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in this brochure may vary slightly from the actual product.

Model BFP400 Issue - A10

Breville

the Kitchen Wizz™

Instruction Booklet



BFP400

CONGRATULATIONS

on the purchase of your new Breville
Kitchen Wizz™

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At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating the Breville Food Processor for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the food processor for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the food processor near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the food processor on a sink drain board.
- Do not place the food processor on or near a hot gas or electric burner, or where it could touch a heated oven.
- Handle the food processor and attachments with care - remember the blades and discs are razor-sharp and should be kept out of the reach of children.
- Use the blade protector when storing the processing blade.
- Always ensure the food processor is completely assembled before operating. The appliance will not operate unless properly assembled.
- Ensure the Speed Selection dial is in the Off position and the food processor is switched off at the power outlet and the power cord is unplugged before attaching the processing blade, discs or processing lid.
- Always secure the processing bowl onto the motor base before attaching the processing blade or discs.
- Always operate the food processor with the processing lid in position.
- Do not push food into the food chute with your fingers or other utensils. Always use the food pusher provided.
- Keep fingers, hands, knives and other utensils away from moving blades and discs.
- Do not place hands or fingers into the processing bowl of the food processor unless the motor, processing blade and discs have come to a complete stop. Ensure the Speed Selection dial is in the Off position and the appliance is switched off at the power outlet and the power cord is unplugged before removing the lid from the food processor bowl.
- Ensure the motor and blade or discs have completely stopped before disassembling. Ensure the Speed Selection Dial is in the Off position and the appliance is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- Do not use attachments other than those provided with the food processor.
- Do not attempt to operate the food processor by any method other than those described in this booklet.

BREVILLE RECOMMENDS SAFETY FIRST

- Care should be taken when removing the food from the processing bowl by ensuring the motor and the processing blade or disc, have completely stopped before disassembling. Ensure the Speed Selection Dial is turned to the Off position, the appliance is switched off at the power outlet and unplugged, before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body and the processing blade or disc holder carefully removed before attempting to remove the processed food.
- Do not operate the food processor continuously for periods longer than 3 minutes on any setting or if processing a heavy load. None of the recipes in this book should require processing for longer than 3 minutes and none are considered a heavy load. If the food processor is operated continuously for too long, it should be allowed to rest for 25-30 minutes before recommencing.
- Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal. In this unlikely event of an excessive load, do not operate the appliance continuously with excessive load for more than 1 minute.
- Do not process hot or boiling liquids - allow liquids to cool before placing into the processing bowl.
- Do not move the food processor whilst in operation.
- Do not leave the food processor unattended when in use.
- Do not place any part of the food processor in the dishwasher or microwave oven.
- Do not process thin fluids such as water, milk, stock, juice, etc. above the 500ml level in the processing bowl as this could result in overflow. To reduce the risk of overflow, always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Do not place anything on top of the food processor when the lid is on, when in use and when stored.
- Keep the food processor clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or motor base in water or any other liquid.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch is recommended when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



CAUTION

The processing blade and discs are extremely sharp, handle with care at all times. Do not place hands, knives, or other utensils into the food chute. Always use the food pusher to push the food down the food chute.

SAVE THESE INSTRUCTIONS

KNOW

your Breville Kitchen Wizz™



A. Automatic Safety Locking System
- prevents food processor from operating unless the bowl and lid are correctly engaged on the motor base

B. 2.0L Processing bowl

C. Processing Bowl Lid

D. Direct Drive Motor Base

E. Speed Selection Dial

F. Inner Measuring Cup

G. Food Pusher



- H. Slicing Disc
- I. Chipping Disc
- J. Shredding Disc
- K. Disc Holder
- L. Stainless Steel processing blade
- M. Processing blade protective storage cover

- N. Dough blade
- O. Whisk
- P. Spindle – supports processing blade, dough hook and disc holder
- Q. Spatula (not shown)

BEFORE FIRST USE

of your Breville Kitchen Wizz™

BEFORE FIRST USE

PREPARING THE FOOD PROCESSOR FOR USE

Remove and safely discard all packaging materials and promotional labels from your Breville Kitchen Wizz™. Wash the food processor bowl, lid and other attachments in warm soapy water using a mild detergent. Rinse and dry thoroughly. (Refer to Care & Cleaning section of this booklet.)

ATTACHING THE FOOD PROCESSOR BOWL

The food processor bowl and lid must be correctly assembled for the food processor to operate.

1. Place the motor base on a flat, dry surface such as a bench top. Make sure that the motor base is turned off at the power outlet and the power cord is unplugged.
2. Place the processing bowl (with the lid off) over the drive shaft and onto the motor base with the handle facing forward. Turn the processing bowl counter-clockwise to lock into position.



3. Insert the spindle into the food processor bowl by placing it over the shaft in the centre of the bowl and rotating until it falls into place.



ASSEMBLING THE STAINLESS STEEL PROCESSING BLADE

1. Carefully remove the protective storage cover from the processing blade.
2. Carefully Place the processing blade over the centre of the spindle.

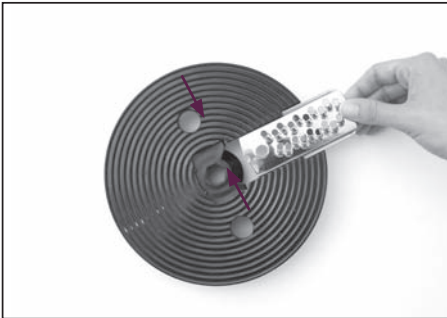


3. Release the processing blade so that it drops to the bottom of the spindle and falls into place.
4. Place the food to be processed into the processing bowl as indicated in the recipe.

BEFORE FIRST USE

ASSEMBLING THE STAINLESS STEEL SLICING/ SHREDDING/ CHIPPING DISCS

1. Carefully select the desired disc to be used (slicing, shredding or chipping).
2. Slide the blade (sharp side facing up) into the side grooves of disc holder. Continue to push the disc into place until it covers the 2 small black tabs in the centre of the disc holder.



3. Hold the disc by sliding your thumb and index fingers into the holes of the disc holder. Place the assembled disc holder onto the spindle and release so that it falls into place.

WARNING

The processing blade and the discs are extremely sharp. Use caution when handling and storing these parts.

ASSEMBLING THE DOUGH BLADE

1. Place the dough blade over the centre of the spindle.



2. Release the dough blade so that it drops to the bottom of the spindle and falls into place.
3. Place the food to be processed into the processing bowl as indicated in the recipe.

ASSEMBLING THE WHISK

1. Place the whisk over the centre of the spindle.



2. Release the whisk so that it drops to the bottom of the spindle and falls into place.
3. Place the food to be processed into the processing bowl as indicated in the recipe.

BEFORE FIRST USE

ATTACHING THE LID

Attach the lid by placing it on the processing bowl ensuring the ▼ symbol on the lid is aligned with the ▲_{ALIGN} symbol on the bowl.

To lock the lid in place, hold the feed chute and turn the lid counter clockwise so the ▼ symbol on the lid aligns with the ▲_{LOCK} symbol on the handle.



Ensure the lid is positioned securely. Insert the food pusher and measuring cup into position in the food chute.

NOTE

Ensure the spindle, blade, disc and disc holder are clean and free of food residue before attaching the lid.

NOTE

The food processor will not operate unless the processing bowl and lid are positioned correctly and locked into position.

OVERLOAD PROTECTION SYSTEM

The motor is protected from burning out by an automatic cut-out switch. If the Food Processor is overloaded or operated continuously for too long, the motor may overheat and stop. To operate the food processor again, you must switch off, unplug and allow to cool for approximately 30 minutes. Once the motor has fully cooled, it is ready for use again.

Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal. In this unlikely event of an excessive load, do not operate the appliance continuously with excessive load for more than 1 minute.

If this occurs again, the processing bowl may be overloaded, so remove some of the food and process in smaller batches.

NOTE

The Food Processor is designed so the motor will not operate without the processing bowl and lid correctly locked into position. In the event that the food processor starts without the lid correctly locked into position, immediately disconnect at the power outlet and return to your local Breville Service Centre for examination.

OPERATING

your Breville Kitchen Wizz™

OPERATING

OPERATING YOUR BREVILLE KITCHEN WIZZ™

To commence processing, insert the power plug into a power outlet and switch on. Select a speed on the Speed Selection Dial by turning clockwise one notch for low speed or two notches for high speed. Or, turn anticlockwise and hold for 'Pulse'.

Processing Blade

When using the processing blade, the food to be processed should be placed into the processing bowl before locking the lid into position.

However, some recipes call for liquids, etc. to be added during processing. To do this, remove the measuring cup from the food pusher and slowly pour the liquid through the narrow opening.

NOTE

To avoid over-processing, check the consistency frequently when the food being processed requires a coarse or thick texture.

NOTE

If necessary, turn the Speed Selection Dial to the 'Off' position, switch off at the power outlet, unlock the lid and use the spatula to scrape down the sides of the bowl to ensure even processing.

Slicing, Shredding and Chipping disc

When using the slicing, shredding or chipping discs, the food is placed into the food chute and pushed down onto the rotating disc using the food pusher. To support narrow food items, when processing, position the food pusher into the food chute, insert the food into the narrower opening and use the measuring cup as the food pusher.

NOTE

Care should be taken when removing the food from the processing bowl by ensuring the motor and the processing blade or disc, have completely stopped before disassembling.

As a safety feature, the food processor will automatically switch off when the lid is unlocked, however it is a good practice to turn the speed selection dial to the off position and switch off at the power outlet before removing the lid.

WARNING

When slicing and shredding, always use the food pusher to guide food down the food chute. Never put your fingers or spatula into the food chute. Always wait for the disc to stop spinning before removing the lid.

The processing blade and the discs are extremely sharp. Use caution when handling and storing these parts.

Dough Blade & Whisk

When using the dough blade and whisk, the ingredients to be processed should be placed into the processing bowl before locking the lid into position.

See the "Basic Food Processing Techniques" Chart in this booklet for more information on using the dough blade and whisk

BASIC FOOD PROCESSING TECHNIQUES

with your Breville Kitchen Wizz™

BASIC FOOD PROCESSING TECHNIQUES

CHOPPING WITH THE PROCESSING BLADE	
RAW VEGETABLES, FRUITS, COOKED MEATS	Cut ingredients into approximately 2.5cm cubes. Use the PULSE button for roughly chopped texture. Use high-range speed for finely chopped texture. It may be necessary to scrape the sides of bowl using the spatula to ensure more even chopping.
RAW MEAT	Trim meat of any bone, fat or gristle and cut into approximately 2.5cm cubes. Process on high-range speed until chopped/minced to desired consistency. It may be necessary to scrape the sides of bowl using the spatula to ensure more even chopping.
GARLIC, CHILLI, GINGER	For garlic, peel cloves and leave whole. For chilli, leave whole (remove seeds for milder chilli). For ginger, peel and cut into 2.5cm cubes. Process using high-range speed until chopped to desired consistency. Store chopped garlic or chilli mixed with a little oil in an airtight container in refrigerator for up to 1 week. Mix ginger with a little sherry.
HERBS	Wash herbs and dry well. Remove stalks/stems if necessary. Use PULSE button to chop to desired consistency. It may be necessary to scrape the sides of bowl using the spatula to ensure more even chopping.
NUTS	Ensure shells of nuts are removed. For crushed nuts use PULSE button until chopped to desired consistency. For fine nut meal process on high speed until a fine and even texture is achieved. It may be necessary to scrape the edges of bowl using the spatula to ensure more even chopping. Do not over process or nuts will become oily and produce a nut butter (see 'Peanut Butter')
DRIED FRUIT	As dried fruit can be sticky, place in freezer for about 10 minutes (this prevents the fruit sticking to the blades). Process using the PULSE button until chopped to desired size or consistency. NOTE: If chopping fruit to add to cake batter, process the fruit before making batter, adding a little flour from recipe quantity to prevent fruit sticking to processing blade.
CITRUS PEEL	Remove the peel from the fruit using a vegetable peeler and cut into 2.5cm pieces. NOTE: The white pith between the skin and citrus flesh is bitter, so carefully remove the citrus peel ensuring the pith remains on the fruit. Place peel and sugar into food processor bowl and process on high speed until chopped to desired size. It may be necessary to scrape the sides of bowl using the spatula to ensure more even chopping.
HARD BOILED EGGS	Shell and halve the eggs, when cool, before placing in food processor bowl. Use PULSE button to roughly chop eggs. It may be necessary to scrape the sides of bowl using the spatula to ensure more even chopping.
SOFT BREAD CRUMBS	Remove crusts from slices of stale bread and tear into quarters. Process on high speed until fine bread crumbs are formed. For coarse breadcrumbs use the PULSE button. Dried breadcrumbs are not recommended.
CAKE CRUMBS	Cut cake into approximately 2.5cm cubes. Process as for soft breadcrumbs (above).
BISCUIT CRUMBS	Break biscuits into bowl. Process on high speed until fine crumb texture. If making a crust for cheesecake or slice, add melted butter through food chute whilst motor is running.

BASIC FOOD PROCESSING TECHNIQUES

PUREEING WITH THE PROCESSING BLADE		
COOKED SOUPS, SAUCES	Place cooked soft soup/sauce mixture into food processor bowl. Process on high speed until smooth. If making a creamed soup, add milk or cream through food chute whilst motor is running. Do not exceed 2L liquid level	Min 500ml Max 1500ml
COOKED VEGETABLES, FRUITS	Cook vegetables until soft and place into food processor bowl. Process on high speed until smooth. Small amount of stock of water may be added for a smoother texture.	Min 200g Max 600g
COOKED MEAT, PATE	Trim and cut cooked meat into 2.5cm cubes. Process using a high-range speed until pureed to desired consistency. Add small amount of pan juices if puree becomes stiff. For chicken liver paté, leave livers whole and process till smooth, adding cream through food chute while motor is running. It may be necessary to scrape the sides of the food processor bowl using the spatula to ensure more even processing.	Min 200g Max 600g
BABY FOOD	Process soft cooked meat and/or vegetables on high speed until smooth, adding a small amount of liquid or gravy if necessary. If required, freeze excess mixture in ice-cube trays, then repack in freezer bags ready for use.	Min 200g Max 600g
SOFT FRESH FRUIT	Ideal for berries, stone fruit, kiwi fruit, or mango purees. If necessary peel and cut fruit into 2.5cm cubes. Ensure any pips or stones are removed. Process on high speed until smooth.	Min 200g Max 600g
PEANUT BUTTER	Process shelled peanuts on high speed until pureed to desired consistency, mixture will form into a ball. A small amount of peanut oil may be added if a smoother texture is required. NOTE: the natural oil in the peanuts may separate on standing, stir before use.	Min 125g Max 500g
DIPS, SPREADS	Place ingredients into the food processor bowl and process on a high-range speed until smooth. If some ingredients are to remain chunky, add these ingredients after initial processing and use the PULSE button until desired consistency is achieved.	Min 200g Max 600g

MIXING WITH THE PROCESSING BLADE		
BUTTER CAKE	Place softened butter and sugar into the food processor bowl. Process using high speed until mixture is lightly creamed. With the motor running, add eggs one at a time down the food chute, mixing well after each addition. Add liquid and dry ingredients to the mixture in the food processor bowl and process using the PULSE button until folded through evenly. If necessary, scrape the sides of the bowl using the spatula to ensure more even processing. If adding dried fruit, nuts, etc. use PULSE button until folded through evenly.	
QUICK MIX CAKES, MELT 'N' MIX CAKES, PACKET CAKES, BATTERS, PIKELETS, PANCAKES, CREPES	Melt or soften ingredients if necessary. Place all ingredients (starting with the dry ingredients) into the food processor bowl ensuring not to exceed 2L mark liquid level. Process using a high-range speed until mixed to a smooth consistency. It may be necessary to scrape the sides of bowl using the spatula to ensure more even processing. Do not over-process the mixture.	

BASIC FOOD PROCESSING TECHNIQUES

KNEADING WITH THE DOUGH BLADE	
PASTRY, SCONE DOUGH	Place flour and chilled, cubed butter into the food processor bowl. Process using PULSE button or low-range speed until butter is absorbed by the flour. With motor running add liquid through the food chute and process until mixture forms a ball. It may be necessary to scrape the sides of the bowl using the spatula to ensure more even processing. Do not over process.
BISCUIT DOUGH	Place softened butter and sugar into the food processor bowl Process using high-range speed until mixture is lightly creamed. With the motor running, add eggs one at a time down the food chute, mixing well after each addition. Place dry ingredients into the food processor bowl and use the PULSE button until ingredients are just combined. If necessary, scrape the sides of the bowl using the spatula to ensure more even processing. Add dried fruit, nuts, etc. through the food chute and use the PULSE button until the additions are folded through evenly. Mixture should form a dough ball. Do not over process.
MELT 'N' MIX BISCUITS	Add liquid ingredients then dry ingredients into the food processor bowl. Process ingredients using the PULSE button until just combined. It may be necessary to scrape the sides of bowl using the spatula to ensure more even processing. Add dried fruit, nuts etc. after this step using PULSE button until folded through evenly. Mixture should form a dough ball. Do not over process.
YEAST DOUGH	Use instant active dry yeast and include with dry ingredients. Add ingredients to the food processor bowl in the order listed in the recipe. Process using a low-range speed. Add liquids through the food chute whilst the motor is running. It may be necessary to scrape the sides of bowl using the spatula to ensure more even processing. Mixture should form dough ball forms. Do not over process.

SLICING, SHREDDING, GRATING AND CHIPPING WITH THE PROCESSING DISCS

Round fruit and vegetables

For small fruit and vegetables (e.g. kiwi fruit, Roma tomatoes), trim one end so the food sits flat in the food chute. For large fruit and vegetables (e.g. apples), cut in half or quarter to fit food chute. Pack into the food chute with cut side facing disc.

Long fruit and vegetables

Cut the food to fit the length of the food chute (no more than 10cm). If food fits without needing to cut it, trim one end so that it sits flat in food chute. Pack food vertically into the food chute with cut side facing disc.

BASIC FOOD PROCESSING TECHNIQUES

PUREEING WITH THE PROCESSING BLADE		
SOFT FRUIT & VEGETABLES TOMATO, CUCUMBER, KIWI FRUIT, BANANA	Prepare soft fruit or vegetables by washing or peeling, and coring or seeding (if necessary). If food fits into the food chute without needing to cut it, trim one end so that it sits flat in food chute. Pack food vertically into the food chute with cut side facing disc.	slicing disc
FIRM FRUIT & VEGETABLES APPLE, PEAR, ZUCCHINI, CARROT, CELERY, LEEK, ONION	Prepare firm fruit or vegetables by washing or peeling, and coring or seeding (if necessary). If food fits into food chute without needing to cut it, trim one end so that it sits flat in food chute. Pack food vertically into the food chute with cut side facing disc.	shredding disc slicing disc
ROOT & OTHER HARD VEGETABLES POTATO, KUMARA, PARSNIP, SWEDE, PUMPKIN	Prepare root vegetable (or other hard vegetable such as pumpkin) by washing or peeling. If food fits into the food chute without needing to cut it, trim one end so that it sits flat in food chute. Pack food vertically into the food chute with cut side facing disc.	shredding disc slicing disc chipping disc cutter
LEAFY VEGETABLES CABBAGE, LETTUCE	For cabbage, wash and shake off excess water. Cut into wedges to fit food chute. For lettuce, separate leaves, wash and dry thoroughly, then roll up and pack vertically into food chute. NOTE: Slicing or shredding is not recommended for spinach (silver beet or English). To process spinach, wash and dry thoroughly, tear into pieces and use chopping blade.	shredding disc slicing disc
STRECHED CURD CHEESE, MOZZARELLA, BOCCONCINI, HALOUMI	For soft stretched curd cheese, partially freeze until firm otherwise it will jam in the discs. Cut cheese to fit the food chute. For round cheese such as Mozzarella and Bocconcini, slice one end and pack into the food chute so the flat end is facing the disc.	shredding disc slicing disc
SEMI-HARD & EYE CHEESE CHEDDER, TASTY, COLBY, EDAM, GOUDA, GRYUERE	Cut cheese to fit the food chute. For wedge-shaped cheese, pack 2 pieces side by side into food chute to form a rectangular shape (one piece with tip facing down, other piece with tip facing up).	shredding disc slicing disc
HARD CHEESE, PARMESAN, RAMANO, GRANA PADANO, PECRINO	For hard cheese check first that it is not too hard otherwise it will damage the blades - the cheese should slice easily with a sharp knife. Cut cheese to fit the food chute. For wedge-shaped cheese, pack 2 pieces side by side into chute to form a rectangular shape (one piece with tip facing down, other piece with tip facing up).	shredding disc
DELI MEATS, SALAMI, CABANOSSI, CHORIZO	Cut the meat to fit the length of the food chute (no more than 10cm). Pack into the food chute with cut side facing disc.	slicing disc
RAW MEAT, SIRLOIN BEEF, LAMB FILLET, PORK FILLET, CHICKEN BREAST	Partially freeze trimmed meat that has been cut to fit the food chute until firm. Pack into the food chute vertically.	slicing disc
SUET	Remove skin from suet and cut into pieces large enough to fit into the food chute. Partially freeze until firm otherwise it will stick to the discs causing them to jam. Pack into the food chute.	slicing disc

BASIC FOOD PROCESSING TECHNIQUES

WHISKING WITH THE WHISK ATTACHMENT

EGG WHITES	Ensure the processing bowl, whisk and spindle are completely clean, dry and free from any fat residue. Add 6 egg whites and a pinch of salt to the food processor bowl, Process on LOW for 1 minute or until eggs are foamy. Add 1 tablespoon lemon juice to help stabilise the egg white foam. TIP: The egg white foam is not recommended to make meringue or pavlova.
CREAM	Pour 600ml cream into the food processor bowl, blend on HIGH for 15-20 seconds until stiff peaks form.
MILK SHAKES	Add milk, flavourings, syrup and softened ice cream to the food processor bowl. Not exceeding 2L liquid level.
SORBET	Place ripe fresh fruit to the food processor bowl, process until smooth. Transfer mixture to a plastic dish and freeze until just set. Return frozen mixture to food processor bowl and process on PULSE until smooth. Freeze mixture and repeat process 2-3 times to break down large ice-crystals. Beat egg white (see egg whites above) until foamy. Add frozen fruit puree to egg white foam, process on PULSE until evenly combined. Freeze until ready to serve.

FOOD PROCESSING TIPS

for your Breville Kitchen Wizz™

FOOD PROCESSING TIPS

Do not fill the food processor bowl above 2L liquid level.

To avoid over-processing when coarsely chopping food, frequently check consistency. Use the spatula to scrape down the sides of bowl to ensure an even texture.

If chopping fruit to add to cake batter, process fruit before making batter, adding a little flour from quantity recommended in recipe to prevent fruit sticking to blades.

When crumbing bread for stuffing, use stale bread as fresh bread sticks to blades.

Add liquid to pureed foods after processing.

Use the food chute when adding liquid to processed mixtures.

Peanut butter made in the food processor will separate on standing. Stir just before use.

When processing a variety of ingredients, it is not necessary to remove them after each addition, unless they exceed the 2L liquid level.

Egg white foams used for aerating mixtures such as fruit sorbet can be made using a minimum of 6 egg whites. Ensure the lower section of the dual/quad processing blade is covered for foam to form.

Before slicing, shredding, grating or chipping trim the food to fit the food chute.

Before slicing and shredding, partially freeze softer structured foods (such as meat) until just firm.

CARE & CLEANING

your Breville Kitchen Wizz™

CARE & CLEANING

When you have finished processing ensure the Speed Selection Dial is turned to the Off position, the appliance is switched off at the power outlet and the power cord is unplugged. Then carefully remove the lid, processing blade, dough blade, whisk or disc holder and spindle, then the processing bowl.

MOTOR BASE

Wipe the motor base with a clean, damp cloth after each use. Do not immerse the motor base in water or any other liquid.

PROCESSING BOWL LID, FOOD PUSHER, MEASURING CUP INSERT, DISC HOLDER, SPINDLE, WHISK, DOUGH BLADE AND SPATULA

Wash in warm to hot water using a mild detergent. Rinse and dry thoroughly.

These parts may also be washed in the dishwasher (top shelf only). Please note, however, that the frequent washing of these parts in the dishwasher may cause them to become scratched or discoloured over time due to hot water temperatures and harsh detergents. Food can be dislodged from the internal shaft of the dough blade by using a bottle brush.

NOTE

Do not use steel wool, scouring pads or abrasive kitchen cleaners as they will scratch these parts.

NOTE

Ensure the spindle and the hole in the centre of the bowl's lid are clean and free of food residue before attaching the lid for use or for storage.

PROCESSING BOWL, PROCESSING BLADE AND DISCS

Wash in warm to hot water using a mild detergent. To avoid accidental cuts, do not leave processing blade or discs to soak in sudsy water. Scrub stubborn food off blades and discs using a soft brush. Food can be dislodged from the internal shaft of the processing blade by using a bottle brush. Rinse and dry thoroughly.

NOTE

Do not use steel wool, scouring pads or abrasive kitchen cleaners as they will scratch these parts.

NOTE

Processing bowl, processing blade and discs are not dishwasher safe. Do not place them in the dishwasher.

FOOD STAINS AND ODOURS

Strong smelling foods such as garlic, onion, fish and some vegetables such as carrots may leave an odour or stain on the processing bowl, lid, disc holder, spindle and food pusher. To remove odours or stains, soak these parts in 2 litres of water mixed with 100ml of lemon juice or white vinegar for 30 minutes. Then wash with a mild detergent and warm water, rinse and dry thoroughly.

STORAGE

Store your food processor on the kitchen bench or in an accessible cupboard.

All of the pieces of the food processor can be stored in the bowl. Place the whisk into position on the spindle. Then insert the remaining discs, the dough hook, processing blade (with protective cover) over the whisk. Place the disc holder on the top of the spindle and cover with the lid.

Insert the food pusher and measuring cup into position in the food chute

DO NOT store with the lid locked onto the bowl as unnecessary strain will be placed on the operating switch in the motor base.

RECIPES

HOMMOUS

Makes approximately 1½ cups

INGREDIENTS

425g can chick peas, well drained
2 cloves garlic, peeled
2 tablespoons toasted sesame seeds
2 tablespoons cream
2 tablespoons lemon juice
1 tablespoon peanut butter (see page 18)
1 teaspoon cumin

METHOD

1. Assemble Kitchen Wizz™ Processor using processing blade
2. Place all ingredients into processing bowl. Process until smooth.
3. Spoon mixture into a serving dish. Cover and chill until ready to serve.
4. Serve chilled with slices of Lebanese bread.

BABA GHANNOUSH

Makes approximately 1½ cups

INGREDIENTS

500g eggplant, peeled and roughly chopped
1 teaspoon peanut butter (see page 18)
⅓ cup yoghurt
2 cloves garlic, peeled
½ cup fresh coriander leaves
1 teaspoon cumin
½ teaspoon sesame oil
1 tablespoon lemon juice

METHOD

1. Place eggplant into a baking dish in a single layer. Bake in a preheated oven at 200°C for 30-40 minutes or until tender. Remove from oven, cool.
2. Assemble Kitchen Wizz™ Food Processor using processing blade
3. Place eggplant and remaining ingredients into processing bowl. Process until smooth.

4. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve with slices of Lebanese bread.

GUACAMOLE

Makes approximately 4 cups

INGREDIENTS

3 large avocados, peeled and stone removed
1 Spanish onion, peeled and quartered
2 tablespoons lime or lemon juice
1 tablespoon sweet Thai chilli sauce
300ml sour cream
½ cup fresh coriander leaves, optional

METHOD

1. Assemble Kitchen Wizz™ Food Processor using processing blade
2. Place all ingredients into processing bowl. Process until smooth.
3. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve with vegetable crudités or corn chips.

CREAMY SALSA DIP

Makes approximately 2 cups

INGREDIENTS

250g cream chesse, cubed and softened
375g jar chunky Mexican salsa

METHOD

1. Assemble Kitchen Wizz™ Food Processor using processing blade
2. Place both ingredients into processing bowl. Process until well mixed.
3. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve with vegetable crudités, biscuit crackers or corn chips.

ANTIPASTO

Makes 4-6 serves

INGREDIENTS

2 bocconcini cheeses
125g Parmesan cheese
250g Csbai salami
2 firm Roma tomatoes
1 firm pear
Olives
Marinated artichokes
Marinated char-grilled vegetables (capsicum, zucchini, eggplant)
Basil leaves
Olive oil
Balsamic vinegar

METHOD

1. Place bocconcini cheeses into freezer until just firm (approximately 30 minutes).
2. Assemble Kitchen Wizz™ Food Processor using the thin slicing disc.
3. Slice Parmesan cheese then remove from the processing bowl and set aside.
4. Slice salami then remove from the processing bowl and set aside.
5. Reassemble Kitchen Wizz™ Food Processor using the thick slicing disc.
6. Slice tomatoes then remove from the processing bowl and set aside.
7. Slice bocconcini cheeses then remove from the processing bowl and set aside.
8. Just before serving peel, quarter and core the pear then slice. (Pear will discolour if prepared too far in advance).
9. Place olives, artichokes and char-grilled vegetables into the centre of a large serving platter. Arrange alternate slices of bocconcini, tomato and basil leaves on the platter then drizzle with olive oil and sprinkle with balsamic vinegar. Pile salami and arrange pear slices onto the platter and sprinkle with sliced Parmesan cheese.

TIP

To achieve even slices of food, refer to the various food categories in Slicing with the Discs section (page 17)

SWISS CHEESE GNOCCHI

Makes 4 serves

INGREDIENTS

500g potatoes, peeled and quartered
8 cups/2 litres chicken stock
1½ cups/225g plain flour
½ cup/75g plain flour, extra
¼ teaspoon cayenne pepper

Cheese Sauce:

INGREDIENTS

125g Swiss cheese
90g Parmesan cheese
300ml cream
½ cup sour cream
2 tablespoons snipped chives
½ cup/125ml white wine
Freshly ground black pepper

METHOD

1. Cook potatoes in chicken stock until tender. Drain well and cool.
2. Assemble Kitchen Wizz™ Food Processor using processing blade
3. Place potatoes into processing bowl. Process until smooth. Add flour gradually through the food chute, processing to form a dough ball. Remove dough from processing bowl and knead lightly on a lightly flour dusted surface until a smooth dough is formed,
4. Divide the dough into four portions and roll each portion into a cylinder shape that is about 2.5cm thick. Cut into 2cm lengths to form gnocchi pieces. Press each gnocchi piece with a floured fork to flatten slightly.

- Bring a large saucepan of water to the boil. When boiling rapidly, drop in the gnocchi, then reduce the heat and simmer until the gnocchi rise to the surface, approximately 2-3 minutes. Use a slotted spoon to lift the gnocchi out of the water and drain. Place into a serving dish and keep warm while making the Cheese Sauce.
- To make the Cheese Sauce: Assemble Kitchen Wizz™ Food Processor using fine shredding disc and shred the Swiss cheese. Change to the fine grating disc and grate the Parmesan cheese. Combine all sauce ingredients in a saucepan. Stir constantly over a medium heat until cheese has melted and sauce has thickened.
- Pour Cheese Sauce over gnocchi and serve immediately.

Serve Swiss Cheese Gnocchi as a entrée or light meal.

MIXED VEGETABLE FRITTATA

Makes 4-6 serves

INGREDIENTS

- 2 medium potatoes, peeled
- 400g kumera, peeled
- 400 pumpkin, peeled
- 2 medium carrots, peeled and trimmed
- 1 leek, trimmed and cleaned
- 3 zucchinis, trimmed
- 150g Swiss cheese
- ½ cup/75g self-raising flour
- Freshly ground black pepper, optional
- 3 x 60g eggs, lightly beaten
- ¾ cup/190ml milk

METHOD

- Assemble Kitchen Wizz™ Food Processor using the coarse shredding disc.
- Cut potatoes, kumera and pumpkin to fit easily into the food chute.

- Shred potatoes, kumera, pumpkin, carrots, leek and zucchinis, remove from processing bowl and place into a large mixing bowl. Shred Swiss cheese.
- Combine Swiss cheese and flour with the shredded vegetables and season if desired.
- Combine the eggs and milk then stir into the vegetable mixture. Pour mixture into a lightly greased oven proof dish and bake in a preheated oven at 220°C for 20-30 minutes or until golden brown and set.

Serve Mixed Vegetable Frittata with a salad, as an entrée or light meal.

PUMPKIN SOUP

Makes approximately 1½ litres

INGREDIENTS

- 1 leek, trimmed and cleaned
- 2cm piece fresh ginger, peeled
- 1 tablespoon butter or oil
- 1 teaspoon ground cumin
- 500g pumpkin, peeled and cubed
- 1 medium potato, peeled and cubed
- 3 cups/750ml chicken stock
- 1⅓ cups sour cream, for garnish
- Chopped garlic chives, for garnish

METHOD

- Assemble Kitchen Wizz™ Food Processor using the thick slicing disc and slice the leek and ginger.
- Heat butter in a large saucepan, add sliced leek and ginger, sauté until tender, stir in cumin. Add pumpkin, potato and chicken stock, cover and cook until tender. Remove from heat and allow to cool.
- Reassemble Kitchen Wizz™ Food Processor using the processing blade.
- Place half of the cooled ingredients into processing bowl. Process until smooth and remove. Repeat with remaining ingredients. Reheat soup before serving.

Serve Pumpkin Soup hot, garnished with 1 tablespoon sour cream and a sprinkle of chives.

PEA AND HAM SOUP

Makes approximately 2 litres

INGREDIENTS

500g packet green split peas
1 onion, peeled and quartered
2 carrots, peeled, trimmed and sliced
1 parsnip, peeled
1 tablespoon olive oil
1 ham bone (approximately 1kg)
8 cups/2 litres water

METHOD

1. Soak peas in cold water overnight according to packet directions, then drain.
2. Assemble Kitchen Wizz™ Food Processor using the thick slicing disc and slice the onion, carrots and parsnip.
3. Heat oil in a large saucepan, add sliced onion, carrots and parsnip and cook until golden. Add peas, ham bone and water. Cover, bring to the boil then simmer for 2 hours, stirring occasionally.
4. Allow ingredients to cool for approximately 30 minutes. Lift ham bone out of saucepan and remove meat from the bone. Chop ham meat and reserve, discard bone.
5. Reassemble Kitchen Wizz™ Food Processor using the processing blade.
6. Place half of the cooled ingredients in the saucepan into processing bowl. Process until smooth and remove. Repeat with remaining ingredients.
7. Transfer processed mixture back into saucepan with ham meat and reheat before serving.

Serve hot with crusty bread rolls.

TIP

When processing soup do not exceed the 2L liquid level on the side of the processing bowl.

LEEK AND POTATO SOUP

Makes approximately 2 litres

INGREDIENTS

2 leeks, trimmed and washed
2 tablespoons/40g butter
2 cloves garlic, peeled and crushed
750g potatoes, peeled and roughly chopped
1 cup/250ml chicken stock
1 cup sour cream
Salt and pepper, optional
Chopped chives, for garnish

METHOD

1. Assemble Kitchen Wizz™ Food Processor using the thick slicing disc and slice the leeks.
2. Heat butter in a large saucepan, add leeks and garlic and sauté for 3-4 minutes until softened. Add potatoes and stock. Cover, bring to the boil then simmer until potatoes are soft. Cool slightly.
3. Reassemble Kitchen Wizz™ Food Processor using the processing blade.
4. Place half of the cooled ingredients into the processing bowl. Process until smooth and remove. Repeat with remaining ingredients.
5. Transfer processed mixture back into saucepan, stir in sour cream, season to taste and reheat gently before serving.

Serve hot garnished with chives.

TANGY TOMATO SOUP

Makes approximately 1½ litres

INGREDIENTS

- 1kg Roma tomatoes, halved
- 2 Spanish onions, peeled and quartered
- 2 cloves garlic, peeled
- ½ cup basil leaves
- 2 small red chillies, trimmed, seeds removed
- 2 tablespoons olive oil
- 2 cups/500ml chicken stock
- 2 tablespoons Balsamic vinegar
- ½ cup sour cream
- Salt and pepper, optional
- Basil leaves, for garnish

METHOD

1. Assemble Kitchen Wizz™ Food Processor using the processing blade.
2. Place tomatoes, onions, garlic basil leaves and chillies into processing bowl. Process using the Pulse button in short bursts until ingredients are chopped.
3. Heat oil in a large saucepan, add chopped ingredients and sauté for 2-3 minutes stirring constantly. Add chicken stock and vinegar. Cover, bring to the boil then simmer uncovered for 30 minutes. Cool slightly.
4. Place half of the cooled ingredients into the processing bowl. Process until smooth and remove. Repeat with remaining ingredients.
5. Transfer processed mixture back into saucepan, stir in sour cream, season to taste and reheat gently before serving.

Serve hot garnished with basil leaves.

TIP

When processing soup do not exceed the 2L liquid level on the side of the processing bowl.

VEGETABLE SOUP

Makes approximately 2½ litres

INGREDIENTS

- 1 Spanish onion, peeled and quartered
- 4 sticks celery, trimmed and sliced
- 4 carrots, trimmed, peeled and sliced
- 2 parsnips, trimmed, peeled and sliced
- 3 tablespoons/60g butter
- 2 tablespoons olive oil
- ¼ cup lentils and barley soup mix
- 8 cups/2 litres chicken stock
- 440g can peeled tomatoes, chopped
- Salt and pepper, optional
- Chopped parsley, for garnish

METHOD

1. Assemble Kitchen Wizz™ Food Processor using the processing blade.
2. Place onion, celery, carrots and parsnip into the processing bowl and process using the Pulse button in short bursts until the vegetables are roughly chopped.
3. Heat butter and oil in a large saucepan, add chopped vegetables and sauté for 3-4 minutes. Add stock and tomatoes. Cover, bring to the boil then simmer until vegetables are tender. Season to taste.

Serve hot garnished with parsley.

SMOKED FISH TERRINE

Makes 4-6 serves

INGREDIENTS

- 500g smoked fish
- 2 bay leaves
- 2 teaspoons peppercorns
- 3 slices lemon
- 1 Spanish onion, peeled and quartered
- 1 piece lemon peel, roughly chopped
- 1 small red chilli, seeded
- ½ cup parsley sprigs
- 2 tablespoons toasted pinenuts
- 4 x 60g eggs
- 4 tablespoons/80g butter, melted
- 1 teaspoon curry paste
- 1 teaspoon ground cumin
- 1 cup sour cream
- 3 cups cooked long-grain rice

METHOD

1. Place fish, bay leaves, peppercorns and lemon slices into a shallow pan with sufficient cold water to cover the fish. Cover, bring to the boil then simmer for 8-10 minutes or until fish flakes easily. Remove fish and drain. Discard water, bay leaves, peppercorns and lemon slices.
2. Assemble Kitchen Wizz™ Food Processor using the processing blade.
3. Remove any bones from the fish and discard.
4. Place onion, lemon peel, chilli, parley and pinenuts into the processing bowl. Process until finely chopped. Add eggs, butter, curry paste, cumin, sour cream, rice and fish. Process until combined.
5. Spoon mixture into a greased and lined loaf tin or terrine dish. Place terrine dish into a baking dish, pour sufficient water into the baking dish to come half-way up the side of the terrine dish and bake in a preheated oven at 180°C for 30-40 minutes or until golden brown and set. Remove from oven, cool and chill.

Serve chilled slices of Smoked Fish Terrine with salad.

THAI FISH CAKES

Makes 24 serves

INGREDIENTS

- 8 green beans
- 1 small onion, peeled and quartered
- 2 cloves garlic, peeled
- 2 thick slices peeled ginger
- 2 red chillies, trimmed
- 2cm piece fresh lemon grass
- 6 Kaffir lime leaves, crushed
- ¼ bunch coriander, roughly chopped
- 350g white boneless fish fillets, cubed
- 1 x 60g egg
- 2 tablespoons water
- 1 tablespoon fish sauce
- Oil, for shallow frying

Cucumber Sauce:

INGREDIENTS

- ⅓ cup warmed honey
- 1 tablespoon lime juice
- 1 tablespoon finely chopped cucumber

METHOD

1. Assemble Kitchen Wizz™ Food Processor using thin slicing disc.
2. Pack beans into food chute vertically and slice. Remove beans from processing bowl.
3. Reassemble Kitchen Wizz™ Food Processor using processing blade. Place onion, garlic, ginger, chillies, lemongrass, lime leaves and coriander into processing bowl. Process to a paste. Add fish, egg, water and fish sauce and process using Pulse button in short bursts until mixture is smooth.
4. Remove mixture from processing bowl and stir in sliced beans. Shape mixture into 24 fish cakes.
5. Heat a little oil in a large frypan and cook fish cakes on a medium heat for 5 minutes on each side or until cooked through and golden brown.
6. Combine ingredients for Cucumber Sauce.

Serve hot Thai Fish Cakes with Cucumber Sauce.

PEANUT SATAY MEATBALLS

Makes 30 serves

INGREDIENTS

3 slices stale bread, crust removed
500g chicken or pork fillet, cubed
1 onion, peeled and quartered
½ cup shelled peanuts
2 cloves garlic, peeled
1 bunch coriander, roughly chopped
1 x 60g egg
Corn flour, for coating
Peanut oil, for shallow frying
Peanut Satay Sauce (see page 41)

METHOD

1. Assemble the Kitchen Wizz™ Food Processor using the processing blade.
2. Process bread slices until soft breadcrumbs form. Remove breadcrumbs from processing bowl and set aside.
3. Place meat, onion, peanuts, garlic and coriander into the processing bowl. Process using the Pulse button in short bursts until ingredients are finely minced.
4. With the motor running, add egg through the food chute and use the Pulse button in short burst until egg is mixed through.
5. Add breadcrumbs and process using Pulse button until mixture is just combined. Roll tablespoonsful of the mixture into balls, then coat in cornflour.
6. Heat a little oil in a large frypan and cook meatballs on a medium heat for 20 minutes, turning occasionally, until cooked and golden brown.

Serve hot with steamed rice and Peanut Satay Sauce

CRISPY BATTER FOR FISH

Makes sufficient batter to coat 1kg fish fillets

INGREDIENTS

1 x 60g egg
¾ cup/190ml water
¾ cup/190ml milk
2 tablespoons vinegar
1½ cups/225g plain flour
½ cup/75g self-raising flour
Pinch of salt

METHOD

1. Assemble Kitchen Wizz™ Food Processor using the processing blade.
2. Place ingredients in above order into the processing bowl. Process until smooth. Allow to stand for 15 minutes before using to coat fish for deep frying.

BEEF BURGERS

Makes 4 serves

INGREDIENTS

750g topside steak, cubed
1 onion, peeled and quartered
1 clove garlic, peeled
4 sprigs parsley
4 slices bread, crust removed
2 tablespoons seeded mustard
¼ cup tomato sauce
2 x 60g eggs
¼ teaspoon dried oregano
1 teaspoon black pepper
¼ teaspoon salt
Oil, for shallow frying

METHOD

1. Assemble Kitchen Wizz™ Food Processor using processing blade.
2. Place all ingredients except for the oil into the processing bowl. Process, using the Pulse button on short bursts, until the ingredients are minced and combined. Remove mixture and shape into 4 thick burgers.
3. Heat a little oil in a frypan, add burgers and cook for approximately 5 minutes on each side.

Serve hot on toasted burger buns with ettuce leaves, sliced tomato and beetroot.

CHILLI CON CARNE

Makes 4 serves

INGREDIENTS

150g rindless bacon, roughly chopped
1 large Spanish onion, peeled and quartered
2 cloves garlic, peeled
2 red chillies, trimmed and deseeded
1 tablespoon oil
750g topside steak, cubed
440g can red kidney beans, drained
440g can chopped tomatoes
1 red capsicum, seeded and roughly chopped
1 teaspoon dried tarragon
⅓ cup tomato sauce
1 teaspoon freshly ground black pepper
2 cups/500ml red wine

METHOD

1. Assemble Kitchen Wizz™ Food Processor using processing blade.
2. Place bacon, onion, garlic and chilli into the processing bowl. Process until chopped.
3. Heat oil in a large frypan, add chopped ingredients and cook over medium heat until well browned.
4. Place steak into the processing bowl and process until minced. Add minced steak to frypan, and stir constantly with other ingredients until well browned. Stir in remaining ingredients, cover bring to the boil then simmer until sauce thickens.

Serve with jacket potatoes and salad.

HERBED BREAD STUFFING

Makes 16 serves

INGREDIENTS

125g button mushrooms
 1 Spanish onion, peeled and quartered
 2 sticks celery, roughly chopped
 100g pistachio nuts, shelled
 4 sprigs parsley
 125g rindless bacon, roughly chopped
 75g leg ham, roughly chopped
 4 slices bread, torn in pieces
 100g butter, melted
 2 x 60g eggs
 ¼ teaspoon salt
 Freshly ground black pepper

METHOD

1. Assemble Kitchen Wizz™ Food Processor using the processing blade.
2. Place mushrooms, onion, celery, nuts, parsley, bacon and ham in the processing bowl. Process until chopped. Add bread, butter, eggs, salt and pepper. Process until combined.

Use as a stuffing for roast chicken or pork.

SKORDALIA

Makes 4 serves

INGREDIENTS

3 large potatoes, peeled and quartered
 4 cloves garlic, peeled and crushed
 1 tablespoon/20g butter
 1 tablespoon milk
 Salt and pepper, optional

METHOD

3. Cook potatoes until soft. Drain well.
4. Assemble Kitchen Wizz™ Food Processor using the processing blade.
5. Place potatoes, garlic, butter and milk into the processing bowl. Process until smooth. Season to taste.

Serve as an accompaniment.

POTATO GRATIN

Makes 4-6 serves

INGREDIENTS

100g Cheddar cheese, grated
 2 cloves garlic, peeled
 700g baby new potatoes
 1 small Spanish onion, peeled
 3 tablespoons/60g butter, diced
 300ml cream
 1 cup/250ml milk
 1 cup dried breadcrumbs (see page 17)

METHOD

1. Assemble the Kitchen Wizz™ Food Processor using the fine shredding disc and shred the cheese. Remove cheese from processing bowl.
2. Press garlic cloves flat with a knife to release juices. Rub crushed garlic over the base of a lightly greased oven proof dish.
3. Reassemble the Kitchen Wizz™ Food Processor using the thick slicing disc and slice the potatoes and onion.
4. Arrange sliced potatoes and onion in alternate layers in the prepared dish. Scatter diced butter over the top.
5. Combine shredded cheese, cream and milk. Pour over potatoes and onion. Sprinkle with bread crumbs.
6. Bake in a preheated oven at 210°C for 40-45 minutes or until cooked and golden brown.

TIP

To achieve even slices of food, refer to the various food categories in Slicing with the Discs section (page 17)

CREAMED SPINACH

Makes 4 serves

INGREDIENTS

1 bunch spinach leaves, torn into pieces
¼ cup light sour cream
¼ teaspoon ground nutmeg
Salt and pepper, optional

METHOD

1. Steam spinach leaves until just softened. Drain well.
2. Assemble Kitchen Wizz™ Food Processor using the processing blade.
3. Place spinach, sour cream and nutmeg into the processing bowl. Process until smooth. Season to taste.

Serve as an accompaniment.

GREEK SALAD

Makes 4 serves

INGREDIENTS

3 Lebanese cucumbers
1 Spanish onion, peeled and quartered
8 Roma tomatoes, quartered
125g Fetta cheese, drained and cubed
125g Kalamata olives
1 clove garlic, peeled and sliced
200g mixed lettuce leaves
½ cup/125ml French salad dressing
Freshly ground black pepper

METHOD

4. Assemble the Kitchen Wizz™ Food Processor using the thick slicing disc.
5. Slice cucumbers and onions, then transfer to a large serving bowl and toss with remaining ingredients.

Serve chilled with crusty bread.

WALDORF SALAD

Makes 4-6 serves

INGREDIENTS

3 Granny Smith apples, quartered
½ bunch celery sticks, trimmed
2 tablespoons lemon juice
100g smoked walnuts

Dressing:

INGREDIENTS

3 egg yolks
2 teaspoons seeded mustard
¼ cup olive oil
2 tablespoons garlic chives
Salt and pepper, optional

METHOD

1. Assemble the Kitchen Wizz™ Food Processor using the thick slicing disc.
2. Slice apples and celery, then transfer to a large serving bowl and toss with lemon juice and walnuts.
3. Reassemble the Kitchen Wizz™ Food Processor using the processing blade.
4. For the dressing: place eggs yolks and mustard into the processing bowl. With the motor running, slowly add the oil through the food chute processing until smooth and creamy. Add chives and process until just combined. Season to taste.
5. Fold dressing through tossed ingredients and serve chilled.

COLESLAW

Makes 4-6 serves

INGREDIENTS

- 300g white cabbage, cut in wedges
- 300g purple cabbage, cut in wedges
- 2 carrots, peeled
- 1 Spanish onion, peeled and quartered
- 1 red capsicum, quartered
- 1 green capsicum, quartered
- 2 sticks celery
- 2 Granny Smith apples, quartered

Dressing:

INGREDIENTS

- 1 cup mayonnaise (see page 39)
- ¼ cup light sour cream
- 1 tablespoon seeded mustard

1. Assemble the Kitchen Wizz™ Food Processor using the coarse shredding disc.
2. Shred cabbages, carrots, onion and capsicum, then transfer to a large serving bowl.
3. Reassemble the Kitchen Wizz™ Food Processor using the thick slicing disc and slice the celery and apples. Toss with shredded ingredients.
4. For the dressing: combine mayonnaise, sour cream and mustard.
5. Fold dressing through tossed ingredients and serve chilled.

MAYONNAISE

Makes approximately 2 cups

INGREDIENTS

- 3 egg yolks
- 2 teaspoons Dijon mustard
- 1 teaspoon seeded mustard
- 2 cloves garlic, peeled, optional
- 1 tablespoon white vinegar
- 1½ cups/375ml olive oil

METHOD

1. Assemble the Kitchen Wizz™ Food Processor using the processing blade.
2. Place egg yolks, mustard, garlic and vinegar into the processing bowl. With the motor running slowly add oil through the food chute, processing until smooth and creamy.

Variations - add one of the following to the prepared mayonnaise:

- For a rich, creamy mayonnaise, add ¼ cup double cream.
- For yoghurt mayonnaise, add ¼ cup plain yoghurt
- For lemon mayonnaise, substitute vinegar with lemon juice and add 1 teaspoon grated lemon rind

QUICK BEARNAISE SAUCE

Makes approximately 4 cups

INGREDIENTS

4 x 60g eggs
¼ cup tarragon or herbed vinegar
250g butter

METHOD

3. Assemble the Kitchen Wizz™ Food Processor using the processing blade.
4. Place eggs into the processing bowl.
5. Heat vinegar in a small saucepan until boiling. With the motor running slowly add the hot vinegar through the food chute.
6. Melt the butter in a small saucepan until just bubbling, do not boil. With the motor running slowly add the butter through the food chute and process until thick and creamy.

Serve Bernaise Sauce with roast beef or barbecued meats.

Variation – Hollandaise Sauce:

- Substitute the vinegar with lemon juice.

PESTO

Makes approximately 2 cups

INGREDIENTS

125g Parmesan cheese
4 cups firmly packed basil leaves (approx. 2 bunches)
1 cup/125g pinenuts
4 cloves garlic, peeled
½ cup olive oil
1 tablespoon lemon juice

METHOD

1. Assemble the Kitchen Wizz™ Food Processor using the fine grating disc.
2. Finely grate the Parmesan cheese and remove from processing bowl.

3. Reassemble the Kitchen Wizz™ Food Processor using the processing blade.
4. Place basil, pinenuts, garlic and grated cheese into the processing bowl. With the motor running, slowly add oil and lemon juice through the food chute until ingredients are finely chopped and just combined.

Serve Pesto tossed through hot pasta or with char-grilled meats.

PEANUT BUTTER

Makes approximately 1 cup

INGREDIENTS

2 cups/250g shelled peanuts

METHOD

1. Assemble the Kitchen Wizz™ Food Processor using the processing blade.
2. Place peanuts into the processing bowl and process for approximately 1-2 minutes until mixture becomes smooth and forms into a ball.
3. Spoon peanut butter into a dry, sterilized jar and refrigerate. Store in the refrigerator for up to 2 weeks.

PEANUT SATAY SAUCE

Makes approximately 1½ cups

INGREDIENTS

- ½ cup peanut butter (page 18)
- ½ cup coconut milk
- ⅓ cup lemon juice
- 2 teaspoons light soy sauce
- 2 teaspoons brown sugar

METHOD

1. Assemble the Kitchen Wizz™ Food Processor using the processing blade.
2. Place all ingredients into the processing bowl and process until combined.
3. Transfer mixture to a small saucepan and heat gently. If desired, thin the sauce with a little water.

Serve Peanut Satay Sauce with chicken or pork kebabs.

CRUSTY BREAD ROLLS

Makes 12 bread rolls

INGREDIENTS

- 3½ cups/525g bread or baker's flour
- 2 teaspoons sugar
- 2 teaspoons instant active dry yeast
- 1½ teaspoons salt
- 1 tablespoon oil
- 1¼ cups/315ml warm water

METHOD

1. Assemble Kitchen Wizz™ Food Processor using the dough blade.
2. Place flour, sugar, yeast, salt and oil into the processing bowl. Process until oil is absorbed into flour.
3. With the motor running, slowly add the water through the food chute. Process until dough forms into a ball. Do not over process.

4. Remove dough and knead on a lightly flour dusted surface. Transfer dough to a large, lightly greased bowl, cover and stand in a warm area until doubled in size, approximately 40 minutes.
5. Remove dough and knead on a lightly floured surface until smooth and elastic. Cut dough into 12 equal pieces then knead each piece well and shape into a ball.
6. Place dough balls into a lightly greased 28cm x 18cm lamington pan. Cover and stand in a warm area until doubled in size, approximately 20 minutes.
7. Bake rolls in a preheated oven at 220°C for 15-20 minutes or until cooked and golden brown.
8. Place hot rolls onto a cooling rack. Serve warm.

APPLE TART

Makes 4-6 serves

INGREDIENTS

- 1 quantity Rich Sweet Shortcrust Pastry (page 43)
- 1kg Golden Delicious apples, peeled and cored
- 2 tablespoons lemon juice
- ¼ cup caster sugar
- ½ teaspoon ground cinnamon
- 1 tablespoon milk, for brushing
- 1 tablespoon caster sugar, extra

METHOD

1. Roll out half of the pastry to line a 20cm flan pan. Prick the base with a fork, cover and refrigerate for 10 minutes.
2. Assemble the Kitchen Wizz™ Food Processor using the thick slicing disc and slice the apples.
3. Arrange apples over the prepared pastry base. Sprinkle with lemon juice, sugar and cinnamon.
4. Roll out remaining pastry sufficiently to cover the flan pan. Layer the pastry over the top of the filling then trim and crimp the edges of the pastry.
5. Brush top of pastry with a little milk and sprinkle with sugar. Make 2 slits in top of pastry with tip of a sharp knife.
6. Bake in a preheated oven at 200°C for 40 minutes or until pastry is crisp and golden.

Serve warm or cold, with whipped cream.

Variations

- Apple and Sultana: In Step 3 add ½ cup sultanas
- Apple and Rhubarb: In Step 3 add ½ cup cooked rhubarb

FRUIT MINCE PIES

Makes 36 serves

INGREDIENTS

- 200g beef suet, well chilled
- 2 small Granny Smith apples, peeled, cored and quartered
- 750g mixed dried fruit
- ¼ cup slivered almonds
- ½ cup brown sugar
- ¼ teaspoon mixed spice
- 2 teaspoons grated lemon zest
- ¼ cup lemon juice
- ¼ cup brandy
- 1 quantity Rice Sweet Shortcrust Pastry (see R28)
- 1 egg white, lightly beaten, for brushing
- 1 tablespoon caster sugar, extra

METHOD

1. Assemble Kitchen Wizz™ Food Processor using fine shredding disc.
2. Remove membrane from suet. Grate suet and apple. Remove from processing bowl and set aside.
3. Reassemble Kitchen Wizz™ Food Processor using processing blade.
4. Place dried mixed fruit and almonds into processing bowl. Process until chopped. Add grated apples, suet, sugar, mixed spice, lemon zest, lemon juice and brandy. Process until minced to desired consistency.
5. Place minced mixture into a sterilized jar. If possible, refrigerate fruit mince for a minimum of 1 month before using to allow the flavour to mature and the mixture to become syrupy.
6. Roll out pastry on a lightly floured surface and cut into rounds to fit shallow patty pans and corresponding number of pastry tops.

TIP

To achieve even slices of food, refer to the various food categories in Slicing with the Discs section (page 17)

SWEET TREATS

- Place 1 tablespoon of fruit mince mixture into each of the pie bases, cover with pastry tops, crimp the edges, brush lightly with egg white and lightly dust with caster sugar. Cut a cross in the top of each pie top with tip of a sharp knife.
- Bake in a preheated oven at 200°C for 15-20 minutes or until cooked and golden.

Serve *hot or cold*.

TIP

If suet is not available substitute with chilled butter.

PEACH SORBET

Makes 6 serves

INGREDIENTS

1 cup white crystal sugar
2 cups/500ml water
250g fresh peaches, peeled, destined and quartered
6 egg whites
Mint leaves, for decoration

METHOD

- Heat sugar and water in a small saucepan, stirring until dissolved. Set aside and cool.
- Assemble the Kitchen Wizz™ Food Processor using the processing blade.
- Place peaches and cooled syrup into the processing bowl. Process until smooth. Transfer peach mixture to a shallow plastic dish, cover and freeze until just setting. Return partly frozen mixture to processing bowl and process. Repeat this 1-2 more times to break down the large ice crystals. Cover and return mixture to the freezer.

- Reassemble the Kitchen Wizz™ Food Processor using a clean processing blade. Place egg whites into the clean processing bowl and process until foamy. Add the partly frozen mixture and mix into the foamed egg whites using the Pulse button until folded through. Return to shallow plastic dish, cover and freeze until just setting.

Serve *scooped into dessert dishes and decorate with mint leaves*.

RICH SWEET SHORTCRUST PASTRY

Makes 1 serve

INGREDIENTS

2½ cups/375g plain flour
180g chilled butter, diced
½ cup caster sugar
2 tablespoons lemon juice

METHOD

- Assemble the Kitchen Wizz™ Food Processor using the Dough blade.
- Place flour and butter into the processing bowl. Process until butter is absorbed into flour.
- With the motor running, slowly add sugar then the lemon juice through the food chute until a dough ball forms. Do not over process. If mixture is too dry add a little water while processing.
- Remove dough and knead briefly on a lightly flour dusted surface. Transfer dough to a freezer bag, seal and refrigerate until required.

ANZAC BISCUITS

Makes 50 serves

INGREDIENTS

125g butter
1 tablespoon golden syrup
2 tablespoons boiling water
2 teaspoons bicarbonate of soda
1 cup rolled oats
¾ cup desiccated coconut
1 cup/150g plain flour
1 cup caster sugar
¼ teaspoon salt

METHOD

1. Melt butter in a small saucepan. Stir in golden syrup, boiling water and bicarbonate of soda.
2. Assemble the Kitchen Wizz™ Food Processor using the Dough blade. Place melted butter mixture into the processing bowl and add remaining ingredients. Process until just combined.
3. Place teaspoonsful of the mixture onto lightly greased biscuit trays allowing sufficient space in between for spreading during baking.
4. Bake in a preheated oven at 190°C for 10-12 minutes or until cooked. Remove trays from oven, carefully move biscuits slightly and allow to cool on the trays until crisp.
5. Place on a cooling rack to cool completely then store in an air-tight container.

PIKELETS

Makes 24-30 serves

INGREDIENTS

1 x 60g egg
½ cup milk
1 cup/150g self-raising flour
Pinch of salt
1 tablespoon caster sugar
1 tablespoon melted butter
Extra butter, for cooking

METHOD

1. Assemble the Kitchen Wizz™ Food Processor using the processing blade.
2. Place egg, milk, flour, salt, sugar and melted butter into the processing bowl. Process until smooth.
3. Heat a little butter in a large frypan. Drop tablespoonsful of batter into the frypan allowing room for the batter to spread. Cook until bubbles appear. Turn and cook other side.
4. Serve hot or cold with butter and jam or golden syrup.

CHILLED LEMON CHEESECAKE WITH RASPBERRY PUREE

Makes 6 serves

INGREDIENTS

- 250g pkt plain sweet biscuits
- 125g butter, melted
- 250g cream cheese, cubed and softened
- 400g can sweetened condensed milk
- ½ cup/125ml cream
- 1 tablespoon grated lemon zest
- 1/3 cup lemon juice

Raspberry Puree:

INGREDIENTS

- 1 punnet raspberries, for serving
- 1 tablespoon icing sugar, optional

METHOD

1. Assemble the Kitchen Wizz™ Food Processor using the processing blade.
2. Break biscuits into quarters and place into processing bowl. Process until finely crushed. With the motor running, slowly add the melted butter through the food chute. Process until combined.
3. Remove mixture from processing bowl and press over the base and three-quarters up the side of a lightly greased 20cm spring-form pan. Cover and chill until firm.
4. Reassemble the Kitchen Wizz™ Food Processor using clean processing blade.
5. Place cream cheese, condensed milk, cream, lemon zest and juice into clean processing bowl. Process until smooth. Do not over process.
6. Pour mixture into prepared biscuit crumb base, cover and refrigerate for at least 24 hours before serving.
7. Reassemble the Kitchen Wizz™ Food Processor using clean processing blade. Place raspberries into clean processing bowl. Process until pureed. If desired sweeten raspberry puree with icing sugar.

Serve Lemon Cheesecake with whipped cream and drizzled with Raspberry Puree.

TIP

Allow cream cheese to soften at room temperature.

SHORTBREAD

Makes 24 serves

INGREDIENTS

- 2¼ cups/337g plain flour
- ¼ cup corn flour
- ½ teaspoon baking powder
- ½ cup caster sugar
- 250g butter, softened and cubed
- ¼ cup crystal sugar

METHOD

1. Assemble the Kitchen Wizz™ Food Processor using the Dough blade.
2. Place flour, corn flour, baking powder and caster sugar into the processing bowl. Process to combine. Add butter and process until a dough ball is formed.
3. Press mixture into a 28cm x 18cm lamington pan. Mark into 24 finger lengths and prick top with a fork. Sprinkle with crystal sugar.
4. Bake in a preheated oven at 180°C for 30-40 minutes. Cool in pan then cut into finger lengths.

Store Shortbread in an airtight container.

BROWNIES

Makes 24 serves

INGREDIENTS

- 90g butter
- 125g dark cooking chocolate, chopped
- 2 x 60g eggs, lightly beaten
- ¾ cup caster sugar
- 1 teaspoon vanilla essence
- ¾ cup/112g plain flour
- ¼ teaspoon baking powder
- 100g walnut pieces

METHOD

1. Heat butter and chocolate in a saucepan until just melted.
2. Assemble the Kitchen Wizz™ Food Processor using the processing blade.
3. Place the eggs, sugar and vanilla into the processing bowl. Process until creamy. Add melted chocolate mixture and process until well mixed.
4. Add flour and baking powder and process until combined. Add walnuts and process until just mixed through.
5. Pour mixture into a greased and lined 28cm x 18cm lamington pan. Bake in a preheated oven at 190°C for 25-30 minutes. Cut into 24 fingers and leave in pan to cool.

STRAWBERRY CRÊPES

Makes 8 serves

INGREDIENTS

- 2 x 60g eggs
- 1 cup/250ml milk
- 1 tablespoon butter, melted
- 1 cup/150g plain flour
- 2 teaspoons caster sugar
- ¼ cup caster sugar, extra
- ¼ cup water
- 1 punnet strawberries, washed and hulled
- 2 tablespoons brandy, optional

METHOD

1. Assemble the Kitchen Wizz™ Food Processor using the processing blade.
2. Place eggs, milk, butter, flour and sugar into the processing bowl. Process until smooth. Allow to stand for 1 hour.
3. Heat a small, non-stick frypan or crêpe pan. Pour ¼ cup of batter into pan, swirling to cover base. Cook on medium heat until underside is golden, approximately 1 minute. Turn and cook other side. Remove from pan and place on a plate. Repeat with remaining batter, stacking crêpes onto plate and interleaving with strips of greaseproof paper to prevent crêpes sticking together. Set aside. Repeat with remaining batter.
4. To make Strawberry sauce: heat extra sugar and water in a small saucepan until dissolved. Add strawberries and cook until soft. Cool slightly.
5. Reassemble the Kitchen Wizz™ Food Processor using the processing blade. Place cooled strawberry mixture into the processing bowl. Process until smooth. Stir in brandy if desired.
6. Fold crêpes into quarters and arrange in over-lapping layers in a lightly greased oven-proof dish. Pour Strawberry Sauce over the crêpes and bake in a preheated oven at 200°C for 10-15 minutes.

Serve Strawberry Crêpes with scoops of vanilla ice cream.

BUTTERCAKE

Makes 8-12 serves

INGREDIENTS

125g butter, softened
 ¼ cup caster sugar
 1 teaspoon vanilla essence
 2 x 60g eggs
 ½ cup/125ml cup milk
 2 cups/300g self-raising flour

METHOD

1. Assemble the Kitchen Wizz™ Food Processor using the processing blade.
2. Place butter, sugar and vanilla into processing bowl. Process until well creamed.
3. While motor is running, add eggs one at a time down the food chute, mixing well after each addition.
4. Place milk and flour into the processing bowl and process using Pulse button until well mixed.
Do not over process.
5. Pour mixture into two greased and lined 18cm sandwich pans or one 28cm x 18cm lamington pan. Bake in a preheated oven at 180°C for 25-30 minutes or until cooked when tested.

Variations – In Step 2 add to the creamed butter and sugar:

- Lemon: 1 tablespoon grated lemon zest
- Chocolate: 1½ tablespoons cocoa powder
- Coffee: 1 tablespoon coffee powder

SCONES

Makes 12-16 serves

INGREDIENTS

2 cups/300g self-raising flour, sifted
 Pinch of salt
 2 tablespoons butter
 ¼-1 cup milk
 ½ cup/75g self-raising flour, extra
 Extra milk, for brushing

METHOD

1. Assemble Kitchen Wizz™ Food Processor using the Dough blade.
2. Place flour, salt and butter into the processing bowl. Process until butter is absorbed into flour.
3. With the motor running, slowly add sufficient milk through the food chute until dough forms into a ball. Do not over process.
4. Remove dough ball and lightly knead on a lightly flour dusted surface. Press dough out gently with hands to about 2cm thickness.
5. Using a 4cm scone cutter, dip cutting edge into the extra flour and cut 12 scone shapes from the dough. If desired re-knead left-over dough, press out and cut extra scone shapes.
6. Place scone shapes close together in a lightly greased 28cm x 18cm lamington pan and lightly brush tops with a little of the extra milk.
7. Bake scones in a preheated oven at 250°C for 12-15 minutes or until cooked and golden brown.
8. Place scones onto a cooling rack and cover with a clean tea towel.

Serve warm with jam and whipped cream.

Variation - Pumpkin Scones: In Step 3 substitute ½ cup milk with ½ cup mashed pumpkin.

TIP

The quantity of milk may vary due to different types of flour.

HOT CROSS BUNS

Makes 12

INGREDIENTS

- 3 cups/450g plain or bread flour
- ¼ cup brown sugar
- 2 teaspoons instant active dried yeast
- 1 teaspoon ground cinnamon
- ¾ teaspoon salt
- 3 tablespoons/60g butter, softened
- 1¼ cups/315ml water
- ¾ cup sultanas
- 2 tablespoons mixed peel, optional

Cross Batter:

INGREDIENTS

- ¼ cup plain flour
- 1 tablespoon water

Glaze:

INGREDIENTS

- ¼ cup sugar
- ¼ cup/60ml water
- ¼ teaspoon cream of tartar
- ¼ teaspoon gelatine
- 2 teaspoons water

METHOD

1. Assemble Kitchen Wizz™ Food Processor using the Dough blade.
2. Place flour, sugar, yeast, cinnamon, salt and butter into processing bowl. Process until butter is absorbed into flour.
3. With the motor running, add the sultanas and peel through the food chute, then slowly add the water. Process until dough forms into a ball. Add a little extra water if necessary.
4. Remove dough and knead on a lightly flour dusted surface. Transfer dough to a large, lightly greased bowl, cover and stand in a warm area until doubled in size, approximately 40 minutes.

5. Remove dough and knead on a lightly floured surface until smooth and elastic. Cut dough into 12 equal pieces then knead each piece well and shape into a ball.
6. Place dough balls into a lightly greased 28cm x 18cm lamington pan. Cover and stand in a warm area until doubled in size, approximately 20 minutes.
7. To make the cross batter, mix the flour and water together in a small bowl. Place batter into a small piping bag and pipe mixture across the top of buns to form a cross.
8. Bake buns in a preheated oven at 220°C for 15-20 minutes or until cooked and golden brown.
9. To make the glaze, combine sugar, water and cream of tartar in a small saucepan and heat until dissolved. Allow the mixture to boil for 3 minutes. Soften the gelatine in the water, then add to the glaze mixture by slowly swirling the pan, do not stir.
10. Place hot buns on a cooling rack and immediately brush or drizzle the glaze over buns.

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