons for measuring.
- Don't use hot water or liquids.
- Don't use self-rising flour to make yeasted bread unless the recipe states otherwise.
- If you live in a high altitude area above 2500 ft. you will probably need to alter the yeast quantities in the bread recipe. The higher the altitude, the lower the air pressure and the faster the dough will rise. Try reducing the yeast by  $\frac{1}{4}$  teaspoon.
- If the weather is hot and humid, reduce the yeast by  $\frac{1}{4}$  teaspoon to avoid over rising of the dough.
- Flour properties can alter on a seasonal or storage basis, so it may be necessary to adjust the water and flour ratio. If the dough is too sticky, add extra flour 1 tablespoon at a time; if the dough is too dry add extra water 1 teaspoon at a time. A few minutes is needed for extra ingredients to be absorbed. Dough with the correct amount of flour and water should foam into a smooth round ball that is damp to the touch but not sticky.

- When hand-shaping dough for rolls, weigh each piece of dough for more evenly sized rolls.

### SPONGING YEAST

- Instant active dried yeast is used in the recipes in this book however fresh or compressed yeast can be substituted.
- Fresh or compressed yeast needs to be 'sponged' (fermentation started) before adding to the other ingredients.
- To substitute, use double the amount of fresh or compressed yeast for the amount of dry yeast in a recipe.
- To sponge the yeast: Place the quantity of fresh compressed yeast in the quantity of water (warmed) from the recipe together with 1 teaspoon sugar into a clean glass bowl, stir to dissolve and cover with plastic wrap. Allow to stand in a warm area around 85°F (30°C) for about 30 minutes or until the mixture starts to bubble and froth. This mixture should be used without delay.

### WARM AREA FOR RISING

- Yeast, either when sponging or in the dough, requires warmth to rise.
- To create a 'warm area' for dough to rise, place prepared dough item in a stainless steel mixing bowl and cover with plastic wrap or a tea towel and place on top of a slightly smaller bowl of fairly warm water. Ensure kitchen is warm and free of drafts. Allow the dough to rise until double in size.



## HINTS AND TIPS

### FOR BETTER BAKING

- Check the ingredients and read the recipe before starting to bake.
- Weigh and measure ingredients correctly.
- Variations may occur in raw ingredients use so adjust other ingredients and baking times if required.
- Preheat oven before starting recipe preparation, this will ensure the correct temperature is achieved before baking starts.
- Temperature and cooking times may vary with some ovens so adjust accordingly. If using a fan forced (convection) oven reduce the temperatures in the recipes by 15-20°.
- When mixing, start the mixer at a lower speed then gradually increase to the recommended speed in the recipe especially when adding dry ingredients.
- When using smaller quantities turn off the mixer from time to time and scrape the bowl with a spatula.
- Ensure beaters and mixing bowl are clean and free of fats when whipping egg whites as these will impede aeration.
- Spray baking sheets and cake pans with an oil spray and line with parchment paper; this will make removing your food easier.
- Butter should be softened at room temperature to make creaming butter and sugar easier.
- Keep surfaces and ingredients chilled when making, handling or rolling out pastry. Butter for pastry making should be kept refrigerated.
- Avoid stretching pastry when rolling out as it will shrink when baking. Use light, even strokes in one direction and avoid pressing down hard on the rolling pin. Where possible, rest pastry in the refrigerator before baking.
- Eggs should be at room temperature to give better volume when whipping.
- Break eggs individually into another container before adding to other ingredients to avoid potential spoilage.
- Separate egg whites carefully to avoid inclusion of egg yolks. Egg yolks contain fat and will prevent successful whipping of egg whites.
- Rinse beaten egg residue from beater and mixing bowl or other utensils with cold water immediately after use. Using hot water will set the egg and make removal difficult.
- Test if cakes are cooked at the end of baking time by touching the top lightly, the cake will spring back if cooked. A wooden skewer or toothpick can also be inserted carefully into the center of the cake, if it comes out clean the cake is cooked.
- For crisper results when baking cookies, remove the baking trays from the oven and placed directly onto wire racks. Move the cookies slightly away from their baked position on the trays and cool completely before removing.

### FOR CAKE AND PASTRY MAKING

**Flour**, such as cake, pastry, all purpose, self rising and whole wheat, used for cake and pastry making should be lower in protein (gluten) than flour used for bread making.

**Cake and Pastry flour** have a lower protein (gluten) content and give baked products, such as cakes, muffins, pastries, scones and pancakes, a softer texture.

**All-purpose flour** is often used as a general purpose flour however is not recommended for bread making.

**Self-rising flour** is a blend of all purpose flour and raising agents such as baking powder. Self rising flour can be used in recipes to replace all-purpose flour and baking powder. To make 1 cup self-rising flour sift together 1 cup all-purpose flour and 2 teaspoons baking powder (Care should be taken when using self rising flour as a substitute in recipes as not all recipes have the same proportions of baking powder and baking powder loses its leavening (rising) power over time.).

**Whole wheat flour** contains more parts of the whole wheat grain — flour, bran and wheat germ — and can be used in muffins, breads and pie dough but will have a denser texture.

**Corn flour** is made from maize (corn) and is used in some baked products to give a finer texture and can also be used as a starch to thicken sauces and desserts.

**Rice flour** is derived from rice and is used to give a finer texture in baked products such as shortbread cookies.

**Baking powder** is a mixture of cream of tartar and baking soda and is used as a leavening agent in baking.

**Baking soda** is used as a leavening agent in baked goods. When using baking soda in a recipe the product must be baked at once and not stored for later or the leavening power will be lost and the product may not rise.

### FATS IN BAKING

**Butter** will give particular flavor and soft texture to baked products. When using butter in baking recipes it is best to use unsalted butter as salted butters vary in their salt content and may change the consistency and taste of your baked good.

**Margarine** can replace butter to give a similar result.

**Oil** can be used in some baking to replace butter but will give texture and flavour differences.

**Eggs** should be at room temperature to give better volume when making cakes and sponges. Standard large eggs were used in the recipes.

**Milk** should be full fat unless specified. Light, low fat or skim milk can be used but will give texture and flavor differences.

**Sugar** (granulated sugar) is used to give flavor, texture and color to baked products. Bakers sugar is often used in baking as it is easier to dissolve when creaming butter and sugar. Brown sugar is also easy to dissolve and can be used to give a different flavor and texture. The large crystals of raw sugar are slower to dissolve and can be suitable for baked products such as muffins.

## HINTS AND TIPS

### MIXING GUIDE

SPEED SETTING*	MIXING TASK	MIXTURE
1-3	Kneading/Folding in/Light mixing	Bread dough, Scones, Pastry/Folding of flour into cakes
4-6	Light Mixing	Puddings, Custards, Packet cake Mixes, Icings
7-9	Creaming/Beating	Butter and Sugar/Cream Cheese, Heavy Batters
10-12	Whipping/Aerating	Beating cream, Egg Whites, Meringue

\* Settings should be used as a guide only.

ISSUE	TIP
Choice of beaters	Do not use a dough hook with a beater - this will damage the Mixer.
Speed Settings	Use the mixing guide above to select a suitable mixing speed when preparing recipes. Begin mixing at lowest speed then increase to higher speed to prevent splattering.
Bowl Speed	Use the low bowl speed for speeds 1-6 and the high bowl speed for speeds 6-12.
Mixing	Mix for the recommended time in the recipe - avoid over mixing. Should an object such as a spoon or spatula fall into the bowl while mixing immediately turn the mixer off, unplug at the power outlet and remove the object.
Egg white	Be sure the beaters and bowl are completely clean and dry before use - a small amount of fat and egg yolk will affect whipping performance.
Bread dough	Add liquid ingredients to the dry ingredients. Use speed 1 to knead ingredients into a dough ball. DO NOT place hands near dough hook when mixer is operating.

# RECIPES

## RECIPES

### ALMOND SHORTBREAD CRESCENTS

Makes about 30

#### INGREDIENTS

2 sticks (226g) butter, softened  
½ cup (98g) bakers sugar  
2 ¼ cups (293g) all-purpose flour  
1 cup sliced almonds  
Powdered sugar, for dusting

#### METHOD

1. Preheat convection oven to 300°F (150°C). Line two baking trays with baking paper.
2. Combine butter and sugar in the bowl of the electric mixer. Beat on speed 10, for 8-10 minutes or until very thick and creamy.
3. Reduce to speed 2 and gradually add flour. Mix until well combined.

#### TIP

When adding the flour, if the mixture starts to go up the beaters increase speed.

4. Remove bowl and stir through almonds. Shape tablespoon amounts of shortbread mixture into crescent shapes. Refrigerate 10 minutes.
5. Bake in preheated oven for 30 minutes. Cool on trays.

*Serve dusted with powdered sugar.*

#### TIP

Remember when using conventional (still) oven instead of convection oven (with fan) to increase temperature 15-20°.

### OATMEAL COOKIES

Makes approximately 25

#### INGREDIENTS

1 ½ cups (195g) all purpose flour  
½ teaspoon baking soda  
½ teaspoon baking powder  
½ teaspoon salt  
¼ teaspoon nutmeg  
¼ teaspoon cinnamon  
2 sticks (226g) butter (room temp, cubed)  
2 cups (440g) packed brown sugar  
1 teaspoon vanilla extract  
2 large (60g) eggs (lightly beat)  
3 cups (255g) rolled oats (not instant)  
2 cups (290g) raisins

#### METHOD

1. Preheat oven to 350°F (180°C).
2. Sift flour, baking soda, baking powder, salt, nutmeg, and cinnamon into large mixing bowl.
3. Place butter and sugar into mixer and mix on speed 8. Cream until butter is light and fluffy.
4. Add vanilla extract and eggs (one at a time) to butter mixture ensuring each egg is well incorporated.
5. Set mixer speed to 2. Slowly add the flour mixture to butter/egg mixture just until incorporated.
6. Add rolled oats and raisins to dough mixture but be careful not to over mix.
7. Using 1oz ice cream scoop or table spoon, scoop balls of dough onto ungreased cookie sheet 2" apart from each other. Bake for 14-16 min until golden brown, remove from oven and let cool on tray for 1 minute then transfer to cooling rack.

## RECIPES

### RED HOT CHOCOLATE CHIP COOKIES

#### INGREDIENTS

- 2 ¼ cups (293g) all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon allspice
- 1 tablespoon Ancho chili powder
- ½ teaspoon cayenne pepper
- 2 sticks (226g) butter, cubed at room temperature
- ½ cup (100g) granulated sugar
- 1 cup (220g) packed brown sugar
- 1 teaspoon pure vanilla extract
- 2 large (60g) eggs
- 1 ½ cups (228g) chocolate chunks

#### METHOD

1. Preheat oven to 375°F (190°C)
2. In a small mixing bowl sift together flour, baking soda, salt, allspice, ancho chili powder and cayenne pepper.
3. Place butter, sugar, brown sugar and vanilla extract into hand stand mixer bowl and beat on speed 7 until light and fluffy.
4. Add eggs to mixture one at a time and beat until well incorporated.
5. Reduce mixer speed to 3 and slowly add flour mixture to butter mixture and mix only until incorporated. Be careful not to over mix.
6. Turn mixer off and remove bowl.
7. Stir in the chocolate chunks by hand with a spatula.
8. Use 1oz ice cream scoop or table spoon to scoop balls of cookie dough onto ungreased baking sheet.
9. Bake for 9-10 min. Remove from oven and let cool on wire rack for 5 min.

### TRIPLE CHOC COOKIES

Makes approximately 35

#### INGREDIENTS

- 1 ½ Sticks (170g) butter, cubed
- 1 cup (150g) dark chocolate, chopped
- 1 ½ cups (195g) all-purpose flour , sifted
- ¾ cup (61g) cocoa powder
- 1 ½ cups (330g) packed brown sugar
- 3 large eggs, lightly beaten
- 1 ½ cups (200g) dark chocolate, chopped

#### METHOD

1. Pre-heat convection oven to 350° F (180°C). Line 2 cookie sheets with parchment paper.
2. Melt butter and first amount of chocolate in a small saucepan over a low heat, stirring constantly until smooth. Allow to cool slightly, mixture should still be warm.
3. Combine sifted flour, cocoa powder and sugar into the bowl of the electric mixer. Mix on speed 4-5 adding chocolate mixture and eggs. Mix until combined scraping sides if necessary.

#### TIP

If mixture starts to go up beaters increase speed.

4. Stir through chopped chocolate until combined.
5. Spoon rounded tablespoons of mixture onto baking trays and press down slightly. Allow room for spreading.
6. Cook in batches for about 20 minutes or until firm to touch. Allow to cool on trays for 1 minute before transferring to a wire rack. Repeat with remaining cookie dough.

## RECIPES

### GINGERBREAD

Makes 30-40

#### INGREDIENTS

1 ½ sticks (170g) butter, cubed  
½ cup (109g) packed soft brown sugar  
½ teaspoon salt  
1 cup (300g) Molasses  
2 ½ tablespoons ground ginger  
1 teaspoon ground cloves  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
3 cups (391g) all-purpose flour  
½ teaspoon baking soda

#### METHOD

1. Preheat oven to 350° F (180°C). Line two baking sheets with parchment paper.
2. In the bowl of the electric mixer, beat the butter sugar, salt, molasses and spices together on speed 8 for 2 minutes.
3. Add remaining ingredients and beat until mixture just forms a thick dough.
4. Place dough onto a floured surface. Roll out to a ¼" (5mm) thickness. Using a shaped cutter Place cut out shapes onto baking trays.
5. Bake in oven for about 13-15 minutes. Cool for 5 minutes before transferring to a wire rack. Repeat with remaining dough.

*Use Gingerbread with Royal Icing*

### RASPBERRY CUPCAKES

Makes: 12

#### INGREDIENTS

1 ¾ cups (218g) cups self-rising flour  
¾ cup (147g) bakers sugar  
¾ cup (166ml) milk  
2 large eggs, lightly beaten  
1 stick (113g) unsalted butter, melted, cooled  
½ teaspoon vanilla extract  
1 cup fresh or frozen raspberries  
Whipped cream, to serve  
Powdered sugar, to serve

#### METHOD

1. Preheat oven to 350°F (180°C) no fan 325°F (160°C) with fan. Line a 12 cup capacity muffin tray with cupcake liners.
2. Combine all ingredients except raspberries into the bowl of the electric mixer. Beat on speed 2 until combined then increase to speed 7 until smooth. Do not over beat. Gently stir through raspberries.
3. Divide mixture into tray. Cook in preheated oven for about 20 minutes or until cooked when tested with a wooden skewer. Remove from muffin pan and place onto wire racks to cool.
4. Using a fine-pointed knife, cut circles from the tops of the muffins about ¼" from the edge and ½" down into cakes. Spoon with whipped cream and replace tops; dusted with icing sugar.

#### TIP

**If using frozen raspberries, thaw first on paper towels.**

## RECIPES

### OREO CHEESECAKE CUPCAKES

Makes 24 cupcakes

#### INGREDIENTS

1 ½ packages (58 cookies) Oreo cookies  
2 sticks (226g) butter, cubed  
2 x 8oz packages (453g) cream cheese, cubed  
1 cup (200g) sugar  
1 teaspoon pure vanilla extract  
4 large (60g) eggs, lightly beaten  
½ cup (125ml) heavy whipping cream  
Pinch sea salt

*All ingredients room temperature*

#### METHOD

1. Preheat Oven to 275°F (135°C)
2. Place all Oreo cookies into food processor and process until you have reached fine crumbs.
3. Remove ⅓ of the crumbs and reserve for later use. Place cubed butter into food processor with remaining crumbs and process just until you have reached a dough consistency.
4. Line cupcake pan with cupcake papers and distribute the Oreo dough evenly into each of the cupcake papers (about 1 tablespoon each). Press the dough down onto the bottom of each of the papers making sure the bottoms are covered evenly ¼" thick as this will be the crust of each cupcake. Refrigerate while mixing other ingredients.
5. Place cream cheese, sugar, vanilla extract and 2 tablespoon of Oreo cookie crumbs into mixer and mix on speed 8 until smooth.
6. Reduce mixer speed to 3 and add heavy whipping cream, pinch of salt and eggs (add eggs slowly one by one) just until incorporated. Try not to over mix the batter.
7. Remove crusts from refrigerator and fill each cupcake with batter almost to the top.
8. Place in oven for 20-22min (rotate pan half way through) cook until centers have slight jiggle. Turn oven off and crack open oven door and allow cupcakes to cool. (This prevents cracking.) Remove from oven and sprinkle crumbs on tops of cupcakes. Then refrigerate for at least 3 hours before serving.



## RECIPES

### RICOTTA PANCAKES

Makes 6 to 8

#### INGREDIENTS

3 large eggs, separated  
7 oz (200g) fresh ricotta  
½ cup (125ml) cup milk  
¾ cup (93g) self rising flour  
1 ½ teaspoons baking powder  
2 ½ tablespoons bakers sugar  
Unsalted butter for greasing  
Fresh berries, to serve  
Maple syrup, to serve

#### METHOD

1. Place egg yolks, ricotta and milk into the bowl of the electric mixer. Beat on speed 7 until combined. Reduce speed to 2-3 and add sifted flour and baking powder and mix until just combined.
2. Remove beaters and hand mixer from base and wash beaters well. In a separate small bowl beat egg whites on speed 10 until soft peaks form; add sugar and beat until sugar has dissolved. Fold egg whites through batter until just combined.
3. Heat a heavy base frying pan or griddle over a low to moderate heat. Lightly grease with butter.
4. Spoon about 2 heaped tablespoons of the mixture into pan and cook until golden brown on both sides.

*Serve with fresh blueberries and maple syrup.*

#### TIP

**For berry pancakes pour mixture into pan; top with several fresh berries before flipping over and cooking other side.**

### GLAZED CITRUS POPPY SEED CAKE

Serves 16

#### INGREDIENTS

¾ cup milk  
½ cup poppy seeds  
2 sticks (226g) butter, softened  
1 ½ cups (295g) bakers sugar  
1 ½ tablespoons finely grated orange rind  
1 tablespoon finely grated lime rind  
1 teaspoon vanilla extract  
4 large eggs  
2 cups (249g) self rising flour

#### Glaze

2 teaspoons orange rind  
½ cup (125ml) orange juice  
½ cup (125ml) lemon juice  
1 cup (197g) bakers sugar

#### METHOD

1. Preheat oven to 350° F (180°C) no fan 325° F (160°C) with fan. Grease and line and 9" cake pan.
2. Combine milk and poppy seeds in a small bowl and soak for 10 minutes.
3. Using the bowl of the electric mixer, cream butter, sugar, rind and vanilla on speed 9 until light and fluffy.
4. Add eggs one at a time, beating well between each addition.
5. Reduce to speed 3 and add flour and poppy seed mixture in two batches; mix until just combined.
6. Spread mixture into prepared pan and cook in oven for about 1 hour and 20 minutes or until cooked when tested with a skewer.
7. Meanwhile combine the rind, juices and sugar in a small saucepan. Stir over a low heat until the sugar has dissolved; bring to a boil, simmer for 2 minutes.
8. Turn cake out on to a wire rack with a baking tray underneath. Using a wooden skewer, poke several holes into the cake then pour the hot syrup over the hot cake.

## RECIPES

### BANANA CAKE WITH LEMON ICING

Serves 10

#### INGREDIENTS

- 1 ¾ sticks (200g) butter, room temperature
- 1 ½ cups (295g) bakers sugar
- 2 large eggs
- 1 ½ cups (approx 3 large) very ripe mashed bananas
- 1 teaspoon vanilla extract
- 2 ¼ cups (280g) self rising flour
- 1 teaspoon ground cinnamon
- ½ cup (125ml) buttermilk

#### METHOD

1. Preheat oven to 350° F (180°C) no fan 325° F (160°C) with fan. Grease and line base and sides of a 9" cake pan.
2. Combine butter and sugar in the bowl of the electric mixer and beat on speed 9, until well combined. Add eggs, one at a time, beating well between each addition. Add bananas and vanilla and mix well.
3. Reduce speed (2-3), and add sifted dry ingredients and buttermilk in two batches; mix until just combined.
4. Spoon mixture into prepared pan and bake for about 60 minutes or until cooked when tested with a skewer.
5. Allow cake to cool in pan for 5 minutes before transferring to a wire rack to cool completely.

*Serve with Lemon Icing*

### MOIST CARROT CAKE WITH CREAM CHEESE FROSTING

Serves 10

#### INGREDIENTS

- 2 sticks (226g) butter, softened
- 1 ½ cups (295g) bakers sugar
- 3 large eggs
- 2 cups (249g) self-raising flour
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 cup desiccated coconut (shredded coconut lightly toasted and crushed)
- ¾ cup (175ml) buttermilk
- 2 cups (approx 3 carrots) finely grated carrot
- 1 x 15.5 oz can crushed canned pineapple in juice, well drained
- 1 cup chopped walnuts

#### METHOD

1. Preheat oven to 350° F (180°C) no fan 325° F (160°C) with fan. Grease and line base and sides of 2 x 8" cake pans with parchment paper.
2. Combine butter and sugar in the bowl of the electric mixer and beat on speed 9 until well combined. Add eggs, one at a time, beating well between each addition.
3. Reduce speed to 2-3, and add sifted flour, cinnamon, baking soda, coconut and buttermilk in two batches; mix until just combined. Fold through carrot, pineapple and walnuts.
4. Spoon mixture into prepared pans and bake for about 40 minutes or until cooked when tested with a skewer.
5. Allow cakes to cool in pan for 5 minutes before transferring to a wire rack to cool completely.
6. Once cakes are cool spread half of cream cheese frosting onto one cake then top with second cake and top with remaining frosting.

## CLASSIC SPONGE CAKE WITH JAM AND CREAM

Serves 8

### INGREDIENTS

⅔ cup wheaten cornflour  
 ⅓ cup (41g) self rising flour  
 1 teaspoon cream of tartar  
 4 large eggs  
 ¾ cup (147g) bakers sugar  
 1 ½ cups (300ml) heavy cream  
 ½ cup strawberry jam, lightly warmed  
 6-8 fresh strawberries, thinly sliced

### METHOD

1. Preheat oven to 350° F (180°C) no fan 325° F (160°C) with fan. Grease and line bases of 2 x 8" cake pans with baking paper.
2. Sift flours and cream of tartar two times and set aside.
3. Combine eggs and sugar in the bowl of the electric mixer. Beat on speed 11-12 for 10 minutes or until the mixture is very thick.
4. Sift flour over the egg mixture a third time. Using a metal spoon carefully fold flour through egg mixture until just combined.
5. Divide mixture evenly among cake pans, bake in oven about 17 minutes.
6. Remove cakes immediately from pans onto baking trays lined with baking paper.
7. Once cool, beat cream with electric mixer on speed 8 until thickened. Top one sponge with warmed jam, fresh strawberries and some of the whipped cream. Top with second sponge. Serve with remaining cream.

## CHOCOLATE CAKE

Serves 10

### INGREDIENTS

7oz (200g) good quality dark chocolate  
 1 ¾ stick (200g) butter, softened  
 1 cup (197g) bakers sugar  
 1 teaspoon vanilla extract  
 2 large eggs, lightly beaten  
 1 ½ cups (187g) self-rising flour  
 ¼ cup cocoa powder  
 1 ¼ (300ml) cups buttermilk

### METHOD

1. Preheat oven to 350° F (180°C) no fan 325° F (160°C) with fan. Grease and line base and sides of a 9" cake pan with parchment paper.
2. Melt chocolate in a heatproof bowl over hot water. Set aside.
3. Combine butter, sugar and vanilla in the bowl of the electric mixer. Beat on speed 9 until light and fluffy. Add eggs one and at time, beat until combined. Add melted chocolate and mix until combined.
4. Reduce speed to 2-3 and add sifted dry ingredients and buttermilk in two batches. Spoon mixture into prepared pan and bake for about 1 hour and 10 minutes or until cooked when tested with a wooden skewer.
5. Allow cake to cool in pan for 5 minutes before transferring to a wire rack to cool completely.

*Serve cake with chocolate ganache*

## RECIPES

### PAVLOVA BITES WITH CHOCOLATE RASPBERRY SAUCE

#### INGREDIENTS

3 large eggs whites (room temperature)  
¼ teaspoon cream of tarter  
Pinch kosher salt  
¾ cup granulated sugar  
1 teaspoon vanilla extract  
1 teaspoon bourbon whiskey  
3 tablespoons cocoa nibs

#### RASPBERRY SAUCE

1 cup raspberries (fresh or frozen)  
½ cup water  
2 Tablespoons honey  
½ lime (juice)  
¼ cup sugar  
2 oz semi sweet chocolate chips

#### METHOD

1. Pre heat oven to 300°
2. Place egg whites, cream of tarter and salt in BEM600XL mixing bowl. Whisk at 5 speed until soft peaks are reached (about 4-5min)
3. Turn speed to 6 and slowly add sugar to bowl until firm peaks are reached (about 3-4 min)
4. Add vanilla, bourbon and cocoa nibs just until incorporated
5. Use a parchment lined sheet tray and drop 1 heaping tablespoon of mixture 2" apart from each other on tray. About 8 should fit on a tray. Place in oven for 45-55 min until surface is dry.
6. While the pavlova is in the oven get started on the sauce. Place raspberries, water, honey, lime and sugar in a small sauce pan. Simmer on medium heat until raspberries start breaking apart 3-4 min.
7. Take sauce off heat. Add chocolate to sauce. Stir until chocolate has melted. set aside until pavlova is finished. Once pavlova has come out of the oven. Let them rest for about 20 min. Drizzle pavlova bites with sauce.

#### ROYAL ICING

Makes about 2 cups

#### INGREDIENTS

2 egg whites  
Pinch cream of tartar  
2 ¼ cups (277g) powdered sugar, sifted

#### METHOD

1. Combine egg whites and cream of tartar in the electric mixer bowl. Beat on speed 8 until lightly beaten.
2. Reduce speed to 6 and add powdered sugar a heaped spoonful at a time until well combined.
3. Place icing into a piping bag and pipe. Icing will harden on standing.

#### LEMON ICING

For a 9" cake

#### INGREDIENTS

3 cups (369g) powdered sugar, sifted  
1 teaspoon grated lemon rind  
2 tablespoons + 2 teaspoons lemon juice  
¾ stick + 1 tablespoon (100g) butter, melted

#### METHOD

1. Place powdered sugar and lemon rind into the bowl of the electric mixer. While on speed 4-5 speed pour in lemon juice and butter. Mix until combined.
2. Spread on cooled cake.

## RECIPES

### BUTTER CREAM ICING

For a 9" cake

#### INGREDIENTS

1 stick (113g) butter, softened  
1 ½ cups (184g) powdered sugar, sifted  
1-2 tablespoons milk

#### METHOD

1. Place butter into the bowl of the electric mixer. Using the mixer as a hand mixer beat on speed until pale and creamy.
2. Reduce speed and gradually add powdered sugar until combined. Adjust thickness of icing with milk.

#### TIP

If adding food coloring you may not need to add any milk at all.

### CHOCOLATE GANACHE

For a 9" cake

#### INGREDIENTS

7oz (200g) good quality dark chocolate, chopped  
1 cup heavy cream

#### METHOD

1. Stir ingredients in small saucepan over a low heat until smooth. Cool to spreading consistency.
2. Spread on cooled cake.

### CREAM CHEESE FROSTING

For a 9" cake

#### INGREDIENTS

2 tablespoons (30g) butter, softened  
4.4oz (125g) cream cheese, softened  
½ teaspoon vanilla extract  
1 ½ cups (185g) powdered sugar, sifted

#### METHOD

1. Place butter, cheese and vanilla into the bowl of the electric mixer. Beat on speed 7-8 for about 1-2 minutes or until well combined.
2. Reduce speed to 3 and add sugar; once added increase speed again until mixed well.
3. Spread on cooled cake.

## QUINOA, LINSEED AND CHIA BREAD

Makes 1 loaf

### INGREDIENTS

1 tablespoon black chia seeds  
 1 tablespoon linseeds  
 2 teaspoons white quinoa  
 2 teaspoons red quinoa  
 1 ½ (375ml) cups water  
 1 ½ teaspoons salt  
 3 ½ cups (453g) bread bakers flour  
 2 teaspoons white sugar  
 2 teaspoons instant dried yeast  
 White and brown quinoa extra for crust

### METHOD

1. Combine chia, linseed and quinoa in a small bowl. Add ½ cup (125ml) of the water and mix well; set aside for 20 minutes.
2. In the electric mixer bowl add salt, flour, sugar, yeast, remaining 1 cup (250ml) water and soaked seeds. Mix on speed 1 for about 5 minutes. If necessary turn mixer off and scrape sides to lift any flour.
3. Place dough ball into a lightly oiled bowl, cover and rest in a warm draft free place for 30 minutes or until dough has doubled in size. Turn dough out on a floured surface and punch the dough to remove excess air, lightly knead.
4. Preheat oven to 400° F (200°C) no fan 350° F (180°C) with fan and repeat step 3.
5. Once doubled in size, turn onto a lightly floured surface and lightly knead just enough to bring dough together.
6. Using your hands gently push the dough to make a rough rectangle, about 8" x 11". Bring one long edge of the dough into the center then bring the other long edge in. Pinch seam together to seal. Brush with a little water and sprinkle generously with extra quinoa. Flip dough over so the seam is down and repeat with water and quinoa. Carefully lift onto a baking sheet and cut three shallow slits in top; cover with a clean tea towel and stand in a warm place for 20 minutes.
7. Bake in oven for 30-35 minutes or until golden brown and hollow when tapped on top. Transfer to a wire rack to cool.

## RECIPES

### TURKISH GOZLEME WITH LAMB

Makes 6

#### INGREDIENTS

1 tablespoon olive oil  
1 large brown onion, finely chopped  
3 cloves garlic, chopped  
1 lb (500g) ground lamb  
2 teaspoons cumin powder  
1 teaspoon sweet paprika  
¾ cup (175ml) tomato passata  
Salt and pepper  
5oz (150g) feta cheese, crumbled  
3½ cups (100g) Parmesan cheese, grated  
3 cups packed shredded swiss chard  
olive oil cooking spray  
lemon wedges, to serve

#### DOUGH

3 ½ cups (476g) bread flour, sifted  
2 teaspoons salt  
2 tablespoons+2 teaspoons olive oil  
¼ cup (50ml) plain yogurt  
13oz (400ml) lukewarm water

#### METHOD:

1. To make dough: Combine flour and salt in the bowl of the electric mixer. Turn mixer onto speed 1 and add oil, yogurt and water. Mix for 6 minutes.

#### TIP

Mixture is sticky, so don't be tempted to add more flour.

2. Turn mixture out onto a lightly floured surface and lightly knead to combine. Divide dough into 6 equal portions and knead into small balls. Place balls onto a tray lined with a baking paper; cover and rest for 20 minutes.

3. Heat oil in a large frying pan over medium heat. Add the onions and garlic and cook until softened. Add ground lamb and cook, stirring, until browned; add spices and passata. Cook for 10-15 minutes or until mixture is thick. Allow to cool.
4. Combine cheeses and spinach; set aside.
5. Preheat a large non-stick frying pan or flat plate on a BBQ on a medium heat. On a large piece of baking paper; roll one piece of dough to a ⅛ inch (3mm) thick rectangle.
6. Place ⅓ of the spinach mixture onto one half of the dough. Top with ⅓ of the meat mixture. Lift dough over filling to enclose and pinch to seal the edges. Repeat with remaining dough and filling and place onto separate sheets of baking paper.
7. Cooking one at a time. Spray the top with cooking spray oil and flip up side down onto another sheet of baking paper. Place gozleme and baking paper onto cooking surface and cook for 3-4 minutes or until golden. Spray top with oil and carefully flip over to cook other side. Cut into wedges and serve with lemon wedges.

## RECIPES

### BASIC PIZZA DOUGH

Makes enough for four 12" thin crust pizzas or two 12" thicker crust pizza

#### INGREDIENTS

1 tablespoon instant dried yeast  
1 tablespoon sugar  
1 teaspoon salt  
1 tablespoon olive oil  
1 cup lukewarm water  
3 cups (408g) bread flour

#### METHOD:

1. Add yeast, sugar, salt, olive oil and water into the bowl of the electric mixer.
2. Add flour and mix on speed 1 for about 4-5 minutes.
3. Turn dough onto a lightly floured surface and roll into a ball. Place dough ball into a lightly oiled bowl, cover and rest in a warm drought free place for 30 minutes or until dough has doubled in size. Turn dough out on a floured surface and knock back (punch) the dough to remove excess air, lightly knead.
4. For thin crust, divide dough into 4 dough balls and set aside until required.
5. For thicker crust, divide dough into 2 even dough balls and set aside until required

### QUICK PIZZA SAUCE

Makes approximately 2 cups

#### INGREDIENTS

1 tablespoon olive oil  
1 medium size red onion, diced  
3 garlic cloves, minced  
1 28oz (793g) can diced tomatoes  
1 tablespoon dried oregano  
1 bay leaf  
Pinch cayenne pepper  
Salt and pepper to taste

#### METHOD

1. Heat medium size sauce pan on medium heat then add olive oil.
2. Add onions and cook until translucent.
3. Add garlic but be careful not to burn. As soon as the garlic becomes fragrant add diced tomatoes, oregano, bay leaf, cayenne, salt and pepper.
4. Simmer for 10-15min.
5. Remove sauce from heat and allow to cool.
6. Place sauce in blender or use immersion blender to puree sauce. If sauce is too watery after blending return to pan and cook simmer until reached desired thickness.



**PIZZA TOPPINGS**

**MARGHERITA PIZZA**

Makes 1 pizza

**INGREDIENTS**

Pizza dough for thin crust (or one half of the dough for thicker crust)

¼ cup pizza sauce

½ cup shredded mozzarella cheese, shredded

6 cherry tomatoes, quartered

½ cup basil leaves, torn. Plus extra for garnish

4 Bocconcini balls, halved

Salt & pepper

Fresh basil leaves to serve

**METHOD**

1. Preheat oven to 400° F (200°C) no fan 350° F (180°C) with fan.
2. Roll out dough ball on a lightly floured surface until pizza is to your desired thickness. Place onto a floured pizza tray and prick evenly with a fork.
3. Spread tomato sauce over pizza base; sprinkle evenly with mozzarella cheese, cherry tomatoes and basil.
4. Season with salt and pepper.
5. Bake for 10-15 minutes or until base is cooked and crisp and topping is golden and melted.

*Serve topped with torn slices of basil leaves.*

**HAM & MUSHROOM PIZZA**

Makes 1 pizza

**INGREDIENTS**

Pizza dough for thin crust (or one half of the dough for thicker crust)

½ cup pizza sauce

¼cup shredded mozzarella cheese

¼ cup Gruyere cheese

1.5oz (50g) ham, chopped

2.5oz (70g) mushrooms, sliced

Salt & pepper

Drizzle of balsamic vinegar to serve

**METHOD**

1. Preheat oven to 400° F (200°C) no fan 350° F (180°C) with fan.
2. Roll out dough ball on a lightly floured surface until pizza is to your desired thickness. Place onto a floured pizza tray and prick evenly with a fork.
3. Spread tomato sauce over pizza base; sprinkle evenly with mozzarella and Gruyere cheese, ham and mushrooms.
4. Season with salt and pepper.
5. Bake for 10-15 minutes or until base is cooked and crisp and topping is golden and melted.

*Serve with a drizzle of balsamic vinegar.*

### ASPARAGUS & GOAT CHEESE PIZZA WITH TOASTED WALNUTS

Makes 1 pizza

#### INGREDIENTS

Pizza dough for thin crust (or one half of the dough for thicker crust)

1 tablespoon extra virgin olive oil

1 tablespoon goat cheese

½ cup mozzarella cheese, shredded

1 tablespoon chopped garlic

1 tablespoon parsley

6-7 asparagus spears, blanched, sliced lengthways

1 tablespoon grated parmesan

Salt & pepper

2 tablespoons coarsely chopped toasted walnuts

1oz (30g) baby spinach leaves

#### METHOD

1. Preheat oven to 400° F (200°C) no fan 350° F (180°C) with fan.
2. Roll out dough ball on a lightly floured surface until pizza is to your desired thickness. Place onto a floured pizza tray and prick evenly with a fork.
3. Brush pizza base with olive oil and spread a thin layer of goat cheese evenly over.
4. Sprinkle with mozzarella, garlic, parsley and asparagus and top with grated parmesan.
5. Bake for 10-15 minutes or until base is cooked and crisp and topping is golden and melted.
6. Season with salt and pepper and top with walnuts and baby spinach leaves

## RECIPES

### CINNAMON SCROLLS

Makes 12

#### INGREDIENTS

- 1 ½ teaspoons instant dried yeast
- ¼ cup (60ml) warm milk
- ¼ cup (49g) bakers sugar
- 2 ¼ cups (306g) bread flour
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 3 large eggs, lightly beaten
- 1 stick butter, softened and cut into cubes

#### Cinnamon filling

- 2 tablespoons + 1 teaspoon soft brown sugar
- 1 tablespoon + 1 teaspoon bakers sugar
- 1 ½ teaspoons cinnamon
- 1oz (30g) butter, softened

#### METHOD

1. Preheat oven to 400° F (200°C) no fan 350° F (180°C) with fan. Grease a ½ cup capacity muffin tray.
2. Combine yeast, milk and sugar in a bowl; stir to combine. Allow to sit in a warm place for 5 minutes or until frothy.
3. Combine flour, cinnamon, salt, eggs and yeast mixture into the bowl of the electric mixer. Using the dough hooks mix on speed 1 until almost combined. Add the butter in a few cubes in at a time until mixed through (approx 3-4 minutes).

#### TIP

If some of the butter does not combine then stop the mixer and scrape butter onto dough then mix a little more.

4. Turn dough out onto a floured surface and lightly knead until combined. Place in a floured bowl; cover with plastic wrap and allow to rest in a warm place for about 45 minutes or until doubled in size.

5. Meanwhile to make cinnamon sugar, combine the sugars and cinnamon and set aside.
6. Once rested, place dough onto a floured surface and roll out to rectangle shape approximately 9.5" X 18". Using your fingers or a spatula spread the softened butter over the dough. Sprinkle the cinnamon mixture over the dough leaving 1 tablespoon for the tops.
7. Starting from the long side, roll the dough up to form a log.

#### TIP

If the dough is sticking as you are trying to roll it use a spatula or flat knife to lift it off counter-top. The dough should be very soft.

8. Trim ends of roll then cut into 12 equal size portions. Place each scroll, cut side up, into the greased muffin pan. Sprinkle with remaining cinnamon sugar.
9. Bake in oven for 20 minutes. Serve hot.

## NOTES

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