



BOSCH

Invented for life

Tasty recipes
for your **MUM**



CONTENT

03 DRINKS & SHAKES

Simply delicious – culinary treats in a glass.

06 STARTERS & SMALL DISHES

Ideal for getting your dinner menu off to the perfect start or for a quick snack between meals.

18 MAIN COURSES

Meat, fish or vegetarian: everyone will find their main course here.

- MEAT
- FISH
- VEGETARIAN

48 DESSERTS

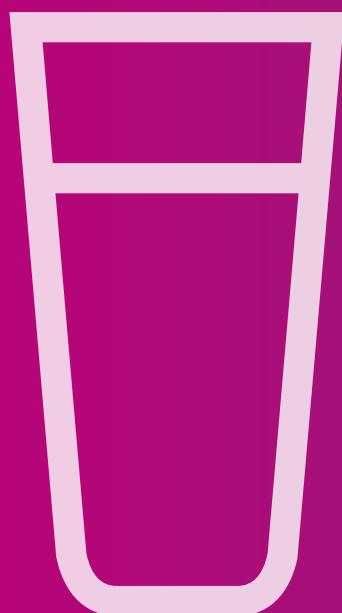
Saving the best for last: great recipes for a perfect finale.

63 BREAD, CAKE & DOUGH

Whether it's simple or sophisticated, you will find the ideal dough or pastry recipe here.

- BREAD
- CAKE
- DOUGH

DRINKS & SHAKES



MÉLON APERITIF

Ingredients

- 2 slices of ripe melon
- 1 glass of white wine
- 1 small glass of vermouth
- 5 ice cubes
- lemon peel

Preparation method

- Put all ingredients into the blender and blend for 1 min. at setting 1.
- Then increase the speed to setting 2 and blend the drink for a further 1 min.
- To serve, pour into apéritif glasses and decorate with slices of fresh lemon.



BLUEBERRY AND BANANA SMOOTHIE

Ingredients

- 4 bananas
- 800 ml milk
- 200 g blueberries
- 1 tsp. powdered ginger
- 2 dsp. liquid honey
- 40 g white chocolate

Preparation method

- Cut the bananas into small pieces. Purée all ingredients in the blender.
- Grate the chocolate with the grater disc.
- Pour into 4 tall glasses and garnish with chocolate flakes.

Tip: Smoothies can be made in unlimited variations with different fruits and berries.



STARTERS & SMALL DISHES



BLINI (PANCAKES)

Ingredients

- 125 g wheat flour
- 125 g buck wheat flour
- 250 ml lukewarm milk
- 2 eggs (separated)
- 2 dsp. sour cream
- 1 tsp. salt
- 150 g soft butter
- 1 pinch sugar
- $\frac{1}{2}$ cube fresh yeast
(approx. 20 g)
- 2 onions
- 300 g crème fraîche
- 6 dsp. Keta (salmon) caviar
- dill for garnishing

Preparation method

- Put both flour types, milk, egg yolks, sour cream, salt and half of the butter into the mixing bowl, then sprinkle in the sugar and crumble the yeast over this. With the whisk mix everything until the dough is smooth. Cover and leave to rise in a warm place for approx. 45 min.
- Then clean the bowl thoroughly and whisk the egg whites at the highest setting until stiff. Fold carefully into the risen dough.
- Heat a little butter in a pan. Place approx. $1\frac{1}{2}$ dsp. dough in the pan for each pancake. Fry the small, thick pancakes at medium heat until golden brown on both sides. Continue until approx. 20 pancakes have been made.
- Meanwhile peel the onions and cut them up using the fine side of the reversible grating disc. Mix them with the crème fraîche and serve with the blinis, together with the caviar. Garnish with dill.

Tip: Buck wheat pancakes also taste good with crème fraîche seasoned with herbs. This variant is of course a little cheaper.



HUMMUS

Ingredients

(for 1 portion)

- 250 g fine green peas (frozen)
- ½ bunch fresh mint
- 1 clove of garlic
- 1 lime
- 2 dsp. olive oil
- salt and pepper

Preparation method

- Boil peas for 3 min. Allow to cool.
- Mix peas and mint in the blender.
- Grate the garlic and the lime rind, squeeze the juice from the lime using the citrus squeezer, add to the pea purée and season with salt and pepper.

Tip: This is particularly delicious on toast.



COLD BARBECUED VEGETABLES

Ingredients

- 1 aubergine
- 2 onions
- 1 red pepper
- 4 green peppers
- 2 ripe tomatoes (approx. 150 g)
- salt
- olive oil

Preparation method

- Wash the vegetables.
- Cut the aubergine and onions in half. Using the shredder, cut the red and green pepper into strips. Leave the tomatoes whole.
- Lay the cut surfaces of the aubergine and onions downwards in the pan so that they do not dry out in the heat. Arrange the remaining vegetables in the pan. Season with salt and drizzle with olive oil. Cook as directed.

Tip: Cut the vegetables in the way given in the recipe so that they will be evenly cooked.



CHICKPEA BALLS (FALAFEL)

Ingredients

(for approx. 30 balls)

- 200 g chickpeas
- 500 ml vegetable stock
- 130 ml water
- 130 ml milk
- 30 g butter
- 50 g plain flour
- 4 eggs
- salt
- cumin
- nutmeg
- oil for deep frying

Preparation method

- Soak the chickpeas overnight in water.
- Tip the water away and boil the chickpeas in the stock until they are soft. You may need to add more water.
- Boil the water with the milk and butter. Add the flour and stir the dough over the heat with a wooden spoon until it leaves the sides of the pan.
- Transfer the dough to the mixing bowl (whisk) and gradually stir in the eggs.
- Finely mince the chickpeas in the blender and fold them into the choux pastry, then season.
- Shape into 3 – 4 cm balls and deep fry in oil.

Tip: Serve with a yoghurt dip.



PÂTÉ WITH FRUITY SALAD

Ingredients

For the pâté:

- 1 onion
- 200 g minced pork and beef
- ½ tsp. salt
- 100 ml whipping cream
- 1 dsp. butter
- 1 egg yolk
- 1 dsp. tomato paste
- black pepper
- 200 g fresh mushrooms
- whole, stoned green olives

For the small mixed salad:

- 1 pear
- 1 large bunch of grapes

Preparation method

- Chop the onion and sauté it in a little butter. Put the meat, salt, cream, the sautéed onion, egg yolks and tomato paste in the blender. Mix everything together well with freshly ground pepper.
- Put the mixture into a greased loaf tin and press the mushrooms and olives into the mixture. Bake at 225°C for approx. 30 min. Cover with aluminium foil should the surface become too dark.
- Cut the pears in half and remove the cores. Slice. Cut the grapes in half and mix the lettuce together with the pear slices. Arrange on plates.



RAW VEGETABLE SALAD

Ingredients

For the mayonnaise:

- 2 eggs
- 1 tsp. mustard
- 1 pinch salt
- freshly ground black pepper
- 1 tsp. lemon juice
- 1 tsp. sugar
- 1 pot natural yoghurt (150 g)
- approx. 200 ml oil
- 2 dsp. tomato ketchup

For the raw vegetables:

- 4 carrots (approx. 200 g)
- 2 small kohlrabi bulbs
- 1 small celeriac
- 1 white radish
- 1 bunch red radishes
- 2 small, tart apples
- 1 lemon
- 1 bunch flat leaf parsley

Preparation method

- Put the eggs in the blender together with the mustard, salt, pepper, lemon juice and sugar, and mix briefly at the lowest setting.
- Pour the oil gradually through the filling hole whilst the machine is running. Once the mayonnaise is thick and creamy, stir in the yoghurt at the lowest setting.
- Pour half of the mayonnaise into a dish, then stir the ketchup into the remaining mayonnaise. Pour this also into a dish.
- Insert the Asian slicer into the shredder of the kitchen machine (or the fine side of the reversible grater disc). Wash the apples and vegetables thoroughly and slice them, dealing with each vegetable type separately.
- After each vegetable type has been sliced, switch off the machine, remove the vegetables and arrange them on platters. Mix the apples with the celeriac and scatter the red radishes over the white radish. Pour lemon juice over the apples and celeriac.
- Season the mayonnaise with salt and pepper, pour over the vegetables and garnish with the chopped parsley.



PESTO



Ingredients

- 50 g pine nuts
- 3 – 4 bunches basil (approx. 75 g)
- 2 – 3 cloves of garlic
- salt (possibly coarse sea salt)
- 100 ml cold-pressed olive oil
- 50 g grated pecorino or Parmesan cheese
- freshly ground black pepper

Preparation method

- Lightly roast the pine nuts in a dry pan. Pluck the basil leaves from the stems and peel the garlic cloves.
- Set up the blender. Chop the pine nuts, basil and garlic for at least 1 min. at the lowest setting together with 1 tsp. salt and half of the olive oil.
- Gradually add the cheese, then pour in the remaining oil. Season with salt and pepper.

TARTARE

Ingredients

- 300 g leg of beef (without bone)
- 2 egg yolks
- 2 anchovy filets
- 1 pinch paprika powder
- 1 tsp. capers
- 2 shallots
- 1 tsp. mustard
- salt
- freshly ground pepper

Preparation method

- Insert the hole disc into the mincer. Cut the meat into long pieces and put through the mincer twice, together with the anchovy fillets. Use the plunger towards the end.
- Peel and divide up the shallots and chop them finely.
- Add chopped shallots, beef and anchovy filets in the blender.
- Add egg yolks, paprika powder, capers and mustard and mix.
- Mix this mixture into the mince and anchovy mass together with the shallots.
- Season with salt and pepper.

Tip: Tatare has a particularly aromatic taste when served on toast.



FRENCH ONION SOUP

Ingredients

- 500 g onions
- 50 g butter or margarine
- 750 ml meat stock
- 125 ml white wine
- salt
- freshly ground white pepper
- 2 slices white bread
- 30 g butter
- 50 g Parmesan cheese

Preparation method

- Set up the shredder (slicer disc).
- Peel the onions, cut them in half and slice them finely.
- Melt the butter in a saucepan and sauté the onions. Add the meat stock and bring to the boil.
- After a while add the white wine and season with salt and pepper.
- Cut the white bread into cubes and fry in 30 g butter until golden brown. Pour the onion soup into 6 cups and garnish with the bread cubes.
- Grate the Parmesan cheese with the medium-fine grating disc and sprinkle over the soup.
- Put the soup bowls under the grill until the cheese has melted and serve immediately.



OVEN-BAKED SMALL QUICHES WITH PINE NUTS AND CHERRY TOMATOES

Ingredients

- 90 g wheat flour
- 2 pinches salt
- 75 g cold butter
- 1 dsp. iced water
- 100 g feta
- 2 eggs
- 100 ml cream
- black pepper
- 1 bunch fresh thyme
- 2 packs cherry tomatoes
- ½ bunch fresh basil
- 2 cloves of garlic
- salt and pepper
- 30 g pine nuts
- mixed lettuce
- juice of half a lemon

Preparation method

- Preheat the oven to 200°C.
- Cut the tomatoes in half and place them closely next to each other in an ovenproof dish. Cut the basil into strips and sprinkle over the tomatoes. Grate or crush the garlic and add to the tomatoes. Sprinkle with salt and freshly ground pepper.
- Bake for approx. 30 min.
- Cut the butter into small pieces and place the mixing bowl together with the flour. Add salt and beat with the whisk for a few seconds until the mixture is crumbly. Add cold water and mix further until a dough begins to form.
- Put the pastry into a plastic bowl and leave to stand in the fridge for approx. 30 min.
- Roll out the pastry. Shape it into 4 portions or line 4 small quiche tins with it. Bake blind for 10 min.
- Mix the feta in the blender together with the eggs, cream and black pepper. Break the thyme into small pieces and stir into the mixture. Pour the mixture into the quiche portions and bake for approx. 15 min.
- Roast the pine nuts in a dry frying pan. Garnish the quiches with pine nuts and serve with the lettuce and baked tomatoes. Drizzle a little lemon juice over the lettuce.



GAZPACHO

Ingredients

- 600 g ripe tomatoes
- 1 cucumber
- 1 green pepper
- 1 large onion
- 3 cloves of garlic
- 3 slices of white bread
- 1 dsp. red wine vinegar
- 3 dsp. olive oil
- salt, freshly ground black pepper
- 1 tsp. butter
- 200 ml water

Preparation method

- Put 2 tomatoes aside. Cut into skins of the remaining tomatoes and place them briefly in boiling water. Then rinse with cold water, peel and chop.
- Peel and chop the onions and garlic and half of the cucumber. Place in the blender together with the chopped tomatoes and purée everything..
- Drizzle 2 slices of white bread with the vinegar and 200 ml water and let it soak in briefly. Add the bread to the puréed vegetables together with the oil and mix to a light creamy consistency. Season with salt and pepper and leave to stand in the fridge for at least 3 hours.
- To serve, cut the third slice of bread into cubes and fry golden brown in butter. Chop the rest of the vegetables into small cubes and add to the chilled soup.



MAIN COURSES



SAUSAGES

Ingredients

(for approx. 20 sausages:)

- 600 g beef
- 600 g pork
- 800 g pork belly
- 40 g table salt
- 4 g white pepper
- 1 g allspice
- 6 g marjoram, crushed
- pork sausage casing
(26/28 mm or 28/30 mm diameter)

Preparation method

- First cut the meat into small pieces so that the mincer can easily handle them. Mix well with the remaining ingredients.
- Set up the mincer. Put the meat through the mincer.
- Put the minced meat into the mixing bowl and knead well with the dough hook. The sausage mixture must not taste too hot or salty when trying it, as the taste intensifies during frying.
- Put the pork sausage casing over the sausage filling machine and twist off pairs or lines of sausages of about 90 g per sausage. The sausages can be kept in the fridge for up to 2 days, but it is better to consume them immediately.
- Before eating, place the sausages for about 15 – 20 min. in hot water (do not boil) until cooked, then they can be fried. If they are first dipped in milk or spread with mustard they develop an attractive brown colour. Do not fry the sausages at too high a temperature or they will burst. Cooked sausages can also be grilled or barbecued.



FIERY VEAL SHANK SLICES



Ingredients

(for 4 portions:)

- 4 thick veal shank slices
- salt and pepper
- 2 onions
- 2 red peppers
- 2 yellow peppers
- 1 green pepper
- 3 skinned tomatoes
- 2 cloves of garlic
- 1 sprig rosemary
- 1 bay leaf
- 200 ml red wine
- 200 ml veal stock
- 1 dsp. ajvar, mild or fiery

Preparation method

- Rinse the meat briefly with cold water. Pat dry with kitchen paper, weigh, season with salt and pepper and brown lightly on both sides in hot fat.
- Peel and chop the onions. Wash and chop the peppers. Cut the tomatoes into small pieces.
- Blend crushed garlic, finely chopped rosemary, red wine, veal stock and ajvar in the blender to form a sauce. Add a bay leaf after blending. Pour the sauce into the roasting pan so that the base is covered. Add the vegetables. Arrange the meat slices on these and put the lid on. Then braise in the oven for approx. 1.5 hours at 180°C.

ROOT VEGETABLE GRATIN WITH SPICY MEAT STEW

Ingredients

- 500 g prime rib
- 2 dsp. butter
- 2 dsp. wheat flour
- 1½ tsp. salt
- 400 ml water
- 1 onion
- 2 yellow peppers
- 1 red chilli pepper
- 1 tsp. curry powder
- 1 tsp. turmeric powder
- 50 ml whipping cream
- black pepper

For the vegetable topping:

- 300 g celeriac
- 2 parsnips (approx. 200 g)
- 6 carrots (approx. 300 g)
- 2 onions
- 100 g Emmental cheese
- 1½ tsp. salt
- 1½ tsp. black pepper
- 500 ml cream

Preparation method

- Cut the meat into cubes of approx. 3 cm. Brown in portions in the frying pan. Put into a saucepan. Sprinkle with flour and salt. Stir. Pour the water over the meat. Cover and simmer at a low heat for approx. 45 min.
- Peel the onions and slice them using the shredder and chop the peppers and chilli pepper into small pieces. Add the vegetables to the saucepan together with the curry and turmeric powders and cook for a further 15 min. until the meat is cooked. Add the cream and season with salt and pepper.
- Preheat the oven to 200°C.
- Insert the reversible grating disc into the shredder with the coarse side upwards. Peel the root vegetables and the onions and grate them. Then grate the cheese likewise with the reversible grating disc.
- Put the vegetables and most of the cheese into an ovenproof dish, seasoning the layers with salt and pepper. Add the cream. Sprinkle with the rest of the cheese. Bake for approx. 45 min.



MEAT PIROSHKI

Ingredients

Yeast dough:

- 400 g plain flour
- 1 packet dried yeast
- 1 pinch salt
- 1 egg
- 80 g margarine
- 1 pinch sugar
- 125 ml milk

Minced meat filling:

- 1 bread roll
- 1 onion
- 2 dsp. olive oil
- 250 g beef and pork
- 1 egg
- salt, pepper, herbes de Provence

Sauerkraut filling:

- 3 apples
- 1 onion
- 250 g sauerkraut
- $\frac{1}{8}$ l white wine
- 2 dsp. olive oil
- 2 juniper berries
- sugar, salt

Preparation method

- Set up the mincer with the hole disc. Cut the meat into long pieces and put through the mincer twice. Use the plunger towards the end.
- Put yeast and warm milk into the mixing bowl and mix together with dough hook..
- Add flour, salt, egg, margarine and sugar. Knead to a smooth dough.
- Put the lid on the bowl and leave to stand in a warm place for 20 min. to rise.
- Soak the bread roll in water and squeeze it out well. Peel and chop the onion.
- Sauté the chopped onion and minced meat in olive oil for approx. 15 min. Mix with the bread roll, egg, salt and pepper and season to taste.
- Wash, peel and core the apples. Peel the onion. Chop both and bring to the boil together with the remaining ingredients. Simmer for 15 min.
- Grease an ovenproof dish. Roll out the dough and cut out a lid the size of the dish. Line the base and sides of the dish with the remaining dough. Prick the base several times with a fork.
- Fill alternately with the sauerkraut and meat fillings. Cover with the dough lid and spread with butter. Using a toothpick, make small holes in the lid to allow steam to escape during cooking. Bake for 35 – 40 min. at 180°C.
- Serve the meat piroshki hot from the dish.



FRENCH DEVILLED CHICKEN WITH FRENCH FRIES

Ingredients

For the chicken:

- 1 chicken (1.3 kg)
- 2 dsp. pesto rosso
- ½ tsp. harissa (chilli paste)
- 1 tsp. roast chicken seasoning
- 1 – 2 dsp. olive oil

For the French fries:

- 1 kg potatoes (floury variety)
- vegetable oil
- salt
- paprika powder

Preparation method

- Rinse the chicken briefly under cold, running water. Pat dry with kitchen paper.
- Mix the pesto rosso with the harissa. Rub the inside of the chicken with this. Mix the roast chicken seasoning with the olive oil and spread evenly over the chicken.
- Place the chicken in a roasting tin, breast downwards. Cover with the lid and roast at 200°C in a preheated oven for approx. 60 min.
- Insert the French fries disc into the shredder. Cut the peeled potatoes into chip form in the shredder.
- Mix the chips well in an ample amount of oil in a bowl or plastic bag. Then spread them out on a baking tray.
- Bake at 180°C in a preheated oven for approx. 40 – 50 min. and serve immediately.

Tip: So that the skin stays crisp, poultry should only be seasoned on the inside with seasoning such as chilli, garlic or herbs.



LEG OF LAMB WITH CAPER AND HORSERADISH CRUST

Ingredients

- approx. 1 kg boneless leg of lamb
- salt and pepper
- 80 g soft butter
- 3 dsp. chopped parsley
- 70 g rolled oats
- 1 dsp. chopped capers
- 1 – 2 dsp. creamy horseradish
- approx. 100 ml lamb stock

Preparation method

- Rinse the meat briefly with cold water. Pat it dry with kitchen paper, weigh it and season with salt and pepper.
- Mix the butter, parsley, rolled oats, capers and horseradish together in the mixer.
- Pour lamb stock into a roasting tin until the bottom of the tin is covered. Lay the leg of lamb in the tin and close with the lid. After 40 minutes of roasting time, spread the herb mixture evenly over the meat and roast for another 50 – 60 minutes.



MOUSSAKA

Ingredients

- 750 g aubergines
- salt
- 50 g flour, 125 ml olive oil (and oil for the dish)
- Parmesan cheese
- 400 g beef and pork
- 1 small can peeled tomatoes (400 g)
- 2 cloves of garlic
- ¼ tsp. fresh oregano leaves
- salt is repeated
- freshly ground black pepper
- 1 tsp. cinnamon

For the sauce:

- 20 g butter or margarine
- 20 g flour (2 dsp.)
- 250 ml milk
- 1 pot low-fat yoghurt (150 g)
- 1 egg yolk, salt

Preparation method

- Set up the mincer with the hole disc. Cut the meat into long pieces and put through the mincer twice. Use the plunger towards the end.
- Wash and slice the aubergines. Sprinkle with salt and leave them in a sieve for approx. 30 min. so that some of the liquid drains off.
- Then coat the aubergine slices with flour and fry in hot olive oil until golden brown.
- Grease a soufflé dish and lay half of the aubergine slices in the dish, then sprinkle with cheese.
- Drain the tomatoes and put them into a bowl together with the minced meat. Crush the garlic and put it into the bowl. Add oregano, salt, pepper and cinnamon and mix everything.
- Season the meat well. Spread it over the aubergines and cover with the remaining aubergines, overlapping them.
- For the sauce, melt the fat in a saucepan. Sprinkle in the flour and make a roux, then pour in the milk, stirring continuously. Bring briefly to the boil, then remove from the heat and stir in the yoghurt and egg yolk. Season the sauce with salt and pour over the meat and aubergines.
- Bake in the oven at 200°C with top and bottom heat for approx. 45 min.



COURGETTE AND FETA SOUFFLÉ

Ingredients

- 1 large courgette
- 150 g feta cheese
- 150 ml whipping cream
- 50 g cottage cheese
- 2 eggs
- salt and pepper
- 200 g salami and Parma ham, thinly sliced
- 2 dsp. olive oil
- watercress

Preparation method

- Preheat the oven to 175°C. Insert the grating disc into the shredder with the coarse side upwards and grate the courgette. Place the grated courgette in a sieve and sprinkle with salt. Leave to rest for approx. 10 min. and then press out the excess liquid.
- Mix feta cheese, whipping cream, cottage cheese and eggs together in the blender. Add the grated courgette and season with pepper and, if necessary, a little salt (the cheese is already salty).
- Divide up into 4 greased, ovenproof dishes. Place the dishes in a water bath (e.g. in a roasting tin or large soufflé dish) and bake in the oven for approx. 40 min.
- Serve with watercress, salami and ham.

Tip: Feta can also be replaced with a different cheese, e.g. Chèvre. Serve the soufflé with a delicious salad and cold cuts of sausage specialities.



HUNGARIAN BEEFY MEAT LOAF

Ingredients

- ½ pitta bread, soaked in water
- 1 kg beef
- 100 g feta cheese, crumbled
- 2 eggs
- 100 g leek, cut into fine strips
- 50 g red pepper, chopped
- 1 onion
- 3 dsp. sage, chopped
- salt and pepper
- 2 dsp. olive oil

Preparation method

- Set up the mincer with the hole disc. Cut the meat into long pieces and put through the mincer twice. Use the plunger towards the end.
- Squeeze out the pitta bread, place in the mixing bowl together with the minced beef, feta cheese, eggs, leek and paprika and mix with the dough hook. Chop the onions and add them to the mixture. Season with sage, salt and pepper.
- Shape the dough into a loaf. Grease a roasting tin with olive oil and place the loaf in the tin. Close with the lid and bake at 180°C in a preheated oven for 40 – 50 min.



SCANDINAVIAN ROAST BEEF WITH CREAMED POTATOES

Ingredients

For the roast beef:

- 1 kg roasting beef
- fennel seeds
- salt and pepper
- 40 g canola oil
- 1/6 l port
- 1/8 l veal stock

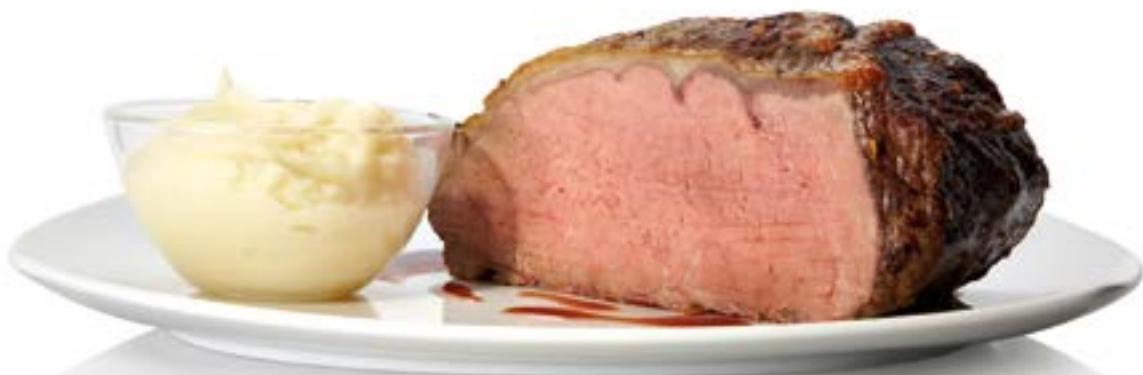
For the creamed potatoes:

- 1 kg potatoes
- approx. 375 ml milk
- 30 g butter
- salt

Preparation method

- Rinse the beef well with cold water. Pat it dry with kitchen paper. Rub on all sides with fennel seeds, salt and pepper.
- Grease the base of a roasting tin with butter. Pour in the port and the stock until the base is covered. Place the meat in the tin, put the lid on and roast in a preheated oven at 180°C for approx. 40 – 50 min.
- Boil the potatoes in their skin until soft, peel them and cut them up. (Or alternatively, peel them first and boil in salted water.)
- Bring the milk, butter and salt to the boil, stirring continuously (preferably with a beater).
- Put the cut up potatoes into the mixing bowl. Put the lid on and purée them with the whisk. During the process gradually pour in the hot milk. Mix for approx. 1 min. until the purée is creamy.

Tip: For savoury creamed potatoes, peel 2 medium-sized onions, chop them finely in the blender and sauté them gently in a little butter. Add the onions with the milk during puréeing.



SWEDISH HAM ROAST

Ingredients

Ham:

- 2 kg ham with rind, marinated in brine
- 15 cloves
- 50 ml water

Crust:

- 1 egg yolk
- 4 dsp. grainy mustard
- ½ dsp. sugar
- dried breadcrumbs

Preparation method

- Score the rind of the ham crosswise without damaging the meat. Push cloves into the intersections. Tie the meat together securely using cooking string.
- Pour a little water into a roasting pan. The base should be just covered. Put the meat into the roasting pan with the rind upwards. Put a lid on and cook in the oven for 2 – 2 ½ hours at 150°C.
- Cut the rind off after cooking.
- Put the ingredients for the crust into the mixing bowl and mix to a paste with the beater. Use just enough dried breadcrumbs to allow the paste to stick well to the ham without crumbling. Spread this over the ham.
- Place the ham into the roasting pan and put back in the oven without a lid until the crust is golden brown.

Tip: You can use various types of mustard for the crust, or enhance it with herbs.



SAUERBRATEN (BRAISED PICKLED BEEF) WITH SPAETZLE

Ingredients

For the spaetzle:

- 375 g plain flour
- 250 ml water
- 2 eggs
- $\frac{1}{2}$ tsp. salt
- 1 dsp. vegetable oil
- spicy hard cheese

For the sauerbraten:

- 1 kg shoulder of beef
- $\frac{1}{4}$ l herb vinegar
- approx. $\frac{1}{4}$ l water
- 1 bay leaf
- peppercorns and mustard seeds
- 1 onion
- $\frac{1}{2}$ celeriac
- 1 carrot
- 1 leek
- 1 dsp. flour
- 1 dsp. crème fraîche
- salt and pepper

Preparation method

- For the marinade put vinegar, water, bay leaf, peppercorns and mustard seeds into a roasting tin.
- Chop the onion, celeriac and carrot. Slice the leek. Mix everything together in the roasting tin.
- Rinse the meat briefly in cold water and pat dry with kitchen paper. Then lay it in the marinade and leave in a cool place for 3 days. Turn it once daily.
- Put the lid on the roasting tin and braise the sauerbraten for approx. 2 – 3 hours at 180°C.
- Place all the ingredients for the spaetzle in the mixing bowl and mix together using the dough hook.
- Bring an ample amount of salted water to the boil and press the dough through the spaetzle press.
- The spaetzle are cooked when they rise to the surface of the water. Take out the cooked spaetzle with a slotted ladle.
- Grate the cheese with the grater disc.
- Sprinkle the cheese over the cooked spaetzle.
- Finally, pass the sauerbraten sauce through a sieve into a saucepan. Mix the flour with the crème fraîche in the mixing bowl using the whisk and stir into the sauce. Boil the sauce for 2 min.

Tip: The beef swells during cooking. For this reason you should make sure that there are at least 3 cm between the meat and the lid.



QUICHE LORRAINE

Ingredients

For the pastry:

- 600 g plain flour
- 300 g butter (room temperature)
- 2 eggs
- 2 tsp. baking powder
- 1 tsp. salt

For the filling:

- 250 g bacon (or smoked pork belly)
- 100 g Emmental cheese
- 3 eggs
- 40 ml cream or milk
- salt and pepper

Preparation method

- Set up the mixing bowl (whisk) and mix all pastry ingredients together (do not mix for too long).
- Shape the pastry into a ball and leave to rest in the fridge for at least 1 hour.
- Then line a pie dish with the pastry and prick the base several times with a fork. Bake the pastry for 30 min. at 180°C, and then fill with slices of bacon and cheese.
- Put the eggs into the blender with the cream or milk, blend well and season with salt and pepper. Pour the egg mixture over the half-finished quiche.
- Bake the quiche for a further 30 – 40 min.



SHUMAI CHINESE PORK AND SHRIMP DUMPLINGS

Ingredients

(for 6 portions)

- 300 g pork shoulder
- 1 tsp. sugar
- $\frac{1}{4}$ tsp. white pepper
- 1 tsp. starch
- 1 tbsp. shaoxing wine
- 1 tbsp. light soy sauce
- 1 tsp. toasted sesame oil
- 2 tsp. oyster sauce
- 200 g shrimp
- 6 shiitake mushrooms
- 2 scallions
- 1 tsp. ginger
- 300 g flour
- 1 tsp. salt
- 2 eggs
- 100 ml water
- peas for garnish
- starch for dusting
- dark rice vinegar for serving



SHUMAI CHINESE PORK AND SHRIMP DUMPLINGS

Preparation method

- Use mincer attachment of a kitchen machine to grind the pork shoulder and transfer to a big bowl. Add sugar, white pepper, corn starch, Shaoxing wine, light soy sauce, sesame oil and oyster sauce. Mix everything together to a fine paste.
- Coarsely chop shrimp and shiitake mushrooms. Finely chop scallions and ginger. Combine everything in the bowl with the pork to make the filling. Let chill in the fridge while you make the dough for the wrappers.
- Add flour, salt and egg to the bowl of a kitchen machine with a dough hook. Slowly add water and knead until a dough forms. Remove the dough and let rise for approx. 10 min. Return dough to the stand mixer and knead for 8 – 15 min. until the dough is smooth. Then let rise at room temperature for 30 mins.
- Flour the working space. Use the pasta machine attachment to roll out the dough into thin bands. Use a cookie cutter to cut out circles. Sprinkle cornstarch over the circles to avoid them from sticking to the work space or cookie cutter.
- To assemble the shumai, take 1 wrapper and add approx. 2 tsp of the pork filling to the middle. Gather the edges of the wrapper up around the filling and squeeze the sides together with your fingers, forming a little pleated cup with the filling still visible from the top. Repeat with all the wrappers and filling. Garnish the top of each shumai with 1 pea.
- Transfer shumai to a bamboo steamer lined with bamboo steamer liners. Steam over boiling water for approx. 12 min. Serve with dark rice vinegar and enjoy!



CHEESY MEAT LOAF

Ingredients

- 2 rolls
- approx. 1 kg beef
- 100 g bacon cubes
- 100 g cubes of firm cheese (e.g. Emmental)
- 2 eggs
- 2 dsp. chopped parsley
- 2 dsp. raw rice
- 1 onion
- 1 red and 1 yellow pepper
- salt and pepper
- 2 dsp. seed oil

Preparation method

- Set up the mincer with the hole disc. Cut the meat into long pieces and put through the mincer twice. Use the plunger towards the end.
- Soak the rolls in water and squeeze them out well.
- Put the minced beef into the mixing bowl together with the rolls, bacon cubes, cheese cubes, eggs, parsley and rice and mix with the dough hook.
- Chop the onions and peppers and add them to the mixture. Season the mixture with salt and pepper.
- With wet hands, form the mixture into a loaf shape and place in a roasting tin greased with oil. Then bake in the oven with hot air for 40 – 50 min. at 180°C.

Tip: You can also use minced pork or lamb.



HAMBURGER WITH CHILLI SAUCE

Ingredients

- 1 red chilli pepper
- 1 tsp. paprika powder
- 100 g crème fraîche, 34% fat
- salt and pepper
- 400 g beef or lamb
- 2 shallots
- 1 tsp. cumin powder
- salt and pepper
- butter for frying
- lettuce leaves
- 4 large tomatoes
- 1 avocado
- 1 large red onion
- hamburger rolls

Preparation method

- Start with the chilli sauce by remove the seeds from the chilli pepper. Cut the pepper into small pieces. Mix with the paprika powder and the crème fraîche. Season with salt and pepper.
- Set up the mincer with the disc with holes. Cut the meat into long pieces and put through the mincer twice. Use the plunger towards the end.
- Chop the shallots finely in the blender, then add the meat, cumin and salt and pepper. Mix everything well. Shape into 4 hamburger patties. Fry in butter over medium heat.
- Slice the tomatoes, avocado and red onion.
- Serve the hamburgers with the sauce, lettuce and other vegetables.



COD WITH CURRIED COURGETTE

Ingredients

- 500 g courgettes
- 1 onion
- 100 ml cream
- 150 g crème fraîche
- 3 tsp. curry
- 2 tsp. salt
- 1 dsp. sugar
- 1 tsp. stock granules
- 2 egg yolks
- freshly ground pepper
- 400 g cod
- 3 dsp. dried breadcrumbs

Preparation method

- Preheat the oven to 180°C. Wash the courgette, peel the onions and grate them together in the shredder (reversible grating disc).
- Mix the cream, crème fraîche, curry, salt, pepper, sugar, egg yolks and stock granules in the mixing bowl, add to the courgettes and pour into an ovenproof dish.
- Cut the cod into thick slices, season with salt and pepper and lay over the vegetables.
- Sprinkle the breadcrumbs over the fish and bake in the oven for 20 min.

Tip: We recommend serving fragrant Asian rice with this dish.



HADDOCK WITH A CRISPBREAD CRUST

Ingredients

(for 2 portions:)

- 4 crispbread pieces
- 1 bunch dill
- 700 g haddock tail ends
- salt
- freshly ground pepper
- 2 tsp. mustard
- 50 ml oil

Preparation method

- Break the crispbread into small pieces.
- Wash the dill, pat dry and chop finely.
- Lay the washed and gutted haddock in an ovenproof dish and season with salt and pepper.
- Put the crispbread pieces, mustard, dill and oil into the blender and mix well. Spread the paste onto the haddock and bake in the oven for approx. 25 min. at 180°C.



SEA BASS

Ingredients

(for 2 portions:)

- 700 g sea bass tail ends
- salt
- freshly ground white pepper
- 4 dsp. dried breadcrumbs
- 2 cloves of garlic, chopped
- chopped parsley
- 50 ml olive oil

Preparation method

- Gut and wash the sea bass. Lay the prepared fish in a deep baking tray and season with salt and pepper.
- Put breadcrumbs, garlic, chopped parsley and olive oil in the blender and mix well. Spread the paste on the sea bass and bake in the oven for approx. 20 min at 200°C.

Tip: Instead of sea bass you can also use haddock.



PLAICE ROLLS IN PARSLEY

Ingredients

Fish:

- 8 plaice filets
- salt
- juice of ½ lemon
- 20 g butter for the dish

Sauce:

- 60 g Gouda cheese
- 20 g soft butter
- a little white wine
- pepper
- 2 – 3 dsp. cream
- 2 dsp. chopped parsley

Preparation method

- Grate the cheese in the shredder using the reversible grating disc.
- Rinse the plaice filets in cold, running water and pat them dry. Then sprinkle with salt and lemon juice.
- Grease an ovenproof dish. Roll up the fish filets individually and secure them with a cocktail stick. Place close together in the dish.
- Whisk the cheese, butter, white wine, pepper and cream together in the mixing bowl. Pour over the plaice filets and bake for approx. 15 min. at 180°C in a preheated oven.
- Garnish with parsley before serving.



PAPPARDELLE WITH SALMON

Ingredients

For the pasta:

- 130 g plain wheat flour type 405 or finely ground wheat flour
- 1 egg

For the sauce:

- 1 small, finely chopped onion
- fresh salmon, approx. 120 g per person
- 50 ml white wine
- 200 g cream

Preparation method

- Mix flour and egg in the mixing bowl (dough hook).
- The pasta dough is ready when it is crumbly.
- Put the pasta slowly and continuously through a pasta machine and bring it into shape.
- During this time bring at least 2 litres of salted water with a dash of oil to the boil.
- Cook the pasta in the salted water.
- Rinse the pasta with hot or cold water after cooking.
- Sauté the onions in butter. Add the salmon and stir briefly.
- Add the white wine and boil until the volume has been reduced. Then stir in the cream.
- Remove the mixture from the heat as soon as it comes to the boil.
- Mix the pasta with the sauce and serve hot.



SALMON AND SEAFOOD CAKE

Ingredients

- 120 g wheat flour
- 60 g whole meal flour
- ½ tsp. salt
- 150 g cold butter
- 2 dsp. iced water
- 1 leek
- 1 dsp. butter
- 200 g crème fraîche
- 50 ml white wine
- 4 eggs
- 200 g crayfish tails
- 200 g peeled shrimps
- 100 g smoked salmon
- 3 dsp. chopped dill
- salt and pepper

Preparation method

- Cut butter into small pieces and place in the mixing bowl with the flour. Add salt and beat with the whisk for a few seconds until crumbly. Add cold water and continue beating until a pastry is formed. Put the pastry in a plastic bag and leave to stand in the fridge for at least 30 min.
- Preheat the oven to 200°C.
- Grease a high cake tin (possibly loose-based) with butter. Roll out the pastry and line the tin with it. Line the edges with aluminium foil to prevent the pastry from slipping. Bake for 10 min.
- Cut the leek into strips and sauté in butter. Mix the crème fraîche, wine and eggs with the whisk. Cut the salmon into thin strips. Chop the crayfish tails and shrimps, and add the seafood and leek to the crème fraîche mixture. Chop the dill and stir in. Season with salt and pepper.
- Put the mixture into the pastry in the cake tin. Bake for approx. 30 min. until the filling is firm.

Tip: Serve with a fresh, crisp salad.



POTATO CAKES WITH RED ROE

Ingredients

- 1 egg
- 1 small red onion
- 4 potatoes
- salt and pepper
- 3 dsp. olive oil
- 50 g red roe or caviar
- 100 g cottage cheese
- 50 g crème fraîche (34 % fat)
- 1 bunch chives

Preparation method

- Insert the potato rösti disc. Peel and grate the potatoes.
- Rinse the grated potatoes in cold water and squeeze them out well. Work quickly so that the potatoes do not go brown!
- Beat the egg in the mixing bowl with the whisk until fluffy. Chop the onions finely and add to the bowl.
- Add the potatoes to the beaten eggs and stir. Season with salt and pepper. Pour oil into a heated frying pan and make 2 potato pancakes per person.
- Stir cottage cheese and crème fraîche together in a bowl. Put a little of the mixture on each potato cake and garnish with roe. Chop the chives and sprinkle them over the pancakes.



VEGETABLE ENCHILADAS

Ingredients

(for 10 enchiladas:)

Tortillas:

- 100 g flour
- 100 g polenta
- ½ tsp. salt
- 1 egg
- 450 ml water
- 1 pinch ground cumin
- 1 tsp. oil

Filling:

- 1 onion
- 2 cloves of garlic
- 1 red and 1 green pepper
- 2 dsp. oil
- 1 can kidney beans
- 1 can sweetcorn
- 2 tomatoes
- 2 dsp. tomato paste
- 1 pinch chillies, dried
- salt, pepper
- 1 pinch cayenne pepper
- 1 tsp. oregano
- ½ tsp. ground cumin
- 100 g grated cheese
- 1 dsp. oil for sautéing

Preparation method

- Mix flour, polenta and salt. Put the mixture in the mixing bowl (whisk) and stir in the egg. Gradually add the water. Stir in the oil and beat to a pancake batter. Leave to stand for 30 min.
- For the filling, cut the onion and peppers into strips using the julienne/Asia disc of the shredder. Sauté the onion and crushed garlic in oil. Add the peppers.
- Scald and skin the tomatoes and chop into small pieces. Put into the pan together with the sweetcorn and kidney beans. Season and sauté for a further 5 min. Remove the pan from the heat, stir in the tomato paste and 40 g cheese.
- Make approx. 12 wafer-thin, pale yellow tortillas (20 cm diameter) with a small amount of oil in a non-stick pan over medium heat and arrange them in a pile.
- Put 2 dsp. of filling in the centre of each tortilla and roll them up.
- Line a baking sheet with baking paper. Place the enchiladas close to each other on the sheet. Sprinkle with the remaining cheese and bake au gratin.

Tip: Turn the tortillas when the outer edge leaves the surface of the pan. The tortillas should have tiny holes.



GRATIN DAUPHINOIS

Ingredients

- 600 g potatoes (floury variety)
- salt
- freshly ground pepper
- 70 g Emmental cheese
- 1 clove of garlic
- 40 g butter
- 300 ml milk
- 1 pot whipping cream

Preparation method

- Set up the shredder with the reversible grating disc and grate the cheese.
- Peel and wash the potatoes, cut in half lengthwise and then cut them into slices with the shredder, using the thick side of the reversible slicing disc.
- Sprinkle with salt and pepper, then mix with half the cheese.
- Peel the garlic and rub the inside of a flat soufflé dish with it. Grease with 1 dsp. butter and arrange the potato slices in the dish.
- Mix the milk and cream, bring to the boil and pass through a sieve. Pour evenly over the potatoes.
- Sprinkle with the remaining cheese and place small knobs of butter over the potatoes.
- Preheat the oven to 200 – 225°C and bake for about 45 min. until golden brown.



PIZZA CAPRICCIOSO

Ingredients

Pizza dough:

- 500 g plain flour
- 1 packet dried yeast
- 1 tsp. sugar
- 1 pinch salt
- 40 ml oil
- 250 – 300 g warm water

Topping:

- peeled tomatoes
- salt
- mozzarella
- ham
- mushrooms
- oregano
- black olives
- oil

Preparation method

- Put yeast and warm milk into the mixing bowl (dough hook) and mix together.
- Add the remaining ingredients and knead to a smooth dough.
- Put the lid on the mixing bowl and leave to stand in a warm place until the volume of the dough has visibly increased (approx. 45 min.).
- Knead the dough again briefly.
- Then shape the dough into a ball and leave to rise under a damp cloth on a greased baking sheet for 1 hour.
- Roll the dough out directly on the baking sheet (with a little oil) and then cover it with the peeled tomatoes.
- Sprinkle a little salt on the dough, cut the ham into narrow strips and arrange it on the pizza together with the mushrooms, olives, mozzarella and oregano.
- Drizzle a little oil over the pizza and bake at 180°C for 15 – 20 min.



COURGETTE AND CARROT PANCAKE

Ingredients

- 350 g courgettes
- 250 g carrots
- salt
- freshly ground black pepper
- $\frac{1}{2}$ tsp. cumin
- 3 eggs
- 3 dsp. dried breadcrumbs
- oil for frying
- 200 g full-fat cream cheese
- 75 ml milk
- 1 – 2 dsp. chutney

Preparation method

- Wash the courgettes and peel the carrots. Grate both in the shredder using the reversible grating disc.
- Put the grated vegetables in the mixing bowl, add salt and pepper, cumin, eggs and breadcrumbs and mix everything thoroughly with the whisk.
- Moderately heat an ample amount of oil in a large, heavyweight pan. Put approx. 1 heaped dsp. of the courgette and carrot mixture into the pan for each pancake and press flat with a spatula. Fry on both sides until golden brown.
- Meanwhile blend the cream cheese and milk until smooth. Fold in the chutney and season with herbs. Serve with the pancakes.



HERB-PRINTED PASTA

Ingredients

- 400 g of flour
- 4 eggs
- Selection of herbs:
eg. basil, oregano
- Edible flowers, eg. violas,
if desired
- 4 tbsp. of butter for serving

Preparation method

- Add the flour to the bowl of your kitchen machine, then crack in the eggs. Knead the dough on slow speed to begin with. Once you have a shaggy dough, increase speed to medium and continue to knead for approx. 10 min., or until the dough looks shiny and is slightly elastic.
- Remove dough from the bowl, shape into a ball, wrap in plastic, and leave to rest in the fridge for 1 hr. In the meantime, wash and dry the herbs you intend to use.
- After resting, your dough will look darker and more moist. Set up your pasta machine attachment on the MUM5. Divide dough into 4 pieces, flattening them in preparation to feed them through the machine by rolling them out slightly using a rolling pin or simply stretching them out with your hands to flatten them.
- Turn the pasta accessory onto the widest setting and feed the dough pieces through the machine, adjusting the setting to decrease in size between each repetition, until you have lasagne-like sheets. You may need to trim down your sheets so they are easier to handle. Place your pasta sheets on greaseproof paper or a lightly floured work surface. Repeat the process until your dough is used ensuring you have an even amount of sheets to pair.
- Place a selection of herbs on half of the pasta sheets. Cover these with the remaining sheets and press down gently. Carefully feed the sheets through the pasta machine to gently press the sheets together—taking care that the setting allows the pasta to slide through with ease, without bunching up. Slice your herb-laminated pasta into thirds lengthwise, so you have very thick strips.
- Since we want the nuanced flavours of the herbs in the fresh pasta to shine, we only need a very simple sauce. Melt 4 tbsp. butter in a frying pan, along with 1 finely minced garlic clove, and let bubble for 1 min. Then, turn off the heat while you cook the pasta. To do so, prepare a large pot of salted water. Once boiling, gently lower in the laminated pasta and cook for approx. 2 – 3 min. or until al dente. Save approx. $\frac{1}{2}$ cup of pasta water to add to the pan with the melted butter and garlic, along with the pasta. Stir gently to coat.
- Serve pasta with freshly grated Parmesan cheese.

DESSERT



APPLE CREAM WITH ALMOND RUSKS

Ingredients

For the apple cream:

- 7 apples
- 300 ml water
- 200 ml dry white wine
- 1 cinnamon stick
- 1 lemon
- sugar to taste
- 1 dsp. potato flour

For the almond rusks:

- 4 egg whites, 1 pinch salt
- 120 g sugar
- 1 packet vanilla sugar
- 120 g instant flour (or if unavailable, plain flour)
- 100 – 200 g whole almonds (unpeeled)
- a few drops bitter almond flavouring, if available, or 1 – 2 dsp. amaretto liqueur

Preparation method

Apple cream:

- Peel and core the apples. Cut into pieces and cook with the cinnamon stick in water and wine until soft.
- Remove the cinnamon stick and purée the apples in the blender. Add the lemon juice and sweeten with sugar to taste.
- Dissolve the potato flour in a little water in a saucepan. Slowly add the puréed apples, stirring all the times. Heat until the cream begins to boil. Remove the saucepan from the heat. Allow the cream to cool down.

Almond rusks:

- Whisk the egg whites in the mixing bowl with a pinch of salt until stiff. Gently fold in all the other ingredients.
- Line a loaf tin with baking paper and fill with the mixture.
- Bake at 200°C until the surface is pale brown. Then take out of the oven and allow to cool a little.
- Cut into slices approx. 1 cm thick, place these on a baking sheet and bake at approx. 120°C until dry.

Tip: Store any left-over almond rusks in a tin to preserve their aroma.



BACI

Ingredients

(for approx. 40 frozen chocolates:)

- 200 g dark chocolate
- 8 dsp. milk
- 4 egg yolks
- 80 g icing sugar
- 2 cl mocha liqueur (1 shot glass)
- 100 g chopped hazelnut cracknel (ready-to-use product), 200 g chopped hazelnut cracknel for coating
- 300 g cream

Preparation method

- Break the chocolate into pieces and melt together with the milk in a hot bain-marie or in the microwave. Then stir until smooth.
- Whip the cream in the mixing bowl (beater) until stiff.
- Transfer the whipped cream to another bowl. Put the egg yolks, icing sugar and the liqueur into the mixing bowl (beater) and beat until thick and fluffy. Then add 100 g cracknel and the melted chocolate and mix into the egg yolk mixture gently but thoroughly.
- Then fold the whipped cream gently and gradually into the chocolate mixture. Pour this mixture into a freezer box with a volume of about 1 litre and then freeze for about 10 hours at least -18°C.
- Using a teaspoon, scoop balls of about 3 cm in diameter from the ice cream. Toss the ice cream balls in the remaining cracknel and place in the freezer for at least 1 hour.



PEAR AND HAZELNUT GRATIN

Ingredients

- 4 ripe pears (approx. 750 g)
- 4 dsp. lemon juice
- 2 dsp. rum
- 50 g butter
- 1 dsp. honey
- 100 g hazelnut kernels
- 150 g crème fraîche
- 4 dsp. cream
- 2 dsp. sugar
- 1 tsp. cinnamon
- Fat for the dish

Preparation method

- Wash and quarter the pears. Remove the cores and cut the pear quarters into thick slices.
- Drizzle the lemon juice over the pear slices and place in a greased, ovenproof dish. Drizzle with rum.
- Finely chop approx. 100g of the hazelnuts with the grater disc or in the blender.
- Warm the butter and honey in a saucepan. Add the chopped nuts and sauté them, stirring continuously. Mix in the crème fraîche and cream. Remove the pan from the heat.
- Spread the mixture evenly over the pears. Mix the sugar and cinnamon and sprinkle over the pears. Then bake for approx. 30 min. at 180°C.
- Halve or quarter the remaining hazelnuts and sprinkle over the gratin.
- Serve warm with lightly whipped vanilla cream.

Tip: Instead of pears you can also use apples.



CREMA PASTICCERA (ITALIAN GATEAU CREAM)

Ingredients

- 150 g sugar
- ½ l milk
- 4 egg yolks
- 60 g flour
- lemon peel or vanilla

Preparation method

- Bring 40 ml milk to the boil in a saucepan. In the meantime put the other ingredients and the remaining milk into the mixing bowl and mix with the whisk at a high setting until smooth.
- As soon as the milk boils, turn down the heat and add the other ingredients. Stir the cream with a wooden spoon until it boils. Switch off the heat and allow the cream to cool.

Tip: The cream is finer and smoother if 20 g butter is stirred in after cooking. The cream can be used as a dessert, for dishes such as zuppa inglese and crème caramel, as well as for gateaux etc.



STRAWBERRY DUMPLINGS

Ingredients

(for approx. 16 – 20 dumplings:)

- 16 – 20 strawberries
- 250 g cottage cheese
- 500 g white bread slices
- 50 g soft butter
- 3 egg yolks
- 2 dsp. sugar
- 140 g instant flour
- 1 pinch salt

Preparation method

- Cut the rinds from the white bread and rub to fine breadcrumbs.
- Put the breadcrumbs into the mixing bowl together with the cottage cheese, butter, egg yolks, instant flour and pinch of salt and knead to a smooth dough.
- Leave the dough to stand in a cool place for $\frac{1}{2}$ hour. Meanwhile bring a saucepan of water to the boil.
- Wash the strawberries and pat them dry.
- Shape the dough into balls and flatten them in the palm of your hand. Put in a strawberry and wrap the dough around it.
- Put the dumplings into the gently boiling water and switch off the heat. Leave the dumplings in the water for approx. 5 min.
- Toss the dumplings in a mixture of melted butter and dried breadcrumbs before serving.

Tip: The dough can be frozen and filled with sweet or savoury (e.g. minced meat) fillings on other occasions.



MOUSSE AU CHOCOLAT

Ingredients

- 250 g cooking chocolate
- 5 egg yolks
- 50 g icing sugar
- 4 egg whites
- 1 pinch salt
- 500 ml cream
- 2 cl brandy
- 1 espresso

Preparation method

- Chop the chocolate into small pieces. Dissolve in a metal bowl over a saucepan of steaming water together with the espresso and stir until smooth. Place to one side and leave to cool at room temperature.
- In a second metal bowl beat the 5 egg yolks and the icing sugar over the steam until white and fluffy.
- Meanwhile whisk first the cream and then the egg whites with a pinch of salt in the mixing bowl (beater) until stiff.
- When the chocolate and the fluffy egg yolks are at the same temperature, fold the chocolate carefully into the egg yolks, then fold in the egg white and cream alternately. Be careful not to stir too much or the egg whites and cream will separate again.
- Leave the mousse to stand in a cool place for at least 3 – 4 hours.



OMELETTE SOUFFLÉ

Ingredients

- 4 eggs
- 100 g sugar
- 20 g cornflour or maize flour
- 10 g icing sugar

Preparation method

- Separate the eggs. Beat the egg whites and sugar with the beater in the mixing bowl until stiff.
- Then add the egg yolks and the sieved cornflour or maize flour and stir the mixture for a few seconds at the lowest setting.
- Pour the mixture into a greased, ovenproof dish and bake for 30 min at 160°C.
- Take the omelette out of the oven, sprinkle with icing sugar and serve warm.



PANCAKES WITH BERRY AND VANILLA CREAM



Ingredients

For the pancakes:

- 3 eggs
- 500 ml full fat milk
- 90 g sieved spelt flour
- 90 g wholemeal spelt flour
- a little salt
- butter for frying

For the cream:

- 200 g cottage cheese (10% fat)
- 100 g blueberries and raspberries, fresh or frozen
- 1 tsp. vanilla sugar
- flaked almonds

Preparation method

- Set up the whisk. Break the eggs into the bowl and add half of the milk. Stir and gradually add the flour, stirring vigorously continuously until the mixture is smooth. Add the rest of the milk and a little salt.
- Put butter into the frying pan and cook the pancakes. Mix the berries with the cottage cheese and add vanilla sugar to taste. Serve the pancakes with the cream.

COTTAGE CHEESE SOUFFLÉ

Ingredients

(for 6 – 8 moulds)

- 150 g dry cottage cheese
- grated rind of 1 lemon
- 4 egg yolks
- 80 g icing sugar
- 3 egg whites
- 1 packet vanilla sugar
- 1 pinch salt
- butter for greasing
- sugar for sprinkling

Preparation method

- Beat the egg yolks with the icing sugar in the mixing bowl (beater) until pale and creamy. Tip into a large bowl.
- Grease and sugar the forms. Preheat the oven to 200°C and boil a little water in a flat pan as a bain-marie.
- Beat the egg whites with the vanilla sugar and a pinch of salt until stiff.
- Meanwhile mix the cottage cheese with the grated lemon rind and the egg yolks. Gently fold in the egg whites and fill the forms ¾ full with this mass.
- Place the moulds in the bain-marie and put in the oven for 5 min. at 200°C. Then bake for a further 15 – 20 min. at 160°C.

Tip: Serve immediately after baking as this light dessert collapses easily.



TIRAMISÙ

Ingredients

Pan die Spagna (Italian sponge base):

- 10 eggs
- 10 dsp. sugar
- 1 packet vanilla sugar
- 10 dsp. flour
- 1 packet baking powder

In addition:

- 3 eggs
- 150 g sugar
- 300 g mascarpone
- 1 glass Marsala
- 2 glasses unsweetened coffee
- 2 dsp. rum
- 2 dsp. cocoa powder

Preparation method

- Separate the 10 eggs and whisk the whites until stiff. Then put the egg yolks into the mixing bowl with the sugar and vanilla sugar and mix with the beater until fluffy. Gradually add the flour and baking powder.
- Quickly fold in the egg whites and fill the mixture into a greased loose-based cake tin. Bake for 25 – 40 min. at 180°C.
- Separate the 3 eggs. Beat the egg whites and the sugar with the beater at the highest setting until stiff.
- Add the egg yolks, the mascarpone and rum if liked, and mix briefly at the lowest setting.
- In the meantime cut the sponge base into strips 2 cm thick. Then mix coffee and Marsala in a bowl and dip the sponge strips briefly into it.
- Line a plate or dish with the sponge strips and spread a layer of the cream over this. Then lay a further layer of sponge strips on this and cover with the mascarpone cream again. Sprinkle cocoa powder through a fine sieve over the top layer.
- Leave to stand in a cool place for several hours before serving.

Tip: The tiramisù is just as delicious if the Pan di Spagna is replaced by sponge fingers.



LEMON FLAVOURED WATER ICE

Ingredients

- ½ lemon
- 1 dsp. sugar
- 5 ice cubes

Preparation method

- Take the ice cubes out of the freezer and lay them on a plate for at least 10 min.
- Peel the lemon, making sure that the white pith is also removed from the fruit completely.
- Stir the sugar in the blender (the amount of sugar can be increased or reduced according to taste). Then add the peeled lemon. Start the blender 2 or 3 times with the momentary pulse function.
- Then add the ice cubes. If the ice seems too dry because of a high lime content in the water, add 2 – 3 dsp. water. Close the lid carefully and mix with the momentary pulse function until the ice appears crushed.
- Mix for 1 min. respectively at 3 increasing settings.
- Serve the ice in small dishes.



LEMON SOUFFLÉ

Ingredients

- 5 eggs
- 130 g sugar
- butter (to grease the soufflé moulds)
- 2 oranges
- 2 limes
- 1 lemon
- icing sugar to dust

Preparation method

- Set up the citrus press attachment and squeeze out the citrus fruits. Pour the juice into a small saucepan with approx. 50 g sugar and boil over a low heat until the liquid is slightly syrupy. Tip into a dish and allow to cool.
- Grease the soufflé moulds well, sprinkle them with sugar and stand them in the fridge. Preheat the oven to 180°C. Separate the eggs. Beat the egg yolks and 50 g sugar in the mixing bowl with the beater at the highest setting until light and fluffy.
- Slowly beat the egg whites and gradually add 30 g sugar. Important: the egg whites must not be beaten too vigorously.
- Mix the citrus syrup with the egg yolks. Then fold the egg whites in gently and fill the soufflé moulds with this mixture. Put the moulds into the oven immediately and bake for 6 – 14 min. (according to the size of the moulds).
- The soufflés are cooked when they are well-risen and golden brown. Remove from the oven, dust with icing sugar and serve immediately.



APPLE TURNOVERS

Ingredients

Pastry:

- 150 g cottage cheese (dry)
- 6 dsp. oil
- 1 whole egg
- 1 dsp. milk as required
- 75 g sugar
- 1 pinch salt
- grated lemon peel or vanilla sugar
- 300 g plain wheat flour
- $\frac{3}{4}$ – 1 packet baking powder

Filling:

- approx. 250 g apples
- 20 g butter
- lemon juice
- 50 g sugar
- 30 g raisins

In addition:

- 50 g melted butter
- egg for brushing
- baking paper for the baking sheet
- icing sugar

Preparation method

- Peel and core the apples and cut them into small pieces. Stew over a low heat together with the butter, lemon juice and sugar. Add the raisins and allow the filling to cool.
- Using the beater, mix the cottage cheese well in the mixing bowl together with the oil, egg, milk, sugar, salt and a little grated lemon rind or vanilla sugar.
- Mix the flour and baking powder. Sieve half of this over the cottage cheese mixture and mix in. Knead the rest in quickly using the dough hook until the pastry is smooth.
- Line a baking sheet with baking paper. Roll out the pastry thinly and cut out rounds of 7 cm diameter. Brush with melted butter, leaving an edge of 1 cm free. Spoon the apple filling onto the rounds. Brush the edges with beaten egg, fold the pastry over on itself and press the edges together. Brush the turnovers with egg, place on the baking sheet and bake for approx. 10 – 12 min. in a preheated oven at 200°C until golden brown.
- Allow to cool a little after baking. Remove from the baking sheet and leave to cool on a rack. Dust with icing sugar.

Tip: Pastry made with cottage cheese and oil tastes best when it is fresh.



MERINGUES

Ingredients

- 2 egg whites
- 1 tsp. lemon juice
- 150 g sugar
- 1 packet vanilla sugar

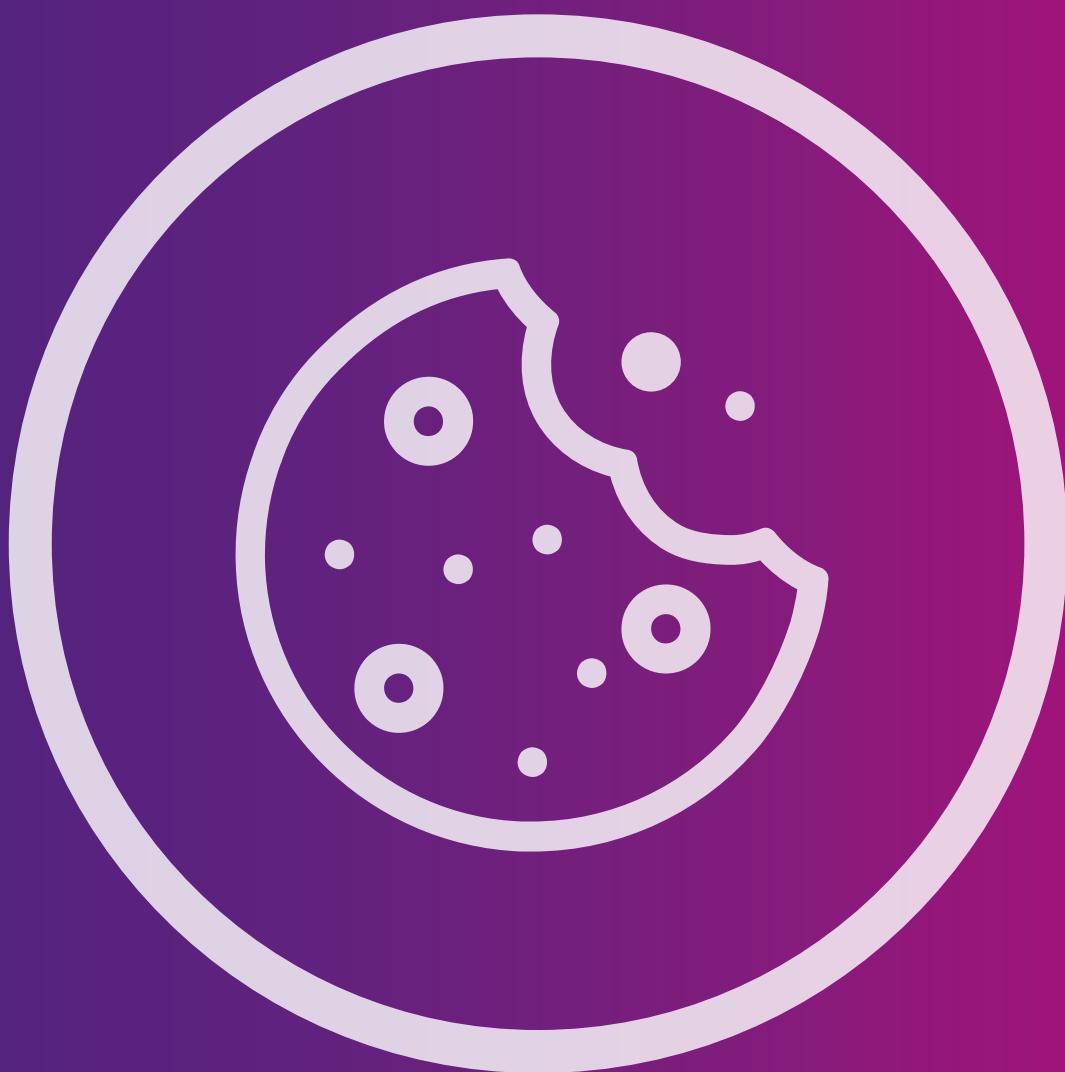
Preparation method

- Using the beater, beat the egg whites with the lemon juice in the mixing bowl until stiff. Stir in sugar and vanilla sugar until creamy.
- Line a baking sheet with baking paper. Using 2 teaspoons or a piping bag, put small heaps of the mixture onto the baking sheet and bake as directed.

Tip: The meringues stay white if they are baked at a low temperature.



BREAD, CAKE & DOUGH



COUNTRY FARMER'S BREAD WITH SOURDOUGH STARTER

Ingredients

- 70 g wholemeal rye flour
- 200 g rye flour, type 1370
- 200 g wheat flour, type 550
- 275 g wheat flour,
type 1050
- ½ dsp. salt
- 1 – 1½ dsp. bread
seasoning
- ½ dsp. honey
- 20 g sunflower seeds
- ¾ cube fresh yeast or
1 ½ packets dried yeast
- 450 – 500 ml lukewarm
water
- 100 g sourdough starter
e.g. from a health food
shop
- a little rye flour
- oil

Preparation method

- Put the flour, salt, bread seasoning, honey and sunflower seeds into the mixing bowl and mix together. Make a depression in the middle and crumble the yeast into this, then mix with a little lukewarm water. Add the sourdough starter.
- Gradually add the rest of the water and mix everything to a smooth dough, using the dough hook. Knead once more by hand and shape into a ball.
- Flour a round bread basket (ca. 25 cm diameter). Put the ball of dough into the basket and sprinkle with flour. Cover and leave to rise in a warm place for 20 – 30 min.
- Meanwhile preheat the oven to 300°C. Grease a baking sheet with oil and dust with a little flour.
- Turn the loaf onto the baking sheet and prick it several times. Bake the bread for 8 min. at 300°C and then for approx. 30 – 40 min. at 200°C.

Tip: The bread is cooked when it is crisp and brown and sounds hollow when tapped.



HERBY BAGUETTES



Ingredients

- 600 g wholemeal wheat flour
- 1 packet dried yeast
- just under 500 ml lukewarm water
- 1½ dsp. sea salt
- 3 dsp. finely chopped chives
- 3 dsp. finely chopped parsley
- 1 egg yolk
- 1 dsp. water

Preparation method

- Put lukewarm water and yeast into the mixing bowl (dough hook) and stir.
- Add wholemeal wheat flour and sea salt. Mix all the ingredients until a smooth dough is formed.
- Add the chives and parsley towards the end of the kneading time.
- Allow the dough to rise in a warm place until it has visibly increased in volume. Knead it again well.
- Make 8 oblong rolls about 15 cm long from the dough. Place them on a baking sheet lined with baking paper and allow to rise again in a warm place until they are visibly bigger.
- Cut 4 – 5 diagonal lines 1 cm deep in the surface of each baguette.
- Beat the egg yolk with the water and brush the herby baguettes with this. Put the baking sheet into the preheated oven and bake for 20 – 30 min at 175 – 200°C.

WHEAT AND RYE BREAD

Ingredients

- 450 g wheat flour
- 300 g rye flour, type 1370
- 300 ml lukewarm buttermilk
- approx. 225 ml warm water
- 2 packets dried yeast
- 1 tsp. salt
- ½ dsp. honey
- ½ tsp. caraway seeds or powder
- a pinch white pepper
- ½ – 1 dsp. bread seasoning

Preparation method

- Put yeast and lukewarm buttermilk into the mixing bowl (dough hook) and stir .
- Add the remaining ingredients and knead to a smooth dough.
- Form a large, round loaf from the dough, cover it with a cloth and leave to rise for approx. 20 – 30 min. in a warm place.
- Then place on a well-greased baking sheet and leave to rise for a further 15 – 20 min.
- Meanwhile preheat the oven to 300°C.
- Using a sharp knife cut a criss-cross pattern in the surface of the risen bread, brush with water and bake for 8 min. at 300°C, then at 200°C for a further 40 – 45 min.



BRIOCHE

Ingredients

- 100 g milk
- 100 g sugar
- 170 g butter
- 40 g brewer's yeast
- 450 g plain flour
- 1 tsp. salt
- 2 eggs

Preparation method

- Bring the milk to the boil and add the salt, sugar and butter. Stir until the butter has melted and the salt and sugar have dissolved in the milk.
- Put the milk, yeast and eggs into the mixing bowl and mix with the dough hook. Check now and then whether the dough has a soft consistency and leaves the sides of the bowl. Add a little more flour if necessary. Cover the dough with a cloth and leave to rise in a warm place for 5 – 6 hours.
- Then fill the dough into greased moulds, cover and leave to rise for a further 2 – 3 hours until the dough has increased in volume.
- Bake the brioches for 10 – 15 min. at 200°C in a preheated oven.

Tip: For decorative mini brioches, put the brioche dough into several small moulds.



FRUITY FLAPJACKS



Ingredients

- 350 g butter
- 300 g brown sugar
- 3 dsp. golden syrup
- 500 g rolled oats
- 200 g pumpkin or sunflower seeds and dried fruit to taste (e.g. chopped dates, dried mango or papaya, candied ginger)

Preparation method

- Preheat the oven to 170°C with the fan setting on. Line a baking tray with baking paper.
- Melt the butter, sugar and golden syrup in a large saucepan and allow to cool a little.
- Put the butter and sugar mixture into the mixing bowl together with the oats, dried fruit and seeds, and mix with the beater.
- Then put this mixture onto the baking tray.
- Bake for about 25 min. until golden brown.
- Allow to cool slightly, then cut into squares.

BIENENSTICH WITH FILLING (BEE STING CAKE)

Ingredients

Yeast dough:

- 500 g plain flour
- 1 packet dried yeast or
- 25 g fresh yeast
- 210 – 220 g warm milk
- 1 egg
- 1 pinch salt
- 60 – 80 g sugar
- 60 – 80 g butter (at room temperature)
- grated rind of half a lemon (or lemon flavouring)

Topping:

- 100 g butter or margarine
- 150 g peeled, chopped almonds
- 150 g sugar

Filling:

- 500 ml milk
- 100 g sugar
- 1 pinch salt
- 1 packet vanilla pudding (custard) powder
- 3 egg yolks
- 125 g butter
- 2 dsp. rum

Preparation method

- Put the yeast and warm milk into the mixing bowl (dough hook) and mix together.
- Add the remaining ingredients and knead to a smooth dough.
- Put the lid on the bowl and leave to stand in a warm place until the dough has visibly increased in volume (approx. 45 min.).
- Knead the dough briefly once more.
- Bring the butter or margarine, almonds, sugar and 2 dsp. milk to the boil, and then spread this mixture over the dough. Allow to rise again for a short while and then bake for about 20 min. at 200°C.
- Mix the pudding powder with a little milk until smooth. Bring the remaining milk, sugar and salt to the boil, stir in the pudding powder mixture and bring to the boil again.
- Cream the butter in the mixing bowl until fluffy and add the cold pudding in spoonfuls together with the rum.
- Slice through the cooled Bienenstich horizontally and fill with the pudding mixture.



CREAM-FILLED SWISS ROLL WITH FRUIT



Ingredients

For the cake mixture:

- 4 eggs
- 4 dsp. warm water
- 175 g sugar (and sugar for the tea towel)
- 1 pinch salt
- 150 g plain flour
- 50 g cornflour
- 1 tsp. baking powder

For the filling:

- 400 g whipping cream
- 3 dsp. sugar
- 2 packets cream stiffener
- 250 g fruit (e.g. raspberries, morello cherries, strawberries or mandarin orange slices)
- icing sugar to dust

Preparation method

- Preheat the oven to 200°C. Line a baking sheet with baking paper.
- Mix the eggs, water and sugar with the beater until fluffy.
- Fold 150 g flour, 50 g cornflour and 1 tsp. baking powder into the egg mixture whilst the machine is running at slow speed.
- Spread the mixture evenly onto the prepared baking sheet and bake in the oven for approx. 12 min. until golden brown.
- When cooked, turn the sponge out immediately onto a tea towel dredged with sugar. Sprinkle a little water onto the baking paper and remove it from the sponge. Roll up the sponge loosely with the tea towel and leave to cool.
- For the filling, whip the cream in the mixing bowl (beater) together with the sugar and cream stiffener until stiff.
- Unroll the cooled Swiss roll and spread with the cream. Place the fruit over the cream and roll up again with the aid of the tea towel. Dust with icing sugar and, if desired, decorate with fruit.

GUGLHUPF (RING CAKE)

Ingredients

- 100 g butter or margarine
- 100 g sugar
- 2 egg yolks
- 1 whole egg
- 500 g plain flour
- 2 packets dried yeast
- 1 pinch salt
- 250 ml milk
- 100 g sultanas, washed
- 50 g chopped hazelnuts
(or whole hazelnuts can be
chopped in the blender)
- 50 g candied orange peel,
finely chopped
- 50 g candied lemon peel,
finely chopped
- 1 dsp. rum
- a little margarine for the
cake tin
- 50 g flaked almonds

Preparation method

- Cream the butter or margarine and sugar in the mixing bowl with the whisk until fluffy. Add the egg yolk and the whole egg.
- Mix the flour with the dried yeast and stir into the fat and egg mixture alternately with the milk. Knead the dough well until it is smooth and shiny.
- Drain the sultanas and dust with flour. Then fold them into the dough together with the remaining ingredients using the dough hook.
- Grease a cake ring and line with flaked almonds. Put the dough into the ring and allow to rise for approx. 40 min. Then bake in a preheated oven for approx. 50 – 60 min at 190°C.

Tip: Yeast dough can also be put in the oven to rise. In this case cover the bowl with a damp cloth and place on the middle shelf of the oven at 40°C with top and bottom heat.



CHELSEA BUNS



Ingredients

Yeast dough:

- 500 g plain flour
- 2 packets dried yeast
- 60 g sugar
- 100 g melted butter
- approx. 250 ml lukewarm milk

Filling:

- 75 g soft butter
- 150 g sugar
- 150 g ground hazelnuts (or whole hazelnuts can be finely ground with the grater attachment)
- 3 drops bitter almond essence
- 50 ml cream

Preparation method

- Put yeast and warm milk into the mixing bowl (dough hook) and mix together.
- Add the remaining ingredients and knead to a smooth dough.
- Put the lid on the mixing bowl and leave to stand in a warm place to rise for 20 min. Then roll out to a thickness of about 1½ cm.
- Put the ingredients for the filling into the mixing bowl and mix with the beater until smooth. Spread the mixture onto the rolled out dough.
- Line a baking sheet with baking paper. Roll up the dough lengthways. Cut into slices approx. 3 cm thick. Place the slices closely next to each other on the baking sheet. Allow to rise for another 20 min. Bake for 10 – 15 min. at 180°C until golden brown.

Tip: For cinnamon flavoured buns brush the rolled out dough with approx. 75 g soft butter. Mix 150 g brown sugar with 1 dsp. cinnamon and sprinkle this mixture over the dough.

SWEDISH-STYLE CHEESECAKE

Ingredients

Pastry base:

- 350 g plain flour
- 2 tsp. baking powder
- 80 g sugar
- 1 egg
- 2 g salt
- 170 g margarine
- 250 g canned or bottled cranberries

Cake mixture:

- 185 g sugar
- 70 g margarine
- 3 eggs
- 65 g flour
- 750 g cottage cheese
- ½ heaped tsp. powdered cinnamon

Preparation method

- Mix all ingredients for the pastry base with the dough hook in the mixing bowl. When the pastry is smooth, remove it from the bowl and shape it into a ball.
- Roll out the pastry and line the walls and base of a loose-based cake tin with it.
- Spread the cranberries over the base.
- Mix the sugar and margarine in the mixing bowl with the whisk until creamy. Add the eggs one by one and stir in.
- Add the flour and stir in.
- Finally add the cottage cheese and cinnamon and continue to mix for several minutes.
- Carefully pour the mixture into the cake tin and bake for approx. 50 min. at 175°C with hot air.

Tip: The cake rises during baking, but collapses as it cools. Small cracks in the surface of the cake after baking are normal. Use a dark-coloured cake tin. For 800 – 1100 g cake mixture we recommend a loose-based cake tin with 24 cm diameter.



CHOCOLATE CHIP BISCUITS

Ingredients

- 125 g soft butter
- 85 g caster sugar
- 85 g light brown sugar
- 1 medium egg
- 125 g chocolate spread
- $\frac{1}{2}$ tsp. vanilla essence
- 200 g plain flour
- $\frac{1}{2}$ tsp. baking powder
- 30 g cocoa powder
- 1 pinch salt
- 150 g chocolate chips of white, milk or dark chocolate

Preparation method

- Preheat the oven to 170°C fan setting on and line a baking sheet with baking paper.
- Put the butter into the mixing bowl (whisk) together with the 2 sugar sorts and mix until creamy.
- Stir the egg, chocolate spread and the vanilla into the butter and sugar mixture.
- Sieve the flour, baking powder, cocoa and salt over the mixture and knead to a smooth dough with the dough hook. Then fold in the chocolate chips.
- Portion the dough onto the baking sheet with a small spoon. Leave adequate space between the biscuits.
- Bake the biscuits for about 15 min.
- Leave the cooked biscuits on the baking sheet for about 10 min., then transfer to a wire rack to cool down.



HERB COOKIES



Suroviny:

- 2 sprigs of rosemary
- 2 sage leaves
- 2 sprigs of thyme
- 250 g flour
- 125 g unsalted butter
- 100 g Parmesan cheese
- 2 eggs
- salt
- pepper
- extra sage, rosemary, and thyme for pressing

Preparation method

- Pluck the herbs from the stems and chop finely.
- Grate Parmesan cheese and cut cold butter into cubes.
- Add flour, cubed butter, Parmesan cheese, eggs and herbs to the bowl of your MUM, fitted with a dough hook. Season with salt and pepper. Knead the dough on medium speed for approx. 2 – 3 min. until a crumbly dough forms.
- Turn dough out on a floured work surface, knead a bit, and form into a roll (5 cm). Form into a log, wrap dough in plastic wrap, and refrigerate for approx. 60 min.
- Preheat your oven to 170°C.
- Remove dough from the fridge and cut cold dough into slices approx. 5 mm. thick. Press each cracker with a single leaf of sage or a small sprig of rosemary or thyme.
- Transfer onto a baking sheet and bake for approx. 20 min. until the edges are just slightly browned—the crackers may seem soft, but they will harden as they cool. Let cool completely.
- Serve with chutney.

LINZER TORTE

Ingredients

- 500 g wheat flour
- 250 g almonds
- 250 g soft butter
- 300 g honey
- 2 eggs
- 4 dsp. rum
- 2 tsp. cinnamon
- 2 tsp. cocoa
- $\frac{1}{4}$ tsp. powdered cloves
- 400 g raspberry and apricot jam
- 2 cake tins, à 26 cm diameter

Preparation method

- Finely chop half of the almonds in the blender at the highest setting.
- Then chop the second half (the ground almonds have a finer texture this way). As an option the grater attachment can be mounted on the mincer and the almonds ground finely here.
- Mix the soft butter and the honey in the mixing bowl with the dough hook. Add the eggs, spices, cocoa and rum and mix together.
- Add the wheat flour and ground almonds and mix everything to a smooth dough.
- Leave the dough to stand in the fridge for approx. 1 hour. Grease the loose-based cake tins.
- Take $\frac{1}{3}$ of the dough and place it aside. Roll out the remaining $\frac{2}{3}$ of the dough and cut out circles to line the bases of the cake tins, forming an edge 2 cm high.
- Spread 200 g jam on each base.
- Roll out the rest of the dough and cut it into narrow strips. Lay the strips in a criss-cross pattern over the jam and brush with milk. Put into the preheated oven and bake for 75 min. at 160°C.



CARROT AND PECAN SQUARES

Ingredients

For the cake:

- 375 ml melted butter
- 6 medium-sized, beaten eggs
- 340 g brown sugar
- 250 g carrots
- 340 g self-raising flour or plain flour with ½ packet baking powder
- ¾ tsp. baking soda
- 2 tsp. ground cinnamon
- ¾ tsp. ground ginger
- 270 g chopped pecan nuts (or whole pecan nuts chopped in the blender)

For the icing:

- 300 g full fat cream cheese (e.g. Philadelphia)
- 150 g icing sugar
- finely grated rind of an orange (optional)

Preparation method

- Preheat the oven to 170°C with fan setting on. Lightly grease the baking tray and line with baking paper.
- Peel the carrots and grate them finely in the shredder (reversible grating disc).
- Mix the slightly cooled, melted butter in the mixing bowl (whisk) together with the eggs and sugar. Then fold in the carrots.
- Sieve the flour (with baking powder), baking soda, cinnamon and ginger onto the egg and sugar mixture and mix with the dough hook.
- Fold in the pecan nuts and pour the mixture into the baking tray.
- Bake the cake for 35 – 40 min. until it is golden brown and elastic to the touch.
- Turn the cake out onto a wire tray to cool.
- To make the icing mix the cream cheese with the whisk in the mixing bowl until smooth. Then add the icing sugar and orange peel (if used) and mix well.
- Using a palette knife, spread the icing evenly over the cooled cake. To serve, cut into squares.



BLACK SESAME MARBLE CHEESECAKE



Ingredients:

- 20g black sesame seeds
- 150g Oreos
- 125g butter
- 4 gelatin sheets
- 120g sugar
- 400g cream cheese
- 400g cream
- 4 tbsp. black sesame paste

Preparation method

- Remove cream filling from the Oreos and discard or save for another use. Add Oreos to a food processor and blend. Add butter and sesame seeds. Press the cookie mixture into a springform pan and chill in the refrigerator.
- Soak gelatin in a small bowl of water. Mix sugar and cream cheese in a bowl. Whip cream to stiff peaks and set aside.
- Squeeze gelatin and add to a saucepan. Heat the gelatin over low heat for approx. 20 – 30 sec. then stir in cream cheese mixture.
- Pour $\frac{1}{3}$ of the mixture into a bowl with the black sesame paste. Pour remaining mixture in another bowl. Divide the cream between both bowls and fold in gently. First pour the white mixture in springform pan, then pour the mixture with the black sesame paste into the middle. Use a wooden skewer to make a marble pattern. Refrigerate for at least 3 hours before serving. Enjoy!

RICOTTA CAKE



Ingredients

- 500 g ricotta
- 100 g sugar
- 3 eggs
- 1 pinch salt
- juice of half a lemon
- grated rind of 2 lemons
- 2 – 3 spoonfuls cornflour

Preparation method

- Mix the ricotta together with the sugar and a pinch of salt in the mixing bowl with the whisk until creamy.
- Add the lemon juice, lemon rind and the eggs one by one via the feed tube whilst the machine continues to run.
- Finally add 2 – 3 spoonfuls of cornflour and raisins or candied fruit if desired.
- Pour the ricotta mixture into a cake tin or ovenproof dish and bake for 30 min. at 180°C.

SACHERTORTE

Ingredients

(for a loose-based cake tin

24 cm diameter:)

- 150 g dark chocolate

- 120 g soft butter

- 50 g icing sugar

- 120 g sugar

- 80 g plain flour

- 50 g potato flour

- 6 egg yolks

- 6 egg whites

- 1 pinch salt

For soaking:

- 50 g sugar

- 50 ml orange juice

- 75 ml rum

- 3 dsp. apricot jam

Icing:

- 100 g marzipan paste

- 80 g icing sugar

- 150 g dark chocolate

- 40 ml cream

- 40 g butter

Preparation method

- Melt the chocolate coating in a bain-marie and allow it to cool down. Cream the butter in the mixing bowl with the beater. Gradually add the icing sugar, egg yolks and chocolate and then transfer to a large bowl.

- Wash the mixing bowl and beat the egg whites with a pinch of salt until stiff. Slowly add the sugar a little at a time.

- Fold the beaten egg whites together with the plain flour and potato flour into the chocolate mixture and fill a greased cake tin with this mixture. Bake in the bottom third of a preheated oven for approx. 60 min. at 170°C. Allow the cake to cool completely after baking.

- Simmer the orange juice, rum, sugar and apricot jam in a small saucepan for 1 min.

- Remove the cake from the tin, slice the top so that it is smooth, then cut through it horizontally twice forming 3 cake layers of the same thickness. Brush these layers with the soaking liquid and place them on top of each other again.

- Knead the marzipan with the icing sugar and roll out between 2 sheets of baking paper.

- Lay the marzipan on the Sachertorte and trim off the edges. Melt the chocolate, add the butter and cream and stir until smooth. Spread over the torte.

- Leave the cake to stand for 6 hours before serving.



CHOCOLATE BROWNIES



Ingredients

- 450 g caster sugar
- 150 g plain flour
- 65 g cocoa powder
- ½ tsp. baking powder
- ½ tsp. salt
- 225 g melted butter
- ½ tsp. vanilla essence
- 4 large, beaten eggs
- 125 g dark chocolate
- 125 g white chocolate

Preparation method

- Preheat the oven to 160°C with hot air. Lightly grease the baking tray and line with baking paper.
- In the mixer chop first the dark chocolate separately and then the white.
- Put the sugar into the mixing bowl and sieve the flour, cocoa, baking powder and salt over it. Mix all ingredients together well.
- Add the slightly cooled, melted butter, the vanilla and the eggs to the mixture and mix until smooth, using the beater. Then fold in the chopped chocolate.
- Pour the mixture onto the baking tray and bake for 45 to 50 min. until just solid. The surface of the brownies should have a crisp brown crust and the inside should appear compact and sticky.
- Leave the brownies to cool on a wire rack and then cut into squares.

Tip: The baking tray should be 30 x 20 cm.

CHOCOLATE BISCUITS

Ingredients

- 500 g plain flour
- 150 g sugar
- 150 g butter
- 2 eggs
- 1 packet baking powder
- salt
- 3 dsp. cocoa powder, a few
dsp. milk as required

Preparation method

- Put all the ingredients into the mixing bowl. (The butter should be taken out of the fridge at least an hour beforehand and cut into small pieces).
- Mix the ingredients well with the whisk. When tiny balls form, add a little milk until they are about hazelnut size.
- Press the dough through the biscuit form so that small, shaped biscuits are formed.
- Place the biscuits on a well-greased baking sheet and bake for 13 min. at 200°C.

Tip: When preparing a double amount, mix the dough with the dough hook at setting 2.



CHOCOLATE MUFFINS WITH CHOCOLATE CHIPS

Ingredients

(for 15 small or 10 large muffins:)

- a muffin tin for 15 small or 10 large muffins
- 150 g butter
- 170 g sugar
- 2 eggs
- 1 tsp. vanilla sugar
- 100 ml milk
- 180 g plain wheat flour
- 2 tsp. baking powder
- 4 dsp. cocoa
- 50 g dark chocolate, 70 %
- 50 g white chocolate

Preparation method

- Preheat the oven to 200°C.
- Set up the beater. Cream the butter with the sugar. Add the eggs one at a time and beat until smooth. Add the milk and vanilla sugar. Beat well for a further few seconds.
- Chop the dark and white chocolate.
- Mix the flour, baking powder, cocoa and chocolate pieces and fold slowly into the egg mixture at a low setting using the dough hook.
- Fill into the muffin tin and bake for approx. 15 min. in the centre of the oven.



SWISS CARROT CAKE

Ingredients

(for a cake tin 24 cm diameter)

- 250 g carrots
- 200 g shelled hazelnuts
- 50 g plain flour
- 50 g cornflour
- 6 egg yolks
- 2 dsp. sugar
- 2 dsp. warm water
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{2}$ tsp. baking powder
- 2 cl lemon juice
- 6 egg whites
- 1 pinch salt
- baking paper
- butter for greasing
- icing sugar to dust
- 1 cake tin 24 cm diameter

Preparation method

- Set up the mincer with the grater attachment and finely grate the hazelnuts.
- Peel the carrots and cut off the ends.
- Set up the shredder (reversible grating disc). Grate the carrots and mix with the lemon juice.
- Beat the 6 egg yolks with the 2 dsp. water and the 2 dsp. sugar in the mixing bowl for 3 min. at the highest setting with the beater until creamy. Then transfer the mixture to another container.
- Preheat the oven to 180°C. Line the base of a loose-based cake tin with baking paper and grease the sides well.
- Put the egg whites into the mixing bowl with a pinch of salt and beat with the whisk until stiff.
- Mix the egg yolk mixture with the grated carrots, ground hazelnuts, flour, cornflour, cinnamon, baking powder and butter. Then gently fold in the beaten egg whites and put into the cake tin immediately.
- Bake for 45 min. at 180°C. Allow the cake to cool in the tin and dust with icing sugar.



SCONES

Ingredients

Dough:

- 450 g plain flour
- 15 g baking powder
- 1 pinch salt
- 110 g butter
- 20 g sugar
- approx. 230 ml milk

For brushing:

- 1 egg yolk
- 2 dsp. milk

Preparation method

- Sieve the flour and baking powder into the mixing bowl and add the salt. Add the butter in small knobs and mix with the dough hook until the mixture resembles breadcrumbs.
- Add the sugar and milk. Stir in with a spoon and then knead gently.
- Grease a baking sheet. Roll out the dough on a floured surface to a thickness of about 1 cm. Cut out rounds of 5 cm in diameter and place these on the baking sheet.
- Beat the egg yolk with the milk and brush the tops of the scones. Bake for approx. 10 – 15 min. at 200°C.

Tip: For scones that are light in texture, knead the dough only very briefly.



PIPED BISCUITS

Ingredients

- 200 g butter or margarine (at room temperature)
- 200 g sugar
- 1 packet vanilla sugar
- 4 egg yolks
- 2 dsp. rum
- 300 g plain flour
- 100 g peeled, finely ground almonds
- 1 egg yolk

Preparation method

- Put all the ingredients into the mixing bowl and mix with the beater.
- Switch off the machine if necessary to scrape the mixture from the sides of the bowl with a dough scraper and stir in again.
- Put the mixing bowl to one side and set up the mincer with the biscuit piping attachment.
- Put the mixture into the mincer and pipe the desired forms onto greased baking sheet. Leave the biscuits to stand in a cold place for 1 hour.
- Then brush with beaten egg yolk and bake in a preheated oven at 175°C for 20 – 25 min.



TARTE TATIN

Ingredients

- 3 eggs
- 125 g sugar
- 80 g plain flour
- 4 spoonfuls cream or sour cream
- 1 tsp. baking powder
- 4 apples
- 1 packet vanilla sugar
- 120 g sugar for caramelizing
- a little butter for caramelizing
- salt

Preparation method

- Peel and core the apples, cut into eighths and cut these again into 2.
- For the caramel, put the sugar into a pan with a little butter and heat on the stove until the sugar caramelizes.
- Take a round, non-stick ovenproof dish with a diameter of 24 cm.
- Spread the caramelized sugar evenly over the base of the dish and lay the apples over this (the base must be well-covered; add a few extra slices of apple if necessary).
- Separate the eggs. Whisk the eggs in the mixing bowl with a little salt until stiff. Remove the whipped egg whites.
- Put the egg yolks with the sugar into the bowl and mix for 4 min. at the highest setting. Then add the flour, the cream and the baking powder and mix for 3 min. at the lowest setting.
- Then fold in the egg whites, using the momentary pulse setting until all ingredients are well mixed. Sprinkle the apples with the vanilla sugar and cover with dough.
- Bake the cake for 45 min. at 170°C and serve warm.

Tip: Serve the cake with sour cream or unwhipped cream.



TIROLEAN DOUGHNUTS



Ingredients

- 70 g butter
- 600 g plain flour
- 150 g sugar
- 60 g brewer's yeast
- 2 eggs
- 4 egg yolks
- 1 pinch salt
- 2 dsp. rum
- 200 ml lukewarm milk
- jam or cream for the filling
- grated rind of a lemon

Preparation method

- Put the lukewarm milk into the mixing bowl together with 100 g flour and the yeast. Mix with the dough hook. Then cover and leave to rise for 20 min.
- Add the remaining ingredients to the dough and knead. Then allow the dough to rise for a further 30 min.
- The ball of dough should be soft and elastic. Roll it out to a thickness of 1 cm. With the aid of the circular rim of a glass, cut out as many slices as possible and allow these to rise for 1 hour.
- Deep fry the slices in oil. When cool, the cooked doughnuts can be filled with cream or jam. Inject the filling with a piping syringe.

CAPRESE-STYLE CAKE

Ingredients

- 250 g almonds
- 125 g dark chocolate
- 200 g butter
- 200 g sugar
- 5 eggs
- 1 pinch salt
- 1 tsp. instant coffee powder
- Amaro liqueur

Preparation method

- Finely grate the unpeeled almonds and the chocolate in the shredder with the reversible grating disc (medium fine) or with the grater attachment.
- Put all the ingredients into the mixing bowl and mix with the whisk.
- Then fill the mixture into a one-use aluminium case. The cake should not be more than 2 cm high.
- Baking time is 60 min. at 160°C in a preheated oven. Serve the cake the following day after cutting into squares.



TURKISH PITTA BREAD

Ingredients

(for 2 pittas:)

- 500 g plain flour
- 40 g fresh yeast
- 1 spoonful honey
- 200 ml lukewarm water
- 30 ml olive oil
- 1 tsp. salt
- 1 tsp. black caraway seeds

Preparation method

- Put 200 g flour into the mixing bowl (beater).
- Dissolve the yeast and honey in the warm water, add to the flour and mix briefly.
- Dust the dough with flour and leave to rest for 15 min. Then remove the beater and insert the dough hook. Add the remaining flour, the salt and 20 ml olive oil and knead until the dough is smooth.
- Leave to rise for 45 min.
- Divide the dough into 2 halves, shape each half into an oblong pitta and press furrows into them with your fingers. Brush with the remaining olive oil and sprinkle with the black caraway seeds.
- Bake in a preheated oven for approx. 25 min. at 200°C.



FOCACCIA WITH RICOTTA

Ingredients

Focaccia dough:

- 500 g plain flour
- 1 packet dried yeast
- 1 tsp. sugar
- pinch of salt
- 40 ml cooking oil
- 250 – 300 ml warm water

Topping:

- 500 g ricotta
- 2 egg yolks
- 50 g feta or Parmesan cheese
- salt and pepper
- 2 dsp. olive or vegetable oil
- 1 egg

Preparation method

- Put yeast and warm water into a mixing bowl (dough hook) and mix.
- Add the remaining ingredients and knead to a smooth dough.
- Place a lid on the mixing bowl and leave to stand in a warm place until the dough has visibly increased in volume (approx. 45 min.).
- Knead the dough briefly once more.
- Divide the focaccia dough into 2 portions and roll out on a floured surface to a thickness of about 1 cm. One of the dough sheets should be approximately the size of the baking tray and the other sheet at least 4 cm larger. Grease the baking tray with 2 dessertspoons of oil and place the larger sheet on the tray. Prick several times with a fork.
- Place the ricotta with the remaining ingredients in the mixing bowl, mix together and then spread this mixture over the dough sheet. Place the second smaller dough sheet over this to cover the focaccia. Press the edges firmly together to seal the sheets.
- Prick the focaccia in various places with a fork and leave to rise under a damp cloth for approximately 1 hour. Then brush the focaccia with the beaten egg and bake for 25 min. at 200°C.



PIZZA DOUGH

Ingredients

- 500 g plain flour
- 1 packet dried yeast
- 1 tsp. sugar
- 1 pinch salt
- 40 ml oil
- 250 – 300 g warm water

Preparation method

- Put the yeast and the warm water into the mixing bowl (dough hook) and stir.
- Add the remaining ingredients and knead to a smooth dough.
- Put the lid on the bowl and leave to stand in a warm place until the volume of the dough has visibly increased (approx. 45 min.).
- Knead the dough briefly once more.
- Then roll out on a floured surface and cover with the desired topping. Bake in a preheated oven for 15 – 20 min. at 180°C.



DOUGH FOR PANETTONE

Ingredients

- 25 g brewer's yeast
- 500 g flour
- 100 g butter
- 125 g sugar
- 2 eggs
- 1 glass milk
- pinch salt

Preparation method

- Put milk, yeast and half of the flour in the mixing bowl. Cover and mix for 2 – 3 min. with the dough hook, then leave the dough to rise for about 20 min. Then add the remaining ingredients and knead the dough again for several minutes.
- Put the dough in a tall, greased, ovenproof tin. Garnish the surface with crumble (a crumbly dough made from butter, flour and sugar) and leave in a warm, draught-free place to rise for another 2 hours.
- Bake the panettone at moderate heat (180°C) for 40 min.



CAKE MIXTURE

Ingredients

- 3 – 4 eggs
- 200 – 250 g sugar
- A pinch of salt
- 1 tbsp. vanilla sugar or
zest of half a lemon
- 200 – 250 g butter
or margarine(room
temperature)
- 500 g flour
- 10 g baking powder
- 125 ml milk

Preparation method

- Attach stirring whisk.
- Add all ingredients.
- Process for 30 seconds at setting 1.
- Process for 4 – 5 minutes at setting 5 (MUM with 7 speed settings)
or setting 3 (MUM with 4 speed settings).



PASTA DOUGH

Ingredients

- 300 g flour
- 150 g eggs (approx 3)
- 15 – 30 ml cold water
(as needed)

Preparation method

- Insert kneading hook.
- Add all ingredients.
- Process for 3 – 5 minutes at setting 3 (MUM with 7 speed settings) or setting 2 (MUM with 4 speed settings).

