

Breville

the Kitchen Wizz Pro™

Instruction Booklet



BFP800

CONGRATULATIONS

on the purchase of your new
Breville Kitchen Wizz Pro™

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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 SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating and save for future reference.
- Remove any packaging material and promotional labels before using the food processor for the first time.
- Do not place the food processor near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc. Vibration during operation may cause the appliance to move.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Handle the food processor and attachments with care - remember the blades and discs are razor-sharp and should be kept out of reach of children.
- Always make sure the food processor is completely assembled before operating. The appliance will not operate unless properly assembled.
- Ensure the OFF button has been pressed, and the food processor is switched off at the power outlet and unplugged before attaching the quad blade, dough blade, disc or processing lid.
- Always secure the processing bowl onto the motor base before attaching the quad blade, dough blade or discs.
- Always operate the food processor with the processing lid securely in position.
- Do not push food into the feed chute with your fingers or other utensils. Always use the food pusher provided.
- Keep hands, knives and other utensils away from moving quad blade, dough blade or discs.
- Do not place hands or fingers in the bowl of the food processor unless the motor, quad blade, dough blade or discs have come to a complete stop.
- Ensure the OFF button has been pressed to switch the motor off and the appliance is switched off at the power outlet and unplugged before removing the lid from the bowl.
- Do not use attachments other than those provided with the food processor.
- Do not attempt to operate the food processor by any method other than those described in this booklet.
- Ensure the motor, blades or discs have completely stopped before disassembling. Ensure the OFF button has been pressed and the appliance is switched off at the power outlet and unplugged when not in use, if left unattended and before disassembling, cleaning or storing.
- Care should be taken when removing the food from the processing bowl by ensuring the motor, quad blade, dough blade or disc, have completely stopped before disassembling. Ensure the OFF button has been pressed to switch the motor off; the appliance is switched off at the power outlet and unplugged, before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body and the quad blade, dough blade or discs carefully removed before attempting to remove the processed food.

BREVILLE RECOMMENDS SAFETY FIRST

- Please do not crush ICE in the large or small processing bowls. This will cause damage to the blades (quad or mini blade). We recommend that you use a blender for ice crushing.
- Some stiff mixtures, such as dough may cause the processing blade to rotate more slowly than normal. If this happens, do not process for longer than 1 minute.
- Do not process hot or boiling liquids - allow liquids to cool before placing into the processing bowl.
- Do not use the food processor on slippery, unstable or uneven surfaces such as a sink drain board.
- To protect against electric shock do not immerse power cord, plug or motor base in water or any other liquid.
- Do not move the food processor whilst in operation.
- Do not leave the food processor unattended when in use.
- Do not place any part of the food processor in the microwave oven.
- Do not fill bowl above marked liquid levels or 15 cup Dry level (shredding). Always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Never remove the lid while the processor is operating. Always use the POWER/OFF button to stop the machine before removing the lid.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use.
 - Do not let the power cord hang over the edge of a table, counter, touch hot surfaces or become knotted.
 - 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.
 - Children should be supervised to ensure they do not play with the appliance.
 - It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
 - Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
 - This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

CAUTION

To avoid possible malfunction of the processing bowl's auto switch, do not place the processing lid in the locked position when the appliance is not in use.

CAUTION

The processing blades and discs are extremely sharp, handle with care at all times. Do not place hands, knives or other utensils into the feed chute. Always use the food pusher to push the food down the feed chute.

SAVE THESE INSTRUCTIONS

KNOW

your Breville Kitchen Wizz Pro™

KNOW YOUR BREVILLE KITCHEN WIZZ PRO™



- A. Small food pusher**
For improved processing control of smaller ingredients. It also doubles as a measuring cup for adding/measuring ingredients. The food processor will run continually whether the small pusher is in or out.
- B. Large food pusher**
For pushing food down the feed chute. The food processor will not start unless the large pusher is in place correctly.
- C. Extra wide feed chute**
For larger ingredients.
- D. Processing lid**
Locks onto the processing bowl.
- E. PULSE button**
Press down and hold briefly for short bursts of power. The motor will automatically stop after the PULSE button has been released.
- F. POWER/OFF button**
Provides power to the food processor unit only. Start/Pause is required to be pressed to start operating the food processor.
- G. Feed chute safety system**
Prevents the motor from operating unless the bowl and lid are correctly locked in position, and large feed pusher is inserted.
- H. Silicone seal**
Reduces the chance of leakage while processing large volumes of liquid ingredients.
- I. Processing bowl with handle**
15 cup bowl for dry ingredients and 10 cups for liquid (thick, wet ingredients e.g. soups). The processing bowl locks onto the motor base.
- J. Count up & count down timer**
Used to set desired time required for processing. Can count up or down, stopping the processor once the time is reached in count down mode.
- K. LCD display**
Displays the timing function.
- L. Direct drive motor base**
2000W induction motor with safety braking system.
- M. Non-skid rubber feet**
For added safety and stability.
- N. Julienne disc**
Use this disc for julienning vegetables.
- O. Chip cutter**
Use this disc for chipping vegetables.
- P. Reversible shredder**
Use one side for small/thin shredding and the other side for coarse shredding.
- Q. Adjustable slicer**
Use this disc for slicing ingredients. Able to slice from 0.5mm – 8mm thick.
- R. Whisk/Emulsifying disc**
Use this attachment for whisking of eggs and cream.
- S. QUAD® processing blade**
Swift action for chopping, mixing, whipping and blending a variety of ingredients.
- T. Dough blade**
Blunt blade designed for a softer action of combining dough ingredients.
- U. Mini processing blade**
Used for chopping, mixing, and blending a variety of ingredients.
- V. Disc spindle**
Fits onto bowl drive coupling and is used to hold the reversible shredder, julienne, chip cutting, whisk and adjustable slicing discs in position.
- W. Storage container with lid**
Used for storing all discs and blades when they are not in use.

NOT SHOWN

Cleaning Brush

For cleaning the processor bowl, blades and discs. The flat end is designed as a scraper to remove food particles from crevices.

Plastic Spatula

For scraping the sides of the bowl helping to process ingredients evenly.

Mini Processing bowl

For processing small volumes of ingredients.

Cord Storage

Cord can be pushed into the housing to reduce length.

Breville Assist Plug

Ergonomic ring-pull design allows the power plug to be easily removed from the power outlet.

ASSEMBLING

your Breville Kitchen Wizz Pro™

BEFORE FIRST USE

Before using your Breville food processor, become familiar with all the parts. Remove all packaging materials and promotional labels, being careful when handling the processing blades and discs as they are very sharp. Wash the processing bowl, processing lid and other attachments in warm, soapy water. Rinse and dry thoroughly. (Refer to cleaning, care and storage section).

1. Place the motor base on a dry, level work surface. Place the processing bowl on to the motor base with the handle in line with the **ALIGN HANDLE** graphic on the motor base. (See Figure 1).



2. Turn the processing bowl clockwise until the handle aligns with the **TURN TO LOCK** graphic. The processing bowl should be securely locked into position. (See Figure 2).



3. If using a disc, first assemble the disc spindle onto the bowl drive coupling. Orientate the disc so that the side you wish to use is facing upwards. Hold the disc by the centre plastic moulding and position the central hole above the attachment spindle. Push down firmly until fitted correctly. (Please note that these discs only fit the larger processing bowl).



4. For using the processing blades, carefully grasp either the quad blade, dough blade or mini processing blade using the central plastic support and position it over the bowl drive coupling and push down until inserted correctly. If using the mini processing blade, ensure the mini processing bowl is assembled into the main bowl first.




- Place the processing lid onto the processing bowl so the feed chute is slightly right of the bowl handle and the arrow graphics are aligned . Holding the feed chute and pressing down firmly at the same time, turn the lid clockwise (as indicated by the graphic) so the 'Locking Tab' on the lid slots into the 'Interlocking Safety Catch' on the handle. The lid should be securely locked into position.



Fig. 5

NOTE

The food processor will not operate unless both the processing bowl and lid are correctly locked into position.



CAUTION

The processing blade (including the mini bowl blade) and discs are extremely sharp, handle with care at all times.



- Insert the power plug into a 230/240 volt power outlet and switch the power outlet on.
- Press the POWER/OFF button to turn your food processor on. The red light illuminates around the POWER/OFF button to indicate that the processor is on.

Your food processor has POWER/OFF, START/PAUSE and PULSE buttons to give total control when processing food. Press the START/PAUSE button to switch the motor on and operate continuously.

NOTE

The food processor will not start unless the large food pusher is inserted correctly into place.

Press the POWER/OFF button to switch the motor off. When short bursts of power are required, press the PULSE button and hold down briefly, release, then press again. The PULSE action will automatically stop when the button is released.

- To set the timer, press the   buttons located to the left of the timing window. Time will move up by 5 second intervals, from 0 to 30 seconds. From 30 seconds to 2 minutes the time will increase in 10 second intervals and from 2 minutes to 9.59 minutes the time will increase in 20 second intervals.
- Once the time is set, press the START/PAUSE button and the timer will start to count down.

Ensure the large food pusher is inserted correctly into place. The food processor will not start until pusher is in place.

Once the timer has finished, the food processor will stop and go into STANDBY mode. Three (3) beeps will be sounded to indicate that the processing is complete.

The processor incorporates a 'Safety Interlock System' that ensures the unit will not start without the large food pusher in position. Processing will stop automatically, once the large food pusher has been removed from the lid. The chute MAX fill graphic indicates the maximum volume of food to be placed in the chute for the pusher to activate the unit.

- At the end of processing, always wait until the blades or discs have stopped spinning before unlocking and removing the lid. To remove the processing lid, ensure the POWER/OFF button has been pressed, the power is switched off at the power outlet and the cord is unplugged from the power outlet. Holding the feed chute and pressing down firmly at the same time, turn the lid anti-clockwise so that the arrow graphics are no longer aligned.

NOTE

As a safety feature, the food processor will automatically switch off when the lid is unlocked; however, it is good practice to manually switch off the food processor using the POWER/OFF button before removing the lid.

- Remove the processing bowl (before removing blade or discs) by turning it anti-clockwise until the handle is in line with the ALIGN HANDLE. Lift the bowl off the motor shaft.
When removing the discs - carefully remove by gripping the plastic hub on the centre of the disc and lifting the disc up and away from the pin on the spindle.

NOTE

Reassemble the food processor by locking the bowl into position before attaching blade, disc or lid.

NOTE

Care should be taken when removing the food from the processing bowl by ensuring the motor, processing blade, dough blade or discs have completely stopped before disassembling. Ensure the POWER/OFF button is pressed to switch the motor off, the appliance is switched off at the power outlet and it is unplugged, before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body, then the quad blade, dough or disc carefully removed before attempting to remove the processed food.

OVERLOAD PROTECTION SYSTEM

If the motor overloads, the food processor will go to STANDBY mode and OVERLOAD icon in the LCD starts to flash. The food processor can still be switched off by pressing the POWER/OFF button. To operate the food processor again, allow the machine to cool for approx 30 minutes.

Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal. If this happens, do not process for longer than 1 minute.

If the blades or discs should jam while processing, ensure the POWER/OFF button is pressed to switch the motor off. Switch off the power outlet. Remove the processing lid and adjust any food wedged between the blade and the bowl or in the disc. Replace the lid and proceed as normal. If this occurs again, the processing bowl may be overloaded, so remove some of the food and process in smaller batches.

NOTE

The food processor is designed so the motor will not operate without the processing bowl and lid are correctly locked into position and the pusher inserted into the feed chute. In the event that the food processor starts without the lid correctly locked into position, immediately disconnect at the power outlet and return to your local Breville Service Centre for examination.

BASIC FOOD PROCESSING TECHNIQUES

for your Breville Kitchen Wizz Pro™

The food processor can process food in a variety of ways depending on which blade or disc you choose.

CHOPPING WITH THE QUAD® PROCESSING BLADE



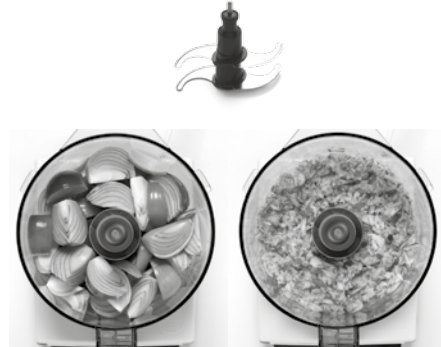
The quad blade chops raw and cooked food to the consistency required, from coarsely chopped to minced. For many large processing tasks, the four blades will cut the processing time needed to achieve the desired results. The result depends on the type of food and how long the food is processed. Always remember to place the quad blade into the processing bowl before adding the food.

NOTE

To avoid over-processing check the consistency frequently. For many processing tasks we recommend to use the PULSE button, as it may only take a few seconds to fully process the food to the desired consistency. If necessary, press the POWER/OFF button, unlock the lid and use the spatula to scrape down the sides of the bowl to ensure even processing.

Raw Vegetables, Fruit and Cooked Meats

Trim and cut food into 2.5cm cubes. Process no more than 4 cups at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

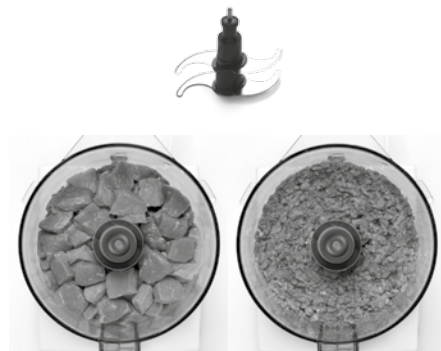


Spanish Onion wedges

Chopped Spanish Onion

Raw meat, chicken and fish

Trim and cut food into 2.5cm cubes. Ensure all bones are removed. Chill well until firm as this will help the quad blade to cut through the food more readily. Process no more than 4 cups (or 600g of raw meat) at a time using the START/PAUSE button until chopped or minced to desired size or consistency.



Cubed Beef

Minced Beef

NOTE

Heavy loads of meat may stall the motor. This is indicated by the blade turning slowly and the meat only moving slowly around the bowl and not processing. If this occurs remove the meat and process in two batches.

Garlic, chilli and ginger

For garlic, peel cloves and leave whole. For chilli, leave whole (remove seeds for milder chilli). For ginger, peel and cut into 2.5cm cubes. Process until chopped to desired consistency. Store chopped garlic or chilli mixed with a little oil in an airtight container in refrigerator for up to 1 week. Mix ginger with a little sherry. If adding garlic, chilli or ginger to other ingredients, drop whole pieces down feed chute while the motor is running.



Whole chillies



Chopped chillies

Herbs

Wash and dry herbs thoroughly. Remove any coarse stems. Process no more than 2 bunches (approx. 4 cups) at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.



Basil leaves



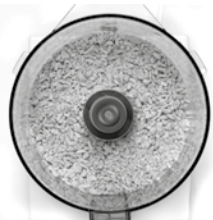
Chopped basil

Nuts

Process no more than 4 cups (250g) shelled nuts at a time using the PULSE button at 1-2 second intervals until chopped to desired size.



Shelled peanuts



Chopped peanuts

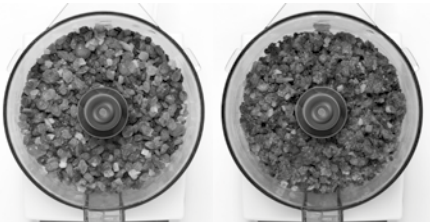
Dried fruit

As dried fruit can be sticky, place in freezer for about 10 minutes (this prevents the fruit sticking to the blades). Process no more than 4 cups at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

BASIC FOOD PROCESSING TECHNIQUES

NOTE

If chopping fruit to add to cake batter, process the fruit before making the batter, adding a little flour from recipe quantity to prevent fruit sticking to quad blade.



Whole dried fruit

Chopped dried fruit

Citrus peel

Remove the peel from the fruit using a vegetable peeler and cut into 2.5cm pieces. Process no more than 4 cups at a time together with $\frac{1}{2}$ cup granulated sugar and using the PULSE button at 1-2 second intervals until chopped to desired size.

NOTE

The white pith between the skin and citrus flesh is bitter, so carefully remove the citrus peel ensuring the white pith remains on the fruit.

Hard boiled eggs

After cooking eggs to hard boiled stage, allow to cool then remove shells and cut eggs in half. Process no more than 12 eggs at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

Soft breadcrumbs

Break stale bread into chunks (fresh bread will stick to blades). Process no more than 4 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

NOTE

For best results when making bread crumbs, add one slice at a time.

NOTE

700g pkt sliced bread yields approximately 10 cup soft breadcrumbs. Freeze in one cup portions for later use.

Dried breadcrumbs

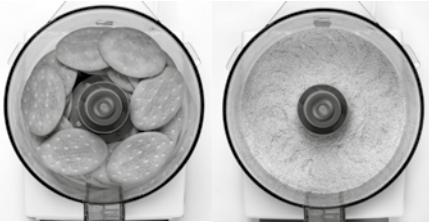
Break bread into chunks and toast in oven until golden and crisp. Do not over brown. Process no more than 4 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

Biscuit Crumbs

Break biscuits into quarters, measure quantity and place into processing bowl. Process no more than 4 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

NOTE

Sweet or savory biscuit crumbs can be used as an alternative to pastry for sweet or savory pies.



Whole biscuits

Biscuit crumbs

Cake crumbs

Cut cake into small pieces, measure quantity and place into processing bowl. Process no more than 4 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

PUREEING WITH THE QUAD® PROCESSING BLADE

The quad blade purees raw and cooked food to the consistency required, including baby food. For many large processing tasks, the four blades will cut the processing time needed to achieve the desired results. Always remember to place the quad blade into the bowl before adding the food.

NOTE

After pureeing the food, carefully remove the quad blade and use the spatula to scrape any food adhering to the blade and the processing bowl.

Cooked vegetables

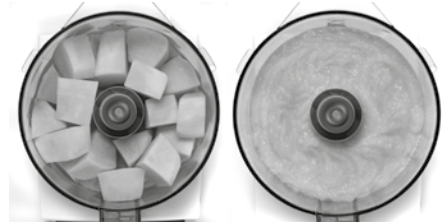
Peel and cut vegetables into 2.5cm cubes. Ensure vegetables are well cooked and softened before processing. Process no more than 4 cups at a time using the START/PAUSE button until food is pureed to desired consistency.

NOTE

After processing vegetables, add stock through the feed chute, if necessary, to make a smoother puree.

Creamed vegetable soups

Use same process as for cooked vegetables above then with motor running, gradually add no more than 4 cups stock and cream or milk through the feed chute. Do not exceed MAX liquid level.



Cooked pumpkin

Pureed pumpkin

Cooked meat and patés

Trim and cut cooked meat into 2.5cm cubes. For chicken liver paté, leave livers whole. Process no more than 4 cups at a time using the START/PAUSE button until pureed to desired consistency. For paté, add cream through feed chute while motor is running.

NOTE

Add pan juices during processing if mixture becomes too stiff.

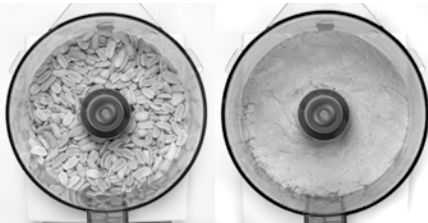
BASIC FOOD PROCESSING TECHNIQUES

Peanut butter

Process shelled peanuts, no more than 4 cups at a time, using the START/PAUSE button until pureed to desired consistency. Note: mixture will form into a ball.

NOTE

2 cups peanuts will yield approximately 1 cup peanut butter. The natural oil in the butter will separate on standing. Stir before use.



Shelled peanuts

Peanut butter

Fresh Fruit

Peel and cut fruit into 2.5cm cubes. Ensure any pips or stones are removed. For hard or firm fruit such as apples and pears, cook until soft before processing. Process no more than 4 cups at a time using the START/PAUSE button until pureed to desired consistency.

Baby food

Trim and cut cooked food (meat and/or vegetables) into 2.5cm cubes. Process no more than 4 cups at a time using the START/PAUSE button until pureed to desired consistency.

NOTE

Add stock, milk or gravy during processing if mixture becomes too stiff. If required, freeze excess mixture in ice-cube trays, then repack in freezer bags ready for use.

MIXING WITH THE QUAD® PROCESSING BLADE

The quad blade mixes ingredients for cakes, batters, and egg-based sauces such as mayonnaise. Always remember to place the quad blade into the processing bowl before adding the food.

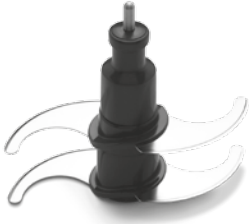
Butter cakes

Place softened butter and sugar into the processing bowl. Process using the START/PAUSE button until mixture is lightly creamed. With the motor running, add eggs one at a time down the small feed chute, mixing well after each addition. Add liquid and dry ingredients to the mixture in the processing bowl and process using the PULSE button until folded through evenly. If necessary, interrupt the processing, remove the lid and scrape the mixture from the sides of the bowl. Replace the lid and if adding dried fruit, nuts etc. using PULSE button until folded through evenly.



Creamed butter & sugar

Buttercake batter



Quad blade

Quick-mix cakes and batters

Use this method for melt 'n' mix cakes, packet cakes and crepe batters. Place all ingredients (starting with the liquid ingredients) into the processing bowl ensuring not to exceed MAX liquid level.

Process using the START/PAUSE button until mixed to a smooth consistency. If necessary, interrupt the processing, remove the lid and scrape the mixture from the sides of the bowl. Replace the lid and continue but do not over-process the mixture.

Sorbet

For step one use the quad blade.

STEP 1

Place ripe fruit and a sugar syrup into the processing bowl and process until smooth. Transfer this mixture to a plastic dish and freeze until just starting to set. Return frozen mixture to the processing bowl and using the quad blade, process using PULSE button until smooth. Return mixture to freezer as before and repeat this process 2-3 times to break down large ice crystals.

STEP 2

Using the emulsifying disc, beat egg whites until foamy using the emulsifying disc (see Egg Whites in this section). Add frozen fruit puree to egg white foam and process using PULSE button until folded through evenly. Freeze until ready to serve.

Dips and spreads

Using quad blade place ingredients into the processing bowl and process using the START/PAUSE button until ingredients are mixed to desired consistency. If necessary, during processing remove the lid and scrape the mixture from the sides of the bowl.

Milkshakes

Place milk, flavourings and ice-cream into the processing bowl and using the emulsifying disc, process using the START/PAUSE button until frothy. Do not exceed a MAX liquid level of 5 cups/1250ml.



Emulsifying disc. Use with the Disc Spindle.

WHIPPING WITH THE EMULSIFYING DISC

Egg whites

NOTE

Although the quad blade can be used for egg whites, for best results we recommend the emulsifying disc is used.

Ensure the processing bowl and emulsifying blade are clean, dry and free of any fat residue.

Place a minimum of 6 egg whites and a pinch of salt into the processing bowl. Process using the START/PAUSE button until egg whites are foamy (about 1 minute). With the motor running, slowly add 1 tablespoon lemon juice to help stabilise the egg white foam.

NOTE

Emulsifying disc is not dishwasher safe. Please do not place in the dishwasher. Wash by hand.



Egg whites

Egg white foam

NOTE

When using the emulsifying disc please insert disc and spindle on to the food process and before adding ingredients.

Whipped cream

Place 600ml well-chilled cream into the processing bowl and using the emulsifying disc, process using PULSE button until whipped to desired consistency.

Egg sauces

(Mayonnaise, Hollandaise, Bearnaise)

Place a minimum of 6 egg yolks or 4 whole eggs into the processing bowl with seasonings and vinegar use emulsifying disc. Process using START/PAUSE button until mixture is light and creamy (about 2 minutes). Use emulsifying disc.

For Mayonnaise: use quad blade with the motor running, slowly add oil through feed chute until mixed to desired consistency. Do not exceed MAX liquid level.

For Hollandaise or Bearnaise: with the motor running, slowly add hot, melted butter through feed chute until mixed to desired consistency.

Do not exceed MAX liquid level.



Dough blade

KNEADING WITH THE DOUGH BLADE

The edges of the plastic blade provide a softer action for combining dough ingredients.

Pastry and scone dough

Insert the dough blade into the bowl. Place flour and cubed, chilled butter into the bowl. Add 3 cups / 450g of flour and process using PULSE button until butter is absorbed into flour. While motor is running, quickly add liquid through feed chute, processing until mixture forms a ball of dough.

Bread dough

Insert the dough blade into the bowl. Use instant active dry yeast and include with the dry ingredients in the processing bowl. Add 3 cups / 450g, add softened, cubed butter and process using the START/PAUSE button until the butter is absorbed into the flour. If using oil, with the motor running, add the oil through the small feed chute and process until the mixture forms a soft, elastic ball of dough. Do not over process.

Transfer the dough to a lightly floured surface and knead for a further 5 minutes if necessary until soft and pliable. Place dough into large, greased mixing bowl and stand covered in a warm place until doubled in size. Turn the dough onto a lightly floured surface and knead again until smooth and elastic. Shape the dough, allow to rise in a warm area then bake in a hot oven.

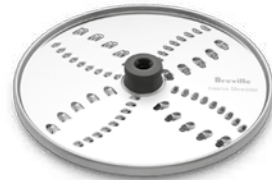
Biscuit dough

Insert the dough blade (or you can use the quad blade) into the bowl. Place softened butter and sugar into the processing bowl. Process using the START/PAUSE button until lightly creamed. With the motor running, add eggs one at a time down the small feed chute, mixing well after each addition. Place dry ingredients into the processing bowl and use the PULSE button until ingredients are just combined. Add dried fruit, nuts, etc. through the small feed chute and use the PULSE button until the additions are folded through evenly.

Melt 'n' mix biscuits

Insert the dough blade into the bowl. Place melted ingredients, followed by liquid ingredients then dry ingredients into the processing bowl. Process ingredients using the PULSE button until just combined. If necessary, interrupt the processing, remove the lid and scrape the mixture from the sides of the bowl. Replace the lid and continue but do not over-process the mixture. Add dried fruit, nuts etc. after this step using PULSE button until folded through evenly.

SHREDDING AND GRATING WITH THE REVERSIBLE SHREDDER



Prepare fruit or vegetables by washing or peeling first.

First cut the food to fit the length of the feed chute (no more than 14cm). Food can be shredded length ways to make a long shred.

If food fits without the need to cut, trim one end so that it sits flat in feed chute.

Reversible Shredder

1. Place either the coarse or fine shredding disc onto the disc spindle and then into the processing bowl.
2. Prepare food as directed in the following food categories or recipes.

Both thick and thin grating can be achieved by using either the coarse or fine shredding disc. Use one side of the disc for coarse grating. Carefully turn over the disc so that the process required is facing upwards.

Cheese

Caution should always be taken when processing cheese in a food processor. For soft cheese such as Mozzarella, place into freezer for 20-25 minutes or until well chilled otherwise it will jam in the blades. For hard cheese such as Parmesan, check first that it is not too hard otherwise it will damage the blades - the cheese should slice easily with a sharp knife. For round cheese such as Mozzarella, slice one end and pack into the feed chute so the flat end is facing the disc. For wedge-shaped cheese, pack 2 pieces side by side into chute to form a rectangular shape (one piece with tip facing down, other piece with tip facing up). Shred as desired using a gentle pushing action

SLICING, WITH ADJUSTABLE SLICING DISC



The adjustable slicer disc slices raw fruit and vegetables to a consistent thickness required. From fine 0.5mm to thick 8.0mm via 24 adjustable settings.

For many large processing tasks, the adjustable slicing disc will cut the processing time needed to achieve the desired results. The result depends on the type of food and how the food is positioned into the feed chute.

For smaller foods, the small feed chute provides greater control for adjustable slicing.

To adjust slicing height, hold the adjustable slicing disc outer edge with one hand, turn the adjustment dial on the underside of the disc to set the height.

An arrow graphic indicates the height to which the blade is set.

NOTE

There may be slight variation in slice thickness depending on the food being processed and force applied with the feed chute pusher.

Do not overfill the feed chute before slicing. The pusher will not activate the unit if the chute is overfilled. A MAX level graphic indicates the maximum fill level.

WARNING

Adjustable Slicing Disc blade is sharp, keep hands away from the blade.

Adjustable slicer

1. Place the adjustable slicer onto the disc spindle in the processing bowl.
2. Prepare food as directed in the following food categories or recipes.
3. Pack food into the feed chute as directed in the following food categories. For smaller size food leave the large pusher in place and use the small pusher instead. The food should fit snugly so it is supported upright in the feed chute, but not so tight that it prevents the food from easily moving down the feed chute when guided by the food pusher.

BASIC FOOD PROCESSING TECHNIQUES

- Process using the START/PAUSE button whilst at same time, gently guiding the food down the feed chute using the food pusher. Never force the food down as this will damage the discs. Apply light pressure for soft foods such as tomatoes and bananas; medium pressure for firmer foods such as potatoes and apples; and firm pressure for hard foods such deli meats and salami.
- Repeat this process until all food has been sliced, shredded or grated.

Round fruit and vegetables

Prepare fruit or vegetables by washing or peeling, and coring or seeding (if necessary). For small fruit and vegetables (e.g. kiwi fruit, roma tomatoes), trim one end so the food sits flat in the feed chute.

For large fruit and vegetables (e.g. apples), cut in half (if required) to fit in the feed chute. Pack into the feed chute with the adjustable slicing disc at the slot number required for the thickness.



Tomatoes in chute



Sliced tomatoes



Apples in chute

Sliced apples

Long fruit and vegetables

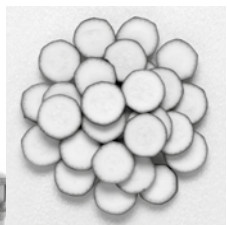
Prepare fruit or vegetables by washing or peeling. First cut the food to fit the length of the feed chute (no more than 9cm high if loading vertically, 14cm long if loading horizontally). If food fits without the need to cut, trim one end so that it sits flat in feed chute or the food should be able to lie on the side if you require a long thin slice of vegetable or fruit.

Pack food vertically or horizontally, into the feed chute with cut side facing disc.

The small feed chute can be used for long vegetables such as carrots and zucchini.



Zucchini in chute



Sliced zucchini

WARNING

When slicing and shredding, always use the food pusher to guide food down the feed chute. Never put your fingers or spatula into the feed chute. Always wait for the disc to stop spinning before removing the lid.

Leafy vegetables

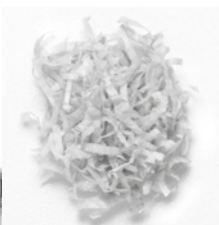
For cabbage, wash and shake off excess water. Cut into wedges to fit feed chute. For lettuce, separate leaves, wash and dry thoroughly, then roll up and pack vertically into feed chute. Slice or shred.

NOTE

Slicing or shredding is not recommended for spinach. To process spinach, wash and dry thoroughly, tear into pieces and use chopping blade or quad blade.



Lettuce in chute



Sliced lettuce

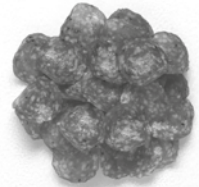
Deli meats

Cut the meat to fit the length of the feed chute (no more than 14cm).

Pack into the feed chute with cut side facing disc.



Salami in chute



Sliced salami

Suet

Remove skin from suet and cut into pieces large enough to fit feed chute. Partially freeze until firm otherwise it will stick to the blades causing them to jam. Pack into the feed chute. Shred.

Chocolate

Break block of chocolate into pieces. Chill until firm. Pack into the small feed chute. Shred.

MINI-BOWL FUNCTION



The mini processing bowl can be positioned inside the main processing bowl and is used for processing small food quantities. A mini processing blade is provided which fits inside the mini bowl and can be used for used for chopping, mixing and blending a variety of foods.

Do not place the mini processing blade into the main processing bowl. Main bowl processing attachments will not operate in the mini processing bowl.

JULIENNE DISC



The Julienne disc is positioned on the disc spindle in the main processing bowl and cuts food into long thin strips. Common items to be julienned include carrots, zucchini, potato and celery. For longer strips, use the large feed chute and lie the foods down horizontally. For shorter “match stick” size strips use the small feed chute and pusher.

LARGE CHIPPER



The chip cutting disc is positioned on the spindle in the main processing bowl and cuts food into long chunky lengths. This disc is used primarily for potatoes, however, a variety of foods can be used for this application. If using large potatoes, lie them down in feed chute for extra long strips.

For best results, position the pusher so that firm pressure is applied onto the food to be processed, before pressing the START/PAUSE button.

NOTE

When processing with the chipping disc, the last piece of each food processed may become caught in the cutting blade. This is normal, however, the disc could become unbalanced. To reduce vibration we recommend the pusher is quickly removed from the feed chute after each piece of food is processed so the motor stops quickly. Insert the next piece of food and repeat the process.

With some foods it may be necessary to remove the lid. Remove the disc from the bowl, and clear the lodged food before proceeding.

FOOD PROCESSING AT A GLANCE

for your Breville Kitchen Wizz Pro™

FOOD PROCESSING AT A GLANCE

For more information about preparation of food and how to process, refer to basic processing techniques.

For specific recipes, refer to the recipe section.

NOTE

The food processor is very powerful and recommended using PULSE function where possible as to avoid over chopping or whipping.

FOOD	BLADE TYPE (DOUGH/ QUAD/MINI)	ADJUSTABLE SLICING BLADE THICKNESS	RECOMMENDED DISC TYPE (CHIP/ SHRED/JULIENNE/ WHISK)
Avocado	Quad or mini Use: Guacamole	2 - 5	
Asparagus (cooked)	Quad or mini Use: Asparagus Dip		
Beetroot		2 - 5	Shredding Use: Salad
Broccoli (cooked)	Quad Use: Broccoli Soup		
Cabbage		Thin 1-2 and med 2-3 Use: Accompaniment	Shredding Use: Salad
Carrot	Quad or mini Use: Vegetable Soup	0 - 5	Shredding Use: Salad
Cauliflower (cooked)	Quad or mini Use: Cauliflower Soup		
Celery	Quad or mini Use: Vegetable Soup	Thin 1-2 med 2-3 Use: Salad	
Chilli	Quad or mini Use: Seasoning		
Eggplant	Quad or mini Use: Accompaniment, soups	2 - 5 Use: Grilled eggplant	Shred or Julienne Use: Accompaniment to dishes
Garlic	Quad or mini Use: Seasoning		
Ginger	Quad or mini Use: Seasoning		
Herbs	Quad or mini Use: Seasoning pesto		
Leeks	Quad or mini Use: Cooked for soups	2-5 Use: Vegetable Soup	
Lettuce		2-4 Use: Salad	
Mushrooms (raw)	Quad or mini Use: Vegetable Soup	4-6 Use: Salad, vegetable soup, mushroom sauce, mushroom soup"	

FOOD PROCESSING AT A GLANCE

FOOD	BLADE TYPE (DOUGH/ QUAD/MINI)	ADJUSTABLE SLICING BLADE THICKNESS	RECOMMENDED DISC TYPE (CHIP/ SHRED/JULIENNE/ WHISK)
Mushrooms (cooked)	Quad Use: Mushroom Soup	4-6 Use: Salad, vegetable soup, mushroom sauce, mushroom soup	
Onion	Quad or mini Use: Soups, Sauces	0-5 Use: Salad	
Parsnip	Quad or mini Use: Vegetable soup	2-5 Use: Vegetable lasagna	
Parsnip (cooked)	Quad Use: Accompaniment		
Peas (cooked)	Quad or mini Use: Accompaniment, baby food		
Potatoes		0.5 - 6 Use: Potato bake	Chip / Julienne / Shredder Use: Chips
Potatoes (cooked)	Quad or mini Use: Mash potato, Skordallia		
Pumpkin	Quad or mini Use: Pumpkin frittata	3-6 Use: Pumpkin sliced salad	Shredder - Coarse or fine Use: Salad
Pumpkin (cooked)	Quad or mini Use: Mash pumpkin, Pumpkin soup, pumpkin scones	3-6 Use: Pumpkin sliced salad	
Spinach	Quad or mini Use: Accompaniment		
Spinach (cooked)	Quad or mini Use: Creamed spinach		
Swede	Quad or mini Use: Vegetable Soup, creamed swede		
Tomatoes	Quad or mini Use: Salsa	2-5 Use: sandwich filling, Tomato Bocconcini Salad, tomato relish	
Zucchini		3-6 Use: Accompaniment, zucchini slice, gratin	Shredder - Coarse or fine Use: Salad, Frittata
Apple	Quad or mini Use: Apple sauce	2-5 Use: Apple galette	
Apple (cooked)	Quad or mini Use: Baby food	4-6 Use: Fruit Salad	
Banana	Quad or mini Use: Dessert sauces		
Berries	Quad or mini Use: Fruit salad		
Citrus Fruit	Quad or mini Use: Fruit mince		

FOOD PROCESSING AT A GLANCE

FOOD	BLADE TYPE (DOUGH/ QUAD/MINI)	ADJUSTABLE SLICING BLADE THICKNESS	RECOMMENDED DISC TYPE (CHIP/ SHRED/JULIENNE/ WHISK)
Citrus Peel	Quad or mini Use: Fruit mince		
Dried Fruit	Quad or mini Use: Fruit salad, dessert sauce		
Kiwi fruit	Quad or mini Use: Fruit salad, dessert sauce	4-6 Use: Dessert decoration	
Mango	Quad or mini Use: Fruit salad, dessert sauce		
Melon (Honeydew/ rockmelon)	Quad or mini Use: Fruit salad		
Pear	Quad or mini Use: Fruit salad	4-6 Use: Pear pie	
Pear (cooked)	Quad or mini Use: Baby food		
Pineapple	Quad or mini Use: Fruit salad		
Stone Fruit (Apricot, nectarine, peach, plum)	Quad or mini Use: Fruit salad, dessert sauce		
Strawberries	Quad or mini Use: Fruit salad, dessert sauce		
Batters	Dough Use: Cakes, crepes		Whisk Use: cakes, muffins, crepes
Breadcrumbs	Quad or mini Use: Coatings, breadcrumb stuffing		
Cheese			Shredder - Coarse or Fine Use: Grated Cheese
Chocolate	Quad or mini Use: Chocolate Ganache		Shredder - Coarse or Fine Use: Dessert decoration
Cream Cheese	Quad or mini Use: Dips, cheese cake		
Doughs	Dough Use: Pastry, scones, bread		
Egg Whites use PULSE function			Whisk Use: Egg foams (not recommended for meringue, pavlova)
Eggs (hard boiled)	Quad or mini Use: Sandwich filling	2-5 Use: sandwich filling	

FOOD PROCESSING AT A GLANCE

FOOD	BLADE TYPE (DOUGH/ QUAD/MINI)	ADJUSTABLE SLICING BLADE THICKNESS	RECOMMENDED DISC TYPE (CHIP/ SHRED/JULIENNE/ WHISK)
Eggs (whole or yolks) use PULSE function			Whisk Use: Mayonnaise
Cream use PULSE function			Whisk Use: recommended PULSE function to avoid over whipping
Milkshakes and smoothies	Quad Use: recommend using PULSE function		
Meat (raw) use PULSE function	Quad Use: Mince meatloaf, burgers		
Meat (cooked) use PULSE function	Quad Use: Sandwich fillings, pate, baby food		
Meat (deli)		1-6 Use: Sandwiches, antipasto, pizza toppings	

PROCESSING TIPS

- Do not fill the bowl above the liquid MAX level for wet ingredients. Always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Note that there is a MAX THICK LIQUID and MAX THIN LIQUID markings on the processing bowl. Thick liquid is soup and sauces (such as a tomato base puree). Thin liquid is water base stocks, milkshakes etc.
- To avoid over-processing when coarsely chopping food, frequently check consistency. It is also recommended to use the PULSE function to avoid over-processing food. Use the spatula to scrape down the sides of bowl to ensure an even texture.
- If chopping fruit to add to cake batter, process before making batter, adding a little flour from quantity recommended in recipe to prevent fruit sticking to blades.
- When crumbing bread for stuffing, use stale bread as fresh bread sticks to blades.
- Add liquid to pureed foods after processing.
- Use the small feed chute when adding liquid to processed mixtures.
- Peanut butter made in the food processor will separate on standing. Stir just before use.
- When processing a variety of ingredients, it is not necessary to remove them after each addition, unless they exceed the MAX level marking.
- When mixing dry and wet ingredients, the mixture will process more evenly if the wet ingredients are placed in the bowl preceding the dry ingredients.
- Egg white foams used for aerating mixtures such as fruit sorbet, work successfully. A minimum of 6 egg whites successfully using a minimum of 6 egg whites. It is recommended to use the whisk disc and PULSE function to maximise the effect.
- Beating egg whites for pavlova or meringue requires lengthy beating to dissolve the sugar and entrap the air. It is recommended to use the whisking disc for best results.
- Before slicing and shredding, trim the food to fit the feed chute. Do not overfill beyond the level indicated.
- Before slicing and shredding softer structured foods (such as meat), partially freeze until just firm.

CARE, CLEANING & STORAGE

of your Breville Kitchen Wizz Pro™

CARE AND CLEANING

When finished processing, switch the food processor off at the power outlet and unplug the power cord.

Motor base

Wipe the motor base with a clean, damp cloth after each use. Dry thoroughly with a soft, clean cloth.

Processing bowl, lid and food pusher

Hand wash in hot, soapy water using a mild detergent. Do not use a scourer or abrasive cleaners as they will scratch the plastic surface. The plastic parts may occasionally be washed in the dishwasher (top shelf only). It is not recommended on a regular basis, as prolonged exposure to hot water temperatures and harsh detergents will damage and shorten the life of the plastic.

NOTE

Do not place food pusher in the dishwasher as the heat may deform it.

Processing QUAD® blade, dough blade and discs

Hand wash the bowl and lid. Use the cleaning brush accessory to scrub stubborn foods off the blades and discs. The handle end of the brush is designed for scraping. To avoid accidental cuts, do not leave quad blade or discs to soak in sudsy water. The quad blade, dough blade, discs and spindle can also be washed in the dishwasher (top shelf only).

NOTE

The quad blade cover can be assembled onto the quad blade while it is placed in the dishwasher for added safety.

Food stains and odours

Foods such as carrot may leave a stain on plastic parts whilst other foods such as garlic may leave a strong odour. To remove either, soak the parts for 5 minutes in 2 litres of water with ½ cup lemon juice added. Rinse and wash as normal.

STORAGE

- Ensure the food processor is switched off and unplugged at the power outlet.
- Ensure all parts of the food processor are clean and dry.
- Carefully grasp the quad blade using the spindle. The quad blade and mini processing blade, should be stored in the storage box when not in use. It is good practise to store the quad blade inside its cover and then inside the storage box. The mini processing bowl can be stored inside the main processing bowl when not in use.
- Place the lid on top of the processing bowl but DO NOT turn clockwise to the locked position.
- Place the food pusher, with the measuring cup inserted, into position in the feed chute.
- It is advisable not to store the food processor with the processing bowl or lid locked onto the processing bowl as unnecessary strain will be placed on the operating and safety switches on the processing bowl and the motor base.
- Place the discs in the storage container and store in a safe place out of the reach of children to avoid accidental cuts. It is not recommended to store the discs in a drawer with other utensils.

NOTE

The large chipper disc must be placed in the back slot in the storage container.

NOTE

The tools storage container can stand upright on its back to save cupboard space. Make sure it is fully snapped close.

- Store your food processor upright on the kitchen bench or in an easily accessible cupboard.
- Do not place or store anything on top of the food processor.



WARNING

The quad, mini and adjustable processing blades and discs are extremely sharp, handle with care at all times.

Never immerse the motor base, power cord or power plug in water or any other liquid.

Never store your food processor with the bowl fixed and lid locked into position. Doing so will cause unnecessary strain on the auto operating switch on the handle of the processing bowl and the automatic safety switch on the motor base.

Do not put any part of the food processor in the microwave oven.

TROUBLESHOOTING

TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Food is unevenly processed	<ul style="list-style-type: none"> • Ingredients should be cut evenly into 2.5cm (1 inch) pieces before processing. • Ingredients should be processed in batches to avoid overloading.
Slices are slanted or uneven.	<ul style="list-style-type: none"> • Load food in feed chute. Place pusher onto food and apply pressure. Then press start.
Food falls over in the feed chute	<ul style="list-style-type: none"> • The large feed chute must be packed full for best results. If processing smaller quantities, use the small feed chute.
Chipper disk	<ul style="list-style-type: none"> • Always clear any blocked potato from the chipper disc before processing more potatoes.
Some food remains on the disc after processing	<ul style="list-style-type: none"> • It is normal for small pieces to remain after processing.
Motor slows down when mixing dough	<ul style="list-style-type: none"> • Amount of dough may exceed maximum capacity. Remove half and process in two batches. • Dough may be too wet (see next page). If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time until the motor speeds up. Process until dough cleans the side of the processing bowl.
Motor slow to start with the Quad blade	<ul style="list-style-type: none"> • The amount of meat may have exceed the maximum capacity. Remove the meat and process in two batches. • Note that for best results trim the meat of fat before processing.
The motor does not start	<ul style="list-style-type: none"> • There is a safety interlock switch to prevent the motor from starting if it is not properly assembled. Make sure the processing bowl, lid and the pusher are securely locked into position. • If you are slicing or shredding and the above solution does not work, make sure that the food contents in the feed chute are cut below the maximum fill line so that the activation rod can engage the motor. • If the motor still will not start, check the power cord and power outlet.

TROUBLESHOOTING

PROBLEM	EASY SOLUTION
The food processor shuts off during operation	<ul style="list-style-type: none"> • The lid may have become unlocked; check to make sure it is securely in position. • If the motor overloads, the 'OVERLOAD' icon in the LCD will start to flash. Switch off by pressing the POWER/OFF button and unplug the power cord. Allow the food processor to cool for 20-30 minutes before resuming.
The motor slowed down during operation.	<ul style="list-style-type: none"> • This is normal as some heavier loads may require the motor to work harder. Reposition the food in the feed chute and continue processing. • The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing.
The food processor vibrates/moves during processing	<ul style="list-style-type: none"> • Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded.
Dough doesn't fully incorporate ingredients	<ul style="list-style-type: none"> • When kneading dough, always start the food processor before adding liquid. Add liquid in a slow, steady stream, allowing the dry ingredients to absorb it. If too much liquid is added, wait until ingredients in the processing bowl have mixed, then add remaining liquid slowly (do not turn off the machine). Pour liquid onto the dough as it passes under the feed chute opening; do not pour liquid directly onto the bottom of the processing bowl.
Dough feels tough after kneading	<ul style="list-style-type: none"> • Divide dough into 2 or 3 pieces and redistribute evenly in processing bowl. Process 10 seconds or until uniformly soft and pliable.
Dough is too dry	<ul style="list-style-type: none"> • While machine is running, add water through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.
Dough is too wet	<ul style="list-style-type: none"> • While machine is running, add flour through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.

RECIPES

EGGPLANT DIP

Makes approx 2 cups

INGREDIENTS

2 large eggplants
 2 cloves garlic
 1 tablespoon lemon juice
 2 tablespoons olive oil
 1 teaspoon sea salt
 ½ teaspoon ground cumin
 2 tablespoons chopped fresh parsley
 Freshly ground black pepper
 Fresh or toasted Lebanese bread

METHOD

1. Preheat oven to 200°C. Rub whole eggplants all over with a little oil. Place into a baking dish and bake for about 40 minutes or until skin is begins to darken.
2. Add garlic to baking dish and continue baking eggplant and garlic until garlic is softened and eggplants are blackened and blistered all over. Remove from oven.
3. Place eggplants into a plastic bag and set aside until cool enough to handle.
4. Remove skin from eggplants and discard, roughly chop the flesh. Insert Quad blade into processor bowl and add eggplant into the food processor bowl with garlic, lemon juice, olive oil, salt and cumin. Place lid on bowl.
5. Process until mixture is almost smooth, scraping down the sides of processor bowl if necessary.
6. Pour into bowl and stir through parsley and season with black pepper.

Serve dip with fresh or toasted Lebanese bread.

ROAST BEETROOT DIP

Makes approx 2 cups

INGREDIENTS

4 medium (700g) beetroot
 1 garlic bulb
 2 teaspoons lemon juice
 1 tablespoon horseradish
 ¼ cup (60ml) light olive oil
 Salt and freshly ground black pepper
 Turkish bread to serve

METHOD

1. Preheat oven to 200°C. Wash beetroot well and pat dry. Cut top off garlic and place beetroot and garlic onto a baking tray and drizzle with oil. Bake for 30 minutes then remove garlic and turn beetroot over and cook beetroot for a further 15-20 minutes or until the beetroot is tender. Set aside to cool completely.
2. Once beetroot is cool peel off skin and cut into quarters. Squeeze garlic out of skin.
3. Insert Quad blade into processor bowl; add beetroot and garlic and remaining ingredients. Place lid on bowl. Process until combined, scraping sides if necessary.

Serve dip chilled with Turkish bread.

SPINACH, PARMESAN AND CASHEW DIP

Makes approximately 1 cup

INGREDIENTS

75g baby spinach leaves
 1 clove garlic
 75g parmesan, grated
 1/3 cup (50g) unsalted toasted cashews
 1/3 cup (80ml) olive oil
 2 teaspoons lemon juice
 salt and freshly ground black pepper
 Crackers, to serve

METHOD

1. Assemble food processor with the mini processing bowl inserted.
2. Add ingredients except salt and pepper into the processing bowl in the order listed. Place lid on bowl.
3. Pulse mixture until all the ingredients are chopped as desired; scrap down side if necessary. Do not over process, it should be slightly chunky.

Season to taste and serve with crackers.

TIP

Dip will keep fresh for 1 day.

HUMMUS

Makes approx 2½ cups

INGREDIENTS

2 x 400g can chick peas, rinsed and drained
 2 cloves garlic
 1/3 cup (80ml) warm water
 ¼ cup tahini
 ¼ cup (60ml) lemon juice
 1 teaspoon ground cumin
 Sea salt and fresh ground black pepper to taste
 Extra virgin olive oil, to serve
 Fresh Turkish or Lebanese bread to serve

METHOD

1. Insert Quad blade into the processor bowl; add chick peas, garlic, water, tahini, lemon juice and cumin. Place lid on processor bowl.
2. Process until mixture is smooth, scraping down sides during processing if necessary. Season to taste.

THAI SWEET POTATO SOUP WITH CORIANDER PESTO

Serves 6

INGREDIENTS

400ml can coconut milk
 1.5kg sweet potato, peeled and cut into 5cm pieces
 1 ½ litres chicken stock
 Fish sauce, to taste
 Lime wedges, to serve

RED CURRY PASTE

1 teaspoon shrimp paste (belcan), optional
 10 dried long red chillies, seeds removed
 2 cm piece galangal, peeled, thinly sliced
 1 lemongrass, white part only, roughly sliced
 6-7 coriander roots, scraped
 6 kaffir lime leaves, stems removed and sliced thinly
 2 red shallots, halved
 6 cloves garlic
 1 teaspoon salt
 1-2 tablespoons vegetable oil

CORIANDER PESTO

INGREDIENTS

1 cup coriander leaves (approximately 2 bunches)
 ¼ cup blanched almonds
 1 small red shallot
 2 teaspoons lime juice
 2 tablespoon olive or vegetable oil
 Salt, to taste

METHOD

1. To make the curry paste: Wrap shrimp paste in a piece of aluminium foil. Cook under a hot grill and cook for 1-2 minutes each side. Place chillies in a heatproof bowl and cover with boiling water; soak for approximately 15 minutes or until softened. Assemble food processor with the mini processing bowl inserted. Combine shrimp paste, chillies and remaining red curry paste ingredients into the mini bowl and process until finely chopped.

2. Open can of coconut milk without shaking; spoon the firm coconut into a large saucepan and cook, stirring over a medium high heat until the coconut milk separates. Add the curry paste to the pan and cook, stirring, until the paste becomes fragrant.

TIP

If you can't buy coconut milk that has a firm top omit this step and use 1 tablespoon oil and add all coconut milk in step 5.

3. Add sweet potato and stock to the pan and bring to the boil. Reduce heat and simmer for about 20 minutes or until the sweet potato is soft.

4. Meanwhile, combine the coriander pesto ingredients into the mini processing bowl and process until combined. Season to taste.

5. Once the sweet potato is soft, add remaining coconut milk to the saucepan and allow soup to cool.

6. Insert Quad blade into the processor bowl; carefully spoon soup into bowl. Place lid on processor. Process soup until smooth; scrap down sides if necessary. Return pureed soup to saucepan to reheat; adjust the salt levels of the soup with fish sauce to taste.

7. To serve ladle soup into bowls and spoon coriander pesto into the soup. Stir through and squeeze fresh lime to taste.

LEEK AND POTATO SOUP

Serves 4

INGREDIENTS

2 leeks, white part only
 40g butter
 750g potatoes, roughly chopped
 1 litre chicken stock
 Salt and white pepper, optional
 Chopped chives, for garnish

METHOD

1. Assemble the processor with the spindle and the variable slicer set to setting 3-4. Slice leeks.
2. Heat butter and oil in a large saucepan, add leeks and sauté for 3-4 minutes until softened. Add potatoes and stock. Cover, bring to the boil then simmer until potatoes are soft. Allow the soup to cool.
3. Insert Quad blade into the processor bowl; carefully spoon soup into bowl. Place lid on processor. Process soup until smooth; scrap down sides if necessary.
4. Return pureed soup to saucepan to heat through. Season to taste.

Serve soup topped with fresh chopped chives.

NOTE

If soup becomes too thick when cooking or blending add a little extra stock or water.

CHICKEN, CORN AND GINGER SOUP

Serves 4

INGREDIENTS

1 tablespoon peanut oil
 4 green onions, thinly sliced
 5cm piece fresh ginger, finely chopped
 3 cups fresh or frozen corn kernels
 1 litre chicken stock
 2 cups (500ml) water
 2 tablespoons soy sauce
 1 tablespoon shao xing cooking wine
 ½ teaspoon sesame oil
 2 large chicken breast fillets, thinly sliced
 ¼ cup roughly chopped fresh coriander leaves
 White pepper

METHOD

1. Heat oil in a large saucepan, add onions and ginger and cook, stirring, for 2 minutes. Add corn and cook, stirring occasionally, for a further 3-4 minutes.
2. Add stock and water and bring to the boil; reduce heat and simmer for 10 minutes. Remove from heat and allow to cool slightly.
3. Insert Quad blade into the processor bowl; transfer half of the mixture and process for 10-20 seconds. Return pureed soup to remaining soup in saucepan with soy, wine, sesame and chicken. Cook on a medium high heat until soup starts to simmer and chicken is just cooked through.

Serve with fresh chopped coriander and white pepper to taste.

HAWKER STYLE THAI FISH CAKES

Serves 6-8 as part of an appetiser

INGREDIENTS

600g white fish fillets, such as red fish fillets or snapper
 2 tablespoons Thai red curry paste
 2 tablespoons fish sauce
 2 teaspoons white sugar
 1 egg white
 2 kaffir lime leaves, thinly sliced
 80g green beans, finely sliced
 Peanut oil for deep frying

Dipping sauce

½ cup (110g) sugar
 ⅓ cup (80ml) white vinegar
 1 tablespoon fish sauce
 ½ Lebanese cucumber, seeded and finely diced
 1 long red chilli, finely chopped

METHOD

1. To make the dipping sauce, combine sugar, vinegar and 2 tablespoons cold water into a small saucepan. Stir over medium high heat until sugar has dissolved, increase heat and bring to the boil. Stir in fish sauce and cool completely. Just before serving, stir through cucumber and chilli.
2. Assemble the processing bowl using the Quad blade. Cut fish into large cubes and place into the processing bowl along with curry paste, fish sauce, white sugar and egg white. Place lid on bowl. Pulse until ingredients are combined.
3. Carefully remove Quad blade and mix through finely shredded kaffir lime leaves and sliced green beans.
4. Heat oil in a deep fryer or wok.
5. Drop tablespoonful amounts in the hot oil in batches and cook for 1-2 minutes on each side or until fish cakes are golden brown. Remove and drain on paper towel. Repeat with remaining fish cakes and serve with dipping sauce and lime wedges.

BASIC PIZZA DOUGH

Makes enough for four 30cm thin crust pizzas or two 30cm thicker crust pizzas

INGREDIENTS

3 cups (450g) bakers flour
 3 teaspoons dry yeast
 3 teaspoons sugar
 3 teaspoons salt
 1 tablespoon olive oil
 1 cup (250ml) lukewarm water

METHOD

1. Assemble the food processor using the Dough blade.
2. Add flour yeast, sugar, salt, olive oil and water to the bowl. With the motor running, slowly add the water through the food chute. Process until dough forms into a ball. Do not over process.
3. Remove dough and knead on a lightly flour dusted surface to smooth. Place dough ball into a lightly oiled bowl, cover and rest in a warm draught 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 x 170g dough balls and set aside until required.
5. For thicker crust, divide dough into 2 even dough balls and set aside until required.

MARGHERITA PIZZA

INGREDIENTS

170g pizza dough for thin crust (or one half of the dough for thicker crust)

¼ cup pizza sauce

½ cup shredded mozzarella cheese

6 cherry tomatoes, quartered

⅓ cup basil leaves, torn.

4 Bononcini balls, halved

Salt & pepper

Fresh basil leaves to serve

METHOD

1. Preheat oven to 200-°C no 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.

HERB CRUSTED LAMB RACKS

Serves 6

INGREDIENTS

4-5 slices day old white bread, crusts removed

2 tablespoons roughly chopped parsley

1 tablespoon roughly chopped rosemary

2 cloves garlic

1 teaspoon finely grated lemon rind

Salt and freshly ground black pepper.

¼ cup Dijon mustard

6 x 4 point lamb racks

2 tablespoons olive oil

METHOD

1. Preheat oven to 180°C. Insert Quad blade into food processor. Add bread, herbs and garlic and rind. Place lid on bowl and process until bread becomes crumbs. Season with salt and pepper.
2. Spread the top of each lamb rack with mustard and press bread crumb mixture over the top.
3. Place racks of lamb in a baking dish with olive oil, crust side down and cook for 10 minutes or until golden. Turn racks over, and cook for a further 15-25 minutes or until cooked as desired.
4. Remove from pan, cover loosely with foil and allow to stand for 10 minutes before carving.

SLOW COOKED INDONESIAN BEEF CURRY

Serves 8-10

INGREDIENTS

- Curry paste
- 8 cloves garlic
- 6 eshallots, roughly chopped
- 6cm piece ginger, sliced
- 6 long red chillies, trimmed and roughly chopped
- 1 tablespoon ground coriander
- 1 tablespoon ground cumin
- ½ teaspoon freshly ground black pepper
- 2 teaspoons salt
- 2 tablespoons vegetable oil

CURRY

INGREDIENTS

- 2-3 tablespoons vegetable oil
- 3kg chuck steak (or gravy beef), cut into 5cm dice
- 6 cardamom pods
- 2 cinnamon sticks
- 1 cup (250ml) water
- 1 small (500g) sweet potato cut into 5cm chunks
- 2 medium (500g) potatoes, cut into quarters
- 2 x 270ml cans coconut milk
- ⅓ cup Tamarind paste
- 1 bunch coriander leaves and stem chopped

METHOD

1. For the curry paste, assemble food processor with the mini processing bowl inserted. Place all ingredients except oil into the mini bowl and process until finely chopped. Pour in oil and process until smooth; set aside.
2. Heat 1 tablespoon of the oil in a non stick frying pan over medium high heat. Add one quarter of the beef and cook, stirring, until browned; transfer meat to slow cooker pan and repeat with remaining oil and beef.

3. Reduce heat to medium and stir in curry paste. Cook 2-3 minutes or until fragrant. Place slow cooker pan into housing; add curry paste and stir to coat meat in curry paste. Add cardamom, cinnamon, water and potatoes. Cover and cook on High 4-5 hours or Low 7-8 hours.
4. In the last hour of cooking stir through coconut milk, tamarind and coriander. Taste and adjust seasoning with salt or extra tamarind.

TIP

Recipe can be cooked in oven at 170°C for 2 ½ -3 hours.

GOATS CHEESE AND LEEK TART

Serves 6-8

INGREDIENTS

2 leek, white part only
 80g butter
 1 tablespoon olive oil
 1 tablespoon chopped fresh thyme
 Sea salt and freshly ground black pepper
 80g goats' cheese
 300ml cream
 4 eggs
 Extra sprigs of thyme

Pastry

250g plain flour
 135g chilled butter, cubed
 1 egg
 1-2 teaspoons cold water

METHOD

1. To make the pastry, assemble the food processor using the Quad blade.
2. Place flour and butter into the processing bowl. Process ingredients until mixture resembles a fine crumble. Add egg and water and process until mixture forms a ball. Do not over process.

TIP

Add the water gradually as you may not need it all.

3. Lightly knead dough by hand until smooth and shape into a disc. Cover with plastic wrap and refrigerate for 20 minutes.
4. Preheat oven to 180°C. Lightly grease a 25cm x 3cm cm loose base round flan tin.

5. Assemble the processor with the spindle and the variable slicer set to setting 3-4. Slice leeks.
6. Heat butter and oil in a frying pan over a medium heat; add leeks and cook, stirring, until the leeks have softened. Add the chopped thyme and cook for a further minute. Season with salt and pepper and set aside.
7. Roll dough between two sheets of baking paper large enough to line tin; line flan tin with pastry. Using a fork press several holes around the middle of the pastry. Line tin with baking paper and fill with baking beads or uncooked rice. Bake in oven for 15 minutes; remove beads and paper and bake for a further 5 minutes.
8. Spread leeks over the base of the pastry and sprinkle with goats' cheese and top with extra sprigs of thyme. Whisk together cream, eggs, salt and pepper; pour over egg mixture. Bake in preheated oven for 30 minutes or until set. Allow to cool for 30 minutes before serving.

SPICY CHICKEN PATTIES

Serves 6-8 as part of an appetiser

INGREDIENTS

2 long red chillies, seeds removed and halved
 2 stalks lemongrass, white part only, roughly chopped
 2 cloves garlic
 5cm knob ginger, peeled and sliced
 800g chicken breast, diced into large pieces
 ½ cup picked coriander leaves
 ¼ cup fish sauce
 2 teaspoons sesame oil
 Vegetable oil for shallow frying

- Place chillies, lemongrass, garlic and ginger into the small chopper bowl and process until finely chopped. Transfer to large processor bowl with the Quad blade inserted and add chicken, coriander, fish sauce and sesame oil. Process until meat is finely minced and paste is evenly distributed – about 5 seconds.
- Wet hands with cold water and form chicken into small patties. Cook patties in vegetable oil over medium heat for 4-5 minutes or until golden on the outside and cooked through.

Serve with sweet chilli sauce

SWEET CHILLI SAUCE

INGREDIENTS

1 cup (250ml) rice wine vinegar
 ¾ cup (165g) white sugar
 2 large red chillies, seeds removed, finely chopped

METHOD

- To make the dipping sauce: Combine the vinegar, sugar and salt in a small saucepan. Cook, stirring over a low heat until the sugar has dissolved. Increase heat to high and cook for about 5 minutes or until the liquid has reduced and is syrupy. Remove from heat; stir in chillies and set aside until cool.

HOMEMADE BUTTER

Makes about 1 cup

INGREDIENTS

600ml good quality pure cream
Fine salt (optional)

METHOD

1. Assemble food processor with the emulsifying disc.
2. Pour cream into bowl and process for 2-3 minutes or until the butterfat separates from the buttermilk. Pour out buttermilk and add about 1 ½ cups chilled water to the processor bowl. Process again for 2-3 seconds. This rinses the buttermilk from the butter. Strain into a piece of muslin and gently squeeze to remove any excess water.
3. For salted butter; place butter into the small bowl of the food processor and add salt. Process for 3-4 seconds to combine.
4. Place in a container and refrigerate. Will keep refrigerated for 1-2 weeks.

Variations:

Fresh garlic for garlic butter, light olive oil to make spreadable butter.
Recipe can be halved.

PESTO SAUCE

Makes approx 1½ cups

INGREDIENTS

2 cups firmly packed basil leaves (approx 1 large bunch basil)
2 cloves garlic
2 teaspoons lemon juice
⅓ cup pine nuts, toasted
60g grated parmesan cheese
½ cup olive oil
Salt and freshly ground black pepper

METHOD

1. Insert Quad blade into processor bowl. Add all ingredients in the order listed. Place lid on bowl. Pulse until all ingredients are very finely chopped and almost smooth. Scrape down sides of bowl if necessary.
2. Spoon into an airtight container and chill until ready to use.

TIP

Pesto will keep in an airtight container in the refrigerator for a few days. Pour a little extra oil over the top of the pesto and place a piece of plastic wrap on top of the pesto. This will prevent excess browning.

NASI GORENG

Serves 6

INGREDIENTS

4 eggs
 1/3 cup (80ml) vegetable oil
 1 onion, quartered
 3 cloves garlic,
 2 long red chillies, finely sliced
 2 teaspoons shrimp paste
 1 teaspoon ground coriander
 2 teaspoons sugar
 2 small chicken breast, thinly sliced
 300g raw school prawns, peeled and deveined
 1/4 small Chinese cabbage, finely shredded
 6 cups cold long grain rice
 1/4 cup (60ml) kecap manis
 2 tablespoons soy sauce
 4 green onions, sliced
 Garnish with thinly sliced cucumber and carrot strips and crisp fried Asian shallots

METHOD

1. Beat eggs together until well mixed and foamy. Pour in heated, oiled, wok and tilt to spread egg to form a thin omelette across the base of pan. Cook 1-2 minutes, or until just set. Roll up omelette to form a cylinder and remove to a plate. Cool slightly and cut into thin strips. Set aside to cool.
2. Combine onion, garlic, chillies, shrimp paste, coriander and sugar into the small bowl of the food processor and process until it forms a paste. You may need to add a little oil or water to enable the ingredients to blend properly.
3. Heat remaining oil on a medium-high heat. Add paste and cook for 1-2 minutes or until fragrant.

4. Add sliced chicken and stir fry for 2-3 minutes to seal. Add prawns and cabbage and continue cooking for a further 5 minutes.
5. Stir in cold rice, breaking up any lumps, until the rice is heated through. Add sauces and green onions.

Serve topped with cucumber and carrot strips and Asian shallots.

TIP

Shrimp paste is available in the Asian section of your supermarket.

APPLE TEACAKE

Serves 12

INGREDIENTS

2 pink lady apples
 3 x 50g eggs
 1 cup (250ml) milk
 1 teaspoon vanilla extract
 180g butter, melted
 1 ½ cups (330g) caster sugar
 3 cups (450g) self raising flour
 1 ½ tablespoons demerara sugar
 2 tablespoons apricot jam, warmed and sieved
 Double cream, to serve

METHOD

1. Preheat oven to 160°C with fan. Grease and line a 25cm springform cake pan with baking paper.
2. Assemble the food processor using the variable slicer set to a thin slice. Cut two sides from each apple as close to the core as possible. Put the halves together and place apples into large feed shoot so that as they slice long thin slices will be produced. Remove apples and set aside. Place quad blade into processor bowl.
3. Place eggs, milk, vanilla, melted butter, sugar and flour in the order listed into the processor bowl.
4. Process mixture until just combined. Scrape down any caught flour if needed.
5. Spoon mixture into prepared pan and use a spatula to smooth top. Arrange apple slices over cake making sure that each apple overlaps each other. Sprinkle with 1 tablespoon of the sugar. Bake in oven for about 60 minutes or until a wooden skewer inserted comes out clean.

6. While cake is still in pan brush apples with apricot jam and sprinkle with remaining sugar. Allow to cool for 5 minutes then remove from pan and allow to cool on a cooling rack.

TIP

Have all your ingredients measured out to save time and minimise the amount of time the apples have to start browning.

BANANA CAKE WITH LEMON ICING

Serves 10

INGREDIENTS

- 200g butter, room temperature, chopped
- 1 ½ cups caster sugar
- 2 x 60g eggs
- 1 ½ cups (approx 3 large) very ripe mashed bananas
- 1 teaspoon vanilla extract
- 2 ¼ cups (335g) self raising flour
- 1 teaspoon ground cinnamon
- ½ cup (125ml) buttermilk

Lemon Icing

- 3 cups (480g) icing sugar mixture, sifted
- 1 teaspoon grated lemon rind
- 2 tablespoons lemon juice
- 100g butter, melted

METHOD

1. Preheat oven to 180°C no fan (160°C with fan). Grease and line base and sides of a 23cm cake tin.
2. Place Quad blade into processor bowl. Combine butter and sugar in bowl and process until well combined. Add eggs, one at a time and pulse until just combined. Add bananas and vanilla and pulse again until combined.
3. Add dry ingredients and buttermilk and process until just combined.

4. Spoon mixture into prepared tin 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.

To make lemon icing:

1. Place icing sugar mixture 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.

INDIVIDUAL STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

Makes 12

INGREDIENTS

200g dried dates, coarsely chopped
1 teaspoon bicarbonate soda
1 ¼ cups (310ml) boiling water
60g butter, softened
1 cup (220g) firmly packed brown sugar
1 (150g) cup self raising flour
2 eggs lightly beaten

Butterscotch Sauce

1 ¼ cups (275g) firmly packed brown sugar
1 cup (250ml) pouring cream
125g butter

METHOD

1. Preheat oven to 180°C. Grease 8 holes of a ⅓ cup capacity muffin tray.
2. Place dates, bicarbonate soda and boiling water into a heat proof bowl and stand for 5 minutes.
3. Insert Quad blade into processor bowl. Add date mixture, butter and sugar and PULSE 2-3 times. Add remaining ingredients and PULSE mixture until just combined. Do not over process. Scrape down sides of bowl if necessary.
4. Divide mixture evenly between 8 holes of the muffin tray and bake for about 25 minutes or until cooked when tested with a wooden skewer. Remove from oven and stand for 5 minutes before turning out onto a wire rack. Serve warm.

Serve puddings with butterscotch sauce.

To make butterscotch sauce,

1. Combine all ingredients in a saucepan and cook, stirring, over a low heat until combined.

LEMON TART

Serves 8

INGREDIENTS

Sweet Shortcrust pastry
1 ½ cups (225g) plain flour
⅓ cup (55g) icing sugar mixture
125g butter
1- ½ tablespoons iced water
Lemon filling
3 lemons
5 x 60g eggs
1 cup (220g) caster sugar
200ml cream

METHOD

1. Insert Quad blade into processor bowl. Add flour, icing sugar and butter. Place lid on bowl. Process until well combined; add water, ½ tablespoon at a time and process until mixture forms a ball.
2. Remove pastry from bowl onto a clean surface and shape into a flat disk. Cover pastry and refrigerate for 30 minutes.
3. Grease a 24cm round loose-based flan tin. Roll pastry, between two sheets of baking paper, large enough to line tin. Carefully lift pastry into tin and press into sides; trim edges. Cover and refrigerate for 30 minutes.
4. Preheat oven to 200°C. Place tin on oven tray; line tin with baking paper then fill with baking beans. Bake for 10 minutes then remove beans and paper and cook in oven for a further 10 minutes or until pastry is lightly browned; remove from oven and reduce heat to 160°C.
5. Remove rind from lemons; reserve. Juice lemons. Combine rind, juice and remaining filling ingredients and whisk until well combined. Carefully pour into pastry case and bake for about 35 minutes or until set. Cool completely before serving.

MOIST CARROT CAKE WITH CREAM CHEESE FROSTING

Serves 10

INGREDIENTS

- 3 carrots
- 250g butter, softened
- 1 ½ cups (330g) caster sugar
- 3 x 60 eggs
- ¾ cup (180ml) buttermilk
- 2 cups (300ml) self-raising flour
- 2 teaspoons ground cinnamon
- 1 teaspoon bicarbonate soda
- 1 cup desiccated coconut
- 1 x 440g can crushed canned pineapple in juice, well drained
- 1 cup chopped walnuts

Frosting

- 30g butter, softened
- 125g cream cheese, softened
- ½ teaspoon vanilla extract
- 1 ½ cups (240g) icing sugar, sifted

METHOD

1. Preheat oven to 180°C no fan (160°C with fan). Grease and line base and sides of 2 x 20cm cake tins with baking paper.
2. Assemble the food processor using the coarse shredding disc. Grate carrots and remove from bowl; set aside.
3. Place butter, sugar, eggs and buttermilk in the bowl and process until well combined.
4. Add sifted flour, cinnamon, bi-carb, coconut; pulse until just combined. Pour mixture into a large bowl and fold through 2 cups of shredded carrot, pineapple and walnuts.
5. Spoon mixture into prepared tins and bake for about 40 minutes or until cooked when tested with a skewer.
6. Allow cakes to cool in pan for 5 minutes before transferring to a wire rack to cool completely.
7. Meanwhile to make frosting: 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.
8. Reduce speed to 3 and add sugar; once added increase speed again until mixed well.
9. Once cakes are cool spread half of cream cheese frosting on one cake then top with second cake and top with remaining frosting.

To make the frosting:

1. Combine cream cheese, butter and vanilla in a bowl of an electric mixer. Beat on high speed until smooth; reduce speed and gradually add the icing sugar; beat until smooth. Spread over cooled cake.

BAKED RASPBERRY CHEESECAKE

Serves 8-10

INGREDIENTS

- 250g packet plain sweet biscuits
- 125g unsalted butter, melted
- 300ml carton sour cream
- 1 cup (220g) caster sugar
- 1 tablespoon finely grated lemon rind
- 4 eggs
- 750g cream cheese, at room temperature, cut into cubes
- 200g fresh or frozen raspberries

METHOD

1. Preheat oven to 160°C no fan. Line the base of a 23cm (base measurement) springform pan with non-stick baking paper.
2. Place Quad blade into processor bowl; add biscuits. Place lid on bowl. Process until biscuits are finely crushed. Place crumbs into a bowl, add melted butter and mix well. Use a straight-sided glass to spread and press the biscuit mixture firmly over the base and sides of pan, leaving 1cm at the top of the pan. Refrigerate 10 minutes.
3. Meanwhile clean bowl and insert Quad blade; sour cream, sugar, rind and eggs into the processor bowl. Place lid on bowl. Process until smooth. Add cream cheese and process until smooth. Do not overmix.
4. Pour the cream cheese mixture into the base. Sprinkle raspberries over the top. Place the pan on a baking tray and bake for 1 ¼ -1 ½ hours or until just set in the centre. Turn oven off. Leave the cheesecake in oven, with the door ajar, for 2 hours or until cooled completely (this will prevent cheesecake from cracking). Refrigerate until well chilled.

TIP

If using frozen raspberries, thaw on paper towelling first

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