

the Control Grip All In One™

Instruction Book - BSB530UK



Sage™ by heston
blumenthal®

IMPORTANT SAFEGUARDS

At Sage™ by Heston Blumenthal® 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.

SAGE RECOMMENDS SAFETY FIRST

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Before using for the first time please ensure that your electricity supply is the same as shown on the rating label on the underside of the appliance. If you have any concerns please contact your local electricity company.
- Your Sage™ by Heston Blumenthal® appliance includes a BS 13 amp moulded mains plug on the supply cord.
- Should you need to change this plug, please complete the rewiring as follows (after safe disposal of the moulded plug).
- Please note that a cut off plug inserted into a socket is a serious danger risk.
- Wires are coloured as follows:
 - Blue = Neutral
 - Brown = Live
- As the colours of the wire may not correspond with the coloured markings which identify the terminals in your plug, please refer to the following:
 - The Blue wire must be connected to the terminal which is marked 'N'.
 - The Brown wire must be connected to the terminal which is marked with the letter 'L'.
- Please note that if a 13 amp plug is used, a 13 amp fuse should be used.
- Remove any packaging material and promotional stickers before using the stick mixer for the first time.
- Do not place the stick mixer near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc.

- Do not place the stick mixer on or near a hot gas or electric burner, or where it could touch a heated oven.
- If using the stick mixer to blend hot food in a saucepan over heat, remove the saucepan from the heat source and ensure the power cord and body of appliance are also kept away from any heat source.
- Take care when handling the stick mixer, attachments and sharp cutting blades, when emptying the bowl and during cleaning. Remember the blade and attachments are very sharp and should be kept out of the reach of children.
- Always make sure the stick mixer is completely and properly assembled before operating.
- Ensure the stick mixer is turned off at the trigger switch, the power is switched off at the power outlet and the cord is unplugged from the power outlet before attempting to attach any of the accessories.
- Do not use attachments other than those provided with the stick mixer.
- Only use the whisk attachment for the recipes contained in this instruction booklet.
- Do not use the whisk attachment for anything other than its intended use.
- Do not attempt to operate the stick mixer by any method other than those described in this booklet.
- Do not process hot or boiling liquids in food processor bowl - allow liquids to cool before placing into the food processor bowl.
- Do not operate the appliance continuously for more than 1 minute. Allow the motor to rest for 1 minute between each use.
- Never mix dry, thick or heavy mixtures for more than 30 seconds. Stop the operation and stir the ingredients before continuing. Allow the motor to rest for 1 minute between each use.
- When using heavy loads, the appliance should not be operated for more than 30 seconds.
- Always ensure the stick mixer is turned off, the power is switched off at the power outlet and the 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.

- If food becomes lodged around the processing blade or in the blade guard, release the ON button, switch the power off at the power outlet and unplug the cord. Use a spatula to dislodge the food. Do not use fingers as the blades are sharp.
- Do not remove the stick mixer from ingredients during operation. Ensure the appliance is switched off and has stopped turning before removing, to avoid contact with moving blade or whisk.
- CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermalcut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- Do not leave the stick mixer unattended when in use.
- To protect against electric shock do not immerse the motor body, cord or power plug in water or any other liquid.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.
- Do not use the stick mixer/stick blender with wet hands.
- 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 blade and discs.
- Do not place hands or fingers in the processing bowl of the food processor unless the motor, processing blade, dough blade or disc has come to a complete stop. Ensure the OFF button has been pressed to switch the motor off and the appliance is switched off at the power outlet and the power cord is unplugged before removing the lid from the processing bowl.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the cord fully before use.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Keep the appliance and its cord out of reach of children.

- Young children should be supervised to ensure that they do not play with the appliance.
- Do not use the appliance if power cord, power plug or appliance becomes damaged in any way. If damaged or maintenance other than cleaning is required, please contact Sage™ by Heston Blumenthal® Customer Service on **0808 178 1650** | **0333 0142 970** or go to **sageappliances.co.uk**.
- 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. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection 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.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance shall not be used by children. Keep the appliance and its cord out of the reach of children.



The symbol shown indicates that this appliance should not be disposed of in normal household waste. It should be taken to a local authority waste collection center designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

SAVE THESE INSTRUCTIONS



Components



- A. Speed control dial
- B. Easy grip trigger switch
- C. Motor body
- D. Processing gear box
- E. Clear lid
- F. 1.6L chopping bowl
- G. Feed chute
- H. Whisk
- I. Stainless steel blending leg
- J. Detachable mashing gear box
- K. Detachable mashing leg

- L. Micro-serrated S-blade™
- M. Variable slicing disc
- N. Reversible shredding disc
- O. Storage base
- P. Spindle

SAGE ASSIST™ PLUG

Your Sage appliance comes with a unique Sage Assist™ Plug, conveniently designed with a finger hole to easy removal from the wall outlet.



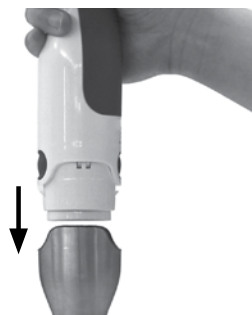
Assembly

BEFORE FIRST USE

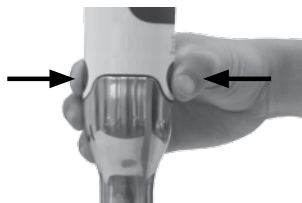
- Before using your mixer for the first time, remove packaging material and promotional labels. Do this while the POWER is off, and the cord is unplugged.
- Be careful when handling the blending leg, blades and discs as they are extremely sharp.
- Wash the blending leg, processing bowl, processing lid and all attachments in warm soapy water with a soft cloth. Rinse and dry thoroughly.

ATTACHING THE MOTOR BODY

1. Hold the motor body over the blending leg, masher, whisk, or gear box, as shown below. Push together until it clicks and locks.



2. To release the motor body, squeeze the EJECT buttons with thumb and finger as shown below. Pull the motor body away, while supporting the part you are releasing it from.



ASSEMBLING THE PROCESSING BOWL

1. The spindle must be used with the S-blade, adjustable slicer, and the fine and coarse reversible shredder. Failing to use the spindle will damage the parts, and incorrect use this way may cause the parts to fuse together.



2. Position the spindle over the coupling in the centre of the processing bowl.



3. Place either the S-blade, adjustable slicer, or the fine and coarse shredder over the spindle. Blades are extremely sharp - position them by touching the plastic area and keeping fingers away from blades

POSITIONING THE SHREDDER



POSITIONING THE ADJUSTABLE SLICER



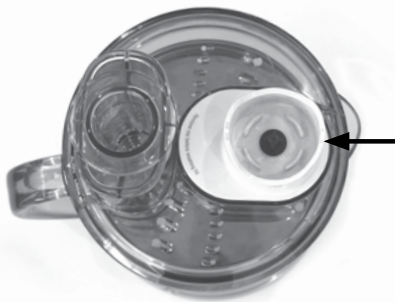
POSITIONING THE S-BLADE



4. Place lid onto the processing bowl so that the **ALIGN | LOCK** graphics on the lid and handle align. To **LOCK** the lid, hold the chute and turn anti-clockwise.



5. Position the gearbox as shown below, and push down to click into place.



6. Add food through the chute, applying gentle and even pressure with the pusher. Do not use any other utensil to add or push food.



ADJUSTABLE SLICER

The adjustable slicer has 18 precise settings. To adjust the slicing thickness, hold the disc by the edges with one hand, and turn the rotating collar with the other hand. The numbers printed on the collar are approximately the thickness of the slice (in millimetres).

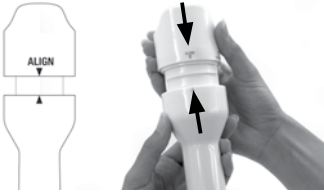


ASSEMBLING THE MASHER LEG

1. The masher leg is an assembly of 4 parts, the gearbox, blade, outer leg, and inner leg.



2. Align the outer leg and gearbox as shown.



3. Once aligned, hold the outer leg and gearbox firmly with one hand. Insert the inner leg and push up until it clicks and locks into place.



4. Rotate gearbox anti-clockwise while holding the outer leg. Rotate until it clicks and locks into place.

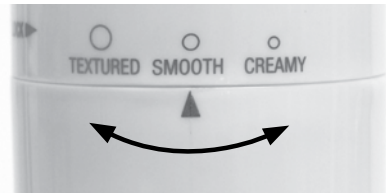


5. Refer to instructions in previous section to attach the mashing leg with the motor body. Push together until it clicks and locks.
6. Position blade on the underside of mashing head, and lock by rotating anti-clockwise.

IMPORTANT

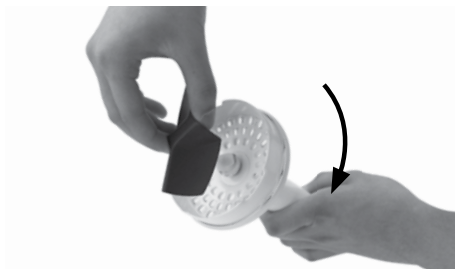
Blade will only attach when the mashing leg is attached to the motor body.

7. Select the desired setting on the variable mashing leg: textured, smooth or creamy.



DISASSEMBLING THE MASHER LEG

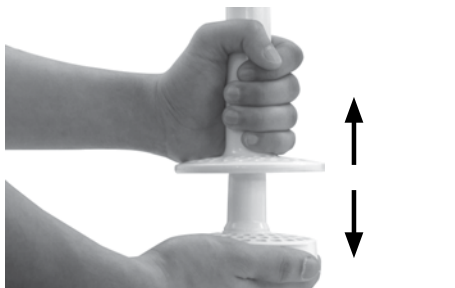
1. Before releasing the mashing leg from the motor body, remove blade by rotating in a clockwise direction. Blade will only detach when the mashing is still attached to the motor body.



2. Release the mashing leg by squeezing the EJECT buttons, and pull the mashing leg away gently.
3. Turn the gearbox to ALIGN and gently pull it away from the leg.



4. Separate the inner and outer legs.



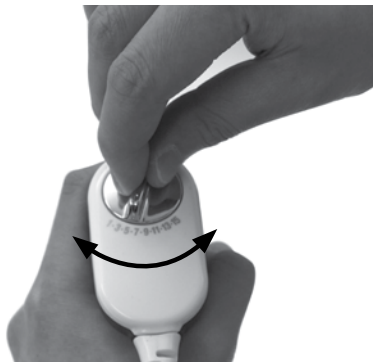
5. Do not wash or immerse the gearbox.



Functions

OPERATION

1. Plug in to the power outlet, and switch on at the wall.
2. Select a speed between 1 (slow chop) and 15 (fast puree), by turning the speed control dial.



3. Hold the control grip as shown below, and press the trigger switch with your forefinger.



4. Add food through the chute, applying gentle and even pressure with the pusher. Do not use any other utensil to add or push food.
5. Release finger from trigger switch to stop processing.



Tips

HINTS & TIPS

- Never immerse the motor body, or the gear box in water or liquid.
- There are 3 gearboxes with this appliance - whisk, masher and the food processor all have their own gearbox.



whisk



masher



food processor

- Cut food into uniform sizes, and warm liquids before adding to soups and sauces. This helps create smooth and consistent results.
- Do not operate continuously for more than 1 minute. Allow the motor to rest for 1 minute between each use. For thick, dry or heavy mixtures, no longer than 30 seconds.
- If food is stuck or lodged under the blades, unplug cord from the wall, and use a spatula to carefully release the food. Blades are extremely sharp, do not use fingers.
- The blades puree food extremely quickly. Check the food regularly to avoid over-processing.

BLENDING LEG TIPS

- Use caution when blending hot food, as it can splatter. Move the saucepan/pot away from heat before processing, and keep the blades immersed in ingredients, as partial immersion can create splatter.
- Ensure the cord and all mixer parts do not touch or drape over heat source.
- Do not touch the blade until the trigger switch is released and the cord is unplugged.

FOOD PROCESSOR TIPS

- The bottom of the processing bowl features an anti-slip rubber rim to help with stability during processing.

- Do not fill above the maximum level indicated on the bowl, as processing above this level can damage parts of the bowl, lid, or gears.
- Do not process hard foods such as coffee, grains or chocolate lumps. These foods can damage the long blades.
- Processing hard spices and other dry foods will cause the bowl to become cloudy over time. These kinds of foods are better suited to a spice grinder with a metal bowl.

MASHING LEG TIPS

- Use a mixing bowl that is large enough for the ingredients to move around while mashing. Ingredients should only fill $\frac{1}{3}$ of the bowl.
- Place the bowl on a damp cloth during mashing to help keep it stable.
- Do not touch the blade until the trigger switch is released and the cord is unplugged.

WHISK TIPS

- To avoid splatter, the whisking attachment should be immersed in liquid ingredients before turning it on.
- Avoid hitting the bottom or sides of the mixing bowl while whisking, as this can damage the fine wires of the whisk.
- To incorporate air into the ingredients while whisking, use a sufficiently deep and wide container to allow gentle movement up and down through the ingredients. Ingredients should only fill $\frac{1}{3}$ of the bowl.
- Fresh cream should be chilled for best whisking results.
- Eggs should be at room temperature to achieve greater volume when whisking.
- The mixing bowl and whisk should be completely clean, dry, and free of fat when whisking egg whites. Contaminates will effect the whisking results.
- Use the highest speed setting to whisk eggs or cream.



Care & Cleaning

For safety, remove the power cord from the power outlet immediately after use.

MOTOR BASE

To clean the main mixer housing, wipe with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord. Do not immerse.

PROCESSING BOWL AND LID

To keep your bowl and lid clean, and to avoid food drying on, follow these steps as soon as possible after use:

- Remove the gearbox from lid before washing, as water will damage the internal gears.
- Remove the S-blades, shredder, or adjustable slicer carefully. Do not touch the blades.
- Rinse most of the ingredients off the bowl and lid.
- Hand wash in warm, soapy water using a mild liquid detergent and non-abrasive sponge.

MASHING LEG

Disassemble before washing, as per instructions in prior section.

Do not immerse the mashing gearbox in water.

Hand wash the inner leg, outer leg, and blade in warm, soapy water using a mild liquid detergent and non-abrasive sponge.

BLENDING LEG

For a quick rinse between each processing task, immerse the blades in a jug of clean water, and press the trigger switch for 5 seconds. This will clear food away from the blades, and help avoid flavour transfer between processing tasks. This rinse is also helpful before washing.

To wash, unplug cord, and remove the blending leg from motor body by squeezing the eject buttons.

Hand wash in warm, soapy water using a mild liquid detergent and non-abrasive sponge.

GEARBOX

The All In One comes with 3 gearboxes - the food processor, whisk and masher all have their own gearbox. Do not immerse them in water, or put in the dishwasher, as water will damage the internal gears.

To clean, wipe with a soft, damp cloth then dry thoroughly.

S-BLADE, SHREDDER, ADJUSTABLE SLICER AND WHISK

Disassemble the S-blade, shredder or adjustable slicer from the food processing bowl before washing.

Disassemble the wire whisk from the gearbox before washing.

Hand wash in warm, soapy water using a mild liquid detergent and non-abrasive sponge.

CLEANING AGENTS

Do not use abrasive scouring pads or cleansers on either the metal or plastic parts, as they may scratch the surface. Use only warm soap water with a soft cloth.

DISHWASHER

The blending leg, inner and outer mashing leg, and processing bowl and lid can be washed in the top shelf of the dishwasher only. Do not place these parts in the bottom shelf.

The S-blade, shredder, adjustable slicer, and wire whisk may be washed in the top shelf of the dishwasher only.

Do not wash the gearboxes or motor body in the dishwasher.

STUBBORN FOOD STAINS AND ODOURS

Strong smelling foods such as garlic, fish and some vegetables such as carrots may leave an odour or stain on the mashing leg or processing bowl.

To remove, immerse in warm soapy water and set aside to soak for 5 minutes. Then wash with a mild detergent and warm water, rise well and dry thoroughly. Store the bowl with the lid off.

STORAGE

The All In One comes with a platform to keep all parts together for storage. Assemble it together taking note of the following:

- The adjustable slicing disc should be set to '0' and stored under the food processing bowl.
- The spindle, S-blade and shredder is stored inside the processing bowl.
- The gearbox for the processing bowl is stored snapped into place on the lid, and the pusher is stored inside the chute.
- The platform has space for the motor body, blending leg, and mashing leg.





Food Preparation Chart

FOOD TYPE	ATTACHMENT TYPE	DISK TYPE	SPEED SETTING	BLADE THICKNESS	RECOMMENDED QUANTITY
Carrot	Food Processor	Fine shredder	9-13	-	1-2 carrots at a time, depending on size.
	Food Processor	Coarse shredder	9-13	-	1-2 carrots at a time, depending on size.
	Food Processor	Variable slicer	9-13	1-6mm	1-2 carrots at a time, depending on size.
Courgette	Food Processor	Fine shredder	11-15	-	1-2 courgette at a time, depending on size.
	Food Processor	Coarse shredder	11-15	-	1-2 courgette at a time, depending on size.
	Food Processor	Variable slicer	9-13	1-6mm	1-2 courgette at a time, depending on size.
Cucumber	Food Processor	Variable slicer	9-13	2-5mm	1-2 cucumber at a time, depending on size.
Tomato	Food Processor	Variable slicer	9-11	4-6mm	Use firm tomatoes.
Cabbage	Food Processor	Variable slicer	9-11	2-6mm	Cut to size to fit chute.
Leek	Food Processor	Variable slicer	9-13	2-6mm	White part only.
Onion	Food Processor	Variable slicer	9-13	2-6mm	Cut in half.
Chicken breast/ thigh fillets	Food Processor	S-blade	15	-	700g max cut into 2.5cm cubes.
Lean beef	Food Processor	S-blade	15	-	700g max cut into 2.5cm cubes.
Lean pork	Food Processor	S-blade	15	-	700g max cut into 2.5cm cubes.
Fish fillet	Food Processor	S-blade	15	-	700g max cut into 2.5cm cubes.
Cheddar/ tasty	Food Processor	Fine shredder	15	-	Must be well chilled.
	Food Processor	Coarse shredder	15	-	
Mozzarella	Food Processor	Coarse shredder	15	-	Place in freezer for 20 minutes before grating.
Parmesan	Food Processor	Fine shredder	15	-	Must be well chilled.
	Food Processor	S-blade	15	-	150g max cut into 1cm cubes.

FOOD TYPE	ATTACHMENT TYPE	DISK TYPE	SPEED SETTING	BLADE THICKNESS	RECOMMENDED QUANTITY
Milkshakes, smoothies, fruit frappes, cocktails	Blending Leg	-	11-15	-	Use chilled milk. Blend for 30 seconds at a time.
Soups, baby food	Blending Leg	-	11-15	-	Blend until smooth, checking desired consistency every 30 seconds.
Ice	Blending Leg (Do not use chopping bowl for ice)	-	15	-	Crush ice for 20-30 seconds.
Cream	Whisk	-	11-15	-	Whisk for 1 minute at a time, rest for 1 minute between each use.
Nuts	Food Processor	S-blade	15	-	250g for 30 seconds at time until desired consistency is achieved. Wait 30 seconds between each interval.
Bread crumbs	Food Processor	S-blade	15	-	2-3 slices cut into quarters.
Biscuit crumbs	Food Processor	S-blade	15	-	250g max.



Starter Recipes from Sage

Aubergine Dip


 Makes approximately 520g

2 large (1kg) aubergines
1 tablespoon olive oil
2 cloves garlic
1 tablespoon lemon juice
2 tablespoons olive oil, extra
1 teaspoon sea salt
½ teaspoon ground cumin
2 tablespoon chopped fresh parsley
Freshly ground black pepper
Fresh or toasted Lebanese bread

1. Preheat oven to gas mark 6 (200°C). Rub whole aubergines all over with oil. Place into a baking dish and bake for about 40 minutes or until skin is begins to darken.
2. Add garlic to baking dish and continue baking aubergine and garlic until garlic is softened and aubergines are blackened and blistered all over. Remove from oven.
3. Place aubergines into a plastic bag and set aside until cool enough to handle.
4. Assemble the food processing bowl using the S-blade.
5. Remove skin from aubergines and discard, roughly chop flesh and place into processing bowl with peeled garlic, lemon juice, olive oil, salt and cumin. Place lid on bowl.
6. Attach the motor body; select speed 13-15 and process until mixture is almost smooth, scraping down the sides of processing bowl if necessary.
7. Pour into bowl and stir through parsley and season with black pepper.

Serve dip with fresh or toasted Lebanese bread.

Roast Beetroot Dip


 Makes approximately 520g

4 medium (700g) beetroot
1 garlic bulb
2 teaspoons lemon juice
1 tablespoon horseradish
60ml light olive oil
Salt and freshly ground black pepper
Turkish bread to serve

1. Preheat oven to gas mark 6 (200°C). Wash beetroot well and pat dry. Cut top off garlic and place beetroot and garlic onto a baking tray and drizzle with oil. Bake for 30 minutes then remove garlic and turn beetroot over and cook beetroot for a further 15-20 minutes or until beetroot is tender. Set aside to cool completely.
2. Once beetroot is cool, peel off skin and cut into quarters. Squeeze garlic out of skin.
3. Assemble the food processing bowl using the S-blade.
4. Place beetroot and garlic and remaining ingredients into processing bowl. Place lid on bowl.
5. Attach the motor body; select speed 13-15 and process until mixture is almost smooth, scraping down the sides of processing bowl if necessary.

Serve dip chilled with Turkish bread.


Hummus

 Makes approximately 650g

2 x 400g can chick peas, rinsed and drained
2 cloves garlic
80ml warm water
70g tahini
60ml lemon juice
1 teaspoon ground cumin
Sea salt and fresh ground black pepper to taste
Extra virgin olive oil, to serve
Fresh Turkish or Lebanese bread to serve

1. Assemble the food processing bowl using the S-blade.
2. Place chick peas, garlic, water, tahini, lemon juice and cumin into the processing bowl. Place lid on bowl.
3. Attach the motor body; select speed 13-15 and process until mixture is smooth, scraping down the sides of processing bowl if necessary. Season to taste.

Spinach, Parmesan and Cashew Dip

 Makes approximately 260g

75g baby spinach leaves
1 clove garlic
75g Parmesan cheese, grated
50g unsalted toasted cashews
80ml olive oil
2 teaspoons lemon juice
Salt and freshly ground black pepper
Crackers, to serve

1. Assemble the food processing bowl using the S-blade
2. Add ingredients except salt and pepper into the processing bowl in the order listed. Place lid on bowl.
3. Attach the motor body; select speed 13-15 and process until all the ingredients are chopped as desired; scrap down side if necessary. Do not over process and it should be slightly chunky.


Season to taste and serve with crackers.



TIP

Dip will keep fresh for 1 day.

Pesto Sauce

 Makes approximately 375g

75g firmly packed basil leaves (approx 1 large bunch)
2 cloves garlic
2 teaspoons lemon juice
50g pine nuts, toasted
60g Parmesan cheese, grated
125ml olive oil
Salt and freshly ground black pepper

1. Assemble the food processing bowl using the S-blade.
2. Place all ingredients into processing bowl in the order listed. Place lid on bowl. Attach the motor body; select speed 13-15 and process until all the ingredients are almost smooth. Scrape down sides of bowl if necessary.
3. Spoon into an airtight container and chill until ready to use.



TIP

Pesto will keep in an airtight container in the refrigerator for a few days. Pour a little extra oil over the top of the pesto and place a piece of plastic wrap on top of the pesto. This will prevent excess browning.

Red Curry Paste

Red curry two ways

This curry paste will make enough for the Thai sweet potato soup recipe on next page and the Red Chicken Curry on page 22.

1 teaspoon shrimp paste (belacan), optional
20 dried long red chillies, seeds removed
4 cm piece galangal, peeled, thinly sliced
2 lemongrass, white part only, roughly sliced
12-14 coriander roots, scraped
10 kaffir lime leaves, stems removed and sliced thinly
4 red shallots, halved
12 cloves garlic
2 teaspoons salt
3-4 tablespoons vegetable oil

1. Wrap shrimp paste in a piece of aluminium foil. Cook under a hot grill and cook for 1-2 minutes each side.
2. Place chillies in a heatproof bowl and cover with boiling water; soak for approximately 15 minutes or until softened.
3. Assemble the food processing bowl using the S-blade.
4. Combine shrimp paste, chillies and remaining red curry paste ingredients into the processor bowl; place lid on bowl. Attach the motor body; select speed 15 and process until all the ingredients become a paste. Scrape down sides if necessary.



TIP

Paste can be stored in refrigerator with a little extra oil over the top for 1 week or frozen for 1 month.

Thai Sweet Potato Soup with Coriander Pesto

 Serves 6

For this recipe you will need the half of the red curry paste on page 18.

400ml can coconut milk
½ portion red curry paste (page 18) or
2–3 tablespoons store bought paste
1.5kg sweet potato, peeled and cut into 5cm pieces
1½ litres chicken stock
Fish sauce, to taste
Lime wedges, to serve

Coriander Pesto

30g coriander leaves (approximately 2 bunches)
40g blanched almonds
1 small red shallot
2 teaspoons lime juice
2 tablespoon olive or vegetable oil
Salt, to taste

1. Without shaking can of coconut milk; spoon the firm coconut into a large saucepan and cook, stirring over a medium high heat until the coconut milk separates. Add the curry paste to the pan and cook, stirring, until the paste becomes fragrant. If you can't buy coconut milk that has a firm top omit this step and use 1 tablespoon oil and add all coconut milk in step 5.
2. Add sweet potato and stock to the pan and bring to the boil. Reduce heat and simmer for about 20 minutes or until the sweet potato is tender.
3. Meanwhile, assemble the food processing bowl using the S-blade. Combine the coriander pesto ingredients into the processing bowl; place lid on bowl.
4. Attach the motor body; select speed 13–15 and process until all the ingredients are combined. Season to taste.
5. Once the sweet potato is soft, add remaining coconut milk to the saucepan. Using the stick mixer, blend until soup is smooth. Adjust the salt levels of the soup with fish sauce to taste.

To serve ladle soup into bowls and spoon coriander pesto into the soup. Stir through and squeeze fresh lime to taste.

Cheats Roast Pumpkin and Ricotta Jumbo Ravioli with a Sage Burnt Butter Sauce


 Serves 4–6

650g butternut pumpkin
1 tablespoon olive oil
Sea salt and freshly ground pepper
80g fresh ricotta
2 tablespoons grated fresh Parmesan
48 gow gee wrappers
100g good quality butter
12 sage leaves

1. Preheat oven to gas mark 6 (200°C). Line a tray with baking paper.
2. Peel pumpkin and cut into 2cm cubes. Place pumpkin onto baking tray and drizzle with oil and season with salt and pepper.
3. Bake in oven for 25 minutes or until golden. Remove from oven and allow to cool.
4. Assemble the food processing bowl using the S-blade.
5. Place pumpkin, ricotta and Parmesan in the processing bowl. Place lid on bowl.
6. Attach the motor body; select speed 13–15 and process until mixture is almost smooth, scraping down the sides of processing bowl if necessary.
7. Spoon a rounded teaspoonful of mixture onto one gow gee wrapper. Brush edges with a little water. Place another gow gee wrapper onto and press the edges and around the filling to seal. Place onto a baking tray lined with baking paper and repeat with remaining mixture and wrappers.
8. Bring a large saucepan of water to the boil over high heat.
9. To make burnt butter sauce, add butter to pan and heat until butter begins to foam. At this point, add the sage and cook until butter has browned. Set aside.
10. Add one-quarter of the ravioli and cook for 2–3 minutes or until just tender. Use a slotted spoon to transfer to a serving plate. Cover with foil to keep warm. Repeat in 3 more batches, with remaining ravioli.

Serve ravioli drizzled with butter and top with sage.

Goat Cheese and Leek Tart

 Serves 6–8

2 leeks, white part only
80g butter
1 tablespoon olive oil
1 tablespoon chopped fresh thyme
Sea salt and freshly ground black pepper
80g goats' cheese
300ml cream
4 eggs
Extra sprigs of thyme

Pastry

250g plain flour
135g chilled butter, cubed
1 egg
2 teaspoons cold water

1. To make the pastry, assemble the food processor using the S-blade.
2. Place flour and butter into the processing bowl. Place lid on bowl.
3. Using speed 15; process ingredients until mixture resembles a fine crumble. Add egg and water and process until mixture forms just forms a ball. Do not over process.
4. Lightly knead dough by hand until smooth and shape into a disc. Cover with plastic wrap and refrigerate for 20 minutes.
5. Preheat oven to gas mark 4 (180°C). Lightly grease a 25cm x 3cm loose base round flan tin.
6. Assemble the processor with the variable slicer set to setting 3–4. Slice leeks.
7. Heat butter and oil in a frying pan over a medium heat; add leeks and cook, stirring, until the leeks have softened. Add the chopped thyme and cook for a further minute. Season with salt and pepper and set aside.
8. Roll dough between two sheets of baking paper large enough to line tin; line flan tin with pastry. Using a fork press several holes around the middle of the pastry. Line pastry with baking paper and fill with baking beads or uncooked rice. Bake in oven for 15 minutes; remove beads and paper and bake for a further 5 minutes.
9. Spread leeks over the base of the pastry and sprinkle with goats' cheese and top with extra sprigs of thyme. Whisk together cream, eggs, salt and pepper and pour over leeks. Bake in preheated oven for 30 minutes or until set. Allow to cool for 30 minutes before serving.

Leek and Potato Soup

 Serves 4

40g butter
1 tablespoon olive oil
2 leeks, thinly sliced
750g potatoes, roughly chopped
1 litre chicken stock
Salt and white pepper
Chopped chives, to serve

1. Heat butter and oil in a large saucepan, add leeks and cook, stirring, for 3–4 minutes until softened. Add potatoes and stock. Bring to the boil then reduce heat and cook, covered, for about 20 minutes or until potatoes are soft. Remove from heat and allow soup to cool slightly.
2. Place stick mixer into saucepan and blend until soup is smooth. Season to taste.
3. Serve soup topped with fresh chopped chives.



TIP

If soup becomes too thick when cooking or blending add a little extra stock or water.


Roasted Mediterranean Soup

 Serves 4–6

2 tablespoons olive oil
2 red onions, quartered
5 cloves garlic
1 large fennel, cut into thin wedges
3 courgette, roughly chopped
2 red peppers, quartered and seeded
2 green peppers, quartered and seeded
1–2 tablespoons olive oil
Salt and freshly ground black pepper
1 litre chicken or vegetable stock
2 x 400g can chopped tomatoes
20g shredded fresh basil leaves

1. Preheat oven to gas mark 6 (200°C). Place onions, garlic, fennel, courgette and peppers into a large baking dish; drizzle with oil and season with salt and pepper. Bake in oven for about 30 minutes or until vegetables are tender.
2. Place vegetables into a saucepan with stock and chopped tomatoes. Bring mixture to the boil and cook for a 10 minutes. Allow mixture to cool slightly.
3. Place stick mixer into saucepan and blend until soup is smooth. Season to taste and stir through shredded basil.

Hawker Style Thai Fish Cakes

 Serves 6–8 as part of an appetiser

600g white fish fillets, such as red fish fillets or snapper
2 tablespoons Thai red curry paste
2 tablespoons fish sauce
2 teaspoons white sugar
1 egg white
2 kaffir lime leaves, thinly sliced
80g green beans, finely sliced
Peanut oil for deep frying

Dipping sauce

110g sugar
80ml white vinegar
1 tablespoon fish sauce
½ Lebanese cucumber, seeded and finely diced
1 long red chilli, finely chopped

1. To make the dipping sauce; combine sugar, vinegar and 2 tablespoons cold water into a small saucepan. Stir over medium high heat until sugar has dissolved, increase heat and bring to a boil. Stir in fish sauce and cool completely. Just before serving, stir through cucumber and chilli.
2. Assemble the processing bowl using the S-blade. Cut fish into large cubes and place into the processing bowl along with curry paste, fish sauce, white sugar and egg white. Using speed 15; pulse ingredients until mixture is smooth.
3. Remove blades and mix through finely shredded kaffir lime leaves and sliced green beans.
4. Heat oil in a deep fryer or wok.
5. Drop tablespoonful amounts in the hot oil in batches and cook 1–2 minutes on each side or until fish cakes are golden brown. Remove and drain on paper towel.

Repeat with remaining fish cakes and serve with dipping sauce and lime wedges.

Thai Red Curry with Chicken

 Serves 6

For this recipe you will need the half of the red curry paste on page 18

270ml can coconut milk
½ portion red curry paste (page 18) or
2-3 tablespoons store bought paste
1 kg chicken thigh fillets, cut into large pieces
250ml chicken stock
150g pumpkin, cut into thin pieces
230g can bamboo shoots, rinsed and drained
100g fresh baby corn, halved
100g green beans, trimmed and halved
2 teaspoons sugar
1 tablespoon fish sauce
Thai basil leaves, to serve
Fresh lime wedges, to serve

1. Without shaking can of coconut milk; spoon the firm coconut into a large saucepan and cook, stirring over a medium high heat until the coconut milk separates. If you can't buy coconut milk that has a firm top omit this step and use 1 tablespoon oil and add all coconut milk in step 4.
2. Add the curry paste to the pan and cook, stirring, until the paste becomes fragrant.
3. Add chicken thighs and stir to coat in paste; add stock and bring to the boil. Reduce heat to a simmer and cook, stirring occasionally for 10 minutes.
4. Add pumpkin and bamboo and cook for 5 minutes. Add remaining ingredients and coconut milk and cook for about 5 minutes or until vegetables are tender.

Stir through basil leaves and serve with lime wedges.

Basic Pizza Dough

Makes two thick style pizzas or three thin style pizzas

2 teaspoons dry yeast
2 teaspoons sugar
170ml lukewarm water
1 tablespoon olive oil
300g 00 flour (strong bakers) or plain flour
2 teaspoons salt

1. Place yeast, sugar, water and olive oil in a small bowl and stir to combine.
2. Assemble the food processing bowl using the S-blade.
3. Place flour, yeast mixture and salt into the processing bowl. Place lid on bowl.
4. Select speed 15 and process for 10-15 seconds or until mixture just forms a ball. Do not over process. Turn out onto a lightly floured surface and knead for 3-4 minutes or until a smooth ball forms.
5. Place dough ball into a lightly oiled bowl, cover with cling wrap. Set aside in a warm draught free place for 30 minutes or until dough has doubled in size. Turn dough out on a floured surface and knock back (punch) the dough to remove excess air, lightly knead.
6. For thin crust, divide dough into 3 dough balls and set aside until required.
7. For thicker crust, divide dough into 2 even dough balls and set aside until required.


Pizza Sauce

 Makes 375g

1 medium red onion, quartered
3 cloves garlic
1 tablespoon olive oil
800g can whole plum tomatoes
1 tablespoon chopped fresh oregano
½ teaspoon dried chilli flakes
1 bay leaf
1 teaspoon sugar
Salt and pepper to taste

1. Assemble processing bowl with S-blade.
2. Add onion and garlic to processing bowl. Place lid on bowl. Select speed 15 and pulse until finely chopped.
3. Heat oil in a medium sized saucepan; add onion mixture and cook, stirring occasionally, until onions are translucent.
4. Place tomatoes into processing bowl and pulse until finely chopped. Add tomatoes to onion mixture with oregano, chilli flakes, bay leaf and sugar.
5. Bring mixture to the boil then reduce to a simmer and cook for 10–15 minutes or until thickened.
6. Allow to cool; remove bay leaf and store in an airtight container for up to 7 days in the refrigerator. Sauce can also be frozen.

Potato Gnocchi

 Serves 4–6

1 kg medium size Desiree, Dutch Cream or Nicola potatoes quartered
1 egg, lightly beaten
110g plain flour, plus extra for dusting salt

1. Peel potatoes and cut into 2.5cm pieces. Place potatoes into a large saucepan and cover with cold water. Cover and bring to the boil over a high heat. Once boiling remove lid and cook for about 20–25 minutes or until potatoes are tender and a skewer can be inserted easily. Drain potatoes well.
2. Place potatoes back into the dry saucepan and gently shake the potatoes in the saucepan over a low heat for 1–2 minutes to remove excess moisture. Remove from heat and allow to cool for 5 minutes.
3. Assemble the motor body with the potato masher attachment set to the finest setting; using speed 15 mash potatoes until smooth. Do not over process as this will cause the potatoes to go gluey.
4. Place potato onto a clean flat work surface and make a well in the centre. Pour egg into the centre and add flour and salt. Knead mixture gently together to form a soft dough.
5. Cut dough into 10 portions and roll into a long thin logs 2cm in diameter. Cut each log into 1.5 cm portions.
6. Bring a large pot of water to the boil; once boiling add salt. Gently drop 20–25 gnocchi into cooking water. Stir once; when gnocchi rises to the top, scoop out with a slotted spoon and place into a large bowl. Repeat with remaining gnocchi.

Serve gnocchi with pesto on page 18.

Creamy Mashed Potato

 Serves 4-6

1 kg medium size brushed potato such as Sebago
80g butter
200ml warm milk
Salt, to taste

1. Peel potatoes and cut into 2.5cm pieces. Place potatoes into a large saucepan and cover with cold water. Cover and bring to the boil over a high heat. Once boiling remove lid and cook for about 20-25 minutes or until potatoes are tender and a skewer can be inserted easily. Drain potatoes well.
2. Place potatoes back into the dry saucepan and gently shake the potatoes in the saucepan over a low heat for 1-2 minutes to remove excess moisture. Remove from heat and allow to cool for 5 minutes. Transfer potatoes to a straight sided bowl or mash in saucepan. Add the butter and warm milk.
3. Assemble the motor body with the potato masher attachment set to the desired masher setting; using speed 15 mash potatoes until smooth. Do not over process as this will cause the potatoes to go gluey.

Season to taste with salt and serve.

Lemon Tarts

 Makes 4

Sweet Shortcrust Pastry

110g plain flour
2 tablespoons icing sugar mixture
65g butter
1 tablespoon iced water

Lemon Filling

2 lemons
2 eggs
1 egg yolk
110g caster sugar
100ml cream

1. Assemble the processing bowl using the S-blade. Add flour, icing sugar and butter. Place lid on bowl. Select speed 15. Process until well combined; add water, ½ tablespoon at a time and process until mixture just forms a ball.
2. Remove pastry from bowl onto a clean surface and shape into a flat disc. Cover pastry and refrigerate for 30 minutes.
3. Grease a 24cm round loose-based flan tin. Roll pastry, between two sheets of baking paper, large enough to line tin. Carefully lift pastry into tin and press into sides; trim edges. Cover and refrigerate for 30 minutes.
4. Preheat oven to gas mark 6 (200°C). Place tin on oven tray; line pastry with baking paper then fill with baking beans. Bake for 10 minutes then remove beans and paper and cook in oven for a further 10 minutes or until pastry is lightly browned; remove from oven and reduce heat to gas mark 2½ (160°C).
5. Remove rind from lemons; reserve. Juice lemons. Combine rind, juice and remaining filling ingredients and whisk until well combined.
6. Carefully pour into pastry case and bake for about 35 minutes or until set. Cool completely before serving.

Individual Sticky Date Puddings with Butterscotch Sauce

 Makes 12

200g dried dates, coarsely chopped
1 teaspoon bicarbonate soda
310ml boiling water
60g butter, softened
220g firmly packed brown sugar
150g self raising flour
2 eggs, lightly beaten

Butterscotch Sauce

275g firmly packed brown sugar
300ml pouring cream
125g butter

1. Preheat oven to gas mark 4 (180°C). Grease a 85ml capacity muffin tray.
2. Place dates, bicarbonate soda and boiling water into a heatproof jug; stand for 5 minutes. Assemble the processing bowl using the S-blade. Carefully pour into processing bowl. Place lid on bowl. Using speed 13; pulse 2–3 times.
3. Add butter and sugar and pulse 2–3 times. Add remaining ingredients and pulse mixture until just combined. Do not over process. Scrape down sides of bowl if necessary.
4. Divide mixture evenly between 12 holes of the muffin tray and bake for about 25 minutes or until cooked when tested with a wooden skewer. Remove from oven and stand for 5 minutes before turning out onto a wire rack. Serve warm with butterscotch sauce.

To make butterscotch Sauce

Combine all ingredients in a saucepan and cook, stirring, over a low heat until combined.

Lemon Cake

 Serves 8

185g butter, melted
165g caster sugar
1 tablespoon finely grated lemon rind
3 eggs, lightly beaten
225g self raising flour
110g caster sugar, extra
60ml lemon juice

1. Preheat oven to gas mark 2½ (160°C). Grease and line base and sides of a loaf pan.
2. Assemble the processing bowl using the S-blade. Place all ingredients into the processing bowl. Using speed 15; process ingredients until combined. Scrape down sides if necessary. Spoon into prepared pan.
3. Bake in oven for 50–60 minutes or until cooked when tested with a wooden skewer. Turn onto a wire rack.
4. Combine sugar and lemon juice and quickly spoon over warm cake.

Chocolate Chunk Cookies

 Makes approximately 30

335g plain flour

1 teaspoon baking powder

1 teaspoon salt

250g butter, room temperature

165g white sugar

165g firmly packed brown sugar

1 teaspoon vanilla extract

2 x 60g eggs

300g milk or dark chocolate, roughly chopped

1. Preheat oven to gas mark 5 (190°C). Line two baking trays with baking paper.
2. Sift flour, baking powder and salt together in a bowl.
3. Assemble the processing bowl using the S-blade. Combine butter, sugars and vanilla into processing bowl. Place lid on bowl. Attach the motor body and select speed 15; process until sugar and butter are creamy.
4. Add eggs one at a time making sure to incorporate each egg well. Scrape down sides in needed.
5. Add half the flour mixture and pulse until mixture starts to combine. Scrapes sides of bowl; add remaining flour and pulse until just combined.
6. Remove blade and stir through chocolate.
7. Drop rounded tablespoons of dough onto baking trays allowing room for spreading. Bake in preheated oven for 9–11 minutes.
8. Cool on baking trays for 2 minutes then transfer to wire rack to cool completely. Repeat with remaining dough.

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