



1200W ELITE ALL-IN-ONE STAND MIXER

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Sponge Mixture

Level 1-4

Ingredients

- 200g soft butter or margarine
- 200g sugar
- 1 packet vanilla sugar or 1 bag lemon flavouring
- 1 pinch of salt
- 4 eggs
- 400g wheat flour
- 1 packet baking powder
- Approx. 800ml milk

Method

1. Transfer the wheat flour and the remaining ingredients to the mixing bowl, stir with the beater for 3 seconds on level 1, then for approximately 3 minutes on level 2.
2. Grease a tin or cover with baking paper. Fill in the mixture and bake.
3. Before the cake is removed from the oven, test to see if it is done: with a sharp wooden stick, pierce the centre of the cake. If no mixture sticks to it, the cake is cooked. Turn the cake on to a cake grid and allow to cool.

Traditional Oven:

Insertion height: 2

Heating: Electric oven, top and bottom heat 175-200°C; gas oven: level 2-3

Baking time: 50-60 minutes

Depending on taste, this recipe can be amended, for example with 100g raisins or 100g nuts or 100g grated chocolate. The possibilities are endless.

Linseed Bread Rolls

Level 1-4

Ingredients

- 500-550g wheat flour
- 50g linseed
- 375ml water
- 40g yeast
- 100g low-fat curds, well-drained
- 1 tsp salt
- For coating: 2 tbs of water

Method

1. Soak the linseed in 375ml of lukewarm water.
2. Transfer the remaining lukewarm water (250ml) into the mixing bowl, crumble in the yeast, add the curds and mix with the dough hook on level 2. The yeast must be completely dissolved.
3. Add the flour with the soaked linseed and the salt into the mixing bowl. Knead thoroughly on level 1 and then switch to level 3 and continue kneading for 3-5 minutes.
4. Cover the mixture and allow to rise in a warm place for 45-60 minutes.
5. Knead thoroughly once more, remove from the bowl and form sixteen rolls.
6. Cover the baking tin with wet baking paper. Place the rolls on this and allow to rise for 15 minutes.
7. Coat with lukewarm water and bake.

Traditional Oven:

Insertion height: 2

Heating: Electric oven: top and bottom heat 200-220°C (preheated for 5 minutes), gas oven level 2-3.

Baking time: 30-40 minutes

Chocolate Cream

Level 5-6

Ingredients

- 200ml sweet cream
- 150g semi-bitter cooking chocolate
- 3 eggs
- 50-60g sugar
- 1 pinch of salt
- 1 packet of vanilla sugar
- 1 tablespoon cognac or rum
- Chocolate flakes

Method

1. Beat the cream in the mixing bowl with the whisk until stiff. Remove from the bowl and place aside to cool.
2. Melt the chocolate according to the instructions on the packet or in the microwave at 600W for 3 minutes.
3. In the meantime, beat the eggs, sugar, vanilla sugar, cognac or rum and salt in the mixing bowl with the whisk on speed 2 to form foam.
4. Add the melted chocolate and stir in evenly on speed 5-6. Leave a little of the cream for decoration.
5. Add the remaining cream to the mixture and stir in briefly using the pulse function.
6. Decorate the chocolate cream, allow to cool and serve.

Pizza Dough

Level 1-4

Ingredients

- 400g plain flour
- 250ml warm water
- ½ tsp sugar
- 1 sachet active dried yeast (about 2-1/2 tsp)
- 1-1/2 tsp olive oil
- 1 tsp salt

Method

1. Put the flour in the bowl. Mix the remaining ingredients in a bowl or jug. Run the mixer at speed 1-2 and gradually add the liquid. As the ingredients incorporate and the dough ball becomes more formed, increase the speed to 3-4. Knead for a couple of minutes on this speed, till the dough ball is smooth. Remove from the bowl and split into 2-4 pieces. Roll into pizza bases (circles or rectangles) on a floured surface, then lay them on a baking sheet or pizza tray. Spread the pizza bases with tomato purée and add toppings - mushrooms, ham, olives, sun-dried tomatoes, spinach, artichoke, etc. Top with dried herbs, pieces of mozzarella and a drizzle of olive oil. Bake in a preheated oven at 200°C gas mark 6 for 15-20 minutes or until the toppings are bubbling and golden brown.

Basic White Bread

Level 3-6

Ingredients

- 600g strong white bread flour
- 1 sachet active dried yeast (about 2½ tsp)
- 345ml warm water
- 1 tbs sunflower oil or butter
- 1 tsp sugar
- 2 tsp salt

Method

1. Use the mixing instructions for pizza dough, then put the dough in a bowl, cover and leave in a warm place till it has doubled in size (30-40 minutes). Remove the dough and punch down to remove air. Knead lightly on a floured board, shape it into a loaf or put it in a tin, cover and leave in a warm place to rise for another 30 minutes. Bake in a preheated oven at 200°C gas mark 6 for 25-30 minutes, till golden brown and hollow sounding, when tapped on the bottom.

Soft Poppy seed Rolls

Level 1-3

Ingredients

- 570g strong white bread flour
- 1 sachet active dried yeast (about 2½ tsp)
- 300ml milk (warmed slightly)
- 2 eggs (room temperature)
- 1 tbsp sunflower oil
- 1½ tsp sugar
- 2 tsp salt
- 75g poppy seeds

Method

1. Mix the milk, eggs, oil, sugar, salt and yeast in a jug or bowl and leave for 5 minutes.
2. Put the flour and poppy seeds in the bowl and mix at speed 1, gradually adding the liquid, then increase the speed to 2 and mix for five minutes.
3. Remove the dough to a floured surface, cut into 8-10 pieces, roll into shape, then put on a greaseproof baking sheet. Leave in a warm place till doubled in size.
4. Brush with a little egg or milk and bake in a preheated oven at 220°C gas mark 7 for 20-25 minutes, till golden brown and hollow sounding when tapped on the base.

Italian Herb Bread

Ingredients

- 575g strong white bread flour
- 1 sachet active dried yeast (about 2½ tsp)
- 290ml water
- 2 tbs olive oil
- 2 tsp sugar
- 2 tsp salt
- 4 tbs mixed dried herbs

Method

1. Mix the water, oil, sugar, salt and yeast in a jug or bowl and leave for 5 minutes.
2. Put the flour and dried herbs in the bowl and mix at speed 1, gradually adding the liquid, then increase the speed to 2 and mix for 5 minutes.
3. Put the dough in a bowl, cover and leave in a warm place till doubled in size (20-30 minutes).
4. Put on a floured surface, knead gently to knock out the air, then shape, put on a baking sheet and leave in the warm till doubled in size.
5. Bake in a preheated oven at 200°C gas mark 6 for 25 minutes or till golden brown and hollow sounding when tapped on the bottom.

Coffee & Brandy Ice Cream

Level 5-6

Ingredients

- 3 eggs
- 75g caster sugar
- 300ml single cream
- 2 tbs instant coffee powder
- 300ml double cream
- 2½ tbs brandy

Method

1. Add the sugar and eggs to the bowl and process at speed 6 till smooth in texture.
2. In a saucepan, bring the single cream and coffee just to the boil and stir in the egg and sugar mixture. Put in a heatproof bowl over a simmering pan of water and cook gently, stirring well, till thick enough to coat the back of a spoon. Strain into a bowl and leave to cool.
3. Whip the double cream at speed 6 till soft peaks form and then fold into the cold egg and sugar mixture with the brandy.
4. Pour into a container, cover and freeze for 2½-3 hours till partially frozen. Remove, stir well and then freeze again until the desired texture is achieved.

Simple Meringues

Level 5-6

Ingredients

- 4 egg whites
- 100g caster sugar
- 100g icing sugar

Method

1. Put the egg whites in the bowl and process at speed 6 until fairly stiff. Add half the sugar and whisk again till the mixture is smooth and stiff peaks have formed.
2. Remove the bowl and lightly fold in the remaining sugar with a metal spoon.
3. Line a baking sheet and spoon or pipe the meringue mixture into ovals. Sprinkle with the remaining sugar and put on the lowest shelf of a cool oven (120°C gas mark ½) for 1½ hours.
4. Allow to cool on a wire rack before topping with soft fruits, chocolate and sweetened cream.