

the Kitchen Wizz® 15 Pro

Instruction Book - BFP800



Breville®

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 SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE 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.

- 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.
- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- 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.
- 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 11 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.
- Cleaning and user maintenance shall not be made by children without supervision.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Children shall not play with the appliance.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 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.
- 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.

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.

- 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.
- All maintenance (other than cleaning) is to be done by an authorised Breville Service Centre.
- Authorised Breville Service Centres can be found on our website www.Breville.com.au Alternatively, you can contact the Breville Customer Care Centre by phone on **1300 273 845** or email AskUs@breville.com.au



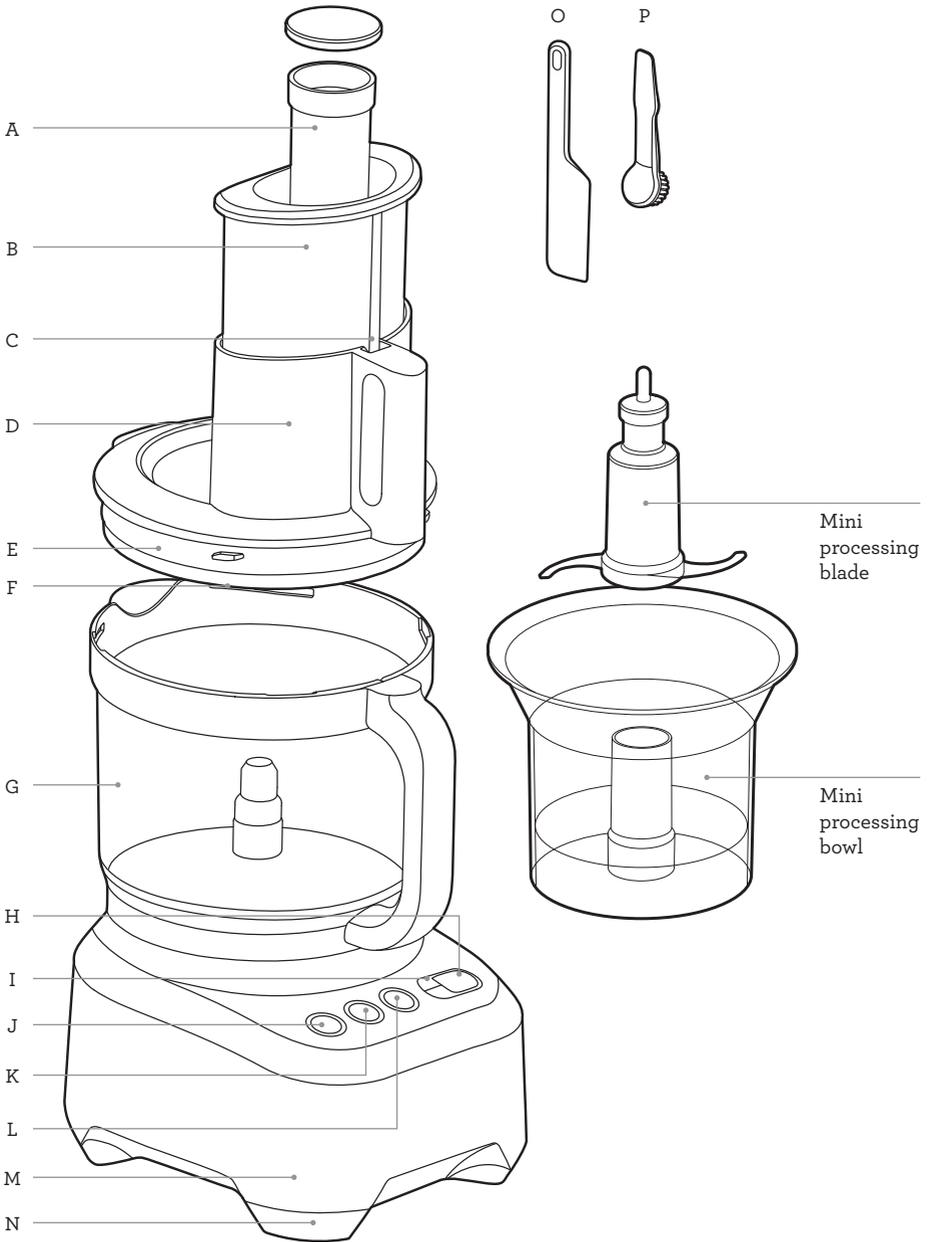
WARNING

- 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.
- 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.

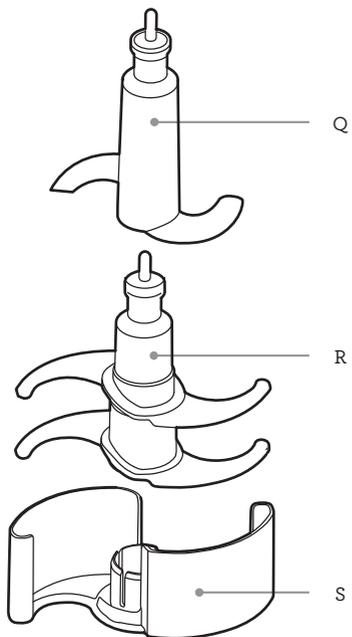
**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**



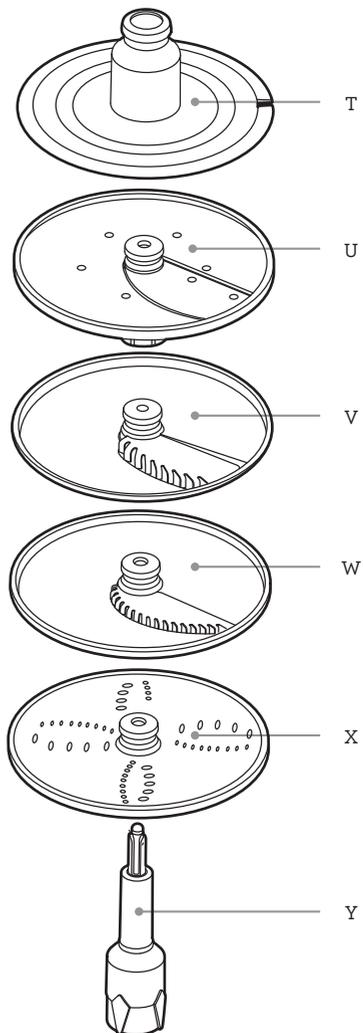
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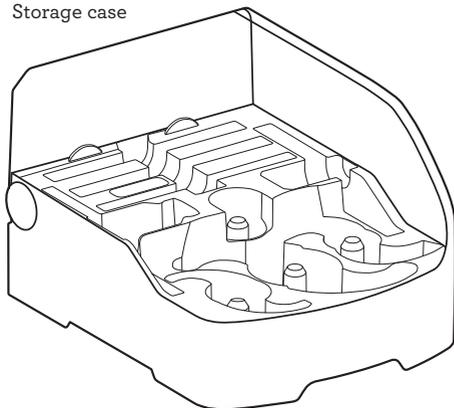
Tools with integrated spindle



Tools with removable spindle



Storage case



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 correctly in place.

C. 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.

D. Extra wide 14cm chute

For larger ingredients.

E. Processing lid

Locks onto the processing bowl.

F. Silicone seal

Reduces the chance of leakage while processing large volumes of liquid ingredients.

G. 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.

H. LCD display

Displays the timing function.

I. 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.

J. POWER|OFF button

K. START|PAUSE button

L. PULSE button

Press down and hold briefly for short bursts of power. The motor will automatically stop after the PULSE button has been released.

M. Direct drive motor base

2000W induction motor with safety braking system.

N. Non-skid rubber feet

For added safety and stability.

O. Plastic spatula

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

P. Cleaning brush

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

Q. Dough blade

Blunt blade designed for a softer action of combining dough ingredients.

R. Quad® processing blade

Swift action for chopping, mixing, whipping and blending a variety of ingredients.

S. Quad® blade cover

T. Whisk/emulsifying disc

Use this attachment for whisking of eggs and cream.

U. Adjustable slicer

Use this disc for slicing ingredients.

Able to slice from 0.3mm – 8.0mm thick.

V. French fries cutter

Use this disc for cutting vegetables to make french fries.

W. Julienne disc

Use this disc for julienning vegetables.

X. Reversible shredder

Use one side for small/thin shredding and the other side for coarse shredding.

Y. Disc spindle

Use with the reversible shredder, julienne, chip cutting, whisk and adjustable slicing discs in position.



Assembly

BEFORE FIRST USE

- Before using your food processor for the first time, remove any packaging material and promotional labels. Ensure the POWER button is OFF and the food processor is unplugged.
- Be careful when handling the blades and discs as they are extremely sharp.
- Wash the processing bowl, processing lid and all attachments in warm soapy water with a soft cloth. Rinse and dry thoroughly. The attachments may be washed in the dishwasher.
- When first using your food processor, you may notice an odour coming from the motor. This is normal and will dissipate with use.
- Always use the food processor on a dry, level work surface.

ASSEMBLY

1. Position the processing bowl onto the motor base with the handle in line with the ALIGN HANDLE graphic on the motor base.



2. Turn the bowl clockwise until the handle locks to the front. The processing bowl should now be securely locked into position. The food processor will not operate unless the bowl is locked into position correctly.



3. The spindle is required when using ALL discs, including the adjustable slicer, reversible shredder, julienne, and french fries cutter. Failing to use the spindle will damage the parts, and incorrect use this way may cause the parts to fuse together.



4. Before placing the lid onto the processing bowl, position the spindle over the coupling in the center of the processing bowl. Then position your chosen cutting attachment over the spindle.



5. Place lid onto the processing bowl so that the **ALIGN | LOCK** graphics on the lid and handle align. To **LOCK** the lid, hold the chute and turn clockwise so that the handle parts align. Locking the lid correctly will engage the interlocking safety catch on the handle, and allow the motor to run.



MINI PROCESSING BOWL

- The mini processing bowl fits inside the main bowl.



- The mini processing blades give you maximum control for small quantities.
- Do not use the spindle, or the processing discs.
- Use only the mini processing blades in the mini bowl. Please note that the mini blades cannot be used in the main processing bowl.



Functions

OPERATION

Assembly

The food processor will only operate when the processing bowl, lid and large pusher are correctly assembled. This engages the safety interlock, and allows the motor to run.

The chute has a MAX CHUTE FILL graphic to indicate the maximum volume of food that can be placed in the chute for the pusher to activate the safety locking catch.

After processing, wait until the blades/discs have stopped moving before unlocking the lid. To ensure safe handling, turn off at the POWER button and unplug at the power outlet before handling the blades. When removing blades/discs, lift by carefully grip the plastic hub in the centre.

Control buttons

The POWER button illuminates red when the machine is connected to power and is ready to run.

The START button allows the motor to run continuously until pressed again. If the lid, bowl or large pusher are removed while the motor is running, the button will flash. The motor will resume running when the bowl, lid and large pusher are assembled and the safety interlock is engaged, the button light will be solid (no longer flashing).

The momentary PULSE button is ideal for processing foods that need sudden bursts of power. It also encourages ingredients to move around the bowl. PULSE is also best when processing foods that only require processing for a short period of time.

Use a combination of the START and PULSE buttons for control when processing food.

Timer

If the timer isn't set, the food processor timer counts up in seconds. When using the timer this way, the processor will stop after 10 minutes (9:59), or you can cancel it manually.

The alternative to running in count-up mode is to use the arrow buttons to set the timer before starting.

Overload protection system

The food processor has an overload protection system to prevent damage to the motor.

If activated, the food processor will go into STANDBY mode, and the buttons will flash.

Unplug and allow to cool for 30 minutes. Once cooled, you will be able to use the food processor as usual again.

Note that some stiff mixtures (such as bread dough) may cause the blade to rotate more slowly than normal. If this happens, do not process for more than 1 minute.

If the blades or discs jam with food while processing, immediately unplug from the power outlet before clearing the wedged food. If this happens more than once, the bowl may be overloaded. Try processing in smaller batches.

CHOPPING WITH THE QUAD® BLADE

The micro-serrated Quad blade chops raw and cooked food to the consistency required, from coarsely chopped to minced. The blades process very efficiently, and may take less time than expected to process many large tasks.

Always remember to place the spindle and Quad blade into the processing bowl before adding the food.

Avoid over-processing by checking the consistency frequently. For many tasks, we recommend using the PULSE button, as it may only take a few seconds to fully process food to your desired consistency.

If necessary, turn the POWER off and use a spatula to scrape down the sides of the bowl to encourage even processing.

Raw vegetables, fruit and cooked meats

Trim and cut food into 2.5cm cubes. Process no more than 7 cups at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

Raw meat, chicken and fish

Trim excess fat and cut food into 2.5cm cubes. Ensure all bones are removed. Chill well in freezer until firm as this will help to cut through the food more readily. Process no more than 4 cups (600g) of raw meat at a time. At this capacity the motor should run for no more than 30 seconds at a time. Use a combination of the START and the PULSE button until chopped or minced to the desired consistency.

Garlic, chilli and ginger

Peel garlic cloves and process them whole. Leave chillies whole, or remove seeds for milder chilli. Peel and cut ginger into 2.5cm cubes.

For other solid herbs like lemongrass or galangal, peel and cut into cubes or pieces between 1 and 2cm in size.

Size should be made smaller for harder or more dense herbs.

Process using the PULSE button at 1-2 second intervals until chopped to the desired consistency.

If adding garlic, chilli or ginger to other ingredients, drop whole pieces down the small feed chute while the motor is running.

Leafy herbs

Wash and dry herbs thoroughly. Remove any coarse stems. Process no more than 3 bunches of herbs (approx. 5½ cups) at a time using the PULSE button at 1-2 second intervals until chopped to the desired consistency.

Use leafy herbs immediately for the most aromatic results in your recipe.

Nuts

Process no more than 5 cups of shelled nuts at a time using the PULSE button at 1-2 second intervals until chopped to the desired consistency.

Nut butters

Process no more than 5 cups of shelled roasted nuts at a time using the START button until chopped to the desired consistency.

The volume of nuts reduces after processing, for example 2 cups of nuts will make around 1 cup of nut butter.

Natural nut butter (without using stabilisers) will separate on standing, and needs to be stirred before use.

For a smoother nut butter, add a little vegetable oil. This can improve the texture of nuts with a lower oil content, like roasted almonds.

Dried fruit

Dried fruit can be sticky, and may stick to the blades during processing.

We recommend putting dried fruit in the freezer for about 10 minutes before processing. Process no more than 2 cups at a time using the PULSE button at 1-2 second intervals until chopped to the desired consistency.

If chopping fruit to add to cake mixture, process the fruit before making the cake mix. Add a little flour (from the quantity of flour in the recipe) to prevent fruit from sticking to the Quad blade.

For dates and other larger dried fruits, remove pits and cut into quarters before processing. Process no more than 1 cup at a time.

Soft breadcrumbs

Break stale bread into chunks (fresh bread will stick to blades). Process no more than 6-8 slices at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

Dried breadcrumbs

Tear bread into chunks and toast in oven until golden and crisp. Do not over brown. Process no more than 6-8 slices at a time using the PULSE button at 1-2 second intervals.

Biscuit crumbs

Break biscuits into quarters, and weigh a maximum of 500g (2 standard packets). Process using the PULSE button at 1-2 second intervals until chopped to the desired consistency. Sweet or savoury biscuit crumbs can be used as an alternative to pastry for sweet or savoury pies.

Do not process very hard biscuits (for example gingernut biscuits) as this may damage the blades.

PURÉEING WITH THE QUAD® BLADE

The micro-serrated Quad blade purees raw and cooked food to the consistency required, including baby food. The blades process very efficiently, and cut the time needed to puree many tasks.

Always remember to place the Quad blade into the processing bowl before adding the food.

Carefully remove the Quad blade after pureeing food and use a spatula to scrape food adhering to the blade and bowl.

Baby food

Trim and cut vegetables and meat into 2.5cm cubes. Cook vegetables and meat before processing. Process no more than 7½ cups at a time using the START | PAUSE button in intervals until the food is pureed to a smooth and even consistency. Stock, milk or gravy can be added through the small feed chute if the mixture becomes too thick.

Excess baby food can be frozen in ice-cube trays, and packed in single serve freezer bags ready for use.

MIXING WITH THE QUAD® BLADE

The Quad blade mixes ingredients for cakes, batters, and cookie doughs.

The Quad blade can also emulsify egg-based sauces such as mayonnaise.

Always remember to place the spindle and Quad blade into the processing bowl before adding the food.

Butter cake and biscuit dough

Place softened, chopped butter and sugar into the processing bowl. Process using the START | PAUSE button until the mixture is lightly creamed. With the motor running, add eggs one at a time through the small feed chute, mixing well after each egg is added. Take lid off and add liquid and dry ingredients to the mixture. Process using the PULSE button until folded evenly. Scrape down sides of bowl as needed. Do not over-process.

Add choc chips, nuts, dried fruit, etc after the main mixture is done. Use the PULSE button in very short bursts until the additions are combined. Do not over-process, as these larger ingredients will break down quickly.

Quick-mix cakes and batters

Place all ingredients in the bowl, starting with liquids, and being careful not to exceed the MAX LIQUID level. Process using the PULSE button until folded evenly. Scrape down sides of bowl as needed. Do not over-process.

This method can also be used for melt 'n' mix cakes, packet cake mixes and crepe batters.

Pastry dough

Place flour and chilled, cubed butter into the processing bowl.

Do not process more than 3½ cups (500g) of flour using the START | PAUSE button in intervals until the butter is absorbed into the flour.

Steadily add liquid through the small feed chute with the motor still running. Process until the mixture forms a ball.

KNEADING WITH THE DOUGH BLADE

Always remember to place the spindle and dough blade into the processing bowl before adding the food. The edges of the plastic dough blade create a softer action for combining dough ingredients.

The dough blade encourages the gluten strands to be stretched rather than cut, and should be used for all yeast doughs, and any other doughs that require kneading.

Bread or pizza dough

Place flour and dry ingredients into the processing bowl, including instant active dry yeast.

Do not process more than 3 cups (450g) of flour or using the START | PAUSE button in intervals.

Steadily add liquid (including oil, if applicable) through the small feed chute with the motor still running. Process until the mixture until it forms a soft, elastic dough ball.

Transfer dough ball to a lightly floured surface and knead for a further 5 minutes if necessary until soft and pliable.

If processing more than two batches of dough (450g each), allow the motor base to cool for an extended period before subsequent kneading to prevent the motor from overloading.

Place dough into a large, greased mixing bowl and cover. Stand in a warm place until it has doubled in size. Turn the dough out onto a lightly floured surface and knead again until smooth and elastic. Shape the dough then allow to rise in a warm area before baking.

SLICING, GRATING AND SHREDDING

Important: The spindle must be used with both the adjustable slicer and the reversible shredder/grater.

Adjustable slicer

The adjustable slicer will slice food to an even and consistent thickness. It can be adjusted to 24 settings, from very fine (0.3mm) to thick (8.0mm). To adjust the slicing thickness, hold the adjustable slicing disc by the outer edge with one hand, and turn the adjustment dial on the underside with the other hand. An arrow graphic indicates the thickness of the slice you have chosen.

Reversible grater and shredder

This disc has an array of small blades on both sides of the disc. Align the disc so larger holes face up for courser textured results, or with the smaller holes facing up for finer results. The discs are labelled showing which side faces up.

CONTROLLING THE INGREDIENTS

It is important to position the food in the chute to gain maximum control and best results.

Smaller ingredients

For long thin foods such as carrots, cucumbers, zucchini, etc., use the small feed chute. This will avoid the ingredient from tipping over during slicing.

Larger ingredients

The wide feed chute is 14cm wide, and can fit ingredients up to this size. The chute can be packed to fill the width of the chute. The food should fit snugly so it is supported in an upright position in the chute, but not so tight that it could prevent the food from moving down the chute.

Take care not to overfill the chute, as the pusher will not activate the interlock safety catch if the chute is too full. Do not fill over the MAX CHUTE FILL graphic.

Pressure

When processing, never force the food down the chute as this can damage the discs.

Apply light, even pressure for soft foods such as tomatoes and bananas.

Apply medium, even pressure for firmer foods such as potatoes and apples.

Apply firm, even pressure for hard foods such as parmesan cheese and deli meats such as salami.

Round fruit and vegetables

Prepare fruit or vegetables by washing and peeling (if necessary).

Small fruit and vegetables should be trimmed on one end so the food sits flat inside the feed chute.

Large fruit and vegetables may need to be cut in half to fit in the chute.

Long fruit and vegetables

Prepare fruit or vegetables by washing and peeling (if necessary).

Ingredients can be cut cross-sectionally to create circular results. Use the small and medium feed chute, or pack ingredients vertically in the large feed chute.

Ingredients can be cut lengthwise to create ribbons. Use the large feed chute, and trim ingredients if necessary to encourage them to sit flat in the feed chute when the disc starts. Pack the large feed chute horizontally.

Leafy vegetables

Cut cabbage into wedges to fit the feed chute. For lettuce, separate leaves, then roll up and pack vertically in the feed chute.

Cheese

Caution should be taken when processing cheese in a food processor. For soft cheese such as mozzarella, partially freeze it until firm. This will help prevent jamming the disc.

Round cheeses such as mozzarella should be trimmed at one end to encourage them to sit flat in the feed chute with the disc starts.

Hard cheeses such as parmesan must be checked first to ensure they are not too hard (to avoid damaging blade edges). The cheese should slice easily with a sharp knife and remove the rind before processing.

Wedge shaped cheeses such as parmesan can be packed side by side to form a rectangular shape in the chute.

Deli meats

Cut in lengths to fit the height of the feed chute. The length must not be higher than MAX CHUTE FILL graphic. Pack with the cut side facing down.

For hard cured sausages like salami and pepperoni trim on one end and process one sausage at a time through the small or medium feed chute, depending on size.

Chocolate

Break a block of chocolate into small pieces, and chill until firm. Pack into the small feed chute, and then shred.

MINI BOWL AND BLADE

The mini processing bowl is used inside the main processing bowl. It is for better control when processing small quantities of food, or herb/spice mixes. It can be used for chopping, mixing and blending a variety of ingredients.

The mini blade can not be used inside the main processing bowl.

The main processing attachments will not fit inside the mini bowl.



Food Processing Guide

For more information about preparation of food and how to process, refer to basic processing techniques. For specific recipes, refer to the recipe section.

FOOD	BLADE TYPE	ADJUSTABLE SLICING DISC THICKNESS	RECOMMENDED DISC TYPE
Avocado	Quad blade or mini Use: Guacamole	2-5	
Beetroot (cooked)		2-5	Shredder Use: Salad
Butternut Pumpkin	Quad blade Use: Butternut pumpkin soup		
Cabbage / Lettuce		Thin 1-2 and med 2-3 Use: Accompaniment	Shredder Use: Salad
Carrot	Quad blade or mini Use: Vegetable soup	0-5	Shredder Use: Salad
Cauliflower (cooked)	Quad blade or mini Use: Cauliflower soup		
Celery	Quad blade or mini Use: Vegetable soup	Thin 1-2 med 2-3 Use: Salad	
Eggplant	Quad blade or mini Use: Accompaniment, soups	2-5 Use: Grilled eggplant	
Herbs	Quad blade or mini Use: Seasoning or pesto		
Leeks	Quad blade or mini Use: Cooked for soups	2-5 Use: Vegetable soup	
Onion	Quad blade or mini Use: Soups, sauces	0-5 Use: Salad	
Potatoes		0.3-6 Use: Potato au Gratin	Shredder Use: Hash browns
Potatoes (cooked)	Quad blade or mini Use: Mash potato		
Tomatoes	Quad blade or mini Use: Salsa	2-5 Use: Sandwich filling, caprese salad, tomato relish	

FOOD	BLADE TYPE	ADJUSTABLE SLICING DISC THICKNESS	RECOMMENDED DISC TYPE
Apple / Pear	Quad blade or mini Use: Apple sauce	2-5 Use: Apple pie	
Apple / Pear (cooked)	Quad blade or mini Use: Baby food	4-6 Use: Fruit salad	
Dried Fruit	Quad blade Use: Fruit salad, dessert sauce		
Batters	Quad blade Use: Cakes, pancake, waffle batter		
Breadcrumbs	Quad blade Use: Coatings, breadcrumb stuffing		
Cheese		2-5 Use: Garnish, sandwich fillings	Shredder - coarse or fine Use: Grated cheese for pizza
Chocolate	Quad blade Use: Chocolate ganache		Shredder - coarse or fine Use: Dessert decoration
Cream			Whisk Use: the PULSE function to avoid over whipping.
Doughs	Dough blade Use: Bread, pizza		
Pastry	Quad blade		
Eggs (whole or yolks)	Quad blade or mini (for mayonnaise)		Whisk Use: Whole egg foams
Egg Whites			Whisk Use: Egg white foams
Meat (raw)	Quad blade Use: Meatloaf, burgers, meatballs Use: PULSE function		
Meat (cooked)	Quad blade Use: Sandwich fillings, pate, baby food Use: PULSE function		
Meat (deli)		1-6 Use: Sandwiches, antipasto, pizza toppings	



Care & Cleaning

Remove the power cord from the power outlet after use for safety reasons.

Processing bowl and lid

Due to the interlock components, we do not recommend immersing the bowl in water for long periods.

To keep your bowl and lid clean, and to avoid food drying on, follow these steps as soon as possible after use:

- Rinse most of the ingredients off the bowl and lid.
- Hand wash in clean warm, soapy water using a mild liquid detergent and non-abrasive sponge.

Motor base

To clean the motor base, wipe with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord.

Cleaning agents

Do not use abrasive scouring pads or cleansers on either the motor base or the jug, as they may scratch the surface. Use only warm soap water with a soft cloth.

Dishwasher

The processing bowl and lid may occasionally be washed in the dishwasher (top shelf only), however washing in the dishwasher is not recommended on a regular basis, as prolonged exposure to harsh detergents, hot water and pressure will damage and shorten the life of the plastic and the interlock components.

Stubborn food stains and odours

Strong smelling foods such as garlic, fish and some vegetables such as carrots may leave an odour or stain the bowl or lid.

To remove, pour warm soapy water and fill to the MAX LIQUID mark. Set aside to soak for 5 minutes, without immersing the whole bowl. Then wash with a mild detergent and warm water, rise well and dry thoroughly. Store the bowl with the lid off.

Storage

Place the large food pusher (with medium and small pushers inserted) into the feed chute for storage.

Store your food processor upright, with the bowl and lid resting in position, but not locked. Locking the bowl and lid can put unnecessary strain on the safety interlock.

All accessories should be kept in the storage container and out of the reach of children to avoid accidental cuts. It is not recommended to store the discs in a drawer with other utensils.

Do not place anything else on top of your food processor during storage.



Troubleshooting

PROBLEM	EASY SOLUTION
Food is unevenly processed	<ul style="list-style-type: none">• Ingredients should be cut evenly into 2.5cm pieces before processing.• Ingredients should be processed in batches to avoid overloading.
Slices are slanted or uneven	<ul style="list-style-type: none">• Place evenly cut food into the feed chute.• Apply even pressure on the pusher.
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, place items to the far left in the feed chute, or use the small feed chute, depending on the food size.
French fries cutter	<ul style="list-style-type: none">• Always clear any blocked potato before processing more potatoes.
Some food remains on top of the disc after processing	<ul style="list-style-type: none">• It is normal for small pieces to remain after processing.
Motor slows down when kneading 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.
Dough doesn't clean inside of the processing bowl	<ul style="list-style-type: none">• Amount of dough may exceed food processor maximum capacity. Remove half and process in two batches.• Dough may be too dry.
Dough nub forms on top of dough blade and dough does not become uniformly kneaded	<ul style="list-style-type: none">• Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in 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. Allowing dough to rest allows the gluten strands to relax and become more 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.

PROBLEM

EASY SOLUTION

The motor does not start

- There is a safety interlock switch to prevent the motor from starting if it is not properly assembled. Make sure the processing bowl and lid 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.
- Make sure the large food pusher is inserted in the feed chute low enough to engage safety interlock switch.
- If the motor still will not start, check the power cord and power outlet.

The food processor shuts off during operation

- 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

- This is normal as some heavier loads (e.g. slicing/shredding cheese) 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

- 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.
- This is normal as some heavier loads may require the motor to work harder.

INSERT PUSHER flashing

- Make sure that food does not exceed the max line in the food chute.
 - If pusher is fully inserted and this warning flashes on the screen, check that the bowl and lid are assembled correctly. Bowl handle should be facing the front of the unit.
-



Recipes

Eggplant Dip

🕒 Prep 10 minutes / Cook 50 minutes

🍴 Makes approx 2 cups

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

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.

Roasted Beetroot Dip

🕒 Prep 20 minutes + cooling / Cook 50 minutes

🍴 Makes approx 2 cups

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

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. Transfer to a bowl, cover and place into the fridge until well chilled.

Serve dip chilled with Turkish bread.

Spinach, Parmesan and Cashew Dip

🕒 Prep 20 minutes

🥄 Makes approximately 1 cup

75g baby spinach leaves

1 clove garlic

75g parmesan, grated

½ cup (50g) unsalted toasted cashews

½ cup (80ml) olive oil

2 teaspoons lemon juice

Salt and freshly ground black pepper, to taste

Crackers, to serve

1. Assemble food processor with the mini processing bowl and mini blade 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; scrape down side if necessary. Do not over process, it should be slightly chunky.

Season to taste and serve with crackers.



TIPS

Dip will keep fresh for 1 day.

Hummus

🕒 Prep 10 minutes

🥄 Makes approximately 2½ cups

2 x 400g can chickpeas, rinsed and drained

2 cloves garlic

½ cup (80ml) warm water

¼ cup tahini

¼ cup (60ml) lemon juice

1 teaspoon ground cumin

Salt and freshly ground black pepper, to taste

Extra virgin olive oil, to serve

Fresh Turkish or Lebanese bread to serve

1. Insert Quad blade into the processor bowl; add chickpeas, 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 and serve with Turkish or Lebanese bread.

Thai Sweet Potato Soup with Coriander Pesto

🕒 Prep 25 minutes / Cook 35 minutes

🍴 Serves 6

400ml can coconut milk
1.5kg sweet potato, peeled and cut into 5cm pieces
1½ litres chicken stock
Fish sauce, to taste
Mixed leaf salad, to serve

Red Curry Paste

1 teaspoon shrimp paste (belacan), 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

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

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 and mini blade 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.



TIPS

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; scrape 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.

Serve with mixed leaf salad.

Leek and Potato Soup

🕒 Prep 15 minutes / Cook 25 minutes

🍴 Serves 4

2 leeks, white part only
40g butter
1 tablespoon olive oil
750g potatoes, peeled, roughly chopped
1 litre chicken stock
Salt and white pepper, to taste
Chopped chives, for garnish

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 over medium heat, add leeks and cook, stirring, for 3-4 minutes until softened. Add potatoes and stock. Cover, bring to the boil then simmer for 15-20 minutes until potatoes are soft. Allow the soup to cool.
3. Insert Quad blade into the processor bowl; carefully ladle soup into bowl. Place lid on processor. Process soup until smooth; scrape down sides if necessary. If soup becomes too thick when cooking or blending add a little extra stock or water.
4. Return pureed soup to saucepan to heat through. Season to taste.

Serve soup topped with fresh chopped chives.

Chicken, Corn and Ginger Soup

🕒 Prep 20 minutes / Cook 25 minutes

🍴 Serves 4

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
Ground white pepper, to taste

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.

Season to taste with white pepper and serve garnished with freshly chopped coriander leaves.

Hawker Style Thai Fish cakes

🕒 Prep 20 minutes / Cook 15 minutes

🍴 Serves 6–8 as part of an appetiser

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, spine removed, finely shredded
80g green beans, trimmed, thinly sliced
Peanut oil for deep frying

Dipping Sauce

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

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. Set aside to 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 kaffir lime leaves and 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 each side or until fish cakes are golden brown. Remove and drain on paper towel. Repeat with remaining fish cakes.

Serve with dipping sauce and lime wedges.

Herb Crusted Lamb Racks

🕒 Prep 15 minutes / Cook 35 minutes

🍴 Serves 6

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 lamb racks (4 cutlets on each rack)
2 tablespoons olive oil

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. Roast for 10 minutes or until golden. Turn racks over, and roast 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.

Basic Pizza Dough

🕒 Prep 40 minutes

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

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

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 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 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

🕒 Prep 10 minutes / Cook 15 minutes

🍳 Serves 4

170g pizza dough for thin crust (or one half of the dough for thicker crust)
¼ cup (60ml) pizza sauce
½ cup shredded mozzarella cheese
6 cherry tomatoes, quartered
½ cup basil leaves, torn.
4 drained bocconcini balls, thinly sliced
Salt and freshly ground black pepper
Fresh basil leaves, to serve

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, basil and bocconcini.
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 fresh basil leaves.

Slow Cooked Indonesian Beef Curry

🕒 Prep 5 minutes / Cook 8 hours

🍽️ Serves 8-10

Curry paste

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

Dipping Sauce

2-3 tablespoons vegetable oil
3kg chuck steak (or gravy beef), cut into 5cm pieces
6 cardamom pods
2 cinnamon sticks
1 cup (250ml) water
1 small (500g) sweet potato, cut into 5cm pieces
2 medium (500g) potatoes, cut into quarters
2 x 270ml cans coconut milk
½ cup tamarind paste
1 bunch fresh coriander leaves and stems, roughly chopped

1. For the curry paste, assemble food processor with the mini processing bowl and mini blade 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. 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.



TIPS

Recipe can be cooked in oven at 170°C for 2½ - 3 hours.

Goats Cheese and Leek Tart

🕒 Prep 30 minutes / Cook 1 hour

🍴 Serves 6-8

2 leek, white part only
80g butter
1 tablespoon olive oil
1 tablespoon chopped fresh thyme, plus extra sprigs to garnish
Salt and freshly ground black pepper
80g goats' cheese
300ml cream
4 eggs

Pastry

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

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.



TIPS

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 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

🕒 Prep 15 minutes / Cook 20 minutes

🍴 Serves 6–8 as part of an appetiser

2 long red chillies, seeds removed, halved
2 stalks lemongrass, white part only, roughly chopped

2 cloves garlic

5cm knob ginger, peeled, sliced

800g chicken breast, chopped into large pieces

½ cup fresh coriander leaves

¼ cup fish sauce

2 teaspoons sesame oil

Vegetable oil for shallow frying

Sweet chilli sauce

1 cup (250ml) rice wine vinegar

¾ cup (165g) white sugar

2 large red chillies, seeds removed, finely chopped

1. 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.
2. 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.
3. Wet hands with cold water and form chicken into small patties. Cook patties, in batches, in vegetable oil over medium heat for 4–5 minutes or until golden on the outside and cooked through.

Serve with sweet chilli sauce.

Homemade Butter

🕒 Prep 15 minutes

🍴 Makes about 1 cup

600ml good quality pure cream

Fine salt (optional)

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 1½ 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

Add fresh crushed garlic for garlic butter or add some light olive oil to make a spreadable butter.

Recipe can be halved.

Basil Pesto

 Prep 10 minutes

 Makes approx 1½ cups

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 (125ml) olive oil
Salt and freshly ground black pepper

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.



TIPS

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

 Prep 25 minutes / Cook 15 minutes

 Serves 6

4 eggs
⅓ cup (80ml) vegetable oil
1 onion, quartered
3 cloves garlic
2 long red chillies, thinly sliced
2 teaspoons shrimp paste (belacan)
1 teaspoon ground coriander
2 teaspoons sugar
2 small chicken breasts, thinly sliced
300g raw school prawns, peeled, deveined
¼ small Chinese cabbage, finely shredded
6 cups cold, cooked long grain rice
¼ cup (60ml) kecap manis
2 tablespoons soy sauce
4 green onions, sliced
Thinly sliced cucumber, carrot strips and crisp fried Asian shallots, to garnish

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. Assemble food processor with mini bowl and mini blade. Add onion, garlic, chillies, shrimp paste, coriander and sugar, 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 and cook, stirring until the rice is heated through. Add sauces and green onions, toss until combined.

Serve topped with cucumber, carrot strips and Asian shallots.



TIPS

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

Apple Teacake

🕒 Prep 20 minutes / Cook 60 minutes

🍴 Serves 12

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

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.



TIPS

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

🕒 Prep 15 minutes / Cook 60 minutes

🍴 Serves 10

200g butter, room temperature, chopped
1½ cups caster sugar
2 x 60g eggs
1½ cups (approx 3 large) very ripe mashed bananas
1 teaspoon vanilla extract
2¼ 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

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.

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 onto cooled cake.

Individual Sticky Date Puddings with Butterscotch Sauce

🕒 Prep 15 minutes / Cook 25 minutes

🍴 Makes 12

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

Butterscotch Sauce

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

1. Preheat oven to 180°C. Grease 8 holes of a ½ cup capacity muffin tray.
2. Place dates, bicarbonate soda and boiling water into a heatproof 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. 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

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

Lemon Tart

🕒 Prep 15 minutes + chilling / Cook 55 minutes

🍴 Serves 8

Sweet Shortcrust pastry

1½ cups (225g) plain flour
½ 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

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

⌚ Prep 15 minutes / Cook 40 minutes

🍴 Serves 10

3 carrots
250g butter, softened
1½ 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

Cream Cheese Frosting

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

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. Assemble food processor bowl with Quad blade. Add butter, sugar, eggs and buttermilk and process until well combined.
4. Add sifted flour, cinnamon, bicarbonate, 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. 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 Cream Cheese frosting

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

🕒 Prep 15 minutes + chilling / Cook 1½ hours

🍴 Serves 8–10

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

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 1¼–1½ 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.



TIPS

If using frozen raspberries, thaw on paper towelling first.

Choc chip, pecan & oat cookies

🕒 Prep 15 minutes / Cook 12 minutes

🍴 Makes 28

125g butter, softened, chopped
½ cup (110g) caster sugar
½ cup (110g) firmly packed brown sugar
1 egg
2 teaspoons vanilla extract
1½ cups (200g) self-raising flour
½ teaspoon salt
1 cup (190g) dark choc chips
½ cup (70g) pecan halves, chopped
¼ cup (25g) rolled oats

1. Preheat oven to 180°C no fan (160°C fan-forced). Line 3 large baking trays with non-stick baking paper.
2. Assemble food processor with spindle and Quad® blade. Place butter, brown sugar, caster sugar, egg and vanilla into bowl and secure lid. Process for 10 seconds or until mixture is smooth and combined. Add flour and salt to food processor bowl and secure lid. Pulse 8–10 times or until just combined. Add choc chips, nuts and oats and secure lid. Pulse 5 times or until just combined.
3. Place heaped tablespoons of mixture, 3–4cm apart, on prepared trays. Bake for 10–12 minutes or until golden. Set aside on trays for 5 minutes to cool slightly. Use a spatula to transfer to a wire rack to cool completely.

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