



the Toast & Roast™ Pro

Convection oven with rotisserie

Breville®

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Rotisserie Roast Chicken



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Singapore noodles



Rotisserie Roast Chicken



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Rotisserie Roast Chicken



Prep 15 minutes/Cooking time 3 hours



Serves 4–6



the Toast & Roast-Pro

1 medium onion, peeled
½ bunch thyme
1.5kg chicken, washed and dried
1 tbsp. oil
Salt and pepper
Olive oil, for greasing

Method

1. *Insert onion and thyme into chicken cavity.
Truss the chicken with wetted kitchen string.
Brush with oil and season with salt and pepper
if desired.*
2. *Assemble and secure the chicken on the
rotisserie rod, spikes and thumbscrews.
Using the 'Rotisserie' function, roast for
1¼ hours or until cooked when tested.*
3. *Remove the chicken from the oven.*
4. *Cover with foil and allow to rest for
15 minutes before serving. Remove the chicken
from the rotisserie rod.*
5. *Serve with steamed vegetables.*



Lamb Roast with Rosemary & thyme



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Lamb Roast with Rosemary & thyme



Prep 15 minutes / Cooking time 2 hours 25 minutes



Serves 4 - 6



the Toast & Roast-Pro

1.2kg leg of lamb, trimmed
3 garlic cloves, peeled, thinly sliced
2 sprigs rosemary
2 sprigs thyme
Olive oil, for greasing
Salt & freshly ground black pepper

FRESH MINT SAUCE

¼ cup caster sugar
2 cups fresh mint leaves, chopped
1 cup malt vinegar

Method

1. Using the 'Bake' function, preheat the oven for 10 minutes at 220°C.
2. Make small slits in the surface of the lamb and insert pieces of garlic, rosemary and thyme. Place into the lightly greased baking pan. Brush the lamb with olive oil and season with salt and pepper. Place into oven.
3. Reduce temperature to 190°C. Roast for 1 ¼ hours for medium or 1 ¾ hours for well done. Baste occasionally with pan juices.
4. Remove the lamb, cover loosely with foil and allow to rest for 15 minutes before carving.
5. For the mint sauce, combine sugar, mint leaves and vinegar in a screw top jar. Shake well to combine. Allow to stand for 20 minutes.
6. Serve the roast leg of lamb with mint sauce and roast vegetables.

Tip:

For quicker results, remove the bone, roll lamb, truss with wetted kitchen string and roast for 1 hour for medium or 1 ½ hours for well-done.



Vegetable Lasagne



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Vegetable Lasagne



Prep 40 minutes / Cooking time 2 hours



Serves 4 - 6



the Toast & Roast-Pro

1 small eggplant, sliced lengthways, salted and rinsed

½ cup olive oil

VEGETABLE SAUCE

2 brown onions, peeled and diced

125g mushrooms, sliced

1 red capsicum, diced

¼ cup tomato paste

400ml passata

1 cup red wine

2 tbsp. pesto sauce

BECHAMEL SAUCE

80g butter

80g plain flour

2 cups milk

300g cottage cheese

1 tsp. cayenne pepper

Salt and freshly ground black pepper

250g dried lasagne sheets

350g baby spinach, washed, cooked and chopped

1 cup grated tasty cheese

Method

1. Using the 'Grill' function, pre-heat the oven on 230°C for 10 minutes.
2. Brush both sides of the eggplant slices lightly with olive oil and place onto the baking tray and grill for 10 minutes on each side or until softened and lightly browned. Remove from the oven and place on paper towel.
3. Heat the remaining oil in a saucepan on medium heat. Add the onions, mushrooms and capsicum and cook for 3 minutes or until soft, without colour. Stir in the tomato paste, passata, wine and pesto and bring to the boil then reduce the heat and simmer for 20 minutes or until the mixture thickens.
4. Place the milk in a separate saucepan and warm it - do not boil.
5. Place a another saucepan on a medium heat and add the butter. When melted, add the flour and cook for 2 minutes, constantly stirring. Take off the heat and stir in the milk gradually. Return to the heat and cook for 5-10 minutes or until the sauce boils and thickens. Add the cottage cheese and simmer for 2 minutes. Season with cayenne, salt and pepper. Put aside 1 cup of béchamel for the top.
6. Pre-heat the oven on 230°C using the Bake function for 10 minutes.
7. Lightly grease a 2L oven suitable casserole dish.
8. Spoon ¼ cup of the vegetable sauce over the base of the dish. Top with lasagne sheets. Layer half the remaining vegetable sauce, spinach, eggplant and béchamel sauce, top with lasagne sheets. Repeat with the remaining ingredients.
9. Spread the reserved béchamel sauce over the top of the lasagne and sprinkle with the grated cheese.
10. Reduce the heat to 180°C and place the assembled lasagne into the LOV560 oven. Bake for 40 minutes or until cooked and golden brown.
11. Remove from the oven and let rest for 10 minutes.
12. Serve with a green salad and crusty rolls.



Quiche Lorraine



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Quiche Lorraine



Prep 30 minutes / Cooking time 55 minutes



Serves 4 - 6



the Toast & Roast-Pro

1 sheet frozen shortcrust pastry, thawed

1 tbsp. olive oil

6 shallots, thinly sliced

1 onion, diced

3 rashers bacon, diced

150g cheddar cheese, grated

4 eggs

1 cup milk

2 tbsp. chopped chives

Method

1. *Lightly spray an 18cm ovenproof pie dish with canola spray and line with the pastry sheet and trim and discard the excess pastry. Refrigerate the pastry for 10 minutes.*
2. *Using the 'Bake' function, pre-heat the oven for 10 minutes on 230°C.*
3. *Remove the pastry from the refrigerator and prepare the pastry for blind baking by covering the pastry with a sheet of baking paper, fill with 1 ½ cups baking weights. Reduce the temperature to 220°C and place the pastry in the oven for 10 minutes on the lowest slot. Remove from the oven and remove the pastry weights and place back into the oven for a further 5 minutes. Remove and cool.*
4. *Heat the oil in a frying pan over medium heat. Add the onions, bacon and shallots and cook for 5 minutes, stirring constantly. Take off the heat and drain on paper towel.*
5. *Spread the bacon mixture and cheese evenly over the pastry base. Whisk the eggs, milk and chives together and pour over the bacon mixture.*
6. *Reduce the temperature on the oven to 180°C and return the pie to the oven.*
7. *Cook for 30 - 35 minutes or until the filling is set.*
8. *Serve hot or cold with salad.*



Tandoori Chicken Pizza



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Tandoori Chicken Pizza



Prep 1 ½ hours + marinating time / Cooking time 25 minutes



Serves 2



the Toast & Roast-Pro

180g chicken breast, sliced

3 tbsp. tandoori paste

1 ½ tbsp. natural yoghurt

Pizza Dough

90mls warm water

½ tsp. yeast

¼ tsp. sugar

¼ tsp. salt

15ml olive oil

150g bread flour

Pizza Topping

¼ cup passata

2 Swiss brown mushrooms

50g baby spinach

2 chat potatoes, blanched and sliced thinly

Pinch of salt and pepper

½ cup pizza cheese

3 tbsp. sour cream

1 tbsp. sweet chilli sauce

Method

1. Place the sliced chicken, tandoori paste and yoghurt into a zip lock bag and shake to combine ingredients, leave to marinate overnight, (20 minutes minimum).
2. Pizza dough - In a bowl, combine the water, yeast and sugar and allow to stand in a warm place for 5 minutes or until foamy. Add the salt, oil and flours and knead until they form a dough ball.
3. Turn out onto a lightly floured surface and gently knead for 3 minutes or until the ball is elastic. Place back into the bowl and cover with glad wrap and place in a warm place and allow to rise for 60 minutes.
4. Turn the dough ball back out onto a lightly floured surface and roll out to a 30cm circle. Place onto a round pizza tray and spread the passata over the base evenly.
5. Evenly place the mushrooms, baby spinach, marinated chicken strips, sliced chat potatoes, salt, pepper and pizza cheese.
6. Using the 'Bake' function, pre-heat the oven on 230°C for 10 minutes.
7. Place in the oven on the lowest level for 15 minutes, spin the pizza twice during cooking for a more even result.
8. Remove from the oven using oven mitts, place on serving board and dollop teaspoons of the sour cream rustically over the pizza and drizzle the sweet chilli sauce in a zig zag over the pizza.
9. Slice and serve.



Chicken Satay Skewers



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Chicken Satay Skewers



Prep 20 minutes / Cooking time 50 minutes



Serves 4 - 6



the Toast & Roast-Pro

500g chicken thigh fillets, trimmed, cut into strips

2 tbsp. honey

½ cup teriyaki sauce

½ cup sweet chilli sauce

2 tbsp. lemon juice

SATAY SAUCE

½ cup crunchy peanut butter

1 tsp. curry powder

1 cup coconut cream

1 tbsp. sweet chilli sauce

1 tbsp. soy sauce

1 tbsp. lime juice

½ cup chicken stock

Method

1. Soak 20 bamboo skewers in cold water for 15 minutes. Drain.
2. Thread chicken strips onto the skewers. Place chicken skewers into a shallow dish in a single layer.
3. Combine the honey, teriyaki sauce, sweet chilli and lemon juice and pour over the chicken. Cover with plastic wrap and refrigerate for several hours or overnight. Turn skewers occasionally to coat chicken with marinade.
4. Using the 'Grill' function, preheat the oven for 5 minutes at 210°C.
5. Drain the marinade from the chicken and reserve. Place half of the chicken skewers onto the grill tray inserted into the baking pan. Brush with reserved marinade. Place into oven.
6. Grill for 10 minutes, turn the skewers over, brush with marinade and grill for another 10 minutes or until cooked to desired doneness. Remove chicken skewers and keep warm. Repeat with remaining skewers.
7. Combine the satay sauce ingredients in a saucepan. Stir over a medium heat until sauce comes to the boil and thickens.
8. Pour satay sauce over chicken skewers served on steamed jasmine rice.



Mini Cauliflower Pizzas



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Mini Cauliflower Pizzas



Prep 30 minutes / Cooking time 35 minutes



Serves 4



the Toast & Roast-Pro

800g cauliflower, roughly chopped into florets

3 tbsp. chia seeds + $\frac{3}{4}$ cup water

$\frac{1}{2}$ cup buckwheat flour

2 tbsp. olive oil

Pinch of sea salt

Method

1. Using the 'Bake' function, pre-heat the oven on 200°C for 10 minutes. Line tray with baking paper.
2. Mix the chia seeds with the water in a small bowl and allow to set for 10 minutes to create a gel.
3. Place the cauliflower florets in a food processor and blitz to a fine crumb. Remove from the food processor and place on a few sheets of paper towel. Fold the paper towel up and use your hands to squeeze or press the excess water out of the cauliflower crumb. Transfer the cauliflower to a large mixing bowl and stir the buckwheat flour and salt. Mix well to combine.
4. Next add in the chia gel and olive oil. Use clean hands to knead the 'dough' together, making sure the chia seeds are evenly distributed throughout the dough.
5. Divide the dough into 16 small balls for mini pizza or two large rounds for regular. Place pizza dough balls on the lined trays and place another sheet of baking paper over the top. Use your hands to press the dough down and smooth it out to create a pizza base approximately 3-4mm thick.
6. Bake in preheated oven for 30 minutes.
7. Repeat the process with remaining dough.
8. Finish with your choice of toppings and serve immediately.



Singapore noodles



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Singapore noodles



Prep 15 minutes / Cooking time 20 minutes



Serves 2



the Toast & Roast-Pro

300g tempeh, sliced into 1cm x 4cm batons

3 tsp. madras dry spice mix

2 tbsp. olive oil

4 spring onions (white part only) finely sliced

2 cloves garlic, chopped

1 large red chilli, (seeds removed) finely chopped

2cm piece of ginger, grated

1 bunch broccolini, trimmed

1 red capsicum, seeded and sliced

½ bunch of coriander, stalks finely chopped and leaves picked and retained for garnish

2 tsp. tamari

¼ cup water

3-4 medium zucchini, spiralised

Method

1. Using the 'Grill' function, pre-heat the oven to 230°C for 10 minutes.
2. Line the baking tray with greaseproof paper.
3. Place the tempeh in a bowl and toss with the madras spice mix. Drizzle 1 tbsp. of olive oil over the tempeh and toss to coat the tempeh well.
4. Place in one layer on the prepared baking tray and turn the timer to 10 minutes - grill for 10 minutes.
5. Place a large frying pan or wok on a medium heat. Add the remaining olive oil to the pan then add the spring onions, garlic, red chilli, ginger, broccolini, capsicum and coriander stalks. Stir fry for 4-5 minutes.
6. Remove the tempeh from the oven and toss through the vegetables.
7. Mix the tamari with ¼ cup water and pour over the tempeh and vegetables.
8. Increase the heat to high and add the zucchini noodles.
9. Stir fry for a further 2 minutes, tossing gently to ensure even cooking.
10. Divide between 2 bowls and garnish with fresh coriander and lime wedges.
11. Serve.