



The Pampered Chef®
Chicken, Tomato & Basil Flatbread
Recipe

2 small vine-ripened tomatoes (about 100 g total weight), thinly sliced
2 tablespoons plus 1/2 teaspoon olive oil, divided
1 packet (450 g) pizza base mix
100-125 ml warm (hand hot) water
20 g pecan halves
75 g Provolone Piccante cheese, divided
50 g Parmigiano Reggiano cheese, finely grated, divided
100 g skinless, boneless cooked chicken breast, diced
2 teaspoons finely chopped fresh basil leaves
1 clove garlic, pressed

1. Preheat oven to 220°C/fan 200°C/Gas 7. Line a plate with kitchen paper, place sliced tomatoes on lined plate and blot tops with kitchen paper; set aside.
2. Brush Medium Bar Pan with 1/2 teaspoon olive oil; set aside. Place pizza base mix in a bowl. Measure warm water using Mini Measure-All® Cup; add enough warm water to pizza base mix, mixing to form a soft dough. Knead dough on lightly floured surface 5 minutes or until smooth. Place pizza dough onto centre of prepared bar pan; roll or press dough out to cover base of pan. Set aside in warm place 15 minutes. Bake 12–14 minutes or until golden brown.
3. Meanwhile, finely chop pecans on Bar Board using 13-cm Utility Knife with Honing Case; grate Provolone cheese using Microplane® Adjustable Coarse Grater. Combine pecans, 50 g of the Provolone cheese, half of the Parmigiano Reggiano cheese, the diced chicken, basil, garlic pressed with Garlic Press and remaining oil in Classic Batter Bowl; mix well using Small Mix 'N Scraper®.
4. Remove bar pan from oven to a cooling rack. Sprinkle baked base with remaining Parmigiano Reggiano cheese; top evenly with sliced tomatoes, chicken mixture and remaining Provolone cheese to within 5 mm of edge of base. Bake 6–8 minutes or until cheese is melted. Remove from oven. Cut flatbread into portions using Utility Knife; let stand 2 minutes. Transfer to serving plates or napkins; serve warm.

Yield: Serves 12

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Per serving: Energy 769kJ/183kcal; Protein 8.7g; Carbohydrate 19.7g; Sugars 1.5g; Fat 8.3g; Saturated Fat 2.5g; Fibre 0.9g; Salt 0.5g

Cook's Tip: This recipe serves 4 as a light lunch (serving 3 appetizers per portion).

The Pampered Chef®
Mediterranean Hummus Pizza
Recipe

1 tablespoon olive oil, plus extra for greasing
2 packets (145 g each) pizza base mix
200-250 ml warm (hand hot) water
1 clove garlic, pressed
1 can (400 g) artichoke hearts, drained and quartered (about 240 g drained weight)
2 plum tomatoes
1/4 red onion
4- cm piece cucumber
25 g pitted black olives (drained weight), drained and patted dry
1 tub (200 g) hummus
1 packet (150 g) feta cheese cubes with herbs and olive oil, drained

1. Preheat oven to 200°C/fan 180°C/Gas 6. Lightly grease **Medium Bar Pan** with olive oil using **Chef's Silicone Basting Brush**; set aside. Place pizza base mix (both packets) in **Stainless 4-litre Mixing Bowl**. Add enough warm water, mixing to form a soft dough. Knead dough on lightly floured surface 5 minutes or until smooth. Place pizza dough onto centre of prepared bar pan; roll dough out to cover base of pan using **Baker's Roller®**. Gently ease dough 2 cm up edges of pan using fingertips, so that edges are higher than base. Combine 1 tablespoon olive oil and the garlic pressed with **Garlic Press** in **(250-ml) Prep Bowl**; brush evenly over pizza dough base and sides. Set aside in warm place 15 minutes.
2. Meanwhile, cut artichoke quarters in half widthways on **Cutting Board** using **Utility Knife**; set aside. Cut tomatoes in half lengthways; remove seeds using **Core & More** and dice flesh. Thinly slice onion. Slice cucumber; cut into quarters. Coarsely chop olives in **Food Chopper**.
3. Bake pizza base 16–18 minutes or until golden brown and fully cooked through. Remove pan from oven to **Stackable Cooling Rack**. Spread hummus evenly over hot pizza base using **Small Spreader**. Arrange artichokes, tomatoes, onion, cucumber and olives over hummus. Crumble feta cheese evenly over top. Cut pizza into portions with **Pizza Cutter**; serve hot or cold using **Mini-Serving Spatula**.

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Yield: Serves 4

Cook's Tip: This recipe serves 12 as a party appetizer or serves 8 as a starter.

If you can't find feta cubes with herbs and olive oil, use 130 g diced plain feta cheese mixed with 2 teaspoons olive oil and 1/2 teaspoon dried mixed herbs instead.

Artichoke hearts are available in cans or jars; sometimes they may also be available from deli or magnificent main meals counters of large supermarkets.

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The Pampered Chef®
Casbah Chicken & Couscous
Recipe

450 g skinless, boneless chicken breast fillets
2 teaspoons ras el hanout spice, divided
1/2 teaspoon salt, divided
450 ml chicken stock
1 large ripe mango (about 450 g total/unprepared weight)
30 g flaked almonds
1 tablespoon sunflower oil
1 red onion
275 g uncooked plain couscous
2 tablespoons fresh coriander leaves

1. Cut chicken into 2.5-cm pieces using **Utility Knife**. Combine chicken, 1 teaspoon of the ras el hanout spice and 1/4 teaspoon of the salt in **Classic Batter Bowl**; toss to coat using **Classic Scraper**. Set aside. Combine chicken stock and remaining ras el hanout spice and salt in **Small Batter Bowl**; set aside. Peel, stone and slice mango into thin wedges; set aside.
2. Place almonds in **Stainless 30-cm Skillet**; cook over medium heat 5–7 minutes or until golden brown, stirring frequently with **Bamboo Spatula** (reduce heat after 3 minutes, if necessary). Remove almonds to a plate using **Bamboo Slotted Spoon**; set aside. Carefully add sunflower oil to Skillet; heat over medium heat 1–2 minutes or until hot. Add chicken to Skillet; cook and stir 7–9 minutes or until chicken is cooked and is no longer pink in centre. Remove chicken from Skillet to a plate; keep hot.

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3. Slice onion lengthways into thin wedges using **Santoku Knife**; add to Skillet. Cook 4–5 minutes or until onion is tender and beginning to caramelize, stirring occasionally. Add stock mixture and bring to the boil; stir to loosen browned bits from bottom of Skillet.
4. Add couscous to Skillet and stir; bring couscous mixture back to the boil. Stir in chicken and mango. Remove from heat; cover and let stand 5 minutes or until liquid is absorbed. Snip coriander in **(250-ml) Prep Bowl** using **Professional Shears**. Add coriander to couscous mixture with toasted almonds and stir well; serve immediately on warmed plates.

Yield: Serves 6

Per serving: Energy 1397kJ/332kcal; Protein 31g; Carbohydrate 37.9g; Sugars 12g; Fat 7.6g; Saturated Fat 1.1g; Fibre 2.7g; Salt 0.5g

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The Pampered Chef®
Mini Chocolate Whiskey-Cream Cheesecakes
Recipe

Sunflower oil, for greasing
90 g butter, softened
100 g caster sugar
1 egg
1 teaspoon vanilla extract
125 g plain flour
25 g unsweetened cocoa powder
1/8 teaspoon baking powder
A pinch of salt
75 g plain chocolate chips
250 g full fat soft cheese
50 g icing sugar
5 teaspoons Irish whiskey cream liqueur
15 Grated plain chocolate, to decorate

1. Preheat oven to 180°C/fan 160°C/Gas 4. Generously spray wells of **Deluxe Mini-Muffin Pan** with sunflower oil using **Kitchen Spritzer**; set aside. Combine butter, caster sugar, egg and vanilla extract in **Classic Batter Bowl**; whisk together using **Stainless Whisk** until well combined (mixture may look slightly curdled). Sift flour, cocoa powder, baking powder and salt into batter bowl; mix until thoroughly combined using **Small Mix 'N Scraper®**. Stir in chocolate chips. Using **Small Scoop**, place one level scoop of mixture into wells of prepared muffin pan, dividing evenly. Bake 8–10 minutes or until just

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- firm to the touch (*do not overbake*).
2. Meanwhile, in **Small Batter Bowl**, combine soft cheese, icing sugar and liqueur; mix well using **Bamboo Spoon**. Set aside in refrigerator.
 3. Remove pan from oven to **Stackable Cooling Rack**. Lightly press tops of cakes with **Mini-Tart Shaper** to make slight indentations (melted chocolate chips may ooze out); cool in pan 5 minutes. Carefully loosen and remove cheesecake bases from pan to cooling rack; cool completely.
 4. Fit **Easy Accent® Decorator** with closed star tip and spoon in soft cheese mixture. Pipe a swirl of soft cheese mixture evenly over top of each chocolate cheesecake base. Sprinkle cheesecakes with grated chocolate. Serve immediately or refrigerate until ready to serve (see Chef's Corner).

Yield: Makes 24 mini cheesecakes

Per serving: Energy 495kJ/119kcal; Protein 1.9g; Carbohydrate 10.6g; Sugars 6.5g; Fat 7.7g; Saturated Fat 4.8g; Fibre 0.4g; Salt 0.2g

Cook's Tip: Chilling the cheesecakes in the refrigerator for 15 minutes before serving improves the firmness of the topping.

If necessary, use a small plastic spatula to help ease the baked bases out of the muffin pan.

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Baklava

500 g filo pastry sheets

150 g clarified butter, warmed (* see note below on how to make clarified butter), or you can also use Ghee or if there is no time at all then use regular melted butter

250 g shelled pistachio nuts/walnuts or other nuts of your choice

For the Pastry Cream:

300 ml milk

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40 g Semolina
1 tbsp caster sugar

For the Syrup:
600 g granulated sugar
1 tsp lemon juice
Enough water to reach the top of the sugar

* To make Clarified Butter: Place butter in a small pan and leave it over a very low heat until it has melted. Skim off any scum from the surface and pour off the clear (clarified) butter into a bowl, leaving behind the milky white solids that will have settled on the bottom of the pan. The butter is ready to use.

1. First make the pastry cream. Put the milk and semolina into a small, non-stick pan and slowly bring to the boil, stirring. Simmer for 1 minute, then transfer the mixture to a bowl, press a sheet of clingfilm onto the surface to prevent it from forming a skin and leave to go cold.
2. Use the food chopper or manual food processor to chop your nuts to a fine even consistency – don't be tempted to do it in a regular food processor, it won't be the same!
3. Preheat the oven to 160C. Cut down the filo pastry sheets if necessary so they will be the same size as the medium bar pan. Brush the base and sides of the tin with some of the butter using the chef's silicone basting brush, then line the base with 15 single layers of pastry, brushing each one lightly with butter before adding the next. Don't butter the last sheet of pastry.
4. Mix the pastry cream until smooth, loosening it slightly with a little milk if it seems stiff, then spread it evenly over the top of the pastry. Sprinkle over the chopped pistachios/nuts in an even layers. Cover the top of the baklava with another 15 layers of filo pastry, lightly brushing with butter between each layer.
5. Using a larger, very sharp knife, cut the baklava into portion-sized pieces - make 6 evenly spaced cuts lengthways down the tin and then cut across at an angle to make small diamond-shaped pieces (Note: I prefer to cut them into square pieces, less wastage). Drizzle over any remaining butter. Bake the baklava for 1 hour until crisp and richly golden.
6. Meanwhile, for the sugar syrup, put the sugar and 350 ml water into a pan and leave over a low heat until the sugar has completely dissolved and the mixture is clear. Then bring to the boil and simmer vigorously for approx 5 mins. Add the lemon juice to the syrup and set aside.

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7. A minute or two before the baklava is ready to come out of the oven, bring the sugar syrup back up to the boil. Remove the baklava from the oven, quickly and carefully run a knife along the cuts to check the pieces are all separated, then immediately pour over the hot syrup. This will look like a large amount, but it will gradually be absorbed by the pastry as it cools. Leave the baklava to go cold, then carefully remove from the tin using mini serving spatula to serve.

Carrot & Yoghurt Salad

3-4 large carrots (or lots of small ones)
Olive oil
Natural yoghurt approx 1 cup
Garlic, at least 2 cloves, but to suit your own taste
Seasoning to taste

Grate the carrot using coarse microplane grater, put into a non-stick sauté pan, skillet or even saucepan with some olive oil. Cook slowly for 10 minutes, stirring occasionally until soft. Meanwhile crush garlic into the natural yoghurt using garlic press, when the carrot is ready then mix together. Serve with pitta bread to dip or crusty bread

Lahmacun

(enough for 3-4 "pizzas")

White bread/pizza dough

You can buy pizza dough mix from the supermarket, white bread mix from the supermarket or even chilled white bread dough. I make my own and use;
500g strong white bread flour
1 sachet easy blend yeast
300ml warm water
1 tsp salt
1 tbsp sugar
A generous glug of olive oil
You can either knead this by hand, or if you have a mixer with a bread tool, or even better a bread machine then use that.

Spicy Lamb Topping

450-500g minced lamb
1 large red onion (or 2 small)
4 cloves garlic
1 red chilli
2 large tomatoes skinned and chopped
2 tbsp tomato paste
1-2 tbsp Pul Biber (Turkish red pepper/chilli flakes, available from middle eastern grocery shops or online) or a much smaller quantity of crushed chillis
Salt to taste

To Serve

Green leaves to include rocket and handfuls of flatleaf parsley – freshly washed and shaken dry

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Red onion, thinly sliced
Lemon wedges
Sumac to sprinkle
Pul Biber to sprinkle
Pickled chillis for those that like it hot

Preheat oven to hot 220 degrees or more

Using baker's roller, roll out dough to cover 3-4 medium round stones. You should aim for a thin and crispy base so the dough must be no thicker than the thickness of an earlobe. Sprinkle with flour from the flour/sugar shaker if necessary for rolling. Set aside.

To make the filling, use the Manual Food Processor or the food chopper to chop onions and chilli. Use serrated peeler to peel the tomatoes and the 13cm santoku knife to dice them. Press garlic using garlic press. Add to the classic batter bowl using handy scraper. Open the minced lamb using i-slice, add to bowl and break up using Mix and Chop or Mix and Mash, add the remainder of the ingredients and mix well

Spread the filling over the bread bases, making sure it is a thin even layer if possible and pressing it flat with your fingers

Bake in a hot oven for 10-12 minutes until lamb is cooked and bread is starting to brown at the edges. Meanwhile arrange attractively the serving ingredients so that everyone can customize their lahmacun. Use the simple slicer or mandoline to cut the onion and the veggie wedger for the lemon.

Skinny chocolate& cranberry muffins

Makes 12 muffins. Prep 15 mins. Cook 20 mins.

Good for you - low fat, these gorgeous muffins are great when you've got the girls coming over for a catch up. Get your ingredients mixed, weighed and measured and the oven on so you can serve them warm, as they should be, although they reheat well too.

250g / 9oz self raising flour

1 Tbsp cocoa powder

1 tsp baking powder

1 tsp cinnamon

85g / 3oz light muscovado sugar

85g / 3oz dried cranberries

25g / 1oz dark chocolate

125g tub low fat yogurt

125 ml skimmed milk

3tbsp sunflower oil

1 egg, lightly beaten

Heat oven to 180oC/ 160oC fan/ gas 4 (my oven is hot so i turn down to 160-170oC)

If using paper cases line **New Muffin Pan** or lightly oil using **Kitchen Spritzer**.

Put flour, into **Classic Batter Bowl**, using **Easy Adjustable Measuring Spoons** add cocoa, baking powder and cinnamon to flour. Stir in sugar and cranberries.

Microwave chocolate on medium for 1-1 ½ mins, stir and set aside.

In the small batter bowl mix yogurt and milk with oil and egg. Make a well in the centre of the dry mix and gently stir in the liquid. Drizzle half the chocolate over the mix, gently folding in until swirled, then repeat with the remaining chocolate. Take care not to over mix. Using the **Large Scoop**, scoop mix into New Muffin pan (1-1/2 scoops each roughly) and bake until risen and firm to the touch. 10 – 15 mins

For two muffins 206 kcals, protein 4g, carbs 37g, fat 6g, sat fat 1 g, sugar 17g, salt 0.42g

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The Pampered Chef®
Chocolate Chip Cupcakes with Chocolate Orange Sauce
Recipe

Sunflower oil, for greasing

Cupcakes

125 g butter, softened (do not substitute margarine)
125 g light soft brown sugar
2 eggs, beaten
125 g self-raising flour
1/2 teaspoon baking powder
100 g milk, plain or white chocolate chips (or a mixture)
A little sifted icing sugar and thinly pared orange zest, to decorate (optional)
Vanilla ice cream or whipped cream, to serve (optional)

Chocolate Orange Sauce

1 orange
115 g plain chocolate chips
125 ml double cream

1. Preheat oven to 180°C/fan 160°C/Gas 4. Spray **Silicone Floral Cupcake Pan** with sunflower oil using **Kitchen Spritzer**. Wipe off excess oil from top surface of pan; set pan aside. For cupcakes, cream butter and brown sugar together in **Classic Batter Bowl** until light and fluffy. Gradually beat in eggs. Fold in flour and baking powder using **Classic Scraper**; gently fold in chocolate chips until well mixed.
2. Using **Large Scoop**, place one level scoop of mixture into each well of prepared pan, dividing mixture evenly. Bake 15-18 minutes or until cakes are risen, cooked and golden brown. Remove from oven; cool 2-3 minutes. Invert cakes onto **Stackable Cooling Rack**.
3. Meanwhile, for chocolate orange sauce, grate zest of orange using **Microplane® Adjustable Grater** to measure 1 1/2 teaspoons zest; set aside. Once cakes are cooked, combine orange zest, chocolate chips and cream in **(500 ml) Easy Read Measuring Cup**. Microwave, uncovered, on HIGH 1-1 1/2 minutes or until chocolate is melted and sauce is hot, stirring well after every 30-second interval; stir well until smooth and combined.

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4. Sprinkle warm cakes with sifted icing sugar using **Flour/Sugar Shaker**, if desired. For each serving, spoon about 1 tablespoon chocolate sauce onto serving plate and top with warm cake. Serve immediately, decorated with pared orange zest, if desired. Serve with vanilla ice cream or whipped cream, if desired.

Yield: Serves 12

Per serving: Energy 1174kJ/281kcal; Protein 3.1g; Carbohydrate 27.7g; Fat 18.3g; Saturated Fat 11g; Fibre 0.8g; Salt 0.3g

Cook's Tip: Thinly pare orange zest for decoration using **Zester/Scorer**.

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Artichoke and Spinach Dip

2 tins drained artichokes
1 cup mayonnaise
½ cup soured cream/crème fraiche
1 cup grated parmesan
3 cloves garlic
1 bag spinach leaves
Salt and pepper to taste

Preheat the oven to 200 degrees

Using smooth edge can opener, open the tins of artichokes and drain in the sink using the medium colander, rinse some of the salt off and pat dry with kitchen towel. Using the food chopper or manual food processor chop the artichokes into small pieces and set aside in small batter bowl. In the classic batter bowl mix together all the other ingredients except the spinach, measuring all the wet ingredients in the measure all cup, mix well with the small mix and scraper, grate parmesan using microplane grater-fine or microplane zester, crush in garlic using garlic press. Rinse the spinach in the large colander and either add in whole leaves to the dip or chop before you add to the dish. Season using grinder set (be cautious on salt due to saltiness of artichokes and parmesan)

Put into square baker, deep dish bakes or DCB – bake in a hot oven 20-25 mins until bubbling and cooked.

Serve with pitta or bagel crisps, crudités, potato wedges or anything!

Turkey Tikka Naan Bread Bites

300g leftover turkey (ie cooked, skinless and boneless)
4tbsp mayonnaise (low fat is fine)
4tbsp natural yoghurt (use greek for a creamy finish or low fat for a healthier option or sharper taste, whichever you prefer)
1-2 cloves garlic

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2 tbsp tikka paste (Pataks tikka paste works well but any curry paste should do the job, be very careful that it is a spice blend paste you are adding and not a curry sauce)

1 tbsp mint sauce

4 nan breads (I used garlic and coriander)

Watercress leaves to garnish

NB – makes about 30 bites, half or quarter if you need less

1. Use the smallest (4cm) or 2nd smallest (6cm) cutter in our biscuit cutter range to cut rings of nan bread on the cutting board, depending on the size you wish to serve. Place on the rectangle stone and spritz lightly with oil on both sides using kitchen spritzer, put in a medium hot (180 degrees) oven for 5-10 mins until warmed through and starting to crisp up)
2. Meanwhile prepare the filling, on the cutting board using 13cm santoku knife, slice and dice the cooked turkey and put into classic batter bowl. Add the curry paste, yoghurt, mayonnaise, mint sauce and garlic (pressed in garlic press) and mix well, if you like it hot you could always add a chopped chilli too
3. Take the nan bread circles out of the oven using small scoop put a spoonful of the turkey tikka filling on top
4. Use food chopper or professional shears to chop watercress to sprinkle on top to add freshness and colour

Christmas Cocktails 2011

Berry Christmas

15ml blackberry Bacardi (or crème de cassis or similar berry liquor)

15ml Chambord

15ml Cointreau

60 ml cranberry juice

1. Using the cocktail shaker, mix the first 3 ingredients together and shake well with ice, pour into 2 cocktail glasses and top up with the cranberry juice sharing it evenly

Plum Pudding

25ml Damson or Plum wine

30ml Clementine or blood orange juice

30 ml Ginger beer

1. Mix the plum wine and Clementine juice together in the cocktail shaker, pour into 2 glasses and top up with ginger beer

Christmas Mincemeat Ring

2 x tins Croissant Dough

2 x Granny Smiths Apples

½ jar Mincemeat (jazz it up with orange zest, extra brandy, glace cherries etc)

200g Full Fat Cream Cheese

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50g Icing Sugar
1 Egg Yolk
50g Pecan Nuts

Garnish: Sprinkle Icing Sugar
Sprinkling Of Pecan Nuts and Glace Cherries

Recipe: Using **Small Mix & Scraper** in **Classic Batter Bowl**, mix Cream Cheese, Egg Yolk, 2oz Icing Sugar

Arrange dough on **Medium Round Stone with Handles** into a star/sun/ring shape with points of the star pointing out and join seams using **Bakers roller**

Spread half jar of mincemeat over the dough in ring using **skinny scraper**

Add half of cream cheese mixture using large scoop, spread over mincemeat

Peel, core & slice 2 apples (use apple wedger), arrange over the filling in circular pattern

Using **small scoop**, add remaining cream cheese mix, spread carefully with **classic scraper**

Use **food chopper** add chopped pecan nuts

Arrange dough over the filling to make a ring and if desired brush the top with egg white and sprinkle chopped pecan nuts on top

Cook for 25mins at 180C

Remove from oven - use **sugar shaker** cover with icing sugar until white, sprinkle more pecans and glace cherries on top..

Cranberry and Coconut Snowballs

250g salted butter – softened
100g golden caster sugar
Seeds of half a vanilla pod or 1sp vanilla extract
250g plain flour
125g cornflour
75g dried cranberries
200g white chocolate – melted
100g dessicated coconut

1. In large batter bowl use a bamboo spoon to cream together the butter and sugar until smooth and creamy, add vanilla

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2. A little at a time sift in the flour and cornflour and mix until all combined, add the cranberries with the last flour addition
3. Using small scoop to create identical portions, take a scoop of mixture and roll it in your hands to a small ball (approx the size of a cherry tomato). In an ideal world leave these to rest for half an hour at this stage in the fridge (they also freeze perfectly at this stage)
4. Put the snowballs on rectangle stone and bake 170 degrees for 20 mins or until golden
5. Remove to stackable cooling rack and leave to cool
6. Meanwhile melt white chocolate in small micro-cooker and once melted transfer to decorator bottles. When the snowballs are cool enough then top with white chocolate and sprinkle coconut on top to decorate. It is also possible to double the quantities of coconut and chocolate and dip them in entirely and roll in coconut all over

Quorn Biryani

300g quorn chicken style chunks

1/3 jar tikka paste (I like pataks chicken tikka)

250g basmati rice

200g mixed vegetables (small diced), I have used a combination of red pepper, frozen peas, asparagus, mushrooms etc but if you are short of time or inspiration then frozen mixed vegetables will do

1 red onion, finely diced

2 cloves garlic

1 fresh chilli (optional)

600ml of vegetable stock (ie boiling water plus veggie stock cube)

3tbsp coriander, chopped

1. Chop onion, chilli and vegetables on cutting board with 13cm santoku knife or in food chopper, use garlic press to crush garlic
2. In Rice Cooker Plus, mix together rice and curry paste. Then add vegetables, quorn, onion, garlic, chilli if using and stir well to combine
3. Pour boiling water/stock over and stir, put on the lid. Microwave on high for 12-13 minutes (fractionally more if you are using frozen veg)
4. Leave to stand for 5 mins to steam and then use a fork to fluff it up and stir through the remaining coriander
5. Serve with natural yoghurt and naan bread/chapatis

Mince Pies

1 jar mincemeat

1 batch dessert shortcrust pastry (if homemade use 150g flour, 75g fat, 1 egg yolk and 1tbsp caster sugar)

1 orange

1 good slosh of brandy/rum/whisky/port/cointreau/Christmas booze

1 apple

Few glace cherries or anything else you would like to add (walnuts/apricots etc)

Optional – marzipan to top or more pastry

Optional – cream, thick cream with alcohol, clotted cream etc to top

1. In classic batter bowl add brandy and glace cherries and use Mix & Chop to chop the cherries and mix up. Add the mincemeat

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2. Use vegetable peeler to peel the apple, apple wedger to slice it and food chopper to chop it, add to the mincemeat. Use the fine microplane grater or zester to zest an orange, mix well
3. Use mini muffin pan and mini tart shaper to make 24 small pies and use small scoop to fill the pastry cases
4. Bake 10-15 mins at 180 degrees. Leave to cool, removing from tin when they are warm enough to handle
5. Pipe using Easy Accent Decorator with cream (whipped in large stainless bowl using double balloon whisk)

Beetroot Hummous

1 tin chickpeas

3-4 tbsp tahini

2 cloves garlic

1 lemon (zest and juice)

Salt & pepper to taste

Splash olive oil and/or splash water depending on thickness you prefer

1tsp cumin

2 raw fresh beetroot

1. Open tinned chickpeas using smooth edge can opener. Drain using smaller colander into sink or small batter bowl. Rinse and add to MFP (manual food processor) and start pulsing blades
2. Add tahini measured with adjustable measuring spoons, garlic pressed in garlic press, lemon rind collected with microplane zester and juice with citrus press. Season to taste and add liquid (oil/water) and seasoning and cumin, pulse until pretty smooth.
3. Grate the beetroot raw (use coarse microplane for chunky texture and fine for smooth, I prefer one of each for a contrast of flavours)
4. Mix well and serve with veggie sticks (carrot/cucumber etc) or pitta bread strips warmed up on rectangle stone in the oven.

Cranberry & White Chocolate Cookies

Sunflower oil, for greasing

85 g butter, softened

40 g light soft brown sugar

40 g caster sugar

1 large egg, beaten

½ teaspoon vanilla extract

175 g self-raising flour

100 g white chocolate chips or chunks

100 g sweetened dried cranberries

115 g icing sugar

1 tablespoon hot water

A few drops of pink or red food colouring

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Pink or white sugar sprinkles, to decorate

Preheat oven to 180°C/fan 160°C/Gas 4. Spray two Rectangle Stones with sunflower oil using Kitchen Spritzer; set aside. In Classic Batter Bowl, beat softened butter, brown sugar and caster sugar together until light and creamy using Bamboo Spoon. Add egg and vanilla extract; beat well. Gently fold in flour until well combined; fold in white chocolate chips and dried cranberries. Using Large Scoop, drop scant scoops of mixture slightly apart (cookies will spread a little during baking) onto prepared baking stones (to make about 7 cookies on each baking stone). Flatten scoops slightly with the heel of your hand. Bake 15–20 minutes or until light golden brown (swap position of baking stones in oven after 12–15 minutes to ensure even baking, if desired).

Do not overbake cookies (cold baked cookies will be crunchy on outside and chewy underneath). Remove from oven; cool 2 minutes on baking stones. Using Mini-Serving Spatula, remove cookies to Stackable Cooling Rack; let cool.

Meanwhile, make pink icing. Put icing sugar in Stainless 2-Litre Mixing Bowl; stir in hot water, then beat with Small Bamboo Spoon to make a smooth glacé icing. Stir in a few drops of food colouring.

Cover until ready to use.

Drizzle pink icing decoratively over top of cookies or spread icing over cookies using Pink Zebra Ceramic Spreader; sprinkle with pink or white sugar sprinkles. (Work quickly when drizzling/spreading icing and decorate each cookie with sugar sprinkles as you go, as the icing sets very quickly.) Arrange decorated cookies on Adjustable Tiered Tower; serve. Makes about 14 cookies

Nutrients per cookie: Energy 871kJ/207kcal;
Protein 2.3g; Carbohydrate 34.2g; Sugars 24.8g;
Fat 7.8g; Saturated Fat 4.6g; Fibre 0.5g; Salt 0.3g

The Pampered Chef® Butterscotch Nut Squares Recipe

Sunflower oil, for greasing
140 g butter
280 g light soft brown sugar
140 g self-raising flour
2 large eggs, beaten
2 1/2 tablespoons milk
1 teaspoon vanilla extract
100 g pecans
Icing sugar, to decorate (optional)

1. Preheat oven to 180°C/fan 160°C/Gas 4. Lightly spray **Square Baking Pan** with sunflower oil using **Kitchen Spritzer**; line base and sides of baking pan with non-stick baking paper (cut paper to fit pan using **Professional Shears**). Set aside. Place butter in **Executive 1.4-Litre Saucepan**; heat gently until melted. Combine brown sugar and flour in **Classic Batter Bowl**; set aside. In **Small Batter Bowl**, beat eggs, milk and vanilla extract together until well combined using **Stainless Whisk**.

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2. Add melted butter and egg mixture to sugar and flour; whisk together until smooth and thoroughly mixed. Roughly chop pecans on **Cutting Board** using **Food Chopper**. Fold pecans into batter using **Small Mix 'N Scraper®**.
3. Pour mixture into prepared baking pan, spreading evenly. Bake about 30 minutes or until risen and deep golden brown and centre is just firm to the touch (*do not overbake*).
4. Remove from oven to **Stackable Cooling Rack**; cool in baking pan about 1 hour, or leave to cool completely in baking pan. Cut into squares and remove from baking pan using **Mini-Serving Spatula**; discard baking paper. Dust squares with icing sugar using **Flour/Sugar Shaker**, if desired; serve warm or cold.

Yield: Makes 16 squares

Per serving: (per square) Energy 892kJ/213kcal; Protein 2.5g; Carbohydrate 25g; Sugars 18.3g; Fat 12.6g; Saturated Fat 5.2g; Fibre 0.6g; Salt 0.3g

Cook's Tip: For a gluten-free version, substitute self-raising flour with gluten-free self-raising flour. Check that other ingredients used are also gluten-free (see page 2 for more information). Prepare recipe as directed.

To melt the butter in a microwave oven, place butter in **Small Micro-Cooker®**. Microwave, uncovered, on MEDIUM (50% power) 1–1 1/2 minutes or until butter is melted, stirring well after every 30-second interval.

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The Pampered Chef®
Cheesy Chorizo Bean Dip
Recipe

1 teaspoon sunflower oil
150 g chorizo sausage, diced
75 g mature Cheddar cheese
1/2 onion
1 fresh green chilli, deseeded
1/2 green pepper, deseeded
2 cloves garlic, peeled
1 can (410 g) borlotti beans (see Chef's Corner)

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1 can (230 g) chopped tomatoes in rich tomato juice
Tortilla chips or corn chips, to serve (optional)

1. Preheat oven to 200°C/fan 180°C/Gas 6. Heat sunflower oil in **Executive 24-cm Skillet** over medium-high heat 1–2 minutes or until hot; add chorizo and cook 3–4 minutes, turning occasionally and breaking into smaller pieces using **Mix 'N Chop**.
2. Meanwhile, grate cheese using **Ultimate Mandoline** fitted with grating blade; set aside. Finely chop onion and chilli using **Food Chopper**. Finely dice green pepper on **Cutting Board** using **Santoku Knife**. Rinse beans with cold water in small **Stainless Mesh Colander**; drain well.
3. Add onion, chilli and green pepper to Skillet; cook 1–2 minutes or until tender-crisp. Slice garlic into Skillet using **Garlic Slicer**; cook 30–60 seconds or until fragrant. Add beans and tomatoes to Skillet; coarsely mash together using **Mix 'N Chop**. Cook 2–3 minutes or until hot, stirring occasionally with **Bamboo Spatula**.
4. Transfer bean mixture to **Mini Baker** using **Bamboo Spatula**; level surface. Sprinkle grated cheese evenly over top of dip. Bake 7–9 minutes or until cheese is melted. Remove from oven. Serve warm with tortilla chips, if desired.

Yield: Serves 8–10

Per serving: (serving 10): Energy 492kJ/117kcal; Protein 7.5g; Carbohydrate 8.4g; Sugars 2.3g; Fat 6.3g; Saturated Fat 2.8g; Fibre 2.8g; Salt 0.9g

Cook's Tip: Borlotti beans can be substituted with canned pinto, haricot or kidney beans, if desired. About 235–250 g cooked, rinsed and drained beans are required to make this dip.

Chorizo is a Spanish pork sausage flavoured with garlic and smoked paprika that give it a distinctive, rich flavour and colour when cooked. It can be found in the cooked meats section of most supermarkets, pre-packed diced or as whole sausages that can be cut into smaller pieces.

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The Pampered Chef®
Snowball Biscuits

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Recipe

100 g pecans
250 g plain flour
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
200 g butter, softened
60 g caster sugar
35 g icing sugar
2 teaspoons vanilla extract
Additional icing sugar (about 75 g), to decorate

1. Preheat oven to 180°C/fan 160°C/Gas 4. Chop pecans on **Cutting Board** using **Food Chopper** until very finely chopped (almost to a powder). In **Stainless 2-Litre Mixing Bowl**, combine pecans, flour, cinnamon and salt; mix well and set aside.
2. In **Stainless 4-Litre Mixing Bowl**, using **Bamboo Spoon**, beat butter, caster sugar and icing sugar together about 2 minutes or until creamy and well mixed. Measure vanilla extract into creamed mixture using **Adjustable Measuring Spoons**; mix well. Gradually add flour mixture to creamed mixture, beating after each addition, until mixture begins to bind; gather mixture together with your hands until just combined (do not knead to a smooth dough).
3. Divide mixture in half; using **Small Scoop**, place scant scoops of mixture onto **Rectangle Stone** (in rows of six by four), placing each scoopful about 2.5 cm apart. Bake 12–14 minutes or until biscuits are set and just beginning to brown on edges; do not overbake. Remove baking stone from oven. Using **Mini-Serving Spatula**, transfer biscuits to **Stackable Cooling Rack**; cool 5 minutes. Place additional icing sugar in a bowl. While biscuits are still warm, add them to icing sugar (one at a time); using a teaspoon, generously coat each biscuit all over. Cool completely on cooling rack. Repeat with remaining mixture.

Yield: Makes about 48 biscuits

Per serving: per biscuit: Energy 333kJ/80kcal; Protein 0.7g; Carbohydrate 8.2g; Sugars 4g; Fat 5.1g; Saturated Fat 2.4g; Fibre 0.3g; Salt 0.1g

Cook's Tip: If desired, hazelnuts, almonds or walnuts can be substituted for the pecans.

These homemade treats are delicious served with morning coffee or an afternoon cup of tea. They will keep in an airtight container for up to 1 week.

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Lemon & Rosemary Potato Wedges with Dips Recipe

Potato Wedges

- 3 baking potatoes (about 225 g each)
- 1 clove garlic, pressed
- 1 tablespoon finely chopped fresh rosemary leaves
- 1 tablespoon olive oil
- 1 tablespoon finely grated lemon zest
- 1/4 teaspoon freshly ground black pepper, plus extra for seasoning dips

Lemon & Chive Dip

- 1 packet (200 g) full fat soft cheese
- 1 pot (150 ml) soured cream
- 2 tablespoons snipped fresh chives
- 1 tablespoon finely grated lemon zest
- 2 tablespoons freshly squeezed lemon juice

Prawn Cocktail Dip

- 140 g mayonnaise
- 2 tablespoons tomato purée
- 1 teaspoon white wine vinegar
- 4 drops of hot red chilli sauce
- 250 g cooked, peeled prawns (thawed, if using frozen)

1. Preheat oven to 220°C/fan 200°C/Gas 7. For potato wedges, cut each potato into 8 even wedges on **Cutting Board** using **Forged Cutlery Utility Knife**. Place potato wedges into **Classic Batter Bowl**. Press garlic over potatoes using **Garlic Press**. Finely chop rosemary leaves using **Food Chopper**. Add rosemary and olive oil to potatoes; mix thoroughly using **Small Mix 'N Scraper®**.
2. Arrange potato wedges in a single layer on **Medium Round Stone with Handles**; bake 35-40 minutes or until cooked and browned. Halfway through cooking time, turn wedges over using **Mini-Serving Spatula** to ensure even browning; 5 minutes before end of cooking, sprinkle lemon zest and black pepper over wedges. Serve potato wedges warm with one of prepared dips (prepare dip whilst wedges are cooking).
3. To prepare *Lemon & Chive Dip*, place soft cheese and soured cream in clean batter bowl. Reserve a few snipped chives and a little lemon zest for garnish. Add lemon juice

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and remaining chives and lemon zest to batter bowl; mix well. Season with black pepper. Serve dip in **Simple Additions® Small Bowl**; garnish with reserved chives and lemon zest.

4. To prepare *Prawn Cocktail Dip*, place mayonnaise, tomato purée, vinegar and chilli sauce in clean batter bowl; mix thoroughly. Drain any excess liquid from prawns; pat prawns dry with kitchen paper. Reserve 3-5 whole prawns for garnish. Chop remaining prawns; combine with mayonnaise mixture. Season with black pepper. Serve in Simple Additions® Small Bowl; garnish with whole prawns.

Yield: Serves 6-8

Per serving: Energy 680kJ/161kcal; Protein 8g; Carbohydrate 21.9g; Sugars 2.5g; Fat 5g; Saturated Fat 1.6g; Fibre 1.1g; Salt 1g

Tool Tip: *each* prepared dip is enough to serve with one full quantity of cooked potato wedges.

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The Pampered Chef® Peppermint Crunch Chocolate Recipe

2 striped peppermint candy canes (each about 17 cm long; wrapped weight about 30 g each)
300 g white chocolate (minimum 22% milk solids)
300 g plain chocolate (minimum 50% cocoa solids)
1 1/4 teaspoons peppermint extract

1. Line **Medium Sheet Pan** with a piece of nonstick baking paper (cut to size using **Professional Shears**); set aside. Place candy canes in a large resealable polythene food bag and coarsely crush using rolling pin; set aside (do not prepare further in advance, otherwise pieces clump together).
2. Cut white chocolate into small pieces on **Cutting Board** using **Utility Knife**; place in **Classic Batter Bowl**. Repeat procedure with plain chocolate and place in **Large Micro-Cooker®**; add peppermint extract. Microwave white chocolate, uncovered, on MEDIUM (50% power) 2 1/2–3 minutes or until almost melted, stirring after every 30-second interval using **Mix 'N Scraper®** (take care not to overheat chocolate as it burns easily). Stir to melt any lumps; set aside briefly. Repeat with plain chocolate; stir

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with **Small Mix 'N Scraper®**.

3. Using **Large Scoop**, alternately place one scant scoop of melted white chocolate and melted plain chocolate onto prepared sheet pan (four rows by five rows, spacing each row about 1.5 cm apart). Cut through chocolate several times using **Small Spreader** to create a marbled effect (see photo, below left). Gently tap sheet pan flat on work surface to level top of melted chocolate and to fill in any gaps or air bubbles. Sprinkle crushed candy canes evenly over top.
4. Refrigerate at least 35 minutes or until chocolate is set. Lift paper and chocolate from sheet pan; place on **Large Grooved Cutting Board**. Peel chocolate away from paper; discard paper. Using tip of Utility Knife, break chocolate into about 32 irregular-shaped pieces. Serve immediately or set aside 10 minutes at room temperature before serving. Store in an airtight container in a cool place for up to 1 week.

Yield: Makes about 32 pieces

Per serving: per piece: Energy 426kJ/102kcal; Protein 1.2g; Carbohydrate 12.9g; Sugars 12.9g; Fat 5.4g; Saturated Fat 3.2g; Fibre 0.2g; Salt trace

Cook's Tip: Cut through chocolate several times to create a marbled effect. To do this, place the tip of Small Spreader blade upright, at a 90° angle, in melted chocolate in sheet pan. Drag edge of blade both widthways and lengthways in lines about 2 cm apart.

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The Pampered Chef®
Chocolate-Toffee Banana Pastries
Recipe

6 milk chocolates with a soft toffee centre (see Chef's Corner)
1 large firm banana
1 packet (250 g) chilled fresh ready-to-bake dough for 6 croissants
Plain flour, for dusting
1-2 tablespoons icing sugar
About 4 tablespoons luxury toffee or toffee fudge sauce
Vanilla ice cream, to serve (optional)

1. Preheat oven to 200°C/fan 180°C/Gas 6. Cut chocolate toffees in half horizontally; set

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- aside. Peel banana; slice into twelve 6-mm-thick slices on **Cutting Board** using **Utility Knife**. Set aside.
2. Unroll half of croissant dough onto lightly floured **Large Grooved Cutting Board**; cut dough in half widthways using **Pizza Cutter** (leave rest of dough rolled up). Firmly pinch seams together on one side; turn over and pinch seams on other side. Using lightly floured **Baker's Roller®**, roll dough to increase width to 12 cm and to increase length to 32 cm. Repeat procedure with remaining dough on lightly floured surface, rolling to increase width to 14 cm and length to 34 cm.
 3. Arrange banana slices over smaller dough rectangle in two rows of six each, spacing them about 2 cm apart; place halved chocolate toffees on top. Place remaining dough rectangle directly over filling, matching edges. Using **Pastry Cutter** fitted with fluted wheel, trim and discard outer edges of dough; cut into 12 rectangular-shaped parcels. Separate parcels using **Mini-Serving Spatula**; press firmly around filling to seal and pinch together any tears. Transfer parcels to **Rectangle Stone**, spacing them apart.
 4. Bake about 12–14 minutes or until golden brown all over. Remove from oven to **Stackable Cooling Rack**; cool 3 minutes. Place two pastries on each serving plate; sprinkle with icing sugar using **Flour/Sugar Shaker**. Drizzle pastries with toffee sauce and serve immediately. Serve with vanilla ice cream, if desired.

Yield: Makes 12 pastries (serve 2 per portion)

Per serving: per pastry: Energy 691kJ/164kcal; Protein 3g; Carbohydrate 22.9g; Sugars 10.7g; Fat 7.4g; Saturated Fat 3.8g; Fibre 0.6g; Salt 0.4g

Cook's Tip: 1 tube (52 g) dome-shaped milk chocolates with a soft toffee centre (45% toffee) will leave a few remaining.

Use chocolates with soft toffee centres, not hard ones, as they melt better during cooking.

If desired, 12 milk chocolates with a soft caramel centre (each about 2 cm in diameter and similar in appearance to chocolate buttons) can be used whole and substituted for chocolates with a soft toffee centre.

This dessert is best eaten on the day it is made. If served without the toffee sauce, these pastries are delicious served warm or cold as a mid-morning or afternoon snack.

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The Pampered Chef®
Spicy Chicken & Mango Tacos
Recipe

1 small head romaine lettuce (about 115 g)
2 limes, divided
125 g mayonnaise
2 teaspoons ground cumin
1/4 teaspoon cayenne pepper
375 g skinless, boneless cooked chicken breast fillets, diced (see Chef's Corner)
1 small, firm ripe mango
1 Granny Smith apple
3 tablespoons chopped fresh coriander
12 taco shells
1 firm, ripe avocado, peeled, stoned and sliced
Lime wedges, to garnish (optional)

1. Finely shred lettuce on **Large Grooved Cutting Board** using **Santoku Knife**; set aside. Grate zest from limes using **Microplane® Adjustable Fine Grater** to measure 1 teaspoon zest. Cut limes in half; juice limes into **(250-ml) Prep Bowl** using **Citrus Press** to measure 3 tablespoons juice. Place lime zest, mayonnaise, cumin, cayenne pepper and 1 tablespoon lime juice in **Stainless 4-Litre Mixing Bowl**; mix well using **Classic Scraper**. Spoon about 70 g of the mayonnaise mixture into a resealable polythene food bag; twist to secure and set aside. Add chicken to remaining mayonnaise mixture; mix well to coat thoroughly.
2. Peel mango and apple using **Serrated Peeler**. Cut mango flesh away from central stone using **Utility Knife**; discard stone. Core and wedge apple using **Apple Wedger**. Cut mango and apple into thin strips, about 5 cm long. Combine mango, apple, coriander and remaining 2 tablespoons lime juice in **Classic Batter Bowl**; mix well using **Small Mix 'N Scraper®**.
3. Separate taco shells and arrange in a single layer, open ends down, in **Deep Dish Baker**; microwave, uncovered, on HIGH 1–2 minutes or until warm. Fill each taco shell with some lettuce, avocado and mango salad and top with chicken mixture, dividing evenly. Cut a small tip off one corner of bottom of food bag to allow mayonnaise mixture to flow through; pipe mixture over filled tacos. Arrange tacos on a serving platter; garnish with

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lime wedges, if desired. Serve immediately.

Yield: 12 tacos

Per serving: Energy 909kJ/217kcal; Protein 11.5g; Carbohydrate 11.3g; Sugars 3.5g; Fat 14.1g; Saturated Fat 3.2g; Fibre 1.3g; Salt 0.1g

Cook's Tip: For a char-grilled flavour, cook chicken breasts in advance in **28-cm Square Grill Pan**. Lightly brush Grill Pan with sunflower oil using **Chef's Silicone Basting Brush**; heat over medium/medium-high heat 1–2 minutes or until hot. Cook 3 skinless, boneless chicken breast fillets (about 165 g each) 7–10 minutes or until well browned. Turn chicken breasts over using **Chef's Tongs**; cook an additional 7–10 minutes or until cooked, well browned and juices run clear. Remove chicken from pan to a plate; cool completely before dicing.

Variation: For *Chilli Cheese & Bean Tacos*, omit ground cumin from the mayonnaise mixture. Substitute 175 g diced Mexican-style Cheddar cheese (Cheddar with mixed peppers) and 1 can (215 g) kidney beans (rinsed and well-drained) for the cooked chicken. Proceed as recipe directs. Red Leicester cheese can be substituted for the Mexican-style Cheddar cheese, if desired.

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The Pampered Chef® Autumn Apple-Cherry Crisp Recipe

115 g butter
2 packet (225 g) crumble mix
2 teaspoons ground cinnamon
50 g porridge oats
6 large Granny Smith apples (900-950 g total/unprepared weight), peeled
1 small orange
275 g frozen stoned whole cherries
3 tablespoons cornflour
75 g granulated sugar
Vanilla ice cream, to serve (optional)

1. Cover **Medium Sheet Pan** with a sheet of greaseproof paper; set aside. Place butter in **Small Micro-Cooker®**; microwave, uncovered, on HIGH 1–1 1/4 minutes or until melted, stirring after every 30-second interval. Combine crumble mix, cinnamon and oats in **Square Baker**; stir in melted butter until well mixed using **Small Mix 'N Scraper®**. Spread mixture evenly over base of baker.

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2. Microwave, uncovered, on HIGH 6–9 minutes (do not stir) or until mixture is browned on base. Remove baker to **Stackable Cooling Rack** using **Oven Mitts**. Stir mixture with scraper, breaking it up into small clumps; transfer to prepared sheet pan and spread out evenly over sheet pan. Cool completely.
3. Meanwhile, core and wedge apples using **Apple Wedger**. Cut wedges in half lengthways using **Santoku Knife**. Juice orange using **Citrus Press** to measure 2 tablespoons juice. Combine apples, frozen cherries, orange juice, cornflour and sugar in **Stainless 4-Litre Mixing Bowl**; mix well. Add fruit mixture to Square Baker; cover with cling film (leaving a gap to allow steam to escape). Microwave on HIGH 16–19 minutes or until mixture thickens and apples are cooked, stirring after 8 minutes using clean scraper.
4. Remove baker from microwave to cooling rack using Oven Mitts. Let stand, uncovered, 3 minutes. Sprinkle crisp mixture evenly over fruit. Serve immediately with vanilla ice cream, if desired.

Yield: Serves 12-16

Per serving: (serving 16): Energy 977kJ/231kcal; Protein 3.5g; Carbohydrate 42g; Sugars 13.5g; Fat 6.6g; Saturated Fat 3.8g; Fibre 2.1g; Salt 0.1g

Cook's Tip: This pudding is best eaten as soon as it is made.

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The Pampered Chef®
Chocolate-Peanut Butter Crunch Bars
Recipe

35 g unsalted blanched peanuts, toasted (see Chef's Corner)
125 g salted plain pretzels, divided
100 g toasted crisp rice cereal
175 g butter, divided
250 g miniature white marshmallows
8 tablespoons golden syrup
1 jar (340 g) smooth peanut butter
200 g plain chocolate chips

1. Coarsely chop toasted peanuts using **Food Chopper**; set aside. Place pretzels in a large

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resealable polythene food bag; coarsely crush using rolling pin. Set aside 25 g of the crushed pretzels. Place remaining pretzels and cereal in **Stainless 4-Litre Mixing Bowl**; set aside.

2. Place 90 g of the butter in **Classic Batter Bowl**. Microwave, uncovered, on HIGH 1–1 1/2 minutes or until melted, stirring after every 30-second interval. Add marshmallows; microwave, uncovered, on HIGH 1–1 1/2 minutes. Stir until marshmallows are completely melted using **Mix 'N Scraper®**. Immediately add marshmallow mixture to mixing bowl; mix thoroughly. Immediately spread crust mixture evenly over **Medium Sheet Pan**; firmly press into pan using **Baker's Roller®**.
3. Combine 30 g of the remaining butter and half of the golden syrup in **Small Micro-Cooker®**. Microwave, uncovered, on HIGH 1–1 1/2 minutes or until melted, stirring after every 30-second interval. Let stand 2–3 minutes. Place peanut butter in **Stainless 2-Litre Mixing Bowl**; gradually add melted butter mixture, mixing well using **Bamboo Spoon**. Spread peanut butter mixture evenly over crust using **Small Spreader**. Clean spreader.
4. For ganache, place remaining butter and golden syrup in **Small Batter Bowl**. Microwave, uncovered, on HIGH 1–1 1/2 minutes or until melted. Stir in chocolate chips; mix until smooth. Spread ganache evenly over peanut butter mixture using **Small Spreader**. Sprinkle with chopped peanuts and reserved crushed pretzels. Place in freezer at least 20 minutes or until ganache is set. Cut into 24 squares using a round-bladed knife; loosen edges and remove using **Mini-Serving Spatula**. Cut squares in half; serve. Store in an airtight container in a cool place.

Yield: Makes 48 bars

Per serving: per bar: Energy 521kJ/125kcal; Protein 2.4g; Carbohydrate 10.5g; Sugars 6.1g; Fat 8.4g; Saturated Fat 3.7g; Fibre 0.6g; Salt 0.3g

Cook's Tip: This recipe will benefit from a longer freezing time of up to about 40 minutes, making cutting and serving easier.

To toast peanuts in microwave, place peanuts in **Small Micro-Cooker®**; microwave, uncovered, on HIGH 3–3 1/2 minutes or until pale golden brown, stirring after every 30-second interval. Cool completely before chopping.

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The Pampered Chef®
Crusty French Bread Pizza Bites
Recipe

1 French baguette (about 425 g total weight)
2 tablespoon plus 2 teaspoons olive oil, divided
3 cloves garlic, pressed, divided
1 can (400 g) chopped tomatoes with herbs
1/2 onion
1/2 green pepper, deseeded
25 g Parmigiano Reggiano cheese, divided
50 g Provolone Piccante cheese, grated, divided
Freshly ground black pepper, to taste (optional)

1. Preheat oven to 220°C/fan 200°C/Gas 7. On **Cutting Board** using **Bread Knife**, cut off one end of baguette; cut baguette into a 26-cm length to fit **Medium Bar Pan**. (Set aside end and remaining baguette for another use.) Slice baguette in half horizontally; place on bar pan, cut-side up. In **(250-ml) Prep Bowl**, combine 2 tablespoons olive oil with 2 cloves garlic pressed with **Garlic Press**. Lightly brush oil mixture over cut sides of baguette using **Chef's Silicone Basting Brush**.
2. Drain chopped tomatoes using small **Stainless Mesh Colander**; stir with spoon to extract juice. Discard juice. Place half of the tomatoes (you need about 90 g drained tomatoes) in **Small Batter Bowl**. (Set aside remaining tomatoes for another use.) Chop onion using **Food Chopper**. Dice green pepper using **Utility Knife**. Heat remaining 2 teaspoons oil in **Executive 20-cm Sauté Pan** over medium heat 1–2 minutes or until hot. Add onion and green pepper to pan; cook 2–3 minutes or until onion is soft, stirring occasionally using **Small Mix 'N Scraper®**. Press remaining garlic clove into pan; cook 30–60 seconds or until tender but not browned. Add onion mixture to drained tomatoes; mix well.
3. Grate half of the Parmigiano Reggiano cheese evenly over baguette using **Microplane® Adjustable Fine Grater**. Spoon tomato mixture evenly over cheese; sprinkle with grated Provolone cheese. Grate remaining Parmigiano Reggiano over top of pizzas. Bake 17–19 minutes or until cheese is golden brown. Remove from oven; let stand 2–3 minutes. Sprinkle with black pepper, if desired. Cut each pizza, widthways, into 8 even slices using Bread Knife; serve warm.

Yield: 16 appetizers

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Per serving: per appetizer: Energy 463kJ/110kcal; Protein 4.1g; Carbohydrate 15.8g; Sugars 1.6g; Fat 3.8g; Saturated Fat 1.3g; Fibre 0.9g; Salt 0.5g

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Toblerone Cheese Cake

Base

300g Bourbon Biscuits
100g butter
50g ground almonds

Filling

400g Philadelphia cheese (full fat ideally)
½ cup (120ml) caster sugar
1 cup (240ml) double cream
200g toblerone milk or dark
More toblerone to decorate (other chocolate also acceptable)

Chop up biscuits using Food Chopper

Break up toblerone and put in Double Boiler, melt over hob (or melt in Microcooker for 30 second intervals stirring each 30) stir with Skinny Scraper

Melt butter in Micro Cooker, stir in crushed biscuits and nuts using Bamboo Spoon

Press mixture firmly into Spring form Pan using Small Mix & Scraper. Place in fridge to chill.

Soften Philadelphia in Classic Batter Bowl using Bamboo Spoon.

Measure out sugar using Measure-All Cup, add to Philadelphia, and mix well.

Measure out cream using Measure-All Cup or Measuring Cup.

Using Stainless Double Balloon Whisk whip double cream in Small Batter Bowl or Small Stainless Bowl until thick, add to Philadelphia using Classic Scraper.

Add melted chocolate and whisk again. Pour mixture onto base, spread until smooth with Small Spreader.

Grate some of the toblerone/bar of chocolate on top using Microplane Adjustable Grater or Garlic Slicer.

Place back in fridge to chill.

Mini Lemon Meringue Pies

1 pack sweet/dessert shortcrust pastry (or if making your own use 150g plain flour, 75g butter, 1 tbspcaster sugar, 1 egg yolk and water to mix)

½ jar lemon curd (get the nice stuff, although if you want to economise and get the basic range then have a lemon on hand to add a little extra rind and juice to "lemon" it up)

2 egg whites

100g caster sugar

1. Spritz the mini muffin pan with oil using kitchen spritzer
2. Place a ball of pastry in each well and squash into place using a floured mini tart shaper

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3. Using small scoop half fill each pastry shell with lemon curd (NB if you have used cheap and cheerful lemon curd then grate zest of a lemon in using microplane grater and add juice squeezed with citrus press)
4. In medium stainless steel bowl, whisk egg white until firm peaks using double balloon whisk, add the sugar a little at a time and whisk until thick and glossy
5. Fill easy accent decorator with meringue and pipe on top of lemon tarts
6. Cook at 160 degrees for 15 minutes or until pastry cooked and meringue firm and drying out
7. Eat cold or warm (but not hot, leave to cool a little)

Crispy baskets with Hummous and salad

24 wontun wrappers or dumpling skins

1 pot hummous

Salad of your choice, lettuce, peppers, spring onion, grated carrot, tomatoes, lemon juice, cress, feta, herbs etc

1. Preheat the oven to 160 degrees
2. Spritz the Mini Muffin Tin using Kitchen Spritzer and fill each well with a dumpling skin and press down using Mini Tart Shaper. Bake 5-8 mins until crispy firm and golden brown
3. Fill Easy Accent Decorator out meanwhile and fill with hummous
4. Finely chop or grate all of your salad and store in one of the larger Prep Bowls
5. Fill each cooled crispy shell with first salad and secondly pipe on beautiful twists of hummous using Easy Accent Decorator. Garnish with chilli flakes, sumac (lemony spice), chopped olives or anything else

Guacamole

1 large or 2 small avocados (ideally Hass and ideally ripe)

½ tomato

2 spring onions

Pinch cumin

1 clove garlic

Small squeeze of lime juice

Salt & pepper to taste

Couple of slices of pickled jalepeno pepper

1. Finely chop all ingredients and mix together using Mix and Masher or Mix and Chopper to combine

Basic Scones

200g self raising flour

2 tsp baking powder

50g butter (unsalted preferably)

25g caster sugar (for sweet scones, omit for savoury scones)

Milk or buttermilk or warm milk with a squeeze of lemon

Egg or milk to brush on top (optional)

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1. Preheat oven to 200 degrees or equivalent
2. Use the 12 cup Stoneware Muffin Pan or Rectangle Stone and put in the oven to preheat (NB this is not usual practice and recommended for stoneware, due to the quick cooking times a hot stone will ensure the scones perfectly cooked in the short time needed)
3. In the medium Stainless Mixing Bowl or Classic Batter Bowl sift the flour and baking powder together, add the butter and using Mix n Masher mix the flour and butter together until it resembles fine breadcrumbs. Add the sugar if using, a pinch of salt for savoury scones and any extra ingredients you are adding.
4. Warm milk in Small Microwave Cooker and add a squeeze of lemon to sour the milk. Add to the flour mixture and mix lightly together until it comes together in a firm ball.
5. Roll out using Baker Roller on floured surface until 1 inch/2.5 cm thick, cut into appropriate sized circles using Biscuit Cutters. Use Chef's Silicone Basting Brush to brush a little milk or whisked egg from Prep Bowl.
6. Place on hot stone on in wells of muffin pan, put back into the oven and cook 10-15 minutes depending on size until well risen and golden on the top and bottom.

Savoury ideas

Parsley & Garlic
Cheese & Onion
Cheese & Bacon
Feta & Olive
Tomato & Basil
Dill & Herb
Pumpkin, Red Pepper & Sage
Cheese, Ham & Mushroom
Spinach and Cheese

Sweet ideas

Treacle & Spice (top with clotted cream and golden syrup)
Lemon & Poppyseed (top with lemon curd and clotted cream)
Blueberries (or blackberries/raspberries)
Choc chip (dark, white or milk, or even whole nut chocolate chopped up and top with cream and nutella)
Lavender
Cinnamon & Apple
Chocolate scones (cocoa in mixture, serve black forest cream tea with dark cherry jam and cream)
Dates
Orange
Ginger (use spice and chopped crystallized ginger)
Dried fruit ie raisins, apricots, cranberries, cherries etc

The Pampered Chef® Chocolate-Raspberry Cocktails Recipe

300 ml whipping cream
100 g plain chocolate chips

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200 g frozen raspberries
50 g icing sugar, sifted
180 ml raspberry-flavoured vodka, divided
8 large ice cubes, finely crushed (about 175 g in total), divided
Frozen (defrosted) or fresh raspberries, to decorate (optional)

1. Place cream in **Classic Batter Bowl**; microwave, uncovered, on HIGH 1 1/2–2 minutes or until hot, but not boiling. Add chocolate chips; whisk with **Stainless Whisk** until chocolate has completely melted and mixture is well combined. Pour half of the chocolate mixture into **Shaker**.
2. Place raspberries in **Small Micro-Cooker®**; microwave, uncovered, on HIGH 1–2 minutes or until just defrosted. Strain raspberries into **Small Batter Bowl** using **18-cm Strainer**, pressing raspberries with spoon to extract as much juice as possible (you need about 120–130 ml juice). Discard seeds. Add icing sugar to juice; stir until completely dissolved.
3. Using jigger (measuring cup) of the Shaker, measure 90 ml of the vodka into Shaker; add half of the raspberry juice and half of the crushed ice. Secure lid and jigger on Shaker; shake vigorously 1 minute or until ice is melted and mixture is smooth and combined. Divide mixture evenly among three **Dots Martini Glasses**.
4. Pour remaining chocolate mixture, vodka, raspberry juice and ice into Shaker; replace lid and jigger, shake as before and serve in three additional Martini Glasses, as directed above. Decorate with raspberries, if desired. Serve immediately.

Yield: Serves 6

Per serving: per serving: Energy 1520kJ/366kcal; Protein 2.3g; Carbohydrate 17.8g; Sugars 17.7g; Fat 24.9g; Saturated Fat 15.4g; Fibre 1.3g; Salt 0.04g

Cook's Tip: To add an extra decorative touch to the cocktails, place 50 g plain chocolate chips in **Prep Bowl**. Microwave, uncovered, on HIGH 1–1 1/2 minutes or until melted and smooth, stirring after every 15-second interval. Spoon melted chocolate into a small polythene food bag. Twist top of bag; secure with **Twixit! Clip**. Cut a small tip off one corner of bottom of bag; pipe chocolate lines to decorate inside of each glass. Leave to set whilst preparing drinks.

(Substitute plain vodka if raspberry-flavoured vodka is unavailable.)

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Apple and Cinnamon Pancakes

120g self raising flour
1 egg
½ tsp cinnamon

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1 tbsp caster sugar (or even better vanilla sugar or maple sugar)
Enough milk to make a soft dropping consistency
1 large cooking apple

For cinnamon syrup
2 tbsp golden syrup
½ tsp cinnamon

1. Into the **Classic Batter Bowl** measure the flour using one of the **Prep Bowls** (one full level prep bowl is approximately 4 oz or 120g flour), add the cinnamon and sugar using the **Adjustable Measuring Spoons**
2. Add the egg and start to whisk using either **Classic Whisk** or **Double Balloon Whisk**, add the milk a little at a time to form a thick batter, whisk well to minimize lumps. Leave to stand while you prepare the apple.
3. Peel the apple using our **Vegetable Peeler**, then using the **Apple Wedger** cut the apple to remove the core and leave in slices. Then use the **Food Chopper**, chop the apples, it is quite nice to have a variety of sizes of apple chunk.
4. Spritz the **Executive Griddle Pan** using **Kitchen Spritzer** filled with sunflower or a light oil and using **Large Scoop**, add 4-6 scoops to make 4-6 pancakes on the griddle pan
5. Cook for a few minutes either side until golden using **Small Mix and Scraper** or **Small Slotted Turner** to flip them over.
6. Meanwhile in a **Prep Bowl**, measure 2 tbsp golden syrup using **Adjustable Measuring Spoon** and ½ tsp of cinnamon. Mix to combine.
7. When pancakes are evenly cooked on both sides serve with a drizzle of cinnamon syrup (maple syrup or honey also very acceptable) and a couple of strawberries to garnish if seasonally available

Variations – replace spice and apple as you wish with seasonal fruits – this recipe works with anything from blueberries to peaches, pears or banana.

White Chocolate and Apricot Croissant Bites

1 packet ready-to-cook croissant dough
50g white chocolate
Handful dried apricots (preferable the squidgy ready-to-eat variety, or soak them in a little hot water beforehand)
Couple of walnuts

1. Preheat oven to 200°C/fan 180°C/Gas 6. Place croissant dough on **Cutting Board** (do not unroll dough). Using a sawing motion, slice log of dough widthways into quarters using **Utility Knife**; slice each quarter widthways into three equal pieces to make a total of 12 discs. If necessary, reshape into rounds with lightly floured hands. Place discs on **Rectangle Stone**; press to flatten and seal seams. Bake 11–13 minutes or until lightly cooked and edges just start to brown. Remove baking stone from oven to **Stackable Cooling Rack**. If pastry bases have risen during cooking, flatten them with **Mini-Tart Shaper**.

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2. Meanwhile chop the chocolate and apricots using **Food Chopper** and mix together in **Large Prep Bowl** stirring well with **Skinny Scraper**. Use **Small Scoop** to put a spoonful of topping into the well of each croissant bite, sharing out all the mixture evenly.
3. Replace in the oven for 5 minutes or until the white chocolate and apricots are warmed through and chocolate melting. Chop walnuts in **Food Chopper** and sprinkle onto croissant bites as they come out of the oven. Use **Mini Serving Spatula** to remove to serving dish.

The Pampered Chef®
Ham & Cheese Brunch Squares
Recipe

Sunflower oil, for brushing
140 g Cheddar or Double Gloucester cheese, grated, divided
400 g (frozen weight) frozen hash browns (about 8 hash browns), defrosted
140 g full fat soft cheese, softened
7 eggs
Coarsely ground black pepper, to taste
140 g thickly sliced cooked lean ham, coarsely chopped
3-4 spring onions, chopped, divided
2 plum or vine-ripened tomatoes
Additional coarsely ground black pepper, to taste

1. Preheat oven to 220°C/fan 200°C/Gas 7. Lightly brush **Medium Bar Pan** with sunflower oil using **Chef's Silicone Basting Brush**. Grate cheese using **Ultimate Mandoline**. Crumble hash browns over prepared bar pan; press gently into an even layer. Sprinkle half of the cheese evenly over hash browns. Bake 15-20 minutes or until crust starts to brown and cheese is melted.
2. Meanwhile, in **Classic Batter Bowl**, whisk soft cheese until smooth using **Stainless Whisk**. Gradually add eggs and black pepper; whisk until smooth. On **Cutting Board**, coarsely chop ham using **Food Chopper**. Chop spring onions, reserving about 15 g of the green tops for garnish. Place ham and remaining spring onions into **20-cm Sauté Pan**; cook and stir over medium heat 2-3 minutes or until hot. Stir ham mixture into egg mixture using **Small Mix 'N Scraper®**.
3. Remove bar pan from oven to **Stackable Cooling Rack**. Pour egg mixture evenly over crust. Return bar pan to oven; bake about 10 minutes or until centre is set. Meanwhile, slice tomatoes in half lengthways using **Utility Knife**; scrape out and discard seeds and cores and dice flesh. Remove bar pan from oven; top with remaining cheese, the tomatoes and reserved spring onions. Sprinkle with additional black pepper, if desired. Cut into squares and serve using **Mini-Serving Spatula**.

Yield: Serves 12

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Per serving: Energy 663kJ/159kcal; Protein 9.2g; Carbohydrate 5g; Fat 11.5g; Saturated Fat 6.2g; Fibre 0.4g; Salt 0.7g

Cook's Tip: This recipe serves 6 as a main course.

To soften full fat soft cheese, microwave on HIGH 15-20 seconds or until softened. Whisk until smooth.

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**The Pampered Chef®
Create-A-Mini Savoury Muffin
Recipe**

200 g plain flour
2 1/2 tablespoons baking powder
1/8 tablespoons baking powder
150 ml semi-skimmed milk
2 eggs
75 ml sunflower oil

1. Preheat oven to 190°C/fan 170°C/Gas 5. Prepare one of Flavourings; set aside. Sift flour and baking powder into **Stainless 4-Litre Mixing Bowl**. Add salt and Flavouring; mix well.
2. Place milk, eggs and sunflower oil in **Classic Batter Bowl**; whisk together using **Stainless Whisk**. Gently but quickly stir wet ingredients into flour using as few strokes as possible; do not over-mix (mixture will have a lumpy, wet appearance — this is correct).
3. Using Small Scoop, place generous scoops of mixture into wells of **Deluxe Mini-Muffin Pan**, dividing evenly. Bake 14–16 minutes or until risen and golden. Remove pan from oven to **Stackable Cooling Rack**. Cool muffins in pan 2 minutes; remove from pan and leave to cool an additional 3 minutes. Serve warm.

Per serving: **Pancetta & Spring Onion** Combine 140 g lightly fried pancetta, 8 finely chopped spring onions, 50 g grated extra mature Cheddar and 50 g grated Parmigiano Reggiano.

(1 muffin): Energy 427kJ/103kcal; Protein 5g; Carbohydrate 7g; Sugars 0.5g; Fat 6.2g; Saturated Fat 1.8g; Fibre 0.3g; Salt 0.5g

Goat's Cheese & Black Olive Combine 100 g finely diced firm (rind on) goat's cheese, 40 g grated Parmigiano Reggiano and 85 g (drained weight) sliced black olives.

(1 muffin): Energy 369kJ/88kcal; Protein 3g; Carbohydrate 6.8g; Sugars 0.5g; Fat 5.7g; Saturated Fat 1.7g; Fibre 0.4g; Salt 0.4g

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Sun-Dried Tomato & Pine Nut Combine 100 g (drained weight) chopped sun-dried tomatoes in oil, 50 g toasted pine nuts, 2 tablespoons snipped fresh basil, 1 1/2 teaspoons dried rosemary and 80 g grated extra mature Cheddar.

(1 muffin): Energy 483kJ/116kcal; Protein 2.9g; Carbohydrate 7.3g; Sugars 0.6g; Fat 8.6g; Saturated Fat 1.6g; Fibre 0.3g; Salt 0.3g

Cook's Tip: To garnish the Goat's Cheese Muffins, cut 12 pitted black olives in half and brush with olive oil; after 5 minutes of baking, place an olive half on top of each muffin. Finish baking as recipe directs.

To garnish the Sun-Dried Tomato Muffins, cut 12 cherry tomatoes in half; after 5 minutes of baking, place a tomato half on top of each muffin and press lightly. Finish baking as recipe directs.

The Pampered Chef® Ham & Cheese Calzone Recipe

1 tablespoon sunflower oil, divided
1 packet (290 g) pizza base mix
About 250 ml warm (hand hot) water
Plain flour, for kneading and rolling out
2 tablespoons mayonnaise
1 teaspoon Dijon mustard
50 g broccoli florets
125 g slice smoked ham (from the deli), cut about 1 cm thick
1/2 small onion (about 50 g)
125 g Emmental cheese, divided
15 g Parmigiano Reggiano cheese

1. Preheat oven to 220°C/fan 200°C/Gas 7. Lightly brush **Medium Bar Pan** with half of the sunflower oil using **Chef's Silicone Basting Brush**; set aside. Place pizza base mix (use both sachets) in **Stainless 4-Litre Mixing Bowl**; add enough warm water, mixing to form a soft dough. Knead dough on a lightly floured surface 5 minutes or until smooth. Divide dough in half. Place one of dough pieces onto centre of prepared bar pan; roll dough out to cover base of pan using **Baker's Roller®**. Roll remaining dough half to same size (19 x 28 cm) on lightly floured **Cutting Board**. Leave both in warm place 15 minutes.
2. Meanwhile make filling. Combine mayonnaise and mustard in **Classic Batter Bowl**; mix well using **Small Mix 'N Scraper®**. Cut broccoli into small florets and ham into 1-cm dice

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using **Utility Knife**. Finely chop onion using **Food Chopper**. Grate Emmental cheese using **Ultimate Mandoline** fitted with grating blade. Add broccoli, ham, onion and half of the Emmental to batter bowl; mix well.

3. Sprinkle remaining Emmental evenly over pizza dough in bar pan, leaving a 2-cm border around edges. Spoon ham mixture evenly over cheese. Carefully lift remaining pizza dough and place over pizza dough and filling in pan. Trim 1 cm off sides of dough with Utility Knife. Press around edges to seal with **Mini-Tart Shaper**; brush dough with remaining oil. Bake 16–18 minutes or until golden brown.
4. Meanwhile, grate Parmigiano Reggiano cheese using **Microplane® Adjustable Grater**. Remove cooked calzone from oven; sprinkle grated cheese evenly over top. Bake an additional 2–3 minutes or until cheese has just started to melt. Remove from oven to **Stackable Cooling Rack**. Slice into 16 triangular portions; serve with **Mini-Serving Spatula**.

Yield: 16

Per serving: (1 tortilla bite): Nutrients per serving: Energy 546kJ/130kcal; Protein 6.2g; Carbohydrate 13g; Sugars 1.1g; Fat 6.3g; Saturated Fat 2.1g; Fibre 0.6g; Salt 0.5g

Cook's Tip: This recipe serves 8 as a starter or it serves 4 as a main course with a salad or cooked vegetables.

Diced cooked chicken can be substituted for the ham, if desired.

Accurately measure mayonnaise and mustard using **Adjustable Measuring Spoons**.

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Lemon Pepper Prawns and Asparagus Pilaf

2 tbsp olive oil, divided
1 tbsp lemon pepper
1 clove garlic
24 uncooked tiger or king prawns, peeled and de-veined, tails removed (approx 300g prepared weight)

250g fresh or fine asparagus, trimmed
½ small onion chopped
1tsp olive oil
200g jasmine rice
425ml hot chicken stock (or vegetable to make a vegetarian pilaf)
125 ml cold water
40 g roasted red peppers (from a jar is fine unless you want to roast your own)
Lemon wedges to garnish and serve (optional)

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1. Light barbeque coals approx 25-40 mins before you want to start cooking.
2. For the prawns combine the olive oil, lemon pepper and garlic, pressed with the garlic press, in the classic batter bowl. Add prawns and stir well to coat. Cover with lid and refrigerate until ready to use
3. For the pilaf, trim the asparagus stems and discard any tough ends, set aside. Chop onion using food chopper, place onion and olive oil in rice cooker plus.
4. Microwave onion on high 1-1½ minutes stirring every 30 seconds. Add rice, hot stock and water to cooker and stir, cover with lid and microwave on high for 8 minutes. Meanwhile chop the red peppers, stir into rice, cover and microwave a further 1-2 minutes until the rice is completely cooked.
5. While the rice is cooking, brush the BBQ grill tray with sunflower oil and preheat over barbeque for 3 minutes. Lightly brush the asparagus spears with olive oil or spritz with kitchen spritzer. Add asparagus to grill tray in a single layer, barbeque for 5-7 minutes until cooked but still slightly firm turning occasionally using BBQ tongs. Remove asparagus to cutting board and cut on the bias/diagonal into 2.5 cm pieces using 13cm santoku knife.
6. Add prawns to grill tray in a single layer and barbeque 4-6 minutes or until the prawns are cooked through. Remove grill tray from barbeque using BBQ mitt.
7. Stir asparagus into the cooked rice, spoon pilaf onto warmed plated, serve prawns on top, garnish with lemon wedges. Serves 4 as a main meal.

NB – If no access to a barbeque then use the 28cm Grill Pan to sear the prawns and asparagus, or bake in the oven on the medium bar pan

The Pampered Chef®
Fudgy Chocolate Brownies
Recipe

Sunflower oil, for greasing

Brownies

175 g plain flour
1/2 teaspoon bicarbonate of soda
1/4 teaspoon salt
175 g butter or margarine
115 g good quality plain chocolate, broken into squares
225 g light soft brown sugar
3 eggs, lightly beaten
2 tablespoons cold water
1 teaspoon vanilla extract

Topping

200 g good quality plain chocolate, broken into squares
55 g unsalted butter

1. Preheat oven to 170°C/fan 150°C/Gas 3. Lightly spray **Medium Bar Pan** with sunflower oil using **Kitchen Spritzer**; set aside. For brownies, in **Small Batter Bowl**, combine flour,

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bicarbonate of soda and salt; mix well and set aside.

2. Place butter and chocolate in **Classic Batter Bowl**. Microwave, uncovered, on HIGH 1 minute; stir well. Microwave an additional 15-30 seconds or until chocolate is completely melted, stirring well after every 15-second interval. Using **Bamboo Spoon**, stir sugar into chocolate mixture until well blended. Add eggs, water and vanilla extract; whisk well using **Stainless Whisk** until smooth and well combined. Add flour mixture; mix until well blended.
3. Pour cake batter into prepared pan, spreading evenly. Bake 25-28 minutes or until a fine skewer or cocktail stick inserted into centre comes out almost clean. Do not over-bake. Remove from oven to **Stackable Cooling Rack**; cool completely.
4. For topping, place chocolate and butter in **Small Micro-Cooker**. Microwave, uncovered, on MEDIUM (50% power) 2-2 1/2 minutes or until chocolate is melted, stirring well after every 30-second interval. Remove from microwave; stir until smooth, well combined and thickened. Spread chocolate topping evenly over cooled brownie using **Small Spreader**. Set aside until topping has set; cut into squares or bars to serve.

Yield: Makes 24 brownies

Per serving: per brownie: Energy 859kJ/205kcal; Protein 2.2g; Carbohydrate 23.5g; Sugars 17.8g; Fat 12.3g; Saturated Fat 7.4g; Fibre 0.6g; Salt 0.2g

Cook's Tip: For a gluten-free version, substitute plain flour with gluten-free plain flour. Check that other ingredients used are also gluten-free. Prepare as recipe directs.

For easier serving, line bottom of Medium Bar Pan with a piece of non-stick baking paper, cut to size. Prepare recipe as directed and cool completely. Spread cold brownie with topping and leave to set, then simply lift paper out of pan and cut baked mixture as directed.

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Dim Sum – Crispy Baked Wontons with Duck/Tofu

24 wonton wrappers
1 tsp oil – sunflower or sesame
1 duck breast – roasted or 1 tin of braised tofu
1 bunch spring onions
1 clove garlic
2-3cm of ginger
1 tsp Chinese 5 spice
1 chilli (optional)
4-5 tbspl plum sauce
2tbspl dark soy sauce
Black pepper to taste (optional)
Oil for spraying

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1. In 24cm sauté pan, heat oil and add spring onions, lightly sauté
2. Shred the duck using the kitchen fork or drain and lightly chop tofu using the 13cm santoku knife.
3. Use garlic press to squeeze garlic and ginger, add to the pan, add spice and chilli if using, cook for a minute then add duck or tofu. Stir fry until hot
4. Remove from the heat and add soy sauce and plum sauce, mix well and add pepper, set aside
5. Spritz the mini muffin pan with kitchen spritzer and add the wonton wrappers placing one in each well, press lightly with mini-tart shaper
6. Using the small scoop, add a scant scoop of filling to each of the wonton wrappers. Lightly spritz again with kitchen spritzer
7. Bake in the oven approx 180 degrees for 8-10 minutes until wontons golden and crisp
8. Serve as an appetizer, buffet dish or side dish to a Chinese meal.

Dim Sum – Crispy Baked Wontons with Quorn

24 wonton wrappers
1 tsp oil – sunflower or sesame
½ pack quorn mince
1 bunch spring onions
1 clove garlic
2-3cm of ginger
1 tsp Chinese 5 spice
1 chilli (optional)
4-5 tbsp plum sauce
2tbsp dark soy sauce
Black pepper to taste (optional)
Oil for spraying

9. In 24cm sauté pan, heat oil and add spring onions, lightly sauté
10. Use garlic press to squeeze garlic and ginger, add to the pan, add spice and chilli if using, cook for a minute then add quorn mince. Stir fry until hot
11. Remove from the heat and add soy sauce and plum sauce, mix well and add pepper, set aside
12. Spritz the mini muffin pan with kitchen spritzer and add the wonton wrappers placing one in each well, press lightly with mini-tart shaper
13. Using the small scoop, add a scant scoop of filling to each of the wonton wrappers. Lightly spritz again with kitchen spritzer
14. Bake in the oven approx 180 degrees for 8-10 minutes until wontons golden and crisp
15. Serve as an appetizer, buffet dish or side dish to a Chinese meal.

The Pampered Chef® Raspberry-Ginger White Wine Coolers Recipe

About 50–60 g fresh root ginger, unpeeled

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125 ml cold water
 125 ml runny honey (about half a 454 g jar)
 350 g frozen raspberries
 1 orange
 1 lime
 1 bottle (75 cl) dry white wine (such as Chardonnay), *well chilled*
 About 20 ice cubes, to serve

1. Place serving jug in refrigerator to chill in advance. Peel root ginger using **Vegetable Peeler**; discard peel. Grate ginger using **Ultimate Mandoline** fitted with grating blade to measure 4 teaspoons. Place grated ginger in **Classic Batter Bowl**; pour in cold water and honey. Add raspberries to batter bowl. Microwave, uncovered, on HIGH 3–4 minutes or until raspberries have just defrosted, stirring halfway through
2. Strain raspberry mixture into **Small Batter Bowl** using **Strainer**; press mixture lightly with **Small Mix 'N Scraper®** to extract as much raspberry syrup as possible. Discard raspberry pulp and seeds. Cover and chill syrup in refrigerator 15 minutes. Meanwhile, thinly slice orange and lime using **Serrated Knife**; cut slices in half and set aside.

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The Pampered Chef® Hot Broccoli Dip Recipe

350 g (12 oz) broccoli florets, chopped
 1 small onion, chopped
 1 red pepper, seeded and chopped
 55 g (2 oz) fresh Parmesan cheese, finely grated, divided
 2 cloves garlic, pressed
 225 g (8 oz) cheddar cheese, grated
 8 tablespoons half-fat crème fraîche or soured cream
 8 tablespoons reduced-calorie mayonnaise
 Freshly ground black pepper, to taste
Stoneware-Baked Pitta Crisps (optional)

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e serving as

1. Preheat oven to 190°C/fan 170°F/Gas 5. Chop broccoli, onion and red pepper using **Food Chopper**; place in **Classic Batter Bowl**. Finely grate Parmesan cheese using **Deluxe Cheese Grater**; using **Adjustable Measuring Spoons**, measure 4 tablespoons grated Parmesan and add to vegetable mixture (reserve remaining Parmesan for topping). Press garlic using **Garlic Press** into bowl. Add remaining ingredients; mix well using **Small Mix 'N Scraper®**.
2. Spoon mixture into **Deep Dish Baker**. Bake about 25 minutes or until heated through. Sprinkle remaining Parmesan cheese over top and surround with *Stoneware-Baked Pitta Crisps* for serving, if desired.

**Naan
 Bread**

Yield: Serves 16-20

Per serving: Energy 108kcal; Protein 5g; Carbohydrate 2g; Fat 9g; Saturated Fat 4g; Fibre 1g; Salt 0.5g



1/3 bag of Strong bread flour
1 sachet easyblend yeast
1 tsp salt
1 tbsp sugar
Hefty splash of oil (mild olive/rapeseed/sunflower)
¼ large carton of natural yoghurt
Warm water to mix (probably about 250ml)
Few nigella/black cumin/corek seeds to throw in
Few fennel seeds to throw in
Optional – a clove of garlic and handful of chopped coriander

- Mix all ingredients together by hand or in bread/machine/food processor. Leave somewhere warm until doubled in size
- Knock back and roll into 2-4-6 teardrop shaped naan bread (depending how large you would like them to be)
- Bake on a stone in a hot (220 degrees) oven for approx 5 minutes.

The Pampered Chef® Pesto-Cheese Pastries Recipe

Olive oil, for greasing
60 g full fat soft cheese
30 g Parmigiano Reggiano cheese
2 tablespoons basil pesto
1/2 packet (425 g) frozen ready-rolled puff pastry (1 sheet), defrosted at room temperature (according to packet directions)
Plain flour, for dusting
6 slices lean cooked ham (about 100 g total weight)

1. Preheat oven to 200°C/fan 180°C/Gas 6. Lightly spray **Medium Round Stone with Handles** with olive oil; set aside. Put soft cheese into **Classic Batter Bowl**; whisk until softened using **Stainless Whisk**. Grate Parmesan cheese into batter bowl using **Rotary Grater**; add pesto and mix well.
2. Carefully unroll pastry sheet onto lightly floured flat side (side without measurements markings) of **Cutting Board**. Using lightly floured **Baker's Roller®**, gently roll pastry to same size as Cutting Board. Arrange ham slices over pastry, overlapping slices slightly, if necessary. Spread cheese mixture evenly over ham up to edges of pastry using **Small Mix 'N Scraper®**. Fold shortest edges of pastry over once to create a 4-cm fold on each side. Fold both edges over again, leaving about a 5-cm gap in centre. Fold pastry in half, bringing folded edges together; press pastry gently to seal.
3. Cut pastry widthways into sixteen equal slices using **Forged Cutlery Utility Knife**. Place slices, cut-sides up, onto prepared baking stone, spacing slightly apart and re-neatening

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slices into heart shapes, if necessary. Bake 25–30 minutes or until cooked and golden brown. Transfer to a serving plate using **Mini-Serving Spatula**; serve warm.

Yield: Makes 16 pastries

Per serving: per pastry: Energy 377kJ/91kcal; Protein 3.6g; Carbohydrate 5g; Sugars 0.3g; Fat 6.4g; Saturated Fat 1.6g; Fibre 0g; Salt 0.3g

Cook's Tip: Lean cooked smoked ham can be substituted for the unsmoked ham, if desired.

This recipe can easily be doubled and cooked in two batches.

Use **Adjustable Measuring Spoons** to measure pesto.

Make sure when folding over the shortest edges of pastry that you leave enough space in the centre to fold the pastry in half.

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The Pampered Chef®
Lemon-Scented Shortbread Dessert
Recipe

175 g butter, softened (do not substitute margarine), plus extra for greasing
1 lemon
85 g caster sugar
175 g plain flour, plus extra for dusting
85 g semolina
1 pot (300 ml) double cream
4 tablespoons luxury lemon curd
150 g blueberries
150 g raspberries
Sifted icing sugar, for dusting
Thinly pared lemon zest and fresh mint sprigs, to decorate (optional)

1. Preheat oven to 170°C/fan 150°C/Gas 3. Grease **Medium Round Stone with Handles** with butter; set aside. Using **Forged Cutlery Utility Knife**, very thinly cut 3–4 strips (lengthways) of zest from lemon (avoid cutting into bitter white pith beneath zest). Very finely chop lemon zest on **Cutting Board** using **Food Chopper** to measure 2 teaspoons zest; set aside. Save lemon (juice) for another use.

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2. Cream remaining 175 g butter and the caster sugar together in **Classic Batter Bowl** until pale and creamy. Stir in lemon zest. Stir in 175 g flour and the semolina until mixture begins to bind; gather mixture together and knead lightly until smooth. Form dough into disc about 2 cm thick and place on prepared baking stone. Using lightly floured **Baker's Roller®**, roll out dough evenly to form a 23-cm round. Decoratively flute edges. Bake 25–30 minutes or until golden brown.
3. Remove baking stone from oven; cool shortbread on baking stone 10 minutes. Carefully loosen and transfer shortbread round to cooling rack; cool completely. Meanwhile, in clean batter bowl, whip cream using **Stainless Whisk** until soft peaks form. Gently fold in lemon curd using **Small Mix 'N Scraper®** until just combined; refrigerate until required.
4. To assemble dessert, place shortbread round on serving platter. Spread lemon cream evenly over shortbread; arrange mixed berries on top. Dust with sifted icing sugar and decorate with pared lemon zest and mint sprigs, if desired. Cut into wedges using sharp knife; serve immediately using **Mini-Serving Spatula**.

Yield: Serves 8–10

Per serving: (serving 10): Energy 1700kJ/408kcal; Protein 3.4g; Carbohydrate 34.7g; Sugars 14.1g; Fat 29.4g; Saturated Fat 18.1g; Fibre 1.4g; Salt 0.3g

Cook's Tip: Orange zest and orange curd can be substituted for the lemon zest and lemon curd, if desired.

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The Pampered Chef®
Sweet Almond Cookies
Recipe

Sunflower oil, for greasing
40 g flaked almonds
140 g plain flour
1/4 teaspoon ground allspice
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
115 g butter, softened
55 g plus 1 tablespoon caster sugar, divided
2 tablespoons icing sugar
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
20 whole sweet almonds

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1. Preheat oven to 180°C/fan 160°C/Gas 4. Lightly spray **Rectangle Stone** with sunflower oil using **Kitchen Spritzer**; set aside. Finely chop flaked almonds on **Cutting Board** using **Food Chopper**. In **Stainless 2-Litre Mixing Bowl**, combine chopped almonds, flour, ground spices and salt, mixing well; set aside.
2. Combine butter, 55 g of the caster sugar and icing sugar in **Classic Batter Bowl**; whisk together using **Stainless Whisk** until smooth and creamy. Whisk in almond and vanilla extracts. Stir in flour mixture using **Bamboo Spoon**; mix until well combined.
3. Use **Small Scoop** to shape and form cookie mixture into 20 small, even-sized balls; place on prepared baking stone, spacing about 2.5 cm apart. Gently press 1 whole sweet almond into centre of each ball. Sprinkle remaining 1 tablespoon caster sugar evenly over cookies using **Flour/Sugar Shaker**.
4. Bake 15-17 minutes or until cooked and pale golden brown. Remove baking stone from oven; cool cookies on baking stone 3 minutes. Transfer cookies to **Stackable Cooling Rack** using **Mini-Serving Spatula**; cool completely.

Yield: Makes 20 cookies

Per serving: per cookie: Energy 427kJ/102kcal; Protein 1.4g; Carbohydrate 10g; Fat 6.6g; Saturated Fat 3g; Fibre 0.5g; Salt 0.1g

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The Pampered Chef® Warm Dark Chocolate Truffle Muffins Recipe

150 g plain flour
45 g unsweetened cocoa powder, plus extra for dusting
1/2 teaspoon bicarbonate of soda
1/4 teaspoon baking powder
175 g caster sugar
175 ml cold water
75 ml sunflower oil
1 egg
1 teaspoon vanilla extract
12 dark chocolate truffles (60% cocoa solids) with a smooth melting filling (see Chef's Corner)
Cream or vanilla ice cream, to serve (optional)

1. Preheat oven to 180°C/fan 160°C/Gas 4. Put a paper muffin case into each well of **Muffin Pan**; set aside. Sift flour, cocoa powder, bicarbonate of soda and baking powder into **Stainless 4-Litre Mixing Bowl** using **Strainer**. Stir in sugar; set aside. Place water,

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sunflower oil, egg and vanilla extract in **Small Batter Bowl**; lightly whisk together using **Stainless Whisk**. Add egg mixture to dry ingredients; whisk together 1–2 minutes or until mixture is smooth and well combined (mixture will be a thin pouring batter). Using **Large Scoop**, fill each paper case with chocolate mixture, dividing evenly (scraping mixture out of bowl using **Classic Scraper**).

2. Bake 16–20 minutes or until a fine skewer inserted into centres comes out clean. Remove pan from oven to **Stackable Cooling Rack** and let stand about 3 minutes; while muffins are still hot, snip a cross (about 1.5-cm deep and 4-cm wide) into top of each muffin using **Professional Shears** (see photo, below left). Gently push one truffle into each muffin until nearly flush with top of muffin. Cool in pan an additional 10–15 minutes (truffles will melt into muffins).
3. Carefully remove muffins from pan to cooling rack, keeping them steady. Remove each paper case individually and immediately place muffin on a serving plate; sprinkle muffins with additional cocoa powder using **Flour/Sugar Shaker**. Just before serving, break each muffin open using a teaspoon so melted truffle sauce flows out. Serve immediately with cream or ice cream, if desired.

Yield: Makes 12 muffins

Per serving: per muffin: Energy 818kJ/195kcal; Protein 2.7g; Carbohydrate 28.1g; Sugars 18.1g; Fat 8.7g; Saturated Fat 2g; Fibre 0.9g; Salt 0.1g

Cook's Tip: White or milk chocolate truffles can be substituted for the dark chocolate truffles, if desired. Use spherical truffles about 3 cm in diameter, rather than dome-shaped ones. Truffles with a thick chocolate shell do not melt as well.

Potato Wedges

5-6 medium sized potatoes (not new potatoes or monster jacket potatoes but somewhere in between)

Olive oil or vegetable oil to coat

Salt and pepper to season

Optional seasoning – paprika, mixed herbs, garlic, chilli, cumin, lemon, Spanish smoked paprika (my personal favourite) or even a sachet of the ready mixed supermarket blends for wedges – just choose one or two or none at all

1. Preheat the oven to a hot temperature, 200-220 degrees
2. Using 9cm forged cutlery paring knife to cut a small slice off the base of the potato to stabilize it, then use the apple wedger to cut it into potato wedges. With the middle “core” segment cut it in half lengthways.
3. Put all the wedges into either the classic batter bowl or one of the stainless mixing bowls and add a good splash of oil, seasoning and any of the optional seasonings that you like. Put the lid on and give it a good shake

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4. Lay the wedges onto one of the flat stones (rectangle stone or medium round stone) and put in the oven for approx 25 minutes or until cooked.

Yorkshire Pudding Profiteroles

2 large eggs
1 cup plain flour (approx 4oz or 120g)
Milk to mix
Salt to taste
300ml double cream
200g bar chocolate – dark or milk or even white – choose your favourite

Heat the oven to hot hot hot (200-220 degrees) – don't worry if it is not perfectly hot the stone will do the rest for you.

Put the flour into the classic batter bowl, make a well in the centre and add the eggs.

Beat until smooth using the stainless whisk adding milk a little at a time to end up with a mixture about the consistency of double cream. Season with a little salt.

Spritz the wells of the 12 cup stoneware muffin pan with a little oil using kitchen spritzer

Pour batter into the wells of the 12 cup stoneware muffin pan and pop in the oven.

Set the timer for around 20 mins, although it could be anywhere between 15 and 25 minutes depending on your oven. Cook on the top shelf and overcook rather than undercook as we want them to have hollow insides and not to collapse when removed.

Leave to cool.

When cool whip the cream in 6l stainless mixing bowl using double balloon whisk. Melt the chocolate in small micro cooker in microwave or on hob using double boiler.

Fill the easy accent decorator with cream and select squirting long nozzle, fill each Yorkshire Profiterole with cream

Dip in melted chocolate and whilst you can leave for the chocolate to set, I feel it is better to eat them as quickly as possible.

Inspirational Yorkshire Puddings!

2 eggs
120g plain flour
Milk to mix (no more than half a pint)
Salt to taste

Fillings;

Horseradish

Mushroom and cheese

Watercress and sundried tomato

Parmesan and garlic

Red onion and rosemary

Chilli and feta

Raspberries and lemon curd

Double cream and chocolate

Any other that you fancy

Heat the oven to hot (200 degrees or more)

Put the flour in the classic batter bowl and add the eggs, beat to smooth using stainless whisk and adding the milk a little a time. Continue to add milk until you have the same consistency as double cream, season with salt.

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Spritz the 12 cup stoneware muffin pan using kitchen spritzer and share out the batter between the wells. Add the filling of your choice (if you have chosen a cooked filling)

Bake on top shelf for 20-25 mins depending on your oven.

If using cold fillings, ie cream or lemon curd etc, pipe in using easy accent decorator

The Pampered Chef®
Moroccan Chicken Crostini Melts
Recipe

1 French baguette (about 425 g total weight)
5 tablespoons olive oil
1 teaspoon ras el hanout spice, divided
125 g cooked skinless, boneless chicken
30 g ready-to-eat dried apricots
2 tablespoons mayonnaise
2 tablespoons soured cream
75 g grated mozzarella cheese, divided

1. Preheat oven to 200°C/fan 180°C/Gas 6. Using **Bread Knife**, cut baguette on the diagonal on **Cutting Board** into sixteen 1-cm-thick slices; arrange in a single layer on **Medium Round Stone with Handles**. Combine olive oil with 1/2 teaspoon spice in **Prep Bowl**; lightly brush over tops but not bases of bread slices using **Chef's Silicone Basting Brush**. Bake 5–7 minutes or until lightly toasted. Remove baking stone from oven to **Stackable Cooling Rack**.
2. Meanwhile, cut chicken into 1-cm cubes using **Utility Knife**; snip apricots into 5-mm pieces using **Professional Shears**. In **Classic Batter Bowl**, combine chicken, mayonnaise, soured cream and remaining spice, mixing with **Small Mix 'N Scraper®**. Stir in apricots and 50 g of the mozzarella cheese.
3. Using **Small Scoop**, scoop chicken mixture onto toasted bread slices, dividing evenly; flatten mixture slightly using back of scoop. Sprinkle remaining cheese over top; bake 5–6 minutes or until cheese is melted. Serve warm.

Yield: 16 appetizers

Per serving: per appetizer: Energy 627kJ/149kcal; Protein 6.1g; Carbohydrate 16.2g; Sugars 1.6g; Fat 7.1g; Saturated Fat 1.8g; Fibre 0.8g; Salt 0.1gFibre 0.8g; Salt 0.1g

Cook's Tip: This recipe serves 8 as a light lunch (serving 2 appetizers per portion).

Sweetened dried cranberries can be substituted for the apricots, if desired. Snip them into small pieces if they are large.

This recipe is ideal for turning any leftover chicken from a Sunday roast into a tasty appetizer or snack. If desired, cooked turkey can be substituted for the chicken.

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For a more subtle, less spicy taste, in step 1 reduce the quantity of ras el hanout spice to 1/4 teaspoon.

POTATO NESTS WITH SALMON AND WATERCRESS

300g peeled potatoes
1 egg
125ml soured cream
1tsp dill
½ lemon
50g trimmed watercress
1 pack smoked salmon trimmings (basics supermarket range)

Lightly butter mini muffin pan using melted butter and chef's silicone basting brush or pray with kitchen spritzer. Coarsely grate 200g peeled potatoes using mandoline and combine with 1 beaten egg and season to taste, leave to stand 5 mins. Drain off any excess liquid. Place a spoonful of potato mixture in the muffin pan using the mini tart shaper to gently push the potato mixture up the sides. Bake for 20 minutes at Gas 6 / 180c until golden. Cool.

Combine 125ml sour cream, 1 heaped tsp chopped fresh dill and 4 tsp lemon juice. Chop the smoked salmon using 13cm santoku knife. Assemble by dividing 50g trimmed watercress among the nests, top with a little smoked salmon (or roasted cherry tomatoes for the vegetarians) and a blob of dill sour cream.

Red Velvet Cupcakes

60g unsalted butter
150g caster sugar
1 egg
20g cocoa powder
40ml red food colouring (or small teaspoon if using paste colour)
½ teaspoon vanilla extract
120ml buttermilk
150g plain flour
½ tsp bicarbonate of soda
1 ½ tsp white vinegar

1. Preheat oven to 170 degrees
2. Cream the butter and sugar together using classic whisk in 6L stainless steel bowl until light and fluffy, add the egg and beat well
3. In classic batter bowl mix the cocoa powder, red colouring and vanilla extract to make a paste. Add to the butter and mix well
4. Pour in half the buttermilk, then half the flour and mix well. Repeat.
5. Finally add the bicarb and vinegar and mix
6. Spoon the mixture into paper cases until 2/3 full and bake for 20-25 minutes.

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7. Leave to cool and ice with cream cheese dressing

Spiced Banana Choc-Chip Cakes

270g soft light brown sugar
2 eggs
200g peeled bananas, mashed (preferably over ripe than under ripe)
280g self raising flour
1 tsp cinnamon
1 tsp ground ginger
½ tsp nutmeg (fresh whole nutmeg)
140g unsalted butter, melted
100g chocolate or choc chips

1. Preheat oven to 170 degrees
2. Mix sugar and eggs together. Mash bananas using mix & chop or mix & masher and add to sugar/eggs
3. Add the flour and spices and mix well, when all smooth then add the melted butter and beat until smooth.
4. Chop the chocolate into small chunks and add
5. If making 1 loaf then bake for 1 hours, cupcakes should take around 30 minutes

The Pampered Chef® Mini Carrot Cake Cups Recipe

Sunflower oil, for greasing

Cups

1 packet (225 g) sponge cake mix
¾ teaspoon ground cinnamon
¾ teaspoon ground mixed spice
1 egg
2 tablespoons sunflower oil
1 tablespoon cold water
2 large carrots (about 240 g total/ unprepared weight), peeled, divided

Filling

1 orange (optional)
250 g full fat soft cheese, softened
115 g icing sugar
Chopped walnuts, to decorate (optional)

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1. Preheat oven to 200°C/fan 180°C/Gas 6. Generously spray each well of **Deluxe Mini-Muffin Pan** with sunflower oil using **Kitchen Spritzer**. Wipe off excess oil from top surface of pan; set pan aside. For cups, combine cake mix, cinnamon, mixed spice, egg, oil and water in **Classic Batter Bowl**; stir with **Small Mix 'N Scraper®**; until ingredients are moistened. (Mixture will be very thick.) Grate carrots using **Ultimate Mandoline** fitted with grating blade. Stir 100 g of the grated carrot into cake mixture; set aside remaining grated carrot for decoration. Using **Small Scoop**, place level scoops of carrot cake mixture into prepared wells, dividing evenly. Bake 10–12 minutes or until firm to the touch. (Do not overbake.)
2. Meanwhile, for filling, zest orange, if desired, using **Microplane® Adjustable Grater** to measure 1 teaspoon zest; set aside. Save orange (juice) for another use. In **Small Batter Bowl**, mix together soft cheese, icing sugar and orange zest using **Bamboo Spoon** until well combined. Place a small, resealable polythene food bag into **Measure-All® Cup**. Spoon filling into bag; seal bag and set aside in refrigerator.
3. Remove pan from oven to **Stackable Cooling Rack**. Press tops of cups with **Mini-Tart Shaper** to make slight indentations. Cool in pan 3 minutes. Carefully loosen and remove cups from pan; set aside 5 minutes or until completely cool. Cut a small tip off one corner of bottom of cheese-filled bag; pipe filling into cups, dividing evenly. Decorate filled cups with reserved grated carrot and chopped walnuts, if desired. Serve.

Yield: Makes 24 cake cups

Per serving: (1 cake cup): Energy 464kJ/111kcal; Protein 1.1g; Carbohydrate 13.1g; Sugars 9.7g; Fat 6.4g; Saturated Fat 3.3g; Fibre 0.2g; Salt 0.2g

Cook's Tip: If desired, use a teaspoon to spoon topping into cups instead of piping it.

Use **Adjustable Measuring Spoons** to accurately measure cinnamon, mixed spice and orange zest.

Strawberry/Raspberry Cheesecake Cupcakes

1 quantity sponge mixture (equal quantities butter, caster sugar, eggs and self raising flour)
Punnet of raspberries/strawberries/blueberries
300g icing sugar
50 g butter, 125g cream cheese
100g digestive biscuits.

1. Mix the sponge and spoon into cases, Sprinkle the top with fruit
2. Bake for approx 20 minutes
3. Wait to cool and decorate with cream cheese frosting and digestive biscuits chopped with food chopper. If wanted can decorate top with fruit too.

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Cranberry-Orange Skillet Croissant Pudding

2 large oranges
100ml water
75g sweetened dried cranberries
4 large croissants or 8 smaller ones
4 eggs
250ml single cream
1 can (14 oz) sweetened condensed milk
2 tbsp granulated sugar

Preheat oven to 180 degrees.

Remove segments from one orange using Paring Knife , then cut segments in half and set aside. Zest remaining orange using Microplane Adjustable Grater to measure 1 tsp zest; set aside. Juice orange using citrus press to measure 60ml juice.

Combine orange juice, water and cranberries in Stainless 24cm Skillet or executive skillet). Bring to a boil; simmer 2 minutes or until cranberries are softened.

Meanwhile, slice croissants into 2.5cm cubes using Bread Knife; place cubes in Stainless (6l) Mixing Bowl. Add orange segments and cranberry mixture; toss gently and spoon into Skillet.

In Classic Batter Bowl, whisk eggs and orange zest. Combine single cream and condensed milk in Large Micro-Cooker; microwave on HIGH 3-4 minutes or until hot. Slowly add milk mixture to egg mixture; whisk well. Pour egg mixture over croissants; lightly press down to coat.

Sprinkle sugar evenly over pudding. Bake 20 minutes or until golden brown and starting to caramelize on top.

Serve with cream, custard, greek yoghurt or ice-cream

Yield: 12 servings

Nutrients per serving: Calories 310, Total Fat 12 g, Saturated Fat 7 g, Cholesterol 105 mg, Carbohydrate 42 g, Protein 8 g, Sodium 280 mg, Fiber 1 g

Cook's Tip: To cut orange into segments, cut a thin slice from top and bottom of the orange. Stand orange upright. Cutting from top to bottom, trim away peel and white membrane. Cut down one side of membrane. Angle knife under segment and lift out. Repeat with remaining segments.

The Pampered Chef, Ltd

Turkey/Chicken & Vegetable Skillet Filo Pie

1 pot (500g) chilled fresh ready-made chicken or turkey gravy
125ml whipping cream
2tsp dried rosemary
1tsp dried thyme
5 tbsp snipped fresh parsley
2-3 tbsp sunflower oil – divided
2 cloves garlic
450g cooked skinless boneless turkey or chicken diced
450g frozen mixed vegetables (choose a mix that has your favourites in)

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1 can (400g) artichoke hearts, drained and quartered
4 sheets filo pastry

1. Preheat the oven to 220 degrees. Whisk together gravy, cream, dried herbs and 4tbsp of the parsley in small batter bowl using stainless whisk, set aside
2. Measure 2tbsp of the sunflower oil into the stainless 24cm skillet, add garlic pressed with garlic press and cook for 1-2 minutes until oil is hot and garlic is tender but not browned. Stir in the gravy, meat, vegetables and artichokes. Bring to the boil, reduce heat and simmer gently 3-4 minutes until heated through. Remove skillet to a heatproof surface.
3. Place 1 sheet of filo on the flat side of the large cutting board and brush lightly with oil using chef's silicone basting brush, or spray with oil from kitchen spritzer. Place 2nd sheet of filo over the 1st and press together to seal. Repeat to make a stack of four sheets. Place over filling, loosely gathering to fit inside skillet, ensuring pastry is raised up around inner sides of skillet to form a good seal. Spritz or brush with a little more oil.
4. Bake uncovered in the oven for 20-25 minutes or until filo is golden and crisp. Sprinkle with remaining parsley and serve immediately with mashed/boiled potatoes and steamed vegetables.

Spinach & Feta Filo Pie (Spanakopita in Greek or Ispanakli Borek in Turkish)(adapted from Jamie Oliver's version)

100g pinenuts
5 eggs
300g feta cheese
50g Cheddar cheese
2 tsp dried oregano
1 onion
Fresh dill or flatleaf parsley or mint – depending on your favourite
1 lemon
2 cloves garlic
25g butter
400g prewashed baby spinach
A few grains of rice (less than a handful, more than a pinch)
1 x 270g pack of filo pastry
Cayenne pepper/ salt/pepper to taste
1 whole nutmeg, for grating

1. Put the pinenuts into dry 24cm executive skillet pan to toast (you can use a pan with an ovenproof handle in either skillet or frying pan shape), tossing occasionally. Keep an eye on them as you want to lightly toast not to burn.
2. Crack 5 eggs into large batter bowl and crumble in 300g of feta, lightly chopped. Grate in 50g of Cheddar. Add a pinch of pepper, a couple of pinches of dried oregano, zest of 1 lemon grated using microplane grater and a splash of olive oil, plus the herbs if you are using them and a scattering of uncooked rice. Once the nuts are light golden, add them to the egg mixture and mix well.
3. Chop onion using food chopper. Put the empty frying pan back on the heat, add a little olive oil and the knob of butter and pile in the onion and half of the spinach. Gently push and move it around and add more as it wilts down. Make sure it doesn't catch on the bottom and when there's room, start adding the rest, stirring frequently. Once the spinach

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is really nice and dense, take the pan off the heat. Add the wilted spinach to the egg mixture and grate in ½ a nutmeg. Mix well using small mix and scraper.

4. In the empty executive skillet, place layers of filo pastry, overlapping them over the edges and forming a base and edges to line the pan. Spritz each layer with oil from the kitchen spritzer after each layer or brush with oil using chef's silicone basting brush. Keep going until you only have about 4 unused pieces left. Stir and then tip in the spinach and feta mixture, fold over some of the sides and scrunch them on top. Top with one of the remaining filo sheets and scrunch on top, repeat until all edges folded in and all sheets tucked/scrunched on top. Spritz after each layer with oil and finally spritz the top with oil.
5. Put onto a medium heat and cook for 4-5 minutes, be careful not to have it so hot as to burn the base.
6. Put into the oven for an extra 30 minutes until cooked through and the egg is set and filo golden.

Blushing Cran- Apple Pie

200g caster sugar

25g cornflour

1tsp ground cinnamon

150g fresh or frozen cranberries whole (defrosted if frozen)

1kg red skinned eating apples (braeburn or similar, probably around 6 apples)

1 tsp finely grated orange zest

1 packet (400g) ready rolled shortcrust pastry (or in a block or homemade pastry of course)

1 egg

1 tbsp water

Little caster sugar for sprinkling

Custard, cream or ice-cream to serve

1. Preheat oven to 200degrees.
2. Combine sugar, cornflour and cinnamon in 6l stainless mixing bowl, set aside
3. Coarsely chop cranberries on cutting board using food chopper. Peel apples and core and cut using apple wedger, cut wedges in half lengthways. Add cranberries, apples and orange zest to sugar mixture, toss well to mix.
4. Use half the pastry to roll out to 30cm round using bakers roller and place pastry in deep dish pie plate. Whisk together egg and water in prep bowl using mini stainless whisk or mini whipper, brush bottom and sides of pastry base. Spoon apple mixture into pastry case. Form lattice by rolling out remaining pastry and cutting into strips using pastry cutter or pizza cutter, cut out hearts or stars or other shapes using creative cutters. Place 3 strips over filling in vertical rows and 3 strips over filling in horizontal rows (take turns if being pedantic when laying strips on), place a star/heart at each intersection if wished. Brush tops of lattice with egg mixture and sprinkle with additional sugar.
5. Loosely cover pie with foil and bake pie 20 mins. Remove pie, take the foil off and put back in the oven for an extra 35-40 mins or until apples cooked and pastry golden brown.
6. Ideally cool 1 hour in pie plate to serve warm, however if you can't wait then serve immediately with custard, cream or ice-cream.

Meringue & Caramel Christmas Tree

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1 pavlova base and about 20 small meringues – either home-made or shop purchased
1 large double cream – whipped to firm peaks
1 can condensed milk caramel/dulce de leche
Good splash Baileys (optional, esp if children involved)
Maltesers or similar shaped chocolates
Small chocolate stars/hearts or other shapes and ideally a large chocolate star for the top, feel free to use whatever you like, chocolate buttons, minstreels etc etc (optional)
Melted chocolate, milk, plain or white or even all three, cooled a little (optional)
Toffee sauce for drizzling (optional)
Edible glitter/sparkles
Ribbon, sparklers or any other things that will make it really beautiful

1. Whip cream and stir in (rippled not smooth) the cream and caramel, add the Baileys if using
2. Start with the pavlova base and build an upside down cone with the meringues using with cream/caramel as your bricks and mortar. You are aiming for a tall, even, regular xmas tree shape
3. Decorate the tips of each meringue branch with a malteser.or similar chocolates
4. Drizzle to create tinsel with melted chocolate
5. Top with star
6. Drizzle with toffee sauce
7. Cover in edible sparkles, ribbons and anything else you have – remember Christmas should be camp!

Christmas Pudding Ice Cream

1 economy Christmas pudding
Ingredients to jazz it up including brandy, glace cherries, orange zest, spices (mixed, cinnamon, nutmeg), dried cranberries, apricots and similar
1 large tub custard
1 small tub of crème fraiche

1. Mix well and freezew
2. Defrost before serving

Jack Daniels and Coffee Icecream

1 large tub double cream
1 can condensed milk
1 tbsp instant coffee
4tbsp Jack Daniels

1. Whip the cream, stir in the condensed milk.
2. Dissolve coffee in the jack daniels
3. Add to the cream/milk mixture
4. Transfer to a pot and freeze – needs to be v cold

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Lemon Ice Cream

1 pot ½ fat crème fraîche
1 pot natural or greek yoghurt
1 jar luxury lemon curd or the cheap stuff plus 3-4 lemons to jazz it up

1/ Mix together and freeze

Boxing Day Pizza

1 quantity pizza or white bread dough
Few spoonfuls of tomato pizza sauce or passata
1 block mozzarella – chopped and handful of grated mild cheddar
All the things that mean Christmas to you, change the flavours depending on your favourites. I used cooked turkey (well quorn actually), dried cranberries, chopped raw sprouts, thinly sliced red onion, thinly sliced garlic, chunks of stilton, rosemary & sage finely chopped.

1. Roll your pizza base onto the medium round stone(s) with bakers roller
2. Top with tomato sauce, then Christmas toppings, then cheese
3. Bake in a hot oven for 15-20 minutes

The Pampered Chef®

Kalamata Olive & Red Pepper Spread Recipe

10 pitted kalamata olives (about 25 g pitted weight)
¼ small red pepper, seeded and finely chopped
1 packet (125 g) full fat soft cheese
1 small clove garlic, pressed
1 tablespoon snipped fresh parsley
Assorted crackers, French bread slices or breadsticks, to serve

1. Finely chop olives using **Food Chopper**. Finely chop red pepper using **Santoku Knife**.
2. In **Classic Batter Bowl**, combine olives, red pepper, soft cheese, garlic pressed with **Garlic Press** and parsley; mix well. Serve with assorted crackers, French bread slices or breadsticks.

Yield: Serves 12

Per serving: Energy 197 kJ/47 kcal; Protein 0.4 g; Carbohydrate 0.3g; Fat 5 g; Saturated Fat 3 g; Fibre 0.1 g; Salt 0.2 g

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Mini Cranberry and Camembert Tartlets

1 block shortcrust pastry (if making at home use at least 150g of flour)
1 jar cranberry sauce, preferably not too sweet (I prefer the Ocean Spray brand as it is the least sweet and jammy)
1 round camembert
Optional – fresh or dried thyme leaves for sprinkling

1. Preheat oven to 180 degrees
2. Lightly spritz mini muffin pan using kitchen spritzer
3. Roll pastry into 24 small balls and place in mini muffin pan wells, then squash using mini tart shaper to create 24 tartlet shells
4. Using small scoop, add a half spoonful of cranberry sauce to each tartlet
5. Cut camembert into 24 small cubes/wedges on cutting board using 13cm santoku knife
6. Add a piece of camembert to each tartlet and sprinkle the top with either fresh or dried thyme leaves
7. Bake for approx 10 minutes or until pastry cooked and camembert oozing
8. Serve hot, warm or cold

Camembert Tarte Tatin

1 camembert
1 apple
25g butter
2 tbsp dark brown sugar
Generous few sprigs of fresh thyme leaves
Baguette or ciabatta
Oil for spraying

1. Cut camembert in half laterally on cutting board with utility knife or chef's knife or 13cm santoku and place one cut side on medium round stone with handles. Preheat oven to 200 degrees
2. Using apple wedger, core and slice apple. Take 5 of the wedges (ie half) and set aside, with the other 5 wedges chop roughly using food chopper
3. Put butter in saute pan to melt and measure sugar using adjustable measuring spoon into hot pan. Stir with small mix and scraper until it starts to caramelize. Add the apple wedges and chopped apple and cook for 4-5 mins on fairly low heat to soften and caramelize apple.
4. Strip leaves from thyme and add to pan reserving some for sprinkling. Remove from heat and remove the 5 apple wedges.
5. Use the chopped apple and some of the caramel sauce to put on top of the cut side of camembert using small mix and scraper. Top with the top half of camembert to make a cheese/apple/cheese sandwich, then arrange the remaining 5 apple wedges on top in a pretty spiral pattern and drizzle over remaining caramel. Sprinkle with remaining thyme
6. Cut bread into thick slices with serrated bread knife and arrange attractively around camembert. Spritz with kitchen spritzer
- 7 Bake for 10-12 minutes

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8. Place all-purpose spreader on side and allow guests to top their croutons with runny sticky toffee-apple cheese

The Pampered Chef®
Sun-Dried Tomato & Goat's Cheese Puffs
Recipe

Choux Pastry

150 ml cold water
55 g butter (do not substitute margarine), cut into small pieces
2 teaspoons finely chopped fresh thyme leaves
A pinch of salt
1/8 teaspoon freshly ground black pepper, or to taste
70 g plain flour
2 eggs, lightly beaten
Sunflower oil, for greasing

Filling

75 g sun-dried tomatoes packed in oil (drained weight), drained
125 g full fat soft cheese
125 g spreadable soft goat's cheese (without rind)
2 teaspoons milk
2 teaspoons garlic-infused olive oil

Preheat oven to 200°C/fan 180°C/Gas 6. For choux pastry, place water, butter, thyme, salt and black pepper in Executive 1.9-Litre Saucepan. Heat gently until butter has completely melted, then bring to the boil. Remove pan from heat; add flour all at once. Beat mixture vigorously using Bamboo Spoon or Classic Scraper for about 1 minute or until mixture leaves sides of pan and forms a ball. Place dough into Classic Batter Bowl. Gradually add eggs, beating until mixture is smooth, glossy and very thick using Bamboo Spoon.

Lightly spray Deluxe Mini-Muffin Pan with sunflower oil using Kitchen Spritzer. Using level Small Scoop, scoop mixture into prepared muffin cups, dividing evenly. Bake 20–25 minutes or until risen and deep golden brown. Remove from oven and make a small cut into side of each choux puff using Quikut Paring Knife to release steam. Remove puffs from pan to Stackable Cooling Rack; cool completely.

Meanwhile prepare filling. Pat dry sun-dried tomatoes with kitchen paper; finely chop on Cutting Board using Chef's Knife. Put soft cheese into Small Batter Bowl; microwave, uncovered, on HIGH 10–15 seconds or until softened. Add goat's cheese and milk; mix well. Stir in sun-dried tomatoes and garlic oil.

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Attach bismark tip to Easy Accent® Decorator; fill decorator with filling. Insert piping tip into small cut in side of each choux puff; pipe filling into centre, filling completely. Serve.

Yield: Makes 24 puffs

Per serving: per puff: Energy 271kJ/65kcal; Protein 1.8g; Carbohydrate 2.2g; Sugars 0.3g; Fat 5.6g; Saturated Fat 3.3g; Fibre 0.1g; Salt 0.2g

Cook's Tip: Accurately measuring all the ingredients and using medium-size eggs is important when making choux pastry.

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White Chocolate and Cranberry Gateau

200 g white chocolate chips
3 tablespoons semi-skimmed milk
150 ml soured cream
300 ml whipping cream, whipped to form firm peaks
2 packets all-butter Madeira cake (measuring about 16 x 7 x 6 cm per cake or weighing about 315–325 g per cake)
1 jar (350 g) sweetened whole-berry cranberry sauce
100 ml cranberry juice drink
White chocolate curls, to decorate
Fresh or frozen (defrosted) cranberries, to decorate (optional)

Place chocolate chips and milk in Classic Batter Bowl; microwave, uncovered, on HIGH 30–45 seconds or until melted and smooth, stirring after every 15-second interval using Mix 'N Scraper®. Cool 2 minutes. Stir in soured cream. Fold in whipped cream until well combined. Set aside in refrigerator.

Meanwhile, on Large Grooved Cutting Board, cut cakes widthways into 4-mmthick slices using Utility Knife. Separate cake slices and divide into four equal portions, ready for layering. Whisk cranberry sauce and cranberry juice drink together in Small Batter Bowl using Stainless Whisk. Arrange one quarter of the cake slices over base of Springform Pan, overlapping them slightly to form an even layer. Cover cake slices with one quarter of the cream mixture; spread evenly using Small Spreader. Cover cream mixture with a second even layer of cake slices. Evenly brush cake slices with one third of the cranberry mixture using Chef's Silicone Basting Brush. Repeat layers of cream mixture, cake slices and cranberry mixture twice more; finish with a layer of the remaining cream mixture. Refrigerate at least 1 hour or until firm.

To serve, place gateau on serving plate; run releasing tool around sides of gateau before unclipping and carefully removing springrelease collar. If desired, carefully smooth cream mixture around sides to neaten.

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Decorate top of gateau with white chocolate curls. Scatter cranberries and additional chocolate curls on plate around bottom edge of gateau, if desired. Serve

The Pampered Chef®
Cinnamon Pastry Twists with Caramel Dip

Pastry Twists

1/2 packet (425 g) frozen ready-rolled puff pastry (1 sheet), defrosted at room temperature (according to packet directions)
Plain flour, for dusting (optional)
25 g butter, melted, divided
40 g light soft brown sugar, divided
1/4 teaspoon ground cinnamon, divided

Caramel Dip

3 tablespoons whipping cream
2 teaspoons instant coffee granules
1/2 teaspoon ground cinnamon
1 can (397 g) caramel dulce de leche (see Chef's Corner)

Preheat oven to 220°C/fan 200°C/Gas 7. Line base of Medium Sheet Pan with non-stick baking paper; set aside. For pastry twists, carefully unroll pastry sheet onto lightly floured flat side of Large Grooved Cutting Board, trim to measure 28 x 21.5 cm, if necessary; discard trimmings. Brush pastry evenly with half of the melted butter using Chef's Silicone Basting Brush. Combine sugar and cinnamon in (250-ml) Prep Bowl. Sprinkle half of the sugar mixture evenly over pastry; lightly press into pastry using Baker's Roller®. Place sheet pan, baking paper-side-down, over pastry. Invert both sheet pan and cutting board; carefully remove cutting board. Brush pastry with remaining melted butter; sprinkle with remaining sugar mixture, lightly pressing into pastry.

Cut pastry lengthways and widthways in half using Utility Knife to make four rectangles. Cut each rectangle into four equal strips; twist each pastry strip twice, ensuring they are evenly spaced to allow room for rising when baking. Bake 12–14 minutes or until golden brown. Transfer baking paper and pastry twists onto Stackable Cooling Rack; cool 5 minutes.

Meanwhile, for caramel dip, place cream in Classic Batter Bowl. Microwave, uncovered, on HIGH 30 seconds or until hot. Add coffee granules and cinnamon; stir until coffee is dissolved. Combine cream mixture and dulce de leche in batter bowl. Microwave, uncovered, on HIGH 1–1 1/2 minutes or until hot, checking after 1 minute. Whisk using Stainless Whisk until smooth and well combined. Serve immediately with pastry twists.

Yield: 8 (Makes 16 pastry twists and about 300 ml dip)

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Per serving: Energy 1219kJ/290kcal; Protein 6.6g; Carbohydrate 44.1g; Sugars 34.8g; Fat 11g; Saturated Fat 3.1g; Fibre 0g; Salt 0.4g

Cook's Tip: Caramel dulce de leche is a thick, sweet caramel-flavoured sauce available in cans, jars or plastic bottles. It's usually found alongside the canned sweetened milk products or other ready-made sweet or dessert sauces in supermarkets.

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The Pampered Chef®
Toffee & Pecan Pretzel Treats
Recipe

70 g pecan halves, divided, plus 30 pecan halves for decoration
200 g dairy toffees, unwrapped
2 tablespoons single cream or whole milk
100 g milk chocolate chips
30 g small salted pretzels (each about 3 cm in size)

1. Line base of **Medium Sheet Pan** with non-stick baking paper; place in freezer 8-10 minutes. Meanwhile, using **Rotary Grater**, grate 35 g of the pecans into **(500-ml) Easy Read Measuring Cup**; set aside. Finely chop remaining 35 g pecans on **Cutting Board** using **Food Chopper**. Combine toffees and cream in **Small Batter Bowl**; microwave, uncovered, on HIGH 1-2 minutes or until melted and smooth, stirring after every 30-second interval using **Skinny Scraper**. Stir in chopped pecans; cool 2 minutes.
2. Meanwhile, place chocolate chips in **Small Micro-Cooker®**. Microwave, uncovered, on HIGH about 1 minute or until chocolate is melted and smooth, stirring after every 15-second interval.
3. Remove sheet pan and paper from freezer; sprinkle paper evenly with grated pecans. Arrange pretzels about 1 cm apart over grated pecans. Using **Small Scoop**, place about 1/3 of a scoop of toffee mixture over each pretzel. Spoon or pipe a small amount of melted chocolate over toffee mixture (see Chef's Corner). Decorate pretzels with remaining pecan halves. Allow chocolate and toffee to cool and set before serving. (Place sheet pan in refrigerator until chocolate is firm, if desired.)

Yield: Makes 30 pretzel treats

Per serving: per pretzel treat: Energy 284kJ/68kcal; Protein 0.7g; Carbohydrate 6.8g; Fat 4.4g; Saturated Fat 1.5g; Fibre 0.1g; Salt 0.07g

Cook's Tip: If the toffee mixture becomes too firm during scooping, microwave on HIGH 5-10 seconds or until re-softened.

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To easily top toffee mixture with chocolate, place a small polythene food bag into **Measure-All® Cup**. Spoon melted chocolate into bag. Twist top of bag; secure with **Twixit! Clip**. Cut a small tip off one corner of bottom of bag to allow chocolate to flow through. Pipe chocolate over each toffee-covered pretzel.

Plain or white chocolate chips can be substituted for the milk chocolate chips, if desired. Remember to carefully check when microwaving, as their melting times may vary slightly.

For best results, use dairy toffees which have a softer texture rather than brittle toffee.

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The Pampered Chef®
Black Forest Trifle
Recipe

60 ml sunflower oil, plus extra for greasing
2 packets (415 g each) chocolate fudge brownie mix
150 ml cold water
2 eggs, beaten
75 g plain chocolate, broken in chunks
3 cans (410 g each) red or black cherry pie filling, divided
100 ml cranberry juice drink
1/4 teaspoon almond extract
600 ml whipping cream
1/2 teaspoon vanilla extract
75 g icing sugar, sifted
Milk chocolate curls, to decorate

1. Preheat oven to 180°C/fan 160°C/Gas 4. Lightly grease **Medium Sheet Pan** with sunflower oil and line base with non-stick baking paper; set aside. Place brownie mixes, cold water, 60 ml sunflower oil and the eggs in **Stainless 6-Litre Mixing Bowl**; mix thoroughly. Pour mixture into prepared pan; level surface. Bake 25–30 minutes or until tip of a sharp knife inserted into centre comes out clean. Remove pan to **Stackable Cooling Rack**; cool brownie in pan 10 minutes. Invert brownie onto cooling rack and remove pan; cool completely. Remove lining paper.
2. Transfer brownie to **Large Grooved Cutting Board**; cut into 2.5-cm cubes using **Pizza Cutter**. Finely chop plain chocolate using **Food Chopper**; set aside.
3. Measure 200 g of the pie filling into **(250-ml) Prep Bowl**; set aside for decoration. Combine remaining pie filling, the cranberry drink and almond extract in **Classic Batter Bowl**; mix well. Whip cream and vanilla extract together in **Stainless 4-Litre Mixing Bowl** to form fairly firm peaks; gently fold in icing sugar.

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4. To assemble trifle, place half of the brownie squares into **Trifle Bowl**. Spoon half of the pie filling mixture evenly over brownies; sprinkle over half of the chopped chocolate. Spread half of the whipped cream over the top. Repeat layers one more time. Spoon reserved pie filling onto centre of top of trifle; decorate with chocolate curls. Serve immediately or refrigerate for several hours before serving (this trifle is best eaten on the day it is made).

Yield: 16 servings

NB – for even faster use pre-made brownies and for a more luxurious finish then make your own brownies from scratch

Per serving: Energy 1875kJ/447kcal; Protein 4.4g; Carbohydrate 61g; Sugars 39.5g; Fat 22.2g; Saturated Fat 10.9g; Fibre 0.3g; Salt 0.7g

Cook's Tip: To save time on preparation, the brownie can be made the day before, cooled and stored in an airtight container, until you are ready to assemble the trifle.

The Pampered Chef® Tear 'N Share Smoked Salmon Bread Ring Recipe

200 g fresh baby spinach leaves, rinsed and patted dry
1 teaspoon olive oil
1 red pepper, deseeded
100 g smoked salmon trimmings
1 lemon
1 tablespoon snipped fresh dill
1 tablespoon mayonnaise
1 egg, beaten
1/8 Freshly ground black pepper, to taste
teaspoon ground nutmeg, or to taste
100 g mature Cheddar cheese
2 cans (220 g each) chilled fresh dough for 4 white rolls

1. Preheat oven to 200°C/fan 180°C/Gas 6. Roughly chop spinach on **Cutting Board** using **Chef's Knife**. Heat olive oil in **Executive 24-cm Skillet** over medium-high heat 1–2 minutes or until hot. Add spinach to pan; cook, uncovered, 2–3 minutes or until wilted, stirring occasionally. Remove from heat. Drain spinach using **18-cm Strainer**; squeeze out excess moisture with a spoon. Set aside.
2. Finely chop red pepper using **Utility Knife**. Cut any large chunks of smoked salmon into small pieces. Zest lemon using **Microplane® Adjustable Grater** to measure 1 1/2 teaspoons zest. Combine wilted spinach, red pepper, salmon, lemon zest, dill, mayonnaise, egg, black pepper and nutmeg in **Classic Batter Bowl**; mix using **Small Mix 'N Scraper®**. Grate cheese into mixture using **Rotary Grater**; mix thoroughly. Set

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aside.

3. Remove dough from cans onto lightly floured surface; separate each batch of dough into 4 rolls. Cut each roll in half horizontally to make a total of 16 halves. Arrange roll halves in a ring, touching each other, on **Medium Round Stone with Handles**, leaving a 2-cm border around edge of baking stone. Pierce centre of each roll half twice using detachable pastry tool from **Baker's Roller®**, to prevent topping mixture falling off when dough rises during baking.
4. Using **Small Scoop**, place level scoops of salmon mixture, touching each other, in centre of each roll half, dividing evenly. Bake 20–25 minutes or until rolls are cooked and golden brown. Remove baking stone from oven to **Stackable Cooling Rack**; cool 10 minutes. Serve at table with a protective mat underneath. Serve using **Slice 'N Serve®**; or tear rolls apart to serve.

Yield: 16

Per serving: Energy 475kJ/113kcal; Protein 6.1g; Carbohydrate 11.2g; Sugars 1g; Fat 5.2g; Saturated Fat 1.8g; Fibre 0.8g; Salt 0.8g

Cook's Tip: This recipe serves 8 as a light lunch (serving 2 rolls per portion) with salad.

One packet (500 g) white bread mix can be substituted for the chilled dough for white rolls, if desired. Prepare and knead bread mix according to packet directions. Shape into 16 round rolls; arrange in a ring, touching each other, on Medium Round Stone with Handles, leaving a 3.5-cm border around edge of baking stone. Cover with damp tea towel or greased clingfilm; leave in warm place until doubled in size. Meanwhile, prepare topping as directed in steps 1 and 2, but instead preheat oven to 220°C/fan 200°C/Gas 7. After rising, uncover and pierce centre of each roll twice using detachable pastry tool from Baker's Roller®; continue as directed in step 4.

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The Pampered Chef®
Lemon & Lime Crunch Pie
Recipe

Sunflower oil, for greasing (optional)

Biscuit Base

250 g ginger nut biscuits
125 g butter

Filling

3 lemons
3 limes
1 can (397 g) full fat condensed milk
300 ml double cream
Fresh mint sprig, to decorate (optional)

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1. Lightly grease base of **Springform Pan** with sunflower oil, if desired; set aside. For biscuit base, finely chop biscuits (to make crumbs) in batches on **Cutting Board** using **Food Chopper**; put biscuit crumbs into **Classic Batter Bowl**. Put butter in **Small Micro-Cooker®**; loosely cover and microwave on HIGH about 50–60 seconds or until melted. Add melted butter to biscuit crumbs; mix together using **Small Mix 'N Scraper®**. Press mixture evenly over base of prepared pan using **Small Spreader**; chill whilst making filling.
2. For filling, grate zest from 2 lemons and 2 limes using **Microplane® Adjustable Grater**; place grated zest in **Stainless 4-Litre Mixing Bowl**. Cut these 2 lemons and 2 limes in half using **Utility Knife**; squeeze juice into mixing bowl using **Citrus Press**. Open can of condensed milk using **Smooth-Edge Can Opener**; add condensed milk to mixing bowl, scraping out contents of can using **Skinny Scraper**. Measure double cream in **Measure-All® Cup** and add to mixing bowl; using **Stainless Double Balloon Whisk**, whisk ingredients together for about 5 minutes or until mixture is thick. Scrape mixture into pan over biscuit base using **Classic Scraper**; spread evenly. Chill at least 30 minutes or until set.
3. Cut remaining lemon and lime in half widthways; slice halves thinly using **Ultimate Mandoline** fitted with slicing blade. Cut slices in half. Decorate top of pie with a few fruit slices (set aside remaining fruit slices for another use); finish with a mint sprig, if desired. Release clip on side of pan; carefully remove pie and place on serving plate. Serve using **Slice 'N Serve®**.

Yield: 10-12

Per serving: (serving 12) Energy 1675kJ/402kcal; Protein 4.5g; Carbohydrate 35.5g; Sugars 26.6g; Fat 27.8g; Saturated Fat 17g; Fibre 0.3g; Salt 0.5g

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The Pampered Chef®

Cheesy Bacon Pastries (see variations for Onion and Goat's Cheese version Recipe

1 packet (240 g) chilled fresh ready-to-bake dough for four croissants
1 tablespoon sunflower oil
3 rashers rindless lean unsmoked back bacon (about 100 g), cut into 5-mm pieces
1/2 small red pepper (about 65 g), deseeded
1 green chilli, deseeded (optional)
40 g mature Cheddar cheese, divided
125 g full fat soft cheese, softened
25 g cheese-flavoured tortilla chips or corn chips, coarsely crushed

4. Preheat oven to 200°C/fan 180°C/Gas 6. Place croissant dough on **Cutting Board** (do not unroll dough). Using a sawing motion, slice log of dough widthways into quarters

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- using **Utility Knife**; slice each quarter widthways into three equal pieces to make a total of 12 discs. If necessary, reshape into rounds with lightly floured hands. Place discs on **Rectangle Stone**; press to flatten and seal seams. Bake 11–13 minutes or until lightly cooked and edges just start to brown. Remove baking stone from oven to **Stackable Cooling Rack**. If pastry bases have risen during cooking, flatten them with **Mini-Tart Shaper**.
5. Heat sunflower oil in **Executive 20-cm Sauté**; Pan over medium heat 1–2 minutes or until hot. Add bacon and cook 6–8 minutes or until crisp, stirring occasionally. Remove from pan using **Small Slotted Turner**; drain on kitchen paper. Drain off excess fat from pan, leaving 2 teaspoons drippings in pan. Finely dice red pepper using **Utility Knife**. If using chilli, chop with **Food Chopper**. Add red pepper and chilli to pan; cook over medium heat 2–3 minutes or until tender. Remove from heat. Grate Cheddar using **Rotary Grater**.
 6. Combine soft cheese, 20 g of the Cheddar cheese, the pepper mixture and bacon in **Small Batter Bowl**; mix well. Using **Small Scoop**, place one level scoop of cheese mixture onto each pastry base, dividing evenly. Flatten with the back of a teaspoon to within 1 cm of edge. Sprinkle with remaining Cheddar. Bake 4–6 minutes or until cheese is melted and pastry edges are golden brown. Remove to cooling rack; sprinkle with crushed chips. Transfer to serving platter using **Mini-Serving Spatula**; serve warm.

Yield: 12 pastries

Per serving: (1 pastry): Energy 981kJ/236kcal; Protein 4.9g; Carbohydrate 15.4g; Sugars 0.8g; Fat 17.6g; Saturated Fat 4.5g; Fibre 0.2g; Salt 0.7g

Cook's Tip: To make Goat's Cheese & Caramelised Onion Pastries, proceed as Step 1. Meanwhile, slice 150 g log firm goat's cheese (with rind on) widthways into 12 rounds. Place 1 teaspoon caramelised red onion chutney on each pastry base and top with goat's cheese. Bake as recipe directs. Serve sprinkled with finely chopped fresh rosemary.

To make Pesto & Pancetta Pastries, proceed as Step 1. Meanwhile, grate 40 g Parmigiano Reggiano cheese using **Rotary Grater**; set aside. Take 6 pancetta slices; cut each in half widthways. Cut 6 cherry tomatoes in half. Place 1 teaspoon green pesto sauce on each pastry base. Top with a little grated cheese, a half slice of pancetta folded in half and a cherry tomato half. Bake as recipe directs.

To make Cheesy Bacon Mini Pizzas, in **Classic Batter Bowl**, make up 1 sachet (145 g) pizza base mix according to packet directions with 125 ml warm (hand hot) water. After kneading, cut into 12 even pieces and shape each piece into a ball; flatten each ball of dough with **Baker's Roller®**; to form 7-cm rounds. Place on **Rectangle Stone**; set aside in warm place 15 minutes, then add topping (as main recipe directs opposite). Increase oven temperature to 220°C/fan 200°C/Gas 7 and bake about 12–15 minutes or until pizza bases are golden brown. Serve warm.

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The Pampered Chef®
Chocolate Mint Triangles

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Recipe

Biscuit Base

425 g digestive biscuits
150 g unsalted butter
300 g plain chocolate chips

Mint Topping

300 g white chocolate chips
300 g full fat soft cheese
1/2 teaspoon peppermint extract
1/4 teaspoon green food colouring
50 g plain chocolate chips

1. For biscuit base, place half of the biscuits in a large polythene freezer bag and crush into very fine crumbs using **Baker's Roller®**; transfer crumbs to **Stainless 4-Litre Mixing Bowl**. Repeat with remaining biscuits; set aside. Place butter and chocolate chips in **Small Batter Bowl**; microwave, uncovered, on HIGH 1 1/2–2 minutes or until butter is melted, stirring after every 30-second interval. Stir until smooth and combined using **Mix 'N Scraper®**. Add melted chocolate mixture to biscuit crumbs; mix thoroughly until crumbs are completely coated in chocolate. Spread crumb mixture evenly over base of **Medium Sheet Pan**; using hands, firmly press down to form a crisp layer. Place in freezer whilst making topping.
2. For mint topping, place white chocolate chips in **Large Micro-Cooker®**. Microwave, uncovered, on HIGH 2–2 1/2 minutes or until mostly melted, stirring after every 30-second interval with **Small Mix 'N Scraper®**. Remove from microwave; stir until completely smooth and melted. Combine soft cheese, peppermint extract and food colouring in **Stainless 2-Litre Mixing Bowl**; stir until smooth. Add melted white chocolate; mix until fully combined. Spread topping evenly over biscuit base using **Small Spreader**; set aside.
3. Place plain chocolate chips in **(250-ml) Prep Bowl**; microwave, uncovered, on HIGH 50–60 seconds or until melted and smooth, stirring after every 15-second interval. Spoon melted chocolate into a small polythene food bag; twist top of bag and secure with **Twixit! Clip**. Cut a small tip off one corner of bottom of bag; decoratively pipe chocolate lines diagonally over peppermint topping.
4. Refrigerate at least 20 minutes to firm up before cutting. Cut into 16 rectangles (four rows of four rectangles each) using **Utility Knife**. Cut each rectangle in half diagonally to make 32 triangles. Carefully lift and serve using **Mini-Serving Spatula**.

Yield: 32 triangles

Per serving: (1 triangle): Energy 1021kJ/245kcal; Protein 2.5g; Carbohydrate 21.8g; Sugars 14.3g; Fat 17.1g; Saturated Fat 10.1g; Fibre 0.6g; Salt 0.4g

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Cook's Tip: Refrigerating the completed recipe for at least 20 minutes allows the chocolate and topping to firm up, making cutting and serving easier. However, this recipe will benefit from a longer chilling time of at least 1–2 hours, making it an ideal recipe to have prepared ahead, if entertaining. This dessert is best eaten on the day it is made.

Ensure the biscuit base is well pressed down to form an even layer as this will help prevent it crumbling when cut.

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Savoury Pecan and Blue Cheesecake Bites

50 g Parmigiano Reggiano cheese
250 g pecan halves
75 g unsalted butter, melted
3 eggs, beaten
150 ml soured cream
500 g full fat soft cheese
100 g blue cheese, finely chopped

1. Thinly sliced fruit such as red and green seedless grapes, plums and apples, to garnish (optional)
2. Preheat oven to 180°C/fan 160°C/Gas 4.
3. Grate Parmigiano Reggiano cheese into Stainless 4-Litre Mixing Bowl using Microplane Adjustable Grater.
4. Finely chop pecans in batches using Food Chopper. Add pecans and melted butter to mixing bowl; mix thoroughly using Small Mix 'N Scraper®.
5. Firmly press pecan mixture evenly over base of Medium Sheet Pan using back of scraper then bake 10 minutes.
6. Meanwhile, prepare cheese topping. Combine eggs, soured cream, soft cheese and blue cheese in Classic Batter Bowl using Mix 'N Scraper®; mix well.
7. Pour cheese mixture evenly over baked pecan base. Bake 20–25 minutes or until topping has set and tip of a sharp knife inserted into centre comes out clean.
8. Remove from oven to Stackable Cooling Rack; cool to room temperature, then refrigerate at least 3 hours or until firm, before cutting and serving. To serve, carefully run tip of damp Utility Knife around edges of cheesecake to loosen; cut into 24 squares, then cut each square diagonally in half to form 48 triangles. Carefully transfer to serving dishes using Mini-Serving Spatula; garnish with sliced fruit, if desired.

Makes 48 bites

Mini Easy Banoffee Tarts

1 pack dessert shortcrust pastry (if making from scratch use 150g plain flour, 75g butter, 1 tbsp caster sugar, 1 egg yolk and very cold water)
2 bananas

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3 packets rolos

Optional but not essential– clotted or double cream to decorate

1. Roll pastry into 24 small balls and press into lightly greased (with kitchen spritzer) mini muffin pan with mini tart shaper.
2. Bake blind for 5 minutes at 200 degrees
3. Press down again with mini tart shaper if necessary. Fill each well with a slice of banana and a rolo
4. Bake for another 5 minutes until pastry cooked and rolo melted
5. Eat as soon as you are able to without burning your mouth on hot caramel, or cool and top with cream before eating cold or warm

White Chocolate & Raspberry Tarts

1 pack dessert shortcrust pastry (if making from scratch use 150g plain flour, 75g butter, 1 tbsp caster sugar, 1 egg yolk and very cold water)

Raspberry jam

24 raspberries (ideally fresh but frozen passable as last resort)

50g white chocolate

50g full fat soft cheese

Optional – 24 white chocolate buttons

- 1 Melt white chocolate in microwave in micro-cooker or small batter bowl or on hob with double boiler
- 2 Add soft cheese to white chocolate and beat until smooth
- 3 Roll pastry into 24 small balls and press into lightly greased (with kitchen spritzer) mini muffin pan with mini tart shaper.
- 4 Using small scoop add a small quantity (half a scoop or less) of jam to each pastry case
- 5 Top with a raspberry
- 6 Top with half a scoop of white chocolate/cheese mixture
- 7 Bake for 10 mins 200 degrees until pastry browning
- 8 As soon as they come out of the oven press 1 white chocolate button on top of each to melt

Mini Easy Baileys Cheesecakes

1 pack chilled fresh choc chip cookie dough

300g soft cheese (Philadelphia or own-brand equivalent)

3tbsp icing sugar

30ml of baileys (or more to taste)

Cocoa for dusting

- 1 Place walnut sized pieces of cookie dough in deluxe mini muffin pan and bake at 180 degrees for 8-10 mins
- 2 Whilst still hot press with mini tart shaper to make 24 tart shells, leave to cool
- 3 Mix together cheese, sugar and baileys until smooth

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- 4 Fill easy accent decorator and pipe in swirls of filling to cookie cases
- 5 Decorate with cocoa powder

Smokey Chicken and Chorizo Hotpot

3 chicken breasts
6-8 oz chorizo
Slosh of olive oil
1 onion
1 red pepper
1 tin tomatoes
½ pint chicken stock
1 tblsp dark brown sugar
1 can chick peas (drained)
Salt and pepper
1 tblsp smoked paprika
2 large cloves of garlic
1 chilli (optional)

Good handful of fresh parsley
Crusty French bread to serve

- 1 Chop chicken into bite-size/casserole chunks using kitchen shears
- 2 Slice chorizo with 13cm santoku knife
- 3 Use food chopper to chop onions and red pepper and chilli if using
- 4 Crush garlic in garlic press
- 5 Put everything into rectangular baker and stir well.
- 6 Cook for approx 45-50 mins (depending on size of chicken cubes) in oven at 200°C.
- 7 Sprinkle with chopped parsley (chop in food chopper) and serve with fresh bread or on rice/jacket potato etc.

Spring Vegetable Pasta/Pasta Primavera

500g bag pasta shapes (penne/rigatoni/fusilli etc)
Salt to taste
Olive oil - splash

1 onion
25g butter
2 cloves garlic
1 tsp mixed dried Italian herbs
Mixture of the following vegetables – broad beans, peas, asparagus, courgettes, soya beans, baby spinach leaves, mangetout or sugarsnap peas, broccoli, green pepper, green beans, button mushrooms, young leeks, etc Choose your favourite 3 or 4
Salt & pepper to taste
1 small glass dry white wine or cinzano

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1 small tub marscapone cheese

1 lemon, zest and juice

Handful of garden herbs to include dill and parsley with mint or basil

Parmesan or pecorino and pinenuts to serve

- 1 Prepare all vegetables in advance and cut into bite size chunks
- 2 Put the pasta in a large saucepan of boiling water along with salt and a splash of olive oil, cook until al-dente
- 3 Meanwhile fry the onion in the butter in wok or large pan, add the garlic and dried herbs, leave to soften
- 4 Add the vegetables of your choice, cook and stir until softened
- 5 Moving vegetables to one side, add wine, leave to cook a few minutes, then add marscapone and lemon zest, cook until cheese melted and then toss all vegetables together
- 6 Add lemon, freshly chopped herbs and finally cooked and drained pasta
- 7 Serve with parmesan or pecorino and scatter pine nuts on top

Instant Chocolate Mousse (from Nigella Express)

150g mini marshmallows

50g soft butter

250g good dark chocolate (minimum 70% cocoa solids), chopped into small pieces

60ml hot water from a recently boiled kettle

1 x 284ml tub double cream

1 teaspoon vanilla extract

1. Put the marshmallows, butter, chocolate and water in a saucepan.
2. Put the saucepan on the hob, over heat, though keep it fairly gentle, to melt the contents, stirring every now and again. Remove from the heat.
3. Meanwhile, whip the cream with the vanilla extract until thick, and then fold into the cooling chocolate mixture until you have a smooth, cohesive mixture.
4. Pour or scrape into 4 glasses or ramekins, about 175ml each in capacity, or 6 smaller (125ml) ones, and chill until you want to eat. The sooner the better!

The Pampered Chef ®
Decadent Dulce de Leche Tart
Recipe

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Plain flour, for dusting

1 packet (450 g) frozen ready-rolled shortcrust pastry (2 rounds), defrosted at room temperature (according to packet directions)

225 g plain chocolate chips, divided

1 packet (200 g) full fat soft cheese

350 g dulce de leche

40 g blanched hazelnuts, lightly toasted (see Chef's Corner)

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. Lightly sprinkle Medium Round Stone with Handles with flour using Flour/Sugar Shaker. Unroll one pastry round onto centre of baking stone. Lightly spray pastry round with water using Kitchen Spritzer. Unroll second pastry round over first pastry round, matching edges and pressing down to seal. Using Baker's Roller®, roll out pastry to edge of baking stone. Fold 1-1.5 cm of pastry edge in towards centre, forming an even border that is thicker and slightly raised; pinch to form a fluted edge (see Chef's Corner). Prick entire bottom surface of pastry with pastry tool. Bake 25-30 minutes or until pastry is cooked and golden brown. Remove baking stone to Stackable Cooling Rack. Immediately sprinkle 175 g of the chocolate chips evenly over pastry base; set aside.
- 2 For filling, combine soft cheese and dulce de leche in Classic Batter Bowl. Microwave, uncovered, on HIGH about 1 minute or until soft cheese begins to melt, stirring after every 20-second interval. Whisk filling with Stainless Whisk until thoroughly combined and smooth. Coarsely chop hazelnuts using Food Chopper.
- 3 To assemble tart, spread melted chocolate chips over pastry base using Small Spreader; sprinkle with half of the nuts. Spread dulce de leche filling evenly over chocolate layer; top with remaining nuts. Place remaining 50 g chocolate chips in Prep Bowl. Microwave, uncovered, on HIGH 1-1½ minutes or until chocolate is melted, stirring after every 20-second interval. Drizzle melted chocolate decoratively over tart. Serve warm.

Yield: Serves 16

Per serving: Energy 1093kJ/262kcal; Protein 4g; Carbohydrate 25.6g; Fat 16.7g; Saturated Fat 7.4g; Fibre 1g; Salt 0.4g

Cook's Tip: If desired, to ensure pastry edges keep their shape and remain raised during baking (to form the sides of the tart), surround outside edge of fluted pastry round with a continuous narrow foil collar (about 2.5 cm high), securing it as closely as possible to pastry edges. Remove foil collar once pastry has been baked.

To lightly toast hazelnuts, place hazelnuts in Small Micro-Cooker®; microwave, uncovered, on HIGH 2-3 minutes or until fragrant and lightly browned, stirring after every 30-second interval.

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The Pampered Chef®
Roasted Garlic & Red Pepper Potato Cups
Recipe

12 red-skinned new potatoes, such as Roseval (about 400 g total weight) washed and left unpeeled (see Chef's Corner)
2 tablespoons olive oil, divided
1-2 cloves garlic, pressed, plus 2 whole heads garlic, divided
1/4 teaspoon salt
1/4 teaspoon coarsely ground black pepper, divided
2-3 spring onions (about 45 g total weight), divided
150 g full fat soft cheese
50 g roasted red peppers from a jar (drained weight), drained, patted dry and finely chopped

- 1 Preheat oven to 220°C/fan 200°C/Gas 7. Cut potatoes in half crossways; cut a thin slice off the base of each potato half so it sits upright. Carefully scoop out a small amount of flesh from each potato half using **Core & More**; discard flesh. In **Stainless 4-Litre Mixing Bowl**, combine 1 tablespoon olive oil, 1–2 garlic cloves pressed with **Garlic Press**, salt and half of the black pepper. Add potatoes; toss to coat. Place potatoes, hollowed-sides down, on **Medium Sheet Pan**. Bake 26–30 minutes or until tender and golden brown. Remove from oven; cool slightly.
- 2 Meanwhile, using **13-cm Santoku Knife**, slice about 5 mm off pointed top of whole garlic heads to expose cloves. Place garlic heads, cut-sides up, in **Small Batter Bowl**; drizzle with remaining oil. Cover with lid; microwave on HIGH 2 1/2–3 minutes or until cloves are soft. Set aside to cool. With tip of a pointed knife, ease out each garlic clove into **Prep Bowl**, discarding skins; mash cloves with a fork.
- 3 Thinly slice white part of spring onions for filling; set aside green tops for garnish. Put soft cheese into **Classic Batter Bowl**; microwave, uncovered, on HIGH 10–15 seconds or until softened. Add microwaved garlic; mix well using **Small Mix 'N Scraper®**. Add sliced spring onions, red peppers and remaining black pepper; stir to mix. Attach open star tip to **Easy Accent® Decorator**; fill decorator with filling and pipe into potatoes, dividing evenly. Garnish with thinly sliced green spring onion tops; serve immediately while warm.

Yield: Makes 24 potato cups

Per serving: per potato cup: Energy 184kJ/44kcal; Protein 0.5g; Carbohydrate 2.8g; Sugars 0.3g; Fat 3.5g; Saturated Fat 1.8g; Fibre 0.3g; Salt 0.1g

Cook's Tip: Roseval new potatoes are red-skinned with a waxy flesh. For this recipe, choose potatoes about 5 cm in diameter. They can be substituted with Jersey Royal new potatoes, if

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desired.

The filling can be prepared, then refrigerated in an airtight container for up to 1 day in advance. Allow the filling mixture to stand at room temperature until it is softened enough to pipe, before use.

The Pampered Chef®
Blueberry Flip-Over Pie
Recipe

1 packet (450 g) frozen ready-rolled shortcrust pastry (2 rounds), defrosted
300 g (10 1/2 oz) fresh blueberries, rinsed and patted dry
55 g (2 oz) light soft brown sugar
1 tablespoon plain flour
1/2 teaspoon ground cinnamon
1 teaspoon lemon juice
1 egg white, beaten
25 g (1 oz) flaked almonds, roughly chopped
Icing sugar, to decorate
Vanilla ice cream or custard, to serve (optional)

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. Allow (defrosted, chilled) pastry to stand at room temperature 15-20 minutes before use. Meanwhile, combine blueberries, brown sugar, flour, cinnamon and lemon juice in **Classic Batter Bowl**; stir to mix well using **Small Mix 'N Scraper®**.
- 2 Using **Stainless Whisk**, whisk egg white in small bowl until light and frothy. Unroll one pastry round onto **Medium Round Stone**; brush all over with beaten egg white. Spoon blueberry mixture evenly over pastry, leaving a 4 cm (1 1/2 in) border all around edge. Unroll second pastry round and gently fold in half; place on **Cutting Board**. On *folded-length*, cut 6 cm (2 1/2 in) length strips, about 4.5 cm (1 3/4 in) apart using **Utility Knife**.
- 3 Gently open pastry sheet and place over filling; press pastry edges together to seal. Using **Crinkle Cutter**, lightly trim edges of pastry round; discard trimmings. Decoratively flute edges of pastry round using your thumb and forefingers. Brush egg white over surface of pastry. Roughly chop almonds using **Food Chopper**; sprinkle nuts evenly over pastry.
- 4 Bake 25-30 minutes or until golden brown. Remove from oven to cooling rack; cool 10 minutes. Sprinkle with sifted icing sugar. Cut into wedges using **Pizza Cutter**; serve

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using **Mini-Serving Spatula**. Serve warm with vanilla ice cream or custard, if desired.

Yield: Serves 8-10

Per serving: Energy 235kcal; Protein 4g; Carbohydrate 27g; Fat 13g; Saturated Fat 4g; Fibre 1.8g; Salt 0.4g

Cook's Tip: Place a sheet of aluminium foil on the oven shelf below the baking stone to catch any drippings from the fruit filling.

Brushing the unbaked pastry base with egg white will help prevent it from getting soggy.

Chocolate Dipping sauce for fruit

100g chocolate – dark, milk or white depending on preference

½ pint/250ml approx double cream

Optional extras – grated orange rind, vanilla extract, splash of alcohol (brandy, cointreau, baileys, tia maria, Malibu) etc all work well

Optional decoration – chocolate of a different colour, (ie 20g of dark choc in a white choc dip or 20g of white choc in a dark choc dip)

Fruit selection for dipping

- 1 Put the chocolate in small batter bowl and microwave on medium stirring regularly until melted
- 2 Add the cream a little at a time and mix well with each addition, the chocolate will thicken the cream, keep adding cream until you reach the desired thickness
- 3 Chop fruit and arrange fruit around dip in bowl (simple additions small square bowls) or on individual plates for serving
- 4 Melt and drizzle on contrasting chocolate in swirls or spirals or zig-zags, pull with cocktail stick to create patterns

The Pampered Chef ®

Tiramisu Brownie Trifle

Recipe

60 ml sunflower oil, plus extra for greasing

2 packets (415 g each) chocolate fudge brownie mix

150 ml cold water

2 eggs, beaten

5 tablespoons (non-creamy) coffee liqueur, divided

80 g dark chocolate (70% cocoa solids), broken into chunks, divided

600 ml whipping cream, whipped to form fairly firm peaks, divided

3 tablespoons strong instant coffee granules

2 tablespoons hot water

500 g mascarpone cheese

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- 1 Preheat oven to 180°C/fan 160°C/Gas 4. Lightly grease Medium Sheet Pan with sunflower oil and line base with non-stick baking paper; set aside. Place brownie mixes, cold water, 60 ml sunflower oil and the eggs in Stainless 6-Litre Mixing Bowl; mix thoroughly. Pour mixture into prepared pan; level surface. Bake 25–30 minutes or until tip of a sharp knife inserted into centre comes out clean. Remove pan to Stackable Cooling Rack; cool brownie in pan 10 minutes. Invert brownie onto cooling rack and remove pan; cool completely. Remove lining paper.
- 2 Transfer brownie to Large Grooved Cutting Board; cut into 2.5-cm cubes using Pizza Cutter (do not separate cubes). Using Chef's Silicone Basting Brush, evenly brush brownie with 3 tablespoons of the coffee liqueur. Finely chop 70 g of the chocolate using Food Chopper; set aside.
- 3 Spoon some of the whipped cream (about 75 g) into Easy Accent® Decorator fitted with open star tip (so decorator is about 1/3 full); set aside. Place coffee granules in Prep Bowl, add hot water and stir well until coffee is dissolved; stir in remaining liqueur. Soften mascarpone cheese in Stainless 4-Litre Mixing Bowl using Master Scraper. Gradually stir in coffee-liqueur mixture until well combined. Add chopped chocolate and gently fold in remaining whipped cream until thoroughly mixed.
- 4 To assemble trifle, place one-third of the brownie squares into Trifle Bowl. Spread one-third of the mascarpone mixture evenly over brownies. Repeat layers two more times. Pipe reserved whipped cream in lines across top of trifle. Grate remaining chocolate over whipped cream using Rotary Grater. Serve immediately or refrigerate until ready to serve.

Yield: Serves 16

Liisa's Notes – Use a home-made brownie mixture as an alternative to the shop-bought or use ready-made brownies from a supermarket if you are in a hurry.

Per serving: per serving: Energy 1794kJ/432kcal; Protein 4.4g; Carbohydrate 29.2g; Sugars 17.7g; Fat 33.6g; Saturated Fat 20.4g; Fibre 0.1g; Salt 0.7g

Cook's Tip: To save time on preparation, the brownie can be made the day before, cooled and stored in an airtight container, until you are ready to assemble the trifle.

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The Pampered Chef®
Artichoke & Sun-Dried Tomato Tapenade
Recipe

125 g marinated artichokes in oil (drained weight), drained

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6 sun-dried tomatoes packed in oil (about 50 g drained weight), drained
1 small clove garlic, pressed
1 tablespoon toasted pine nuts
1 tablespoon snipped fresh parsley
1/8 teaspoon salt
Assorted crackers, French bread slices or breadsticks, to serve

- 1 Drain artichokes and sun-dried tomatoes using **Strainer**. Place artichokes and tomatoes separately on **Cutting Board**; finely chop each separately using **Food Chopper**. Transfer to **Small Batter Bowl**; set aside.
- 2 Place garlic pressed with **Garlic Press**, pine nuts, parsley and salt on cutting board; finely chop together using Food Chopper. Add to mixture in batter bowl; mix together using **Small Mix 'N Scraper**® until well combined.
- 3 Spoon mixture into a **Simple Additions**® **Small Bowl**. Serve with assorted crackers, French bread slices or breadsticks.

Yield: Serves 12

Per serving: Energy 88 kJ/21 kcal; Protein 0.5 g; Carbohydrate 0.5 g; Fat 1.9 g; Saturated Fat 0.1 g; Fibre 0.2 g; Salt 0.1 g

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Mini Carrot Cake Cups

Ingredients:

Sunflower oil, for greasing

Cups

1 packet (225 g) sponge cake mix

3/4 teaspoon ground cinnamon

3/4 teaspoon ground mixed spice

1 egg

2 tablespoons sunflower oil

1 tablespoon cold water

2 large carrots (about 240 g total/ unprepared weight), peeled, divided

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Filling

1 orange (optional)

250 g full fat soft cheese, softened

115 g icing sugar

Chopped walnuts, to decorate (optional)

Directions:

1. Preheat oven to 200°C/fan 180°C/Gas 6. Generously spray each well of Deluxe Mini-Muffin Pan with sunflower oil using Kitchen Spritzer. Wipe off excess oil from top surface of pan; set pan aside. For cups, combine cake mix, cinnamon, mixed spice, egg, oil and water in Classic Batter Bowl; stir with Small Mix 'N Scraper® until ingredients are moistened. (Mixture will be very thick.) Grate carrots using Ultimate Mandoline fitted with grating blade. Stir 100 g of the grated carrot into cake mixture; set aside remaining grated carrot for decoration. Using Small Scoop, place level scoops of carrot cake mixture into prepared wells, dividing evenly. Bake 10–12 minutes or until firm to the touch. (Do not overbake.)

2. Meanwhile, for filling, zest orange, if desired, using Microplane(R) Adjustable Grater to measure 1 teaspoon zest; set aside. Save orange (juice) for another use. In Small Batter Bowl, mix together soft cheese, icing sugar and orange zest using Bamboo Spoon until well combined. Place a small, resealable polythene food bag into Measure-All(R) Cup. Spoon filling into bag; seal bag and set aside in refrigerator.

3. Remove pan from oven to Stackable Cooling Rack. Press tops of cups with Mini-Tart Shaper to make slight indentations. Cool in pan 3 minutes. Carefully loosen and remove cups from pan; set aside 5 minutes or until completely cool. Cut a small tip off one corner of bottom of cheese-filled bag; pipe filling into cups, dividing evenly. Decorate filled cups with reserved grated carrot and chopped walnuts, if desired. Serve.

Yield: Makes 24 cake cups

Per serving: per cake cup: Energy 360kJ/86kcal; Protein 0.8g; Carbohydrate 8.9g; Sugars 6.6g; Fat 5.5g; Saturated Fat 3.3g; Fibre 0.2g; Salt 0.2g

Cook's Tip: If desired, use a teaspoon to spoon topping into cups instead of piping it.

Use Adjustable Measuring Spoons to accurately measure cinnamon, mixed spice and orange zest.

Mini Lamb Kofte

500g minced lamb

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1 onion
4 tbsp tomato ketchup or tomato paste
Handful parsley (ideally flat leaf continental style but curly will do)
1 egg
1 tbsp dried thyme
1 tsp ground cumin
1 clove garlic (optional)
Handful breadcrumbs (optional)
Salt & Pepper to taste

- 1 Finely chop the onion and parsley using the food chopper
- 2 Mix all remaining ingredients together either using pastry blender or by hand
- 3 Using small scoop, form small meatballs and place on the medium bar pan
- 4 Bake in hot (approx 200 degrees) oven for approx 20-30 minutes

3 ways with Hummous

1 large pot, 3 small pots or 1 batch home-made hummous (1 tin chickpeas, juice 1 lemon, 2 tbsp tahini, 1 clove garlic, pinch cumin, splash olive oil, splash water, salt & pepper to taste)

To make the extras select 3 of the following;

Roasted red peppers (fresh or in a jar)

Grated rind of a lemon and extra lemon juice

1 tbsp ras-el-hanout

1 raw beetroot – peeled and grated (finely)

Handful wilted and squeezed spinach

Few spring onions and handful fresh herbs/parsley/chives etc

- 1 Divide the hummous into 3 portions and add one of the finely chopped extras to each bowl, mixing well to create a trio of hummous dips.

Mealie Bread/Xhosa Pot Bread/Sweetcorn Loaf

450g self raising flour
2 tsp salt
10g fast-acting dried yeast
2 cups sweetcorn (defrosted frozen kernals or fresh from the cob)
3ts sugar
350 ml warm water
2 eggs
2 tbsp melted butter

- 1 Lightly spritz square baker using kitchen spritzer and pre-heat oven to 180 degrees.
- 2 Mix flour, salt, sugar and yeast in large stainless steel mixing bowl using master scraper, add the corn and eggs, mix until incorporated, make a well in the centre and add the water, melted butter and eggs. Mix well until it forms a slightly sticky dough.
- 3 Transfer the dough to the square baker and leave to rest

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- 4 Bake for approx 45 mins until cooked through and makes a hollow sound when tapped on the underside.
- 5 Serve cool or warm as a savoury accompaniment or with honey/maple syrup drizzled over.

lab (African yoghurt and cheese dip)

250g cottage cheese
250g plain thick yoghurt
250g feta cheese
1 tsp oregano
1 tsp basil
Salt & pepper to taste
1 tbsp grated lemon rind
1 tsp fresh thyme leaves
¼ cup chopped spring onions
1 tsp caster sugar
2 tsp crushed garlic

- 1 Chop herbs, spring onions, feta and all large ingredients
- 2 Mix everything together and beat with a wooden/bamboo spoon until all ingredients combined.
- 3 Keeps for about a week in the fridge and tastes best approx 2 days after making it

Dhania Dip (South African fresh coriander dip)

1 large bunch fresh coriander (dhanya)
4 medium sized ripe tomatoes
2 tsp fresh ginger
2 cloves garlic
¼ cup white wine vinegar
¼ cup lemon juice
1-2 tsp salt or to taste
4 tbsp sugar
2 tsp cayenne pepper
1 tsp fresh red chilli, finely chopped

- 1 Chop all of the herbs, chilli and tomatoes until fine using food chopper
- 2 Mix all ingredients and stir until well incorporated
- 3 Serve as a spicy salad dressing, dip with corn chips or corn bread, salsa to serve alongside meat dishes or as a sauce with a kick!

The Pampered Chef® Chicken & Asparagus Ring Recipe

225 g (8 oz) cooked chicken, chopped
175 g (6 oz) fresh asparagus, cut into 2.5 cm (1 in) pieces
1 carrot

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1 clove garlic, pressed
140 g (5 oz) Swiss cheese, grated, divided
125 ml (6 fl oz) mayonnaise
2 tablespoons Dijon mustard
1/4 teaspoon salt
2 packets (240 g each) chilled fresh ready to bake dough for six croissants
1 egg white, lightly beaten

- 1 Preheat oven to 190°C/375°F/Gas 5. Chop chicken using **Food Chopper**; place in **Classic Batter Bowl**. Cut asparagus into 2.5 cm (1 in) pieces using **Chef's Knife**; add to bowl. Cut carrot into thin (match-stick size) strips; cut strips into thirds. Add carrot and garlic pressed using **Garlic Press** to batter bowl. Grate 115 g (4 oz) cheese into bowl using **Deluxe Cheese Grater**. Add mayonnaise, Dijon mustard and salt; mix well using **Small Mix 'N Scraper**™.
- 2 Unroll croissant dough; separate into 12 triangles. Arrange dough triangles in a circle on **Classic Round Stone** with wide ends of triangles overlapping in centre and pointed ends towards the outside (there should be about 13 cm (5 in) diameter opening in centre of stone). Gently press edges of triangles where they meet together to seal.
- 3 Spoon chicken mixture evenly onto widest end of dough triangles. Bring points of triangles up over filling and tuck under wide ends of dough at centre of ring (filling should not be completely covered). Place baking stone in **Classic & Rectangle Rack**.
- 4 Brush egg white over dough. Grate remaining cheese over top. Bake 25-28 minutes or until deep golden brown. Slice using **Pizza Cutter** and serve.

Yield: Serves 10

Per serving: Energy 1030 kJ (248 kcal); Protein 10 g ; Carbohydrate 8 g; Fat 19 g; Fibre 0,7 g; Sodium 0,3 g

Cook's Tip: When choosing fresh asparagus, select thin, bright green stalks with firm, closed tips.

To store asparagus, use **Chef's Knife** to trim 1 cm (1/2 in) from ends of spears. Place asparagus covered in the refrigerator with trimmed ends standing upright in 2.5 cm (1 in) of water.

Tool Tip: **Tool Tip**: Use the **Vegetable Peeler** to peel away the tough outer skin on ends of asparagus stalks.

CLASSIC VANILLA COOKIES

350 g butter, softened
200 g caster sugar

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1 egg
1 teaspoon vanilla extract
450 g plain flour
Icing sugar, for dusting (optional)

- 1 Preheat oven to 190°C/fan 170°C/Gas 5. Place butter and caster sugar in large mixing bowl; beat together until smooth and creamy using an electric mixer. Add egg, vanilla extract and flour; mix on low speed until well combined – enough to form a soft mixture that can be brought together into a ball by hand. Do not refrigerate mixture or it will become too firm to use in **Cookie Press**.
- 2 Fit Cookie Press with desired disc (see Chef's Corner); fill with mixture and replace top cap. Press mixture onto Medium Sheet Pan to form cookies by turning knob about 1/4 to 1/3 of a turn or until mixture is pressed. Lift Cookie Press to release cookie. Space cookies evenly apart, allowing room for them to spread a little during baking. Bake 10–12 minutes or until edges are a very pale golden colour (cookies should be pale like shortbreads). Cool cookies 30–60 seconds on Sheet Pan; remove to cooling rack and leave to cool completely. Repeat with remaining mixture. Lightly dust cookies with icing sugar just before serving, if desired.

Makes about 65–90 cookies (depending on disc used)

The baked cookies can be stored in an airtight container for up to 2–3 days.

Discs #1–9 are suitable for making the cookies. If using disc #4, see Step 5 in the How to Use section of this use and care leaflet. Do not use disc #10 for cookies.

Variation: *Chocolate Cookies:* Increase caster sugar to 250 g. Decrease flour to 375 g. Add 50 g unsweetened cocoa powder to the mixture. Mix thoroughly to combine all ingredients to form a soft ball of mixture; proceed as recipe directs.

Hot Bean Dip

- 1 small tin refried beans (plain or spicy available)
2–3 spring onions
1 medium tomato
Splash olive oil
Handful preserved jalapeno chillis (feel free to take these out if you prefer non spicy, or use a hotter chilli)
Small tub soured cream or crème fraîche
100g grated mature cheddar cheese
- 1 Slice onion and dice tomato into small cubes. Heat oil in small saucepan and lightly sauté onion and tomato. Add the jalapenos
 - 2 Add the refried beans and warm through. When the beans are hot add the soured cream and finally the cheese. Warm until melted and hot through. Check seasoning
 - 3 Serve with tortilla chips or crudités.

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Roasted Garlic and Red Pepper Potato Cups

12 red skinned potatoes, washed and left unpeeled
2 tbsp olive oil
1-2 cloves garlic plus 2 whole heads of garlic
Salt and Pepper
2-3 spring onions
150g full fat soft cheese
50g roasted red peppers (either roast yourself and peel or buy in a jar/tin which is perfectly acceptable for this recipe)

- 1 Preheat oven to hot (220 degrees). Cut potatoes in half crossways and if necessary cut a thin slice off each base to make it sit upright. Using the Core & More carefully scrape a small amount of flesh out of each half potato. In stainless steel mixing bowl combine 1 tbsp olive oil with 1-2 cloves of garlic pressed with garlic press, salt and half of the pepper. Add potatoes and toss to coat. Place hollowed side down on medium sheet pan or rectangle stone and bake for 25-30 minutes until tender and golden brown.
- 2 Meanwhile, using 13cm santoku knife, slice 5mm off pointed top of whole garlic to expose the cloves, place cut side up in small batter bowl, drizzle with remaining oil, cover with lid and microwave for 2-3 minutes on high until cloves are soft. Leave to cool and then with pointed end of a knife ease out each clove into a prep bowl and mash gently.
- 3 Thinly slice spring onions, keeping green part reserved for the garnish. Put soft cheese in classic batter bowl and microwave for 10-15 seconds until soft. Add garlic, spring onion and red peppers (chopped using food chopper) and remaining black pepper. Attach the open star tip to the easy accent decorator and pipe into potatoes. Garnish with spring onion green tops and serve warm.

Baked Camembert with Cranberries, Mushrooms and Garlic

1 camembert
4-5 mushrooms
100g cranberry sauce
Handful dried cranberries
Handful walnuts
1 clove garlic
Salt & Pepper to taste
Couple of sage leaves

- 1 Preheat oven to 190°C/fan 170°C/Gas 5. Coarsely chop nuts, cranberries and mushrooms on **Cutting Board** using **Food Chopper**. Crush garlic using garlic press and thinly slice sage leaves with knife. In **Small Batter Bowl**, combine mushrooms, cranberry sauce, cranberries, nuts, garlic and sage leaves; mix well using **Skinny Scraper** and season to taste.

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- 2 Cut Camembert in half horizontally using **Utility Knife**. Place one half of Camembert, cut-side up, onto **Medium Round Stone**. Spread half of the Mushroom mixture evenly over bottom half of Camembert using **Small Spreader**. Top with the remaining half of Camembert, cut-side up. Spread remaining mixture over Camembert..
- 3 Using **Bread Knife**, cut baguette on a bias into twenty-four 5 mm-thick slices. Arrange baguette slices, slightly overlapping, around Camembert; lightly spray with olive oil using **Kitchen Spritzer**. Bake 10-12 minutes, or until baguette slices are crisp and golden on top and Camembert begins to soften. Remove from oven; let stand 5 minutes before serving.

Feta and Parsley Borek

2 cups plain flour
1 cup natural yoghurt
1 cup oil
3 eggs
1 tbsp baking powder
Salt & pepper to taste
1 pack feta (250g)
Big handful of parsley
Sesame seeds

- 1 Mix in large batter bowl, flour, oil eggs, baking powder and yoghurt. Season to taste
- 2 Chop feta into smallish cubes, finely chop parsley, mix in.
- 3 Pour mixture into medium bar pan and sprinkle generously with sesame seeds.
- 4 Bake in a medium/hot oven (200 degrees) for approx 30 mins

Truffles

50g dark chocolate (70% cocoa plus)
50g unsalted butter
100g (or maybe a bit more) icing sugar
Good slosh of brandy/baileys/cointreau/coffee/rum etc
Any other flavours you fancy (grated orange rind, lemon rind, lavender, spices etc)
Additional chocolate for coating, dark, milk or white, (melted or grated) or cocoa powder for rolling/finely chopped nuts etc

- Melt the chocolate and butter over hot water or carefully in the microwave
- Slosh in the booze (be generous)
- Add enough icing sugar to bring the mixture together and make it look firm
- Chill in the fridge for 15 mins
- Roll into truffles
- Chill in the fridge again
- Dip into melted chocolate (cool not hot) or roll in cocoa/nuts/grated chocolate

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Nigella Lawson's Christmas Bonbons

125g best-quality dark chocolate, finely chopped
350g leftover, or freshly cooked and cooled, Christmas pudding
60ml sherry
2 x 15ml tablespoons golden syrup

- Line a baking sheet with clingfilm or foil.
Melt the dark chocolate, crumble the pudding and mix in a bowl with the sherry and golden syrup. stir then add the melted chocolate.
- Compact these ingredients together then shape into mini puddings, chill until firm
- Melt white chocolate and spoon on top. then decorate with red and green glacé cherries/angelica to look like holly or use a holly icing cutter to make mini leaves

Halloumi & red onion pastries

1 red onion, finely chopped
Little olive oil
1 block halloumi, grated
2 packs, ready rolled puff pastry

- Fry the red onion until soft and starting to caramelize
- Mix with the grated halloumi
- Spread across the laid out pastry leaving a gap of approx 1 inch at one end
- Roll up the pastry into a long sausage shape and dampen the empty end to stick and seal the roll
- Cut across into rounds, aprox 5mm thick
- Lay on rectangle stone and bake for 15-20 mins in medium hot oven (200 degrees)

Sticky Festive Sausages

Sausages – either lots of little cocktail sausages (allow 3-4 per person) or chipolatas (allow 2 per person) or big sausages (1 each)

½ jar marmalade (or a whole jar for a lot of sausages)

And any of your choice of the following;

1 tbsp wholegrain mustard
2 tbsp barbeque sauce
1 tsp smoked paprika
1 tsp crushed chilli
2 cloves garlic, crushed
Handful chopped sage leaves

- 1 Mix all ingredients well in Rectangular Baker and bake in a hot oven until the sausages are cooked and starting to caramelize.

Festive Cocktails

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Pomegranate Kir

Small amount Crème de cassis
2 measures pomegranate juice
Top up with sparkling wine (cava or champagne depending on budget)
Garnish with pomegranate seeds

Rhubarb & Custard

1 measure Absolute Vanilla vodka
2 measures Rhubarb & Apple juice (available in Waitrose, Happy Apple in St Marychurch or Green Life in Totnes. If you can't get rhubarb juice use good quality pressed apple juice, add a pinch of cinnamon and have a Apple Pie & Custard cocktail instead)
Top up with ice-cream soda

Festive Bistro Turkey Twist

115g chopped cooked turkey (or chicken)
1/2 c diced red pepper
3-4 tbsp mixed winter herbs – chopped (sage, thyme, parsley etc)
4 tbsp mayonnaise
1 small red onion
Handful nuts (pinenuts, or chestnuts or pecans or walnuts would all be suitable)
Salt & pepper to taste
50g dried cranberries
1 packet refrigerated bread dough or 1 whole pack of pizza dough mix or 1 quantity homemade bread dough
1 egg white, lightly beaten
1 teaspoon dry Italian seasoning

mix

Heat oven to 190 degrees
Chop chicken/turkey with knife. Finely chop pepper and onion using food chopper. Snip herbs with kitchen shears or using chopper. Roughly chop nuts to give texture.

Combine all the ingredients as far as cranberries in classic batter bowl and mix well

Place bread dough, seam sides up, on cutting board. Using a serrated bread **knife**, slice each loaf lengthwise, end to end, cutting halfway through to center of loaf; spread open flat. Lightly sprinkle flour evenly over dough. With rolling pin roll dough crosswise a four-inch width, creating a well down the center of each loaf.

Spoon half of the chicken/turkey mixture down center of each loaf. Gather up edges over filling, pinching firmly to seal. Place loaves, seam sides down, in an 'X' pattern on a baking stone. Crisscross ends of dough to form a large figure 8, keeping ends of dough one inch from edge of stone and leaving two 1 1/2-inch openings in center of twist.

In a small bowl, combine egg white and seasoning mix; lightly brush over dough. Cut a three-inch slit in each of the top sections of the twist to reveal filling.

Bake 30-35 minutes or until deep golden brown. Remove from oven; cool 10 minutes.

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Hot Pizza Dip

1 pack 200g cream cheese, softened
1 tsp. dried Italian seasoning or mixed herbs
1 ball mozzarella cheese, grated (115-125g)
85g/3oz parmesan cheese, grated
1 jar 200-300g pizza sauce
½ green pepper chopped
2 spring onions sliced
Few chopped pitted black olives

Preheat oven to 180/350/gas 4.
Combine cream cheese and Italian seasoning, spread into the Mini-Baker.
Combine mozzarella and parmesan. Sprinkle 1/2 on top of the cream cheese.
Spread pizza sauce over the cheese mixture.
Top with bell pepper and green onions and olives
Sprinkle with remaining cheese.
Bake for 15-18 minutes.
Serve with french bread toast or fresh vegetable crudités or potato wedges.

Mini Toffee Apple Tarts

1 quantity shortcrust or dessert shortcrust pastry (about 150-200g homemade or 1 supermarket pack)
2 apples
1 tbsp cornflour
1 -2 tbsp caster sugar (more if you like it sweet, less if the apples are already sweet)
1 can "Dulce de Leche" caramel or caramelized condensed milk or "Dulche de Leche" toffee sauce

- 1 Lightly spray mini-muffin tin with oil, using mini-tart shaper, squash 24 balls of pastry into mini muffin tin to form 24 mini tart shells
- 2 Peel apples using vegetable peeler, core and wedge using apple wedger and chop with food chopper. Put in large batter bowl and toss with cornflour and sugar. Using small scoop fill each mini tart shell with some apples.
- 3 Bake in a medium hot (190 degrees) for approx 15 minutes until apple softened and cooked and pastry shells golden. Meanwhile fill decorator bottle with caramel/toffee sauce.
- 4 Remove pies from oven and pipe/drizzle some of the toffee sauce over each tart while still hot. Serve hot, warm or cold.

Mexican Chicken "Lasagne"

2 tbsp chopped fresh coriander
1 packet (200g) full fat soft cheese
200g mature cheddar cheese – grated
1 onion
2 jars (395g each) enchilada cooking sauce
8 (19cm) corn tortillas (300g in weight approx)
450g skinless, boneless cooked chicken, diced
Optional coriander to garnish

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- 1 Preheat oven to 180 degrees/gas 4. Chop coriander on cutting board using chef's knife. Place soft cheese in classic batter bowl, microwave on high for 30-45 seconds or until very soft. Add the coriander and 100g of the cheddar cheese, mix well using small mix & scraper and set aside. Chop onion using food chopper, set aside. Spread half a jar of enchilada sauce over the base of the deep covered baker, set aside the remaining half for later. Pour the second full jar of sauce into stainless mixing bowl and set aside. Cut 2 tortillas in half using chef's knife.
- 2 To assemble lasagna using chef's tongs, dip 2 whole tortillas and 2 half tortillas in enchilada sauce in mixing bowl (being careful not to break them) and arrange over the sauce in the baker., overlapping a folding edges where necessary. Scoop half of the soft cheese mixture on top using small scoop, spread evenly using small spreader. Top with a third of the chicken and a third of the onion. Repeat layers again. Dip remaining 2 whole tortillas into sauce and arrange over second layer. Top with remaining chicken and onion. Pour over the enchilada sauce from jar and any left in bowl. Sprinkle with remaining cheese
- 3 Bake covered for 45-50 mins or until cooked and bubbling hot. Remove baker from the oven and leave to stand for at least 5 mins. Sprinkle with remaining chopped coriander if using, portion with chef's knife and serve with mini serving spatula.

Serves 6 for dinner, 8 for lunch or light meal.

If you like it spicy then chop chillis and add with the onion or to the sauce

Can be prepared in advance and left overnight in the fridge to the end of stage 2. Leave for 15-20 mins before oven baking to allow stone to reach room temperature.

A vegetarian option could be made with quorn, mixed vegetables or kidney beans in the layers instead of chicken or an additional layer of refried beans can be added

The Pampered Chef®

Smoked Salmon & Cherry Tomato Pizza Recipe

Sunflower oil, for spraying
 1 packet (290 g) pizza base mix
 About 250 ml warm (hand hot) water
 4 spring onions
 2 tablespoons tomato purée
 1 teaspoon olive oil
 1 tablespoon snipped fresh parsley
 1 tablespoon snipped fresh dill
 1/4 teaspoon freshly ground black pepper, or to taste
 200 g cherry tomatoes
 150 g smoked salmon trimmings
 115 g mozzarella cheese
 Small fresh dill sprigs, to garnish (optional)

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. Lightly spray **Medium Round Stone with Handles** with sunflower oil; set aside. Place pizza base mix (use both sachets) in **Classic Batter Bowl**. Add enough warm water, mixing to form a soft dough. Knead dough on lightly floured surface 5 minutes or until smooth. Place pizza dough onto centre of prepared baking stone; roll dough out to within 5 mm of edge of baking stone using

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Baker's Roller®, making edges slightly thicker than centre. Set aside in warm place 15 minutes.

- 2 Meanwhile, finely chop spring onions on **Cutting Board** using **Food Chopper**; set aside. In **Prep Bowl**, combine tomato purée, olive oil, snipped herbs and black pepper; mix well.
- 3 Spread tomato purée mixture evenly over pizza base to within 5 mm of edge. Sprinkle spring onions over top. Cut cherry tomatoes in half using **Forged Cutlery Utility Knife**; place cherry tomato halves over spring onions in a single layer. Arrange smoked salmon trimmings over top. Grate mozzarella cheese evenly over pizza using **Rotary Grater**.
- 4 Bake about 25 minutes or until cooked and golden brown. Remove baking stone from oven; cool 10 minutes. Cut pizza into wedges with **Pizza Cutter**; serve using **Mini-Serving Spatula**. Garnish with dill sprigs, if desired.

Yield: Serves 16

Per serving: Energy 540kJ/128kcal; Protein 6.4g; Carbohydrate 19g; Fat 3.6g; Saturated Fat 1.1g; Fibre 0.9g; Salt 0.7g

Cook's Tip: This recipe serves 8 as a main course.

If you can't find smoked salmon trimmings, use thinly sliced smoked salmon (cut into strips) instead.

2 vine-ripened tomatoes, thinly sliced, can be substituted for the cherry tomatoes, if desired.

Tool Tip: **Tool Tips:** Use **Deluxe Cheese Grater** (with coarse grating drum) to coarsely grate mozzarella cheese.

Use **Adjustable Measuring Spoons** to accurately measure tomato purée, olive oil, snipped herbs and ground black pepper.

Dark Chocolate Torte

1tbsp ground almonds – plus extra for dusting the stone/cake tin
300g dark chocolate (min 70%)
275g caster sugar
165g unsalted butter
5 large eggs
Icing sugar or gold dust to finish

- 1 Preheat oven 180/gas 4. Brush or rub the stone/cake tin with a little melted butter and then dust with ground almonds – shake off any excess

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- 2 Melt chocolate, butter and sugar together. In another bowl whisk eggs with ground almonds
- 3 Fold eggs into chocolate mixture and stir well until mixed and thickening.
- 4 Pour into a lined stone/baking tin and bake 35-40mins
- 5 Leave to cool, when ready to serve brush with gold dust or icing sugar

Samosas

Filling – Any combination of cooked meat and/or vegetables.

1 tbsp curry paste

Filo Pastry

Oil for baking/frying

- 1 Mix the curry paste/powder with filling vegetables and combine well, add salt if necessary
- 2 Cut filo into long rectangles, place a spoonful of filling on one end and fold into triangles all the way up ensuring right angles stay aligned to form the triangle shape.
- 3 Either fry in oil until lightly browned and crispy, or spray/brush with oil and oven bake until crisp (15-20 mins at about 200 degrees)

Stonebaked Chicken Curry

1 onion, finely chopped
2.5 cm piece fresh root ginger, peeled and grated or pressed in garlic press
115 g green beans, trimmed and cut into 2.5 cm lengths
6 skinless boneless chicken (about 550 g total weight), cut into bite-size pieces
2 tablespoons sunflower oil
2 cloves garlic, pressed
2-3 tbsp or half a jar of curry paste (Patak's range very good, tikka masala works especially well)
1 chilli, finely chopped (optional)
200 ml chicken stock
150 ml double cream
2 teaspoons tomato purée (concentrated)
Salt, to taste
40 g ground almonds
Coriander leaves to garnish and natural yoghurt if wished

- Mix oil, garlic, curry paste, chilli, ginger, stock, cream, tomato puree, salt and pepper in square or rectangular stoneware baker. Mix to create an even sauce.
- Finely chop onion. Trim and cut green beans into 2.5 cm lengths. Cut chicken into bite-size pieces. Put into stoneware baker and mix with sauce.
- Bake in hot oven (200 degrees) for 40-50 minutes depending on size of chicken
- Remove from oven and stir in almonds. Garnish with chopped coriander and yoghurt

Raita

1 cup natural yoghurt – low fat or greek or anywhere in between depending on your preference
Half a cucumber
Mint – dried mint, a little mint sauce (not jelly) or fresh mint – any will do
1 spring onion

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1 clove garlic - crushed
1 tomato
½ tsp cumin
Salt and pepper to taste

- Chop the cucumber using food chopper, thinly slice the spring onion and tomato – mix together in small batter bowl. Add the cumin and mint and seasoning (do not add the salt now if it will be a long time before you serve it as the salt will make the cucumber weep)
- Add the yoghurt and mix well to combine
- Serve immediately, or if making in advance then add salt just before serving. For a special occasion add a handful of pomegranate seeds too

The Pampered Chef®
Spiced Chickpea Dip
Recipe

2 cans (400 g each) chickpeas, rinsed and drained
1 can (400 g) chopped tomatoes in rich tomato juice
2 teaspoons lemon juice
1 small onion, finely chopped
1 tablespoon olive oil
1 tablespoon (peeled) finely chopped or finely grated fresh root ginger
1 teaspoon ground cinnamon
1 teaspoon ground cumin
1/2 teaspoon cayenne pepper
Toasted pine nuts, plain yogurt and snipped fresh parsley, to garnish (optional)
Stoneware-Baked Pitta Crisps (optional)

- 1 Preheat oven to 180°C/fan 160°C/Gas 4. In **Classic Batter Bowl**, combine chickpeas, tomatoes and lemon juice; set aside. Finely chop onion using **Food Chopper**; set aside. Heat oil in **25-cm Skillet** over medium heat until hot.
- 2 Add root ginger, cinnamon, cumin and cayenne pepper. Toast spices, stirring continuously with **Bamboo Spoon**, about 30 seconds or until fragrant. Add onion; cook an additional 3-5 minutes or until onion is softened. Add onion mixture to batter bowl; coarsely mash with **Nylon Masher**.
- 3 Transfer chickpea mixture to **Mini-Baker** using **Nylon Spoon**; bake 20-25 minutes or until hot. Remove from oven; garnish with pine nuts, yogurt and parsley, if desired. Serve with *Stoneware-Baked Pitta Crisps*, if desired.

Yield: Serves 12

Per serving: Energy 369kJ/87kcal; Protein 5g; Fat 3g; Saturated Fat 0.3g; Carbohydrate 11g; Fibre 2.9g; Salt 0.4g

Cook's Tip: Toasting the spices intensifies their flavours and infuses them throughout the dish.

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This technique is commonly used in Indian cookery to bring out and enhance the flavour of a variety of spices.

The Pampered Chef ®

Jamaican Chicken with Lime Mayonnaise

Recipe

Jamaican Chicken Salad

- 1 tablespoon garlic oil or olive oil
- 1 tablespoon Jamaican jerk seasoning
- 450 g skinless, boneless chicken breasts, cut into strips
- 1 medium fresh pineapple
- 1 red pepper, seeded and thinly sliced
- 3 spring onions, chopped
- 2 heads romaine lettuce
- 1 can (425 g) red kidney beans, rinsed and drained
- 6 rashers back bacon, cooked, drained and chopped (see Cook's Tips)

Dressing

- 1 lime
- 100 ml reduced-calorie mayonnaise
- 3 teaspoons clear (runny) honey, or to taste

- 1 For Jamaican chicken salad, in Classic Batter Bowl, whisk together oil and jerk seasoning with Stainless Whisk. Add chicken strips; mix well to coat and set aside. Peel pineapple and cut in half lengthways with Santoku Knife; reserve one half for another use. Cut remaining pineapple in half lengthways and remove core. Slice flesh crossways into 5-mm slices; set aside. Heat 28-cm Executive Square Grill Pan over medium heat 5 minutes. Add chicken; cook 3-5 minutes on each side, turning once, until cooked and tender. Remove from pan. Add pineapple slices to pan; cook 1-2 minutes on each side, turning once. Remove from pan. Snip chicken into bite-size pieces using Kitchen Shears; set chicken and pineapple aside.
- 2 Seed and thinly slice red pepper and chop spring onions on Cutting Board using Utility Knife. Arrange 12 large lettuce leaves on a large serving platter; set aside. Chop remaining lettuce; put chopped lettuce into Stainless 6-Litre Mixing Bowl with red pepper and spring onions. Rinse and drain beans using Strainer; add to mixing bowl. Set aside.
- 3 For dressing, zest lime using Zester/Scorer; finely chop zest using Chef's Knife to measure ½ teaspoon zest. Juice lime into Small Batter Bowl using Citrus Press. Add lime zest, mayonnaise and honey to batter bowl; whisk together using Stainless Mini Whisk until well combined.
- 4 Add chicken, pineapple and bacon to other salad ingredients in mixing bowl; toss to mix. Drizzle lime dressing over chicken salad; toss gently to mix until coated all over. Spoon some chicken salad into each lettuce leaf, dividing it evenly. Serve.

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Yield: Serves 6

Per serving: Energy 1285 kJ/306 kcal; Protein 27 g; Carbohydrate 22.7 g; Fat 12.7 g; Saturated Fat 3.2 g; Fibre 5.1 g; Salt 2.7g

Cook's Tip: To microwave bacon, line Small Bar Pan with sheet of non-stick baking paper. Arrange 3 bacon rashers in a single layer on bar pan; cover with another sheet of non-stick baking paper. Microwave on HIGH 2-2 1/2 minutes or until cooked, checking after every 30-second interval and turning once using Chef's Tongs (if rashers are thick-cut, you may need to increase cooking time). Remove bacon to kitchen paper-lined plate to drain. Repeat with remaining 3 bacon rashers.

If you can't find romaine lettuce leaves, simply use other large lettuce leaves.

This recipe will serve 12 as an appetizer or starter.

For a child-friendly version of this recipe...

Prepare recipe as directed, omitting lettuce. Cook 350 g dried fusilli pasta (or shape of your choice) according to packet instructions. Drain pasta and toss with 1 tablespoon olive oil. Add remaining ingredients; drizzle with dressing and toss gently.

The Pampered Chef® Summer Berry Pastries Recipe

Pastries

40 g caster sugar
1/2 teaspoon ground cinnamon
1 packet (375 g) chilled fresh ready-rolled puff pastry (1 sheet)
20 g butter, melted
1 egg, beaten
40 g flaked almonds, coarsely chopped
400 g strawberries, hulled

Blueberry Sauce

40 g caster sugar
200 ml plus 2 tablespoons water, divided
2 tablespoons cornflour
1 lemon
175 g fresh blueberries
Additional sliced lemons, for decoration (optional)
Vanilla ice cream, to serve (optional)

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. For pastries, combine sugar and cinnamon in **Prep Bowl** set aside. Unroll pastry sheet onto lightly floured surface; cut in half lengthways using **Pizza Cutter**. Using lightly floured **Baker's Roller®**, roll each piece of pastry to increase width to 15 cm. Brush each piece of pastry with melted butter using

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Chef's Silicone Basting Brush; sprinkle with sugar mixture, dividing evenly. Tightly roll up one piece of pastry into a long log, starting at a short end. Place rolled log crossways onto second piece of pastry. Tightly roll up pastry around log to form a thicker cylinder; brush short edge with beaten egg to seal seam.

- 2 Cut cylinder crossways into 12 equal discs using **Utility Knife**. Coarsely chop almonds on **Cutting Board** using **Food Chopper**. Brush tops of discs with beaten egg; dip top of each disc into almonds and place almond-side up on **Rectangle Stone**. Bake 15-17 minutes or until cooked and golden brown. Remove to **Stackable Cooling Rack** using **Mini-Serving Spatula**; cool slightly.
- 3 For blueberry sauce, combine sugar and 200 ml of the water in **1.4-Litre Saucepan**; stir until dissolved. Mix cornflour with remaining 2 tablespoons water in **Prep Bowl**; add to pan and stir. Zest lemon using **Microplane® Adjustable Grater** to measure 1 teaspoon zest. Juice lemon with **Juicer** to measure 2 teaspoons juice. Add zest, juice and blueberries to pan. Bring to the boil over medium heat, stirring continuously. Reduce heat and simmer 4 minutes or until sauce develops a deep purple colour and thickens slightly, stirring occasionally.
- 4 To assemble pastries, cut strawberries into quarters and divide evenly among warm or cold pastries. Spoon about 2 tablespoons warm blueberry sauce over each pastry and decorate with lemon slices, if desired. Serve immediately with vanilla ice cream, if desired.

Yield: Serves 12

Per serving: Energy 949kJ/227kcal; Protein 3.1g; Carbohydrate 24.3g; Fat 13.7g; Saturated Fat 4.3g; Fibre 1.4g; Salt 0.3g

Cook's Tip: Use **Adjustable Measuring Spoons** to accurately measure the ground cinnamon and cornflour.

To make slicing the pastry log easier, wrap it in cling film or foil and chill in the refrigerator for 15 minutes before slicing.

For a no-bake version of this recipe, substitute one Madeira slab/loaf cake (about 275 g total weight), cut into 10-12 slices, for the pastry. Increase cornflour to 2½ tablespoons and prepare sauce as recipe directs in **Small Batter Bowl**. Microwave on HIGH 4-5 minutes, stirring after every 30-second interval, or until sauce thickens and develops a deep purple colour. Proceed as recipe directs to assemble desserts; sprinkle desserts with toasted almonds, if desired. Serves 10-12.

The Pampered Chef®
Crab Cakes with Coriander Dressing
Recipe

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Coriander Dressing

1 lime
6 tablespoons mild olive oil or grapeseed oil
3 teaspoons clear (runny) honey
2 teaspoons finely chopped (peeled) fresh root ginger
2 tablespoons finely snipped fresh coriander
1 small clove garlic, pressed
Sea salt and freshly ground black pepper, to taste

Crab Cakes

90 g fresh white breadcrumbs, divided
350 g canned white crab meat (drained weight), drained
1/2 red pepper, seeded and finely chopped
3 spring onions, finely chopped
1 small fresh red chilli, seeded and finely chopped
1 clove garlic, pressed
1 egg, lightly beaten
3 tablespoons mayonnaise
Dash or two of hot red chilli sauce (optional)
Sunflower oil, for spraying or brushing

- 1 For dressing, juice lime using **Juicer** to measure 2 tablespoons juice. Add lime juice, oil, honey, root ginger and coriander to **(500 ml) Easy Read Measuring Cup**. Press garlic into measuring cup using **Garlic Press**. Whisk ingredients together using **Stainless Mini Whisk** until well mixed; season to taste and set aside.
- 2 Preheat oven to 190°C/fan 170°C/Gas 5. For crab cakes, combine 60 g of the breadcrumbs and salt and black pepper in a shallow dish; set aside. Flake crab meat into **Classic Batter Bowl** and mash lightly. Finely chop red pepper and spring onions on **Cutting Board** using **Santoku Knife**. Finely chop chilli using **Food Chopper**. Add red pepper, spring onions, chilli, pressed garlic, egg, mayonnaise, hot chilli sauce, if using, and remaining breadcrumbs to batter bowl; mix well using **Small Mix 'N Scraper®**. Season to taste, if desired.
- 3 Using **Medium Scoop**, place 1 scoop of the crab mixture into breadcrumb mixture; flatten slightly to form a round pattie and coat both sides with breadcrumbs. Shake off excess breadcrumbs. Repeat with remaining crab mixture to make a total of 18 cakes; discard any leftover breadcrumbs. Arrange crab cakes on **Rectangle Stone**; lightly spray or brush with sunflower oil.
- 4 Bake about 20 minutes or until cooked and lightly browned all over. Remove to **Simple Additions® Medium Square** or **Rectangle Platter** using **Mini-Serving Spatula**; serve immediately with coriander dressing (give dressing a quick whisk just before serving).

Yield: Serves 18

Per serving: (per serving) Energy 393kJ/95kcal; Protein 3.9g; Carbohydrate 3.1g; Fat 7.5g;

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Saturated Fat 1.2g; Fibre 0.1g; Salt 0.4g

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The Pampered Chef®
Mini Glazed Lemon Cakes
Recipe

Cakes

125 g butter, softened, plus extra for greasing
125 g plus 2 tablespoons caster sugar, divided
2 small lemons, divided
2 eggs, beaten
175 g self-raising flour
2-3 tablespoons milk

Glaze and Decoration

2 tablespoons lemon juice (from lemon used for cakes)
25 g butter
50 g caster sugar
Lemon knots, to decorate (optional, see Cook's Tips)

- 1 For cakes, grease six **Prep Bowls** well with butter; sprinkle evenly with 2 tablespoons of the caster sugar. Thinly slice one of the lemons using **Ultimate Mandoline** fitted with thin slicing blade. Remove any pips from lemon slices and place one slice into bottom of each prepared bowl; set bowls aside.
- 2 Zest remaining lemon using **Microplane® Adjustable Grater** to measure 1 tablespoon zest; set lemon aside for glaze. In **Classic Batter Bowl**, cream together remaining 125 g butter and 125 g sugar using **Bamboo Spoon** until mixture is pale and creamy. Gradually beat in eggs; stir in lemon zest. Fold in flour using **Classic Scraper**; fold in enough milk to give a smooth, dropping consistency.
- 3 Using **Large Scoop**, place two level scoops of mixture into each prepared bowl, dividing mixture evenly; gently level surfaces using the back of a teaspoon. Place bowls in a circle on microwave turntable. Microwave, uncovered, on HIGH 4-6 minutes or until tops are only very slightly moist and fine skewer inserted into centre comes out clean. Carefully remove cakes from microwave using **Chef's Tongs**; cool in bowls 5 minutes.
- 4 Meanwhile, for glaze, juice reserved lemon with Juicer to measure 2 tablespoons juice. Place butter in **(500 ml) Easy Read Measuring Cup**; cover loosely and microwave on HIGH 30-40 seconds or until melted. Stir in lemon juice and sugar; microwave, uncovered, on HIGH 30-60 seconds or until boiling. Stir well.
- 5 To serve, tap sides of bowls to release cakes (loosen top edges with **Small Spreader**, if necessary); invert cakes onto **Cutting Board**. Transfer cakes to serving plates using **Mini-Serving Spatula**. Drizzle glaze over cakes; decorate with lemon knots, if desired.

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Serve immediately.

Yield: Serves 6

Per serving: Energy 1578kJ/376kcal; Protein 4.2g; Carbohydrate 50g; Fat 19g; Saturated Fat 11.4g; Fibre 0.8g; Salt 0.6g

Cook's Tip: These cakes can be baked in a conventional oven, if desired. Place Prep Bowls onto **Medium Sheet Pan** or **Medium Bar Pan** and bake at 180°C/fan 160°C/Gas 4 for about 25 minutes. Proceed as recipe directs.

For a simple decoration, make lemon knots. For each knot, score two long strips of zest from a large lemon using **Zester/Scorer**; tie them together in a knot.

Nigella Lawson's Cut-Out Cookies

90g unsalted butter
100g sugar
1 large egg
1/2 tsp vanilla extract
200g plain flour
1/2 tsp baking powder
1/2 tsp salt

- 1 Preheat the oven to 180C.
- 2 Cream butter and sugar together in large batter bowl until pale and fluffy.
- 3 Beat in the egg and vanilla extract.
- 4 Add the dry ingredients to the wet ingredients and mix carefully until combined and coming together in a dough. If too wet then add a little extra flour, but not too much.
- 5 Form the dough into a ball and leave it in the fridge, wrapped in clingfilm for about half an hour (this is actually important – unless you are in a real rush then do not skip this step)
- 6 Sprinkle surface with flour. Roll out dough to about 1/2 cm thick and then allow children loose with cutters.
- 7 Bake on lined baking sheet or rectangle stone for about 9 -12 minutes. They should be light gold on the edges and a little soft still in the centre. If you like a crunchier biscuit leave it closer to the 12 minutes.

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- 8 Take them off the baking paper and cool them on a rack, they will go a little firmer as they cool
- 9 Ice when cooled.

The Pampered Chef®
Caramelised Onion & Cheese Puffs
Recipe

1 large onion, chopped
15 g butter
1 clove garlic, pressed
1 tablespoon clear (runny) honey
1/2 teaspoon freshly ground black pepper
50 ml red wine
5 sun-dried tomatoes packed in oil (about 40 g drained weight), drained, patted dry and finely chopped
1 packet (500 g) chilled fresh (or frozen, defrosted) ready-made puff pastry
1 packet (200 g) full fat soft cheese
1 egg, lightly beaten

- 1 Chop onion on **Cutting Board** using **Food Chopper**. Melt butter in **20-cm Sauté Pan** over low heat; add onion and garlic pressed with **Garlic Press**. Cook gently 5-6 minutes, stirring occasionally. Stir in honey and black pepper; cook 3-5 minutes or until onions are softened and caramelised. Stir in red wine. Increase heat and bring to a simmer; cook until mixture is almost dry. Remove pan from heat; leave to cool. While onion mixture is simmering, finely chop sun-dried tomatoes using **Forged Cutlery Utility Knife**; mix tomatoes into onions using **Small Mix 'N Scraper®**.
- 2 Preheat oven to 200°C/fan 180°C/Gas 6. Whilst onion mixture is cooling, prepare pastry. Lightly sprinkle work surface with flour. Using lightly floured **Baker's Roller®**, roll half of pastry into a 30-cm square. Cut rolled pastry into sixteen 7.5-cm squares using **Pizza Cutter** (do not separate squares).
- 3 Using half of onion mixture, spoon a little onion mixture onto centre of each square, dividing evenly; place 1 teaspoon soft cheese on top of each square. Lightly beat egg in **Prep Bowl** using **Stainless Whisk**; brush beaten egg over cut lines in pastry and around outside edges of large square. For each appetizer, bring two opposite corners of each square up over filling, pinch together firmly and twist or fold over. Flatten puffs slightly with fingertips. Place on **Medium Round Stone**; brush tops with beaten egg.
- 4 Bake 20-25 minutes or until deep golden brown. Transfer to serving platter using **Mini-Serving Spatula**. Repeat with remaining pastry, onion mixture and soft cheese to make a total of 32 puffs. Serve warm.

Yield: Makes 32 puffs

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Per serving: (per puff) Energy 424kJ/103kcal; Protein 1.4g; Carbohydrate 6.5g; Fat 7.9g; Saturated Fat 2.8g; Fibre 0.3g; Salt 0.2g

Cook's Tip: To make Caramelised Onion & Walnut Puffs, substitute 25 g chopped walnuts for the sundried tomatoes. Proceed as recipe directs. After brushing tops of pastries with beaten egg, roll tops in 30 g finely chopped walnuts. Bake as recipe directs.

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Double Chocolate Profiteroles

250 ml double cream, divided in half
115g white chocolate

70g plain flour
2 tbsp unsweetened cocoa powder
Pinch of salt
150ml cold water
55g butter
2 eggs, lightly beaten
Sunflower oil for spraying tin
24 fresh blackberries/raspberries – optional

- 1 In advance make the white chocolate mousse filling. Finely chop white chocolate with food chopper. Heat 125ml double cream in small micro cooker or small batter bowl in microwave for approx 45 seconds until hot. Add white chocolate to hot milk and stir until melted. Stir in remaining cream. Store, covered in fridge for approx 3 hours until chilled in small batter bowl. Whisk chilled mousse to soft peaks.
- 2 Meanwhile for profiteroles, preheat oven to 190/gas 5. Sift flour and cocoa together and set aside. Combine water and butter in 1.9l saucepan and bring to the boil. Remove pan from heat and quickly tip in all the flour/cocoa. Beat vigorously with bamboo spoon until mixture forms an even ball. Place ball in classic batter bowl, add the egg a little at a time and beat well until mixture is smooth, thick and shiny.
- 3 Spray deluxe mini muffin pan with sunflower oil in kitchen spritzer. Create profiteroles using small scoop to fill wells of pan, alternatively use easy-accent decorator to pipe even rosettes of dough for a less rustic finish.
- 4 Bake approx 20 mins until puffed and dry. Remove from the oven and make a small cut in the side of each profiterole to let out steam, return to oven for 3-4 mins to dry out (optional) and then leave to cool completely.
- 5 Cut the puffs in half and fill each profiterole with mousse using small scoop and berry if using. Sprinkle with icing sugar and serve immediately.

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Stonebaked Chicken Curry

1 onion, finely chopped
2.5 cm piece fresh root ginger, peeled and grated or pressed in garlic press
115 g green beans, trimmed and cut into 2.5 cm lengths
6 skinless boneless chicken (about 550 g total weight), cut into bite-size pieces
2 tablespoons sunflower oil
2 cloves garlic, pressed
2-3 tbsp or half a jar of curry paste (Patak's range very good, tikka masala works especially well)
1 chilli, finely chopped (optional)
200 ml chicken stock
150 ml double cream
2 teaspoons tomato purée (concentrated)
Salt, to taste
41 g ground almonds
Coriander leaves to garnish and natural yoghurt if wished

- Mix oil, garlic, curry paste, chilli, ginger, stock, cream, tomato puree, salt and pepper in square or rectangular stoneware baker. Mix to create an even sauce.
- Finely chop onion. Trim and cut green beans into 2.5 cm lengths. Cut chicken into bite-size pieces. Put into stoneware baker and mix with sauce.
- Bake in hot oven (200 degrees) for 40-50 minutes depending on size of chicken
- Remove from oven and stir in almonds. Garnish with chopped coriander and yoghurt

The Pampered Chef®

Zesty Peach Salsa with Baked Tortilla Crisps Recipe

Tortilla Crisps

6 (18 cm/7 in) soft flour tortillas

Salsa

1 can (415 g) peach slices in fruit juice, drained and coarsely chopped
1 jalapeño chilli, seeded and finely chopped
1/2 red pepper, finely chopped
4 tablespoons fresh coriander, finely chopped
1 lime
1 piece (2 cm/3/4 in) peeled fresh root ginger, pressed

- 1 Preheat oven to 200°C/400°F/Gas 6. Cut each tortilla into 8 wedges using **Pizza Cutter**. Place tortillas in a single layer on flat baking stone. Bake 8-10 minutes or until lightly browned and crisp. Transfer to **Stackable Cooling Rack**; cool completely. Repeat with any remaining tortilla wedges.
- 2 Meanwhile, drain peach slices using small colander of **4-Piece Colander & Bowl Set**.

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Blot peach halves gently using kitchen paper. Finely chop peach and seeded jalapeño using **Food Chopper**. Finely chop red pepper and coriander using **Chef's Knife**. Zest whole lime using **Lemon Zester/Scorer** to measure 1 teaspoon; finely chop zest. Juice lime using **Juicer** to measure 2 teaspoons.

- 3 In **Small Batter Bowl**, combine peaches, jalapeño, red pepper, coriander, lime zest, juice and root ginger pressed with **Garlic Press**. Mix well using **Classic Scraper**. Cover and refrigerate until ready to serve. Place salsa in **Simple Additions™ Small Bowl**. Place small bowl on **Medium Square**; surround with baked tortilla crisps. Serve.

Liisa's notes – I also added garlic and a little salt

The Pampered Chef® Waffle Berry Pudding Recipe

2 packets (240 g each) waffles
150 g white chocolate, chopped, divided
300 g frozen raspberries, divided
55 g caster sugar
1 tablespoon plain flour
500 ml soured cream or crème fraîche
3 eggs
1/2 teaspoon vanilla extract
2 tablespoons icing sugar
Vanilla ice cream, to serve (optional)

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. Using **Utility Knife**, cut waffles into 2.5 cm pieces. Coarsely chop white chocolate on **Cutting Board** using **Food Chopper**. Place half of waffles in **Deep Dish Baker**. Sprinkle with half of chopped white chocolate and half of raspberries; repeat layers.
- 2 Place baker in microwave oven. Microwave, uncovered, on HIGH 3 minutes or until raspberries are defrosted.
- 3 Combine caster sugar and flour in **Classic Batter Bowl**; add soured cream, eggs and vanilla extract. Whisk until well blended using **Stainless Whisk**. Spoon mixture evenly

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over top of raspberries using **Small Mix 'N Scraper®**.

- 4 Bake 30-35 minutes or until golden brown and set in centre. Remove from oven; cool 10 minutes. Sprinkle with sifted icing sugar. Serve with ice cream, if desired.

Liisa's note – I used half fat crème fraiche and fresh raspberries

Mediterranean Vegetable Ring

Filling

2 tins artichokes, drained and chopped
½ small red pepper, seeded and diced
2 spring onions, shredded
40g sundried, mi-cuit or sunblush tomatoes
40g pitted olives, black or green
60g feta – grated or crumbled
125g mozzarella cheese, grated or finely copped
1 clove garlic
2 tsp mixed Italian herbs

Ring

2 packs croissant dough (4 croissants in each)
Egg white to brush
Parmesan to finish

- 1 Lay croissant dough triangles in a circle/star shape with points turned out on a flat round baking stone. Roll to flatten
- 2 Mix all ingredients for filling together. For an even textured result and to keep guests guessing the ingredients then chop finely, leave in larger bits for a more rustic feel.
- 3 Press the filling around the ring and pack down.
- 4 Bring the points of the dough stars over on top of the filling and fold underneath, tucking any loose pastry away
- 5 Brush with egg white and grate parmesan on top
- 6 Bake 25-30 mins in 190 degree oven

Riverford Chocolate Courgette Cake

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Preparation Time: 10 mins

Cooking Time: 45 mins

Serves: 6

Ingredients

120g butter (softened)
125ml sunflower oil
100g caster sugar
200g soft brown sugar
3 eggs, beaten
130ml milk
350g plain flour
2 tsp baking powder
4 tbsp cocoa
450g courgettes, peeled and grated finely
1 tsp vanilla

Instructions

1. Line a 20 x 35cm baking tray with baking paper and set the oven to 190°C/350°F.
2. Mix the butter, oil and both sugars together until light and fluffy. Gradually add the eggs, one at a time and then the milk until mixed thoroughly.
3. Sift the dry ingredients together and fold into the mixture. Stir in grated and peeled courgettes, vanilla and spoon into tin. Bake for 35 -45 minutes.

Cut into squares whilst still warm

Liisa's Notes – We added an extra bar (100g) of 70% chocolate as felt it lacked a little chocolatey-ness before

The Pampered Chef® Chocolate Ribbon Croissant Pudding Recipe

300 g croissants (about 6-7 medium or 4-5 large croissants), cut into 2.5-cm cubes, divided
100 g plain chocolate (70% cocoa solids), coarsely chopped
6 eggs
550 ml single cream
140 g plus 2 tablespoons caster sugar, divided
3 teaspoons vanilla extract
Melted plain chocolate (70% cocoa solids), to decorate (optional)

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- 1 Preheat oven to 180°C/fan 160°C/Gas 4. Lightly spray **Deep Dish Baker** with sunflower oil; set aside. Using **Forged Utility Knife**, cut croissants into 2.5-cm cubes; set aside. Coarsely chop chocolate on **Cutting Board** using **Food Chopper**; set aside. Whisk together eggs, cream, 140 g of the sugar and vanilla extract in **Classic Batter Bowl** using **Stainless Whisk**.
- 2 Place half of the croissant cubes into prepared baker; scatter with chopped chocolate and top with remaining croissant cubes. Carefully pour egg mixture evenly over croissants, scraping any remaining egg mixture into baker using **Small Mix 'N Scraper®**; let stand 10 minutes. Sprinkle top with remaining 2 tablespoons sugar using **Adjustable Measuring Spoons**.
- 3 Bake 30-35 minutes or until top is deep golden brown and egg mixture is set in centre. Remove from oven; stand 10 minutes before serving. Drizzle with melted chocolate, if desired. Cut into portions and serve using **Mini-Serving Spatula**.

Ginger Soy Burgers

500g lean minced beef

5 tbsp tomato ketchup

3tbsp dark soy sauce

2 spring onions

1 inch ginger

- 1 Mix all ingredients together, finely chop spring onions and squeeze ginger in garlic press
- 2 Form into small patties
- 3 Cook on Pampered Chef Stoneware for 20 mins

Rosemary & Sea Salt Foccacia

1/3 bag strong bread flour (I find Lidl gets the best results, probably due to flour treatment agent, so for organic purists then choose one without)

1 sachet easy blend yeast

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1 tsp salt

1 tsp sugar

Few glugs of good quality olive oil plus more for kneading

Rosemary leaves (strip off woody bits) – a handful

Sea salt – good quality crystals for scattering on top

- 1 Mix flour, yeast, sugar, salt, rosemary, add in a generous splash or two of olive oil and distribute evenly.
- 2 Add in enough warm (hand hot, not boiling or cold) water to bring the dough together, a little sticky is better than too dry.
- 3 Knead for 5-10 mins, I favour an oiled surface over a floured one especially for this kind of bread.
- 4 Put onto a baking stone depending on what shape you want, but either a flat stone, bar pan or deep dish baker would work well (or use a baking tin if you have no stones) and shape as you wish (rectangle, oval, circle etc)
- 5 Put in the fridge for at least 5 hours, or overnight. (Oiled cling film will slip off easily after)
- 6 Take out of the fridge and leave in kitchen for another 4 hours or so, be careful not to knock the stone as the rise could collapse.
- 7 Poke a few spare rosemary sprigs in the top and sprinkle with sea salt
- 8 Bake 25-30 mins in med-hot oven (180-190 degrees) or until golden and the bottom of the loaf sounds hollow when you tap it.

You can substitute rosemary and sea salt with just about anything, olives, sundried tomatoes, thyme, chilli, anchovies etc etc, although Italian type flavours work best.

Creamy low fat garlic & herb dip

½ pack low fat Philadelphia or similar soft cheese

Few spoonfuls low fat natural yoghurt

A clove or two of garlic, crushed

Fresh herbs, mixed depending on what you like, finely chopped

Salt and black pepper to taste

1. Mix all ingredients together with a sturdy whisk

The Pampered Chef®
Florentine Brunch Bake
Recipe

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16 medium slices white sliced (square cut/sandwich) bread
70 g butter, divided
1 can (295 g) condensed cream of celery soup
85 ml milk
1/4 teaspoon coarsely ground black pepper, or to taste
1 small onion, finely chopped
1 small red pepper, seeded and diced
115 g cooked lean smoked ham, diced
85 g fresh baby spinach leaves, finely shredded
8 eggs, lightly beaten
85 g cheddar cheese, grated, divided

- 1 Preheat oven to 190°C/fan 170°C/Gas 5. With **Bread Knife**, trim bread, cutting off crusts to form 8 cm squares. Dice half of the trimmings; discard remainder. Arrange bread slices in an overlapping pattern against sides of **Oval Baker**; place diced bread trimmings in bottom of baker. Microwave 55 g butter in **Large Micro-Cooker®** on HIGH 30-40 seconds or until melted; lightly brush over bread slices using **Chef's Silicone Basting Brush**. Bake 15-20 minutes or until edges of bread are golden brown.
- 2 Meanwhile prepare remaining ingredients. In **Small Batter Bowl**, whisk soup, milk and black pepper together using **Stainless Whisk**; set aside. Finely chop onion on **Cutting Board** using **Food Chopper**. Dice red pepper and ham and finely shred spinach leaves using **Chef's Knife**. Whisk eggs in **Classic Batter Bowl**; set aside. Grate cheese using **Deluxe Cheese Grater**.
- 3 Melt remaining butter in **25-cm Skillet** over medium heat; add onion and red pepper. Sauté 5 minutes or until vegetables are tender; stir in ham. Add eggs to skillet; cook over medium-high heat, stirring occasionally with **Bamboo Spoon**, until eggs are lightly set but still moist. Stir in soup mixture; cook 1 minute or until hot. Gently stir 55 g of the cheese into egg mixture; fold in spinach. Cook 2-3 minutes, stirring gently until spinach is wilted. Remove baker from oven to **Stackable Cooling Rack**. Spoon egg mixture into centre of baker, mounding slightly in centre. Sprinkle with remaining cheese. Serve immediately.

Yield: Serves 6

Per serving: Energy 1998kJ/477kcal; Protein 23g; Carbohydrate 42g; Fat 25g; Saturated Fat 12g; Fibre 2g; Salt 2.5g

Tool Tip: Our **Handy Scraper** makes it easy to transfer prepared ingredients from cutting board to skillet.

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Florentine Chicken Ring

2 packs croissant dough
225g cooked chicken coarsely chopped
4 spring onions – thinly sliced
½ red pepper, seeded and chopped
280g/300g spinach (if fresh then wilted and juice squeezed, if frozen then defrosted and drained)
115g mature cheddar cheese – grated
1 lemon
5 tbsp mayonnaise
½ tsp salt
Ground nutmeg
1 egg lightly beaten

- Preheat oven to 190/375/gas 5. Chop chicken with Food Chopper, place in classic batter bowl. Thinly slice spring onions and chop red pepper, set aside. Drain spinach, add spring onions, red pepper and spinach to bowl, finely zest lemon, add lemon zest, mayonnaise, salt and nutmeg to bowl. Mix well
- Lay out croissant dough in star shape on medium round stone, scoop filling in a circle, turn over points of star to form ring.
- Brush with egg and bake 25-30 mins until deep golden brown

Salsa

2-3 big red tomatoes
Handful coriander
1 onion
2 cloves garlic
2 small hot chillis
Juice of 1 lime, and/or splash of red wine vinegar
Sprinkle of sugar
Salt to taste

Chop all ingredients together and mix well. Improves with time.

The Pampered Chef® Spinach Diamond Puffs Recipe

300 g frozen leaf spinach, thawed, drained well and chopped
1 small carrot

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1 small onion
100 ml mayonnaise
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper
115 g Gruyère cheese
1 packet (500 g) chilled fresh (or frozen, defrosted) ready-made puff pastry
1 egg, lightly beaten

Preheat oven to 200°C/fan 180°C/Gas 6. Place drained spinach on absorbent kitchen paper; press to remove excess moisture. Chop spinach using **Utility Knife**. Finely chop carrot and onion on **Cutting Board** using **Food Chopper**. Place spinach, carrot, onion, mayonnaise and seasonings in **Classic Batter Bowl**. Grate cheese into batter bowl using **Deluxe Cheese Grater**; mix well using **Small Mix 'N Scraper**.

Lightly sprinkle work surface with flour. Using lightly floured **Baker's Roller**, roll half of pastry into a 30 cm square. Cut rolled pastry into sixteen 7.5-cm squares using **Pizza Cutter** (do not separate squares).

Using half of spinach mixture, spoon some spinach mixture onto centre of each square. Flatten mixture slightly. Lightly beat egg; brush beaten egg over cut lines in pastry and around outside edges of large square. For each appetizer, bring two opposite corners of each square up over filling, pinch together firmly and twist or fold over. Place on **Medium Round Stone**; brush tops with beaten egg.

Bake 20-25 minutes or until deep golden brown. Transfer to serving platter using **Mini-Serving Spatula**. Repeat with remaining pastry and spinach mixture to make a total of 32 diamond puffs. Serve warm.

Yield: Makes 32 puffs

Per serving: per puff: Energy 385 kJ/93 kcal; Protein 1.6 g; Carbohydrate 5.2 g; Fat 7.4 g; Saturated Fat 2.3 g; Fibre 0.4 g; Salt 0.2 g

Cook's Tip: The spinach mixture can be prepared a few hours in advance and refrigerated. Assemble and bake puffs before serving.

Tool Tip: Omit nutmeg and press 1 clove garlic into spinach mixture using **Garlic Press**.

Use **Adjustable Measuring Spoons** to measure seasonings.

Lightly beat egg using **Stainless Whisk**.

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Chocolate Tartlets

1 packet shortcrust/dessert pastry
1 pack full fat soft cheese
55g milk or dark chocolate melted
25g caster sugar
1 egg
Icing sugar to serve

- Preheat oven to 180/350/gas 4. Let pastry stand at room temperature. Roll into balls, place in mini muffin pan and press with muffin shaper to create pastry shells.
- Whisk soft cheese, melted chocolate and sugar in a small bowl, add egg and whisk until smooth. Fill each tart shell 2/3 full
- Bake 9-12 mins until pastry is golden and filling puffed up. Leave to cool few mins in tin then remove and leave to cool completely. Dredge with icing sugar before serving.

Roast garlic dip

1 large head garlic
1 pack low fat soft cheese
2-3 tbsp natural yoghurt
1 tbsp mayonnaise
1 tbsp mixed herbs (chives or parsley work best)
Salt & pepper

- Cut the top off the garlic bulb, place in a small stoneware mini-baker or small bar pan, roast for 1 hour in warm/medium hot oven
- When garlic is cool squeeze all the roasted garlic out of the papery shells.
- Mix remaining ingredients well.

Dark Chocolate Mousse Cake

1tbsp ground almonds – plus extra for dusting the stone
300g dark chocolate (min 70%)
275g caster sugar
165g unsalted butter
5 large eggs
Icing sugar or gold dust to finish

- 6 Preheat oven 180/gas 4. Brush or rub the stone with a little melted butter and then dust with ground almonds – shake off any excess
- 7 Melt chocolate, butter and sugar together. In another bowl whisk eggs with ground almonds

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- 8 Fold eggs into chocolate mixture and stir well until mixed and thickening.
- 9 Pour into a lined stone and bake 35-40mins
- 10 Leave to cool, when ready to serve brush with gold dust or icing sugar

The Pampered Chef®

Roasted Chicken, Onion & Rosemary Pizza Recipe

1 packet (290 g) pizza base mix
About 250 ml warm (hand hot) water
250 g skinless, boneless cooked chicken, chopped
1 red onion, thinly sliced
3 tablespoons snipped fresh parsley
2 tablespoons olive oil
2 cloves garlic, pressed
1 tablespoon finely chopped fresh rosemary leaves
1/8 teaspoon salt, or to taste
1/8 teaspoon freshly ground black pepper, or to taste
200 g grated mozzarella cheese, divided

- 1 Preheat oven to 200°C/ fan 180°C/Gas 6. Lightly spray **Medium Round Stone** with sunflower oil; set aside. Place pizza base mix (use both sachets) in **Classic Batter Bowl**. Add enough warm water, mixing to form soft dough using **Bamboo Spoon**. Knead dough on lightly floured surface 5 minutes or until smooth. Place pizza dough onto centre of prepared baking stone; roll dough out to within 5 mm of edge of baking stone using **Baker's Roller™**, making edges slightly thicker than centre. Set aside in warm place 15 minutes.
- 2 Coarsely chop chicken using **Food Chopper**. Thinly slice red onion using **Utility Knife**. Snip parsley with **Kitchen Shears**.
- 3 In **Stainless 2-Litre Mixing Bowl**, toss together chicken, onion, parsley, olive oil, garlic pressed with **Garlic Press**, rosemary, salt, black pepper and 140 g of the mozzarella cheese. Spread chicken mixture evenly over pizza base to within 5 mm of edge. Sprinkle with remaining cheese.
- 4 Bake about 25 minutes or until cooked and golden brown. Place baking stone on **Stackable Cooling Rack**; cool 10 minutes. Cut into wedges with **Pizza Cutter**; serve using **Slotted Turner**.

Yield: Serves 8

Per serving: Energy 962 kJ/229 kcal; Protein 15.8 g; Carbohydrate 15.9 g; Fat 11.8 g; Saturated Fat 4.7 g; Fibre 0.7 g; Salt 0.5 g

Cook's Tip: 1 teaspoon dried rosemary may be substituted for 1 tablespoon fresh rosemary leaves.

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Cooked turkey or ham may be substituted for the chicken.
Use a mixture of grated Cheddar and mozzarella cheeses, if preferred.

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The Pampered Chef®
Chilli-Pecan Camembert
Recipe

50 g pecan halves, coarsely chopped
1 fresh jalapeño chilli (or other fresh green chilli), seeded and finely chopped
70 g apricot jam
1 round (250 g) Camembert cheese (about 10-11 cm in diameter)
1/2 large French baguette (about 200-225 g total weight)
Olive oil, for spraying

- 1 Preheat oven to 190°C/fan 170°C/Gas 5. Coarsely chop pecans on **Cutting Board** using **Chef's Knife**. Finely chop jalapeño using **Food Chopper**. In **Small Batter Bowl**, combine jalapeño and jam; mix well using **Skinny Scraper**.
- 2 Cut Camembert in half horizontally using **Utility Knife**. Place one half of Camembert, cut-side up, onto **Medium Round Stone**. Spread half of the apricot jam mixture evenly over bottom half of Camembert using **Small Spreader**. Top with half of the pecans and the remaining half of Camembert, cut-side up. Spread remaining apricot jam mixture over Camembert; sprinkle with remaining pecans.
- 3 Using **Bread Knife**, cut baguette on a bias into twenty-four 5 mm-thick slices. Arrange baguette slices, slightly overlapping, around Camembert; lightly spray with olive oil using **Kitchen Spritzer**. Bake 10-12 minutes, or until baguette slices are crisp and golden on top and Camembert begins to soften. Remove from oven; let stand 5 minutes before serving.

Yield: Serves 12

Per serving: Energy 674kJ/161kcal; Protein 6.2g; Carbohydrate 13.8g; Fat 9.4g; Saturated Fat 4.1g; Fibre 0.6g; Salt 0.6g

Cook's Tip: When preparing fresh chillies, wear disposable gloves, or wash your hands thoroughly after handling chillies, as the oil in chillies can irritate skin and eyes.

For a simple garnish, slice a jalapeño (or other fresh green chilli) in half lengthways using **Petite Paring Knife**. Brush cut surface with apricot jam. Place next to Camembert before baking.

Small rounds of Brie cheese can be substituted for the Camembert, if desired.

Tool Tip: **Variations:** *Brown Sugar Dijon Camembert*
Substitute 55 g light soft brown sugar for the apricot jam, 1 tablespoon Dijon mustard for the jalapeño chilli and 40 g flaked almonds for the pecans. Reserve 20 g of the almonds. Chop

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remaining almonds; combine brown sugar, chopped almonds and mustard. Assemble as directed in Step 2; top with reserved almonds. Proceed as recipe directs.

Serves 12

Nutrients per serving: Energy 686kJ/140kcal; Protein 5.9g; Carbohydrate 13.1g; Fat 7.5g; Saturated Fat 4.1g; Fibre 0.6g; Salt 0.4g

Sun-Dried Tomato Pesto Camembert

Substitute 70 g sun-dried tomatoes in oil (drained weight), drained, patted dry and chopped for the apricot jam. Substitute 1-1 1/2 tablespoons prepared basil pesto for the jalapeño chilli and 35 g pine nuts for the pecans. Proceed as recipe directs.

Serves 12

Nutrients per serving: Energy 620kJ/148kcal; Protein 6.2 g; Carbohydrate 9.7g; Fat 9.7g; Saturated Fat 4.2g; Fibre 0.5g; Salt 0.5g

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The Pampered Chef® Spicy Prawn Cups Recipe

Tortilla Cups

6 (20-22 cm) soft flour tortillas
2 tablespoons sunflower oil

Soured Cream & Prawn Filling

2 tablespoons finely snipped fresh coriander
1 lime
125 ml thick soured cream
1 clove garlic, pressed
1/4 teaspoon salt, divided
175 g cooked peeled tiger or King prawns
1/2 red pepper, seeded and finely chopped
1 serrano chilli (or other green chilli), seeded and finely chopped
75 g cucumber, seeds removed and flesh finely chopped
40 g red onion, finely chopped
Additional coriander sprigs, to garnish
Cucumber Fan (optional)

- 1 Preheat oven to 180°C/fan 160°C/Gas 4. For tortilla cups, using **Pizza Cutter**, trim tortillas to form six 15-cm squares. Cut each square into quarters making a total of twenty-four 7.5-cm squares. Make a 2.5-cm cut from each corner towards the centre of each square. Brush both sides with oil using **Chef's Silicone Basting Brush**. Firmly press squares into bottom of **Deluxe Mini-Muffin Pan** using **Mini-Tart Shaper**. Bake 6-8 minutes or until crisp and golden brown. Remove from oven and cool slightly; transfer

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from pan to **Stackable Cooling Rack** to cool completely.

- 2 For soured cream filling, finely snip coriander using **Kitchen Shears**. Zest lime using **Zester/Scorer**; finely chop zest using **Santoku Knife** to measure 1/2-1 teaspoon zest (according to taste). In **Prep Bowl**, combine coriander, lime zest, soured cream, garlic pressed with **Garlic Press** and 1/8 teaspoon of the salt; mix well and set aside.
- 3 Coarsely chop prawns and finely chop red pepper, serrano chilli and cucumber using **Utility Knife**; pat prawns dry with kitchen paper, if necessary. Finely chop onion using **Food Chopper**. Juice lime to measure 2 tablespoons juice. Combine prawns, pepper, chilli, cucumber, onion, lime juice and remaining 1/8 teaspoon salt in **Classic Batter Bowl**; mix well using **Small Mix 'N Scraper®**.
- 4 Spoon soured cream mixture into resealable polythene food bag; trim off one corner to allow mixture to flow through. Pipe filling into cups, dividing it evenly; top with prawn mixture using **Easy Adjustable Measuring Spoons**. Garnish with additional coriander sprigs and Cucumber Fan, if desired.

Yield: Makes 24 cups

Per serving: per cup: Energy 239 kJ/75 kcal; Protein 2.7g; Carbohydrate 3.6 g; Fat 3.6 g; Saturated Fat 1.3 g; Fibre 0.2 g; Salt 0.4 g

Cook's Tip: These baked tortilla cups can be filled with other fillings such as chicken, tuna or egg salad; cooked and seasoned minced meat topped with grated cheese; hummus topped with finely diced red pepper or black olives, or guacamole topped with salsa and/or soured cream.

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Halloumi Stuffed Peppers

Serves 4 or 8

4 large red peppers
16 basil leaves
Handful of pinenuts
1 pack halloumi
Olive oil to drizzle

Salt & pepper to taste (go easy on the salt as halloumi is usually pretty salty)

- 1 Cut the peppers in half vertically and remove seeds and pith but try to leave the stalk intact. Place them on a baking stone cut side up to make little boats.
- 2 Slice halloumi into 8 even slices. Fill each pepper half with 2 basil leaves, a few pinenuts and put the halloumi on top to make a lid.
- 3 Drizzle with a little olive oil and add pepper to taste (& salt if you wish)

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- 4 Bake in a hot oven (200 degrees) until the halloumi is starting to golden on top, usually 20-25 mins.
- 5 When you take them out then be careful not to spill all the juices from the pepper. Serve with a green/rocket salad and crusty bread.

Speedy Streusel Apple Pie

1 pack shortcrust pastry 450g (or 2 packs of ready rolled)
1 egg, separated
25g pecans or walnuts, chopped
150g plus 2 tablespoons sugar
1 1/4 teaspoons cinnamon, divided
5-6 medium red skinned apples
2 tsp lemon juice
1 teaspoon vanilla
3 tablespoons cornflour
Icing sugar to serve

1. Preheat oven to 200 degrees. Let pastry stand at room temperature 15 minutes. If using 2 then place one in a stoneware deep dish pie plate, gently pressing dough into bottom and up sides. If you have a non-rolled block of pastry then roll it to fit the dish. In a bowl, separate egg white from yolk. (Set yolk aside for another use.) Whisk egg white until frothy. Brush egg white over bottom and halfway up sides of crust; set crust aside.
2. For streusel, finely dice remaining pastry (it is not necessary to unfold crust); place in a bowl. Chop pecans/walnuts with food chopper. Add nuts, 2 tablespoons of the sugar and 1/4 teaspoon of the cinnamon to batter bowl; toss and set mixture aside.
3. For filling, core and slice apples, leaving peel on; cut slices into quarters. Juice lemon to measure 2 teaspoons juice. In large colander bowl, combine apples, lemon juice and vanilla; toss to coat. In small bowl, combine cornstarch, remaining sugar and remaining cinnamon; mix well. Add cornstarch mixture to apples; stir to coat evenly. Spoon apple mixture into crust. Sprinkle streusel evenly over apples.
4. Place pie in microwave oven. Microwave on HIGH 8 minutes or until apples are very hot, rotating dish after 4 minutes. Immediately place pie on bottom rack of conventional oven. Bake 18-22 minutes or until topping is deep golden brown. Remove pie from oven to cooling rack; let stand at least 15 minutes.
5. Sprinkle powdered sugar over pie. Serve warm with ice cream or cream.

Yield: 8 servings or 16 sample servings

Nutrients per serving: Calories 420, Total Fat 17 g, Saturated Fat 6 g, Cholesterol 10 mg, Carbohydrate 67 g, Protein 3 g, Sodium 200 mg, Fiber 3 g

Oven- Baked Salmon with Julienne Vegetables

2 carrots

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1 yellow courgette
1 green courgette
40g butter
2 tablespoons of snipped parsley
2 cloves garlic pressed
½ teaspoon salt to taste
Black pepper to taste
4 salmon fillets (115-175g approx each)

- 1 Preheat oven hot 230 degrees.
- 2 Peel carrots and cut carrots and courgette into long thin spaghetti-style julienne strips with julienne peeler, set vegetables aside. Heat skillet over medium heat, add butter, garlic, parsley, salt and pepper for approx 1 minute until melted.
- 3 Place salmon fillets skin side down in stoneware bar pan. Using pastry brush then liberally brush salmon with butter. Leave remaining butter in skillet pan.
- 4 Bake salmon 15-20 mins or until salmon flakes easily with a fork. Remove to cooling rack. Return skillet to heat and add vegetables and stir fry for approx 2 mins.

Flatbread

Standard bread recipe

1/3 bag strong bread flour
1 sachet easyblend yeast
1 tsp sugar
1 tsp salt

Splash olive oil

Warm water to mix

Seeds to sprinkle on top (sesame, poppy or nigella all work well)

- 1 Mix all dry ingredients well
- 2 Preheat oven hot!
- 3 Add olive oil and warm water and bring together to form a cohesive but slightly sticky dough (too wet is better than too dry)
- 4 Knead for 10 mins on a floured or olive oiled surface until soft and pliable
- 5 Leave somewhere warm and not drafty to rise, either covered in oiled clingfilm or a clean tea towel (although about 30 mins perfect you really can leave for 5 mins or 5 hours)
- 6 Divide into 4 equal sections. Roll long and thin into an elongated oval or slipper shape. Thin and crispy will result from a very thin dough and leave thicker for a more bready result. If desired sprinkle with seeds
- 7 Place on lightly oiled flat stone and cook in the hottest possible oven for 3-4 minutes until all puffed up.

Mushroom & Onions Marmalade Gruyere Tartlets

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2tbsp olive oil
1 large onion- chopped
250g mushrooms
Salt and pepper
1 tbsp sugar
Thyme leaves
12 slices medium sliced white sandwich bread
Soft butter
250g gruyere cheese

- 1 Finely chop onion using food chopper and fry in olive oil until browning.
- 2 Finely chop mushrooms and add to onions, add salt, pepper and sugar and cook until juice disappears. Add thyme leaves.
- 3 Butter the bread and cut out 24 rounds to fit small muffin pan. Press in using tart shaper butter side down
- 4 Fill bread cases with a teaspoon of the onion and mushroom marmalade, then top with a generous amount of gruyere cheese (almost make a little pile)
- 5 Bake in a hot oven (180 degrees) for 20 mins until cheese melted and golden.

Patlican Salata – Turkish Smoked Aubergine Dip

2 aubergines
4 cloves garlic
A generous amount of olive oil (probably up to 100ml to be authentic but this can be reduced)
Salt to taste

- 1 Burn the aubergines, either on a barbeque, under a hot grill or directly on the hot ring of the gas until blackened and charred and the skin is all crispy, black and flaking. The more burned the better the taste (to a point)
- 2 Carefully scrape all the skin from the aubergine and remove as much flesh as possible trying to discard all the black bits. Chop with food chopper
- 3 In a large mixing bowl add garlic, salt and mix well. Then add the olive oil slowly mixing well, the faster you whisk the lighter the salad will become.

Apple & Mango Filo Tart

1kg dessert apples, peeled, cored and thinly slices
100ml apple juice
1 large or 2 small ripe mangoes
300g filo pastry
2 teaspoons sunflower or rapeseed oil
Icing sugar to dust (optional)

- 1 Preheat oven to 200 degrees/gas 6

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- 2 Simmer the apples in the apple juice until just tender, the liquid should be reduced and slightly thickened. Meanwhile peel the mango and slice thinly.
- 3 Arrange 4 sheets of filo in deep dish baker, spraying each lightly with oil. Place in the oven for 5-10 mins until crisp and golden.
- 4 Fill the tart with the remaining fruit, divide the remaining filo into quarters, scrunch up loosely and arrange on top, spray a little more oil on top. Bake for 20-25 mins until golden brown
- 5 Leave to cool for 5 mins and then dust with icing sugar (optional) and serve warm.

Mini Leek & Feta Tartlets

1 pack shortcrust pastry
1 leek
Little olive oil and/or butter for sautéing the leek
1 small pack or ½ pack feta cheese
1 egg
1 good splash milk
Few chives/garlic chives
Salt & pepper to taste (be wary, feta already quite salty)

- 1 Preheat oven 180-200 degrees
- 2 Finely slice leek and sauté in olive oil or butter until quite soft
- 3 Spritz Deluxe Mini Muffin Pan with a little oil
- 4 Roll pastry into small balls, place one in each of the muffin pan holes and squash with Mini Tart Shaper to form a pastry shell
- 5 In small batter bowl mix the egg, milk and salt & pepper. Add the leek, grate in the feta and stir in the chives, mix well
- 6 Place a small spoonful in each mini tart
- 7 Bake in the oven for approx 15 mins or until pastry firm and golden

Caprese Pizzas

1 tsp plus 2 tbsp olive oil
1 packet pizza base mix (or I used 1 quantity of standard bread dough made from 1 sachet easyblend yeast, 1/3 bag of flour, 1 tsp sugar and salt, warm water and a glug of olive oil)
1-2 cloves garlic
25g fresh parmesan cheese
3 large vine ripened tomatoes (as red/ripe as possible)
1 tsp sea salt
2tbsp chopped fresh basil
225g mozzarella cheese (best quality that budget will stretch to)
Black pepper to serve

- 1 Prepare dough for bread/pizza and roll out to fit the large rectangle stone.
- 2 Preheat oven to 200g

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- 3 Using garlic press squish garlic into prep bowl and add 1tbsp olive oil. Brush over pizza bases
- 4 Grate parmesan cheese over dough. Cut lengthways into thirds with pizza cutter. Cover with greased clingfilm or a clean tea towel and leave somewhere warm for 15 mins.
- 5 For toppings slice tomatoes into 5mm slices, place on cutting board lined with kitchen paper, sprinkle both sides evenly with sea salt and leave.
- 6 Bake pizza bases 10-15 mins until light golden brown.
- 7 Chop basil using santoku knife, combine with 1tbsp oil in a prep bowl and set aside for serving.
- 8 Blot tops of tomatoes. Thickly slice mozzarella (5mm to match tomatoes)
- 9 Arrange cheese and tomatoes in overlapping slices on top of dough.
- 10 Return to oven for 5-10 mins until cheese is melted and tomatoes hot
- 11 Remove stone from oven, brush pizzas with basil oil and liberally sprinkle with black pepper.

Chocolate Raspberry Trifle

600ml milk

2 packets (47g each) vanilla flavour dessert mix (Like Angel Delight but try to get another brand to avoid hydrogenated fat)

500ml double cream

175g milk or dark chocolate according to taste

1 jar (340g) raspberry jam (seedless or sieved if preferred)

450g raspberries, defrosted if frozen

400g amaretti biscuits

- 1 Combine milk and dessert mix, whisk until thick then leave 5 mins. Meanwhile reserve 125ml cream and whip the rest to soft peaks. Fold cream into dessert mix. Cover and refrigerate
- 2 For ganache, combine reserved cream, half the jam and chocolate (chopped or use choc chips). Microwave for 40-60 seconds, checking and stirring each 20 seconds until melted. Reserve 4 tbsp for decoration.
- 3 Place remaining jam in another bowl and microwave until warm. Place raspberries in classic batter bowl and pour over jam, stir gently to combine.
- 4 Set aside 16 amaretti and break all the others.
- 5 Assemble trifle. First place in trifle bowl one third of the amaretti, then a third of the raspberry mixture, then a third of the creamy vanilla dessert mix and finally a third of the ganache. Repeat in thirds until it is all used up. On the final layer finish with ganache to leave a smooth chocolatey topping. Garnish with the remaining reserved 16 amaretti by dipping them halfway into reserved ganache and then placing at an angle on top.

NB – Liisa's Notes. Replace the vanilla dessert with a mascarpone cheese and custard mixture with a little vanilla extract to avoid using the vanilla dessert. Result is a little richer and denser but I think much nicer.

Chocolate Raspberry Trifle (no angel delight)

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2 tubs marscapone cheese (or 1 large tub)
½ pint custard
500ml double cream
½ tsp vanilla extract
175g milk or dark chocolate according to taste
1 jar (340g) raspberry jam (seedless or sieved if preferred)
450g raspberries, defrosted if frozen
400g amaretti biscuits

Combine custard and mascapone cheese in classic batter bowl using stainless whisk. In another bowl whisk cream until it reaches soft peaks. Fold cream into creese/custard mixture and add 1 tsp vanilla extract.

For ganache, combine reserved cream, half the jam and chocolate (chopped or use choc chips). Microwave for 40-60 seconds, checking and stirring each 20 seconds until melted. Reserve 4 tbsp for decoration.

Place remaining jam in another bowl and microwave until warm. Place raspberries in classic batter bowl and pour over jam, stir gently to combine.

Set aside 16 amaretti and break all the others.

Assemble trifle. First place in trifle bowl one third of the amaretti, then a third of the raspberry mixture, then a third of the creamy vanilla dessert mix and finally a third of the ganache.

Repeat in thirds until it is all used up. On the final layer finish with ganache to leave a smooth chocolatey topping. Garnish with the remaining reserved 16 amaretti by dipping them halfway into reserved ganache and then placing at an angle on top.

Molten Chocolate Mini Cakes

Sunflower oil to spray
175g good chocolate (70% plus cocoa)
115g butter (don't be tempted to use marg instead, it won't work)
3 whole eggs
3 egg yolks
175g icing sugar – sifted
90g plain flour
Icing sugar to dust and cream/ice cream to serve

- 1 Preheat oven to 200 degrees (a little less if your oven fan assisted or generally very hot)
- 2 Spray silicone floral cupcake pan with kitchen spritzer using sunflower oil
- 3 Coarsely chop chocolate using chopper or chef's knife, combine with butter in classic batter bowl. Microwave until smooth and melted, checking every 20 secs. Leave to cool for 5 mins
- 4 Whisk eggs and yolks together and then add into chocolate mixture. Add icing sugar and flour and mix to incorporate
- 5 Divide mixture between flowers in cupcake pan. Bake for 12-14 minutes until outsides set and middles runny/sqidgy). Do not overcook they will come out solid if you give them even an extra minute

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- 6 Remove from pan immediately by inverting over a large round platter and pressing tops to loosen cakes. Sprinkle with icing sugar and serve ASAP as they will continue cooking and become firmer the slower you are.

The Pampered Chef®
Turkey & Cranberry Ring
Recipe

6 tablespoons mayonnaise
1 tablespoon Dijon mustard
1/2 teaspoon freshly ground black pepper
225 g skinless, boneless cooked turkey, chopped
1 stick celery, thinly sliced
3 tablespoons finely chopped fresh parsley
85 g sweetened dried cranberries
85 g Gruyère cheese, grated
2 packets (240 g each) chilled fresh ready-to-bake dough for six croissants
1 egg white, lightly beaten
20 g walnuts, chopped

- 1 Preheat oven to 190°C/fan 170°C/Gas 5. Using **Adjustable Measuring Spoons**, measure mayonnaise, mustard and black pepper into **Classic Batter Bowl**. Chop turkey on **Cutting Board** using **Food Chopper**. Thinly slice celery using **Forged Cutlery Utility Knife** and finely chop parsley. Add turkey, celery, parsley and cranberries to batter bowl. Grate cheese into bowl using **Deluxe Cheese Grater**; mix well using **Small Mix 'N Scraper®**.
- 2 Unroll croissant dough; separate into 12 triangles. Arrange dough triangles in a circle on **Medium Round Stone** with wide ends of triangles overlapping in centre and pointed ends towards the outside (there should be about a 13-cm diameter opening in centre of stone). Gently press edges of triangles where they meet together to seal.
- 3 Spoon turkey mixture evenly onto widest end of dough triangles. Bring points of triangles up over filling and tuck under wide ends of dough at centre of ring (filling should not be completely covered). Place baking stone in **Medium & Rectangle Rack**.
- 4 Lightly beat egg white in **Prep Bowl** using **Stainless Whisk**. Brush egg white over dough; sprinkle chopped walnuts over top. Bake 25-30 minutes or until deep golden brown. Slice using **Pizza Cutter** and serve using **Mini-Serving Spatula**.

Yield: Serves 16-20

Per serving: (serving 20): Energy 1089kJ/261kcal; Protein 8.6g; Carbohydrate 18.8g; Fat 17.3g; Saturated Fat 5.8g; Fibre 0.7g; Salt 0.7g

Cook's Tip: This recipe serves 8-10 as a main course.

If desired, cooked chicken can be substituted for the turkey.

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Chopped ready-to-eat dried apricots or pears can be substituted for the cranberries, if desired.

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Soy & Sesame Dip

1 cup/small carton natural yoghurt
4-5 tbsp mayonnaise
2-3 tbsp dark soy sauce
Handful sesame seeds

Mix together the yoghurt, mayonnaise and soy sauce
Toast the sesame seeds in a dry frying pan until starting to brown and pop (careful not to burn – easily done)
Leave sesame seeds to cool and then add to yoghurt mixture

Antep Ezme (Spicy Turkish tomato salsa/salad)

2 medium/smallish onions
2 green peppers
2 green chillis
Handful flatleaf parsley
4 smallish tomatoes
2 spoonfuls pul biber (Turkish flaked red pepper/chilli) (if you don't have then use a lesser quantity of chilli powder or paprika depending how hot you like it)
Salt & pepper to taste
1 ½ spoonfuls olive oil
1 lemon

Mix all ingredients together making sure all vegetables are very finely chopped with food chopper

The Pampered Chef®

Caramelised Onion & Cheese Puffs

Recipe

1 large onion, chopped
15 g butter
1 clove garlic, pressed
1 tablespoon clear (runny) honey
1/2 teaspoon freshly ground black pepper
50 ml red wine
5 sun-dried tomatoes packed in oil (about 40 g drained weight), drained, patted dry and finely chopped
1 packet (500 g) chilled fresh (or frozen, defrosted) ready-made puff pastry
1 packet (200 g) full fat soft cheese
1 egg, lightly beaten

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- 1 Chop onion on **Cutting Board** using **Food Chopper**. Melt butter in **20-cm Sauté Pan** over low heat; add onion and garlic pressed with **Garlic Press**. Cook gently 5-6 minutes, stirring occasionally. Stir in honey and black pepper; cook 3-5 minutes or until onions are softened and caramelised. Stir in red wine. Increase heat and bring to a simmer; cook until mixture is almost dry. Remove pan from heat; leave to cool. While onion mixture is simmering, finely chop sun-dried tomatoes using **Forged Cutlery Utility Knife**; mix tomatoes into onions using **Small Mix 'N Scraper®**.
- 2 Preheat oven to 200°C/fan 180°C/Gas 6. Whilst onion mixture is cooling, prepare pastry. Lightly sprinkle work surface with flour. Using lightly floured **Baker's Roller®**, roll half of pastry into a 30-cm square. Cut rolled pastry into sixteen 7.5-cm squares using **Pizza Cutter** (do not separate squares).
- 3 Using half of onion mixture, spoon a little onion mixture onto centre of each square, dividing evenly; place 1 teaspoon soft cheese on top of each square. Lightly beat egg in **Prep Bowl** using **Stainless Whisk**; brush beaten egg over cut lines in pastry and around outside edges of large square. For each appetizer, bring two opposite corners of each square up over filling, pinch together firmly and twist or fold over. Flatten puffs slightly with fingertips. Place on **Medium Round Stone**; brush tops with beaten egg.
- 4 Bake 20-25 minutes or until deep golden brown. Transfer to serving platter using **Mini-Serving Spatula**. Repeat with remaining pastry, onion mixture and soft cheese to make a total of 32 puffs. Serve warm.

Yield: Makes 32 puffs

Per serving: (per puff) Energy 424kJ/103kcal; Protein 1.4g; Carbohydrate 6.5g; Fat 7.9g; Saturated Fat 2.8g; Fibre 0.3g; Salt 0.2g

Cook's Tip: To make Caramelised Onion & Walnut Puffs, substitute 25 g chopped walnuts for the sundried tomatoes. Proceed as recipe directs. After brushing tops of pastries with beaten egg, roll tops in 30 g finely chopped walnuts. Bake as recipe directs.

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The Pampered Chef® **Double Chocolate Pudding** **Recipe**

2 packets (240 g each) waffles
3 eggs
425 ml single cream
50 g caster sugar
125 ml soured cream
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
175 g plain chocolate chips

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55 g white chocolate, grated
3 tablespoons hazelnuts, coarsely chopped

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. Slice waffles into 2.5-cm pieces using **Pizza Cutter**; set aside. In **Classic Batter Bowl**, whisk together eggs, single cream, sugar, soured cream, cinnamon and vanilla extract using **Stainless Whisk**; add half of the waffle pieces to egg mixture.
- 2 Using **Small Mix 'N Scraper®**, stir waffle pieces to absorb egg mixture. Spoon waffle pieces into **Deep Dish Baker**. Place remaining waffle pieces and chocolate chips in batter bowl; stir to coat. Spoon mixture into baker. Pour any remaining egg mixture into baker.
- 3 Grate white chocolate over mixture using **Deluxe Cheese Grater**. Coarsely chop hazelnuts on **Cutting Board** using **Food Chopper**; sprinkle over top of white chocolate. Bake 25-30 minutes or until set in centre. Serve warm.

Yield: Serves 6

Per serving: Energy 1949kJ/466kcal; Protein 9g; Carbohydrate 46g; Fat 28.6g; Saturated Fat 12.9g; Fibre 1.6g; Salt 0.7g

Cook's Tip: Use **Adjustable Measuring Spoons** to accurately measure cinnamon and vanilla extract.

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The Pampered Chef®
Crab Cakes with Coriander Dressing
Recipe

Coriander Dressing

1 lime
6 tablespoons mild olive oil or grapeseed oil
3 teaspoons clear (runny) honey
2 teaspoons finely chopped (peeled) fresh root ginger
2 tablespoons finely snipped fresh coriander
1 small clove garlic, pressed
Sea salt and freshly ground black pepper, to taste

Crab Cakes

90 g fresh white breadcrumbs, divided
350 g canned white crab meat (drained weight), drained
1/2 red pepper, seeded and finely chopped
3 spring onions, finely chopped
1 small fresh red chilli, seeded and finely chopped

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1 clove garlic, pressed
1 egg, lightly beaten
3 tablespoons mayonnaise
Dash or two of hot red chilli sauce (optional)
Sunflower oil, for spraying or brushing

- 5 For dressing, juice lime using **Juicer** to measure 2 tablespoons juice. Add lime juice, oil, honey, root ginger and coriander to **(500 ml) Easy Read Measuring Cup**. Press garlic into measuring cup using **Garlic Press**. Whisk ingredients together using **Stainless Mini Whisk** until well mixed; season to taste and set aside.
- 6 Preheat oven to 190°C/fan 170°C/Gas 5. For crab cakes, combine 60 g of the breadcrumbs and salt and black pepper in a shallow dish; set aside. Flake crab meat into **Classic Batter Bowl** and mash lightly. Finely chop red pepper and spring onions on **Cutting Board** using **Santoku Knife**. Finely chop chilli using **Food Chopper**. Add red pepper, spring onions, chilli, pressed garlic, egg, mayonnaise, hot chilli sauce, if using, and remaining breadcrumbs to batter bowl; mix well using **Small Mix 'N Scraper®**. Season to taste, if desired.
- 7 Using **Medium Scoop**, place 1 scoop of the crab mixture into breadcrumb mixture; flatten slightly to form a round pattie and coat both sides with breadcrumbs. Shake off excess breadcrumbs. Repeat with remaining crab mixture to make a total of 18 cakes; discard any leftover breadcrumbs. Arrange crab cakes on **Rectangle Stone**; lightly spray or brush with sunflower oil.
- 8 Bake about 20 minutes or until cooked and lightly browned all over. Remove to **Simple Additions® Medium Square** or **Rectangle Platter** using **Mini-Serving Spatula**; serve immediately with coriander dressing (give dressing a quick whisk just before serving).

Yield: Serves 18

Per serving: (per serving) Energy 393kJ/95kcal; Protein 3.9g; Carbohydrate 3.1g; Fat 7.5g; Saturated Fat 1.2g; Fibre 0.1g; Salt 0.4g

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