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Breville®
Thought for food

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Due to continued product improvement, the products illustrated/photographed
in this brochure may vary slightly from the actual product.

the Handy Mix & Store™

Instruction Book - LHM150



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 hand mixer for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the hand 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 hand mixer.
- Do not place the mixing bowl (not included) near the edge of the bench or table during operation. Ensure the surface is level, clean and free of water and other substances. Vibration during operation may cause the mixing bowl to move.
- Do not place the hand mixer on or near a hot gas or electric burner, or where it could touch a heated oven.

- Do not use the hand mixer on a sink drain board.
- Always ensure the hand mixer is completely assembled before operating. Follow the instructions provided in this booklet.
- Do not operate the hand mixer with wet hands.
- Ensure the speed control switch is in the OFF position, the hand mixer is switched off at the power outlet and the power cord is unplugged before attaching the attachments (beater and dough hook attachments).
- Do not use attachments other than those provided with the hand mixer.
- Always ensure the attachments are firmly positioned before operating.
- Do not operate the hand mixer continuously for periods longer than 3 minutes on any setting. Allow the motor to rest between each use.
- In the event that you are using the hand mixer with an excessive load, do not operate continuously for more than 1 minute. Allow the motor to rest for 1 minute between each use. None of the recipes in this instruction book are considered a heavy load.
- Do not double the ingredients of the recipes as it can damage the hand mixer.
- The hand 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 bowl's maximum capacity.
- Handle the hand mixer and attachments with care. Never place your fingers inside the mixing bowl (not included) or near the attachments during operation.

- Keep hands, hair, clothing, as well as spatulas and other utensils away from the attachment and the mixing bowl being used during operation to reduce the risk of injury to persons and/or damage to the hand mixer.
- Should an object such as a spatula or spoon fall into the bowl while mixing, immediately turn the hand mixer speed control switch to the OFF position, unplug at the power outlet and remove the object.
- Do not place hands in the mixing bowl unless the hand mixer is disconnected from the power outlet.
- Ensure the motor and the attachments have completely stopped before disassembling. Always remove the attachment from the hand mixer before cleaning.
- Care should be taken when removing food from the bowl by ensuring the motor and the attachments have completely stopped before disassembling. Ensure the speed control switch is in the OFF position; the appliance is switched off at the power outlet and unplugged before removing the mixed food from the mixer bowl and the attachments.
- Always ensure the speed control switch is in the OFF position, the power is switched off at the power outlet before attempting to move, assemble or disassemble the hand mixer when the hand mixer is not in use and before cleaning or storing.
- Always switch off the hand mixer and disconnect from the power outlet before removing attachments, changing accessories or approaching parts that move in use.

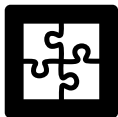
- Do not cover the air vents on the hand mixer to avoid overheating.
 - The use of any accessory attachments not recommended by Breville may cause injuries.
 - Do not leave the hand mixer unattended when in use.
 - Do not place any parts of the hand mixer in the dishwasher or microwave oven.
 - Do not use abrasive scouring pads or cleaners when cleaning the beaters or dough hooks as these may scratch the surface. Also ensure that the beaters or dough hooks are not soaked in water for extended periods of time, i.e. for several hours or overnight, as this may damage the metal finish.
 - Do not wash or soak the hand mixer in water or other liquid. Clean with a damp cloth and dry thoroughly.
 - Do not allow water or any liquid to enter the gear system as damage may result.
 - Keep the hand mixer clean. Follow the Care, Cleaning and Storage instructions provided in this book.
-  **WARNING**
Never insert a dough hook with a beater to operate together as this may damage the hand mixer.
-  **WARNING**
Beaters and dough hooks must be inserted into the correct sockets as they are not interchangeable. Incorrect insertion will result in the beaters or dough hooks falling out during operation and cause damage.
-  **WARNING**
Always hold the power plug before pressing the retractable cord button for power cord retraction to prevent it from striking.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to 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, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. 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 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 at the power outlet 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 at the power outlet, unplug at 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 hot plate, oven or heaters.
- 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. 300 watt motor body
- B. Boost button for an extra burst of power
- C. 5 speed control switch
- D. Eject button for quick release of attachments
- E. Beater and dough hook sockets
- F. Chrome plated dough hooks
- G. Chrome plated beaters
- H. Storage case conveniently store beaters and dough hooks inside after each use
- I. Retractable power cord
- J. Retractable cord button



Assembly

BEFORE FIRST USE

Remove any packaging material and promotional labels.

When unpacking the hand mixer, check to see you have received all the required parts before discarding the packaging.

Hold the storage case with one hand whilst holding the mixer body by the handle with the other hand; pull the mixer body away from the storage case to remove.

Remove the beaters and dough hooks from inside the storage case.

Wash the beaters, dough hooks, storage case in warm soapy water with a soft cloth. Rinse and dry thoroughly.

Wipe the mixer body with a damp cloth and dry.



WARNING

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



NOTE

When first using the hand mixer you may notice an odour from the motor. This is normal and will dissipate as the motor is run in.

ASSEMBLY OF THE BEATERS



WARNING

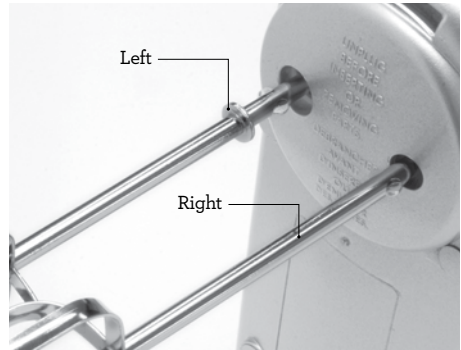
Ensure the hand mixer is switched off and unplugged from the power outlet before attaching the beaters to the mixer.



WARNING

Beaters must be inserted into the correct sockets as they are not interchangeable. Incorrect insertion will result in the beaters falling out during operation and cause damage.

1. Insert the left beater shaft into the left attachment socket under the mixer motor body.
2. Firmly push the beater into the socket until it locks into place. Repeat for the right beater into the right attachment socket.



NOTE

Always ensure the beaters are firmly positioned before operating.

ASSEMBLY OF THE DOUGH HOOKS



WARNING

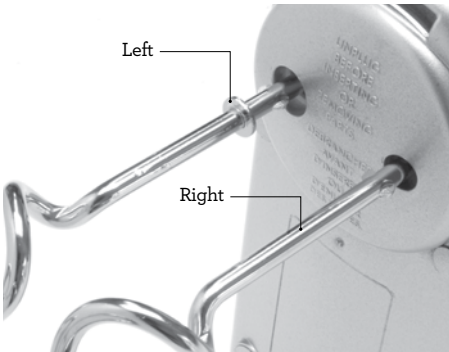
Ensure the hand mixer is switched off and unplugged from the power outlet before attaching the dough hooks to the mixer.



WARNING

Dough hooks must be inserted into the correct sockets as they are not interchangeable. Incorrect insertion will result in the dough hooks falling out during operation and cause damage.

1. Insert the left dough hook shaft into the left attachment socket under the mixer motor body.
2. Firmly push the dough hook into the socket until it locks into place. Repeat for the right dough hook into the right attachment socket.



NOTE

Always ensure the dough hooks are firmly positioned before operating.



WARNING

Never use a dough hook with a beater as this may damage your hand mixer.

REMOVING BEATERS OR DOUGH HOOKS

1. Sit the hand mixer upright on a flat surface with the beaters/dough hooks facing away from you.
2. Press the EJECT button to automatically release the beaters/dough hooks from the sockets. Grasp the beaters/dough hooks by the shafts, being careful as they may be hot after use.





NOTE

The beaters/dough hooks will be released automatically. Do not force the beaters/dough hooks out of the sockets.



Functions

OPERATING YOUR BREVILLE HAND MIXER

1. Ensure the speed control switch is set to the OFF position.
2. Insert the beaters or dough hooks following the previous instructions.
3. Select a mixing bowl large enough to accommodate the beaters/dough hooks, as a bowl that is too small will damage the attachment.
4. Add the ingredients to a mixing bowl as per the recipe or your requirements.
5. Press down on the  button at the top of the mixer and gently pull the power cord out of the motor body.
6. Release the  when the cord is at the desired length. Plug the power cord into a 230V or 240V power outlet and switch the power outlet on.
7. To commence mixing, slide the speed control switch in a forward direction using your thumb. Always begin mixing at a lower speed setting to prevent splattering. Increase the speed suited to the mixing task. The speed setting can be adjusted during operation by moving the speed control switch forward and back between speeds 1 to 5.
8. Occasionally stop the hand mixer during operation and scrape any food mixture down the sides of the mixing bowl with a spatula.



NOTE

Always turn the hand mixer off if you need to scrape the bowl during use, then continue mixing.

9. When mixing is complete, set the speed control switch to the OFF position. Switch the hand mixer off at the power outlet and remove the power cord from the outlet.

10. Sit the hand mixer upright on a flat surface with the beaters/dough hooks facing away from you. Remove the beaters/dough hooks by pressing the EJECT button while grasping the attachment shafts. The beaters/dough hooks will be released automatically. Do not force the beaters/dough hooks out of the sockets. Use a spatula to remove the mixture from the beaters/dough hooks. Do not strike the beaters/dough hooks on the rim of a mixing bowl.



WARNING


After mixing, take out the beaters/dough hooks with care as they may be hot after use.

BOOST FUNCTION

Pressing the BOOST button while mixing provides an extra burst of power and overrides the speed setting being used. Press and hold the BOOST button for no more than 30 seconds at one time to avoid overheating.

CORD RETRACTABLE FUNCTION

The hand mixer has a retractable cord for easy power cord storage.

To safely retract power cord, always hold the plug with one hand and press the  with the other hand, this will prevent the cord from striking any nearby objects. If power cord gets caught during retraction, release the button and press it again until cord is fully retracted.



NOTE

Do not continue to pull the power cord too far to its end as it may cause damage to the power cord.



WARNING

Hold the plug with one hand and guide the cord into the hand mixer during retraction to prevent it from striking you or the hand mixer.

MIXING GUIDE

SPEED SETTING	MIXING TASK	BEST FOR MIXING
1	Kneading & Folding	Cookie dough, pizza dough, pasta dough, bread dough, mousse, fruit cake, scones
2	Light Mixing	Cake mix, custard, curd, pudding
3/4	Light Beating & Creaming	Creaming butter and sugar, cheesecake mix
5	Whipping & Aerating	Soufflé, meringue, whipped cream, icing, pancake batter



NOTE

Always begin mixing at the lowest speed setting to prevent splattering. Then increase the speed to suit the mixing task.



WARNING

Never exceed speed setting number 1 when kneading heavy ingredients such as dough using the dough hooks.



WARNING

Do not double the ingredients of the recipes as it can damage the hand mixer.



Care & Cleaning

CLEANING AFTER USE

1. Always ensure that the speed control switch is in the OFF position, the power is switched off at the power outlet, and the power cord is removed from the power outlet.
2. Press the EJECT button and remove the beaters/dough hooks from the mixer.
3. Wipe the mixer body with a soft, damp cloth then dry thoroughly.
4. Wipe any excess food particles from the power cord.
5. Wash the beaters, dough hooks, storage case in warm soapy water with a soft clean cloth. Rinse and dry thoroughly.
6. Do not allow the beaters/dough hooks to soak in water for an extended period of time, as this may damage the metal finish.



NOTE

Do not place any part of the hand mixer inside the dishwasher.



NOTE

Do not use abrasive scouring pads or cleaners when cleaning the beaters/dough hooks as these may scratch the surface.



NOTE

Do not wash or soak the mixer body in water or any other liquid. Clean with a damp cloth and dry thoroughly. Do not allow water or any other liquid to enter the gear system as damage may result.



NOTE

Ensure that the beaters/dough hooks are not soaked in water for an extended period of time, i.e. for several hours overnight, as this may damage the metal finish.



WARNING

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

STORAGE

Before storage, turn the power off at the power outlet and remove the power plug from the outlet. Ensure the hand mixer is cleaned and completely dry.

STORAGE CASE

1. Put the storage case on a flat surface and place the beaters and dough hooks inside the storage case. Position the beaters so they are in opposite directions from each other. Do the same for the dough hooks ensuring all attachments lay flat in the case.



2. With the hand mixer tilted, align the slot under the mixer body with the tab on the front of the storage case. Then simply push the bottom of the mixer body down so it locks securely to the storage case. Ensure the mixer body is secured to the storage case; when the mixer body is lifted the storage case stays attached.



With the storage case attached and retractable cord inside the motor body keep the hand mixer in a convenient position on your kitchen bench or in an accessible cupboard.




WARNING

Always hold the plug with one hand and guide the cord into the hand mixer during retraction to prevent it from striking.

RETRACTABLE CORD

For added storage convenience, the hand mixer includes a retractable cord that fits inside the mixer body.

Before storing the power cord, wipe any particles that may be on the cord.

To retract the cord, hold the plug with one hand and press the  with the other hand. The cord will automatically retract.




Troubleshooting

PROBLEM	EASY SOLUTION
Unsure whether to use beaters or dough hooks	<ul style="list-style-type: none">• Use beaters for all mixing/whipping tasks• Use dough hooks only for preparation of yeast/bread dough• DO NOT use a dough hook with a beater- this will damage the hand mixer
Unsure of which speed setting to use	<ul style="list-style-type: none">• Use the mixing guide on page 12 to help select correct mixing speed when preparing recipes• Begin mixing at lowest speed, then increase to higher speed to prevent splattering
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">• Be sure beaters and bowls are completely clean and dry before use- even a small amount of fat will affect the whipping performance
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 if the bread is not combining• DO NOT exceed speed setting 1 when kneading• DO NOT place hands near dough hooks when mixer is operating
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
Sugar crystals still visible after creaming	<ul style="list-style-type: none">• Continue to cream until sugar has dissolved, or use caster sugar
Lumps in batter or dough	<ul style="list-style-type: none">• Sift the flours and sugar before mixing
Cooked pavlova	<ul style="list-style-type: none">• Continue to whip until all sugar is dissolved. Test by rubbing a small amount between your fingers; if sugar granules are still felt, further mixing is required
Beaters or dough hooks are stalling	<ul style="list-style-type: none">• Dough or batter is too thick; add more liquid or reduce quantity• Chocolate, nuts or fruit pieces are too large; reduce the size of these ingredients to avoid this problem



Recipes


Pancakes

 Makes 8-10 pancakes

1 cup plain flour
Pinch of salt
1 egg
1 ¼ cups milk
2 tbsp unsalted butter, for greasing
Maple syrup, for serving
Ice cream, for serving

1. Combine flour, salt, egg and milk in a mixing bowl.
2. Use the hand mixer with the beater attachments on speed 5 to beat mixture until smooth and well combined.
3. Heat frying pan and grease lightly with butter.
4. Pour ¼ cup of batter into frying pan and swirl to cover base of pan. Cook over a medium heat until bubbles start to burst on the top surface.
5. Carefully turn the pancake and cook on other side until golden brown. Remove from pan. Continue with remaining batter until all the batter is used.
6. Serve pancakes with maple syrup and ice cream.


Plain Scones

 Makes 8 scones

2 tbsp butter
2 cup self-raising flour, sifted
1 cup milk
Pinch of salt
Extra self-raising flour, for kneading
Extra milk, for glazing
Butter, for serving
Jam, for serving

1. Preheat oven to 220°C.
2. Using the hand mixer with the beater attachments on speed 2, cream the butter in a bowl until soft.
3. Add half the flour and continue mixing. Add remaining flour and salt and then gradually add milk. Mix until soft dough is formed.
4. Raise and lower beaters throughout mixing to assist in combining the mixture. Be careful not to over mix.
5. Turn dough onto a lightly floured board and knead lightly. Press or roll the dough to desired thickness.
6. Cut dough into desired shapes and place close together on a lightly greased baking tray. Brush lightly with milk.
7. Bake for 15 minutes or until cooked and golden. Turn out onto a wire rack to cool. Serve hot or cold, with butter and jam.


Lemonade Scones

 Makes 10 scones

2 ½ cups self-raising flour, sifted
1/3 cup caster sugar
2/3 tsp salt
2/3 cup thickened cream
2/3 cup lemonade
1 ¼ tbsp milk
Jam, to serve
Cream, to serve

1. Preheat oven to 220°C. Lightly grease a baking tray.
2. Place all ingredients into a large bowl. Using the hand mixer with beater attachments, mix on speed 2 to form soft dough. Turn out onto a lightly floured workbench and knead lightly until combined.
3. Press the dough with your hands to a thickness of about 2cm. Use a 6cm round cutter to cut out 10 scones. Place scones on baking tray and brush with milk.
4. Bake for 10-15 minutes or until lightly browned. Serve warm with fresh jam and cream.

Butter Cake

 Makes 20cm round cake


125g butter chopped, at room temperature
¾ cup caster sugar
1 tsp vanilla essence
2 eggs
2 cups self-raising flour, sifted
2/3 cup milk

Icing

2 cups icing sugar
15g butter
1-2 tbsp hot water
1 tsp vanilla extract

1. Preheat oven to 180°C. Lightly grease a deep, 20cm round cake tin. Line base with baking paper.
2. Using the hand mixer with the beater attachment beat butter, sugar and vanilla together on speed 3 in a large bowl, until pale and creamy.
3. Add eggs one at a time, beating well after each addition, scraping down sides of bowl.
4. Alternate lightly folding flour and milk into creamed mixture, using the hand mixer on speed 2.
5. Spoon mixture into prepared tin and spread evenly. Bake for 40-45 minutes, or until cooked, use a wooden skewer to test. Cool in pan for 5 minutes, before turning onto a wire rack to cool completely.
6. Vanilla Icing: Sift icing sugar into a bowl. Add butter, water and vanilla. Beat well with a hand mixer and the beaters on speed 3, once the ingredients have combined, increase speed and mix until a smooth spreadable consistency. Spread over cooled cake.

Pizza Dough

 Makes 2 medium pizzas

½ tsp white sugar
1 tbsp active yeast
½ cup warm water
1 ½ cups plain flour
1 tsp salt
1 tbsp vegetable oil

1. Place sugar, yeast and water in a bowl, mix together with a spoon and allow to rest for 15 minutes (it should go frothy).
2. Sift flour and salt into a second bowl and then transfer to the frothy sugar mix. Add the oil and mix well using the hand mixer with the dough hooks on setting 1 until dough ball is formed.
3. Transfer to a lightly floured surface and knead for a 8-10 minutes until smooth and slightly stretchy.
4. Place dough in a greased bowl and cover with a clean tea towel. Place in a warm area and allow the dough to double in size, this will take approximately 30 minutes.
5. Punch the dough by pushing a fist in the middle of the mix; this will knock the air out of it. Cut dough into 4 equal-sized pieces and using a rolling pin roll flat to a thickness of 1cm.
6. Lightly oil a pizza tray and place dough on tray.
7. Assemble toppings on the base and bake in oven for 15 minutes at 220°C.

NOTE

Once dough hooks start to slow and the dough ball is formed, cease using the hand mixer. Transfer dough ball to a lightly floured surface and continue kneading by hand.

TIPS

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, marshmallows and a drizzle of honey.

Pasta Dough

 Serves 4

200g plain flour
100g semolina
Pinch salt
2 eggs, room temp
1 egg yolk
70ml water
20ml vegetable oil

1. Combine flour, semolina and salt in a bowl. Make a well in the centre and add eggs, water and oil.
2. Using the hand mixer and the dough hooks mix on setting 1 until dough ball is formed.
3. Transfer to a lightly floured surface and knead for 5-10 minutes until smooth and a slightly stretchy.
4. Wrap the dough in plastic wrap and refrigerate for at least 30 minutes.
5. Roll out pasta dough with a rolling pin before feeding through your pasta machine. You will need to flour it as you go to prevent it from sticking.
6. Fill a large pot with water and a pinch of salt. Cook for 5 minutes, once cooked, drain pasta and add a splash of olive oil to prevent it from sticking together.

NOTE

Once dough hooks start to slow and the dough ball is formed, cease using the hand mixer. Transfer dough ball to a lightly floured surface and continue kneading by hand.

TIPS

It's very important to let the pasta dough rest for at least 30 minutes before rolling it out to prevent the dough from being too elastic and shrinking when cooked.


TIPS

Make sure you flour the pasta dough as you roll it out to prevent it from sticking.

TIPS

When cooking your pasta, use the largest pot you have, the more water you have to boil your pasta the less chance it has of sticking together.

Bread

 Makes 2 mediums size loaf

2 cups plain flour
2 tsp dried yeast
1 tsp salt
375ml lukewarm water
1 tsp poppy seeds


1. Lightly grease a 10 x 20cm loaf pan with melted butter.
2. Place the flour, yeast and salt in a large bowl and mix well with the hand mixer and the dough hooks on setting 1. Make a well in the centre of the dry ingredients and add the water. Continue kneading with the on setting 1 for 5 minutes or until well combined.
3. Turn the dough onto a lightly floured surface and knead for 8-10 minutes or until smooth and elastic.
4. Shape the dough into a ball. Brush a large bowl with melted butter to grease. Place the dough into the bowl and turn it over to lightly coat the dough surface with the butter.
5. Cover the bowl with plastic wrap or a damp tea towel and then place it in a warm, draught-free place to allow the dough to rise. The ideal temperature for rising bread dough is around 30°C. Leave dough until it doubles in size, this should take between 45-75 minutes. When the dough is ready, it will retain a finger imprint when lightly pressed.
6. Punch the dough down in the centre with your fist. This will release excess carbon dioxide produced by the yeast during rising so the final bread will not have a "yeasty" flavour.
7. Turn the dough onto a lightly floured surface and knead again for 2-3 minutes or until smooth, elastic, and it has returned to its original size.
8. Preheat oven to 200°C.
9. Divide the dough into 2 equal portions and shape each into a smooth, round ball. Place the portions of dough side by side in the greased loaf pan. Brush lightly with melted butter. Stand the pan in a warm, draught-free place, as before, for about 30 minutes or until the dough has risen about 1cm above the top of the pan.
10. Gently brush the loaf with a little water and then sprinkle with the poppy seeds. Bake in preheated oven for 30 minutes or until golden and cooked through. The best way to tell when the loaf of bread is cooked is to tap it on the base with your knuckle - if it sounds hollow, it is cooked.
11. Turn the loaf immediately onto a wire rack and allow cooling. If left in the pan, the loaf will sweat and the crust will become soft.



NOTE

Once dough hooks start to slow and the dough ball is formed, cease using the hand mixer. Transfer dough ball to a lightly floured surface and continue kneading by hand.

Triple Choc Cookies

 Makes 35 cookies

180g butter, chopped
150g dark chocolate, chopped
1 ½ cups plain flour
¼ cup cocoa powder
1 ½ cups firmly packed brown sugar
3 eggs, lightly beaten
200g dark chocolate, chopped

1. Pre-heat oven to 170°C fan forced oven. Line 2 baking trays with baking paper.
2. Melt butter and first lot of chocolate in a small saucepan over a low heat, stirring continuously until smooth. Allow mixture to cool slightly.
3. Combine sifted flour, cocoa powder and sugar in a bowl. Mix together using the hand mixer and dough hooks on speed 2. Add warm chocolate mixture and eggs, and mix until combined.
4. Stir through chopped chocolate.
5. Spoon rounded tablespoons of mixture onto baking trays and press down slightly. Allow room for mix to spread.
6. Cook in batches for about 20 minutes or until firm to touch. Allow to cool on tray for 1 minute before transferring to a wire rack. Repeat with remaining cookie dough.


Butter Icing

 Makes approximately 1 cup

125g butter, softened
1 ½ cups icing sugar mixture, sifted
1-2 tbs milk

1. Place butter in a bowl and using the hand mixer with the beater attachments, beat on speed 5 until pale and creamy.
2. Reduce speed to 1 and gradually add icing sugar until combined. Once combined, turn the speed back up to 5 and beat out any lumps. Adjust thickness of the icing with milk.

Italian Meringue

 Makes approximately 1 medium pie topping

300g caster sugar
110g egg white
75ml water


1. Place the sugar and water in a saucepan and bring to the boil, allow the sugar syrup to get to 118 degrees and remove from the heat.
2. Using the hand mixer and the beater attachment on speed 4 to whip the egg whites to soft peak
3. Slowly pour the hot sugar syrup into the egg whites. Continue whisking while adding the syrup.
4. Turn speed up to 5 and continue whisking for 7 mins or until cooled.



TIPS

This meringue is perfect for topping lemon meringue pies.

Pavlova

 Serves 4 - 6

5 egg whites, at room temperature
1 ½ cups caster sugar
3 tsp cornflour
2 tsp white vinegar
1 tsp vanilla essence
1 ½ cups thickened cream
1 tbsp caster sugar
1 tsp vanilla essence
1 punnet strawberries
1 punnet blueberries
5 passionfruit, halved

1. Preheat oven to 150°C. Line a large baking tray with non-stick baking paper.
2. Using the hand mixer with the beating attachment on speed 5, beat the egg whites in a clean, dry bowl until firm peaks form.
3. Gradually add the sugar 1 tablespoon at a time, beating constantly until the sugar dissolves and the mixture is thick and glossy. Beat in the cornflour, vinegar and vanilla essence.
4. Spoon the meringue mixture onto the baking tray, use a flat-bladed knife to shape the meringue and make furrows. Bake in oven for 10 minutes.
5. Reduce oven temperature to 110°C and bake for a further 1 hour or until the meringue is crisp and dry.
6. Turn oven off, leaving the meringue in oven with the door closed, to cool completely.
7. Use a mixer to whisk the thickened cream in a bowl with the sugar and vanilla essence, until firm peaks form. Spread the cream over the top of the Pavlova. Top with fresh berries. Drizzle over passionfruit pulp.



Notes

