

the Scraper Beater™

Instruction Book - LEM250



Breville®



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BREVILLE RECOMMENDS SAFETY FIRST

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

IMPORTANT SAFEGUARDS

**READ ALL
INSTRUCTIONS BEFORE
USE AND SAVE FOR
FUTURE REFERENCE**

- Carefully read all instructions before operating the Breville bench mixer for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the bench mixer for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this bench mixer.
- Do not place the bench mixer near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances. Vibration during operation may cause the bench mixer to move.
- Do not use the bench mixer on a sink drain board.

- Do not place the bench mixer on or near a hot gas or electric burner or where it could touch a heated oven.
- Always ensure the bench mixer is properly assembled before operating. Follow the instructions provided in this booklet.
- Do not operate the bench mixer with wet hands.
- Ensure the speed control dial is in the OFF position, the bench mixer is switched off at the power outlet and the power cord is unplugged before attaching the attachments (scraper beater, whisk and dough hook attachment).
- Do not use attachments other than those provided with the bench mixer. Use only the attachments and mixing bowl supplied with the bench mixer.
- Do not operate this bench mixer continuously on heavy loads for more than 3 minutes at a time. None of the recipes in this book are considered a heavy load.
- Handle the bench mixer and attachments with care. Never place your fingers inside the mixing bowl or near the attachments during operation.
- The bench mixer can be used for mixing yeast dough. When doing this, fill the mixing bowl with a mass of flour not exceeding 35% of the bowls' maximum capacity.
- Keep hands, hair, clothing as well as spatulas and other utensils away from the attachment and mixing bowl during operation to reduce the risk of injury to persons and / or damage to the bench mixer.

- Should an object, such as a spoon or spatula fall into the bowl while mixing, immediately switch the bench mixer to the OFF position on the speed control dial, turn off at the power outlet and remove the cord from the power outlet, then remove the object.
- Do no place hands in the mixing bowl unless the bench mixer is disconnect from the power outlet.
- Ensure the motor and the attachment has completely stopped before disassembling.
- Always remove the attachment from the bench mixer before cleaning. Care should be taken when removing the food from the mixing bowl by ensuring the motor and the attachment have completely stopped before disassembling.
- Ensure the speed control dial is in the OFF position, the bench mixer is switched off at the power outlet and unplugged before unlocking the bench mixer head and moving into the upright position. The attachment should be released from the mixer head before attempting to remove the processed food from the mixer bowl and the attachment.
- Ensure the bench mixer head is locked into the horizontal (closed) position when not in use and before storing.
- Always ensure the speed control dial is in the OFF position, the power is switched off at the power outlet before attempting to move the bench mixer, before assembling or disassembling the bench mixer, when the bench mixer is not in use and before cleaning or storing.

- Always switch off the bench mixer and disconnect from the power outlet before removing attachments, changing accessories or approaching parts that move in use.
- Do not move the bench mixer whilst in operation.
- Do not cover the air vents on the mixer head and mixer stand to avoid overheating.
- The use of any accessory attachments not recommended by Breville may cause injuries.
- Do not leave the bench mixer unattended when in use.
- Do not place any part of the bench mixer except the mixing bowl in the dishwasher.
- Keep the bench mixer clean. Follow the Care, Cleaning and Storage instructions provided in this book.

CAUTION

- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this bench mixer must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.

- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power 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. Misuse may cause injury.

- 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.
- Always turn the appliance to the OFF position, switch off and unplug at the power outlet when the appliance is not in use.
- Before cleaning always turn the appliance to the OFF position, switch off and unplug from the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as a hot plate, oven or heater.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**



Components

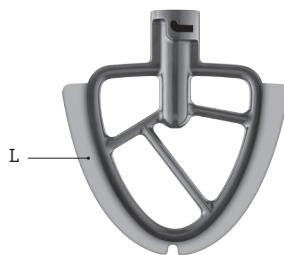


- A. Mixer head.
- B. Mixer stand.
- C. Tilt release lever - Locks the mixer head in an up or down position.
- D. 8 speed control dial - Adjust speed while mixing.
- E. Non-slip suction feet - Increased stability when mixing.
- F. Internal cord storage - Push cord in to desired length.
- G. Bowl locking recess - Holds the mixing bowl in place during all mixing tasks.
- H. Stainless steel mixing bowl - 4.5L bowl with handle to lift and scrape the bowl with ease.
- I. Pouring shield - Minimises splattering when mixing and adding ingredients.

- J. Attachment spindle.
- K. Overload protection system - Prevents the motor from overheating.

Attachments (Page 10)

- L. Scraper beater attachment.
- M. Whisk attachment.
- N. Dough hook attachment.



Scraper beater for creaming butter and sugar, mixing sticky ingredient, folding egg whites:

- Frosting and icing
- Cheesecakes
- Flavoured butters
- Muffin batters
- Creaming butter and sugar
- Light to medium cake batters



Wire whisk for incorporating air into mixtures:

- Eggs
- Egg whites
- Cream
- Sponge, chiffon or angel food cakes
- Meringues and pavlova
- Sauces and dressings



Dough hook for mixing and kneading yeast-based dough:

- Breads
- Rolls
- Pizza
- Focaccia
- Yeast-raised cakes
- Sweet buns

Speed	Mixing Setting	For
OFF	Mixer Not Operating	
1-2	Kneading & Folding	Recipes that require a LOW speed Dough Heavy batters
3-4	Light Mixing	Recipes that require a MEDIUM speed Cake batters Biscuit dough
5-6	Beating & Creaming	Recipes that require a HIGH speed Butter and sugar Eggs Icing
7-8	Whipping & Aerating	Recipes that require a HIGH speed Egg whites Cream



NOTE

Always begin mixing at a low speed, to prevent splattering. Once ingredients are combined, increase to the required speed.



NOTE

The speed control dial may need to be turned past KNEADING slightly for the mixer to start.



WARNING

Never exceed the KNEADING setting when kneading heavy ingredients like dough.



Assembly

BEFORE FIRST USE

Before using your mixer for the first time, remove any packaging material and promotional labels.

Ensure the speed control dial is in the OFF position, the mixer is switched off at the power outlet and the power cord is unplugged.

Wash the mixing bowl and attachments in warm soapy water with a soft cloth. Rinse thoroughly.

The bowl can be washed in the dishwasher.

When first using your bench mixer, you may notice an odour coming from the motor. This is normal and will dissipate with use.

ATTACHING THE MIXING BOWL

1. Place the mixer on a level, dry bench top. The mixer head should be locked in the horizontal position when lifting and moving.
2. Lift up the mixer head by placing one hand on the top of the mixer head and use the other hand to push down on the tilt release lever. Pull the mixer head backwards until it is fully elevated and the mixer head is locked into place.



3. Insert the bowl into the bowl locking recess by aligning the notches on the bowl and the grooves on the mixer base. Turn the bowl in a clockwise direction to securely lock the bowl in place.



REMOVING THE MIXING BOWL

1. Lift up the mixer head by placing one hand on the top of the mixer head and use the other hand to push down on the tilt release lever. Pull the mixer head backwards until it is fully elevated and the mixer head is locked into place.
2. Hold the mixing bowl and turn the bowl in an anti-clockwise direction until the bowl notches align with the grooves on the mixer base. Lift the bowl from the mixer.

ATTACHING THE MIXING AND WHISKING ATTACHMENTS

1. Using the tilt release lever, open the mixer head into a diagonal position and lock into place.
2. Align the groove in the top of the attachment with the notch on the attachment spindle
3. Push the attachment onto the spindle and rotate the attachment in an anti-clockwise direction. Pull the attachment downwards to lock into position.



NOTE

It is important that the attachments are securely locked into position on the attachment spindle to ensure that the mixer operates correctly.

REMOVING THE MIXING AND WHISKING ATTACHMENTS

1. Using the tilt release lever, open the mixer head into a diagonal position and lock into place.
2. Holding the attachment near the attachment spindle, push it upwards towards the mixer head and rotate the attachment in a clockwise direction
3. Pull the attachment downwards, releasing it from the attachment spindle.

ATTACHING THE POURING SHIELD

By attaching the pouring shield, splattering and splashing of ingredients can be minimized.

1. To attach the shield, ensure the speed control dial is set to the OFF position, the mixing bowl is securely locked into place and the mixer head is down.
2. Slide the pouring shield onto the top of the mixing bowl so that it fits around the top of the attachment spindle.
3. Slide the pouring shield spout into the grooves on the pouring shield until it is securely in place. Mixer is now ready to commence mixing.





Functions

OPERATING THE MIXER

1. Ensure the speed control dial is set to the OFF position.
2. Using the tilt release lever, open the mixer head into a diagonal position and lock into place.
3. Secure the mixing bowl into place on the mixer base.
4. Attach the required attachment for your mixing task and attach the pouring shield, if required.
5. Place all ingredients in the mixing bowl as listed in the recipe.
6. Using the tilt release lever, close the mixer head and lock into place.



NOTE

Always ensure the tilt release lever is held down when changing the position of the mixer head. Release the lever to lock the mixer head into position.

7. Insert the power cord into a 230 or 240V power outlet and switch the power outlet on.
8. Commence mixing by turning the speed control dial in a clockwise direction to the setting outlined in the recipe. It is recommended to start any mixing task on a lower speed to prevent splattering, then increase the speed as required.



NOTE

The speed control dial may need to be turned slightly past KNEADING for the mixer to commence mixing.



WARNING

Never exceed speed setting KNEADING when working with heavy ingredients such as dough.

9. If required, occasionally stop the mixer during operation and scrape any mixture on the sides of the mixing bowl with a spatula.



NOTE

Always turn the speed control dial to the OFF position if you need to scrape down the mixing bowl during use. Then recommence mixing.

10. When mixing is complete, turn the speed control dial to the OFF position, switch the mixer off at the power point and remove the power cord from the outlet.
11. Remove the mixing bowl and mixing attachment from the mixer body.



WARNING

After mixing, remove the attachment with care as it may be hot after use.

OVERLOAD PROTECTION SYSTEM

The motor in this mixer is protected from burning out by a manual reset cut-out switch. If the mixer is overloaded or operated continuously for too long, the motor may overheat and stop. To operate the mixer again, turn the speed control dial back to OFF, turn the mixer off and unplug it from the power point. Allow the mixer to cool for approximately 30 minutes. Once the motor is fully cooled, it is ready for use again.

Do not operate the mixer continuously with an excessive load for more than 3 minutes. To reduce the risk of overloading, remove some of the mixture and process in smaller batches.



Care & Cleaning

Before cleaning, ensure that the speed control dial is in the OFF position, the power is switched off and power cord is removed from the power outlet.

Ensure the mixing bowl, pouring shield and mixing attachment have all been removed from the mixer body.

MIXER BODY

1. Wipe clean with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord.
2. Do not allow any water or other liquids to enter the gear system as this may cause damage.



WARNING

Never immerse the mixer, power cord or power plug in water or any other liquids.

3. Avoid using any abrasive scouring pads or cleaners when cleaning any part of the bench mixer as these may cause damage to the surface of these parts.

MIXING BOWL

1. Wash the bowl with warm, soapy water using a soft cloth or soft bristle brush. Rinse and dry thoroughly.
2. The mixing bowl can be washed in the dishwasher on a standard wash cycle.
3. Do not soak the mixing bowl in water for extended periods of time as this may damage the metal finish.

MIXING ATTACHMENTS AND POURING SHIELD

1. Wash the attachments and pouring shield with warm soapy water using a soft cloth or soft bristle brush. Rinse and dry thoroughly.
2. Do not place any of the attachments or the pouring shield into the dishwasher. The heat may cause damage to these parts.

STORAGE

1. Store your bench mixer on the kitchen bench or upright in an accessible cupboard.
2. Always ensure that the speed control dial is in the OFF position and the mixer is unplugged from a power outlet when storing.
3. Store the mixing bowl in the locked position in the bowl recess with all attachments inside the bowl and with the mixer head in a horizontal position.



Troubleshooting

PROBLEM	EASY SOLUTION
Unsure which attachment is most suitable for your mixing task	<ul style="list-style-type: none">• Use the scraper beater for all mixing and whipping tasks.• Use the dough hook for yeast and bread dough.• Use the whisk for aerating light mixtures.
Unsure of which speed setting to use	<ul style="list-style-type: none">• Refer to the mixing setting on page 9.• Begin mixing at the lowest speed then increase to higher speeds as required.
Over mixing has occurred	<ul style="list-style-type: none">• Mix for the recommended time in the recipe to avoid over mixing.
Egg whites are not whipping	<ul style="list-style-type: none">• Ensure the whisk attachment and mixing bowl are completely clean and dry before commencing mixing.
Bread dough is not combining	<ul style="list-style-type: none">• Some brands of flour absorb more liquid than others so additional amounts of liquid may need to be added.• Do not exceed the lowest speed setting when kneading.
Batter is too firm	<ul style="list-style-type: none">• Add more liquid to your batter.
Mixture is curdling after the eggs have been added	<ul style="list-style-type: none">• Add eggs one at a time, beating well after each addition.• Make sure eggs are at room temperature before adding to the mixer bowl.
Sugar crystals are still visible after creaming	<ul style="list-style-type: none">• Continue to cream until sugar has dissolved.• Check that the correct sugar has been used.
Lumps in batter or dough	<ul style="list-style-type: none">• Sift any flours or sugar before adding to the mixing bowl.



Recipes

Pizza Dough

Makes 4 Pizzas

500g bread flour
3 tsp caster sugar
3 tsp salt
3 tsp dried yeast
250ml warm water
40ml olive oil

1. Place the flour, sugar, salt, yeast, water and olive oil into the mixing bowl with the dough hook attached and knead for 1 minute on speed setting 1.
2. Remove from the mixing bowl and place into a lightly greased glass bowl. Cover with plastic wrap and place in a warm spot for 1 hour.
3. Place dough ball back into the mixing bowl and knead for a further 30 seconds and then cut into 4 pieces. Place each ball into a freezer bag and store in the refrigerator for up to 4 days or the freezer for up to 3 months.



NOTE

When rolling out your pizza dough, dust the rolling pin and bench surface with a small amount of flour before rolling.



NOTE

Top with your favourite toppings and then grated mozzarella cheese. Choices might include: sliced meats, seafood, char grilled vegetables, sliced fruits, cheeses and herbs. For a sweet pizza, try using a chocolate hazelnut spread for the base and topping with fruit, nuts and a drizzle of honey.

Pasta Dough

Makes 4 Serves

1 ½ cups 'OO' flour
(an alternative is plain flour)
½ tsp salt
2 x 59g free range eggs, at room temperature
1 tbsp olive oil
1 tbsp cold water
Plain flour, extra, to dust

1. Place the flour, salt, eggs and olive oil into the mixing bowl with the dough hook attached and knead for 1 minute on speed setting 1.
2. Remove from the mixing bowl and process through a pasta maker to make pasta or wrap in cling wrap and store in the refrigerator for up to 3 days or in the freezer for up to 3 months.



NOTE

Serve pasta with your favourite pasta sauce or toss through some fresh herbs and grated cheeses.

Cheese and Bacon BBQ rolls

 Makes 6 rolls

375ml warm water
60ml olive oil
1 tsp caster sugar
1 tsp salt
600g bread flour
2 tsp dried yeast
3 tbsp barbecue sauce
1 cup bacon, diced
1 cup tasty cheese, grated

1. Place the water, olive oil, sugar, salt, flour and yeast into the mixing bowl with the dough hook attached and knead for 3 minutes on speed setting 1.
2. Shape into a ball and place in a large glass bowl. Cover with plastic wrap and place into a warm, draught-free place to rise for 1 ½ hours or until doubled in size.
3. Preheat a fan forced oven to 180°C and line a baking tray with canola oil spray and baking paper.
4. Place dough ball back into the mixing bowl and knead for a further 2 minutes on speed setting 1. Roll dough ball out onto a floured surface and cut into 6 balls.
5. Place the 6 dough balls onto a baking tray lined with baking paper and allow to rest for 20 minutes.
6. Top each dough ball evenly with barbecue sauce, bacon and cheese and place into the oven and cook for 20 minutes.

Fruit and Nut Buns

 Makes 12 buns

205ml water, lukewarm
25ml olive oil
1 tsp salt
1 ½ tbsp sugar
265g wholemeal flour
60g plain flour
1 tbsp milk powder
1 ½ tsp dried yeast
½ tsp cinnamon, ground
½ tsp all spice, ground
¼ cup walnuts, roughly chopped
¼ cup dried cranberries
60g butter, melted
½ cup brown sugar
Butter, to serve

1. Place the water, oil, salt, sugar, flours, milk and yeast into the mixing bowl with the dough hook attached and knead mixture for 2 minutes on speed setting 1. Shape into a ball and place into a large glass bowl. Cover with plastic wrap and place into a warm, draught-free place to rise for 1½ hours or until doubled in size.
2. Preheat a fan forced oven to 180°C and line 2 baking trays with canola oil spray and baking paper.
3. Place dough ball back into the mixing bowl and add the cinnamon, all spice, walnuts and cranberries. Knead for a further 2 minutes on speed setting 1.
4. Cut the dough ball into 12 even sized portions and shape into balls. Place onto the prepared baking trays, roughly 3cm apart and allow to stand for 10 minutes.
5. Brush the rolls with butter and then sprinkle with brown sugar and place into the oven for 25 minutes. Allow to cool until warm and serve with butter.

Scones

 Makes 12 scones

3 ½ cups self raising flour, sifted
300ml pure cream
375ml lemonade
1 tbsp milk

1. Preheat a fan forced oven to 180°C and line a baking tray with canola oil spray and baking paper.
2. Place the flour, cream and lemonade into the mixing bowl with the dough hook attached and mix on speed setting 1 until just combined.
3. Turn out onto a lightly floured surface and divide into 12 dough balls.
4. Place the dough balls evenly on the prepared tray and brush the dough balls with milk and bake for 12 minutes.
5. Allow to cool on a cake cooling rack and serve with lemon curd or jam and cream.

Baked Passionfruit Cheesecake

 Makes 20cm cheesecake

250g digestive biscuits, halved
80g butter, melted
500g cream cheese, cubed, room temperature
½ cup caster sugar
300g reduced fat sour cream
3 x 59g free range eggs
1 tsp lemon rind
½ cup passionfruit pulp

1. Preheat a fan forced oven to 140°C and line the base of a 20cm springform cake tin with baking paper.
2. Using a food processor, with a blade attachment, pulse the biscuits for 10 seconds or until completely crushed. Pour into a bowl and stir through the butter. Firmly press the biscuit mixture into the base of the cake tin and place into the refrigerator to set for 20 minutes.
3. Place the cream cheese and caster sugar into the mixing bowl, with the scraper beater attached and beat on speed setting 4 for 3 minutes, scraping the sides of the bowl every minute.
4. Add the sour cream and beat for a further 30 seconds on speed setting 4. Add the eggs one at a time, beating well after each addition.
5. Scrape down the sides of the bowl and add the lemon rind and passionfruit pulp and beat for a further 30 seconds on speed setting 2.
6. Pour mixture into the cake tin and place onto an oven tray and then into the oven for 50 minutes. Allow the cheesecake to cool to room temperature before placing it into the refrigerator overnight to set.

Lemon and Poppy Seed Cupcakes

 Makes 18 cupcakes

½ cup milk
2 tbsp poppy seeds
125g butter, softened
1 cup caster sugar, sifted
2 x 59g free range eggs
2 tbsp lemon juice
2 tsp lemon rind
2 cups self raising flour
½ cup pure icing sugar, to serve
Whipped cream, to serve

1. In a jug, combine the milk and poppy seeds and allow to stand for 20 minutes.
2. Preheat a fan forced oven to 170°C and line 3 x 6 holed cupcake pan with patty pans.
3. Place the butter and sugar into the mixing bowl with the scraper beater attached and beat until light and creamy, approximately 3 minutes on speed setting 5, scraping down the sides every minute.
4. Add the eggs one at a time, beating well after each addition until heightened and thick, approximately 1 minute.
5. Fold through the lemon, flour, milk and poppy seeds on speed setting 1 until just combined.
6. Spoon evenly into prepared cupcake pans and bake for 17 minutes or until a skewer can be removed cleanly. Allow to cool.
7. Dust evenly with icing sugar and serve with a dollop of whipped cream.

Gooey Chocolate Chip Cookies

 Makes 40

185g butter, softened
1 cup brown sugar
½ cup caster sugar
1 tsp vanilla essence
2 x 59g free range eggs
2 cups plain flour
½ cup self raising flour
½ tsp baking powder
2 tbsp cocoa powder
100g white chocolate chips
100g dark chocolate chips
100g caramel chips

1. Preheat a fan forced oven to 180°C and line 2 baking trays with canola oil spray and baking paper.
2. Place the butter, sugars and vanilla into the mixing bowl with the scraper beater attached and beat on setting 1 for 1 minute and then increase to setting 5 for 3 minutes, scraping the bowl as required.
3. Add the eggs one at a time, mixing well after each addition. Fold through the flours, baking powder, cocoa powder and chocolate chips on speed setting 1 until just combined, approximately 10 seconds.
4. Roll tablespoon sized balls and place onto the oven trays. Gently press down, making sure the cookies are placed 5cm apart. Place into the oven for 12 minutes or until golden brown. Allow to cool on cake cooling racks.



NOTE

Caramel chips can be found next to the chocolate chips in the supermarket. If you cannot find caramel chips, use milk chocolate chips.



NOTE

If cookie dough is too soft, place into the refrigerator for 10 minutes to set slightly.



NOTE

Cookies are easier to roll if you have a small amount of water on your hands.

Garlic Butter

 Makes enough for 10 serves of garlic bread

200g butter, softened
6 cloves garlic, minced
4 tsp salt
1 tbsp chives, finely chopped
2 French sticks, halved

1. Place the butter, garlic, salt and chives into the mixing bowl with the whisk attached and beat for 4 minutes on speed setting 8, scraping down the sides of the bowl every minute.
2. Preheat a fan forced oven to 180°C and set aside a baking tray.
3. Cut the French stick into 2cm slices, without cutting through the base and spread the garlic butter generously between each slice. Wrap in aluminium foil and bake for 15 minutes.



NOTE

If you don't need to bake all of the garlic bread, wrap in a freezer bag and freeze for up to 3 months.

Pancakes

 Makes 12 pancakes

2 cups self raising flour
1/3 cup plain flour
3 tbsp caster sugar
2 1/4 cups milk
130g butter, melted
59g free range egg, lightly whisked

1. Place the flours, sugar, milk, 90g butter and egg into the mixing bowl with the whisk attached and mix well for 1 minutes on speed setting 4 or until the mixture is smooth and lump free.
2. Brush a frypan with some of the remaining butter and then heat over a medium heat until butter sizzles. Pour approximately 1/3 cup of mixture into the pan and evenly move mixture around to form a circle.
3. When bubbles cover the whole pancake, flip the pancake using an egg flipper and cook for a further 1 minute.
4. Repeat until all pancakes are cooked and serve with lemon and sugar or maple syrup and ice cream.

Chocolate Mousse

 Makes 6 serves

300g dark chocolate melts
3 x 59g free range eggs
 $\frac{1}{4}$ cup caster sugar
1 tbsp cocoa powder
300ml pure cream
200g fresh raspberries, to serve

1. Place the chocolate melts into a heat proof glass bowl and microwave for 1 minute on high. Remove from the microwave and stir. If not completely melted, melt for a further 30 seconds.
2. Place the eggs and sugar into the mixing bowl, with the whisk attached and beat for 3 minutes on speed setting 8.
3. Fold in chocolate and cocoa powder on speed setting 1 until just combined.
4. Pour chocolate mixture back into the melted chocolate bowl and wash the mixing bowl and whisk attachment thoroughly. Reassemble the mixer and pour the cream into the mixing bowl. Whisk for 1 minute on speed setting 8 or until stiff peak consistency is reached.
5. Using a large metal spoon, fold the chocolate mixture through the cream until just combined. Evenly divide the mousse into 6 glasses and chill in the refrigerator for 2 hours and serve with fresh berries.



NOTE

Stiff peak consistency is when the cream holds a firm shape when spooned out of the bowl.

Pavlova

 Makes 8 serves

6 x egg whites (from 59g free range eggs)
1 tsp cream of tartar
 $\frac{1}{2}$ cup caster sugar
300ml pure cream, to serve
300g strawberries, hulled, halved, to serve
300g raspberries, to serve
2 x passionfruit, flesh only, to serve

1. Preheat a fan forced oven to 140°C and line a flat baking tray with canola oil spray and baking paper.
2. Place the egg whites into the mixing bowl with the whisk attached and whisk on speed setting 8 until soft peaks form, approximately 30 seconds.
3. Add the cream of tartar and then the sugar, one tablespoon at a time, mixing well after each addition. Whisk for approximately 10 minutes in total.
4. Scoop out onto the baking tray in a round shape approximately 10cm high and 20cm across and spread evenly using a spatula and place into the oven for 50 minutes to bake.
5. Turn the oven off and place a wooden spoon in the oven door and allow the pavlova to cool inside the oven.
6. Thoroughly clean the mixing bowl and whisk attachment and whisk the cream until stiff peaks form, approximately 45 seconds.
7. Top the pavlova with cream, berries and passionfruit and serve immediately.



NOTE

Test that the sugar in the meringue has dissolved completely by rubbing a small amount between two fingers and checking for sugar granules. If you can feel sugar granules, continue to whisk further until completely dissolved.



Notes



Notes



Notes

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