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*Chocolate Mousse*



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# Chocolate Mousse



Prep 10 minutes / Refrigerate 2 hours

Serves 6



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**300g dark chocolate melts**

**3 x 59g free range eggs**

**1 cup caster sugar**

**1 tbsp cocoa powder**

**300ml pure cream**

**200g fresh raspberries, to serve**

## Method

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 a mixing bowl. Using the hand mixer with the beaters attached and beat for 3 minutes on speed 5.
3. Using speed 1, fold in the melted chocolate and cocoa powder until just combined.
4. Pour the cream into a mixing bowl and using the beaters, whisk on speed 5 for 1 minute or until stiff peak are formed.
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.





*Lemonade Scones*



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# Lemonade Scones



*Prep 10 minutes / Cook 10 - 15 minutes*



*Makes 10 scones*



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***2 ½ cups self-raising flour, sifted***

***½ cup caster sugar***

***½ tsp salt***

***½ cup thickened cream***

***½ cup lemonade***

***1 tbsp milk***

***Jam, to serve***

***Cream, to serve***

## Method

1. *Preheat a fan forced oven to 220° C.  
Lightly grease a baking tray.*
2. *Place all ingredients into a large bowl.  
Using the hand mixer with the beaters attached, mix on speed 2 to form a soft dough. Turn out dough 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.*





*Strawberry & Toasted Coconut Pancakes*



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# Strawberry & Toasted Coconut Pancakes



Prep 10 minutes / Cook 40 minutes



Makes 8 - 10 pancakes



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*1 cup plain flour*

*Pinch of salt*

*1 egg*

*1 cup milk*

*1 tsp vanilla essence*

*2 tbsp unsalted butter, for greasing*

*400g fresh strawberries*

*1 ½ tbsp caster sugar*

*50g coconut shavings*

## Method

1. Place flour, salt, egg, milk and vanilla essence in a mixing bowl.
2. Use the hand mixer with the beaters attached, beat on speed 5 until mixture is 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. Place strawberries and caster sugar into a small saucepan and put on a medium heat for 14 minutes. Then increase to a high heat for 1 minute to thicken.
7. Preheat fan forced oven to 160°C and line an oven proof tray with baking paper. Spread coconut on the tray and place in oven for 3-4 minutes, until lightly browned.
8. Serve pancakes with strawberry compote and top with toasted coconut.





*Triple Chocolate Cookies*



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# Triple Chocolate Cookies



*Prep 10 - 15 minutes / Cook 20 minutes*



*Make 35 Cookies*



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*180g butter, chopped*

*150g dark chocolate, chopped*

*1 ½ cups plain flour*

*¾ cup cocoa powder*

*1 ½ cups firmly packed brown sugar*

*3 eggs, lightly beaten*

*200g dark chocolate, chopped*

## Method

1. *Preheat fan forced oven to 170°C.  
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. *Place sifted flour, cocoa powder and sugar in a bowl. Using the hand mixer with the dough hooks attached, mix on speed 2 until combined. Add warm chocolate mixture and eggs, and mix until combined.*
4. *Stir through second lot of chopped chocolate.*
5. *Spoon rounded tablespoons of mixture onto baking trays and press down slightly.  
Allow room for mix to spread.*
6. *Cook dough in batches for 20 minutes or until cookies are firm to touch.*
7. *Allow cookies to cool on baking tray for 1 minute before transferring to a wire rack.  
Repeat with remaining dough.*



*Vanilla Butter Cake*



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# Vanilla Butter Cake



Prep 10 minutes / Cook 40 - 45 minutes



Makes 1 x 20cm round cake



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*125g butter chopped, at room temperature*

*¾ cup caster sugar*

*1 tsp vanilla essence*

*2 eggs*

*2 cups self-raising flour, sifted*

*¾ cup milk*

## Vanilla Icing

*2 cups icing sugar*

*15g butter*

*1-2 tbsp hot water*

*1 tsp vanilla extract*

## Method

1. Preheat oven to 180° C. Lightly grease a deep, 20cm round cake tin. Line base with baking paper.
2. Place the butter, sugar and vanilla into a mixing bowl. Using the hand mixer with the beaters attached, beat on speed 3 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 the milk and flour through the creamed mixture, using 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. Using the hand mixer with the beaters attached, beat until combined on speed 3. Once combined, increase to speed 4 and mix until a smooth spreadable consistency. Spread over cooled cake.





*Zucchini, Mushroom and Goat's Cheese Pizza*



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# Zucchini, Mushroom & Goat Cheese Pizza



Prep 60 minutes / Cook 18 minutes



Makes 1 x 30cm pizza



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## Base

90mls warm water

$\frac{1}{2}$  tsp yeast

$\frac{1}{4}$  tsp sugar

$\frac{1}{4}$  tsp salt

15ml olive oil

150g bread flour

## Toppings

$\frac{1}{4}$  cup passata

3 Swiss brown mushrooms, sliced

1 large zucchini, thinly sliced lengthways

1 large clove garlic, chopped

1 tbsp. olive oil

$\frac{1}{2}$  cup goat cheese

60g pizza cheese

Salt and pepper

Micro basil

1 tbsp. pine nuts, toasted

## Method

### To make the pizza base

1. In a bowl, combine the water, yeast and sugar and allow to stand in a warm place for 5 - 10 minutes.
2. Add the salt, oil and flour. Using the hand mixer with the dough hooks attached, mix on speed 1 until a ball is formed.
3. Transfer dough to a lightly floured surface and gently knead for 3 minutes or until the ball is elastic.
4. Place ball back into the bowl, cover with glad wrap and stand in a warm place to rise for 60 minutes.
5. Turn the dough ball back out onto a lightly floured surface and roll out to a 30cm circle.

### To assemble the pizza

1. Preheat a fan forced oven to 210°C
2. Place the pizza dough on a greased pizza tray and spread passata evenly over pizza base.
3. Mix the zucchini, garlic and olive oil together in a bowl. Arrange the mushrooms, zucchini mix and goat cheese evenly over the pizza base.
4. Sprinkle the pizza cheese evenly over the top and season with salt and pepper.
5. Place in the oven on the lowest level and cook for 18 minutes.
6. Remove from the oven and sprinkle micro basil and toasted pine nuts over the pizza.
7. Slice and serve.





*Chocolate Ganache & Wild Berry Pavlova*



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# Chocolate Ganache & Wild Berry Pavlova



Prep 20 minutes / Cook 1 hour and 10 minutes



Serves 4 - 6



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*5 egg whites, at room temperature*

*1 cup caster sugar*

*3 tsp cornflour*

*2 tsp white vinegar*

*1 tsp vanilla essence*

*1 punnet strawberries*

*1 punnet blueberries*

## Chocolate Ganache

*350ml fresh cream*

*500g dark chocolate buttons*

*1 tsp honey*

## Method

1. Preheat oven to 150°C.  
*Line a large baking tray with non-stick baking paper.*
2. In a clean, dry bowl, using the hand mixer with the beaters attached, beat the egg whites on speed 5 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 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. Chocolate Ganache: Place the cream and honey into a small saucepan and place on a low heat and bring up to just below boiling point and remove from the heat.
8. Place the chocolate into a heatproof bowl and pour the cream over the top. Let mixture sit for 1 minute and then stir well to combine.
9. Strain and let cool.
10. Using a hand mixer with the beaters attached on speed 3 until thick and fluffy.
11. Spread the ganache over the top of the meringue and top with fresh berries.





*Poppy Seed Loaf*



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# Poppy Seed Loaf



Prep 25 - 30 minutes / Cook 30 minutes



Make 2 medium size loaves



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**2 cups plain flour**

**2 tsp dried yeast**

**1 tsp salt**

**375ml lukewarm water**

**1 tsp poppy seeds**

## Method

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 using the hand mixer with the dough hooks attached on setting 1. Make a well in the centre of the dry ingredients and add the water. Continue kneading on speed 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. Brush a large bowl with melted butter. Shape the dough into a ball and place into the bowl, 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 place it in a warm, draught free place 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 in the centre with your fist to release the excess carbon dioxide produced by the yeast during rising.
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 and brush lightly with melted butter. Stand the pan in a warm, draught-free place, 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 sprinkle with poppy seeds. Bake in 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 to cool. 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.