

the Quick Stack™
Recipe Book



Breville

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Corn and Coriander Pancakes



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Corn and Coriander Pancakes



Prep 15 minutes / Cook 20 minutes



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Makes 15

2 cup plain flour

4 tsp baking powder

2 eggs

1 cup milk

2 x 310g can creamed corn

½ cup chopped coriander

2 tbs vegetable oil

1 tsp salt

½ tsp ground white pepper

Method

1. *Combine all ingredients in a mixing bowl, mix until well combined.*
2. *Pre-heat the pancake maker until the READY indicator light is illuminated. Pour ⅓ cup of prepared batter into each pancake cooking well.*
3. *Close the lid of the pancake maker and cook for 2-3 minutes.*
4. *Carefully remove the pancakes and continue until the remaining batter is depleted.*



Banana and Pecan Crumble Pancakes with Butterscotch Sauce



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Banana and Pecan Crumble Pancakes with Butterscotch Sauce



 Prep 20 minutes / Cook 20 minutes

 Makes 6

Butterscotch Sauce

20g butter
1/3 cup brown sugar
3/4 cup fresh cream
pinch ground cinnamon

Crumble Mix

2 tbsp plain flour
2 tbsp brown sugar
2 tsp caster sugar
20g roasted pecans, chopped
2 tbsp cup rolled oats
20g butter, cubed
Pinch ground cinnamon

Pancake Mixture

2 eggs, separated
1/4 cup brown sugar, sifted to remove lumps
1 cup self-raising flour, sifted
1/2 tsp baking powder
1/4 cup milk
1/4 tsp apple cider vinegar
2 ripe bananas, mashed roughly

Method

To make the butterscotch sauce

1. Place the butter, brown sugar, fresh cream and cinnamon into a small saucepan and stir on a medium heat until ingredients melt and come together. Let simmer for 5 minutes. Take the sauce off the heat and set aside until required.

To make the crumble top

2. Use your fingertips to rub the ingredients together until a crumbly consistency is formed. Set aside.

To make the pancake mixture

3. Mix together the flour and baking powder. Add the milk, apple cider vinegar and mashed banana and stir to combine.
4. Using hand beaters, whisk the egg whites and brown sugar to stiff peaks. Fold through the batter.
5. Pre-heat the pancake maker until the **READY** indicator light is illuminated. Pour 1/2 cup into each pancake cooking well and sprinkle the top with the crumble mixture. Close the lid and set the timer for 3 minutes.
6. When complete serve with sliced banana and butterscotch sauce.



Mushroom and Goat's Cheese Fritters



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Mushroom and Goat's Cheese Fritters



Prep 10 minutes / Cook 6 minutes



Makes 6



1 large clove garlic, chopped

20g butter

2 sprigs thyme, leaves picked

½ cup self-raising flour

½ cup milk

1 egg

Salt and pepper

40g Goat's cheese

6 medium portobello mushrooms, peeled, rinsed and dried

50g baby spinach

Extra 50g Goat's cheese

Balsamic reduction

Method

1. Place the butter and garlic into a microwave safe dish and microwave until melted. Add the thyme leaves. Set aside.
2. Place the flour, milk and egg together into a bowl and whisk to combine. Season with salt and pepper. Fold the Goat's cheese and garlic butter through the batter, leaving small lumps of Goat's cheese in the batter.
3. Pre-heat the pancake maker until the **READY** indicator light is illuminated. Place 1 mushroom in each pancake cooking well and add 1 tbsp of batter into each mushroom. Close the lid and set the timer for 3 minutes.
4. Continue until batter is depleted. Serve with baby spinach leaves and a drizzle of balsamic reduction.



Strawberry and White Chocolate Pancakes



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Strawberry and White Chocolate Pancakes



 *Prep 10 minutes / Cook 4 minutes*

 *Makes 8*

1 ½ cups self-raising flour

¼ tsp bi-carbonate soda

2 tbsp caster sugar

1 cup milk

2 eggs

40g butter, melted

1 tsp lemon juice

40g white chocolate buds

250g strawberries, diced

4 balls vanilla ice-cream

Method

1. Place the flour, bi-carbonate soda and caster sugar into a large bowl. Add the milk, eggs and lemon juice and stir to combine.
Let rest for 10 minutes.
2. Stir half of the strawberries and all of the white chocolate through the pancake batter.
3. Pre-heat the pancake maker until the **READY** indicator light is illuminated.
Pour ½ cup of pancake batter into each well, close the lid and set the timer to 2 minutes.
4. When complete, remove using a silicon spatula and continue until the remaining batter is depleted.
5. Serve with the remaining strawberries and vanilla ice-cream.



Buckwheat Blueberry Pancakes



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Buckwheat Blueberry Pancakes (Gluten Free)



Prep 5 minutes / Cook 4 minutes



Makes 8

Blueberry Sauce

*250g fresh blueberries
1 tbsp caster sugar
1 tbsp water*

Pancake Batter

*2 cup buckwheat flour
1 tsp baking powder
2 cups coconut milk
2 egg
¼ cup agave
1 tsp vanilla essence
2 tbsp coconut shavings, toasted*

Method

Blueberry Sauce

1. *Place the blueberries, sugar and water into a small pot and bring to a simmer and let thicken slightly for 2 minutes. Set aside.*

Pancake Batter

2. *Place the buckwheat flour, baking powder, coconut milk, eggs, vanilla and agave into a bowl and stir to combine.*
3. *Pre-heat the pancake maker until the READY indicator light is illuminated. Pour ½ cup batter into each pancake cooking well, close the lid and set the timer to 2 minutes. When complete remove the pancakes using a silicon spatula and continue until the pancake batter is depleted.*
4. *Serve with blueberry sauce and coconut shavings.*



Lemon Ricotta Pancakes



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Lemon Ricotta Pancakes



Prep 15 minutes / Cook 15 minutes



Makes 10



6 eggs, separated
3 tbsp caster sugar
1 ½ cup ricotta
½ cup plain flour
2 tsp lemon zest
Pinch salt
60g butter, melted

Lemon syrup

4 tbsp lemon juice
4 tbsp caster sugar
2 tsp honey
Extra ricotta for serving

Method

Lemon syrup

1. Place ingredients into a small saucepan and bring to the boil. Set aside until pancakes are ready.

Pancakes

2. Pre-heat the pancake maker until the **READY** indicator light is illuminated.
3. Using an electric mixer, beat the egg whites until a soft peak is formed, add the sugar and continue to beat until the egg whites are glossy and firm peaks form.
4. In a separate bowl, whisk the egg yolks until pale and then add the ricotta, flour, zest and salt. Add the melted butter to the yolk mixture and stir until combined.
5. Initially, fold through ¼ of the egg whites and then fold through the remaining egg whites into the batter. Pour ½ cup of prepared pancake batter into each pancake cooking well. Close the lid and set the timer to 4 minutes. Remove using a silicon spatula and continue until the remaining batter is depleted.
6. Serve with extra ricotta and lemon syrup.