



*Tomato Salsa*



*the Sous Chef® 16 Peel & Dice*  
With precision processing and  
ultra-durable bowl

**Breville®**

## Tomato Salsa – 8mm Dicing

 Prep time 10 minutes

 Serves 4 people



*the Sous Chef®16*  
*Peel & Dice*  
8mm Dicing Kit



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*1 medium red onion, peeled*  
*6 plum tomatoes, firm rip*  
*3 tablespoons chopped cilantro leaves*  
*1 jalapeno pepper, seeded (optional), and finely choppe*  
*1 clove garlic, minced*  
*2 tablespoons freshly squeezed lime juice*  
*Coarse salt and freshly ground black pepper to taste*

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### Method

1. *Insert the 8mm dicing kit into the food processor.*
2. *Insert the onion into the feed chute and apply even pressure.*  
*Insert the tomatoes into the feed chute and apply even pressure. Combine all ingredients together.*
3. *Add salt and pepper to your desired taste.*

### Tips

*If you want a less intense onion fla or place onion in a fine mesh st ainer and rinse under cold water.*  
*Shake off excess water.*





*Greek Salad*



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## Greek Salad – 8mm & 16mm Dicing

 Prep time 15 minutes

 Serves 4-6 people



*1 small red onion, peeled*  
*6 plum tomatoes, firm rip*  
*2 small Persian cucumbers*  
*1 red bell pepper, seeds and stem removed*  
*8oz (225g) marinated feta*  
*½ cup (100g) marinated Greek olives, pitted removed*  
*1 tablespoon chopped fresh oregano*  
*¼ cup (60ml) olive oil*  
*1 ½ tablespoons red wine vinegar*  
*Pinch brown sugar*  
*Coarse salt and freshly ground black pepper to taste*

### Method

1. *Insert the 8mm dicing kit into the Food processor.  
Insert the red onion into the feed chute and apply even pressure.*
2. *Change dicer.  
Insert 16mm dicing kit into the Food processor.  
Add tomatoes, cucumbers, and bell pepper one at time into the feed chute and apply even pressure.*
3. *Remove diced vegetables and set aside.*
4. *Wipe the food processor bowl dry. Re-attach the 16mm dicing kit. Insert feta into the feed chute and apply even pressure.  
The feta will crumble into even pieces.*
5. *Combine all ingredients except feta in a large bowl. Add salt and pepper to your desired taste.*
6. *Sprinkle the feta over the salad.*

### Tips

*Toss with your favorite salad greens.  
Have on its own or with roasted fish or lam .*



*Minestrone Soup*



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# Minestrone Soup – 8mm Dicing



Prep time 10 minutes  
Cooking time 35 minutes



Serves 4 people



*the Sous Chef®16*  
*Peel & Dice*  
8mm Dicing Kit



*1 ½ tablespoons olive oil*  
*1 onion, peeled*  
*2 medium carrots, peeled*  
*2 stalks celery*  
*2 small zucchini*  
*2 cloves garlic, minced*  
*¼ cup (60ml) dry red wine*  
*1 14.5-ounce (400g) can*  
*diced tomatoes*  
*1 quart (1L) chicken stock or*  
*low-sodium chicken broth*  
*1 cup tomato puree*  
*2 cups (480ml) water*  
*1 teaspoon dried oregano*  
*2 cups uncooked small pasta shells*

## Method

1. Insert 8mm dicing kit into the Food processor.  
*Insert onion, celery and carrots one at time into the feed chute applying even pressure. Set aside.*  
*Dice zucchini and set aside separately.*
2. Heat oil in a large heavy base pot to medium heat. Add the onion, celery, carrot and garlic. Cook for 4-6 minutes until tender.
3. Add wine and reduce by half.
4. Stir in tomatoes, stock, tomato puree, water and oregano. Bring to a boil and then reduce the heat to a simmer for 15 minutes. Add more water if required.
5. Stir in pasta and zucchini. Return to a boil then reduce heat; simmer uncovered 12 to 15 minutes or until pasta is tender.



*Fruit Salad*



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## Fruit Salad – 16mm Dicing

 Prep time 15 minutes

 Serves 10 people



*the Sous Chef®16*  
*Peel & Dice*  
16mm Dicing Kit



*¼ cantaloupe, peeled*  
*¼ watermelon, peeled*  
*1 dragon fruit, peeled*  
*2 kiwi fruit*  
*1 apple, cored*  
*1 pear, cored*  
*2 limes, squeezed*  
*1 cup (125g) raspberries*  
*1 cup (150g) strawberries, halved*  
*1 cup (100g) blueberries*  
*Mint leaves, torn*

### Method

1. Insert 16mm dicing kit into the Food processor.  
*Insert the melons, dragon fruit, kiwi, apple and pear one at time into the feed chute applying even pressure.*
2. Toss all the fruits and torn mint together.  
*Serve in your favorite bowl.*

### Tips

*For a sweeter fruit salad add a little fine sugar or sugar syrup when tossing the fruits together.*

*When in season add diced peaches and nectarines.*

*Add nuts and seeds to give the salad a lovely crunch.*





*Beet Risotto*



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# Beet Risotto - 8mm Dicing, Slicer and Peeler



Prep time 40 minutes

Cooking time 30 - 40 minutes



Serves 4 people



the Sous Chef®16

Peel & Dice

8mm Dicing Kit

Slicer & Peeler



## For the Pickled Beet Cubes

300 ml white wine vinegar

1 teaspoon white caster sugar

½ teaspoon kosher salt

200g raw beets, peeled and diced beet using the peeler attachment and the 8mm dicing kit

## For the Acidulated Butter

100g peeled and thinly sliced onions

185g dry white wine

300g white wine vinegar

250g unsalted butter, cubed

## For the Risotto

400ml beet juice (approx.

1kg raw beets will yield 400 ml juice)

300g raw beets, peeled and diced using the peeler attachment and the 8mm dicing kit

400g arborio or carnaroli rice

100ml sherry

1.2L chicken stock, warmed with 20 green cardamom pods, crushed

## To Finish and Serve

30g Parmesan cheese, grated

50g Acidulated Butter

Kosher salt, to taste

1 bulb fennel, finely shaved with a mandolin, seasoned with olive oil and salt

100g burrata, torn into small pieces

## Method

1. For the pickled beet cubes, combine the vinegar, sugar and salt in a bowl and whisk together. Add the beet cubes and leave to marinate for at least 30 minutes.
2. For the acidulated butter place the onions, wine and vinegar in a saucepan over a high heat and reduce the liquid by three quarters, approximately 10-15 minutes. Remove from the heat and whisk in the butter a little at a time until well emulsified. Leave to infuse for 20 minutes at room temperature, then pass through a fine sieve, using a whisk to help push the solids through. Roll into a log and wrap in parchment paper or put into a bowl. Keep in the fridge until required.
3. For the risotto coat the bottom of a wide-bottomed saucepan with a thin layer of oil and place the pan over a medium-high heat. Add the rice to the oil and toast until lightly colored, stirring continuously. Add the sherry to the rice and cook until the liquid has reduced by three-quarters. Add the diced beets and beet juice and reduce. Pour in half of the warmed chicken stock, stir and allow to cook for 10 minutes. Continue adding stock, one ladle at a time, until the risotto is tender and most of the liquid has been absorbed.
4. To serve, stir the Parmesan, acidulated butter, and add salt to your desired taste. When combined, remove from the heat and leave to rest for 3 minutes. Divide the risotto between four plates. Dress the fennel shavings with oil and salt and place a pile in the center of each plate on top of the risotto. Drain the pickled beet cubes and sprinkle them around the plate with the burrata pieces before serving.



*Pomme Puree*



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# Pomme Puree - 16mm Dicing, Peeler and Smoking Gun™

 Prep time 15min for Pomme Puree, 5 min to smoke butter  
Cooking time 30 - 40minutes

 Serves 4 people



the Sous Chef®16  
Peel & Dice  
16mm Dicing Kit,  
Peeler & Smoking Gun™

## For the Smoked Butter

**75g butter**

**Pinch of Breville's Hickory wood chips**

**Breville's Smoking Gun™**

### Tip

Smoked butter gives your Pomme Puree additional flavor but you can also use un-smoked butter to create a beautiful Pomme Puree.

## For the Pomme Puree

**75g Smoked Butter**

**75g unsalted butter, diced**

**100 ml whole milk, warmed**

**10 ml truffle oil**

**Salt**

**500g yukon gold potatoes, peeled with the peeler attachment**

## Method

1. Dice 75g butter in 2.5cm cubes. Put butter in a bowl and cover with plastic wrap. Add pinch of hickory wood chips to the burn chamber of the Breville Smoking Gun™. Place hose under plastic wrap with the opening sitting above the butter. Seal the plastic wrap. Turn smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds until bowl is filled with a dense smoke. Remove hose and reseal plastic wrap. Let infuse for 3 minutes.
2. Bring a saucepan of unsalted water to 162°F (72°C) over a medium heat. Insert 16mm dicing kit into the Food processor. Insert potatoes one at a time into the feed chute applying even pressure. Add potatoes to the pan and bring the water temperature back up to 162°F (72°C). Hold the potatoes at this temperature for 30 minutes, removing the pan and adjusting the heat as necessary. After 30 minutes, drain the potatoes and rinse them under cold water.
3. Bring a saucepan of fresh salted water to the boil and add the potatoes. Cook until extremely soft and falling apart. Drain the potatoes, and then return them to the pan over a very low heat to dry them out. Combine both butters (smoked and un-smoked) in a large bowl. Put the potatoes through a ricer into the bowl and mix together with the butter. Put this mixture through a sieve, then add the warmed milk, truffle oil and salt to taste.