

EXPERT PREP PRO

Recipe Ideas



Cuisinart®



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**CREATIVE
 CUISINE.**

It's amazing how many laborious kitchen tasks can be made quick and easy with a good food processor. The Cuisinart Expert Prep Pro is ultra-powerful and is built to last with its long life induction motor and die cast metal base.

We have designed a few recipes to help you get started with your Expert Prep Pro.

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GREEN PESTO

INGREDIENTS

- 50g of well packed Basil Leaves
- 230ml of Extra Virgin Olive Oil
- 30g Pine Nuts
- 2 Cloves of Garlic
- Crushed Sea Salt (pinch)
- 60g Parmesan Cheese

METHOD

1. Set up the medium work bowl with the reversible shredding disc (fine side) and grate the parmesan.
2. Remove the parmesan and the shredding disc from the bowl.
3. Set up the small work bowl and small chopping/mixing blade.
4. Place all the ingredients except for the grated parmesan into the small bowl and process until well combined.
5. Add the parmesan and pulse a few times until it is roughly mixed through. Leave a little texture from the parmesan.
6. Store in a sealed container and place in the fridge. Consume within 3 to 4 days.

RED PESTO

INGREDIENTS

- ½ Large Red Pepper
- 200g Cherry Tomatoes
- 2 Cloves of Garlic (do not peel but wrap the bundle of cloves in baking paper)
- 20g Cashew Nuts (soaked for 4-6 hours then drained and rinsed)
- 20g Parmesan Cheese
- 1 Handful of Fresh Basil
- ½ tbsp Balsamic Vinegar
- ½ tbsp Extra Virgin Olive Oil
- 1 Pinch of Sea Salt
- 1 Pinch of Black Pepper

METHOD

1. Preheat the oven to 140°C / 275°F / Gas Mark 1.
2. Remove the seeds from the red pepper and lay on a baking tray with the whole cherry tomatoes.
3. Roast the tomatoes and pepper slowly in the oven for 90 mins to reduce the moisture and concentrate their sweet flavour. Halfway through, add the wrapped garlic to the roasting tray.
4. Set up the medium work bowl with the reversible shredding disc (fine side) and grate the parmesan.
5. Remove the shredding disc and set up the small work bowl with the small chopping/mixing blade.
6. Squeeze the roasted garlic out of their skins into the small work bowl, then add the roasted tomatoes and pepper, plus the rinsed cashews, parmesan, balsamic vinegar, extra virgin olive oil, sea salt and black pepper, and nearly all of the basil (save some for decorating).
7. Process using the 'PULSE' function until you have made a chunky pesto. Taste for seasoning.

ITALIAN STYLE COLESLAW

INGREDIENTS

- 250g Savoy Cabbage
- 50g Parmesan Cheese
- 25g Sunflower Seeds
- 40g Sultanas
- 1 tsp Sea Salt
- 20g Chopped Anchovies (optional)
- 3 tbsp Extra Virgin Olive Oil
- Juice of 1 Lemon

METHOD

1. Set up the medium work bowl with the adjustable slicing disc (setting 4) and process the cabbage.
2. Remove the cabbage and place in a large mixing bowl. Process the parmesan cheese and add to the cabbage.
3. Add the sunflower seeds, sultanas, sea salt and anchovies (if desired) in the mixing bowl. Mix thoroughly.
4. Drizzle over the olive oil and lemon juice, then toss all the ingredients together.



GUACAMOLE

INGREDIENTS

- 1 Large Garlic clove, peeled
- 1 Green Chilli, deseeded & cut into 2cm pieces
- Fresh Coriander, a handful
- 1 Spring Onion, trimmed & cut into 2cm pieces
- 3 Medium Avocados, peeled & stones removed
- Juice of 2 Limes
- 1 tbsp Olive Oil
- Pinch of Cumin
- 1 Medium Tomato, quartered & seeds removed
- Salt and freshly ground Black Pepper

METHOD

1. Set up the small work bowl with the small chopping/mixing blade.
2. Add the garlic, chilli, coriander and spring onion. Process until roughly chopped. Scrape down the work bowl.
3. Add the avocados, lime juice, olive oil and cumin. Process until smooth, scraping the bowl as necessary.
4. Add the tomato, salt and freshly ground pepper. Pulse 6 to 8 times until finely chopped and all the ingredients are combined.
5. Serve chilled as a dip with Nachos or crudités.

CHOCOLATE & HAZELNUT SPREAD

INGREDIENTS

- 375g Hazelnuts
- 150ml Maple Syrup
- 3 tbsp Cocoa Powder
- 150ml Water

METHOD

1. Preheat the oven to 200°C (fan 180°C)/ 400°F/ Gas Mark 6.
2. Bake the hazelnuts for approximately 10 minutes, being careful not to burn them. Remove from the oven and allow to cool slightly.
3. Wrap the hazelnuts in a clean tea towel and gently rub them together to remove the skins.
4. Set up the medium work bowl with the large chopping/mixing blade and place the skinned hazelnuts into the bowl.
5. Process for 8 to 10 minutes until they become a fine grainy paste.
6. Add the maple syrup and cocoa then process again ensuring the ingredients are thoroughly mixed.
7. Gradually add the water through the feed tube while continuing to process until the mixture comes together as a smooth butter.

Hints & Tips

Add liquid in a slow, steady stream, only as fast as dry ingredients absorb it. If liquid splashes or splatters, stop adding it but do not turn off the machine. Wait until ingredients in the bowl have mixed, then add remaining liquid slowly.

The cocoa can be replaced with raw cocoa powder to create a 'healthier' alternative.

WILD GARLIC MAYONNAISE

INGREDIENTS

- 2 Egg Yolks
- 1 tsp Dijon Mustard
- 1 Lemon (juiced)
- 150ml Olive Oil
- 150ml Groundnut Oil
- 30g Wild Garlic Leaves (chopped)
- 2-3 tbsp Water
- Sea Salt and Black Pepper

METHOD

1. Set up the small work bowl with the small chopping/mixing blade.
2. Add the egg yolks, dijon mustard and lemon juice. Blend briefly using the 'PULSE' function.
3. With the processor running, gradually add the oils. Start off very slowly, allowing the emulsion to begin forming.
4. Add the wild garlic leaves and a little salt and pepper and continue to process.
5. Slowly add enough water to thin the mayonnaise down to a good dipping consistency.
6. Place in a sealable container and store in the fridge.

Hints & Tips

Wild garlic is easily found in the hedgerows during spring, if this is unavailable replace with 2 cloves of crushed garlic.

HOLLANDAISE SAUCE

INGREDIENTS

- 160g Butter, cut into cubes
- 3 Large Egg Yolks
- Salt and freshly ground Black Pepper
- 1 tbsp White Wine Vinegar
- 1 tbsp Lemon Juice

METHOD

1. In a small saucepan gently heat the butter until it starts to foam but not burn.
2. While the butter is melting, set up the small work bowl with the small chopping/mixing blade. Add the egg yolks, vinegar and lemon juice. Season with salt and pepper. Process for about 30 seconds to combine.
3. Once the butter is ready remove from the heat.
4. With the appliance running, gradually add about 1 tbsp of the hot butter through the feed tube and process for 15 seconds to combine, then very slowly drizzle the remaining butter. Once all the butter has been added, continue mixing for 45 to 60 seconds or until thickened. Adjust seasoning as desired.

SIMPLE TOMATO SAUCE

INGREDIENTS

- 2 Small Onions, peeled & cut into 2½ cm pieces
- ½ a Fennel, cut into 2½ cm pieces
- 4 Garlic Cloves, peeled
- ½ tsp Dried Oregano
- 2 tsp Extra Virgin Olive Oil
- 2 x 400g Tinned Tomatoes, with juice
- 20g Fresh Basil
- 3 tbsp Dry White Wine
- Salt and freshly ground Black Pepper

Hints & Tips

For a sauce to top pizza bases, return the mixture to the saucepan and simmer uncovered for 40-50 minutes, stirring regularly. Allow reduced sauce to chill before topping pizza base.

METHOD

1. Set up the large work bowl with the large chopping/mixing blade. Process the onion, fennel, garlic and oregano until finely chopped.
2. Heat the oil in a saucepan over a medium heat, and add the onion & fennel mixture. Cook gently for 5 minutes, until the onions & fennel begin to soften and the oregano becomes fragrant.
3. Add the tinned tomatoes, basil, wine and seasoning. Bring to the boil, reduce heat, cover and simmer for 45-50 minutes. Turn off the heat and leave to cool in the pan for 10 minutes.
4. Place the sauce into the processor and pulse 15 times for a rustic sauce or process for 2 minutes for a smooth sauce.
5. Serve with your favourite pasta.

PEANUT BUTTER

INGREDIENTS

- 450g Roasted Unsalted Peanuts (shelled and peeled)
- ½ tbsp Ground Nut Oil
- Sea Salt (qty to taste)
- 1-3 tsp Honey (optional)

Hints & Tips

If you prefer your peanut butter crunchy, hold back approx. 100g of nuts and roughly chop them using the small work bowl. Add them when you supplement with salt or honey at the end of the process.

METHOD

1. Set up the medium work bowl with the large chopping/mixing blade.
2. Place half the nuts in the bowl and process for about 15 seconds so they break up.
3. Add the remaining nuts and process, allowing the appliance to keep running until a compact mass starts to form (the peanuts will no longer resemble nuts). This could take approx. 5 minutes. If necessary, scrape the sides down with a spatula.
4. Add the ground nut oil and continue to process until a paste forms. The nuts will release their own oils. This can take between 10-15 minutes.
5. When you are happy with the consistency add salt to taste or sweeten with honey.
6. Run the machine on 'PULSE' just enough to mix through.
7. Spoon into a jar and store in the fridge for up to a month.

HUMMUS

INGREDIENTS

- 400g Tin of Chick Peas, drained
- 2 Garlic cloves, peeled
- 2 tbsp Tahini
- Juice & zest of 1 Lemon
- 3-4 tbsp Olive Oil
- 2 tbsp Water

METHOD

1. Set up the small work bowl with the small chopping/mixing blade.
2. Add the chick peas, garlic, tahini, lemon juice and lemon zest. Process until chopped.
3. With the appliance running, slowly add the oil through the small feed tube until well mixed and thickened.
4. Add the water and continue to process until smooth.
5. Serve with pita bread or as a dip for crudités.



SMOKED MACKEREL PATÉ

INGREDIENTS

Serves 8 to 10 people

- 250g Smoked Mackerel fillets
- 100g Cottage Cheese, drained of excess liquid
- 120g Greek Yoghurt
- Juice of 1 Lemon
- Flat Leaf Parsley, small bunch
- Salt and freshly Ground Pepper

METHOD

1. Set up the small work bowl with the small chopping/mixing blade.
2. Remove the skin and any large bones from the fish and flake into the processor. Add the cottage cheese, yoghurt, lemon juice and parsley.
3. Process for 30 seconds and check for seasoning.
4. Place in a bowl and chill for several hours before serving.

BOULANGERE POTATOES

INGREDIENTS

Serves 6

- 1.2 kg Desiree Potatoes
- 2 Onions, halved
- 400ml Vegetable Stock
- A few sprigs of Fresh Thyme
- 50g Parmesan Cheese
- 20g Butter, cut into small cubes
- Sea Salt and freshly ground black pepper

METHOD

1. Preheat the oven to 180°C/350°F / Gas Mark 4.
2. Set up the large work bowl with the adjustable slicing disc (setting 5), and slice the potatoes using medium pressure. Set aside and slice the onions. Remove the onions and set up the reversible shredding disc (fine side) and grate the parmesan.
3. Use an ovenproof dish approximately 30cm x 20cm and 5cm deep.
4. Arrange a layer of sliced potatoes over the base, then a layer of sliced onions, followed by a scattering of half the thyme and some salt and pepper. Continue this way, alternating the layers of potatoes and onions, finishing with a layer of potatoes.
5. Pour the stock over the potatoes. Season with the remaining thyme, more salt and pepper and scatter the grated parmesan over the top.
6. Spread the cubes of butter around evenly, and then place the dish in the oven for about an hour, until the potatoes are tender and the top is crisp.

BASIC WHITE BREAD

INGREDIENTS

MAKES A 700g LOAF

- 700g Strong White Flour, plus some extra for dusting the work surface
- 1 tsp Easy Blend Dried Yeast
- 1 ½ tsp Salt
- 1 tsp Sugar
- 425ml Lukewarm Water
- 1 ½ tbs Olive Oil

METHOD

1. Set up the large work bowl with the dough blade. Add the flour, yeast, salt and sugar, then process using the 'PULSE' button for a few seconds to combine.
2. Remove the small pusher accessory. Press the 'DOUGH' button, and slowly pour the oil and water through the feed tube. Once the dough starts to clean the inside of the work bowl, continue to process for a further 5-10 seconds.
3. Stop the appliance and test the dough to ensure it is properly kneaded. If it feels hard, lumpy or uneven, continue processing until it feels uniformly soft and pliable. Be careful not to overwork the dough. Do not worry if it is slightly sticky.
4. Lightly dust the work surface with some flour and turn the dough out. Work into a ball, lightly with hands, until smooth and pliable.
5. Place into a large polythene bag and leave in a warm place for approximately 1 1/2 hours or until doubled in size.
6. Remove from the bag, knock back and place in a 450g well greased loaf tin. Stand in a warm place until well risen, approximately 50 minutes.
7. Place in a preheated oven, 220°C/425°F, Gas Mark 7 and bake for approximately 30-40 minutes, or until golden brown. The loaf should sound hollow when removed from the tin and tapped on the bottom.
8. Remove from oven and turn onto a wire rack to cool.

Hints & Tips

Add liquid in a slow, steady stream, only as fast as dry ingredients absorb it. If liquid sloshes or splatters, stop adding it but do not turn off the machine. Wait until ingredients in bowl have mixed, then add remaining liquid slowly. Pour liquid onto dough as it passes under feed tube opening. Do not pour liquid directly onto bottom of bowl.

For textured dough, you may add ingredients such as cheese, nuts and raisins, immediately after adding the water in step 2.

Troubleshooting

Dough is too dry

While machine is running, add water, 1 tablespoon at a time until dough cleans the inside of the bowl.

Dough is too wet

While machine is running, add flour, 1 tablespoon at a time until dough cleans the inside of the bowl.

Lump of dough forms on top of blade and does not become uniformly kneaded

Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the work bowl.

CRUMBED LAMB CUTLETS WITH SWEET POTATO MASH

INGREDIENTS

Serves 2

BREADCRUMBS

- 100g Stale White Bread, crusts removed

SWEET POTATO MASH

- 250g Sweet Potatoes, peeled & cut into large chunks
- 250g Mashing Potatoes, peeled & cut into large chunks
- 75g Butter
- Salt and freshly ground Black Pepper

CRUMBED LAMB CUTLETS

- 6 Lamb Cutlets
- 2 tsp Dijon Mustard
- 30g Parmesan
- 2 tbsp Fresh Thyme Leaves
- 1 tbsp Olive Oil

TO SERVE

- Flat Leaf Parsley

METHOD

BREADCRUMBS

1. Preheat the oven to 80°C/175°F (for a gas oven heat to gas mark 1, turn off and use the latent heat).
2. Set up the medium work bowl with the large chopping/mixing blade, and process the stale bread for 30 - 60 seconds.
3. Spread the breadcrumbs onto a baking tray and place in the oven for 30 minutes. Remove and reserve for later.

SWEET POTATO MASH

1. Bring a pan of water to the boil and cook the sweet potato and potato. Once these have cooked and become soft they can be drained.
2. Pour the cooked potatoes into the medium work bowl, add the butter and season.
3. Process for 30 seconds or until smooth and creamy. Keep warm until ready to serve.

CRUMBED LAMB CUTLETS

1. Coat the lamb all over with the Dijon mustard.
2. Set up the large work bowl with the reversible shredding disc (fine side), and grate the parmesan.
3. On a plate, combine the pre-prepared breadcrumbs, parmesan and thyme. Take each lamb cutlet and roll in the breadcrumb mixture so that they are evenly coated.
4. Heat the oil in a large frying pan over a medium to high heat. Pan fry the lamb cutlets for about 3 to 4 minutes on each side.
5. Spoon the potato mash onto each plate, place the lamb cutlets on top, and garnish with the flat leaf parsley. Serve with your choice of vegetables.

CLASSIC MEATBALLS

INGREDIENTS

Makes 36

- 1 Medium Onion, quartered
- 15g Parsley Leaves
- 1 Slice of day old firm Bread, torn into pieces
- 350g Braising Steak, cut into 2.5cm pieces
- 350g Boneless Pork, cut into 2.5cm pieces
- 30g Rice Flour
- 1 tsp Salt
- ¼ tsp Ground Nutmeg
- ¼ tsp Dried Thyme
- 2 Medium Eggs
- 3 tbsp cold Water

METHOD

1. Set up the large work bowl with the large chopping/mixing blade.
2. Add the onion, parsley, bread, meat, rice flour, salt, herbs and spices to the work bowl. Pulse 4 to 6 times and then process until finely chopped.
3. Add the eggs and water and pulse until just combined.
4. Using about a tablespoon of mixture, shape into balls approximately 3-4 cm in diameter.
5. Arrange them in a single layer in a baking dish and bake at 190°C/ 375°F/ Gas Mark 5 for 25 minutes.
6. Serve with spaghetti and the 'Simple Tomato Sauce' recipe (see page 8) poured over the meatballs. As an alternative, the meatballs could be simmered in the tomato sauce until cooked through.





CRAB BURGERS WITH FENNEL SLAW

INGREDIENTS

Makes 2

BREADCRUMBS

- 100g Stale White Bread, crusts removed

CRAB BURGERS

- 100g Fresh White Crab Meat
- 50g Breadcrumbs
- 1 tbsp Mayonnaise
- 1 Small Egg
- 1 tsp Fennel Seeds
- Zest of 1 Lemon
- ½ Chilli, finely chopped
- Handful of fresh Parsley, finely chopped
- Salt and Pepper
- 1 tbsp Olive Oil

FENNEL SLAW

- 60g Fennel
- 60g White Cabbage
- 30g Red Onion
- 1 tbsp Mayonnaise
- Juice of ½ a Lemon

TO SERVE

- 2 Ciabatta Buns
- Baby Spinach Leaves

METHOD

BREADCRUMBS

1. Preheat the oven to 80°C/175°F (for a gas oven heat to gas mark 1, turn off and use the latent heat).
2. Set up the medium work bowl with the large chopping/mixing blade, and process the stale bread for 30 - 60 seconds.
3. Spread the breadcrumbs onto a baking tray and place in the oven for 30 minutes. Remove and reserve for later.

CRAB BURGERS

1. Set up the small work bowl with the small chopping/mixing blade. Place all the crab burger ingredients (except the oil) into the bowl and process until well combined. Season to taste.
2. Shape the mixture into two evenly sized burgers. Place the burgers on a plate, cover with cling film and chill for a minimum of 2 hours.

FENNEL SLAW AND TO SERVE

1. Set up the large work bowl with the adjustable slicing disc (setting 4). Slice the fennel, white cabbage and red onion.
2. Place the slaw into a bowl. Add the mayonnaise and lemon juice, mixing well until all the vegetables are coated. Season to taste and chill until required.
3. Just before cooking the crab burgers put the oven on to warm the ciabatta buns as per packaging instructions.
4. Heat the oil in a large frying pan over a medium heat and cook the crab burgers for around 5 minutes on each side, until crisp and golden brown.
5. Remove warmed ciabatta rolls from the oven.
6. To serve, layer each ciabatta base with baby spinach leaves, fennel slaw and a crab burger, topped with a ciabatta bun.

CHICKEN KATSU CURRY

INGREDIENTS

Serves 2

CURRY SAUCE

- 1 Large Onion, peeled & halved
- 3 Garlic Cloves
- 1 Medium Carrot, peeled
- 1 tbsp Groundnut Oil
- 1 tbsp Rice Flour
- 2 tsp Curry Powder
- 300ml Chicken Stock
- 1 tsp Honey
- 2 tsp Soy Sauce
- 1 Bay Leaf
- ½ tsp Garam Masala

BREADCRUMBS

- 100g Stale White Bread, crusts removed

BREADED CHICKEN

- 2 Chicken breast fillets, pounded to 1cm thickness
- Salt and Pepper
- 1 tbsp Plain Flour
- 1 Egg, beaten
- 120ml Groundnut Oil for frying

GARNISH

- 1 Spring Onion, chopped

METHOD

CURRY SAUCE

1. Set up the large work bowl with the adjustable slicing disc (setting 4).
2. Process the onion and garlic for approx. 15 seconds.
3. Remove the slicing disc and fit the shredding disc (medium side). Grate the carrot into the onions.
4. Heat the oil in a medium pan, and add the onions, garlic and carrots. Cook for 10 minutes over a low heat until softened, stirring occasionally.
5. Add the rice flour and curry powder, cooking for 1 minute. Gradually stir in the stock until combined.
6. Add the honey, soy sauce and bay leaf and slowly bring to the boil.
7. Reduce the heat and simmer for 15 minutes, then add the garam masala.
8. Continue to simmer for another 5 minutes or until the sauce has a thick pouring consistency.
9. Keep warm until ready to serve.

BREADCRUMBS

1. Preheat the oven to 80°C/175°F (for a gas oven heat to gas mark 1, turn off and use the latent heat).
2. Set up the medium work bowl with the large chopping/mixing blade.
3. Process the stale bread for 30 - 60 seconds.
4. Spread the breadcrumbs onto a baking tray and place in the preheated oven for 30 minutes.
5. Remove from the oven and reserve for later.

METHOD CONTINUED

BREADED CHICKEN

1. Season both sides of the chicken breast with salt and pepper. Place the flour, egg and breadcrumbs in separate bowls.
2. Coat the chicken breasts in the flour, then dip them into the egg and finally coat the chicken in the breadcrumbs, making sure to coat both sides.

3. Heat the groundnut oil in a large frying pan over a medium to high heat. Place the chicken into the hot oil and cook until golden brown, about 3 or 4 minutes each side. Ensure the chicken is cooked through. Once cooked, place on kitchen paper to absorb excess oil.
4. Pour the curry sauce over the chicken and serve with rice. Garnish with the spring onion and serve with vegetables of your choice.



CHERRY TOMATO TART WITH BLACK OLIVE AND BASIL PESTO

INGREDIENTS

SAVOURY PASTRY

- 250g Plain Flour, plus some extra for dusting the work surface
- 125g Salted Butter (diced)
- 10g Caster Sugar
- 2g Salt
- 1 Egg Yolk
- 35ml of Water

TOMATO MIX

- 250g Tomato Passata
- 2 Eggs
- 80g Parmesan Cheese

CARAMELISED ONIONS

- 2 Red Onions, cut into halves
- 50g Salted Butter

GARNISH

- 100g Barrel Aged Feta
- 500g Mixed Cherry Tomatoes
- 80g Tapenade

PRESENTATION

- 50g Barrel Aged Feta
- 20g Tapenade
- 20g Green Pesto
- 20g Red Pesto
- ½ Punnet of Basil Cress

METHOD

SAVOURY PASTRY

1. Set up the large work bowl with the large chopping/mixing blade.
2. Add the flour, diced butter, sugar and salt to the bowl, then process until all the ingredients combine to form a fine powder without lumps (approx. 3 min depending on the temperature of the butter).
3. Mix the water and egg yolk together in a jug.
4. As the dry mix is processing, slowly pour the liquid mixture through the feed tube. Keep processing until all the ingredients come together (approx. 1 min).
5. Remove, wrap in cling film and refrigerate for 1 hour.
6. Lightly dust your work surface with a little flour and roll out the pastry to 3 mm thick.
7. Line a 4cm x 20cm tart tin with the pastry. Secure the pastry from falling by pressing it against the top edge of the tin with your fingers.
8. Refrigerate for 20 min.
9. Preheat the oven to 180°C/ 350°F/ Gas Mark 4.
10. Place a sheet of parchment paper on top of the pastry and fill the tin with dry beans (you can also use dry rice, dry lentils or pie weights).
11. Pre bake for approx. 20 min in the oven until the pastry is a light, golden brown colour (ensure you do not overcook the pastry as the case will be going back into the oven).
12. Remove the beans/rice/lentils or weights from the pastry tray.

METHOD CONTINUED

TOMATO MIX

1. Set up the large work bowl with the reversible shredding disc (fine side) and process the cheese.
2. Set up the small work bowl with the small chopping/mixing blade.
3. Place the passata, eggs and cheese into the small bowl and process for approx. 1 minute.

CARAMELISED ONIONS

1. Set up the large work bowl with the adjustable slicing disc (setting 4) and process the onions.
2. Melt the butter in a pan, add the onions and stir over medium heat until they start colouring to golden brown.

GARNISH

1. Stab each cherry tomato with the tip of a knife.
2. Blanch in boiling water for 10 seconds then in ice cold water until cold.

3. Peel the tomatoes and lay them on a baking tray lined with parchment paper.
4. Cook in a 100°C heated oven for 1 hour 30min (or when they reduce by half their size).
5. In the meantime, spread the tapenade on the bottom of the pastry case.
6. Place the caramelised onions on the top, crumble the feta and pour the tomato mix over until you reach a depth of 2/3 of the tart case.
7. Bake in a 160°C/ Gas Mark 3 heated oven for 30 min until the mix is completely set.
8. Place the cherry tomatoes on the top and shine with a little olive oil and a brush.

PLATING

1. Pipe small amounts of the tapenade, green and red pesto on the top.
2. Crumble some more feta.
3. Scatter basil cress on the top.



PRAWN LAKSA CURRY

INGREDIENTS

Serves 4

PASTE

- ½ tsp Cumin Seeds
- ½ tsp Coriander Seeds
- 4 Macadamia Nuts
- ½ tsp Paprika
- ½ tsp Turmeric Powder
- 3 Shallots (finely chopped)
- ½ tbsp Ginger (grated)
- ½ tbsp Galangal (grated)
- 1 clove of Garlic (crushed)
- 1 stalk Lemon Grass (white part only, finely sliced)
- 1 Green Chilli (finely chopped and seeds removed)
- ½ tbsp Shrimp Paste
- 6 Asian Basil Leaves (normal basil will suffice)

CURRY

- 1 tbsp Coconut Oil
- 400ml Chicken Stock
- 1 tbsp Palm Sugar (can be substituted with granulated brown sugar)
- 150g Raw Prawns
- 400ml Coconut Milk
- 3 Pak Choy (chopped)
- 300g Fresh Egg Noodles
- 2 tbsp Coriander (chopped)
- 1 Lime

METHOD

1. Set up the small work bowl and small chopping/mixing blade.
2. Add the cumin seeds, coriander seeds and macadamia nuts into the bowl. Process until the spices are ground together.
3. Add the remaining paste ingredients and process to become a paste.
4. In a wok or large pan add the coconut oil and laksa paste.
5. Sauté on a medium heat for 5 minutes, stirring and being careful not to burn the paste.
6. Add the chicken stock, coconut milk and palm sugar. Bring to a gentle simmer for about 20 minutes, stirring occasionally.
7. Add the prawns and pak choy. Cook for about 3 minutes (the prawns are cooked when they turn pink).
8. Cook the egg noodles according to the pack instructions and distribute between 4 bowls.
9. Add the prawn curry laksa and sprinkle with some freshly chopped coriander and a squeeze of lime.

THICK MIXED VEGETABLE SOUP

INGREDIENTS

Serves 4

- 2 Large Leeks, trimmed, washed and dried, cut in half lengthways to fit the small feed tube
- 2 Medium Carrots, peeled
- 2 Parsnips, peeled
- 2 Celery Sticks, trimmed
- 300g Pumpkin, peeled, cut to size to fit the small feed tube
- 4 Garlic Cloves, peeled
- 2 tbsp Olive Oil
- 1 litre Chicken or Vegetable Stock

METHOD

1. Set up the small work bowl with the small chopping/mixing blade. With the processor running, drop the garlic through the small feed tube and process until finely chopped. Set aside.
2. Set up the large work bowl with the large chopping/mixing blade. Arrange the leeks in the small feed tube and slice. Transfer to a separate bowl.
3. Heat the olive oil in a large saucepan, and gently heat the garlic before adding the leeks. Cook over a medium heat until softened.
4. Whilst the leeks are cooking prepare the remaining vegetables.
5. Using the large work bowl with the adjustable slicing disc (setting 4), slice the carrots, parsnips, celery and pumpkin. Transfer to another separate bowl.
6. Once the leeks have softened, add the sliced vegetables. Reduce the heat to low, cover and cook for 5 minutes. Add the stock and simmer uncovered for 30 minutes or until the vegetables are tender.
7. Set up the large work bowl with the large chopping/mixing blade. Carefully pour the vegetables and stock into the work bowl and process until you have reached your desired consistency. Return to the pan to reheat if required.
8. Serve hot with crusty bread.

LEMON RICOTTA & COURGETTE RAVIOLI

INGREDIENTS

Serves 8

LEMON AND COURGETTE FILLING

- 250g Baby Courgettes (whole)
- 1 tbsp Olive Oil
- 50g Parmesan Cheese
- 250g Ricotta Cheese
- 125g Mascarpone Cheese
- Zest of 2 Lemons
- Juice of 1 Lemon
- Freshly ground salt & pepper to taste

PESTO

- 5 Large Sage Leaves
- 25g Flat Leaf Parsley, stalks removed
- 15g Baby Spinach Leaves
- 1 Spring Onion, roughly chopped
- 1 Clove of Garlic, crushed
- Zest & juice of ½ a lemon
- 40ml Lemon Infused Oil
- 40ml Basil Infused Oil
- 40ml Olive Oil
- 50g Parmesan Cheese

PASTA

- 125g Fine Semolina
- 125g Pasta Flour (an additional 100g is needed for rolling the pasta)
- 7 Egg yolks
- 1 Whole Egg, lightly beaten

TO SERVE

- 4 Baby Courgettes (with flowers if available)
- 50g Parmesan
- 16 Basil Cress Tips

METHOD

LEMON AND COURGETTE FILLING

1. Set up the large work bowl with the adjustable slicing disc (setting 3) and slice the courgettes.
2. Transfer to a pan and sauté with the olive oil until they begin to brown.
3. Using the reversible shredding disc (fine side), grate the parmesan cheese.
4. Combine all the filling ingredients in a separate bowl by hand or with a spatula. Taste for seasoning.
5. Place the filling in a colander over a bowl, allowing the filling to drain off any excess liquid overnight.
6. When drained, keep chilled until required.

PESTO

1. Set up the medium work bowl with the reversible shredding disc (fine side). Grate the parmesan cheese and transfer to one side.
2. Remove the shredding disc and fit the large chopping/mixing blade in the medium work bowl. Add the remaining pesto ingredients and process on 'PULSE' until well combined and finely chopped.
3. Add the grated parmesan and using the 'PULSE' function, process to combine, leaving a little texture in the parmesan.

PASTA

1. Fit the dough blade to the large work bowl and place the semolina & pasta flour into the bowl. Process using the 'DOUGH' button to combine the flour.
2. Add the egg yolks and whole egg through the feed tube keeping the processor on 'DOUGH' until it starts to bind. It will have a rough crumbly texture.
3. Remove the dough and place on a flour dusted chopping board. Work the dough with the heel of your hand to bring together the mix.

Knead for a few minutes until it becomes pliable with a smooth texture.

4. Use immediately or cover in cling film and refrigerate until needed.

TO MAKE THE RAVIOLI

1. Dust your work surface with flour. Divide the pasta dough into 4 equal balls.
2. Take one of the pasta dough balls (keep the remaining dough covered in cling film to stop it drying out), and using the palm of your hand push down on the ball of dough to flatten and elongate a little.
3. Using a pasta machine on it's thickest setting, roll the pasta through. It is important to always ensure your dough is well dusted with flour to stop it sticking to the rollers or the work surface.
4. Continue to run the dough through the machine gradually, reducing the roller setting until your pasta sheet is gossamer-thin but strong. You may need to cut the sheet in half so that it is easier to handle.
5. With your long sheet of pasta, lay it on a dusted surface. Using a pasta wheel, cut the edges of the sheet straight, leaving you with a strip approximately 10 to 15 cm wide.
6. Starting at one end, place a teaspoon of your filling 2 finger widths in from the edge in the centre of the pasta sheet. Continue to do this leaving a 2 finger width space between each teaspoon full of filling all along the length of the sheet.

7. Lightly brush a little water along one length of the pasta.

8. Starting at one end, fold the pasta sheet over the filling until it meets the opposite side, enclosing the filling inside. Use your fingers to ensure no air is left in each pocket of ravioli as you go. Push down on the edges to seal the ravioli.
9. Using the pasta wheel cut out the individual ravioli. Place on a dusted surface to ensure they do not stick.
10. Repeat with the remaining pasta.
11. Place in the freezer for an hour to allow the ravioli to firm up a little.

TO SERVE

1. Remove the flowers from the courgettes and tear the petals apart.
2. Set up the medium work bowl with the adjustable slicing disc (setting 1) and slice the courgettes (for best results use the large feed tube and insert lengthways, using only slight pressure to create thin slices). Remove and slice the parmesan.
3. Cook the ravioli in simmering water for 4 minutes. Drain well.
4. Place a serving of ravioli in the middle of a plate and drizzle with pesto.
5. Top with the shaved courgette, courgette petals, parmesan and basil cress.



SESAME CHICKEN SALAD

INGREDIENTS

Serves 2

SESAME DRESSING

- 5 tbsp Extra Virgin Olive Oil
- 2 tbsp Toasted Sesame Oil
- 1 Lime (juiced)
- 1 tbsp Runny Honey
- 1 tsp Tamari

SALAD

- 2 Chicken Breasts (uncooked)
- ½ Small Cucumber (100g)
- 1 Little Gem Lettuce (cut in half lengthways)
- 1 Pak Choy (cut in half lengthways)
- 3 Spring Onions
- 50g Cashew Nuts
- 2 tbsp Sunflower Seeds
- Handful of Chopped Coriander

METHOD

1. Set up the small work bowl with the small chopping/mixing blade.
2. Using the 'PULSE' button, roughly chop the cashew nuts. Once processed remove the nuts and set aside.
3. For the dressing, add all the dressing ingredients into the small work bowl and process. Reserve for later.
4. Drizzle a teaspoon or two of the dressing over the chicken breasts and cook on a hot griddle pan for 5 minutes either side or until cooked through and the juices are running clear.
5. Set up the medium work bowl with the adjustable slicing disc (setting 4) and process the cucumber, lettuce, pak choy and spring onions.
6. Place the sliced salad ingredients into a bowl and combine with the cashew nuts, sunflower seeds and coriander.
7. Slice the chicken and toss through the salad.
8. Drizzle with the sesame dressing to finish.

TEMPURA SPRING VEGETABLES

INGREDIENTS

Serves 8

- 250g Raw Vegetables (such as courgette, asparagus, tender stalk broccoli, fennel, and spring onions)
- 150g Plain Flour
- Salt
- 330ml Lager
- 2 Egg Whites
- Groundnut Oil or Sunflower Oil for frying

METHOD

1. Set up the medium work bowl with the large chopping/mixing blade.
2. Add the flour and a good pinch of salt.
3. With the processor running, slowly add the lager through the small feed tube, ensuring there are no lumps of flour remaining. You will have a smooth thin paste.
4. Remove from the work bowl and leave to rest for approx. 30 minutes.
5. Whilst the batter is resting, prepare your vegetables by slicing them thinly lengthways.
6. Once your batter has rested, whisk the egg whites in a separate bowl until they stiffen and gently fold them into the batter.
7. Heat the oil in a large, heavy-based frying pan over a moderate heat (the oil only needs to be about a cm in depth).
8. Test the oil temperature by dropping a little batter into the hot oil; the batter should sizzle immediately in the pan and turn golden brown in approx. 1 minute.
9. Gently dip the sliced vegetables into the batter one at a time.
10. Remove, allowing any excess batter to drip off, then place them into the hot oil.
11. Cook for 3 to 4 minutes until both sides are golden brown.
12. Allow time between cooking the vegetables. It is best to cook them in batches.
13. As your tempura vegetables are ready, remove them from the oil, and place on some kitchen paper so any excess oil can drain away.
14. Season with salt immediately.
15. Once you have all your tempura vegetables ready you can quickly pop them into a very hot oven for a minute (unless you have already eaten them!).

Hints & Tips

Compliment with the 'Wild Garlic Mayonnaise' recipe (page 7).

BEETROOT, COURGETTE AND FENNEL PIZZA

INGREDIENTS

Makes 2 small pizzas

PIZZA DOUGH

- 125g Strong White Flour (plus some extra for dusting the work surface)
- 100g Spelt Flour
- 1 tsp Fast Action Yeast
- 1 tsp Salt
- ½ tsp Caster Sugar
- 1 tbsp Olive Oil
- 140ml Warm Water

PIZZA TOPPING

- 2 tbsp Tomato Paste
- 1 Small Courgette (100g)
- ½ Small Fennel (100g)
- 1 Medium Beetroot (100g), halved
- 100g Feta Cheese
- 1 tbsp Fresh Oregano
- 2 Handfuls of Rocket
- 2 tbsp Olive Oil

Hints & Tips

The pizza dough method can be used with your favourite pizza toppings. Try combining mozzarella, artichokes, sliced courgette, red pepper, red radicchio and basil leaves. For another option try parma ham, figs, rocket, pesto and parmesan.

METHOD

PIZZA DOUGH

1. Set up the large work bowl with the dough blade. Add the flour, yeast, salt and sugar, then process using the 'DOUGH' button for a few seconds to combine. Remove the small pusher and using the 'DOUGH' button again, slowly pour the olive oil followed by the water through the feed tube. Once the dough starts to clean the inside of the work bowl continue to process for approx. 10-20 seconds.
2. Stop the appliance and test the dough to ensure it is properly kneaded. If it feels hard, lumpy or uneven, continue processing until it feels uniformly soft and pliable. Be careful not to overwork the dough. Do not worry if it is slightly sticky.
3. Lightly dust your work surface with a little flour. Turn the dough out onto your floured work surface and work the dough into a ball, lightly with hands, until smooth and pliable.
4. Place into a large polythene bag or covered bowl and leave in a warm place for approximately 1½ hours or until it has doubled in size.
5. Dust hands with flour before knocking the dough back. Shape into 2 balls and roll out to the size of your pizza pan using a rolling pin. Do not be afraid to add a dusting of flour to ensure that the dough does not stick to the work surface or the rolling pin. Lift onto the baking tray and press out the edges.

METHOD CONTINUED

PIZZA TOPPING

1. Set up the small work bowl with the small chopping/mixing blade and pulse the feta approximately 3 or 4 times to crumble, then remove and reserve.
2. Set up the large work bowl with the adjustable slicing disc (setting 5). Process the courgette & fennel, then remove and reserve.
3. Insert the reversible shredding disc (medium side) and grate the beetroot.
4. To top the pizza, spread a tablespoon of tomato paste on each base. Evenly scatter the courgette, fennel, beetroot, feta and oregano leaves between the 2 pizza bases. Drizzle with half the olive oil and bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 10 to 15 minutes.
5. Remove from the oven and scatter the rocket between the pizzas, then drizzle over the remaining olive oil.



CARROT CAKE WITH MASCARPONE ICING

INGREDIENTS

Serves 4

CAKE

- 75g Walnut Pieces
- 100g Carrots
- 225g Self-raising Flour
- 2 tsp Baking Powder
- 125g Light Muscovado Sugar
- 2 Ripe Bananas
- 2 Eggs
- 150ml Sunflower Oil

ICING

- 250g Tub Mascarpone Cheese
- 200g Cream Cheese
- 150g Icing Sugar, sifted
- Zest of 1 Orange

METHOD

1. Pre-heat the oven to 180°C/ 350°F/ Gas Mark 4.
2. Lightly grease a 20cm (8 inch) deep round cake tin and line with non-stick baking parchment.
3. Set up the small work bowl with the small chopping/mixing blade. Chop the walnut pieces using the 'PULSE' function. Remove the small bowl and reserve 50g of the chopped walnuts for the cake and 25g for the icing.
4. Set up the medium work bowl with the reversible shredding disc (fine side) and grate the carrots.
5. Remove the medium bowl and reserve the carrots. Insert the large chopping/mixing blade in the large work bowl. Add all the cake ingredients including 50g of the chopped walnuts and grated carrots to the large work bowl.
6. Use the 'PULSE' button until the mixture starts to come together and then process until you have a smooth mixture. Do not over mix. Turn the mixture into the prepared cake tin and gently level the surface.
7. Bake in the pre-heated oven for about 50 minutes or until the cake is well risen, golden and beginning to shrink away from the sides of the tin. A fine skewer inserted into the centre of the cake should come out clean.
8. Allow the cake to cool in the tin for a few minutes before carefully turning out onto a wire rack.
9. For the mascarpone icing, set up the small work bowl with the small chopping/mixing blade.
10. Add the mascarpone cheese, cream cheese and icing sugar to the small work bowl. Combine the ingredients using the 'PULSE' button. Add the orange zest and again combine using the 'PULSE' button. Do not over process or the icing will become a little runny.
11. To prepare the cake, slice it lengthways through the centre giving you 2 round halves. Sandwich these two halves together with a third of the icing (spread evenly). Use the remaining icing to cover the top (and sides if desired).
12. Top with the remaining chopped walnuts.
13. Serve immediately.



SCONES

INGREDIENTS

Makes 10-12

- 300g Self-raising Flour (plus some extra for dusting the work surface)
- Pinch of Salt
- 75g Butter, cut into 2.5cm cubes
- 50g Caster Sugar
- 180ml Milk (semi-skimmed or whole)
- Milk to glaze

METHOD

1. Preheat the oven to 220°C/425°F/ Gas Mark 7. Set up the large work bowl with the dough blade. Add the flour, salt and butter and process until the mixture resembles fine breadcrumbs. Add the sugar and mix using the 'DOUGH' button until combined.
2. Remove the small pusher. Press the 'DOUGH' button, and with the appliance running, add the milk through the small feed tube until the mixture starts to produce a ball of dough and cleans the inside of the bowl.
3. Lightly dust your work surface with a little flour. Turn the dough onto your floured work surface and roll out to approximately 1cm thick. Using an 8cm cutter, cut into 10-12 rounds. Place on a baking tray and brush with some milk.
4. Bake for 8-10 minutes or until golden brown. Serve warm or cold with butter and jam.

VARIATIONS

Cheese scones: Replace the sugar with 100g grated cheese and add 1tsp fennel seeds for extra flavour.

Sultana scones: Add 80g sultanas along with the sugar.

If adding additional ingredients add them just before the milk and pulse to combine.

RHUBARB & APPLE CRUMBLE

INGREDIENTS

Serves 4

- 400g Rhubarb (peeled)
- 2 Eating Apples (peeled & cored)
- 1 Orange (juiced)
- 75g Brown Sugar

CRUMBLE TOPPING

- 100g Soft Butter
- 100g Brown Sugar
- 150g Wholemeal Spelt Flour
- 100g Oats
- 25g Sunflower Seeds

METHOD

1. Preheat the oven to 200°C/ 400°F/ Gas Mark 6.
2. Set up the medium work bowl with the adjustable slicing disc (setting 4) and process the rhubarb stems and apple.
3. Pour into a separate bowl and combine with the orange juice and sugar.
4. Place in an oven proof dish.
5. Set up the small work bowl with the small chopping/mixing blade.
6. Add the butter, sugar, flour and oats.
7. Process using the 'PULSE' button until the butter has combined with the dry ingredients. You should have a good crumbly texture, not too fine.
8. Add the sunflower seeds and 'PULSE' once to combine.
9. Spread over the top of the rhubarb and apple mixture.
10. Bake in the pre-heated oven for 45 minutes or until the top is golden and the fruit mix is bubbly.
11. Serve with custard, fresh cream or ice cream.



CRANBERRY & WHITE CHOC COOKIES

INGREDIENTS

Makes 18

- 175g Plain Flour
- ½ tsp Baking Powder
- ¼ tsp Salt
- 100g Softened, Unsalted Butter
- 60g Golden Caster Sugar
- 60g Light Muscovado Sugar
- 1 Egg
- 100g White Chocolate, broken into pieces
- 75g Dried Cranberries

METHOD

1. Pre-heat the oven to 170°C/325°F/Gas mark 3. Line a baking tray with grease proof paper.
2. Set up the small work bowl with the small chopping/mixing blade. Add the white chocolate pieces and process for 30 seconds. The white chocolate should be finely broken with some larger chocolate chip sized pieces left.
3. Set up the large work bowl with the large chopping/mixing blade. Add the flour, baking powder and salt. Process briefly using the 'PULSE' button to combine.
4. Add the softened butter, sugars and egg to the flour and again process briefly using the 'PULSE' button to combine.
5. Add the white chocolate and cranberries, and 'PULSE' briefly until the dough begins to form a ball and cleans the sides of the work bowl.
6. Using about a tablespoon of cookie dough at a time, shape into balls and place onto the lined tray.
7. Cover with clingfilm and chill in the fridge for 15 minutes.
8. Flatten the dough balls with your finger a little, then place into the preheated oven for 10 to 15 minutes, or until golden brown (ensure you don't over-cook them as they are better slightly chewy).
9. Leave to cool and serve.



APPLE PIE

INGREDIENTS

Serves 6

SHORTCRUST PASTRY

- 300g Plain Flour
- Pinch of Salt
- 160g Butter
- 8-9 tsp Cold Water

FILLING

- 1kg Cooking Apples, peeled, cored & cut to fit the feed tube
- 3 tbsp Caster Sugar (plus some extra for sprinkling on the pie)
- 1 tsp Cinnamon
- 25g Butter, cut into 1cm pieces
- Milk, for brushing the pastry

METHOD

SHORTCRUST PASTRY

1. Set up the medium work bowl with the large chopping/mixing blade. Add the flour, salt and butter into the bowl and process until the mixture resembles breadcrumbs.
2. Remove the small pusher assembly and with the appliance running, pour the water in slowly through the small feed tube.
3. Only add enough water to bind and then stop when a single ball has formed.
4. Wrap the pastry in cling film and refrigerate for 30 minutes before use.

FILLING

5. Preheat the oven to 200°C/ 400°F/ Gas Mark 6.
6. Butter a 25cm pie dish.
7. Set up the large work bowl with the adjustable slicing disc (on setting 5), and slice the apples using medium pressure. Pour into a bowl and gently combine with the sugar and cinnamon.
8. Roll the pastry into two 30cm circles. Press one circle into the base of the pie dish, leaving the excess to overhang.
9. Layer the apple slices into the pie dish and spread the cubes of butter evenly on top.
10. Lay the other pastry sheet over the apples and seal the edges. Cut slits in the top of the pastry.
11. Brush with milk and sprinkle with extra sugar. Bake for 20-30 minutes or until golden brown.

APPLE FRANGIPANE TART

INGREDIENTS

FILLING

- 50g Butter, softened
- 50g Golden Caster Sugar
- 2 Medium Eggs, lightly beaten
- 110g Ground Almonds
- 3-4 drops Almond Extract
- 2 Dessert Apples, cored but unpeeled
- Juice of 1 Lemon
- 4 tbsp Mincemeat
- 3-4 tbsp Apricot Jam
- Cream or Ice Cream, to serve

PASTRY

- 175g Plain Flour
- 150g Unsalted Butter, cubed and chilled
- 7 tbsp Soured Cream
- Flour, for dusting

METHOD

1. Pre-heat the oven to 200°C (fan oven 180°C) gas mark 6.
2. Line a large baking sheet with baking parchment.
3. Set up the small work bowl with the small chopping/mixing blade. Add the butter and sugar, process for a minute, then slowly pour the eggs down the feed tube with the machine on and process for another minute. Pour in the ground almonds and almond extract and pulse until well combined.
4. Set up the medium work bowl with the adjustable slicing disc (setting 3). With the appliance running, push the apples down the feed tube using the pusher assembly. Remove them into a clean mixing bowl and toss in the lemon juice.
5. To make the pastry, set up the large work bowl with the dough blade. Place the flour and cubed and chilled butter in the bowl. 'PULSE' until it resembles breadcrumbs. Add the soured cream and pulse again until it comes together. Turn onto a floured surface and gently knead until a smooth dough is formed. Wrap in cling film and chill in the fridge for 1 hour.
6. Roll the pastry out onto a lightly floured surface to a 30cm circle, then transfer to the lined baking sheet and prick all over with a fork.
7. Spread the mincemeat over the centre of the pastry leaving about a 4cm border around the edge.
8. Spread the almond frangipane mixture on top of the mincemeat.
9. Arrange the sliced apples on top of and around the frangipane, then fold about 2.5cm of the pastry into the centre, over the fruit. Chill in the fridge for 20 minutes.
10. Bake for 30-40 minutes until golden brown. If browning too much towards the end of the cooking time, cover with foil.
11. Leave the tart on the baking sheet for 10 minutes before sliding it onto a serving dish.
12. Gently warm the apricot jam in a small pan over a low heat. Brush the melted jam over the top of the tart and the pastry. Serve hot, warm or cold with lashings of cream or ice cream.



BAKED LEMON CHEESE CAKE

INGREDIENTS

- 250g Digestive Biscuits, crushed
- 150g Unsalted Butter, melted
- 115g Caster Sugar
- 3 tbsp Cornflour
- 900g Cream Cheese, at room temperature
- 2 Large Eggs
- 115ml Double Cream
- 1 tsp Vanilla Extract
- Zest of 2 Lemons

METHOD

1. Grease and line a 24cm springform cake tin and preheat the oven to 200°C/350°F/Gas mark 4.
2. Set up the medium work bowl with the large chopping/mixing blade. Process the digestive biscuits until they resemble breadcrumbs. Add the melted butter and process until well combined.
3. Press the digestive biscuit mixture into the base of the tin and spread in an even layer, then set aside.
4. Set up the large work bowl with the large chopping/mixing blade, and 'PULSE' the sugar and cornflour to combine. Add the cream cheese and process until creamy. Add the eggs and then gradually add the cream, processing until smooth. Finally add the vanilla and lemon zest and pulse a couple of times to mix in.
5. Pour the mixture onto your biscuit base, levelling the top of the cheese cake.
6. Place in the centre of the oven and bake for 1hr or until the top has browned and the filling is set around the edges. If needed, place a piece of foil over the top to stop it browning too much.
7. Allow the cheesecake to cool, then place in the fridge for at least 3 hours or overnight before serving.

RICOTTA PANCAKES

INGREDIENTS

Makes approx. 12

PANCAKES

- 120g Plain Flour
- 60g Caster Sugar
- 1½ tsp Baking Powder
- ¼ tsp Ground Cinnamon
- Pinch of Salt
- 250ml Full Fat Milk
- 250ml Ricotta
- 2 Large Eggs
- 60g Butter, melted
- ¼ tsp Vanilla Extract

TO SERVE

- 200g Blueberries
- Maple Syrup

METHOD

1. Preheat the oven to 140°C/275°F/Gas Mark 1.
2. Set up the medium work bowl with the large chopping/mixing blade, and add the flour, sugar, baking powder, cinnamon and salt.
3. Process for 15 seconds.
4. Place the milk, ricotta, eggs, butter and vanilla into the work bowl and process for a further 15 seconds.
5. Melt a little butter in a hot pan. When ready, pour about 80 ml (⅓ of a cup) of the batter into the pan. Cook for approx. 2 minutes or until ready, then flip and cook for a further minute.
6. Keep warm in the oven whilst you cook the remaining pancakes.
7. Serve warm with the blueberries and maple syrup.

CHOCOLATE BROWNIES

INGREDIENTS

Makes 16

- 150g Unsalted Butter, melted
- 300g Caster Sugar
- 2 Eggs
- 90g Cocoa Powder
- 120g Plain Flour
- ½ tsp Baking Powder
- ½ tsp Vanilla Extract
- Pinch of Salt

Hints & Tips

As an alternative, set up the small work bowl with the small chopping/mixing blade and pulse 50g of walnuts until roughly chopped. Add to the mixture towards the end of step 6.

METHOD

1. Preheat the oven to 160°C/325°F/ Gas Mark 3.
2. Grease and line a 20cm x 25cm baking tin.
3. Set up the medium work bowl with the large chopping/mixing blade.
4. Add the eggs and sugar, then process until creamy and slightly thickened.
5. Add the melted butter and vanilla extract and process until thoroughly combined.
6. Sieve the flour, baking powder, cocoa and salt into the work bowl and process using the 'PULSE' function until well combined.
7. Pour into the prepared baking tin and bake for approximately 25 minutes until slightly springy in the centre.
8. Remove from the oven and allow to cool before cutting into squares.

ALMOND & ROSEMARY CAKE WITH HONEYED FIGS

INGREDIENTS

CAKE

- 200g Unsalted Butter
- 200g Caster Sugar
- 4 Eggs
- 90g Ground Almonds
- 90g Self-raising Flour
- 1 tsp Baking Powder
- Few drops of Almond Extract

ROSEMARY SYRUP

- 60g Sugar
- 60ml Water
- 3 Sprigs of Rosemary

HONEYED FIGS

- 4-6 Figs, cut in half
- 3 tbsp Manuka Honey
- Icing Sugar to decorate

METHOD

1. Pre-heat the oven to 230°C/ 450°F/ Gas Mark 8 and line the base and sides of a 20cm cake tin.
2. Set up the large work bowl with the large chopping/mixing blade. Place the butter and sugar in the bowl and process until creamy.
3. Add the eggs through the feed tube one by one, processing between each addition.
4. Add the almonds, flour, baking powder and almond extract and process until all of the ingredients are well combined.
5. Pour the cake mixture into the cake tin and smooth the batter until level.
6. Bake in the oven for 25-30 minutes until the cake is golden brown on top and a skewer comes out clean.
7. Whilst the cake is baking, make the rosemary syrup by heating the sugar and water in a small saucepan. Bring to the boil and simmer until the sugar turns to syrup.
8. Remove from the heat and add the rosemary sprigs. Set aside to infuse.
9. Once the cake is removed from the oven, prick with a skewer all over and pour over the rosemary syrup. Leave to cool in the tin.
10. For the honeyed figs place the honey in a frying pan and heat until bubbling.
11. Place the figs cut side down in the pan and cook for around 5 minutes until caramelised, spooning the honey over the back of the figs as they cook. Leave to cool.
12. To serve, place the cake on a stand and top with the honeyed figs. Dust with a sprinkle of icing sugar.



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