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TECHNIEKMACHT

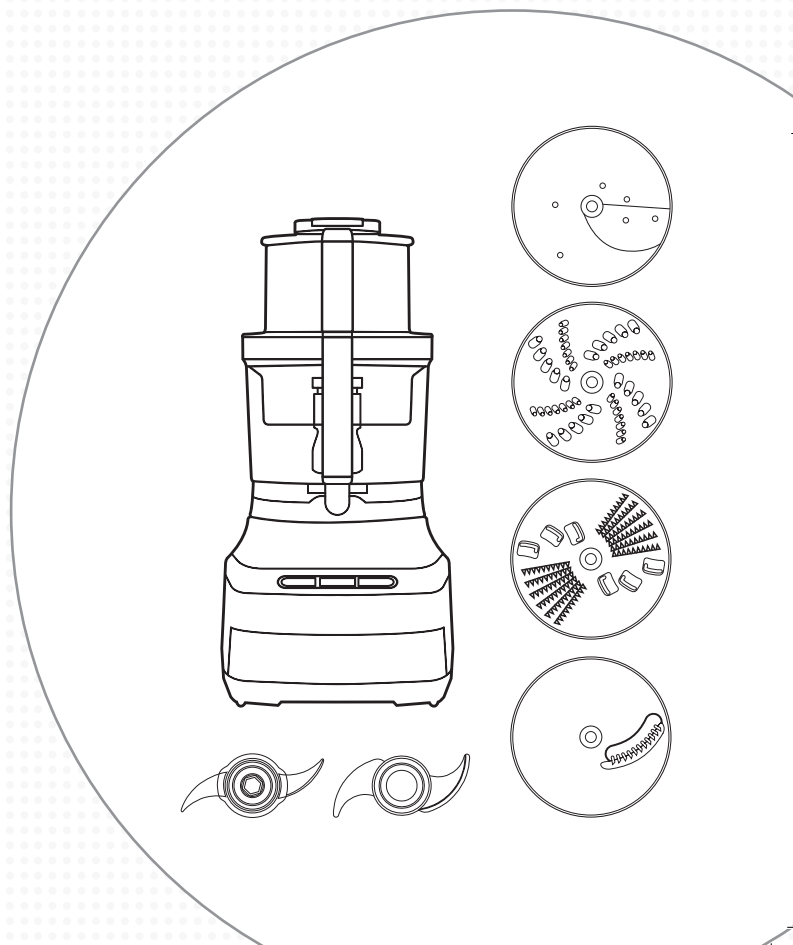
rohaus.com

Food Processor

Instruction and recipe booklet

RP910S

CE





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Please read these instructions and retain for further reference.

Introduction

Congratulations on the purchase of your Rohaus Food Processor.

Combining Dutch technology, European engineering, 21st century design and professional product specification, for us, an outstanding appliance is not just a delight to use, it should inspire pride in ownership. Working in harmony with you, a natural expression of your style and skills, tough and powerful and yet with a balanced precision, every appliance we put our name to amplifies technique and enhances life.

We call this: Living Engineering.

The Rohaus Food Processor is designed with durable stainless steel components and includes pre-programmed controls that together with set of functional accessories provide ultimate performance result



Rohaus Safety Precautions

- Always use extreme care when handling blades and cutting discs. These are extremely sharp and may cause injury if handled incorrectly. Always store blades and cutting discs in their respective covers or processing containers.
- Unplug from power outlet when not in use, before putting on or taking off attachments, and before cleaning.
- Do not put hot liquids into the processing bowl. Cool to room temperature before placing in processing bowl.
- Avoid contacting moving parts at all times.
- Place the processing bowl onto the base of the processor before fitting any attachments.
- All blades and attachments should be removed with care before cleaning.
- Do not over fill the processor.
- Do not process for longer than the time periods recommended in the operating chart.
- Always remove the blade before emptying the processing bowl of its contents.
- Do not operate for more than 30 seconds at a time when processing heavy loads. None of the recipes in this manual are considered a 'heavy load'.
- Take care when removing the bowl from the base, emptying the bowl or during fitting and removal of blade system, as blades are extremely sharp.
- The maximum loading applied should not be more than 500g of flour and 300g of water. The operating time should be 2 minutes 30 seconds maximum.

Rohaus is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance unattended, before assembling, disassembling or cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner.
- For additional protection, Rohaus recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.



Features Of Your Rohaus Food Processor

Processing cover

The processing cover or lid of bowl provides a safety feature to the appliance. The appliance will not operate unless the bowl, cover and large feed pusher are correctly positioned and locked into place.

1400 watt induction motor

The die-cast base houses a powerful 1400 watt motor. This motor is ideal for high load applications during processing, and provides a greater starting strength whilst maintaining speed throughout. The Rohaus Food Processor motor is reliable, quiet, will provide a long life and is backed by a 10 year guarantee.

START/STOP button

For easy use the START/STOP button starts and stops the operation of the food processor.

Auto Pulse

The Auto Pulse function is a clever and versatile feature providing short bursts of processing, for a set length of time. Creating bread or biscuit crumbs couldn't be easier.

Pulse

The control panel includes a Pulse function for optimum cutting precision during processing.

Storage drawer

The unique drawer design enables attachments to be stored conveniently, and safely, within the appliance when not in use.

Non-slip feet

Keeps the food processor secure on the bench top during use.

Food Pushers

The food pushers assist in guiding the food through the chute to ensure ingredients hit the blade vertically for best processing results. Three food pushers are included, depending on the size of the chute being used and the size of foods. For thinner foods, use the smaller internal pusher for consistent even slicing. This pusher also doubles as a measuring cup.

Wide Chute

At 14 cm's wide, the extra wide chute eliminates the need to cut most ingredients, to fit into the chute. Guide ingredients through the chute into the selected blades. Additional ingredients can be added during other processing tasks.

Chute Safety Feature

The wide chute pusher provides a safety interlock feature to the appliance. The motor will not operate unless the bowl and lid are correctly locked in position, and the large feed pusher is inserted.

Spindle

Drives all the food processing attachments. The spindle must be in place to operate the food processor.

Processing bowl with handle

Large 2 litre capacity processing bowl.

The handle of the processing bowl includes a patent-pending robust stainless steel interlock that prevents food catching and building up, ensuring easy cleaning.

Second processing bowl

The smaller processing bowl is ideal for small amounts of ingredients. At 400ml in volume, this bowl is perfect for chopping nuts, creating pesto or chopping herbs.

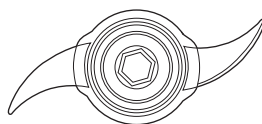
Cord storage facility

For added convenience the unused cord length can easily be pushed into the base of the processor for storage.

Attachments For Your Food Processor

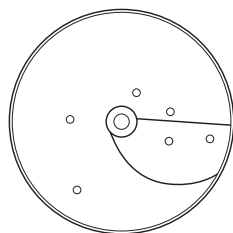
1. Universal 's' blade

Stainless steel smooth edged processing blade is designed for cutting, kneading, whisking and emulsifying. The second smaller 's' blade is suitable for the smaller bowl.



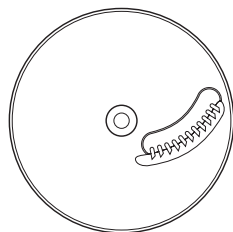
2. Variable slicing blade

The variable stainless steel slicing blade allows foods to be sliced to a variety of thickness's, up to 7mm. This blade can not be used in the small processing bowl.



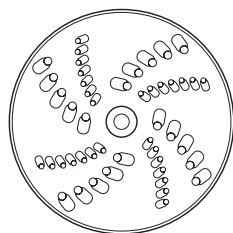
3. Julienne disc

The stainless steel julienne blade is perfect for achieving consistent julienne cut food, perfect for salad, stir fry or garnishing.



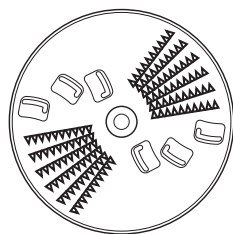
4. Reversible shredding disc - fine and coarse

Ideal control, the reversible stainless steel shredding blades allow for the choice of fine or coarse results.



5. Reversible grating and shaving disc

Unique to processing is the shaving blade. It does lovely thin flakes, great for parmesan and sweet potato crisps. The alternate side is ideal for hard cheeses and chocolate.



Using Your Rohaus Food Processor

- Before using your Food Processor, familiarise yourself with all parts, remove all promotional and packaging materials. Use caution when handling blades, as blades are sharp.
- Wash the processing bowl, processing cover and all attachments in warm water using a mild detergent. Dry each part thoroughly before use.
- Before you assemble the food processor, ensure that the power cord is unplugged.

1. Place the motor base facing you on a dry, level surface.

2. Place the processing bowl onto the motor base, the bowl will only sit correctly on the base when the handle is positioned to the right, see figure 1.

3. Rotate the handle clockwise to lock, as indicated by the graphics on the left side of the motorbase, see figure 2.

4. Position the lid onto the processing bowl. You will notice a solid grey line to the left of the holding lip on the lid, when placing the lid onto the bowl this arrow needs to align with the solid grey line on the handle of the bowl. To lock, turn the lid clockwise, as indicated by the graphics, on the top of the handle, see figure 3.

IMPORTANT: If the processing bowl, processing cover and large pusher are not correctly assembled, the food processor will not operate. This is a safety feature. Using your Food Processor

1. Plug the power cord into a 220-240V AC power outlet and turn the power 'ON'.

2. Using the START/STOP button on the control panel, press once to start processing. The Pulse function remains on as long as the Pulse button is pressed down. The Auto Pulse function will run for a predetermined length of time. Further ingredients can be added whilst the appliance is running by pouring through the medium or small feed tube once the food pusher/s have been removed. Removing the large pusher will stop the motor running.

3. After you have completed processing, press the START/STOP button to stop processing.

NOTE: For maximum control, load the feed tube before turning on your food processor.

Always use the food pusher for more evenly processed foods and never push with your fingers.

IMPORTANT: The food processor is fitted with a safety thermal cut-out device and will shut off in the event of overload. If this occurs, switch the appliance off and it will automatically reset when cool.

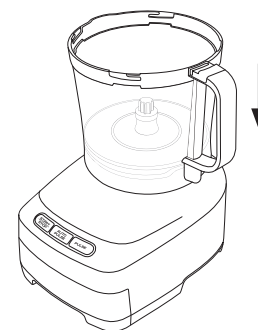


figure 1

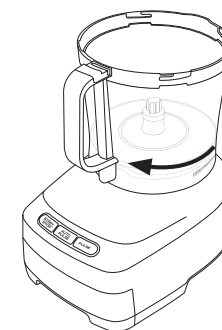


figure 2

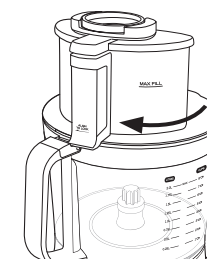


figure 3

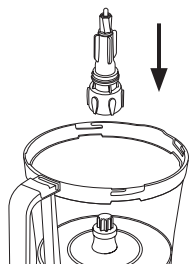


Fitting/Using The Tools On Your Food Processor

NOTE: all attachments must be firmly attached to the spindle. Always adjust the attachments until you are sure that they are correctly fitted.

Placing the spindle

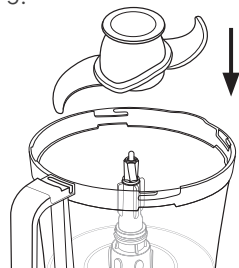
Fit the spindle onto the drive shaft, see figure 4.



Universal 's' Blade

1. Fit the processing bowl and spindle as detailed previously in figures 1, 2 & 4.

2. Fit the universal 's' blade over the spindle and press firmly into place, see figure 5.



WARNING: use caution, as blades are sharp. Always handle the processing blade by its central plastic section.

3. Place food into the processing bowl.

4. Fit the processing cover to the processing bowl, see figure 3 and place the food pusher in the feed chute.

5. Plug the power cord into a 220-240V AC power outlet and turn the power 'ON'.

6. Start processing using the START/STOP or Pulse buttons.

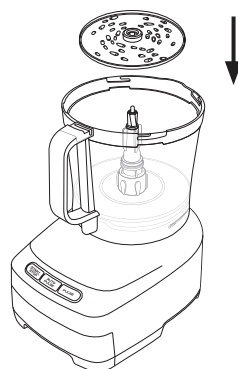
7. When processing is complete, remove the spindle and blade from the processing bowl before removing the processed food.

Reversible grating/shaving, shredding and julienne discs

1. Fit the processing bowl and spindle as detailed previously, in figures 1, 2 and 4.

2. Select the 'Reversible' disc of your choice - Shredding (fine or coarse), Grating/Shaving or the dedicated Julienne disc.

3. Fit the disc over the spindle and press firmly into place, see figure 6.



WARNING: use caution as the blades are sharp.

4. Fit the processing cover to the processing bowl as previously shown in figure 3 and place the food pusher in the feed chute.

5. Plug the power cord into a 220-240V AC power outlet and turn the power 'ON'.

6. Start processing using the START/STOP button.

7. When processing is complete, remove the disc and spindle from the processing bowl before removing the processed food.

Variable slicing blade

1. Fit the processing bowl and spindle as detailed previously in figures 1, 2 and 4.

2. Fit the slicing disc over the spindle and press firmly into place, see figure 7.



WARNING: the variable slicing blade can be used in the large processing bowl only. Do not use the variable slicing blade in the small bowl.

3. Fit the processing cover to the processing bowl as previously shown in figure 3 and place the food pusher in the feed chute.

4. Plug the power cord into a 220-240V AC power outlet and turn the power 'ON'.

5. Start processing using the START/STOP button.

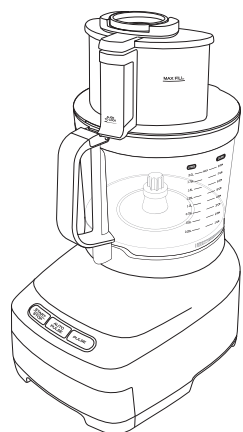
6. When processing is complete, remove the disc and spindle from the processing bowl before removing the processed food.

WARNING: use caution as the blades are sharp.



Storing Your Food Processor

The Rohaus Food Processor was designed so that all attachments can be stored within the unit itself, see figure 8.

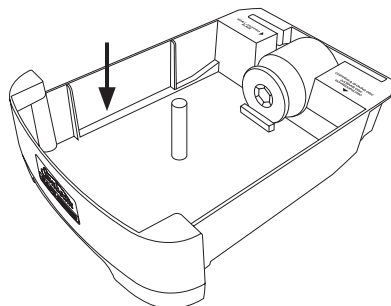


Storage drawer

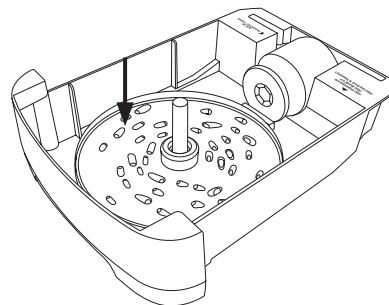
The 'Julienne Blade', 'Reversible Shredding' disc, 'Reversible Grating and Shaving' disc are all stored in the storage drawer.

1. Slide out the storage drawer at the base of the food processor.

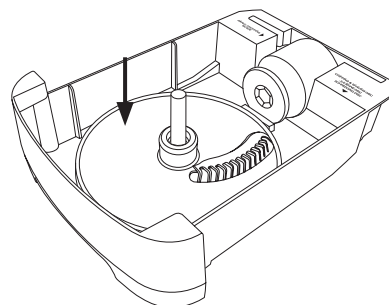
2. Place the small universal 's' blade at the rear of the drawer as indicated in figure 9.



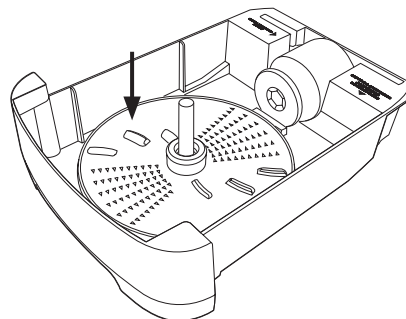
3. Place one of the 'Reversible discs' in storage drawer as indicated in figure 10.



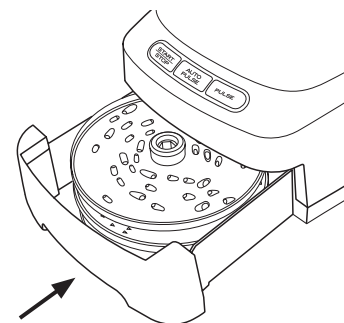
4. Place the 'Julienne Disc' in the storage drawer as indicated in figure 11.



5. Place the remaining 'Reversible Disc' in on top of the first 'Julienne Disc' as indicated in figure 12.



6. Close storage drawer, see figure 13.



Processing bowl storage, see figure 14.

1. Place the processing bowl onto the base of the food processor.

2. Fit the spindle over the drive shaft.

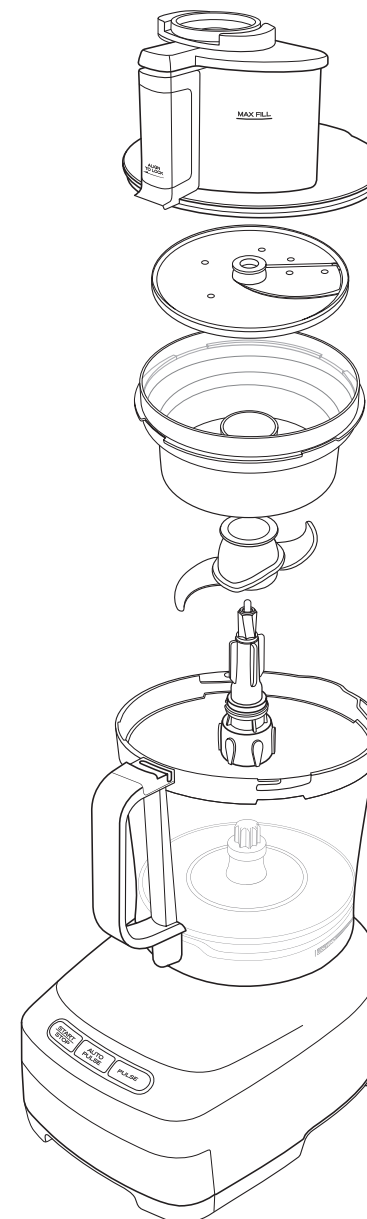
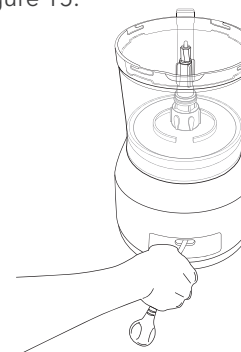
3. Fit the large universal 's' blade over spindle.

4. Place the small bowl inside the large bowl.

5. Place the 'Variable Slicing' blade over the spindle and then fit the processing cover to the processing bowl.

Cord storage

The power cord can be stored by pushing it into the back of the motor base, see figure 15.





Handy Hints For Processing

Chopping

For the best, most consistent results, you should try to process pieces of food that are approximately equal in size. When you break, cut or tear food into uniform pieces before you begin processing, the finished results will be more uniform. More consistent processing results are achieved if the container is not overloaded.

Mincing

Pre-cut meat into cubes approximately 2cm square.

Vegetables

When processing vegetables such as onions, peel and quarter or cut large vegetables into eighths.

Mixing

The quantities that can be processed within the Processing bowl will vary with the density of the mixture.

For best results with cheese

Softer cheeses such as Cheddar or Swiss should be well chilled before processing. For best results with harder cheeses such as Parmesan or Romano, use the shaving disc, with the cheese at room temperature.

NOTE: when grating parmesan cheese do not apply a lot of pressure to the food pusher.

Soups

When preparing soups, always allow ingredients to cool to room temperature, before processing.

Adding Ingredients

When various recipes require dry ingredients such as flour, add them directly into the processing bowl before processing. There is no need to sift ingredients when using your food processor. Liquid ingredients may be added while the processor is operating by pouring through the feed tube in the processor cover.

NOTE: when processing sauces or semi-liquid ingredients, stop the food processor and scrape down the container sides with the spatula provided.

Using the Feed Tube

The most important factor for successful slicing and shredding is the way in which the food is packed into the feed tube.

When slicing, shredding, shaving or grating

Cut all ingredients to a size that fits comfortably into the feed tube. Pack the feed tube and, while holding food steady and upright with the food pusher, press down evenly until all ingredients are sliced or shredded. The more firmly you push, the thicker the slices or shreds. Do not use excessive force or you may damage the food processor.

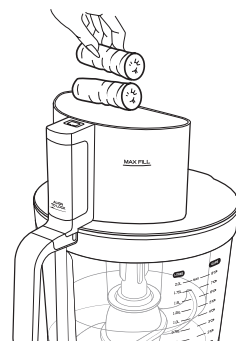
NOTE: never use fingers to push food down the feed tube. Always use the food pusher.

For best results when slicing

The feed tube should always be packed firmly to allow each piece of food to support the others. There will always be a small portion of food left unprocessed between the food pusher and the blade.

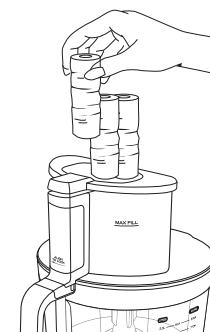
Preparing longer slices

Pack food items horizontally in the feed tube, see figure 16.



Preparing shorter slices

Pack the food items vertically in the feed tube, see figure 17.



Food Pusher

Use the food pushers to help guide food through the chute for even, consistent processing. Use the smaller food pushers for smaller, thinner foods for best results.

NOTE: Always wait for the universal 's' blade or any attachments to stop moving completely before removing the processing cover.

WARNING: Use extreme caution, as blades are sharp. Always handle the universal 's' blade by its central plastic section.

WARNING: The variable slicing blade can be used in the large processing bowl only. Do not use the variable slicing blade in the small bowl.

CARE AND CLEANING

When you have finished processing, unplug the Food Processor from the power outlet.

All accessories and processor tools can be washed in hot soapy water except for the processor body. Clean the processor body by wiping with a damp cloth.

WARNING: care must be taken when handling the metal blades as these items are extremely sharp.

NOTE: always unplug the Food Processor before cleaning.

Dishwasher Use

All plastic components deteriorate through the prolonged use of a dishwasher for cleaning.

We do not recommend to place any parts of the food processor in the dishwasher. If using the dishwasher, place parts only on the top rack of your dishwasher. Do not place any parts in the bottom racks. This may cause plastic parts to distort due to the heating element in the dishwasher.



Recipes

PASTRY & DOUGH

Basic White Loaf

Makes: 1 loaf
½ cup warm milk
¼ cup warm water
1 tablespoon caster sugar
1 teaspoon yeast
1 ¾ cups plain flour
60g butter (melted)
1 teaspoon salt

1. In a small bowl combine milk, water, sugar and yeast. Allow to stand in a warm place until mixture begins to foam.
2. Using the large bowl fitted with the large universal 's' blade, add flour, butter, salt and yeast mixture. Process until dough forms a ball.
3. Turn dough out onto a lightly floured surface and knead gently.
4. Place dough into a greased bowl, cover and allow to rise in a warm place until doubled in size. This will take approximately 30-40 minutes.
5. Preheat oven to 180°C. Lightly grease a loaf pan.
6. Punch down the dough and place in loaf pan.
7. Bake for 30 minutes and until loaf sounds hollow when the base is tapped.

Pizza Dough

⅓ cup lukewarm milk
2 teaspoons yeast
1 teaspoon caster sugar
2 cups plain flour
2 teaspoons salt
1 egg,
60g butter (melted)

1. In a small bowl combine milk, yeast and sugar. Allow to stand in a warm place until mixture begins to foam.
2. Using the large processing bowl fitted with universal 's' blade process flour, salt,

egg and butter.

3. Add yeast mixture to the bowl and press auto pulse. Place dough onto a floured surface and knead gently until smooth.

4. Place in a greased bowl, cover and allow to rise in a warm place until doubled in size about 30-40 minutes.

5. Turn dough out of bowl and halve. Roll into two 26cm circles.

Short Crust Pastry

2 cups plain flour
125g butter (room temperature)
1 egg yolk
1 tablespoon iced water

1. Using the large processing bowl fitted with the large universal 's' blade process flour, butter, egg yolk and water until mixture forms a ball.
2. Knead pastry until smooth shaping into a disk. Wrap pastry in plastic wrap and refrigerate for 30 minutes before use.

Sweet Short Crust Pastry

2 cups plain flour
½ cup icing sugar
125g butter (room temperature)
2 egg yolks
1 tablespoon iced water

1. Using the large processing bowl fitted with the large universal 's' blade process flour, icing sugar, butter, egg yolks and water until mixture forms a ball.
2. Knead pastry until smooth then shape into a disk. Wrap pastry in plastic wrap and refrigerate for 30 minutes before use.

Olive and Rosemary Focaccia Bread

Makes: 1 loaf
½ cup lukewarm water
1 teaspoon yeast
1 teaspoon caster sugar
2 cups plain flour
1 teaspoon salt
½ cup olive oil

1/3 cup kalamata olives (pitted)
1 tablespoon freshly rosemary leaves
Salt and freshly ground black pepper,
to taste

1. In a small bowl combine water, yeast and sugar. Allow to stand in a warm place until mixture begins to foam.
2. Using the large processing bowl fitted with the large universal 's' blade, process flour and salt. Add yeast mixture with half of the oil. Select Auto Pulse.
3. Shape dough into a ball and place in a greased bowl, cover. Allow to stand in a warm place until dough has doubled in size approx. 30-40 minutes
4. Lightly grease a rectangular baking tray. Preheat oven to moderately hot 180°C.
5. Roll each portion of dough on a lightly floured surface to about 1cm thick. Place on prepared baking trays.
6. Cover and allow to rise for about 30 minutes. Using your knuckles, press small indents into the dough. Brush with remaining oil and sprinkle with olives, rosemary and salt. Bake for 30 minutes or until golden.

DIPS & SAUCES

Chimmichurri

This is a great sauce for steaks or any grilled meat. Makes: 2 ½ cups

1 bunch fresh flat leaf parsley
2 cloves garlic
½ red onion
½ cup olive oil
¼ cup red wine
vinegar 2 teaspoons
lemon juice 1 teaspoon
fresh oregano
Salt and freshly ground black pepper,
to taste

1. Using the small processing bowl fitted with the small universal 's' blade process parsley, garlic and onion until roughly chopped.

2. Add remaining ingredients through the small chute and process until all ingredients are finely chopped. Season to taste with salt and pepper.

3. Store in a clean, covered container in the refrigerator for up to one week.

TIP: This sauce is also great for marinading.

Marinate meat in half of the chimmichurri then serve with the remaining sauce.

Roasted Beetroot Dip

Makes: 3 cups
3 large beetroot
1 clove garlic
2 tablespoons olive oil
1 tablespoon lemon juice
½ teaspoon ground coriander
½ teaspoon ground cumin
Salt and freshly ground black pepper,
to taste

1. Preheat oven to 180°C.
2. Place whole beetroot in the middle of a square of tinfoil with garlic and half of the olive oil. Bring edges of tinfoil together to form a parcel. Place in oven and bake for 30-40 minutes or until beetroot are tender.
3. Once beetroot have cooled, rub the skin off and cut in half.
4. Place all ingredients into the large processing bowl fitted with the large universal 's' blade. Process until smooth. Season to taste with salt and pepper.
5. Store in a clean, covered container in the refrigerator for up to one week.



Mayonnaise

Makes: 2 cups

4 egg yolks

1 tablespoon white wine vinegar

2 teaspoons Dijon mustard

2 ¼ cups vegetable oil

Salt and freshly ground black pepper, to taste

1. Using the small processing bowl fitted with the small universal 's' blade process egg yolks, vinegar and mustard until combined.

2. With the motor running slowing add the oil in a slow stream. Season to taste with salt and pepper.

3. Store in a clean, covered container in the refrigerator for up to one week.

Variations:

Garlic Mayonnaise - Preheat oven to 180C.

Wrap a head of garlic in tinfoil. Place in oven and bake for 30-40 minutes or until garlic is tender. Squeeze out the garlic cloves from the skin and add to finished mayonnaise. Press Auto Pulse. Season to taste with salt and pepper.

Cheats Tartar Sauce - To the completed mayonnaise add 4 medium gherkins, ½ small red onion, ¼ cup capers, ¼ cup fresh flat-leaf parsley and 2 tablespoons lemon juice. Using the auto pulse button allow to run one cycle. Season to taste with salt and pepper.

Herbed Mayonnaise add - To the completed mayonnaise add 1 tablespoon lemon juice, 2 teaspoons fresh chives, 2 teaspoons fresh dill and 2 teaspoons fresh flat leaf parsley. Press Auto Pulse. Season to taste with salt and pepper.

SALADS

Smoked Salmon Salad

This salad is great for an afternoon snack!

Serves: 2

1 English cucumber

1 bunch radishes

1 red onion

¼ cup olive oil

2 tablespoons freshly chopped dill

2 tablespoons lemon juice

1 teaspoon honey

250g smoked salmon

Salt and freshly ground black pepper, to taste

1. Using the large processing bowl fitted with the variable slicing blade to 3mm, process the cucumber lengthways to form thin long slices. Repeat with radishes and red onion. In a large bowl toss cucumber, radish and red onion.

2. In a small bowl combine oil, dill, lemon juice and honey. Season to taste with salt and pepper.

3. Add salmon, pour over dressing and toss to combine. Serve.

MAINS/SIDES/SOUPS

Vegetarian Lasagne

Serves: 8-10

Olive oil spray

2 eggplants

2 large zucchinis

2 medium sweet potatoes (peeled)

1 large red onion

1 red capsicum

de-seeded ½ cup semi dried tomatoes

¼ cup fresh basil (chopped)

800g can crushed tomatoes

50g butter

¼ cup plain flour

3 cups milk

200g mozzarella cheese grated

50g parmesan cheese grated

4 fresh lasagne sheets

Salt and freshly ground black pepper, to taste

1. Preheat oven to 200°C. Grease 2 baking trays with oil spray.

2. Using the variable slicing blade to 4mm, process eggplant lengthways in the large chute to form thin long slices. Repeat this process with zucchini, sweet potato and red onion.

3. Spread sliced vegetables over baking trays and bake for 20-25 minutes or until golden and tender.

4. Using the large processing bowl fitted with the universal 's' blade process capsicum, semi dried tomatoes, basil and crushed tomatoes until a smooth paste. Season to taste with salt and pepper.

5. In a medium saucepan melt butter. Whisking add flour to form a paste.

Slowly add milk, stirring constantly to prevent lumps forming. Cook until sauce has thickened. Remove from heat and stir through mozzarella.

6. In a greased baking dish layer roasted vegetables, tomato sauce, white sauce and lasagne sheets. Repeat. Top with a layer of white sauce and parmesan cheese.

7. Place in oven and bake for 20-30 minutes or until cheese is melted and lasagne sheets are cooked.

TIP: this lasagne can be frozen and reheated.

Herb Crusted Chicken

Serves: 4-6

10 slices white bread

1 clove garlic

1 tablespoon fresh chives

1 tablespoon fresh flat leaf parsley

2cm piece lemon rind

8 chicken thigh fillets

2 cups plain flour

4 eggs (lightly beaten)

¼ cup vegetable oil

Salt and freshly ground black pepper, to taste

1. Using the large bowl fitted with the universal 's' blade process bread, garlic, chives, parsley and lemon until all ingredients are finely chopped. Season to taste with salt and pepper.

2. Dip chicken fillets in flour, egg and breadcrumb mixture. Repeat. Refrigerate for 10 minutes.

3. Heat oil in a large frying pan over medium heat. Add chicken in batches and cook for 4-5 minutes on each side or until golden brown and cooked. Serve immediately.

TIP: This chicken is great in sandwiches.

Roasted Pumpkin and Sweet Potato Soup

Makes: 8 cups

2 onions

500g carrot (peeled)

500g sweet potato (peeled)

2 tablespoons vegetable oil

2 cloves garlic

2 teaspoons ground cumin

1 teaspoon ground coriander

5 cups chicken stock

400g can chickpeas (drained, rinsed)

1 tablespoon lemon juice

Salt and freshly ground black pepper, to taste

1. Using the large bowl fitted with the variable slicing blade set to 3mm slice onion, carrot and potato.

2. Heat oil in a medium pot over medium heat. Add onion, carrot, potato and garlic cooking for 10-15 minutes or until softened.

3. Add spices and cook for 1-2 minutes or until fragrant. Add stock and chickpeas and simmer for 30 minutes or until vegetables are tender. Set aside to cool.

4. Using the large bowl fitted with large universal 's' blade process cooled soup in batches until smooth. Add lemon. Reheat soup before serving. Season to taste with



salt and pepper.

Chorizo and Basil Pizza

Makes: 2 pizzas

1 basic pizza dough, rolled into 2 26cm circles

1 cup tomato sauce

200g mozzarella

2 chorizo sausages

1 bunch fresh basil

¼ cup pine nuts

roasted 1 clove garlic

¼ cup olive oil

Salt and freshly ground black pepper, to taste

Fresh basil leaves, for garnish

1. Preheat oven to 200°C. Line two baking trays with baking paper. Place pizza bases on prepared trays.

2. Using the large processing bowl fitted with the variable slicing blade set to 2mm slice mozzarella and chorizo.

3. Spread tomato sauce over pizza bases. Top with chorizo and mozzarella. Place in oven and bake for 15-20 minutes or until the bases are cooked and the cheese has melted.

4. Meanwhile in the small bowl fitted with the small universal 's' blade add the remaining ingredients and pulse until a chunky paste. Season to taste with salt and pepper.

5. Dollop pesto over the cooked pizzas and top with fresh basil leaves.

SWEETS AND DESSERTS

White Chocolate and Raspberry Cheesecake

Serves: 8-10

200g digestive biscuits

80g butter (melted)

500g cream cheese (room temperature)

180g white chocolate (melted)

1 cup thickened cream

$\frac{2}{3}$ cup icing sugar

¼ cup boiling water

2 teaspoons powdered gelatin

½ cup frozen raspberries

100g white chocolate

2 cups frozen raspberries (thawed)

1. Line a 23cm spring form pan with baking paper.

2. Using the large processing bowl fitted with the large universal 's' blade process biscuits and butter until a fine. Press into the base of the prepared pan.

3. Using the large processing bowl fitted with the large universal 's' blade, process cream cheese, chocolate, cream and icing sugar until well combined.

4. Add gelatine to hot water, stir to combine. Add to the cream cheese mixture and process.

5. Pour into the prepared pan and dot the top with the frozen raspberries, pushing some down into the mixture. Refrigerate for 3 hours or until set.

6. Using large processing bowl fitted with the shaving blade process chocolate to form long shards.

7. Remove cheesecake from pan once chilled. Top with raspberries and white chocolate shards.

Buttermilk Pancakes

Serves: 3-4

1 cup buttermilk

1 cup self raising flour

2 tablespoons caster sugar

½ teaspoon bicarbonate of soda

1 egg (lightly beaten)

60g butter (melted)

butter (for cooking)

1. Using the large processing bowl with the universal 's' blade add all ingredients and process or 1 minute or until a smooth batter.

2. Heat butter in a large non-stick pan over medium heat. Add ¼ cup of batter to the pan and cook for 2-3 minutes on each side or until golden brown and cooked. Repeat. Serve hot with lemon curd.

Basic Butter Cake

Serves: 8-10

185g butter, room temperature

1 cup caster sugar

½ teaspoon vanilla essence

3 eggs

2 cups self-raising flour

¼ cup milk

1. Preheat oven to 180°C. Grease and line a 23cm cake pan.

2. Using the large processing bowl fitted with the large universal 's' blade, process butter, sugar and vanilla until well combined. Scraping down the sides of the bowl if necessary.

3. Add eggs to the mixture and process until combined. Add the flour and milk and continue to process until just combined.

4. Pour mixture into a prepared cake pan.

5. Allow to cool in the pan before turning onto a wire rack.

Super Moist Chocolate Cake

Serves: 8-10

200g dark chocolate

175g butter (room temperature)

$\frac{2}{3}$ cup brown sugar

100g blanched almonds

½ cup cocoa powder

4 eggs

1 cup self-raising flour

100g milk chocolate chips

1. Preheat oven to 160°C. Grease and line a 22cm cake pan with baking paper.

2. Using the large processing bowl fitted with the large universal 's' blade process dark chocolate, butter, sugar, almonds and cocoa until smooth.

3. Add eggs one at a time, making sure to mix well after each addition. Add remaining ingredients and process until smooth.

4. Pour mixture into the prepared pan and bake for 45-45 minutes or until cooked. Allow to cool in pan for 10 minutes before

turning out onto a wire rack.

Chocolate Chip Cookies

Makes: 24

125g butter (room temperature)

½ cup brown sugar

½ cup caster sugar

½ teaspoon vanilla essence

1 egg

1¾ cups self-raising flour

1 cup milk chocolate chips

½ cup white chocolate chips

¼ teaspoon salt

1. Preheat oven to 180°C and grease oven trays.

2. Using the large processing bowl fitted with the large universal 's' blade process butter, sugars and vanilla until well combined. Scraping down sides of the bowl if necessary.

3. Add egg to the mixture and continue to process until mixed. Add flour, chocolate chips and salt processing until just combined.

4. With a tablespoon, form mixture into small balls and place onto tray, allowing room for spreading.

5. Bake for 15 minutes or until cooked. Allow to cool on trays.