

# PRECISION STAND MIXER

*Recipe Ideas*



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We have designed a few recipes to help you get started.

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# VICTORIA SPONGE CAKE

INGREDIENTS (Serves 8-10)

## CAKE

- 225g softened butter
- 225g caster sugar
- 4 large eggs
- 225g self-raising flour
- 2 level tsp of baking powder

## FILLING

- 200ml double cream
- 1 vanilla pod
- 1 tbsp icing sugar, sifted, plus extra for dusting
- 250g fresh strawberries, hulled and sliced

## You will also need:

- 2 x 20cm greased and lined sandwich tins

METHOD

1. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Place the softened butter into the Cuisinart mixing bowl. Attach the flat mixing paddle and mix on speed 3. You may need to use a spatula to scrape down the sides.
3. Add the sugar and increase to speed 6 for between 1 and 2 minutes until light and fluffy. You may need to scrape the bowl down well.
4. Reduce to speed 4 and add the eggs one at a time, scraping the bowl down if necessary.
5. Reduce to speed 2 and add the flour slowly until it is all incorporated. Increase to speed 5 and beat until thoroughly blended, taking care not to over beat.
6. Spoon the batter evenly between the two sandwich tins and level off.
7. Bake for 25 minutes or until they are well risen and a skewer comes out cleanly when inserted into the centre of the cake.
8. Leave to cool in the tins for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.
9. When the cakes have cooled prepare the cream filling.
10. Ensure that the Cuisinart mixing bowl is thoroughly clean. Attach the chef's whisk and pour in the cream.
11. Take the vanilla pod and cut into two pieces. Scrape out the inside seeds and place in with the cream. Briefly whisk on speed 3 before increasing to speed 12 until you have soft peaks.
12. Sift in the icing sugar and gently mix on speed 2 until just incorporated. Carefully scrape down the bowl and gently fold in by hand to fully combine.
13. Place one of the cakes on a plate and spread over the vanilla cream ensuring that you do not go right to the edge.
14. Add a layer of the sliced strawberries on to the cream, leaving a handful to decorate the top, and place the second cake on top. Sprinkle with icing sugar and arrange some strawberries on top.



# BANANA CAKE

INGREDIENTS (Serves 8-10)

## CAKE

- 225g plain flour
- 1 tbsp baking powder
- ¼ tsp salt
- 3 ripe bananas (approximately 250g peeled)
- 150g unsalted butter, melted
- 140g soft light brown sugar (ensure lumps are removed)
- 2 large eggs
- 100ml full fat yoghurt
- 1 teaspoon pure vanilla extract

## ICING

- 100g unsalted butter, softened
- 175g icing sugar
- 60g cream cheese, chilled
- ½ tsp ground cinnamon

## You will also need:

- 20cm round deep cake tin

METHOD

## CAKE

1. Preheat the oven to 180C /350° F/ Gas Mark 4. Grease and line a 20cm round cake tin.
2. Sift the flour, baking powder and salt together into a bowl. Ensure they are fully combined and reserve.
3. Break the banana into chunks and place into the Cuisinart mixing bowl. Attach the flat mixing paddle and mash the bananas on speed 12, scraping down the bowl when necessary.
4. Beat in the butter, sugar, eggs, yoghurt and vanilla extract on speed 9 for 1 minute, scraping down the sides when necessary.
5. Add the flour mixture slowly on speed 4, until it is fully incorporated, scraping down the sides when necessary.
6. Spoon the batter into the prepared cake tin and bake for 40 to 50 minutes, or until an inserted skewer comes out clean.
7. Leave to cool in the tin for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.

## ICING

8. Place all the icing ingredients into the Cuisinart mixing bowl. Attach the flat mixing paddle and beat on speed 3 until smooth, scraping down the sides when necessary.
9. Once the cake has cooled, evenly spread the icing on top of the cake.

# BERRY MUFFINS

INGREDIENTS (Makes 6 - 8)

- 120g butter, melted
- 125ml milk
- 1 medium egg
- 250g brown self-raising flour
- 60g soft brown sugar
- 1 tsp ground cinnamon
- Zest of 1 lemon
- Pinch of salt
- 125g frozen mixed berries

METHOD

1. Preheat the oven to 190°C/ 375°F/ Gas Mark 5 and lightly grease or line with muffin cases & place in the muffin tin.
2. Add the melted butter, milk and egg into the Cuisinart mixing bowl. Using the flat mixing paddle, mix on speed 10 for 30 seconds.
3. Add the flour, sugar, cinnamon, lemon zest and salt to the mixing bowl, continuing to mix together on speed 5 for a further 30 seconds.
4. Add the frozen berries and mix together on speed 3 for a further 15 seconds. The batter will be quite stiff due to the frozen berries.
5. Spoon the batter into each of the muffin cases and bake for 25 minutes or until the muffins are golden brown on top.
6. Remove from the oven and allow to cool on a wire rack.



# CHOCOLATE MARBLE CHEESECAKE

## INGREDIENTS (Serves 12)

### CRUST

- 85g butter, cubed at room temperature
- 110g plain flour
- 50g brown sugar
- 3 tbsps unsweetened cocoa powder
- 1 large egg yolk
- ½ tsp vanilla essence

### FILLING

- 900g cream cheese
- 200g granulated sugar
- 4 large eggs
- 1 tsp vanilla essence
- 180g semi-sweet chocolate (about 50% cocoa), roughly chopped

### You will also need:

- 23cm springform cake tin

## METHOD

1. Preheat the oven to 190°C/ 375 F/ Gas Mark 5 and line the base of a springform cake tin with baking parchment and grease the sides.
2. For the crust, put all the crust ingredients into the Cuisinart mixing bowl. Attach the flat mixing paddle and start to mix on speed 3, increasing to speed 5 until the mixture roughly resembles breadcrumbs.
3. Transfer to the prepared tin and press the mixture to evenly cover the base.
4. Bake on the middle rack of the oven for 8 to 10 minutes. Cool on a wire rack while preparing the filling.
5. Wipe out the Cuisinart mixing bowl and add the cream cheese. Using the flat mixing paddle on speed 2, mix for about 1 minute or until the mixture is smooth. Continue to slowly mix on speed 2, adding the sugar and ensuring it is being thoroughly combined. You may need to occasionally scrape down the sides with a spatula.
6. Once the cream cheese and sugar are completely smooth, turn up to speed 3 and add the eggs one at a time allowing each to fully incorporate before adding the next. Scrape down the bowl after each addition.
7. Add the vanilla extract and mix to fully incorporate. Continue to mix on speed 3 until fully smooth. Do not over-beat. The batter should be smooth and creamy.
8. Pour all the batter except for 1 cup into the cooled, prepared crust.
9. Place the roughly chopped chocolate into a heatproof bowl and place over a pan of barely simmering water (bain-marie). Allow the chocolate to melt, stirring occasionally. Remove from the heat and allow to cool just slightly.

## METHOD (CONT)

10. Reattach the Cuisinart mixing bowl to the Stand Mixer and using the flat mixing paddle slowly add the melted chocolate into the remaining cheesecake batter whilst mixing on speed 5. Finish with a few seconds on Speed 7 to ensure that the chocolate is fully mixed in.
11. Drop spoonful's of the chocolate mixture onto the cream cheese mixture in the tin. Draw swirls through the mixture with a skewer or knife to create a marble effect.
12. Five to ten minutes before adding the cheesecake to the oven, place a roasting pan on the lowest rack filled with 3 to 4 centimeters of water. This aids in the gentle baking of the cheesecake.
13. Place the cheesecake on the middle rack in the oven. Bake until the edges of the cheesecake start to pull away from the sides of the tin and the centre is slightly wobbly. Remove from the oven and leave to cool in the tin on a wire rack.
14. Once cool remove the cheesecake from the tin, run a small palette knife around the edges of the tin before releasing the sides. Slide the base and greaseproof paper from underneath.
15. Chill in the refrigerator for 6 hours before serving.

# LEMON MERINGUE PIE

## INGREDIENTS

(Serves 8-10)

### PASTRY

- 225g plain flour
- 2 tbsp caster sugar
- ½ tsp salt
- 120g cold butter, cut into small cubes
- 1 large egg yolk
- 2 tbsp cold water
- Dried beans or rice to blind bake the pastry

### LEMON FILLING

- Zest of 3 lemons
- Juice of 5 lemons (about 140ml)
- 40ml water
- 20g cornflour
- 150g caster sugar
- 3 egg yolks
- 25g butter

### MERINGUE

- 4 egg whites
- 220g caster sugar
- 2 tsp cornflour

### You will also need:

- A 23cm loose bottomed flan tin

## METHOD

### PASTRY

1. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Place the flour, salt and sugar into the Cuisinart mixing bowl. Using the flat mixing paddle, mix on speed 3 for 30 seconds to combine the dry ingredients.
3. Distribute the butter evenly over the flour mixture. Start mixing on speed 4, gradually increasing to speed 6 until the mixture resembles coarse crumbs with some visible pieces of butter about the size of small peas. Scrape down the bowl well.
4. Add the egg yolk and beat on speed 2.
5. Add the water slowly and turn up to speed 4, mixing until the dough is just beginning to come together. As soon as the mixture starts to form a ball it is ready. Do not over mix the dough.
6. Gather the dough into a ball and place onto a floured work surface. Roll out to a 3 mm thickness.
7. Carefully roll the pastry over the rolling pin and then drape it over the flan tin. Gently push the pastry into the base of the tin leaving any excess pastry on until it has rested.
8. Cover in cling film and place in the refrigerator for 30 minutes.
9. Once chilled, remove the cling film and trim off any excess pastry from the edge leaving a small amount proud of the rim to allow for shrinkage in the oven.
10. Line the inside of the pastry case with baking parchment and fill with dried beans or rice. Bake for 15 to 20 minutes.
11. Remove the beans and parchment paper, and bake for a further 5 minutes until the pastry is dry and a pale golden colour. Leave to cool.

## METHOD (CONT)

### LEMON FILLING

12. Reduce the oven temperature to 170°C/325°F/Gas Mark 3.
13. Place the lemon juice and zest in a saucepan with the water and whisk in the cornflour until smooth, then stir in the sugar and egg yolks.
14. Heat gently, stirring until warm, then add the butter and bring to the boil, stirring continually. It should be thick, glossy and smooth.
15. Spoon into the pre baked tart case and allow to cool slightly.

### MERINGUE

16. To make the meringue place the egg whites into the Cuisinart mixing bowl and attach the chef's whisk.

17. Whisk on speed 3 for 1 minute and then increase to speed 12, whisking for approximately 2 minutes until the meringue forms soft peaks.
18. Continue to run the mixer on speed 12 and whilst continuing to whisk, gradually add the sugar a tablespoon at a time until the meringue is stiff and shiny. Whisk in the cornflour for about 15 seconds ensuring it is fully combined.
19. Spoon on top of the filled pastry case, making sure to completely cover the lemon filling. Finish off the meringue with a swirl shape.
20. Bake for 18 to 20 minutes until the meringue is golden and set.
21. Allow to cool before serving.

# RICOTTA PANCAKES

## INGREDIENTS

(Makes 2)

- 250ml full fat milk
- 60g melted butter
- 250ml ricotta
- 60g caster sugar
- ¼ tsp vanilla extract
- 2 large eggs
- 120g plain flour
- 1/2 tsp baking powder
- ¼ tsp ground cinnamon

### TO SERVE

- 200g blueberries
- Maple Syrup

## METHOD

1. Place the milk, melted butter, ricotta, sugar, vanilla essence and eggs into the Cuisinart mixing bowl and attach the chef's whisk. Mix on speed 8 until well combined.
2. Add the flour, baking powder and cinnamon, mixing on speed 6 until well combined.
3. Melt a little butter into a hot pan. When ready, pour about 80 ml (1/3 of a cup) of the batter into the pan. Cook for about 2 minutes or until ready, then flip and cook for a further minute.
4. Keep warm in an oven at 140°C whilst you cook the remaining pancakes.
5. Serve warm with the blueberries and maple syrup.

# CRANBERRY & WHITE CHOCOLATE COOKIES

## INGREDIENTS

(Makes 18)

- 100g softened, unsalted butter
- 60g golden caster sugar
- 60g light muscovado sugar (brown sugar can be used as a substitute)
- 175g plain flour
- ½ tsp baking powder
- ¼ tsp salt
- 1 egg
- 100g white chocolate, chopped into small pieces
- 75g dried cranberries

## METHOD

1. Preheat the oven to 170°C/ 325°F / Gas Mark 3. Line a large baking tray with grease proof paper.
2. Put the softened butter into the Cuisinart mixing bowl and attach the flat mixing paddle. Beat on speed 4 until the butter is creamy, scraping down the sides of the bowl when necessary.
3. Add the sugar and increase to speed 7, beating for up to 2 minutes until the mixture is smooth.
4. Add the egg and beat on speed 3 until fully incorporated. Scrape down the sides of the bowl.
5. Fold in the cranberries and chopped chocolate on speed 3 until combined.
6. Using about a tablespoon of cookie dough shape the dough into balls and place onto the lined tray.
7. Cover and chill in the fridge for 15 minutes.
8. Flatten the dough balls with your finger a little, then place into the preheated oven for 10 to 15 minutes, or until golden brown. Take care not to overcook them as they are better slightly chewy.
9. Leave to cool and serve.



# CHICKEN & LEEK PASTIES

## INGREDIENTS

(Makes 6)

## METHOD

### PASTRY

- 450g plain flour
- 2 tsp baking powder
- 1 tsp salt
- 125g unsalted butter
- 2 egg yolks
- 150 ml cold water

### FILLING

- 1 tbsp rape seed oil
- 100g unsmoked bacon, roughly chopped
- 3 leeks, trimmed and finely sliced
- 1 tsp fresh thyme leaves, roughly chopped
- 150ml double cream
- 1 tsp Dijon mustard
- 300g leftover cooked chicken meat, chopped into small chunks
- Sea salt and freshly ground black pepper for seasoning

### TO FINISH

- 1 egg lightly beaten, for glazing

### PASTRY

1. Place the flour, baking powder, salt, butter and egg yolks into the Cuisinart mixing bowl. Using the dough hook, start mixing on speed 4 and gradually increase to speed 6 until the mixture starts to resemble breadcrumbs. You may need to occasionally scrape down the sides with a spatula.
2. Slowly add the water until a ball of pastry appears (you may not need all of the water).
3. Wrap the pastry in cling film and chill in the fridge for 30 minutes to an hour.

### FILLING

4. Heat the oil in a frying pan on a medium heat. Add the bacon and sauté for a minute or two.
5. Add the leeks and thyme and gently sweat for 5 to 10 minutes, until the leeks are soft.
6. Pour the cream and mustard into the pan with the leeks and stir. Continue to cook gently for 4 to 5 minutes so the cream reduces and thickens.
7. Add the chicken and stir through, cooking for a few more minutes allowing the flavours to combine. Season with salt and pepper as desired.

### TO FINISH

8. Dust your work surface with flour. Divide the pastry into 6 equal portions and roll each portion of pastry into 20 cm circles.
9. Spoon the chicken and leek mixture onto one side of each of the circles of pastry, leaving the edges clear to seal the pasties. Brush the edges of pastry with a little water and fold over the filling to make a semi-circle, crimping the edges to seal.
10. Place the pasties on a lightly oiled baking sheet and brush the tops with a little of the beaten egg.
11. Bake in a preheated oven at 190°C / 375°F / Gas Mark 5 for about 25 minutes or until the pasties are golden brown.

# SPINACH, TOMATO & FETA QUICHE

## INGREDIENTS

(Serves 4)

### PASTRY

- 200g plain flour
- 100g cold butter, cubed
- 2-4 tbsp cold water

### QUICHE FILLING

- 1 tbsp olive oil
- 100g onion, finely sliced
- 100g washed spinach
- 4 large eggs
- 200ml creme fraiché
- 2 cloves of garlic, crushed
- 100g feta, crumbled
- 2 tbsp basil, roughly torn
- 10 small cherry tomatoes, halved
- 30g parmesan, freshly grated

### You will also need:

- A 24 cm tart tin

## METHOD

### PASTRY

1. Place the flour and salt into the Cuisinart mixing bowl. Attach the flat mixing paddle and mix on speed 3 for 30 seconds to blend the dry ingredients.
2. Distribute the butter evenly over the flour mixture. Start mixing on speed 4 and gradually increase to speed 6 until the mixture resembles large breadcrumbs. This will take 2 to 3 minutes.
3. Continue to mix on speed 3 whilst adding the cold water, until the mixture starts to come together to form a ball.
4. Put the dough onto a lightly floured work surface and knead gently to form a smooth ball.
5. Roll out the dough using short sharp strokes to avoid stretching, rotating the dough a quarter of a turn each time you roll to keep the shape.
6. When the dough is about 5 cm larger than the tin, lay over and press gently into the edges. Leave the edges overlapping the tin as the dough will shrink a little. Chill for 30 minutes.
7. Heat the oven to 200°C/ 400°F/ Gas Mark 6.
8. Cover the base of the pastry with baking paper and add dried beans to weigh it down. Trim off any excess pastry.
9. Blind bake the pastry case for 15 minutes, then carefully remove the paper and the beans and cook the pastry for a further 5 minutes until slightly golden in colour. Set aside to cool.

## METHOD (CONT)

### QUICHE FILLING

10. Heat the olive oil in a saucepan and sweat off the onions. Add the washed spinach to the onions and continue to cook until the spinach has wilted.
11. Place the eggs into the Cuisinart mixing bowl and use the chef's whisk to combine on speed 8 for 20 seconds. Add the creme fraiché, garlic and salt and pepper, mixing on speed 8 for a further 20 seconds.
12. Fill the pastry case with the onion and spinach mixture, ensuring any excess liquid is drained off.
13. Scatter the torn basil and the feta on top and then pour over the egg mixture.
14. Place the halved tomatoes into the mixture and scatter over the freshly grated parmesan.
15. Bake at 180C/ 350°F / Gas Mark 4 for 45 minutes until the quiche is golden brown and set.



# PROSCIUTTO & SMOKED CHICKEN ROULADE

## INGREDIENTS

(Serves 4-6)

### ROULADE

- 2 garlic cloves, crushed
- 250g baby spinach, washed
- 5 medium eggs, separated
- 1 tsp baking powder
- Sea salt & freshly ground pepper
- 50g parmesan, finely grated

### FILLING

- 200g full-fat cream cheese
- 50g sour cream
- Zest of 1 lemon
- Juice of 1/2 a lemon
- 1 tbsp chives, finely chopped
- 50g prosciutto, excess fat removed
- 130g cooked smoked chicken, finely sliced
- Sea salt & freshly ground pepper

### You will also need:

- A swiss roll tin 32cm x 23cm

## METHOD

### ROULADE

1. Preheat the oven to 200°C/ 400°F/ Gas Mark 6. Grease and line a swiss roll tin 32cm x 23cm with baking parchment.
2. For the roulade, wilt the spinach in a pan with the garlic over a gentle heat. When cool enough to handle, squeeze out as much juice as you can to leave the spinach as dry as possible.
3. Roughly chop the spinach and place into the Cuisinart mixing bowl with the flat mixing paddle attached.
4. Add the 4 egg yolks, baking powder and salt and pepper. Combine together on speed 5 for 20 seconds. Transfer to a separate bowl and set aside.
5. Ensure that the Cuisinart mixing bowl is thoroughly clean and add the egg whites. Using the chef's whisk, whisk on speed 12 until the egg whites are stiff. By hand, gently fold the egg whites into the spinach mixture.
6. Tip the mixture into the prepared swiss roll tin and smooth down the surface using a palette knife. Bake for 10-15 minutes, or until firm to the touch. Remove from the oven and leave to cool slightly.
7. Place a piece of baking parchment on a work surface and sprinkle liberally with grated parmesan. Turn the cooked roulade out onto the parchment paper and leave to cool.

## METHOD (CONT)

### FILLING

8. For the filling, place the cream cheese, sour cream, lemon zest and juice, plus the salt and pepper into the Cuisinart mixing bowl with the chefs whisk attached and whisk on speed 2 until everything is combined.

### TO ASSEMBLE

9. Remove the baking parchment from the top of the roulade and spread the cream cheese mixture over the roulade. Sprinkle the chives over the top of the cream cheese. Place a layer of prosciutto over the cream cheese. Follow this with the sliced smoked chicken evenly placed over the top of the prosciutto.
10. Using the parmesan coated parchment to help assemble, roll up the roulade from one end, pushing away from you while rolling. Make it as tight as you can.
11. Cover and chill until serving.
12. Before serving trim off the ends.

# FISH & POTATO CROQUETTES

## INGREDIENTS

(Makes 25)

- 600g flouxy potatoes, peeled and cut into chunks
- 1 small onion, grated
- 1 tbsp parsley, finely chopped
- 1 tsp chilli flakes
- 3 tbsp wholemeal or plain flour
- 400g cooked white fish
- 500ml rapeseed oil, for frying
- Sea salt
- Lemon wedges, to serve

## METHOD

1. Boil the potatoes for about 20 minutes, or until tender. Drain and allow to cool a little.
2. Transfer to the Cuisinart mixing bowl. Attach the flat mixing paddle and mix on speed 5 for about 30 seconds to break down the potatoes.
3. Add the onion, parsley, chilli flakes and flour, mixing on speed 5 for 10 seconds until combined.
4. Flake in the fish and add the salt to taste. Mix on speed 5 until well combined. At this stage the mixture can be refrigerated for later use.
5. Pour the oil into a saucepan, making sure that the oil does not reach higher than a third of the way up the sides. Put on a medium to high heat, bringing the oil up to about 160-170°C. To test if the oil is hot enough, drop a tiny piece of the mixture into the oil. If it bubbles and rises to the top the oil is hot enough.
6. Carefully place large teaspoons of the mixture rolled into a ball into the oil. Fry for 3 to 5 minutes, turning them when necessary. When the croquettes are golden brown remove them from the oil and rest on a piece of absorbent paper.
7. Serve with lemon wedges.

You may wish to accompany the croquettes with a homemade hollandaise sauce (see page 25)



# PIZZA DOUGH

## INGREDIENTS

Makes 4 small pizza bases

- 250g strong white flour
- 200g spelt flour
- 1 tsp fast action yeast
- 1 tsp caster sugar
- 2 tsp salt
- 2 tbsp olive oil
- 280ml warm water

## Hints & Tips

*The pizza dough method can be used with your favourite pizza topping. Try combining mozzarella, artichokes, slices courgette, red pepper, red radicchio and basil leaves. For another option try parma ham, figs, rocket, pesto and parmesan.*

## METHOD

1. Add all the ingredients into the Cuisinart mixing bowl.
2. Using the dough hook, knead on speed 6 for 5 minutes. You may need to scrape down the sides with a spatula. The dough should be smooth and spring back to the touch. If sticky, add 1 tbsp of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tbsp of water at a time.
3. Cover the bowl and let the dough rise in a warm, draft-free place until doubled in volume, about 1½ hours.
4. Once the dough has risen, place the bowl back on the stand mixer. Using the dough hook again, briefly knock the dough back on speed 5 for about 30 seconds.
5. Coat your hands and a flat work surface with a dusting of flour and remove the dough from the mixing bowl. Shape into 4 equal balls and roll out to the size of your pizza pan using a rolling pin. Do not be afraid to add a little more flour to ensure that the dough does not stick to the work surface or the rolling pin. Lift onto a pizza pan and press out the edges.
6. Top the base with your favourite pizza toppings and bake in a preheated oven at 220°C / 425°F / Gas Mark 7.

# BASIC WHITE BREAD

## INGREDIENTS

Makes two 450g loaves or one 900g loaf

- 700g white bread flour
- 1½ tsp salt
- 1½ tsp fast action yeast
- 425ml tepid warm water
- 1½ tbsp olive oil, and a little extra to grease the tins
- 1½ tbsp honey

## METHOD

1. Place the flour, salt and fast action yeast into the Cuisinart mixing bowl. Using the dough hook, combine together on speed 3.
2. Dissolve the honey into the tepid water along with the olive oil and add this to the flour in the mixing bowl.
3. Using the dough hook knead on speed 6 until the dough starts to come together. You may need to scrape down the sides with a spatula. Increase to speed 8 and continue to knead for 6 minutes - the dough will form a ball. The dough should be smooth and spring back to the touch. If sticky, add 1 tbsp of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tbsp of water at a time.
4. Remove the dough hook, leaving the dough in the bowl. Cover and leave to rise in a warm, draft-free place until doubled in volume - this should take about an hour.
5. Once the dough has risen, place the bowl back on the stand mixer. Using the dough hook again, briefly knock back the dough on speed 5 for about 30 seconds.
6. Lightly coat your loaf tins with a little olive oil. Remove the dough from the bowl onto a work surface lightly dusted with flour. Split the dough in half and roughly shape the dough to fit the tins.
7. Cover and place somewhere warm, allowing the dough to rise until nearly doubled in size, about 30 to 45 minutes.
8. Whilst the loaf is rising, preheat the oven to 220°C / 425°F / Gas Mark 7.
9. Bake for 20 minutes, reducing the oven temperature to 180°C / 350°F / Gas Mark 4 and continue to bake for a further 15 minutes. The bread will be ready if it sounds hollow when tapped.
10. Remove from the oven and turn the bread out onto a wire rack to cool.

# SEEDED BUTTERNUT SQUASH BREAD

## INGREDIENTS

- 900g chopped & peeled butternut squash
- 1 sprig rosemary, chopped
- 125ml warm water
- 2 tbsp olive oil
- 1 tbsp honey
- 2 tsp salt
- 200g plain wholemeal flour
- 300g strong white flour
- 1 tsp fast action yeast
- 75g of mixed seeds such as sunflower, pumpkin & pine kernels

## METHOD

1. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Place the chopped butternut squash into a baking dish and sprinkle with the chopped rosemary. Cover with tin foil and bake for 1¼ hours or until very tender.
3. Pour the cooked butternut squash into the Cuisinart Mixing Bowl. Using the flat mixing paddle, mix on speed 8 for a minute or two until the butternut squash has become mashed (you may need to scrape down the sides of the bowl down once or twice).
4. Remove the flat mixing paddle and attach the dough hook.
5. Add the remaining ingredients (except for the seeds) into the mixing bowl with the mashed butternut squash.
6. Using the dough hook, knead on speed 6 for 3 minutes. You may need to scrape down the sides with a spatula.
7. Add the seeds and continue to knead the dough on speed 6 for another 3 minutes. The dough should be smooth and spring back to the touch. If sticky, add 1 tbsp of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tbsp of water at a time.
8. Cover the bowl and let the dough rise in a warm, draft-free place until it has doubled in volume - this should take about an hour.
9. Once the dough has risen, place the bowl back on the stand mixer. Using the dough hook, briefly knock the dough back on speed 5 for about 30 seconds.
10. Prepare something suitable for forming its shape such as a well dusted bakers proving basket or a bowl lined with a clean tea towel that is well dusted with flour.
11. Place the ball of dough into the centre of the bowl and cover with oiled clingfilm.

## METHOD (CONT)

12. Leave to rise in a warm place for another hour. The dough is ready to bake when it has roughly doubled in size.
13. Whilst the loaf is rising, preheat the oven to 220°C/425°F/Gas Mark 8.
14. Place the dough onto a preheated dusted baking sheet by carefully tipping the risen dough out of the proving basket, upside down onto the baking sheet.
15. Bake for 20 minutes, reducing the oven temperature to 180°C /350° F / Gas Mark 4 and bake for a further 15 minutes. The bread will be ready if it sounds hollow when tapped.
16. Remove from the oven and cool on a wire rack.

# PASTA DOUGH

## INGREDIENTS

(Serves 4-6)

- 5 medium eggs
- 300g "00" flour
- 100g semolina flour

## METHOD

1. Put all of the ingredients, in the order listed, into the Cuisinart mixing bowl. Attach the dough hook and mix on speed 6 to combine, about 1 minute.
2. Continue mixing until the dough mostly comes together, about 2 minutes.
3. Check the texture. If it is too dry, add water one tablespoon at a time; alternatively, if it is too wet, add the "00" flour one tablespoon at a time to desired consistency. Keep in mind this dough won't resemble a smooth ball, it will only just come together in large chunks with some possible smaller bits to knead in by hand. Should any flour or loose, dry bits be left behind at the bottom of the bowl, leave them there and do not incorporate into the final dough.
4. Transfer dough to a lightly floured surface and knead all the dough together into a ball by hand until smooth and it springs back to the touch, about 2 minutes.
5. Wrap in plastic wrap and let rest at room temperature before using, at least 20 minutes. Pasta dough can be made and stored in the refrigerator for up to 3 days.

# MAYONNAISE

## INGREDIENTS

- 2 egg yolks
- 1 tbsp Dijon mustard
- 100ml ground nut oil
- 25ml extra virgin olive oil
- 1 tbsp white wine vinegar
- Juice of ½ lemon
- Sea salt
- Ground black pepper

## METHOD

1. Place the egg yolks and dijon mustard into the Cuisinart mixing bowl and attach the chef's whisk. Season with salt and pepper. Gradually increase the speed from 1 to 10 to combine the egg yolks, scraping down the sides when necessary.
2. Mix the oils together in a container for pouring.
3. Starting on speed 5 gradually add the oils a little at a time. The egg yolks will slowly start to thicken as you continue to add the oil. Scrape down the sides as necessary.
4. If the mixture needs to combine more thoroughly increase the speed to 6. Take care not to curdle the mixture by adding the oil too quickly. Use a spatula to scrape down the sides if necessary.
5. Once all the oil is added and the mixture is creamy, thick and smooth add the white wine vinegar on speed 5, followed by the lemon juice. Again, ensure you add these slowly to allow them to be thoroughly incorporated into the mayonnaise.

# HOLLANDAISE SAUCE

## INGREDIENTS

(Serves 4)

- 160g butter, cut into cubes
- 3 large egg yolks
- 1 tbsp white wine vinegar
- 1 tbsp lemon juice
- Salt & freshly ground pepper
- 2 tsp dill, chopped
- Lemon wedges to serve

## METHOD

1. In a small saucepan gently heat the butter until it starts to foam but not burn.
2. Add the egg yolks, vinegar and lemon juice into the Cuisinart mixing bowl. Attach the chef's whisk and whisk on speed 5 for 20 seconds to combine.
3. With the appliance running on speed 6, gradually add about a tablespoon of the melted butter and process for 15 seconds to combine. Increase to speed 12 and then very slowly drizzle in the remaining melted butter.
4. Once all the butter has been added, continue blending for 45 to 60 seconds or until thickened. Adjust seasoning as desired.
5. You may stir through some freshly chopped dill and serve with a wedge of lemon.

# VINAIGRETTE

## INGREDIENTS

- 125ml extra virgin olive oil
- 2 tbsp sherry vinegar
- Juice of 1 lemon
- 1 clove of crushed garlic
- 2 tsp honey
- Sea salt

## METHOD

1. Place all the ingredients into the Cuisinart mixing bowl with the chef's whisk attached.
2. Gradually turn up to speed 12 and whisk until all the ingredients are well combined.
3. You can use this dressing immediately or store in the refrigerator for several days in an airtight bottle or jar.



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