

KRUPS PREP EXPERT

HELPLINE

If you have any product problems or queries, please contact our Customer Relations Team first for expert help and advice:

0845 602 1454 - UK

(01) 4018448 - Ireland

or consult our website:

www.krups.co.uk



KRUPS PREP EXPERT



Engineered to prepare and perform

KA850 Food Processor

KRUPS

Beyond reason

INSTRUCTION & RECIPE BOOK

KA850 Food Processor

KRUPS

Beyond reason



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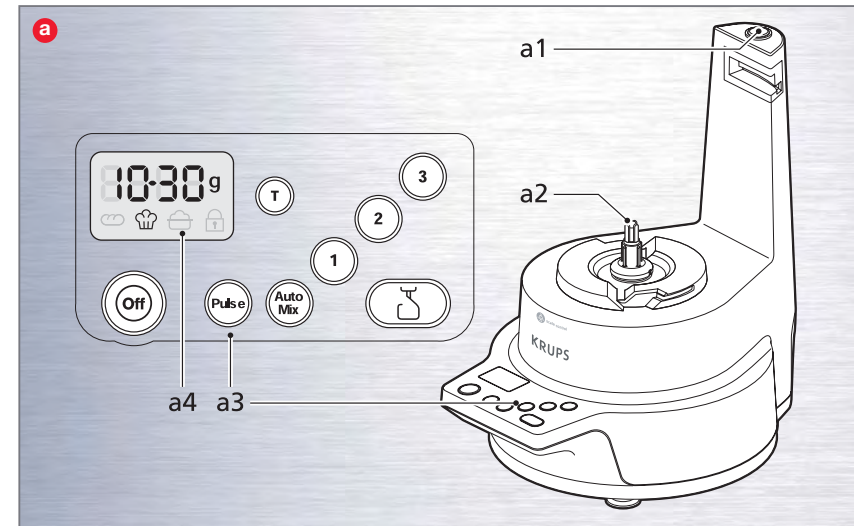
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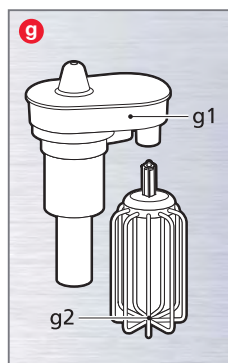
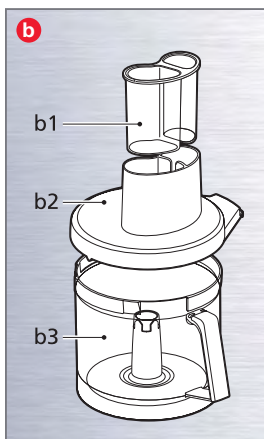
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Thank you for choosing an appliance from the KRUPS range exclusively designed for food preparation. Please take a moment to read the following instructions carefully before using the appliance for the first time.



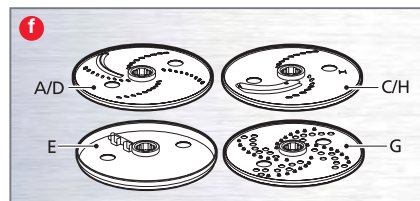
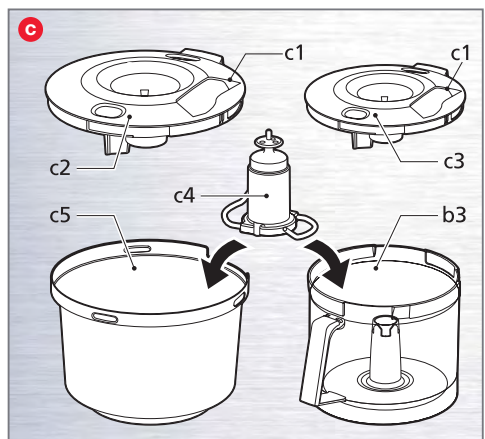
- a Motor Unit & Control Panel**
- a1 Release button for chopping & kneading lids
 - a2 Motor outlet
 - a3 Control panel
 - a4 Display panel

**b Chopping bowl assembly**

- b1 Pusher with measuring section
- b2 Lid with feeder tube
- b3 Transparent bowl

c Kneading assembly (according to model)

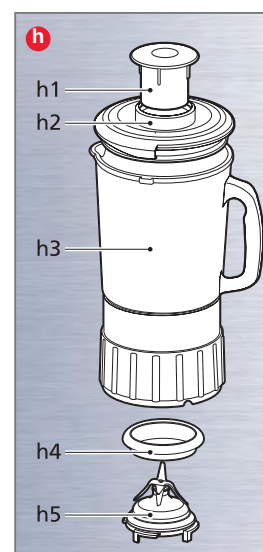
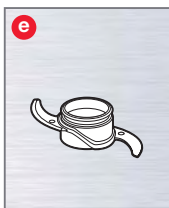
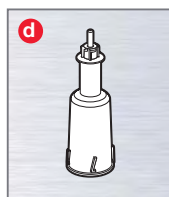
- c1 Opening
- c2 Stainless steel bowl lid
- c3 Transparent bowl lid
- c4 Stainless steel kneading blade
- c5 Stainless steel bowl

**d Spindle****e Stainless steel blade****f Stainless steel slicing/grating discs**

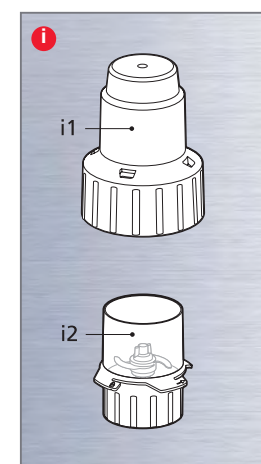
- Side A:** Fine grating
- Side D:** Thin slicing (reversible)
- Side C:** Coarse grating
- Side H:** Thick slicing (reversible)
- E:** French fries (depending on model)
- G:** Parmesan

g Wire whisk

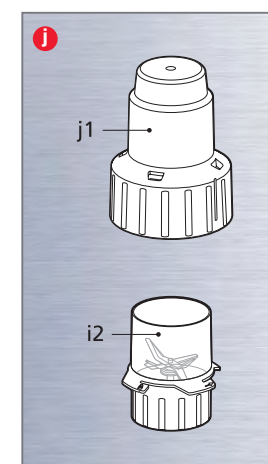
- g1 Whisk drive unit
- g2 Whisk

**h Blender**

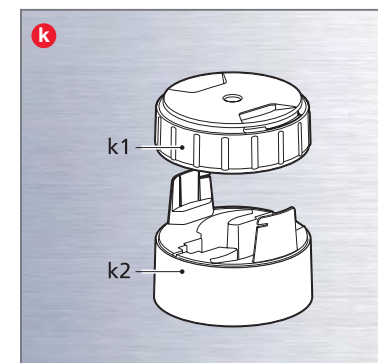
- h1 Measuring cap
- h2 Lid
- h3 Glass jug
- h4 Seal
- h5 Blade support

**i Chopper**

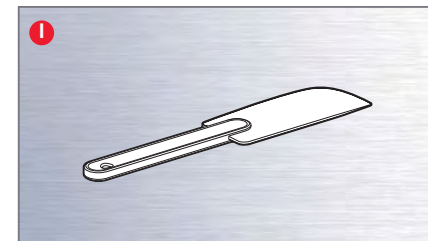
- i1 lid
- i2 bowl

**j Grinder**

- j1 lid
- j2 bowl

**k Storage box**

- k1 lid / weighing tray
- k2 accessories storage support

**l Spatula**

The accessories included with the model that you have just purchased are shown on the flap found at the top of the box.

Stainless Steel Blade (e)

This attachment is used for chopping, mixing, making breadcrumbs and batters. You can also use it for blending and puréeing instead of the blender but the texture for soups is not usually as smooth. The blade is fitted onto the spindle.

Kneading Blade (c4)

For kneading and mixing. Ideal for bread & pizza dough, cake making and pastry dough.

Grating Discs (A/C)

The appropriate disc is fitted onto the spindle. One of the discs is reversible with side (A) for fine grating and side (C) for coarse grating plus there is a Parmesan grating disc. With all grating a small piece of unprocessed food always remains between the disc and the lid. This is normal.

Slicing Disc (D/H)

The disc is fitted onto the spindle. The disc is reversible with side (D) for fine slicing and side (H) for coarse slicing. The fine side gives wafer thin slicing but the coarse side slices food to about 2-3 mm thickness.

Wire Whisking Attachment (g2)

For mayonnaise, whisking egg whites, meringues and whipped cream. Note: when whipping egg whites the total time taken is about 1 - 1½ minutes instead of seconds.

Blender Jug (h3)

Ideal for puréeing soups and sauces, making frothy milkshakes and cocktails, puréeing soft fruits or cooked vegetables and fruit, making batters plus crushing ice.

Mini Chopper (i)

Chops cloves of garlic, herbs, parsley, ham, small amounts of bread for breadcrumbs, nuts and to prepare baby food.

Note: It is not suitable for grinding coffee beans.

Grinder (j)

(Available as an optional accessory)

Grinds dried fruits such as figs, stoned prunes, dried apricots, etc

French fries disc (depending on model) (E)

(Available as an optional accessory)

Easily cuts thin cut 'American style' fries from potatoes.

Storage box (k2)

The box (k2) holds the metal blade, the spindle, reversible grating disc, reversible slicing disc and parmesan disc. Twist the lid (k1) anti-clockwise to lock it shut.

The lid (k1)

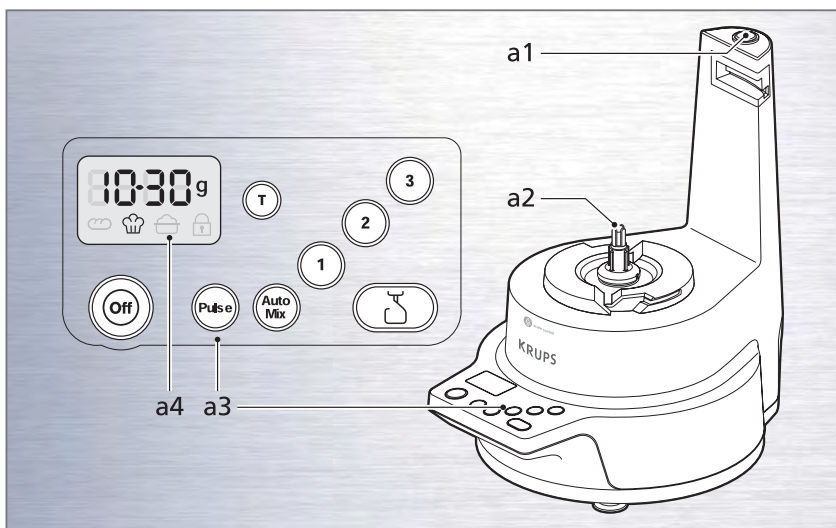
(k1) can also be used as a weighing platform box on the food processor. Remove the transparent bowl (b3) and place the lid (k1) over the motor outlet (a2) (see fig.3 on page 9).

Accessories included are:

| | |
|--|-------------------------------------|
| Wire whisk | <input checked="" type="checkbox"/> |
| Kneading blade | <input checked="" type="checkbox"/> |
| Stainless Steel blade | <input checked="" type="checkbox"/> |
| Stainless Steel Grating/ Slicing discs thick and thin | <input checked="" type="checkbox"/> |
| Parmesan grating disc | <input checked="" type="checkbox"/> |
| Accessory storage support | <input checked="" type="checkbox"/> |
| Lid/Weighing tray | <input checked="" type="checkbox"/> |
| Blender jug | <input checked="" type="checkbox"/> |
| Chopper | <input checked="" type="checkbox"/> |
| Spatula | <input checked="" type="checkbox"/> |

- Read the instructions for use carefully before using your appliance for the first time: use that does not comply with the instructions will release Krups from all responsibility.
- Do not leave the appliance running unsupervised, particularly in the presence of young children or disabled people.
- Check that the power voltage matches your mains installation. Any connection error renders the guarantee invalid.
- This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Always unplug your appliance as soon as you have finished using it, when cleaning it or in the event of a power cut.
- Do not use your appliance if it is not working correctly or if it has been damaged or if the power cord or the plug is damaged. So as to avoid any danger, it is imperative that you have them replaced by a Krups approved service centre Helpline and website details on back page.
- Any intervention other than standard cleaning and maintenance by the customer must be carried out by a Krups approved service centre.
- Do not place the appliance, the power cable or the plug in liquid.
- Do not leave the power cable hanging within the reach of children
- Do not leave the power cable near or in contact with the hot parts of the appliance, near a heat source or over a sharp corner. Use the cable tidy.
- For your safety, only use Krups accessories and spare parts that correspond to your appliance.
- Handle the stainless steel blade, the blender blade, the mini-chopper, the grinder and the vegetable cutting discs with care, they are extremely sharp. You must remove the stainless steel blade (e) by holding its spindle (d) before emptying the contents of the bowl.
- Do not run your appliance empty.
- Always use your blender with its lid on.
- When grating and slicing, always use the pushers to guide the food in the feeder tubes, never your fingers, a fork, spoon, knife or any other object.
- Never touch moving parts.
- Do not use the bowls as containers (for freezing, cooking, sterilisation or microwaving).
- Only remove the accessories when the appliance has come to a complete stop.
- Only use one accessory at a time.
- Do not let long hair, scarves, ties, etc. hang over the accessories when in operation.

- Before using for the first time, wash all accessory parts in warm water with washing up liquid (caution: the drive unit for the whisk (g1) and the lid of the blender (h2) are not dishwasher safe). Rinse and dry.
- Place the motor unit on a flat, stable, clean and dry surface.
- Plug in your appliance. The LCD display screen lights up and you can use all your food processor's functions.



Using the control panel buttons

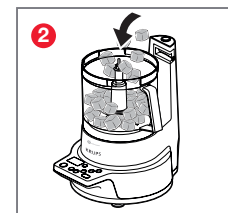
- 1 2 3** Speed selector buttons for continuous operation.
- Intermittent operation for better control of chopping or blending.
- AUTO MIX operates continuously with bursts of power for optimal mixing of certain preparations.
- For making dough, pastry and cakes with the kneading accessory, the pre-programmed functions regulate the time and ideal speed of your food processor as well as stopping it automatically.

Press once: making bread, pizza dough and shortcrust pastry (processing time 2 min 30 sec).

Press twice: making leavened dough such as Brioche, Kugelhopf (processing time 5 min 30 sec).

Press three times: making cakes (processing time 5 min).

- Off** Stop button or timer programming.
- T** Tare button to return the weight to zero plus activation of the weighing function
- Safety button. See 'trouble shooting' on page 17



Weighing mode

Scale control

- To make it easier to prepare your food, your food processor is equipped with kitchen scales integrated into your appliance.
- To use, place the bowl and the accessory of your choice on the motor unit (a2).
- Press button 'T' (this is the Tare function) to activate the weighing function. (fig.1). 0g is displayed after a few seconds.
- Pour your ingredients directly into the bowl up to the desired amount (fig.2). The scale weighs in increments of 5g. Make sure all your ingredients are distributed evenly in the bowl to ensure you get an accurate weight reading.
- You can weigh additional ingredients without emptying the bowl by resetting the 'T' button each time so the display changes to 0g.
- Place the lid on the bowl and press one of the speed buttons (1,2 or 3) to start the appliance.
- If you wish to weigh your ingredients in a container other than those provided, use the lid (k1) of your storage box (k) as a weighing tray. (fig.3).

Practical tips when using the weighing mode

- You can only use the weighing mode when the motor is not in operation.
- Do not use on a work surface that is not flat.
- Do not exceed the maximum load of 4.5kg.
- Do not use your food processor near a mobile phone or microwave, if the latter is in operation, as it may cause interference.
- The scale is sensitive to any movement or knocks on the work surface.

Timer mode

- When your appliance is set in operation, the time is automatically displayed on the screen. You can thus view the running time.
- By pressing the 'OFF' button repeatedly, the timer will increase in 10 second increments up to a maximum time of 6 minutes.
- By pressing and holding the 'OFF' button the timer will increase more quickly up to a maximum time of 6 minutes.
- Once you have set the timer select a speed 1, 2 or 3 or Auto Mix and the appliance will start.
- A time countdown appears on your screen and the motor stops automatically at the end of the programmed time. You can stop your food processor at any time by pressing the 'OFF' button.

To cancel an error in programming the time

Should you make a mistake in programming the timer, it is necessary to hold down the 'OFF' button up to the maximum time of 6 minutes; then briefly press the 'OFF' button again to return the timer to zero.

In the event of any instability

Your Krups food processor is equipped with a microprocessor that controls and analyses its stability. In the event of any instability, the rotational speed of the motor will be reduced, and if it persists, the motor will come to a standstill and 'STOP' will be displayed on the screen. To restart your appliance, press the desired button.

| Accessory | Function | Type of food | Speed | Bowl type | Max Capacity (total weight of ingredients) |
|-------------------------|---|---|--------------------------------|-----------------|--|
| Kneading blade | Bread dough | White bread dough & pizza dough | Kneading (press once) | Stainless Steel | 2 kg |
| | Shortcrust pastry | All Butter Shortcrust pasty & shortbread dough, choux pastry | Kneading (press once) or: 3 | Stainless Steel | 1.2 kg |
| | | | | Plastic | 900g |
| | Leavened dough | Brioche, Kugelhopf, Savarin, Rum Babas | Kneading (press twice) | Stainless Steel | 1.2 kg |
| Plastic | | | | 1 kg | |
| Cake mixture | Sponge cake mixture (All-in-one method) or cake mixture | Kneading (press three times) | Stainless Steel | 2 kg | |
| | | | Plastic | 1.5 kg | |
| Stainless Steel blade | Shortcrust pastry | Shortcrust pastry made with margarine, crumble mix | 3 | Plastic | 900 g |
| | Chopping | Onions, vegetables, fruit, raw & cooked meat or fish | 3 or Pulse or Auto Mix | Plastic | 1 kg raw or cooked meat 600 g vegetables, fish, cheese, etc |
| | Blending/Mixing | Soups, pâte & stewed fruits | 3 | Plastic | 1 Litre soup or stewed fruit |
| | Mixing | Batters for pancakes, Yorkshire pudding, fritter batter, Scotch pancakes, etc | 3 | Plastic | 1 Litre batter |
| Grating & Slicing Discs | Grating & Slicing | Vegetables, fruit and hard cheese | 1 | Plastic | Until bowl is full |
| Grating Disc (G) | Grating | Parmesan, coconut | 1 | Plastic | Until bowl is full |
| Wire Whisk | Whisking | Egg whites | 2 or 3 | Plastic | 1 to 7 egg whites |
| | Whipping | Cream | 2 or 3 | Plastic | Up to 500 ml cream |
| | Emulsifying | Mayonnaise & dressings | 2 or 3 | Plastic | 1 Litre oil |
| Blender | Fine Blending | Extra smooth soups, sauces, smoothies, milkshakes, cocktails and puréed fruit | 1, 2 or 3 or Pulse or Auto Mix | Blender jug | 1.5 Litre for thick mixtures 1.2 Litre thick mixtures |
| | Blending | Batters for pancakes, Yorkshire pudding, fritter batter, Scotch pancakes, etc | Auto Mix | Blender jug | Up to 1.5 Litres |
| | Crush Ice | Crush ice for drinks, cocktails and granitas | Auto Mix | Blender jug | 6 to 10 large ice cubes (0.5 level) |
| Mini Chopper | Chopping | Nuts, herbs, parsley, garlic, breadcrumbs | 3 or Pulse or Auto Mix | Mini chopper | 60 g |
| | Baby Purées | Puréed vegetables, fish, meat and fruit | 3 or Pulse or Auto Mix | Mini chopper | 120 g |
| Grinder | Grinding | Dried fruit such as figs, stoned prunes | 3 or Pulse | Grinder | 180 g |
| French Fries Disc (E) | Chip Cutting | Potatoes for French fries and vegetables | 1 | Plastic | Until bowl is full |

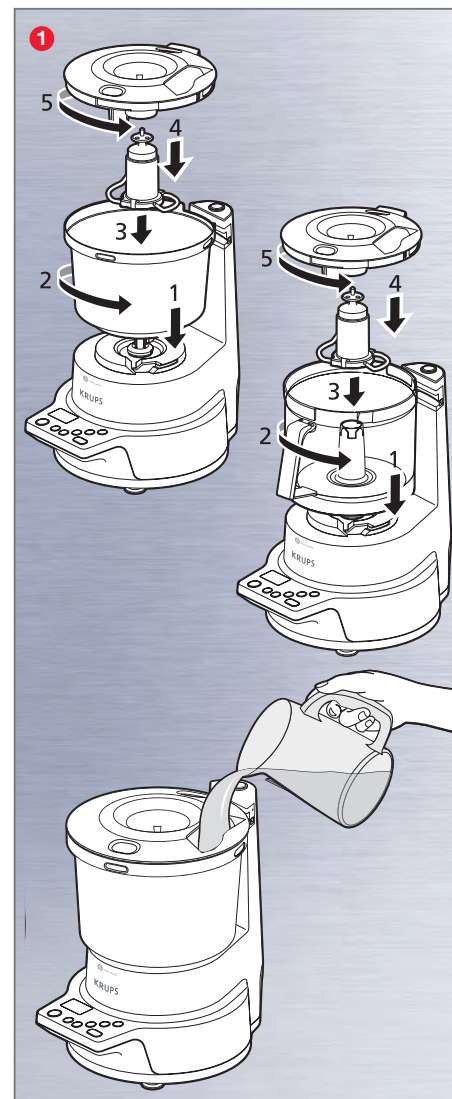
1: KNEADING

(bread, pastry & cake mixture)

ACCESSORIES USED

Kneading assembly depending on the model: stainless steel kneading bowl (c5) and its lid (c2) or transparent chopping bowl (b3) and its lid (c3).

Stainless steel kneading blade (c4) for kneading bread, mixing pastry mixes and cake making.



Fitting the stainless steel bowl & lid

- 1 Position the stainless steel bowl (c5) on the motor unit outlet (a2) so that the opening on the rim is on the right at the back of the bowl.
- 2 Turn the bowl anti-clockwise as far as it will go.
- 3 Fit the stainless steel kneading blade (c4) onto the shaft of the bowl.
- 4 Put your ingredients into the bowl.
- 5 Position the stainless steel bowl lid (c2) so that the tab is at the 2 o'clock position, then turn anti-clockwise to lock in position.

Fitting the transparent bowl & lid

- 1 Position the transparent bowl (b3) on the motor unit outlet (a2) with the handle in the 4 o'clock position.
- 2 Turn the bowl anti-clockwise until it locks.
- 3 Fit the stainless steel kneading blade (c4) onto the shaft of the bowl.
- 4 Put your ingredients into the bowl.
- 5 Position the lid with feeder tube (b2) so that the notch on the lid is aligned with the open padlock symbol on the bowl. Turn the lid anti-clockwise to lock.

Note: If the bowl, blender jug or lid is not correctly fitted the appliance will not start.

Usage and practical tips

The pre-programmed functions regulates the ideal speed and time for the type of recipe prepared, as well as automatically stopping your food processor. With the leavened dough and cake setting the speed will vary during the processing time.

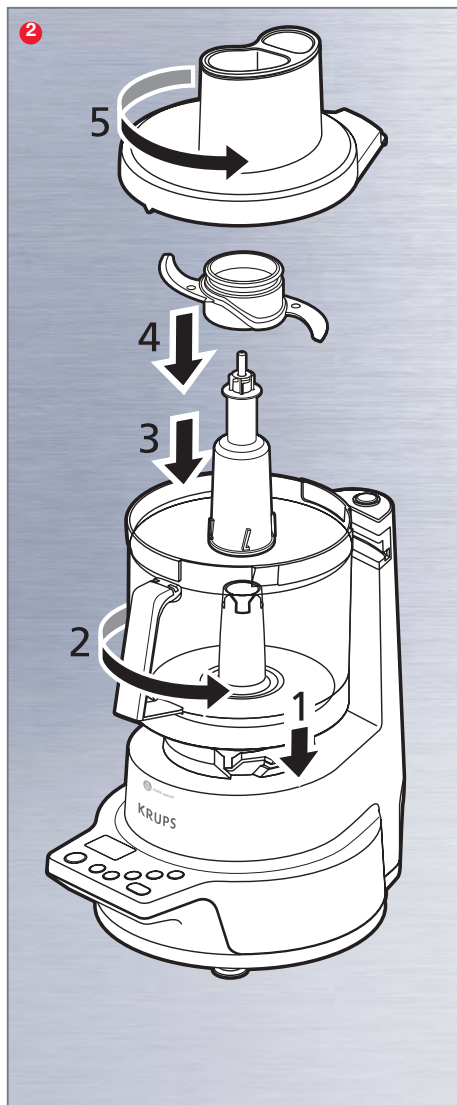
2: MIXING/BLENDING/CHOPPING

ACCESSORIES USED

Chopping bowl assembly (b)

Spindle (d)

Stainless steel blade (e) for blending, mixing and chopping



Fitting the Accessories

- 1 Place the transparent bowl (b3) on the motor unit outlet (a2).
- 2 Turn until it locks into position.
- 3 Slide the metal blade (e) onto the spindle drive (d) and turn clockwise to lock in place.
- 4 Place the whole assembly on the motor unit outlet (a2).
- 5 Put the ingredients into the bowl and place the lid (b2) on the bowl. Turn lid anti-clockwise until it locks into position with (a1).

Mixing/blending

- Press speed button '3' to start the appliance. You can blend up to 1Litre of broth, soup or compote in 20 seconds. You can mix up to 1Litre of pancake batter, waffle batter, etc. in 1min to 1min 30seconds.

Chopping

You have 3 options:

- Use speed '3' for continuous operation.
- Use the 'Pulse' button for better control of chopping.
- Use the 'Auto Mix' button for optimum preparation results. You can chop up to 1kg of raw or cooked meat (boned, cut into cubes, with gristle removed).

You can chop up to 600g of foodstuffs such as:

- hard products: cheese, dried fruit, certain vegetables (carrots, celery, etc.).
- soft products: certain vegetables (onions, spinach, etc.).
- raw or cooked fish, etc.

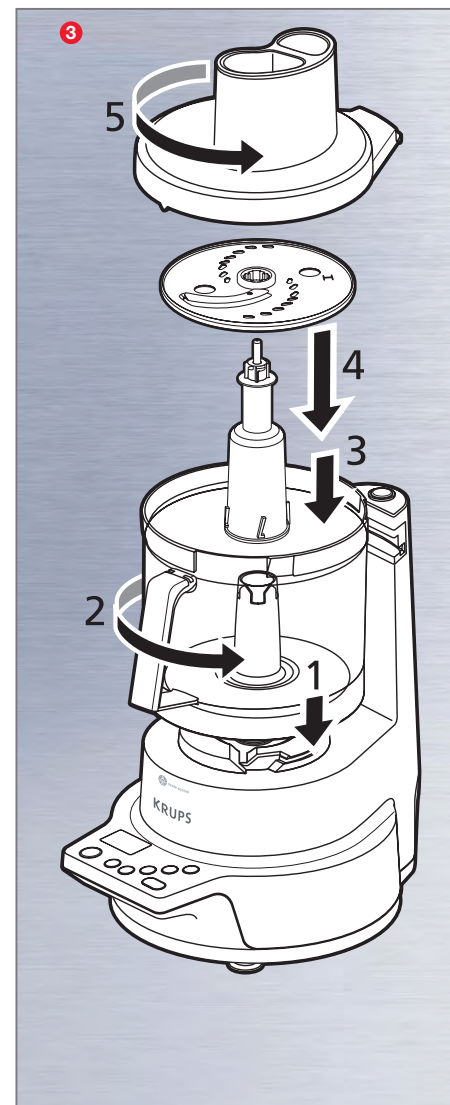
After the food processor has come to a stop, press the release button (a1) and turn the lid to release it.

3: GRATING/SLICING

ACCESSORIES USED

Chopping bowl (b) and spindle (d)

Disc of choice (f)



Fitting the Accessories

- 1 Place the transparent bowl (b3) on the motor unit outlet (a2).
- 2 Turn until it locks into position.
- 3 Lock the disc chosen (f) by placing it onto the spindle (d) and rotating clockwise. For the parmesan disc the sharp side marked G should be upmost.
- 4 Place the spindle and disc assembly onto the shaft of the bowl.
- 5 Place the lid (b2) on the bowl, and turn anti-clockwise until it locks into position with (a1).

Usage and practical tips

For ease of use, your food processor is equipped with a stand-by mode on speed '1'. This system allows the motor to operate slowly when there are no ingredients and increases the operating speed when foodstuffs are pushed down the feeder tube using the pusher.

- Cut the food into pieces approximately 8cm high and a maximum of 4cm width.
- Press speed button '1'.
- Introduce the foodstuffs into the feeder tube and push them down using the pusher (b1).
- Press 'OFF' to stop the machine. After the food processor has come to a stop, press the release button (a1) and turn the lid to release it.

Discs (f) (depending on the model)

Disc A: finely grate: celeriac, potatoes, carrots, cheese, etc.

Disc C: coarsely grate: celeriac, potatoes, carrots, cheese, etc.

Disc D: thinly slice: potatoes, onions, apples, cucumbers, beetroot, carrots, cabbage, etc.

Disc H: thickly slice: potatoes, onions, apples, cucumbers, beetroot, carrots, cabbage, etc.

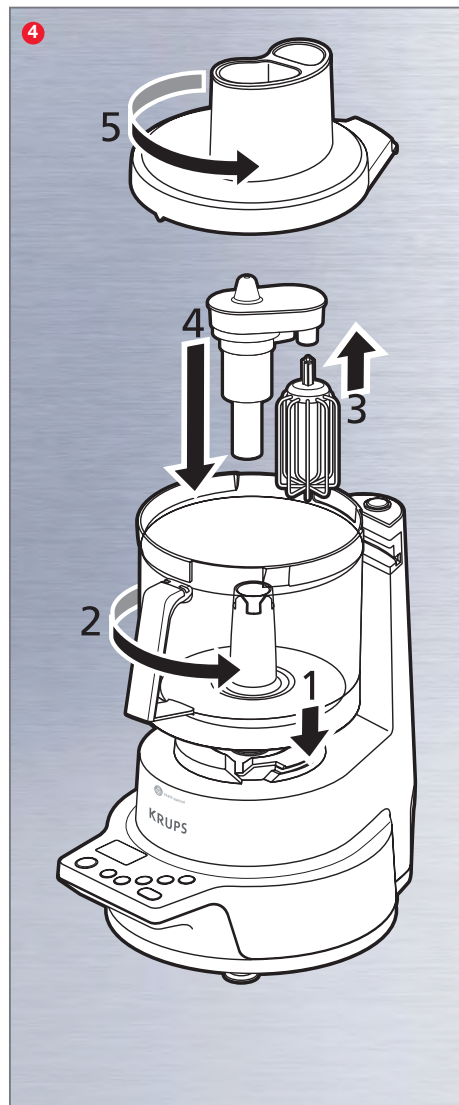
Disc E: cut chips (French fries)

Disc G: grate parmesan, coconut, chocolate, etc.

4: BEATING/WHISKING/EMULSIFYING

ACCESSORIES USED

Chopping bowl assembly (b),
Metal whisk assembly (g)



Fitting the Accessories

- 1 Place the transparent bowl (b3) on the motor unit outlet (a2).
- 2 Turn anticlockwise until it locks into position.
- 3 Push the whisk (g2) into the whisk drive unit (g1). (If it is not already assembled)
- 4 Position the whisk assembly onto the shaft of the bowl.
- 5 Put ingredients into the bowl and place the lid (b2) on the bowl. Turn anticlockwise until it locks into position.

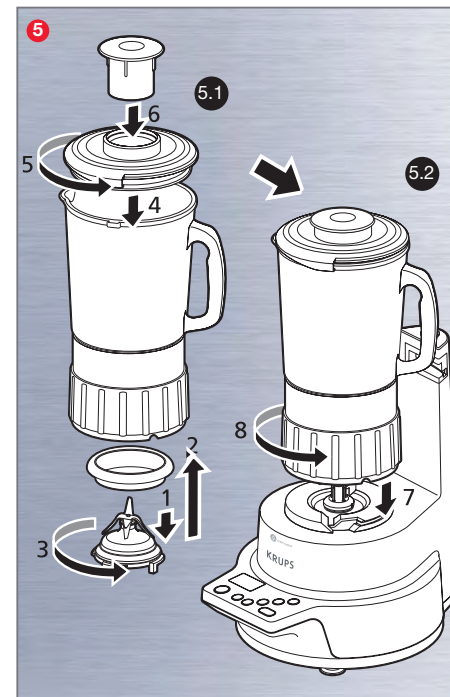
Usage and Practical tips

- Press speed button '2' or '3'.
- Never use this accessory for kneading heavy dough, cake mixtures or mixing light batters.
- Press the 'OFF' button to stop the machine. After the food processor has come to a stop, press the release button (a1) and turn the lid to release it.
- You can prepare mayonnaise, mousses, whip egg whites (1 to 7), whipped cream, chantilly cream (up to 0.5Litres).
- When whipping egg whites the bowl must be completely clean with no trace of fat.

5: MIXING/FINE BLENDING

ACCESSORIES USED

Blender assembly (h)



Fitting the Accessories

Glass blender (h) assembly (If it is not already assembled):

- 1 Dampen the silicone seal (h4), and place it on the blade support (h5): pay attention to the direction of the seal (the narrowest diameter should always be positioned upwards).
- 2 Place this assembly under the bottom of the glass jug (h3).
- 3 Screw it in completely turning clockwise. Put the ingredients into the blender (h3) without exceeding the maximum level.
- 4 Position the tab on the lid to the left of the glass tab on the lid.
- 5 Turn lid anticlockwise to lock onto glass jug.
- 6 Place measuring cap (h1) onto lid.
- 7 Position the assembled blender (h) on the motor unit outlet (a2) with the handle in the 4 o'clock position.
- 8 Turn assembly anticlockwise until it locks into position.

Usage

You have 3 options:

- 1 Use one of the speed buttons 1, 2 or 3 for continuous operation.
- 2 Use the 'Pulse' button for better control of mixing.
- 3 Use the 'Auto Mix' button for optimum preparation results.

Practical tips

- Never fill the blender with boiling liquid. Only use liquids at simmering temperature or below.
- Never use the blender to grind dry products (hazelnuts, almonds, peanuts, sugar & spices).
- Always use your blender with its lid.
- Always pour the liquid ingredients into the glass bowl first before adding the solid ingredients, without exceeding the maximum level shown:
 - 1.5L for thick mixtures
 - 1.25L for liquid mixtures.
- To add ingredients while blending, remove the measuring cap (h1) from the lid and pour the ingredients through the opening.
- After the food processor has come to a stop, unlock the blender by rotating clockwise to release it.

- If the ingredients remain stuck to the sides of the blender jug during mixing, stop the appliance and unplug it. Remove the blender assembly from the body of the appliance. Using the spatula (i), scrape down the mixture onto the blade. Never put your fingers or hands into the glass jug or near the blade.

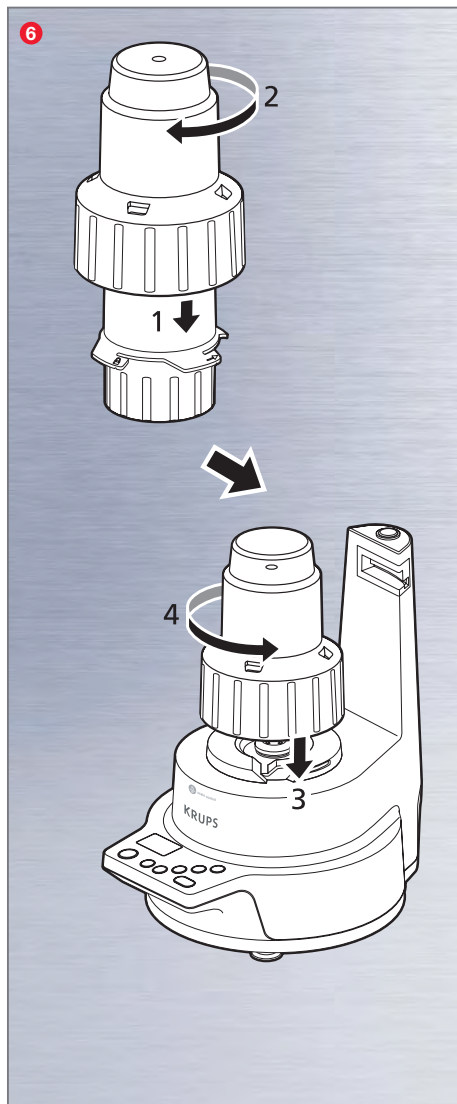
You can:

- Prepare finely blended broths, cream soups, sauces, stewed fruit, milkshakes and cocktails.
- Mix all types of batter (pancakes, waffles, fritters, yorkshire puddings and custard flan).
- Crush ice with 'Auto Mix': operate with a maximum of 6 to 10 large ice cubes (0.5L level).
- Process breadcrumbs by dropping cubes of any dry bread onto the blade while it is rotating.

6: FINE CHOPPING SMALL QUANTITIES

ACCESSORIES USED

Mini-chopper (i) or grinder (j) assembly.

**Fitting the Accessories**

Put the ingredients into the mini-chopper bowl (i2) or into the grinder bowl (j2).

- 1 Position the lid (i1) or (j1) over (i2) or (j2).
- 2 Turn clockwise until it locks into position.
- 3 Position the mini-chopper assembly (i) or the grinder assembly (j) on the motor unit outlet (a2).
- 4 Turn anticlockwise until it locks into position.

Usage

You have 3 options:

- 1 Use speed '3' for continuous operation.
- 2 Use the 'Pulse' button for better control of chopping.
- 3 Use the 'Auto Mix' button for optimum mixture preparation.

Practical tips

- To stop the appliance press the 'OFF' button, after the food processor has come to a stop, unlock the mini-chopper assembly (i) or the grinder assembly (j) to release it.

With the mini-chopper (i) you can:

- Chop in a few seconds: garlic cloves, herbs, parsley, dried fruit, bread, ham, etc.
 - Prepare baby purées.
 - Maximum quantity of dried food (hazelnuts, almonds, etc.): 80g.
 - Maximum quantity of garlic, onions, ham: 60g.
 - Quantity of baby purée: 120g.
- This Mini-Chopper has not been designed for hard products such as coffee beans and hard spices.

With the grinder (j) you can:

- Grind in a few seconds: dried apricots, figs, stoned prunes, etc.

You have 2 options:

- 1 Use speed '3' for continuous operation.
 - 2 Use the 'Pulse' button for better control of chopping.
 - Maximum quantity/time:
 - Dried apricots: 180g/10s.
 - Dried figs: 160g/10s.
- The grinder is not designed for hard products such as coffee beans.

Cleaning

Unplug the appliance.

- For easier cleaning, quickly rinse the accessories straight after use.
- Wash and dry the accessories (they are dishwasher safe, apart from the drive unit of the whisk (g1), and the lid of the blender (h2)). All other accessories can be cleaned in the dishwasher.
- Pour warm water with a few drops of washing-up liquid into the blender jug (h3). Close the lid (h2), fitted with the measuring cap (h1). Operate in short bursts by pressing the pulse button several times. Unplug the appliance. Rinse everything under running water and leave to dry.
- Once assembled do not dismantle the blade support (h5).
- If the accessories become discoloured by food (carrots, oranges, etc.), rub them gently with a kitchen towel dipped in cooking oil and then wash as normal.
- Do not submerge the motor unit (a), or the drive unit of the whisk (g1) in water, or under running water. Wipe the motor unit with a damp sponge.
- To clean the metal whisk (g), carefully detach the metal whisk (g2) from the whisk drive unit (g1) by gently pulling them apart. The whisk drive unit (g1) should NOT be submerged in water and should be cleaned carefully using warm water and washing up liquid. The whisk (g2) can be submerged in warm water containing washing up liquid and can be cleaned using a cloth or washing up brush.

Troubleshooting

- The blades of the accessories are extremely sharp. Handle them with care. If your appliance does not work, a padlock appears on the LCD screen of the motor unit: check the position of the bowl and that the lid is locked.
- If the bowl and the lid are properly positioned, and the padlock remains on the screen, this means that your food processor has overheated. Leave it to stand for a few minutes and then start it again.
- If your appliance stops during operation: this means that your food processor has detected excessive vibrations and has turned itself to the safety position. Check if you are using the recommended speed, and that you have not exceeded the operating time indicated.
- Check the connection and make sure that the accessories are correctly positioned on the motor unit.
- After 16 minutes of inactivity, the screen switches to stand-by. Simply pressing one of the buttons on the control panel (a3) starts it again.

Your appliance still does not work? Please contact our Customer Relations Team first for expert help and advice:

HELPLINE: 0845 602 1454 (UK)

(01) 401 8448 (Ireland)

Or consult our website: www.krups.co.uk

Disposal of packaging materials and the appliance

The packaging contains only ecologically sound materials that can be disposed of according to your local recycling facilities.

To find out how to dispose of the appliance itself, contact the relevant department of your local administrative body.

**Environment protection first!**

i Your appliance contains valuable materials which can be recovered or recycled.

➔ Leave it at a civic waste collection point.

The weighing facility on your Krups Food Processor only weighs in grams. To convert your existing recipes with measurements in imperial measures use the guide below. The following weights are only approximate.

| Weights | | Liquids | |
|----------|--------|-------------------------|-----------|
| Imperial | Metric | Imperial | Metric |
| 1/4 oz | 7 g | 1/2 teaspoon | 2.5 ml |
| 1/2 oz | 15 g | 1 teaspoon | 5 ml |
| 3/4 oz | 20 g | 1 tablespoon | 15 ml |
| 1 oz | 25 g | 2 tablespoons (1 fl oz) | 30 ml |
| 1 1/2 oz | 40 g | 3 tablespoons | 45 ml |
| 2 oz | 50 g | 4 tablespoons (2 fl oz) | 60 ml |
| 2 1/2 oz | 65 g | 5 tablespoons | 75 ml |
| 3 oz | 75 g | 6 tablespoons (3 fl oz) | 90 ml |
| 3 1/2 oz | 90 g | 7 tablespoons | 105 ml |
| 4 oz | 100 g | 1/4 pint | 150 ml |
| 5 oz | 150 g | 6 fl oz | 175 ml |
| 6 oz | 175 g | 7 fl oz | 200 ml |
| 7 oz | 200 g | 9 fl oz | 250 ml |
| 8 oz | 225 g | 1/2 pint | 300 ml |
| 9 oz | 250 g | 12 fl oz | 350 ml |
| 10 oz | 275 g | 14 fl oz | 400 ml |
| 11 oz | 300 g | 3/4 pint | 450 ml |
| 12 oz | 350 g | 18 fl oz | 500 ml |
| 13 oz | 375 g | 1 pint (20 fl oz) | 600 ml |
| 14 oz | 400 g | 1 1/4 pint | 750 ml |
| 15 oz | 425 g | 1 1/2 pint | 900 ml |
| 1 lb | 450 g | 1 3/4 pint | 1 litre |
| 1 1/4 lb | 575 g | 2 pint | 1.2 litre |
| 1 1/2 lb | 675 g | | |
| 1 3/4 lb | 800 g | | |
| 2 lb | 900 g | | |
| 2 1/4 lb | 1 kg | | |

RECIPES

- Processing times are for the quantities stated in the recipes. For larger or smaller quantities the time may need adjustment.
- All spoon measures are level, unless stated otherwise.
- Eggs used in recipes are medium size, unless stated otherwise.
- The cooking times and temperatures stated in the recipes are only a guide. If using a fan oven the times and temperature may need adjusting as advised in the manufacturer's instructions. If you have adapted the recipe in any way, you may also need to adjust the cooking time.
- The recipes in this book have been devised specifically for use in your Krups Food Processor. If the recipes are prepared in an appliance other than this, the processing times and results may vary considerably.

Winter Vegetable Soup



Iced Cucumber and Avocado Soup

Serves: 4
Preparation time: 15 minutes
Chilling time: 2 hours

You will need:

600 ml chicken stock, preferably home-made
10 cm (4 in) length of cucumber
2 ripe avocados
1 teaspoon lemon juice
300g tub natural yoghurt
1 tablespoon fresh chopped chives
1/2 clove of crushed garlic, optional
freshly ground pepper



Instructions:

- 1 Prepare the chicken stock and leave to cool.
- 2 Cut the cucumber into four pieces. Fit the **transparent bowl** and the **metal chopping blade**. Leave the skin on the cucumber. Process on speed 3 until chopped. Set aside.
- 3 Halve the avocado, peel off the skin and remove the stones. Roughly cut up the flesh.
- 4 Fit the **blender attachment**. Add the cucumber, avocado, lemon juice, and a quarter of the chicken stock. Process on speed 3.
- 5 Add the remaining stock, yoghurt, chives, garlic and seasoning. Take care not to add too much salt as this soup has a delicate flavour. Process again for 10 seconds until smooth. If necessary, scrape down the lid and blend any unprocessed mixture again.
- 6 Chill well and serve with melba toast. Use the soup on the day it is prepared.

Winter Vegetable Soup

Serves: 4
Preparation time: 15 minutes
Cooking time: 1 hour 30 minutes

You will need:

100 g yellow split peas
1 large onion
300 g carrot
250 g parsnip
1 tablespoon vegetable oil
400g can of crushed tomatoes
1 tablespoon tomato puree
900 ml chicken stock
1 bay leaf
salt and pepper



Instructions:

- 1 Soak the peas overnight in plenty of cold water. Rinse thoroughly and place in a saucepan with fresh cold water. Bring to the boil and boil rapidly for 10 minutes uncovered. Discard the water. Do not eat uncooked peas.
- 2 Peel all the vegetables. Fit the **transparent bowl** and the **metal chopping blade** and chop each of the vegetables separately on speed 3.
- 3 Heat the oil in a large saucepan and fry the vegetables for 5 minutes to soften them. Add the soaked peas and the remaining ingredients. Stir well and bring to the boil, cover and simmer gently for about 1 1/2 hours or until the peas are tender.
- 4 Clean the bowl and fit the **blender attachment**. Remove the bayleaf and process in two batches on speed 3 until smooth.
- 5 Reheat the soup, adjust the seasoning and serve with a sprinkling of grated cheese on the top. If the soup is too thick, thin with a little more chicken stock or hot water.

Coarse Country Pâté



Coarse Country Pâté

Serves: 8
 Preparation time: 20 minutes + chilling overnight
 Cooking time: 1½ hours - 1¾ hours

You will need:

1 garlic clove, peeled (optional)
 1 onion, peeled and quartered
 25 g butter or margarine
 100 g unsmoked streaky bacon
 225 g lambs liver
 225 g lean pork
 1 tablespoon finely chopped fresh parsley
 2 tablespoons double cream
 ½ teaspoon dried mixed herbs
 3 tablespoons brandy or port (or half and half)
 a pinch of ground allspice
 1 beaten egg
 salt and freshly ground black pepper



Instructions:

- 1 Fit the **transparent bowl** and the **metal chopping blade**. Process the garlic and onion using Automix until finely chopped.
- 2 Melt the butter in a saucepan, add the onions and cook, without browning, until softened. Add the alcohol and increase the heat, allowing the liquor to reduce until almost dry. Leave to cool.
- 3 Trim and dice the liver. Cut the bacon and pork into 2.5 cm (1 in) pieces. Process the bacon, liver and pork in the transparent bowl on speed 3 until chopped to your preferred consistency. Remove the metal blade.
- 4 Add the onions, parsley, cream, mixed herbs, all spice, salt, pepper and, lastly, the beaten egg. Mix with a wooden spoon.
- 5 Place the mixture in a 900 g (2 lb loaf tin) or terrine mould. Gently press the mixture down and cover with buttered foil. Stand in a roasting tin and pour in boiling water to come halfway up the sides.
- 6 Bake in a preheated oven at 180°C/Fan oven 170°C, Gas mark 4 for 1½ - 1¾ hours. Top up with more boiling water, if necessary.
- 7 Leave to cool in the tin for 30 minutes. Cover with a piece of foil, then place a weight on top of the cooked pâté and chill overnight in the refrigerator. Turn out and serve cut in slices with crusty bread and a mixed salad.

Variation: Cover the top of the tin or terrine mould with streaky bacon to garnish the dish.

Salmon Terrine

Serves: 8
 Preparation time: 20 minutes + chilling time
 Cooking time: 1 hour

You will need:

350 g cod fillet
 300 g salmon fillet
 1 onion
 25 g butter
 1 tablespoon vegetable oil
 50 ml dry white wine
 3 whole eggs
 150 ml crème fraîche
 3 tablespoons tomato purée
 salt and pepper
 cayenne pepper



Instructions:

- 1 Chop the onion in the **transparent bowl** fitted with the **metal chopping blade** on Automix.
- 2 Gently fry the onion in the butter and oil until softened. Add the white wine and simmer rapidly until the liquid is reduced and cooked away.
- 3 Cut the fish into 3 cm (1 in) pieces, place in the bowl and chop on speed 3 for about 30 seconds until finely processed.
- 4 Add the eggs, crème fraîche, tomato purée, onion, salt, pepper and a pinch of Cayenne pepper. Process on speed 1 for a few seconds then increase to speed 2 for 50 seconds.
- 5 Grease and flour a rectangular terrine mould (24 cm x 9 cm). Pour in the mixture. Stand in a roasting tin and pour in boiling water to come halfway up the sides.
- 6 Cover with buttered foil and bake in a preheated oven at 180°C/Fan oven 170°C, Gas mark 4 for about 1 hour. Leave to cool before turning out. Chill in the fridge for at least 3 hours. Serve cold cut into slices, with a green salad accompanied by hot toast.

Thai style fish cakes



Thai fish cakes

Serves: 4
Preparation time: 30 minutes
Cooking time: 30 minutes

You will need:

450g white fish fillet, such as cod
2 tablespoons Thai fish sauce
1 tablespoon red curry paste
1 egg
1 teaspoon sugar
The cores of two lemon grass stalks
70g fine green beans
1 small fresh red chilli
Vegetable oil for frying
Jar of sweet and sour sauce



Instructions:

- 1 Rinse the fish, blot it with kitchen roll, cut it into pieces and place it into the transparent bowl fitted with the metal chopping blade.
- 2 Add the fish sauce, curry paste, egg, sugar and lemon grass cut into 2.5cm pieces. Lock the lid. Turn the appliance to speed 3 or Automix mode, until evenly mixed. Scrape the sides of the bowl with a spatula once or twice during processing to bring the mixture back down to the bottom. Empty the bowl out into a dish.
- 3 Top and tail the green beans, wash them and cut them into thin rings about 4mm in width. Cut the stalk off the chilli and remove the seeds keeping the chilli whole, and cut the flesh into thin 3 mm slices. Wash your hands after you have handled the chilli, and be careful not to rub your eyes.
- 4 Add the green beans and chilli to the fish and mix until combined.
- 5 Roll the mixture into balls the size of a large walnut, and then flatten them a little with the palm of your hand.
- 6 Heat 2cm (3/4in) of oil in a frying pan until hot but not smoking (about 170°C). Fry the fishcakes in the oil one by one, for about 3 minutes on each side or until they go golden. When they are golden, remove them using a draining spoon or fish slice and drain them on some kitchen roll. Serve immediately, with the sweet and sour sauce on one side.

Meatballs Baked with Goats Cheese and Fresh Tomato Sauce

Serves: 5 (makes about 20 meatballs)
Preparation time: 30 minutes + 1 hour chilling
Cooking time: 30 minutes

You will need:

25g dry white bread, crusts removed
2 tablespoons milk
1/2 onion, chopped
350g pork or lamb, cut into chunks
1 tablespoon chopped fresh marjoram
2 tablespoons chopped fresh parsley
2 teaspoons dark soy sauce
a pinch of sugar (optional)
salt and pepper
1 tablespoon vegetable oil
100 g (4 oz) goats cheese, diced



For the fresh tomato sauce:

450g fresh tomatoes
1/2 onion
1 clove garlic (optional)
25g butter
225ml chicken stock
1 1/2 teaspoons sugar
1 tablespoon tomato purée
8 fresh basil leaves, roughly chopped
salt and pepper
20g cornflour (optional)

Instructions:

- 1 Cut the bread into cubes. Place in a bowl, cover with the milk and leave to soak for 10 mins.
- 2 Fit the metal chopping blade in the transparent bowl. Chop the onion using pulse.
- 3 Add the meat, herbs, soaked bread, soy sauce and seasoning. Process on using successive bursts of pulse until finely chopped, but take care not to over process.
- 4 Shape into walnut-sized balls and chill in the refrigerator for about 1 hour.
- 5 While chilling make the tomato sauce. Skin the tomatoes by placing in boiling water for a few minutes. Skin, cut in half and deseed. Clean the bowl and fit the metal chopping blade in the transparent bowl. Chop the onion and garlic on using Pulse.
- 6 Melt the butter in a large pan. Cook the onion and garlic on a gentle heat for about 5 minutes until soft. Remove from the heat. Add the tomatoes, chicken stock, sugar, tomato purée, basil leaves and seasoning.
- 7 Gently bring to the boil, stirring continuously until the sauce thickens. Cover and simmer for 30 minutes. Purée the tomatoes in the blender on speed 3 until smooth. Reheat and thicken if preferred using cornflour, mixing it with a little water before stirring into the pan and bringing to the boil.
- 8 Heat the oil and fry the meatballs on a medium heat for 10 – 15 minutes.
- 9 Place the cooked meatballs in an ovenproof dish and pour over sufficient tomato sauce to cover them. Top with the diced goats cheese and bake in a preheated oven at 200°C/Fan oven 190°C, Gas mark 6 for about 30 minutes until piping hot. Serve with bread and salad.

Variation: Serve the cooked meatballs on a bed of spaghetti with the hot tomato sauce.

Curried Chicken Balls with yoghurt & Chive Sauce



Curried chicken balls with yoghurt and chive sauce

Serves: 4
 Preparation time: 15 minutes +
 30 minutes chilling
 Cooking time: 15 minutes

You will need:

400g chicken breast (or turkey breast)
 1 slice white bread
 4 tablespoons milk
 1 onion
 quarter of a 25g bunch coriander
 1 tablespoon medium curry powder
 1 tablespoon olive oil
 150g tub natural yoghurt
 juice of 1 lemon
 quarter of a 25g bunch chives
 salt and freshly ground black pepper
 kebab skewers
 plain flour, for coating hands



Instructions:

- 1 Preheat the oven to 200°C/Fan oven 190°C, Gas mark 6.
- 2 Remove the crust from the bread, place it in a bowl and pour over the milk.
- 4 Peel the onion and cut it into pieces. Rinse the coriander, blot it with kitchen roll and remove the large stalks. Cut the chicken breasts into small pieces.
- 4 Place the onion and the coriander in the transparent bowl, fitted with the metal chopping blade. Lock the lid. Process on Auto Mix mode.
- 5 Add the chicken breast, soaked bread, curry powder and olive oil. Season. Process using successive pulses until fully mixed. Empty the bowl out.
- 6 With floured hands form into balls about the size of a walnut by rolling the mixture between your hands. Chill in the refrigerator for 30 minutes. Thread them onto skewers, but do not let them touch one another, and place them in a lightly oiled non-stick roasting dish or baking tray.
- 7 Bake for about 15 minutes.
- 8 Rinse the chives, blot them in kitchen roll and cut them up finely using a pair of kitchen scissors. Mix the yoghurt with the lemon juice and chopped chives, then season with salt and pepper.
- 9 Serve the chicken balls as soon as they are cooked, with the sauce on one side.

Leek, Bacon & Mushroom Quiche

Serves: 4
 Preparation time: 30 minutes + chilling
 Cooking time: 30 – 35 minutes

You will need:

To line a 20 cm (8 in) pastry case
 180 g plain flour
 pinch of salt
 90 g block margarine, straight from the fridge
 about 2 – 3 tablespoons cold water
 For the filling
 50 g Emmental or Gruyere cheese
 1 medium leek
 75 g mushrooms, thinly sliced
 1 tablespoon vegetable oil
 25g butter
 3 rashers back bacon, cut into pieces
 2 eggs, medium size
 125 g reduced fat crème fraiche
 salt and pepper



Instructions:

- 1 Fit the transparent bowl and metal chopping blade. Put the flour and salt in the bowl. Cut the fat into 2 cm pieces and add to the bowl. Process on speed 3 until the mixture resembles fine breadcrumbs.
- 2 With the machine still running, pour in the water through the feed funnel and process the dough until it just starts to cling together. Remove, bring together by hand and knead lightly until smooth. Wrap the pastry in cling film and chill for at least 30 minutes before using.
- 3 Line a 20cm (8 inch) flan ring or flan dish with the pastry and leave to chill in the fridge for about 30 minutes.
- 4 Preheat the oven to 200°C/Fan oven 190°C, Gas mark 6. Prick the base with a fork and line with greaseproof paper and baking beans. Bake blind at for about 15 minutes, remove the beans and cook for another 5 minutes without them.
- 5 Fit the fine grating disc (side A) and grate the cheese on speed 1. Set aside. Fit the fine slicing disc (side D) and slice leeks on speed 1 and wash. Blanch the shredded leeks by plunging into boiling salted water for 1 minute. Drain well.
- 6 Heat the oil and butter together. Cook the mushrooms until tender. Set aside. Fry the bacon pieces.
- 7 In a bowl beat the eggs, crème fraiche and seasoning together.
- 8 Put the leeks, mushrooms, bacon and cheese over the base of the pastry case. Pour over the egg mixture.
- 9 Reduce the oven temperature to 180°C/Fan oven 170°C, Gas mark 4 and bake for about 30 – 35 minutes or until it just sets. Cover with foil or greaseproof to prevent over-browning, if necessary. Serve warm or cold.

Variation: For a vegetarian version omit the bacon.

Cook's tip: Instead of all margarine you can use half lard and half margarine for a more crumbly texture pastry.

Lebanese Tabouleh



Lebanese Tabouleh

Serves: 4
 Preparation time: 20 minutes
 Chilling time: about 2 hours

You will need:

150 g bulgur wheat
 2 lemons
 4 spring onions
 4 sprigs flat parsley
 2 sprigs mint
 4 tomatoes
 4 tablespoons of olive oil
 salt, pepper



Instructions:

- 1 Extract the juice from the lemons and filter the juice. Put the bulgur wheat into a dish, cover it with boiling water (around 2 cm over the top of the bulgur) and add the lemon juice. Leave to soak for 30 minutes until all the water has been absorbed.
- 2 Trim the coarse tops off the spring onions, cut them into small pieces, including the tender part of the green stalks. Rinse the parsley and mint, blot them with kitchen roll, and strip the leaves. Discard the stalks.
- 3 Place the onions and the herbs in the transparent bowl fitted with the metal chopping blade. Lock the lid. Turn the appliance on to Automix mode and process until finely chopped.
- 4 Peel and finely dice the tomatoes into 1 cm pieces.
- 5 In a large bowl, mix together the drained bulgur, tomatoes, herbs and onions. Pour in the olive oil. Season. Mix together carefully and leave to chill for at least 2 hours in the refrigerator before serving.
- 6 Take the tabouleh out of the refrigerator 30 minutes before serving, so that it is not too cold.

Gratin Dauphinois

Serves: 6
 Preparation time: 15 minutes
 Cooking time: 1 hour

You will need:

700 g small size old potatoes
 (a floury type such as Maris Piper
 or King Edward)
 70 g mature Cheddar or Gruyère cheese
 2 egg yolks
 142 ml carton single cream
 200 ml milk
 pinch of ground nutmeg
 salt and pepper
 butter for greasing
 1 clove of garlic, peeled (optional)



Instructions:

- 1 Fit the transparent bowl and the fine grating disc (side A) and grate the cheese on speed 1. Set aside.
- 2 Peel the potatoes and trim to fit the wide feed tube. Use the coarse slicing disc (side H) and slice the potatoes on speed 1. Do not leave in water and use straight away.
- 3 Grease a shallow ovenproof dish with butter and rub with a garlic clove. Fill the dish with the potatoes in layers together with half of the grated cheese. For a neater finish overlap the top layer of potatoes in rows.
- 4 Clean the transparent bowl and fit the whisk. Add the egg yolks, cream, milk, nutmeg, salt and pepper. Process on speed 2 for 1 minute. Pour this mixture over the potatoes.
- 5 Bake in a preheated oven at 200°C/Fan oven 190°F, Gas mark 6 for about 60 minutes. Cover with foil if the top browns too quickly. After 30 minutes cooking, sprinkle over the grated cheese. The exact cooking time will vary according to the type of potatoes, so test the potatoes by piercing with a knife. Serve immediately.

Variation: For a Celeriac and Potato Dauphinois, reduce the quantity of potatoes to 450 g (1lb) and slice 1 large celeriac with disc H. Arrange the potatoes and celeriac in layers, making sure the potatoes are on the top and bottom.

Moroccan Style Grated Carrots



Moroccan Style Grated Carrots

Serves: 4
Preparation time: 10 minutes

You will need:

500 g carrots
3 or 4 sprigs coriander
or flat leaf parsley
For the orange dressing:
100 ml orange juice
(from a carton)
2 tablespoons white
wine vinegar
2 tablespoons sunflower oil
½ teaspoon ground cinnamon
Salt and pepper



Instructions:

- 1 Strip the leaves off the coriander or parsley and chop them finely in the Mini Chopper or by hand.
- 2 Fit the transparent bowl and whisk or metal chopping blade. To make the dressing, add the orange juice, vinegar, oil, cinnamon and seasoning. Process on speed 3 until well blended. Set aside.
- 3 Peel the carrots, wash them and cut them into 5 cm sections (the size of the wide feeder tube in the food processor lid).
- 4 Dry the bowl with kitchen towel and fit the fine grater (side A). Lock the lid. Lie the carrots flat in the wide part of the feed funnel, to obtain long strands of grated carrot. Switch to speed 1, then push the carrots through the feeder tube with the pusher.
- 5 In a large bowl mix the grated carrot, chopped coriander or parsley and sufficient dressing together until well mixed. Serve immediately.

Courgette Bake

Serves: 6
Preparation time: 15 minutes
Cooking time: 20 – 30 minutes

You will need:

1 kg courgettes
100 g Gruyère cheese
3 eggs
250 ml double cream or crème fraîche
salt and pepper
grated nutmeg
butter for greasing



Instructions:

- 1 Preheat the oven to 190°C/Fan oven 180°C, Gas mark 4.
- 2 Wash the courgettes and do not peel. Fit the transparent bowl and the coarse slicing disc (H) and slice the courgettes on speed 1. Cook in boiling, salted water for 5 minutes or until just tender. Drain well and place in a well buttered shallow ovenproof dish.
- 3 Fit the fine grater (A) and grate the cheese on speed 2. Set aside.
- 4 Clean the transparent bowl and fit the wire whisk. Add the eggs, cream or crème fraîche, salt, pepper and a pinch of nutmeg. Process on speed 2 for 1 minute. Remove the whisk and stir in the grated cheese.
- 5 Pour the egg mixture over the courgettes and make sure they are all covered. The mixture should only be about 2 to 3cm deep in the dish.
- 6 Bake in the preheated oven for about 20 – 30 minutes. If the top browns too quickly cover with foil. Serve on its own as a light lunch or to accompany a main course.

Summer Fruit Cheesecake



Summer Fruit Cheesecake

Serves: 8-10
Preparation time: 40 minutes
Chilling time: 3 hours

You will need:

175 g butter
275 g digestive biscuits
1 x 7 g sachet gelatine, dissolved in
45 ml (3 tablespoons) hot water
250 g carton cottage cheese
200 g Philadelphia style soft cream cheese
400g can condensed milk
100 ml double cream
rind and juice of 1 lemon
375 g raspberries
grated white chocolate, for decoration



Instructions:

- 1 Fit the transparent bowl and the metal chopping blade. Melt the butter.
- 2 Place the biscuits in the bowl and crush on speed 3 until they are crumbs. Stir into the melted butter. Press the crumb mixture into a 24cm (9³/₄ inch) loose-bottomed springform cake tin. Chill in the refrigerator.
- 3 Prepare the gelatine as directed on the packet using 45 ml (3 tablespoons) of hot water.
- 4 Clean the transparent bowl and the metal chopping blade. Add the cottage cheese and process on speed 3 for 30 seconds until soft.
- 5 Add the cream cheese, condensed milk, cream, lemon juice and rind. Process again on speed 3 until fully mixed. Scrape down the bowl halfway through processing if necessary. Pour in the dissolved gelatine and process briefly on speed 3.
- 6 Retain a few raspberries for decoration. Place the remainder on the biscuit base. Gently pour the cheesecake mixture over the fruit and level the top. Chill in the fridge for at least 3 hours or overnight.
- 7 Loosen the edges using a palette knife and carefully remove from the tin. Slide onto a serving plate. Decorate with the remaining raspberries and curls of grated white chocolate.

Variation: Instead of raspberries use halved strawberries. Alternatively, use a mix of both raspberries and strawberries. When soft fruits are expensive, omit the fruit and serve the cheesecake plain with raspberry coulis.

Apple and Mincemeat Pudding with Crunchy Top


Serves: 8
Preparation time: 15 minutes
Cooking time: 35 minutes

You will need:

175 g self raising flour
1 teaspoon baking powder
50 g caster sugar
50 g soft margarine
1 egg
finely grated rind of 1 lemon
100 ml milk
about 200 g mincemeat
about 450 g dessert or cooking apples such as Braeburn
30 g melted butter
100g demerara sugar



Instructions:

- 1 Preheat the oven to 200°C/Fan oven 190°C, Gas mark 6. Well grease a 28 cm (11 in) diameter ovenproof dish or rectangular ovenproof dish about 18 cm (7 in) x 28 cm (11 in). The sides should be about 6 cm (2¹/₂in) high as the mixture will rise up during baking.
- 2 Fit the transparent bowl and kneading hook. Add the flour, baking powder, sugar, margarine, egg, lemon rind and milk. Press the  knead button three times and process on the cake function for about 1¹/₂ minutes or until the mixture is evenly mixed. Halfway through processing stop the machine and scrape down the sides of the bowl. Place the mixture in the dish and smooth over the top.
- 3 Peel and core the apples. Cut them in quarters and slice thickly.
- 4 Place spoonfuls of mincemeat over the top of the sponge mixture and spread over sufficient to make a thin layer. Arrange the apples on top, brush with the melted butter and sprinkle over the demerara sugar.
- 5 Bake for about 35 minutes until the apples are cooked and the sponge golden brown. Serve warm with ice-cream, custard or crème fraîche.

Variation: If you don't have any mincemeat just omit it from the recipe and have a crunchy, apple topping instead.

Chocolate Marble Cake



Chocolate Marble Cake



Serves: 8
Preparation time: 10 minutes
Cooking time: 1 hour

You will need:

200 g plain flour
3 level teaspoons baking powder
200 g caster sugar
200 g softened butter
4 eggs
100 g plain cooking chocolate
(minimum of 70% cocoa solids)
20 g butter



Instructions:

- 1 Preheat the oven to 180°C/Fan oven 170°C, Gas mark 4. Butter a rectangular terrine tin 24 cm x 9 cm and line the base with greaseproof paper.
- 2 Put the flour, baking powder, sugar, softened butter and eggs in the transparent bowl fitted with the kneading hook. Press the knead button three times and the  is displayed. Process the mixture for about 1½ minutes or until evenly mixed. Stop and scrape down the sides if necessary.
- 3 Put the chocolate and 4 tablespoons of water in a small bowl and melt it in the microwave oven for 40 seconds. Stir until dissolved and add the 20 g of butter, and mix until smooth with a fork.
- 4 Take two-thirds of the mixture and place in the terrine tin. Add the chocolate mixture to the remaining mixture and process for about 1 minute on cake function . Place the chocolate mixture on top of the white mixture and smooth the surface.
- 5 Bake for about 1 hour. The cake is cooked when a skewer inserted into the centre of the cake comes clean with no mixture attached. Leave to cool in the tin for 10 minutes and then turn out on a wire rack.

Variation: add 60 g desiccated coconut to the chocolate mixture.

Orange Curd Tea-Time Sponge


Serves: 8
Preparation time: 10 minutes
Cooking time: about 20 – 25 minutes

You will need:

110g soft tub margarine
110g caster sugar
2 medium size eggs, beaten
100g self raising flour
1 level teaspoon baking powder
25g ground almonds
finely grated rind of 1 orange
1 level tablespoon orange juice
For the icing:
250g mascarpone
4 heaped tablespoons orange curd
1 tablespoon orange juice
1 tablespoon toasted flaked almonds



Instructions:

- 1 Preheat the oven to 180°C/Fan oven 170°C. Gas mark 4. Lightly grease two 18 cm (7 inch) sandwich tins and line the base with greaseproof paper.
- 2 Fit the transparent bowl and the kneading hook.
- 3 Add all the cake ingredients and press the kneading button three times and the  is displayed. Process for about 40 seconds until smooth. Stop and scrape down the sides of the bowl if necessary.
- 4 Divide the mixture between the two sandwich tins.
- 5 Bake in the preheated oven for about 20 – 25 minutes or until firm to the touch. Turn out and leave to cool.
- 6 To make the icing, beat all the ingredients together until smooth. Sandwich the cake together with half the icing, and cover the top with the remaining icing. Just before serving sprinkle over the toasted flaked almonds. Best eaten on the day it is made.

Variation: Make a Lemon Curd Cake by using lemon curd and a lemon.

Victoria Sponge cake



Victoria Sponge Cake


Preparation time: 10 minutes
Cooking time: 25 - 30 minutes

You will need:

For a 20 cm (8 inch) cake:
225 g soft margarine or softened butter
225 g caster sugar
4 eggs, medium size
225 g self raising flour
1 level teaspoon baking powder



Instructions:

- 1 Grease and line two sandwich 20 cm (8 in) sandwich tins.
- 2 Fit the **transparent bowl** with the **metal kneading hook**. Put all the ingredients in the bowl. Press the knead button three times and the  will be displayed. Mix for about 40 seconds until smooth. Stop and scrape down the sides of the bowl if necessary.
- 3 Divide the mixture between the prepared tins and level the surface.
- 4 Bake in a preheated oven at 180°C/Fan oven 170°C, Gas mark 4 for 25 - 30 minutes until well risen and firm to the touch. Turn out and leave to cool on a wire rack. Fill with jam and buttercream icing.

Peanut Butter Shorties

Makes: about 24
Preparation time: 15 minutes
Cooking time: about 15 - 20 minutes

You will need:

225 g plain flour
225 g softened butter
3 tablespoons crunchy peanut butter
115 g icing sugar
50 g cornflour
115 g unsalted shelled peanuts, optional



Instructions:

- 1 Preheat the oven to 180°C/Fan oven 170°C, Gas mark 4.
- 2 Fit the **transparent bowl** and the **metal chopping blade**. Add the flour, butter, peanut butter, icing sugar, and cornflour. Process on speed 3 for about 1 minute until it forms a soft dough.
- 3 Using floured hands make into 24 small balls. Place the balls on a baking tray allowing enough room for them to spread on cooking. Flatten the top with a fork. Press the remaining unsalted peanuts into the top of each cookie.
- 4 Bake in a preheated oven for 15 - 20 minutes or until lightly browned. Leave to cool for a few minutes before placing on a wire rack. When cool store in an airtight container.

Variation: you can use smooth peanut butter instead of crunchy if you prefer.

Rustic White Bread



Rustic White Bread


Makes: 1 loaf or 8 -10 rolls.
 Preparation time: 15 minutes
 Rising time: about 1hour
 Cooking time: about 10 – 15 minutes

You will need:

For 800 g (1¾ lb) of white bread dough:
 500 g strong white bread flour
 2 level teaspoons Easybake or Fast Action dried yeast
 1 level teaspoon salt
 ½ level teaspoon sugar
 2 level teaspoon vegetable oil
 300 ml warm water
 (1part boiling water to 2 parts cold)
 milk, to glaze
 poppy seeds, sesame seeds or coarse oatmeal (optional)



Instructions:

- 1 Fit the metal or transparent bowl and the kneading hook.
- 2 Place the flour, yeast, salt, sugar and oil in the bowl. Press the knead button once and the  is displayed. Wait a few seconds for the ingredients to mix together then, with the machine running, add the warm water through the opening in the lid. Knead the dough for 2 minutes 30 seconds. Tip the dough out onto a lightly floured surface, knead by hand until smooth.
- 3 If making a loaf, shape into a ball or oval and place on a greased baking tray. Alternatively, use a 900 g (2 lb) loaf tin.
 If making rolls, cut the dough into 8 - 10 pieces, knead each piece and shape into balls. Place on greased baking sheets, leaving space between the rolls for them to expand.
- 4 Loosely cover the shaped dough with oiled polythene. Leave to rise in a warm place, such as an airing cupboard, for about 1 hour or until doubled in size.
- 5 Slash the top of the loaf with a sharp knife. For a crisp crust, brush with a little milk and scatter with seeds.
- 6 Bake in a preheated oven at 220°C/Fan oven 210°C, Gas mark 7 for 15 - 20 minutes for rolls.

For the loaf, bake for about 20 minutes and then reduce to 180°C/Fan oven 170°C, Gas mark 4 and bake for a further 15 minutes. To test if the bread is cooked, tap the base of the bread and it should sound hollow. Remove from the trays and cool on a wire rack.

Devonshire Scones

Makes: about 15
 Preparation time: 15 minutes

Cooking time: about 10 – 15 minutes

You will need:

450 g self raising flour
 1 level teaspoon cream of tartar
 1 level teaspoon baking powder
 pinch of salt
 30 g caster sugar
 100 g butter, straight from the fridge cut into cubes
 2 medium size eggs
 about 150 ml milk
To serve:
 2 x 284 ml carton double cream, whipped
 jam and butter, to serve



Instructions:

- 1 Preheat the oven to 200°C/Fan oven 190°C, Gas mark 6. Fit the transparent bowl and the metal chopping blade.
- 2 Place the flour, cream of tartar, baking powder, salt and sugar in the bowl. Process briefly on speed 3 to mix.
- 3 Cut the butter into 2 cm pieces and add to the bowl. Process on speed 3 until the mixture resembles fine breadcrumbs.
- 4 Beat the egg and milk together in jug. With the machine running on speed 3, add the egg mixture through the feed tube, and process for a few seconds until it just binds together. Take care not to over process.
- 5 Tip out onto a lightly floured surface and lightly knead into a smooth ball. Roll out to about 2 cm (¾ inch) thickness. Cut into rounds using a 5 cm (2 inch) cutter.
- 6 Place on a greased baking tray and brush the tops with milk.
- 7 Bake in the preheated oven for about 10 -15 minutes until risen and golden brown. Leave to cool. Serve the scones split and buttered with whipped cream and jam.

Strawberry Smoothie



Strawberry Smoothie

Makes: 4 glasses
Preparation time: 5 minutes

You will need:

300 g fresh strawberries, hulled
600 ml chilled milk
4 teaspoons icing sugar (add more if the strawberries lack sweetness)
4 scoops vanilla ice-cream



Instructions:

Place all the ingredients in the blender and fit the lid. Process on speed 3 for 1 minute. Serve immediately in tall glasses, decorate with one or two whole fresh strawberries threaded onto a cocktail stick.

Variation: For a Banana Smoothie use 3 ripe bananas, 750 ml chilled milk, 3 scoops vanilla ice cream and 2-3 tablespoons icing sugar, depending on the ripeness of the bananas. Process on speed 3 for 1 minute.

Iced Coffee

Makes: 2 glasses
Preparation time: 5 minutes

You will need:

500 ml semi skimmed milk
3 teaspoons instant coffee
3 - 4 teaspoons caster sugar
6 ice cubes.



Instructions:

Place all the ingredients into the blender and fit the lid. Blend for 1 1/2 minutes on speed setting 3. Serve immediately

Chocolate Milkshake

Makes: 2 glasses
Preparation time: 5 minutes

You will need:

500 ml (18 fl oz) chilled milk
4 - 5 tablespoons drinking chocolate
2 scoops vanilla ice-cream



Instructions:

Fit the blender attachment. Add all the ingredients and fit the lid. Process on speed 3 for 20 seconds. Serve immediately.

Tropical Cocktail

Makes: 6 glasses
Preparation time: 5 minutes

You will need:

3 slices of pineapple, cut into quarters
1 medium mango, cut into chunks
1 medium banana, cut into chunks
300 ml (1/2 pt) freshly squeezed orange juice
300 ml (1/2 pt) chilled sparkling water



Instructions:

Fit the blender. Place the pineapple, mango and banana in the blender plus the orange juice. Fit the lid and process on speed 3 until smooth. Remove the cap and add the sparkling water. Process using Automix. Serve immediately.

Pouring Batter



Pouring Batter

Suitable for pancakes, crêpes and Yorkshire pudding

You will need:

120 g plain flour
pinch of salt
1 egg, medium size
250 ml milk
(or half milk and half water)



Instructions:

To make the batter using the food processor:

- 1 Fit the transparent bowl and the metal chopping blade.
- 2 Add the egg, milk and salt to the bowl. Turn the machine on to speed 2 for 15 seconds, and gradually add the flour a tablespoonful at a time through the hole in the splashguard. Once all the flour has been added, stop the machine and scrape down any unmixed flour from the sides and mix in briefly.
- 3 Turn the speed up to 3 and keep the machine running for about 2 minutes until the mixture is completely smooth. Cover and leave the batter to stand for 30 minutes.

To make the batter using the blender:

- 4 Fit the blender. Add all the ingredients, except the flour, and lock the lid. Remove the cap.
- 5 Start the appliance on speed 2, and gradually add the flour a spoonful at a time through the hole in the lid. Once all the flour has been added, stop the machine and scrape down any unmixed flour from the sides.
- 6 Turn the speed up to 3 and keep the machine running for about 1 minute. Blend until completely smooth. Leave the batter to stand for 30 minutes.

Shortcrust Pastry

You will need:

To line a 20 cm (8 in) pastry case:
180 g plain flour
90 g block margarine,
straight from the fridge
(or half margarine and half lard)
pinch of salt
about 2 - 3 tablespoons cold water



Instructions:

- 1 Fit the transparent bowl and metal chopping blade. Put the flour and salt in the bowl. Cut the fat into 2 cm pieces and add to the bowl. Process on speed 3 until the mixture resembles fine breadcrumbs.
- 2 With the machine still running, pour in the water through the feed funnel and process the dough until it just starts to cling together.
- 3 Remove the pastry and bring together by hand and knead lightly until smooth. Wrap the pastry in cling film and chill for at least 30 minutes before using.


All Butter Pastry

You will need:

For 500 g pastry
280 g plain flour
pinch of salt
140 g softened butter
70 ml cold water



Instructions:

- 1 Fit the bowl and metal kneading hook. Put the flour and salt in the bowl. Add the butter into 2 cm pieces.
- 2 Press the knead button once and the  is displayed. Mix all the ingredients for 10 seconds, then pour in the water through the opening in the lid. Process the dough for until it just starts to cling together.
- 3 Remove and bring together by hand and knead lightly until smooth. Wrap the pastry in cling film and chill for at least 30 minutes before using.

Pizza dough



Pizza Dough


For a 28 cm (11 inch) pizza:

You will need:

- 300 g strong white bread flour
- 1 teaspoon salt
- 1 teaspoon Easy Bake or Fast action dried yeast
- 170 ml warm water (1 part boiling water and 2 parts cold water)
- 1 tablespoons olive oil



Instructions:

- 1 Fit the metal bowl and the kneading hook.
- 2 Add the flour, salt and yeast. Press the knead button once and the  is displayed. Mix the ingredients for a few seconds, then, with the appliance still running, add the water and olive oil through the feed funnel. Process for 1 mins 20 secs.
- 3 Place the dough in a bowl, cover with a damp tea towel and leave it to rise somewhere warm, until it has doubled in size.
- 4 Place the dough on a lightly floured board and using a floured hand, punch the risen dough to knock out any air bubbles.
- 5 Roll out the dough using a rolling pin to a circle 28 cm in diameter and place it on a pizza tray or baking sheet.
- 6 Top with pizza sauce and the ingredients of your choice: tomatoes, onions, peppers, mushrooms, bacon pieces, mozzarella, etc. Season the pizza, sprinkle on dried oregano, and drizzle olive oil over it, then decorate with anchovies and a few black olives. Cook in a preheated oven at 200°C/Fan oven 190°C, Gas mark 6 for about 20 mins.

Choux Pastry

You will need:

- 75 g butter
- 225 ml water
- 110 g plain flour
- 3 eggs, medium size



Instructions:

- 1 Melt the butter and water in a saucepan. When the mixture is boiling, remove from the heat and add the flour in one go. Beat with a wooden spoon until smooth and comes away from the sides of the pan. Leave to cool slightly.
- 2 Place the paste in the transparent bowl fitted with the kneading hook. With the machine running on speed 1 add the eggs one at a time through the feed tube. Increase to speed 2 and process for another 1 minute.
- 3 Use the choux pastry to make profiteroles or éclairs. Bake in batches in a preheated oven at 200°C/Fan oven 190°C. Gas mark 6 for about 15 - 20 minutes or until crisp, well puffed and golden brown. Lift onto a wire rack and make a small hole in the base to release any steam. Leave to cool.
- 4 Fill the cooled choux puffs with the whipped cream.

Mayonnaise

You will need:

Makes about 300 ml:

- 2 egg yolks
- 1 teaspoon Dijon mustard
- 150 ml sunflower oil
- 150 ml olive oil
- 1 level tablespoon white wine vinegar
- salt and freshly ground black pepper



Instructions:

- 1 All the ingredients should be at room temperature and not too cold. Fit the transparent bowl and the whisk.
- 2 Add the egg yolks, mustard, vinegar, salt and pepper. Use speed 2 and mix until well blended.
- 3 Without stopping the machine, very slowly add the oil, drop by drop, until the mayonnaise begins to thicken. Then add the oil in a slow trickle. Take care not to add the oil too fast otherwise it will curdle. Adjust the seasoning.

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