

# Breville

**ikon™**  
BFP650

Food Processor  
Instructions



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# Congratulations

on the purchase of your new Breville ikon™ Food Processor



# Breville recommends safety first

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

## IMPORTANT SAFEGUARDS FOR YOUR BREVILLE ikon™ FOOD PROCESSOR

- Carefully read all instructions before operating the Breville ikon™ Food Processor for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the food processor for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the food processor near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances. Vibration during operation may cause the appliance to move.
- Do not use the food processor on a sink drain board.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Handle the food processor and attachments with care – remember the blades and discs are razor-sharp and should be kept out of reach of children.
- Always make sure the food processor is completely assembled before operating. The appliance will not operate unless properly assembled.
- Ensure the OFF button has been pressed, and the food processor is switched off at the power outlet and unplugged before attaching the processing blade, dough blade, disc, or processing lid.
- Always secure the processing bowl onto the motor base before attaching the processing blade, dough blade or disc.
- Always operate the food processor with the processing lid in position.
- Do not push food into the food chute with your fingers or other utensils. Always use the food pusher provided.
- Keep fingers, hands, knives and other utensils away from moving blade and discs.
- Do not place hands or fingers in the processing bowl of the food processor unless the motor, processing blade, dough blade or disc has come to a complete stop. Ensure the OFF button has been pressed to switch the motor off and the appliance is switched off at the power outlet and the power cord is unplugged before removing the lid from the processing bowl.
- Ensure the motor and processing blade, dough blade or disc, have completely stopped before disassembling. Ensure the OFF button has been pressed and the appliance is switched off at the power outlet and the power cord is unplugged when not in use, if left unattended and before disassembling, cleaning or storing.
- Do not use attachments other than those provided with the food processor.
- Do not attempt to operate the food processor by any method other than those described in this book.
- Care should be taken when removing the food from the processing bowl by ensuring the motor and processing blade, dough blade or disc, have completely stopped before disassembling. Ensure the OFF button has been pressed to switch the motor off, the appliance is switched off at the power outlet and the power cord is unplugged,

# Breville recommends safety first continued

before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body and the processing blade, dough blade or disc carefully removed before attempting to remove the processed food.

- Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal. In this unlikely event of an excessive load, do not operate the appliance continuously with excessive load for more than 30 seconds.
- Do not process hot or boiling liquids - allow liquids to cool before placing into the processing bowl.

- Do not move the food processor whilst in operation.
- Do not leave the food processor unattended when in use.
- Do not place any part of the food processor in the microwave oven.
- Do not fill the bowl above the 2L Max level for wet and dry ingredients. Always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Do not place anything on top of the food processor when the lid is on, when in use and when stored.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.

## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse power cord, power plug or motor base in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power cord, power plug or appliance becomes

damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.

- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use in moving vehicles or boats. Do not use outdoors. Do not use this appliance for anything other than its intended use. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



**CAUTION: TO AVOID POSSIBLE MALFUNCTION OF THE PROCESSING BOWL'S AUTO SWITCH, DO NOT PLACE THE PROCESSING LID IN THE LOCKED POSITION WHEN THE APPLIANCE IS NOT IN USE.**



**CAUTION: THE QUAD® PROCESSING BLADE AND DISCS ARE EXTREMELY SHARP, HANDLE WITH CARE AT ALL TIMES. DO NOT PLACE HANDS, KNIVES, OR OTHER UTENSILS INTO THE FOOD CHUTE. ALWAYS USE THE FOOD PUSHER TO PUSH THE FOOD DOWN THE FOOD CHUTE.**



# Know your Breville ikon™ Food Processor

## Large food pusher

for pushing food down the food chute

## Food chute

used for guiding food into the processing bowl

## Processing lid

locks onto the processing bowl

## Fine disc

use one side for thin slicing and the other side for fine shredding

## Coarse disc

use one side for thick slicing and the other side for coarse shredding

## Grating disc

finely grates a variety of foods

## Storage container with lid

for storing discs when they are not in use

## OFF button

press to stop the food processor

## ON button

press to start the food processor

## PULSE button

press down and hold briefly for short bursts of power. The motor will automatically stop after the pulse button has been released

## Power light

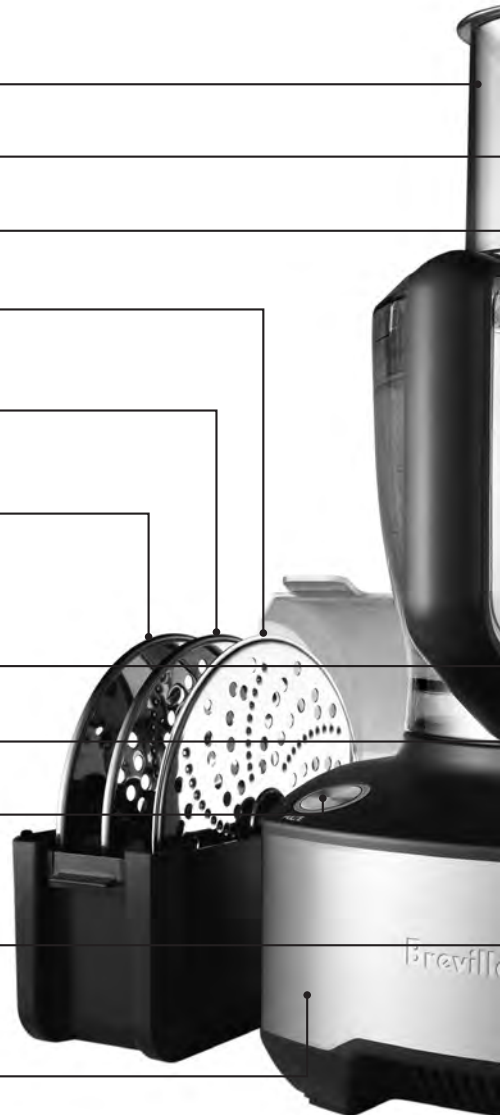
a red light illuminates when the food processor is connected to a power outlet and the power outlet has been switched on

## Direct drive motor base

with safety braking system

## Non-skid rubber feet

for added safety and stability



# Know your Breville ikon™ Food Processor continued



## Small food pusher

for pushing food down the food chute. It also doubles as a measuring cup for adding/measuring ingredients. Its primary use is to push food down the food chute

## Attachment spindle

fits onto the motor base shaft and is used to hold the Quad® processing blade, dough blade, discs, processing bowl and processing lid in place

## Silicone seal

reduces the chance of leakage while processing large volumes of wet ingredients

## Processing bowl with handle

2 litre processing bowl for wet and dry ingredients, locks onto the motor base

## Quad® processing blade

swift action for chopping, mixing, whipping and blending a variety of foods

## Safety automatic switch

prevents the motor from operating unless the bowl and lid are correctly locked in position

## Indented base

designed for easy lifting and manoeuvring of the food processor

## Cord storage

allows the power cord to be neatly wrapped at the rear of the food processor

## Accessories not shown

### Dough blade

softer action for combining dough ingredients

### Storage lid for processing bowl

allows food to be stored in the cupboard or in the refrigerator for short periods of time

### Double ended cleaning brush

for cleaning the inside of the processing blade (small end can be used for small crevices of the Quad® blade and dough blade shafts)

### Plastic spatula

for scraping the sides of the bowl and helping to process ingredients evenly

# Assembling your Breville ikon™ Food Processor

Before using your Breville ikon™ Food Processor, become familiar with all the parts. Remove all packaging materials and promotional labels, being careful when handling the Quad® processing blade and discs as they are very sharp. Wash the processing bowl, processing lid and other attachments in warm, soapy water. Rinse and dry thoroughly. (Refer to cleaning, care and storage section).

## Step 1

Place the motor base on a dry, level work surface. Place the attachment spindle onto the motor base shaft. Place the processing bowl over the attachment spindle, with the handle in line with the 'align handle' symbol on the motor base.



## Step 2

Turn the processing bowl clockwise until the handle locks properly into position.



## Step 3

The Quad® processing blade, dough blade, or one of the discs can now be positioned on the attachment spindle in or above the processing bowl.

**Processing blades:** Carefully grasp either the Quad® processing blade or dough blade using the central plastic support and position it over the attachment spindle and push down until inserted correctly.



**Discs:** Carefully choose the side of the disc you wish to use so that the process you require is facing upwards. Hold the disc by the smooth edges with both hands and position the central hole above the attachment spindle and push down until inserted correctly.





# Assembling your Breville ikon™ Food Processor continued

## Step 4

Place the processing lid onto the processing bowl so the food chute is slightly right of the bowl handle. Holding the handle of the bowl and the food chute at the same time, turn the lid clockwise to align it with the 'lock' symbol on the bowl handle. The 'locking tab' on the lid will slot into the 'interlocking safety catch' on the handle. The lid should be now securely locked into position.



**The ikon™ Food Processor will not operate unless both the processing bowl and lid are correctly locked into position.**

**Note**

**Your Breville ikon™ Food Processor is equipped with a silicon seal, located in a recess around the outer rim of the food processor bowl lid, to reduce leakage while processing larger volumes of wet ingredients. The silicon seal is removable for cleaning purposes (refer to Cleaning and Care page 25).**

**Note**

## Step 5

Insert the power plug into a 230/240 volt power outlet and switch the power outlet on.

The red power light illuminates. Your ikon™ Food Processor has ON, OFF and PULSE buttons to give total control when processing food. Press the ON button to switch the motor on and operate continuously. Press the OFF button to switch the motor off. When short bursts of power are required, press the PULSE button and hold down briefly, release, then press again. The PULSE action will automatically stop when the button is released.

## Step 6

After processing, always wait until the blades or discs have stopped spinning before unlocking and removing the lid. To remove the processing lid, ensure the OFF button has been pressed, the power is switched off at the power outlet and the cord is unplugged from the power outlet. Holding the handle of the bowl and the food chute at the same time, turn the lid anti-clockwise (as indicated by the symbol) and lift off.

**As a safety feature, the food processor will automatically switch off when the lid is unlocked, however, it is good practice to manually switch off the food processor using the OFF button before removing the lid.**

**Note**

## Step 7

Remove the processing bowl (before removing blade or discs) by turning it anti-clockwise until the handle is in line with the 'unlock' symbol. Lift the bowl off the attachment spindle.



**CAUTION: THE QUAD® PROCESSING BLADE AND DISCS ARE EXTREMELY SHARP, HANDLE WITH CARE AT ALL TIMES.**

# Assembling your Breville ikon™ Food Processor

## Step 8

**When removing the discs** - carefully remove the disc by placing one hand on each side of the smooth edge and by lifting the disc above the attachment spindle on the motor shaft.

**When removing the processing blades** - carefully remove the Quad® processing blade or dough blade by grasping the central plastic support and lifting above the attachment spindle on the motor shaft.

**Reassemble the ikon™ Food Processor by locking the bowl into position before attaching blades, disc or lid.**

Note

**Care should be taken when removing the food from the processing bowl by ensuring the motor and Quad® processing blade, dough blade or disc, have completely stopped before disassembling. Ensure the OFF button is pressed to switch the motor off, the appliance is switched off at the power outlet and it is unplugged, before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body, then the Quad® processing blade, dough or disc carefully removed before attempting to remove the processed food.**

Note

## OVERLOAD PROTECTION SYSTEM

The motor is protected from burning out by an automatic, temperature operated, cut-out switch. If the ikon™ Food Processor is overloaded or operated continuously for too long, the motor may overheat. If this happens, the power on light will continue to illuminate even though the safety cut-out switch will prevent the food processor from operating. To operate the food processor again, you must switch off, unplug and allow to cool for approximately 30 minutes. Once the motor has fully cooled, it is ready for use again.

Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal. In this unlikely event of an excessive load, do not operate the appliance continuously with excessive load for more than 30 seconds.

If the blades or discs should jam while processing, ensure the OFF button is pressed to switch the motor off and the food processor is switched off at the power outlet and the power cord is unplugged. Remove the processing lid and adjust any food wedged between the blade and the bowl or in the disc. Replace the lid and proceed as normal. If this occurs again, the processing bowl may be overloaded, so remove some of the food and process in smaller batches.

**The ikon™ Food Processor is designed so the motor will not operate without the processing bowl and lid correctly locked into position. In the event that the food processor starts without the lid correctly locked into position, immediately disconnect at the power outlet and return to your local Breville Service Centre for examination.**

Note

The ikon™ Food Processor can process foods in a variety of ways depending on which blade or disc you choose.

# Basic Food Processing Techniques

## CHOPPING WITH THE QUAD® PROCESSING BLADE

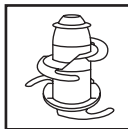
The Quad® processing blade chops raw and cooked food to the consistency required, from coarsely chopped to minced. For many large processing tasks, the four blades will reduce the processing time needed to achieve the desired results. The result depends on the type of food and how long the food is processed. Always remember to place the Quad® processing blade into the processing bowl before adding the food.

**To avoid over-processing check the consistency frequently when the food being chopped requires a coarse or thick texture. If necessary, press the OFF button, unlock the lid and use the spatula to scrape down the sides of the bowl to ensure even processing.**

Note

## Raw vegetables, fruit and cooked meats

Trim and cut food into 2.5cm cubes. Process no more than 2 cups at a time using the Pulse button at 1-2 second intervals until chopped to desired size or consistency.



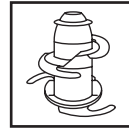
Spanish onion wedges



Chopped Spanish onion

## Raw meat, chicken and fish

Trim and cut food into 2.5cm cubes. Ensure all bones are removed. Chill well until firm as this will help the processing blade to cut through the food more readily. Process no more than 2 cups at a time using the ON button until chopped or minced to desired size or consistency.



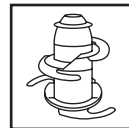
Cubed beef



Minced beef

## Garlic, chilli and ginger

For garlic, peel cloves and leave whole. For chilli, leave whole (remove seeds for milder chilli). For ginger, peel and cut into 2.5cm cubes. Process until chopped to desired consistency. Store chopped garlic or chilli mixed with a little oil in an airtight container in refrigerator for up to 1 week. Mix ginger with a little sherry. If adding garlic, chilli or ginger to other ingredients, drop whole pieces down food chute while motor is running.



Whole chillies

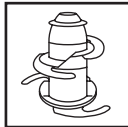


Chopped chillies

# Basic Food Processing Techniques continued

## Herbs

Wash and dry herbs thoroughly. Remove any coarse stems. Process no more than 2 bunches (approx. 4 cups) at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.



Basil leaves



Chopped basil

## Nuts

Process no more than 2 cups (250g) shelled nuts at a time using the PULSE button at 1-2 second intervals until chopped to desired size.



Shelled peanuts



Chopped peanuts

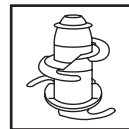
## Dried fruit

As dried fruit can be sticky, place in freezer for about 10 minutes (this prevents the fruit sticking to the blades). Process no more than 2 cups at a time using the PULSE button at 1-2

second intervals until chopped to desired size or consistency.

**If chopping fruit to add to cake batter, process the fruit before making batter, adding a little flour from recipe quantity to prevent fruit sticking to processing blade.**

**Note**



Whole dried fruit



Chopped dried fruit

## Citrus peel

Remove the peel from the fruit using a vegetable peeler and cut into 2.5cm pieces. Process no more than 2 cups at a time together with ½ cup granulated sugar and using the PULSE button at 1-2 second intervals until chopped to desired size.

**The white pith between the skin and citrus flesh is bitter, so carefully remove the citrus peel ensuring the pith remains on the fruit.**

**Note**

## Hard boiled eggs

After cooking eggs to hard boiled stage, allow to cool then remove shells and cut eggs in half. Process no more than 12 eggs at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

# Basic Food Processing Techniques continued

## Soft breadcrumbs

Break stale bread into chunks (fresh bread will stick to blades). Process no more than 2 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

**700g packet sliced bread yields approximately 10 cup soft breadcrumbs. Freeze in 1 cup portions.**

**Note**

**Processing sliced bread with crusts removed will yield fine breadcrumbs whilst processing sliced bread with crusts attached will yield coarser breadcrumbs.**

**Note**

## Dried breadcrumbs

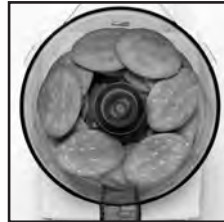
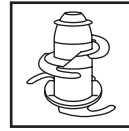
Break bread into chunks and toast in oven until golden and crisp. Do not over brown. Process no more than 2 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

## Biscuit crumbs

Break biscuits into quarters, measure quantity and place into processing bowl. Process no more than 2 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

**Sweet or savoury biscuit crumbs can be used as an alternative to pastry for sweet or savoury pies.**

**Note**



Whole biscuits



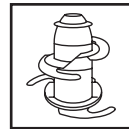
Biscuit crumbs

## Cake crumbs

Cut cake into small pieces, measure quantity and place into processing bowl. Process no more than 2 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

## Crushed ice

Place ice cubes into bowl ensuring blades are completely covered. Process using the PULSE button at 1-2 second intervals until ice is crushed to desired consistency. To make slurpies and cocktails, add fruit juice or syrup and/or liqueur through food chute while motor is running.



Ice cubes



Crushed ice



# Basic Food Processing Techniques continued

## Egg sauces - Mayonnaise, Hollandaise, Bearnaise

Place a minimum of 6 egg yolks or 4 whole eggs into the processing bowl with seasonings and vinegar. Process using ON button until mixture is light and creamy (about 2 minutes).

### Mayonnaise:

With the motor running, slowly add oil through food chute until mixed to desired consistency. Do not exceed Max liquid level.

### Hollandaise or Bearnaise:

With the motor running, slowly add hot, melted butter through food chute until mixed to desired consistency. Do not exceed Max liquid level.

## Dips and spreads

Place ingredients into the processing bowl and process using the ON button until ingredients are mixed to desired consistency. If necessary, during processing remove the lid and scrape the mixture from the sides of the bowl.

## KNEADING WITH THE DOUGH BLADE

The edges of the plastic blade provide a softer action for combining dough ingredients.

### Pastry and scone dough

Place flour and cubed, chilled butter into the bowl. Do not process a mixture with more than 3 cups/450g flour. Process using PULSE button until butter is absorbed into flour. While motor is running, quickly add liquid through food chute, processing until mixture forms a ball of dough.



Flour and butter



Pastry dough

### Bread dough

Use instant active dry yeast and include with the dry ingredients in the processing bowl. Do not process a mixture with more than 3 cups/450g flour. Add softened, cubed butter and process using the ON button until the butter is absorbed into the flour. If using oil, with the motor running, add the oil through the food chute and process until the mixture forms a soft, elastic ball of dough. Do not over process.

Transfer the dough to a lightly floured surface and knead for 20 minutes or until soft and pliable. Place dough into large, greased mixing bowl and stand covered in a warm place until doubled in size. Turn the dough onto a lightly floured surface and knead again until smooth and elastic. Shape the dough, allow to rise in a warm area then bake in a hot oven.

# Basic Food Processing Techniques continued

## Biscuit dough

Place softened butter and sugar into the processing bowl. Process using the ON button until lightly creamed. With the motor running, add eggs one at a time down the food chute, mixing well after each addition. Place dry ingredients into the processing bowl and use the PULSE button until ingredients are just combined. Add dried fruit, nuts, etc. through the food chute and use the Pulse button until the additions are folded through evenly.

## Melt 'n' mix biscuits

Place melted ingredients, followed by liquid ingredients then dry ingredients into the processing bowl. Process ingredients using the PULSE button until just combined. If necessary, interrupt the processing, remove the lid and scrape the mixture from the sides of the bowl. Replace the lid and continue but do not over-process the mixture. Add dried fruit, nuts etc. after this step using PULSE button until folded through evenly.

## PUREEING WITH THE QUAD® PROCESSING BLADE

The Quad® processing blade purees raw and cooked food to the consistency required, including baby food. For many large processing tasks, the four blades will cut the processing time needed to achieve the desired results. Always remember to place the Quad® processing blade into the bowl before adding the food.

**After pureeing the food, carefully remove the Quad® processing blade and use the spatula to scrape any food adhering to the blade and the processing bowl.**

**Note**

## Cooked vegetables

Peel and cut vegetables into 2.5cm cubes. Ensure vegetables are well cooked and softened before processing. Process no more than 2 cups at a time using the ON button until food is pureed to desired consistency.

**After processing vegetables, add stock through the food chute, if necessary, to make a smoother puree.**

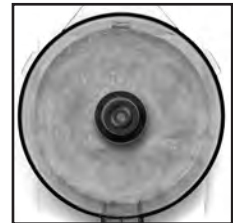
**Note**

## Creamed vegetable soups

Use same process as for cooked vegetables above then with motor running, gradually add no more than 2 cups stock and cream or milk through the food chute. Do not exceed MAX liquid level.



Cooked pumpkin



Pureed pumpkin

## Cooked meat and patés

Trim and cut cooked meat into 2.5cm cubes. For chicken liver paté, leave livers whole. Process no more than 2 cups at a time using the ON button until pureed to desired consistency. For paté, add cream through food chute while motor is running.

**Add pan juices during processing if mixture becomes too stiff.**

**Note**

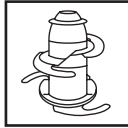
# Basic Food Processing Techniques continued

## Peanut butter

Process shelled peanuts, no more than 2 cups (250g) at a time, using the ON button until pureed to desired consistency. Note: mixture will form into a ball.

**2 cups peanuts will yield approximately 1 cup peanut butter. The natural oil in the butter will separate on standing. Stir before use.**

Note



Shelled peanuts



Peanut butter

## Fresh Fruit

Peel and cut fruit into 2.5cm cubes. Ensure any pips or stones are removed. For hard or firm fruit such as apples and pears, cook until soft before processing. Process no more than 2 cups at a time using the ON button until pureed to desired consistency.

## Baby food

Trim and cut cooked food (meat and/or vegetables) into 2.5cm cubes. Process no more than 2 cups at a time using the ON button until pureed to desired consistency.

**Add stock, milk or gravy during processing if mixture becomes too stiff. If required, freeze excess mixture in ice-cube trays, then re pack in freezer bags ready for use.**

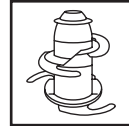
Note

## MIXING AND WHIPPING WITH THE QUAD® PROCESSING BLADE

The Quad® processing blade mixes ingredients for cakes, batters, and egg-based sauces such as mayonnaise. It also whips egg whites and cream. Always remember to place the Quad® processing blade into the processing bowl before adding the food.

### Butter cakes

Place softened butter and sugar into the processing bowl. Process using the ON button until mixture is lightly creamed. With the motor running, add eggs one at a time down the food chute, mixing well after each addition. Add liquid and dry ingredients to the mixture in the processing bowl and process using the PULSE button until folded through evenly. If necessary, interrupt the processing, remove the lid and scrape the mixture from the sides of the bowl. Replace the lid and if adding dried fruit, nuts etc. using PULSE button until folded through evenly.



Creamed butter & sugar



Buttercake batter

### Quick-mix cakes and batters

Use this method for melt 'n' mix cakes, packet cakes and crepe batters. Place all ingredients (starting with the liquid ingredients) into the processing bowl ensuring not to exceed MAX liquid level.

# Basic Food Processing Techniques continued

Process using the ON button until mixed to a smooth consistency. If necessary, interrupt the processing, remove the lid and scrape the mixture from the sides of the bowl. Replace the lid and continue but do not over-process the mixture.

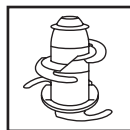
## Egg whites

Ensure the processing bowl and Quad® processing blade are clean, dry and free of any fat residue.

Place a minimum of 6 egg whites and a pinch of salt into the processing bowl. Process using the ON button until egg whites are foamy (about 1 minute). With the motor running, slowly add 1 tablespoon lemon juice to help stabilise the egg white foam.

**The foamed egg whites are not recommended for making meringue or Pavlova (Refer to processing tips).**

**Note**



Egg whites



Egg white foam

## Sorbet

Place ripe fruit and a sugar syrup into the processing bowl and process until smooth. Transfer this mixture to a plastic dish and freeze until just starting to set. Return frozen mixture to the processing bowl and process using PULSE button until smooth. Return mixture to freezer as before and repeat process 2-3 times to break down large ice crystals.

Beat egg whites until foamy (see Egg Whites in this section). Add frozen fruit puree to egg white foam and process using PULSE button until folded through evenly. Freeze until ready to serve.

## Milkshakes

Place milk, flavourings and ice-cream into the processing bowl and process using ON button until frothy. Do not exceed MAX liquid level.

## Whipped cream

Place 600ml well-chilled cream into the processing bowl and process using PULSE button until whipped to desired consistency.

## SLICING, SHREDDING AND GRATING WITH THE DISCS

Both thick and thin slicing can be achieved by using either the Coarse or Fine Slicing/Shredding Discs. Use one side of the Coarse disc for thick slicing and the other side for coarse shredding. Use one side of the Fine Disc for thin slicing and the other side for fine shredding. Carefully turn the required disc so that the process required is facing upwards. When fine grating, is required use the Fine Grating Disc.

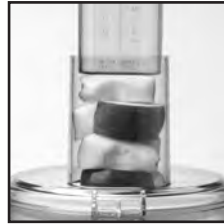
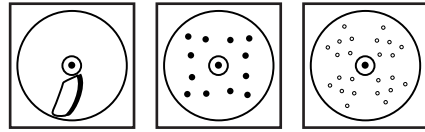
1. Place either the Coarse or Fine Slicing/Shredding or Fine Grating disc into the processing bowl.
2. Prepare food as directed in the following food categories or recipes.
3. Pack food into the food chute as directed in the following food categories. The food should fit snugly so it is supported upright in the food chute, but not so tight that it prevents the food from easily moving down the food chute when guided by the food pusher.
4. Process using the ON button whilst at same time, gently guiding the food down the food chute using the food pusher. Never force the food down as this will damage the discs. Apply light pressure for soft foods such as tomatoes and bananas; medium pressure

# Basic Food Processing Techniques continued

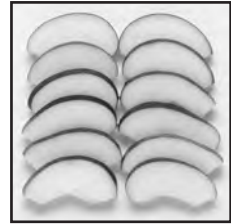
for firmer foods such as potatoes and apples; and firm pressure for hard foods such as Parmesan cheese and deli meats such as salami.

- Repeat this process until all food has been sliced, shredded or grated.

**WARNING: WHEN SLICING, SHREDDING AND GRATING, ALWAYS USE THE FOOD PUSHER TO GUIDE FOOD DOWN THE FOOD CHUTE. NEVER PUT YOUR FINGERS OR SPATULA INTO THE FOOD CHUTE. ALWAYS WAIT FOR THE DISC TO STOP SPINNING BEFORE REMOVING THE LID.**



Apples in chute

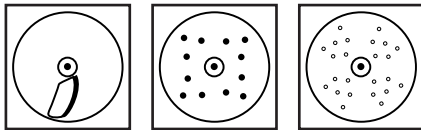


Sliced apples

## Round fruit and vegetables

Prepare fruit or vegetables by washing or peeling, and coring or seeding (if necessary). For small fruit and vegetables (e.g. kiwi fruit, Roma tomatoes), trim one end so the food sits flat in the food chute.

For large fruit and vegetables (e.g. apples), cut in half or quarter to fit food chute. Pack into the food chute with cut side facing disc.



Tomatoes in chute



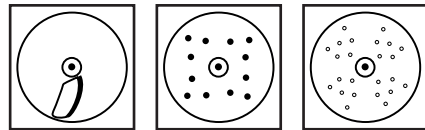
Sliced tomatoes

## Long fruit and vegetables

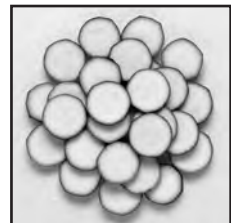
Prepare fruit or vegetable by washing or peeling. Cut the food to fit the length of the food chute (no more than 10cm). If food fits without needing to cut it, trim one end so that it sits flat in food chute.

Pack food vertically into the food chute with cut side facing disc.

For more controlled slicing of long thinner vegetables insert the large food pusher into the food chute, remove the small food pusher and use to guide food down narrower opening of the large food chute.



Zucchini in chute



Sliced zucchini



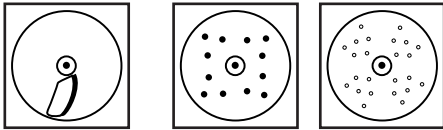
# Basic Food Processing Techniques continued

## Leafy vegetables

For cabbage, wash and shake off excess water. Cut into wedges to fit food chute. For lettuce, separate leaves, wash and dry thoroughly, then roll up and pack vertically into food chute. Slice or shred.

**Slicing or shredding is not recommended for spinach. To process spinach, wash and dry thoroughly, tear into pieces and use chopping blade.**

**Note**



Lettuce in chute



Sliced lettuce

## Cheese

For soft cheese such as Mozzarella and Bocconcini, partially freeze until firm otherwise it will jam in the blades. For hard cheese such as Parmesan, check first that it is not too hard otherwise it will damage the blades - the cheese should slice easily with a sharp knife.

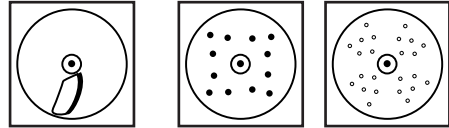
For round cheese such as Mozzarella and Bocconcini, slice one end and pack into the food chute so the flat end is facing the disc.

For wedge-shaped cheese, pack 2 pieces side by side into chute to form a rectangular shape (one piece with tip facing down, other piece with tip facing up). Slice or shred.

## Deli meats

Cut the meat to fit the length of the food chute (no more than 10cm).

Pack into the food chute with cut side facing disc.



Salami in chute



Sliced salami

## Raw meat

Partially freeze trimmed meat that has been cut to fit the food chute until firm. Recommended cuts: pork and lamb fillet, thickly cut boneless sirloin.

Pack into the food chute vertically. Slice.

## Suet

Remove skin from suet and cut into pieces large enough to fit food chute. Partially freeze until firm otherwise it will stick to the blades causing them to jam. Pack into the food chute. Shred.

## Chocolate

Break block of chocolate into pieces. Chill until firm. Pack into the food chute. Shred.

For more information about preparation of food and how to process, refer to Basic Processing Techniques.

For specific recipes, refer to the recipe section.

# Food Processing at a Glance

| Vegetable                                     | Quad® processing blade         | Slicing disc   | Shredding disc               |
|---|--------------------------------|--|------------------------------|
| Avocado                                       | Puree<br>Use: Guacamole        |  |                              |
| Asparagus (cooked)                            | Puree<br>Use: Asparagus dip    |  |                              |
| Beetroot                                      |                                |  | Coarse or fine<br>Use: Salad |
| Broccoli (cooked)                             | Puree<br>Use: Broccoli soup    |  |                              |
| Cabbage                                       |                                | Thick<br>Use: Accompaniment                            | Coarse or fine<br>Use: Salad |
| Carrot  | Chop<br>Use: Vegetable Soup    | Thick<br>Use: Accompaniment                            | Coarse or fine<br>Use: Salad |
| Cauliflower (cooked)<br>Use: Cauliflower soup | Puree                          |  |                              |
| Celery  | Chop<br>Use: Vegetable soup    | Thick<br>Use: Accompaniment                            |                              |
| Chilli  | Chop/mince<br>Use: Seasonings  |  |                              |
| Eggplant (baby)                               |                                | Thick<br>Use: Accompaniment                            |                              |
| Garlic  | Chop/mince<br>Use: Seasonings  |  |                              |
| Ginger  | Chop/mince<br>Use: Seasonings  |  |                              |
| Herbs   | Chop<br>Use: Seasonings, pesto | Thick<br>Use: Vegetable soup                           |                              |
| Leeks   |                                | Thick<br>Use: Vegetable soup                           |                              |
| Lettuce                                       |                                | Thick<br>Use: Salad                                    |                              |
| Mushrooms                                     | Chop<br>Use: Vegetable Soup    | Thick<br>Use: Salad, vegetable soup,<br>mushroom sauce |                              |
| Mushrooms (cooked)                            | Puree<br>Use: Mushroom soup    |  |                              |
| Onion   | Chop<br>Use: Soups, sauces     | Thick<br>Use: Salad                                    |                              |

- Do not fill the bowl above 2 litre MAX level marking for wet and dry ingredients. Always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- To avoid over-processing when coarsely chopping food, frequently check consistency. Use the spatula to scrape down the sides of bowl to ensure an even texture.

# Food Processing at a Glance continued

| Vegetable         | Quad® processing blade                      | Slicing disc                   | Shredding disc                         |
|-------------------|---|--------------------------------|--|
| Parsnip           | Chop<br>Use: Vegetable soup                 |                                |  |
| Parsnip (cooked)  | Puree<br>Use: Accompaniment                 |                                |  |
| Peas (cooked)     | Puree<br>Use: Accompaniment,<br>baby food   |                                |  |
| Potatoes (cooked) | Puree<br>Use: Skordallia<br>(accompaniment) |                                |  |
| Potatoes (raw)    |   | Thin<br>Use: Au gratin         | Coarse or fine<br>Use: fritatta        |
| Pumpkin           |   |                                | Coarse or fine<br>Use: Salad           |
| Pumpkin (cooked)  | Puree<br>Use: Pumpkin soup                  |                                |  |
| Spinach           | Chop<br>Use: Accompaniment                  |                                |  |
| Spinach (cooked)  | Puree<br>Use: Creamed spinach               |                                |  |
| Swede             | Chop<br>Use: Vegetable soup                 |                                |  |
| Tomatoes          | Chop<br>Use: Salsa                          | Thick<br>Use: Sandwich filling |  |
| Zucchini          |   | Thick<br>Use: Accompaniment    | Coarse or fine<br>Use: Salad, fritatta |

# Food Processing at a Glance continued

| Fruit  | Quad® processing blade                                  | Slicing disc                     | Shredding disc             |
|--|---|----------------------------------|----------------------------|
| Apple  | Chop<br>Use: Fruit salad                                | Thick<br>Use: Apple pie          | Coarse<br>Use: Fruit mince |
| Apple (cooked)                                   | Puree<br>Use: Apple sauce                               |                                  |                            |
| Banana   | Puree<br>Use: Baby food                                 | Thick<br>Use: Fruit salad        |                            |
| Berries  | Puree<br>Use: Dessert sauce                             |                                  |                            |
| Citrus Fruit                                     | Chop<br>Use: Fruit salad                                |                                  |                            |
| Citrus Peel                                      | Chop<br>Use: Fruit mince                                |                                  |                            |
| Dried Fruit                                      | Chop<br>Use: Fruit mince                                |                                  |                            |
| Kiwi fruit                                       | Chop<br>Use: Fruit salad<br>Puree<br>Use: Dessert sauce | Thick<br>Use: Dessert decoration |                            |
| Mango  | Chop<br>Use: Fruit salad<br>Puree<br>Use: Dessert sauce |                                  |                            |
| Melon<br>(Honeydew/rockmelon)                    | Chop<br>Use: Fruit salad<br>Puree<br>Use: Dessert sauce |                                  |                            |
| Pear   | Chop<br>Use: Fruit salad                                | Thick<br>Use: Apple pie          |                            |
| Pear (cooked)                                    | Puree<br>Use: Baby Food                                 |                                  |                            |
| Pineapple  | Chop<br>Use: Fruit Salad                                |                                  |                            |
| Stone Fruit (Apricot,<br>nectarine, peach, plum) | Chop<br>Use: Fruit salad<br>Puree<br>Use: Dessert sauce |                                  |                            |
| Strawberries                                     | Puree<br>Use: Dessert sauce                             | Thick<br>Use: Dessert decoration |                            |

# Food Processing at a Glance continued

| Other food            | Quad® processing blade   | Slicing disc                             | Dough blade                      | Shredding disc                       |
|-----------------------|--|--|----------------------------------|--------------------------------------|
| Batters               | Mix<br>Use: Cakes, crepes                                      |  |                                  |                                      |
| Breadcrumbs           | Crumb<br>Use: Coatings, breadcrumb stuffing                    |  |                                  |                                      |
| Cake crumbs           | Crumb<br>Use: Coatings   |  |                                  |                                      |
| Cheese                |  | Thin<br>Use: Garnish                     |                                  | Coarse or fine<br>Use: Grated cheese |
| Chocolate             |  |  |                                  | Coarse or fine<br>Use: Desserts      |
| Cream                 | Whip<br>Use: Dessert decoration                                |  |                                  |                                      |
| Cream Cheese          | Mix<br>Use: Dips, cheese cake                                  |  |                                  |                                      |
| Doughs                |  |  | Mix<br>Use: Pastry, scone, bread |                                      |
| Egg Whites            | Beat<br>Use: Egg foams (not recommended for meringue, pavlova) |  |                                  |                                      |
| Eggs (hard boiled)    | Chop<br>Use: Sandwich fillings                                 |  |                                  |                                      |
| Eggs (whole or yolks) | Beat<br>Use: Mayonnaise  |  |                                  |                                      |
| Ice                   | Crush<br>Use: Mixed drinks, cocktails, slurpies                |  |                                  |                                      |
| Meat                  | Chop/Mince<br>Use : Meatloaf, burgers                          | Thin-thick<br>Use: Stir-fry, stroganoff  |                                  |                                      |
| Meat (cooked)         | Chop<br>Use: Sandwich fillings                                 |  |                                  |                                      |
|                       | Puree<br>Use: Paté, baby food                                  |  |                                  |                                      |
| Meat (deli)           |  | Thin-thick<br>Use: Sandwiches, antipasto |                                  |                                      |
| Nuts                  | Chop<br>Use: Pesto<br><br>Puree<br>Use: Peanut butter          |  |                                  |                                      |
| Sorbet                | Mix<br>Use: Palate cleanser, dessert                           |  |                                  |                                      |
| Suet                  |  |  |                                  | Coarse<br>Use: Fruit mince           |



# Processing Tips

- If chopping fruit to add to cake batter, process before making batter, adding a little flour from quantity recommended in recipe to prevent fruit sticking to blades.
- When crumbing bread for stuffing, use stale bread as fresh bread sticks to blades.
- Add liquid to pureed foods after processing.
- Use the food chute when adding liquid to processed mixtures.
- Peanut butter made in the food processor will separate on standing. Stir just before use.
- When processing a variety of ingredients, it is not necessary to remove them after each addition, unless they exceed the MAX level marking.
- When mixing dry and wet ingredients, the mixture will process more evenly if the wet ingredients are placed in the bowl preceding the dry ingredients.
- Egg white foams used for aerating mixtures such as fruit sorbet, work successfully. A minimum of 6 egg whites is recommended to ensure lower section of the Quad® processing blade is covered to maximise the effect.
- Beating egg whites for pavlova or meringue, requires lengthy beating to dissolve the sugar and entrap the air. The sharp cutting edge of the processing blade will not aerate the mixture sufficiently. It is therefore not recommended to beat egg whites for meringue in a food processor.
- Before slicing and shredding, trim the food to fit the food chute.
- Before slicing and shredding soft, partially freeze softer structured foods (such as meat) until just firm.
- When finished processing, press the OFF button, switch the food processor off at the power outlet and unplug the power cord.

# Cleaning and Care

## Motor base

Wipe the motor base with a clean, damp cloth after each use. Dry thoroughly with a soft, clean cloth.

## Processing bowl and lid

Hand wash in hot, soapy water using a mild detergent. Do not use a scourer or abrasive cleaners as they will scratch the plastic surface.

## Lid seal

Your Breville ikon™ Food Processor is equipped with a silicone seal, located in a recess around the outer rim of the food processor bowl lid, to reduce leakage while processing larger volumes of wet ingredients. The silicon seal is removable for cleaning purposes. However, to ensure its effectiveness, the silicone seal must be inserted correctly.

## Removing the seal

Pry the silicone seal out of the recess in which it is positioned, using your fingers or non marking, blunt implement such as the tip of the plastic spatula provided, and gently pull it over the lower edge of the lid. Once a section of the silicon seal has cleared the lower edge of the lid, it should come off with ease. Be careful not to over-stretch the silicon seal as this may damage or break it. Clean the silicon seal in warm water using a mild detergent, rinse and dry thoroughly.

## Installing the seal

### Step 1

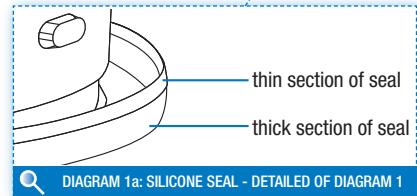
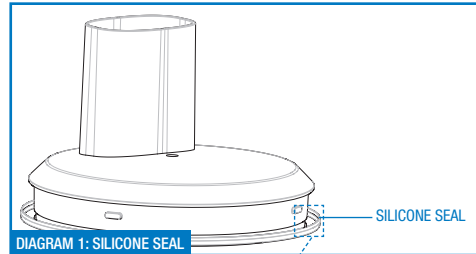
To ensure the silicone seal is inserted properly, the ribbed side of the seal should sit against the bowl and the smooth side should face out.

### Step 2

The smooth side of the seal has a thick and thin section. Ensure the thin section of the seal is sitting on top of the thick section. See diagram 1a

### Step 3

Once positioned correctly, place a small section of the silicon seal into the recess it was removed from, then, holding the seal in position with one hand, gently stretch the remainder of the seal over the lower edge of the lid and into the recess. Ensure that the silicon seal aligns and sits wholly within the recess around the outer rim of the food processor bowl lid. See diagram 1.



## Quad® processing blade, dough blade, discs and storage lid

Hand wash the storage lid. Use the double ended cleaning brush accessory to scrub stubborn food off blades and discs and for the inside of the processing blade central support. To avoid accidental cuts, do not leave Quad® processing blade or discs to soak in sudsy water. The Quad® processing blade, dough blade, discs and storage lid can also be washed in the dishwasher (top shelf only).

**The small end of the double sided cleaning brush can be used for cleaning small crevices of the Quad® processing blade and dough blade shafts.**

**Note**

## Food stains and odours

Foods such as carrot may leave a stain on plastic parts whilst other foods such as garlic may leave a strong odour. To remove either, soak the parts for 5 minutes in 2 litres of water with ½ cup lemon juice added. Rinse and wash as normal.

# Storage

- Ensure the food processor is switched off and unplugged at the power outlet.
- Ensure all parts of the food processor are clean and dry.
- Place the attachment spindle onto the motor base shaft then place the large processing bowl onto the attachment spindle but DO NOT turn clockwise to the locked position. Carefully grasp the Quad® processing blade using the central plastic support and position it over the attachment spindle and push down until inserted correctly.
- Place the lid on top of the processing bowl but DO NOT turn clockwise to the locked position.
- Place the food pusher, with the measuring cup inserted, into position in the food chute.
- It is advisable not to store the food processor with the processing bowl or lid locked onto the processing bowl as unnecessary strain will be placed on the operating and safety switches on the processing bowl and the motor base.
- Place the discs in the storage container and store in a safe place out of the reach of children to avoid accidental cuts. It is not recommended to store the discs in a drawer with other utensils.
- The dough blade, spatula, cleaning brush and storage lid should be stored together in an accessible cupboard.
- Store the ikon™ Food Processor upright on the kitchen bench or in an easily accessible cupboard.
- Do not place or store anything on top.



**THE Quad® PROCESSING BLADE AND DISCS ARE EXTREMELY SHARP, HANDLE WITH CARE AT ALL TIMES.**



**NEVER IMMERSER THE MOTOR BASE, POWER CORD OR POWER PLUG IN WATER OR ANY OTHER LIQUID**



**NEVER STORE YOUR ikon™ FOOD PROCESSOR WITH THE LID LOCKED INTO POSITION. DOING SO WILL CAUSE UNNECESSARY STRAIN ON THE AUTO OPERATING SWITCH ON THE HANDLE OF THE PROCESSING BOWL AND THE AUTOMATIC SAFETY SWITCH ON THE MOTOR BASE.**



**DO NOT PUT ANY PART OF THE ikon™ FOOD PROCESSOR IN THE MICROWAVE OVEN.**

# Recipes



# Contents

|                                       | Page |
|---------------------------------------|------|
| Appetisers, entrees and soups         | R3   |
| Fish, chicken and meat                | R13  |
| Vegetables, salads and accompaniments | R18  |
| Sweet treats                          | R26  |

# Appetisers, entrées and soups

## Hommous

Makes approximately 1½ cups

425g can chick peas, well drained  
2 cloves garlic, peeled  
2 tablespoons toasted sesame seeds  
2 tablespoons cream  
2 tablespoons lemon juice  
1 tablespoon peanut butter (see R24)  
1 teaspoon cumin

1. Assemble ikon™ Food Processor using Quad® processing blade
2. Place all ingredients into processing bowl. Process until smooth.
3. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve chilled with slices of Lebanese bread.

## Baba ghannoush

Makes approximately 1½ cups

500g eggplant, peeled and roughly chopped  
1 teaspoon peanut butter (see R24)  
½ cup yoghurt  
2 cloves garlic, peeled  
½ cup fresh coriander leaves  
1 teaspoon cumin  
½ teaspoon sesame oil  
1 tablespoon lemon juice

1. Place eggplant into a baking dish in a single layer. Bake in a preheated oven at 200°C for 30-40 minutes or until tender. Remove from oven, cool.
2. Assemble ikon™ Food Processor using Quad® processing blade
3. Place eggplant and remaining ingredients into processing bowl. Process until smooth.
4. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve with slices of Lebanese bread.

NOTE: ALL RECIPES USE AUSTRALIAN STANDARD MEASURING CUPS AND SPOONS.

R3



# Appetisers, entrées and soups continued

## Guacamole

**Makes approximately 4 cups**

3 large avocados, peeled and stone removed  
1 Spanish onion, peeled and quartered  
2 tablespoons lime or lemon juice  
1 tablespoon sweet Thai chilli sauce  
300ml sour cream  
½ cup fresh coriander leaves, optional

1. Assemble ikon™ Food Processor using Quad® processing blade
2. Place all ingredients into processing bowl. Process until smooth.
3. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve with vegetable crudités or corn chips.

## Creamy salsa dip

**Makes approximately 2 cups**

250g cream chesse, cubed and softened  
375g jar chunky Mexican salsa

1. Assemble ikon™ Food Processor using Quad® processing blade
2. Place both ingredients into processing bowl. Process until well mixed.
3. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve with vegetable crudités, biscuit crackers or corn chips.

# Appetisers, entrées and soups continued

## Antipasto

### Makes 4-6 serves

2 bocconcini cheeses

125g Parmesan cheese

250g Csbai salami

2 firm Roma tomatoes

1 firm pear

Olives

Marinated artichokes

Marinated char-grilled vegetables (capsicum, zucchini, eggplant)

Basil leaves

Olive oil

Balsamic vinegar

1. Place bocconcini cheeses into freezer until just firm (approximately 30 minutes).
2. Assemble ikon™ Food Processor using the thin slicing disc.
3. Slice Parmesan cheese then remove from the processing bowl and set aside.
4. Slice salami then remove from the processing bowl and set aside.
5. Reassemble ikon™ Food Processor using the thick slicing disc.
6. Slice tomatoes then remove from the processing bowl and set aside.
7. Slice bocconcini cheeses then remove from the processing bowl and set aside.
8. Just before serving peel, quarter and core the pear then slice. (Pear will discolour if prepared too far in advance).
9. Place olives, artichokes and char-grilled vegetables into the centre of a large serving platter. Arrange alternate slices of bocconcini, tomato and basil leaves on the platter then drizzle with olive oil and sprinkle with balsamic vinegar. Pile salami and arrange pear slices onto the platter and sprinkle with sliced Parmesan cheese.

**To achieve even slices of food, refer to the various food categories in Slicing with the Discs section (page 17).**

Note

NOTE: ALL RECIPES USE AUSTRALIAN STANDARD MEASURING CUPS AND SPOONS.

R5

# Appetisers, entrées and soups continued

## Swiss cheese gnocchi

### Makes 4 serves

500g potatoes, peeled and quartered

8 cups/2 litres chicken stock

1½ cups/225g plain flour

½ cup/75g plain flour, extra

¼ teaspoon cayenne pepper

### Cheese Sauce:

125g Swiss cheese

90g Parmesan cheese

300ml cream

½ cup sour cream

2 tablespoons snipped chives

½ cup/125ml white wine

Freshly ground black pepper

1. Cook potatoes in chicken stock until tender. Drain well and cool.
2. Assemble ikon™ Food Processor using Quad® processing blade
3. Place potatoes into processing bowl. Process until smooth. Add flour gradually through the food chute, processing to form a dough ball. Remove dough from processing bowl and knead lightly on a lightly flour dusted surface until a smooth dough is formed,
4. Divide the dough into four portions and roll each portion into a cylinder shape that is about 2.5cm thick. Cut into 2cm lengths to form gnocchi pieces. Press each gnocchi piece with a floured fork to flatten slightly.
5. Bring a large saucepan of water to the boil. When boiling rapidly, drop in the gnocchi, then reduce the heat and simmer until the gnocchi rise to the surface, approximately 2-3 minutes. Use a slotted spoon to lift the gnocchi out of the water and drain. Place into a serving dish and keep warm while making the Cheese Sauce.
6. To make the Cheese Sauce: Assemble ikon™ Food Processor using fine shredding disc and shred the Swiss cheese. Change to the fine grating disc and grate the Parmesan cheese. Combine all sauce ingredients in a saucepan. Stir constantly over a medium heat until cheese has melted and sauce has thickened.
7. Pour Cheese Sauce over gnocchi and serve immediately.

Serve Swiss Cheese Gnocchi as a entrée or light meal.

# Appetisers, entrées and soups continued

## Mixed Vegetable Frittata

Makes 4-6 serves

2 medium potatoes, peeled  
400g kumera, peeled  
400 pumpkin, peeled  
2 medium carrots, peeled and trimmed  
1 leek, trimmed and cleaned  
3 zucchinis, trimmed  
150g Swiss cheese  
½ cup/75g self-raising flour  
Freshly ground black pepper, optional  
3 x 60g eggs, lightly beaten  
¾ cup/190ml milk

1. Assemble ikon™ Food Processor using the coarse shredding disc.
2. Cut potatoes, kumera and pumpkin to fit easily into the food chute.
3. Shred potatoes, kumera, pumpkin, carrots, leek and zucchinis, remove from processing bowl and place into a large mixing bowl. Shred Swiss cheese.
4. Combine Swiss cheese and flour with the shredded vegetables and season if desired.
5. Combine the eggs and milk then stir into the vegetable mixture. Pour mixture into a lightly greased oven proof dish and bake in a preheated oven at 220°C for 20-30 minutes or until golden brown and set.

Serve Mixed Vegetable Frittata with a salad, as an entrée or light meal.

# Appetisers, entrées and soups continued

## Pumpkin soup

**Makes approximately 1½ litres**

1 leek, trimmed and cleaned  
2cm piece fresh ginger, peeled  
1 tablespoon butter or oil  
1 teaspoon ground cumin  
500g pumpkin, peeled and cubed  
1 medium potato, peeled and cubed  
3 cups/750ml chicken stock  
1½ cups sour cream, for garnish  
Chopped garlic chives, for garnish

1. Assemble ikon™ Food Processor using the thick slicing disc and slice the leek and ginger.
2. Heat butter in a large saucepan, add sliced leek and ginger, sauté until tender, stir in cumin. Add pumpkin, potato and chicken stock, cover and cook until tender. Remove from heat and allow to cool.
3. Reassemble ikon™ Food Processor using the Quad® processing blade.
4. Place half of the cooled ingredients into processing bowl. Process until smooth and remove. Repeat with remaining ingredients. Reheat soup before serving.

Serve Pumpkin Soup hot, garnished with 1 tablespoon sour cream and a sprinkle of chives.

# Appetisers, entrées and soups continued

## Pea and ham soup

**Makes approximately 2 litres**

500g packet green split peas

1 onion, peeled and quartered

2 carrots, peeled, trimmed and sliced

1 parsnip, peeled

1 tablespoon olive oil

1 ham bone (approximately 1kg)

8 cups/2 litres water

1. Soak peas in cold water overnight according to packet directions, then drain.
2. Assemble ikon™ Food Processor using the thick slicing disc and slice the onion, carrots and parsnip.
3. Heat oil in a large saucepan, add sliced onion, carrots and parsnip and cook until golden. Add peas, ham bone and water. Cover, bring to the boil then simmer for 2 hours, stirring occasionally.
4. Allow ingredients to cool for approximately 30 minutes. Lift ham bone out of saucepan and remove meat from the bone. Chop ham meat and reserve, discard bone.
5. Reassemble ikon™ Food Processor using the Quad® processing blade.
6. Place half of the cooled ingredients in the saucepan into processing bowl. Process until smooth and remove. Repeat with remaining ingredients.
7. Transfer processed mixture back into saucepan with ham meat and reheat before serving.

Serve hot with crusty bread rolls.

**When processing soup do not exceed the MAX liquid level on the side of the processing bowl.**

Note



# Appetisers, entrées and soups continued

## Leek and potato soup

**Makes approximately 2 litres**

2 leeks, trimmed and washed  
2 tablespoons/40g butter  
2 cloves garlic, peeled and crushed  
750g potatoes, peeled and roughly chopped  
1 cup/250ml chicken stock  
1 cup sour cream  
Salt and pepper, optional  
Chopped chives, for garnish

1. Assemble ikon™ Food Processor using the thick slicing disc and slice the leeks.
2. Heat butter in a large saucepan, add leeks and garlic and sauté for 3-4 minutes until softened. Add potatoes and stock. Cover, bring to the boil then simmer until potatoes are soft. Cool slightly.
3. Reassemble ikon™ Food Processor using the Quad® processing blade.
4. Place half of the cooled ingredients into the processing bowl. Process until smooth and remove. Repeat with remaining ingredients.
5. Transfer processed mixture back into saucepan, stir in sour cream, season to taste and reheat gently before serving.

Serve hot garnished with chives.

# Appetisers, entrées and soups continued

## Tangy tomato soup

Makes approximately 1½ litres

1kg Roma tomatoes, halved  
2 Spanish onions, peeled and quartered  
2 cloves garlic, peeled  
½ cup basil leaves  
2 small red chillies, trimmed, seeds removed  
2 tablespoons olive oil  
2 cups/500ml chicken stock  
2 tablespoons Balsamic vinegar  
½ cup sour cream  
Salt and pepper, optional  
Basil leaves, for garnish

1. Assemble ikon™ Food Processor using the Quad® processing blade.
2. Place tomatoes, onions, garlic basil leaves and chillies into processing bowl. Process using the Pulse button in short bursts until ingredients are chopped.
3. Heat oil in a large saucepan, add chopped ingredients and sauté for 2-3 minutes stirring constantly. Add chicken stock and vinegar. Cover, bring to the boil then simmer uncovered for 30 minutes. Cool slightly.
4. Place half of the cooled ingredients into the processing bowl. Process until smooth and remove. Repeat with remaining ingredients.
5. Transfer processed mixture back into saucepan, stir in sour cream, season to taste and reheat gently before serving.

Serve hot garnished with basil leaves.

**When processing soup do not exceed the MAX liquid level on the side of the processing bowl.**

Note

# Appetisers, entrées and soups continued

## Vegetable soup

**Makes approximately 2½ litres**

1 Spanish onion, peeled and quartered  
4 sticks celery, trimmed and sliced  
4 carrots, trimmed, peeled and sliced  
2 parsnips, trimmed, peeled and sliced  
3 tablespoons/60g butter  
2 tablespoons olive oil  
¾ cup lentils and barley soup mix  
8 cups/2 litres chicken stock  
440g can peeled tomatoes, chopped  
Salt and pepper, optional  
Chopped parsley, for garnish

1. Assemble ikon™ Food Processor using the Quad® processing blade.
2. Place onion, celery, carrots and parsnip into the processing bowl and process using the Pulse button in short bursts until the vegetables are roughly chopped.
3. Heat butter and oil in a large saucepan, add chopped vegetables and sauté for 3-4 minutes. Add stock and tomatoes. Cover, bring to the boil then simmer until vegetables are tender. Season to taste.

Serve hot garnished with parsley.

# Fish, chicken and meat

## Smoked fish terrine

Makes 4-6 serves

500g smoked fish  
2 bay leaves  
2 teaspoons peppercorns  
3 slices lemon  
1 Spanish onion, peeled and quartered  
1 piece lemon peel, roughly chopped  
1 small red chilli, seeded  
½ cup parsley sprigs  
2 tablespoons toasted pinenuts  
4 x 60g eggs  
4 tablespoons/80g butter, melted  
1 teaspoon curry paste  
1 teaspoon ground cumin  
1 cup sour cream  
3 cups cooked long-grain rice

1. Place fish, bay leaves, peppercorns and lemon slices into a shallow pan with sufficient cold water to cover the fish. Cover, bring to the boil then simmer for 8-10 minutes or until fish flakes easily. Remove fish and drain. Discard water, bay leaves, peppercorns and lemon slices.
2. Assemble ikon™ Food Processor using the Quad® processing blade.
3. Remove any bones from the fish and discard.
4. Place onion, lemon peel, chilli, parley and pinenuts into the processing bowl. Process until finely chopped. Add eggs, butter, curry paste, cumin, sour cream, rice and fish. Process until combined.
5. Spoon mixture into a greased and lined loaf tin or terrine dish. Place terrine dish into a baking dish, pour sufficient water into the baking dish to come half-way up the side of the terrine dish and bake in a preheated oven at 180°C for 30-40 minutes or until golden brown and set. Remove from oven, cool and chill.

Serve chilled slices of Smoked Fish Terrine with salad.

# Fish, chicken and meat continued

## Thai fish cakes

### Makes 24 serves

8 green beans  
1 small onion, peeled and quartered  
2 cloves garlic, peeled  
2 thick slices peeled ginger  
2 red chillies, trimmed  
2cm piece fresh lemon grass  
6 Kaffir lime leaves, crushed  
¼ bunch coriander, roughly chopped  
350g white boneless fish fillets, cubed  
1 x 60g egg  
2 tablespoons water  
1 tablespoon fish sauce  
Oil, for shallow frying

### Cucumber Sauce:

½ cup warmed honey  
1 tablespoon lime juice  
1 tablespoon finely chopped cucumber

1. Assemble ikon™ Food Processor using thin slicing disc.
2. Pack beans into food chute vertically and slice. Remove beans from processing bowl.
3. Reassemble ikon™ Food Processor using Quad® processing blade. Place onion, garlic, ginger, chillies, lemongrass, lime leaves and coriander into processing bowl. Process to a paste. Add fish, egg, water and fish sauce and process using Pulse button in short bursts until mixture is smooth.
4. Remove mixture from processing bowl and stir in sliced beans. Shape mixture into 24 fish cakes.
5. Heat a little oil in a large frypan and cook fish cakes on a medium heat for 5 minutes on each side or until cooked through and golden brown.
6. Combine ingredients for Cucumber Sauce.

Serve hot Thai Fish Cakes with Cucumber Sauce.

# Fish, chicken and meat continued

## Peanut satay meatballs

**Makes 30 serves**

3 slices stale bread, crust removed  
500g chicken or pork fillet, cubed  
1 onion, peeled and quartered  
½ cup shelled peanuts  
2 cloves garlic, peeled  
1 bunch coriander, roughly chopped  
1 x 60g egg  
Corn flour, for coating  
Peanut oil, for shallow frying  
Peanut Satay Sauce (see R25)

1. Assemble the ikon™ Food Processor using the Quad® processing blade.
2. Process bread slices until soft breadcrumbs form. Remove breadcrumbs from processing bowl and set aside.
3. Place meat, onion, peanuts, garlic and coriander into the processing bowl. Process using the Pulse button in short bursts until ingredients are finely minced.
4. With the motor running, add egg through the food chute and use the Pulse button in short burst until egg is mixed through.
5. Add breadcrumbs and process using Pulse button until mixture is just combined. Roll tablespoonsful of the mixture into balls, then coat in cornflour.
6. Heat a little oil in a large frypan and cook meatballs on a medium heat for 20 minutes, turning occasionally, until cooked and golden brown.

Serve hot with steamed rice and Peanut Satay Sauce

## Crispy batter for fish

**Makes sufficient batter to coat 1kg fish fillets**

1 x 60g egg  
¾ cup/190ml water  
¾ cup/190ml milk  
2 tablespoons vinegar  
1½ cups/225g plain flour  
½ cup/75g self-raising flour  
Pinch of salt

1. Assemble ikon™ Food Processor using the Quad® processing blade.
2. Place ingredients in above order into the processing bowl. Process until smooth. Allow to stand for 15 minutes before using to coat fish for deep frying.

**NOTE: ALL RECIPES USE AUSTRALIAN STANDARD MEASURING CUPS AND SPOONS.**

R15



# Fish, chicken and meat continued

## Beef burgers

### Makes 4 serves

750g topside steak, cubed  
1 onion, peeled and quartered  
1 clove garlic, peeled  
4 sprigs parsley  
4 slices bread, crust removed  
2 tablespoons seeded mustard  
¼ cup tomato sauce  
2 x 60g eggs  
¼ teaspoon dried oregano  
1 teaspoon black pepper  
¼ teaspoon salt  
Oil, for shallow frying

1. Assemble ikon™ Food Processor using Quad® processing blade.
2. Place all ingredients except for the oil into the processing bowl. Process, using the Pulse button on short bursts, until the ingredients are minced and combined. Remove mixture and shape into 4 thick burgers.
3. Heat a little oil in a frypan, add burgers and cook for approximately 5 minutes on each side.

Serve hot on toasted burger buns with lettuce leaves, sliced tomato and beetroot.

# Fish, chicken and meat continued

## Chilli con carne

### Makes 4 serves

150g rindless bacon, roughly chopped  
1 large Spanish onion, peeled and quartered  
2 cloves garlic, peeled  
2 red chillies, trimmed and deseeded  
1 tablespoon oil  
750g topside steak, cubed  
440g can red kidney beans, drained  
440g can chopped tomatoes  
1 red capsicum, seeded and roughly chopped  
1 teaspoon dried tarragon  
½ cup tomato sauce  
1 teaspoon freshly ground black pepper  
2 cups/500ml red wine

1. Assemble ikon™ Food Processor using Quad® processing blade.
2. Place bacon, onion, garlic and chilli into the processing bowl. Process until chopped.
3. Heat oil in a large frypan, add chopped ingredients and cook over medium heat until well browned.
4. Place steak into the processing bowl and process until minced. Add minced steak to frypan, and stir constantly with other ingredients until well browned. Stir in remaining ingredients, cover bring to the boil then simmer until sauce thickens.

Serve with jacket potatoes and salad.

# Vegetables, salads and accompaniments

## Herbed bread stuffing

### Makes 16 serves

125g button mushrooms  
1 Spanish onion, peeled and quartered  
2 sticks celery, roughly chopped  
100g pistachio nuts, shelled  
4 sprigs parsley  
125g rindless bacon, roughly chopped  
75g leg ham, roughly chopped  
4 slices bread, torn in pieces  
100g butter, melted  
2 x 60g eggs  
¼ teaspoon salt  
Freshly ground black pepper

1. Assemble ikon™ Food Processor using the Quad® processing blade.
2. Place mushrooms, onion, celery, nuts, parsley, bacon and ham in the processing bowl. Process until chopped. Add bread, butter, eggs, salt and pepper. Process until combined.

Use as a stuffing for roast chicken or pork.

## Skordalia

### Makes 4 serves

3 large potatoes, peeled and quartered  
4 cloves garlic, peeled and crushed  
1 tablespoon/20g butter  
1 tablespoon milk  
Salt and pepper, optional

1. Cook potatoes until soft. Drain well.
2. Assemble ikon™ Food Processor using the Quad® processing blade.
3. Place potatoes, garlic, butter and milk into the processing bowl. Process until smooth. Season to taste.

Serve as an accompaniment.

# Vegetables, salads and accompaniments continued

## Potato gratin

Makes 4-6 serves

100g Cheddar cheese, grated

2 cloves garlic, peeled

700g baby new potatoes

1 small Spanish onion, peeled

3 tablespoons/60g butter, diced

300ml cream

1 cup/250ml milk

1 cup dried breadcrumbs (see page 13)

1. Assemble the ikon™ Food Processor using the fine shredding disc and shred the cheese. Remove cheese from processing bowl.
2. Press garlic cloves flat with a knife to release juices. Rub crushed garlic over the base of a lightly greased oven proof dish.
3. Reassemble the ikon™ Food Processor using the thick slicing disc and slice the potatoes and onion.
4. Arrange sliced potatoes and onion in alternate layers in the prepared dish. Scatter diced butter over the top.
5. Combine shredded cheese, cream and milk. Pour over potatoes and onion. Sprinkle with bread crumbs.
6. Bake in a preheated oven at 210°C for 40-45 minutes or until cooked and golden brown.

To achieve even slices of food, refer to the various food categories in Slicing with the Discs section (page 17)

Note

NOTE: ALL RECIPES USE AUSTRALIAN STANDARD MEASURING CUPS AND SPOONS.

R19

# Vegetables, salads and accompaniments continued

## Creamed spinach

**Makes 4 serves**

1 bunch spinach leaves, torn into pieces  
¼ cup light sour cream  
¼ teaspoon ground nutmeg  
Salt and pepper, optional

1. Steam spinach leaves until just softened. Drain well.
2. Assemble ikon™ Food Processor using the Quad® processing blade.
3. Place spinach, sour cream and nutmeg into the processing bowl. Process until smooth. Season to taste.

Serve as an accompaniment.

## Greek salad

**Makes 4 serves**

3 Lebanese cucumbers  
1 Spanish onion, peeled and quartered  
8 Roma tomatoes, quartered  
125g Fetta cheese, drained and cubed  
125g Kalamata olives  
1 clove garlic, peeled and sliced  
200g mixed lettuce leaves  
½ cup/125ml French salad dressing  
Freshly ground black pepper

1. Assemble the ikon™ Food Processor using the thick slicing disc.
2. Slice cucumbers and onions, then transfer to a large serving bowl and toss with remaining ingredients.

Serve chilled with crusty bread.

# Vegetables, salads and accompaniments continued

## Waldorf salad

**Makes 4-6 serves**

3 Granny Smith apples, quartered  
½ bunch celery sticks, trimmed  
2 tablespoons lemon juice  
100g smoked walnuts

**Dressing:**

3 egg yolks  
2 teaspoons seeded mustard  
¼ cup olive oil  
2 tablespoons garlic chives  
Salt and pepper, optional

1. Assemble the ikon™ Food Processor using the thick slicing disc.
2. Slice apples and celery, then transfer to a large serving bowl and toss with lemon juice and walnuts.
3. Reassemble the ikon™ Food Processor using the Quad® processing blade.
4. For the dressing: place eggs yolks and mustard into the processing bowl. With the motor running, slowly add the oil through the food chute processing until smooth and creamy. Add chives and process until just combined. Season to taste.
5. Fold dressing through tossed ingredients and serve chilled.

**NOTE: ALL RECIPES USE AUSTRALIAN STANDARD MEASURING CUPS AND SPOONS.**

R21



# Vegetables, salads and accompaniments continued

## Coleslaw

### Makes 4-6 serves

300g white cabbage, cut in wedges  
300g purple cabbage, cut in wedges  
2 carrots, peeled  
1 Spanish onion, peeled and quartered  
1 red capsicum, quartered  
1 green capsicum, quartered  
2 sticks celery  
2 Granny Smith apples, quartered

### Dressing:

1 cup mayonnaise (see R23)  
¼ cup light sour cream  
1 tablespoon seeded mustard

1. Assemble the ikon™ Food Processor using the coarse shredding disc.
2. Shred cabbages, carrots, onion and capsicum, then transfer to a large serving bowl.
3. Reassemble the ikon™ Food Processor using the thick slicing disc and slice the celery and apples. Toss with shredded ingredients.
4. For the dressing: combine mayonnaise, sour cream and mustard.
5. Fold dressing through tossed ingredients and serve chilled.

# Vegetables, salads and accompaniments continued

## Mayonnaise

**Makes approximately 2 cups**

3 egg yolks  
2 teaspoons Dijon mustard  
1 teaspoon seeded mustard  
2 cloves garlic, peeled, optional  
1 tablespoon white vinegar  
1½ cups/375ml olive oil

1. Assemble the ikon™ Food Processor using the Quad® processing blade.
2. Place egg yolks, mustard, garlic and vinegar into the processing bowl. With the motor running slowly add oil through the food chute, processing until smooth and creamy.

Variations - add one of the following to the prepared mayonnaise:

- For a rich, creamy mayonnaise, add ¼ cup double cream.
- For yoghurt mayonnaise, add ¼ cup plain yoghurt
- For lemon mayonnaise, substitute vinegar with lemon juice and add 1 teaspoon grated lemon rind

## Quick Bearnaise sauce

**Makes approximately 4 cups**

4 x 60g eggs  
¼ cup tarragon or herbed vinegar  
250g butter

1. Assemble the ikon™ Food Processor using the Quad® processing blade.
2. Place eggs into the processing bowl.
3. Heat vinegar in a small saucepan until boiling. With the motor running slowly add the hot vinegar through the food chute.
4. Melt the butter in a small saucepan until just bubbling, do not boil. With the motor running slowly add the butter through the food chute and process until thick and creamy.

Serve Bearnaise Sauce with roast beef or barbecued meats.

Variation – Hollandaise Sauce:

- Substitute the vinegar with lemon juice.

**NOTE: ALL RECIPES USE AUSTRALIAN STANDARD MEASURING CUPS AND SPOONS.**

R23

# Vegetables, salads and accompaniments continued

## Pesto

### Makes approximately 2 cups

- 125g Parmesan cheese
- 4 cups firmly packed basil leaves (approx. 2 bunches)
- 1 cup/125g pinenuts
- 4 cloves garlic, peeled
- ½ cup olive oil
- 1 tablespoon lemon juice

1. Assemble the ikon™ Food Processor using the fine grating disc.
2. Finely grate the Parmesan cheese and remove from processing bowl.
3. Reassemble the ikon™ Food Processor using the Quad® processing blade.
4. Place basil, pinenuts, garlic and grated cheese into the processing bowl. With the motor running, slowly add oil and lemon juice through the food chute until ingredients are finely chopped and just combined.

Serve Pesto tossed through hot pasta or with char-grilled meats.

## Peanut butter

### Makes approximately 1 cup

- 2 cups/250g shelled peanuts

1. Assemble the ikon™ Food Processor using the Quad® processing blade.
2. Place peanuts into the processing bowl and process for approximately 1-2 minutes until mixture becomes smooth and forms into a ball.
3. Spoon peanut butter into a dry, sterilized jar and refrigerate. Store in the refrigerator for up to 2 weeks.

# Vegetables, salads and accompaniments continued

## Peanut satay sauce

Makes approximately 1½ cups

- ½ cup peanut butter (see R24)
- ½ cup coconut milk
- ⅓ cup lemon juice
- 2 teaspoons light soy sauce
- 2 teaspoons brown sugar

1. Assemble the ikon™ Food Processor using the Quad® processing blade.
2. Place all ingredients into the processing bowl and process until combined.
3. Transfer mixture to a small saucepan and heat gently. If desired, thin the sauce with a little water.

Serve Peanut Satay Sauce with chicken or pork kebabs.

## Crusty bread rolls

Makes 12 bread rolls

- 3½ cups/525g bread or baker's flour
- 2 teaspoons sugar
- 2 teaspoons instant active dry yeast
- 1½ teaspoons salt
- 1 tablespoon oil
- 1¼ cups/315ml warm water

1. Assemble ikon™ Food Processor using the dough blade.
2. Place flour, sugar, yeast, salt and oil into the processing bowl. Process until oil is absorbed into flour.
3. With the motor running, slowly add the water through the food chute. Process until dough forms into a ball. Do not over process.
4. Remove dough and knead on a lightly flour dusted surface. Transfer dough to a large, lightly greased bowl, cover and stand in a warm area until doubled in size, approximately 40 minutes.
5. Remove dough and knead on a lightly floured surface until smooth and elastic. Cut dough into 12 equal pieces then knead each piece well and shape into a ball.
6. Place dough balls into a lightly greased 28cm x 18cm lamington pan. Cover and stand in a warm area until doubled in size, approximately 20 minutes.
7. Bake rolls in a preheated oven at 220°C for 15-20 minutes or until cooked and golden brown.
8. Place hot rolls onto a cooling rack. Serve warm.

**NOTE: ALL RECIPES USE AUSTRALIAN STANDARD MEASURING CUPS AND SPOONS.**

R25

# Sweet treats

## Apple tart

Makes 4-6 serves

- 1 quantity Rich Sweet Shortcrust Pastry (see R28)
- 1kg Golden Delicious apples, peeled and cored
- 2 tablespoons lemon juice
- ¼ cup caster sugar
- ½ teaspoon ground cinnamon
- 1 tablespoon milk, for brushing
- 1 tablespoon caster sugar, extra

1. Roll out half of the pastry to line a 20cm flan pan. Prick the base with a fork, cover and refrigerate for 10 minutes.
2. Assemble the ikon™ Food Processor using the thick slicing disc and slice the apples.
3. Arrange apples over the prepared pastry base. Sprinkle with lemon juice, sugar and cinnamon.
4. Roll out remaining pastry sufficiently to cover the flan pan. Layer the pastry over the top of the filling then trim and crimp the edges of the pastry.
5. Brush top of pastry with a little milk and sprinkle with sugar. Make 2 slits in top of pastry with tip of a sharp knife.
6. Bake in a preheated oven at 200°C for 40 minutes or until pastry is crisp and golden.

Serve warm or cold, with whipped cream.

### Variations

- Apple and Sultana: In Step 3 add ½ cup sultanas
- Apple and Rhubarb: In Step 3 add ½ cup cooked rhubarb

To achieve even slices of food, refer to the various food categories in Slicing with the Discs section (page 17)

Note

# Sweet treats continued

## Fruit mince pies

### Makes 36 serves

200g beef suet, well chilled  
2 small Granny Smith apples, peeled, cored and quartered  
750g mixed dried fruit  
¼ cup slivered almonds  
½ cup brown sugar  
¼ teaspoon mixed spice  
2 teaspoons grated lemon zest  
¼ cup lemon juice  
¼ cup brandy  
1 quantity Rice Sweet Shortcrust Pastry (see R28)  
1 egg white, lightly beaten, for brushing  
1 tablespoon caster sugar, extra

1. Assemble ikon™ Food Processor using fine shredding disc.
2. Remove membrane from suet. Grate suet and apple. Remove from processing bowl and set aside.
3. Reassemble ikon™ Food Processor using Quad® processing blade.
4. Place dried mixed fruit and almonds into processing bowl. Process until chopped. Add grated apples, suet, sugar, mixed spice, lemon zest, lemon juice and brandy. Process until minced to desired consistency.
5. Place minced mixture into a sterilized jar. If possible, refrigerate fruit mince for a minimum of 1 month before using to allow the flavour to mature and the mixture to become syrupy.
6. Roll out pastry on a lightly floured surface and cut into rounds to fit shallow patty pans and corresponding number of pastry tops.
7. Place 1 tablespoon of fruit mince mixture into each of the pie bases, cover with pastry tops, crimp the edges, brush lightly with egg white and lightly dust with caster sugar. Cut a cross in the top of each pie top with tip of a sharp knife.
8. Bake in a preheated oven at 200°C for 15-20 minutes or until cooked and golden.

Serve hot or cold.

**If suet is not available substitute with chilled butter.**

Note

**NOTE: ALL RECIPES USE AUSTRALIAN STANDARD MEASURING CUPS AND SPOONS.**

R27

# Sweet treats continued

## Peach sorbet

### Makes 6 serves

1 cup white crystal sugar  
2 cups/500ml water  
250g fresh peaches, peeled, destined and quartered  
6 egg whites  
Mint leaves, for decoration

1. Heat sugar and water in a small saucepan, stirring until dissolved. Set aside and cool.
2. Assemble the ikon™ Food Processor using the Quad® processing blade.
3. Place peaches and cooled syrup into the processing bowl. Process until smooth. Transfer peach mixture to a shallow plastic dish, cover and freeze until just setting. Return partly frozen mixture to processing bowl and process. Repeat this 1-2 more times to beak down the large ice crystals. Cover and return mixture to the freezer.
4. Reassemble the ikon™ Food Processor using a clean Quad® processing blade. Place egg whites into the clean processing bowl and process until foamy. Add the partly frozen mixture and mix into the foamed egg whites using the Pulse button until folded through. Return to shallow plastic dish, cover and freeze until just setting.

Serve scooped into dessert dishes and decorate with mint leaves.

## Rich sweet shortcrust pastry

### Makes 1 serve

2½ cups/375g plain flour  
180g chilled butter, diced  
½ cup caster sugar  
2 tablespoons lemon juice

1. Assemble the ikon™ Food Processor using the Dough blade.
2. Place flour and butter into the processing bowl. Process until butter is absorbed into flour.
3. With the motor running, slowly add sugar then the lemon juice through the food chute until a dough ball forms. Do not over process. If mixture is too dry add a little water while processing.
4. Remove dough and knead briefly on a lightly flour dusted surface. Transfer dough to a freezer bag, seal and refrigerate until required.

# Sweet treats continued

## Anzac biscuits

### Makes 50 serves

125g butter  
1 tablespoon golden syrup  
2 tablespoons boiling water  
2 teaspoons bicarbonate of soda  
1 cup rolled oats  
 $\frac{3}{4}$  cup desiccated coconut  
1 cup/150g plain flour  
1 cup caster sugar  
 $\frac{1}{4}$  teaspoon salt

1. Melt butter in a small saucepan. Stir in golden syrup, boiling water and bicarbonate of soda.
2. Assemble the ikon™ Food Processor using the Dough blade. Place melted butter mixture into the processing bowl and add remaining ingredients. Process until just combined.
3. Place teaspoonsful of the mixture onto lightly greased biscuit trays allowing sufficient space in between for spreading during baking.
4. Bake in a preheated oven at 190°C for 10-12 minutes or until cooked. Remove trays from oven, carefully move biscuits slightly and allow to cool on the trays until crisp.
5. Place on a cooling rack to cool completely then store in an air-tight container.

## Pikelets

### Makes 24-30 serves

1 x 60g egg  
 $\frac{1}{2}$  cup milk  
1 cup/150g self-raising flour  
Pinch of salt  
1 tablespoon caster sugar  
1 tablespoon melted butter  
Extra butter, for cooking

1. Assemble the ikon™ Food Processor using the Quad® processing blade.
2. Place egg, milk, flour, salt, sugar and melted butter into the processing bowl. Process until smooth.
3. Heat a little butter in a large frypan. Drop tablespoonsful of batter into the frypan allowing room for the batter to spread. Cook until bubbles appear. Turn and cook other side.
4. Serve hot or cold with butter and jam or golden syrup.

**NOTE: ALL RECIPES USE AUSTRALIAN STANDARD MEASURING CUPS AND SPOONS.**

R29



# Sweet treats continued

## Chilled lemon cheesecake with Raspberry Puree

**Makes 6 serves**

250g pkt plain sweet biscuits

125g butter, melted

250g cream cheese, cubed and softened

400g can sweetened condensed milk

½ cup/125ml cream

1 tablespoon grated lemon zest

½ cup lemon juice

### **Raspberry Puree:**

1 punnet raspberries, for serving

1 tablespoon icing sugar, optional

1. Assemble the ikon™ Food Processor using the Quad® processing blade.
2. Break biscuits into quarters and place into processing bowl. Process until finely crushed. With the motor running, slowly add the melted butter through the food chute. Process until combined.
3. Remove mixture from processing bowl and press over the base and three-quarters up the side of a lightly greased 20cm spring-form pan. Cover and chill until firm.
4. Reassemble the ikon™ Food Processor using clean Quad® processing blade.
5. Place cream cheese, condensed milk, cream, lemon zest and juice into clean processing bowl. Process until smooth. Do not over process.
6. Pour mixture into prepared biscuit crumb base, cover and refrigerate for at least 24 hours before serving.
7. Reassemble the ikon™ Food Processor using clean Quad® processing blade. Place raspberries into clean processing bowl. Process until pureed. If desired sweeten raspberry puree with icing sugar.

Serve Lemon Cheesecake with whipped cream and drizzled with Raspberry Puree.

**Allow cream cheese to soften at room temperature.**

Note

# Sweet treats continued

## Shortbread

### Makes 24 serves

2¼ cups/337g plain flour  
¼ cup corn flour  
½ teaspoon baking powder  
½ cup caster sugar  
250g butter, softened and cubed  
¼ cup crystal sugar

1. Assemble the ikon™ Food Processor using the Dough blade.
2. Place flour, corn flour, baking powder and caster sugar into the processing bowl. Process to combine. Add butter and process until a dough ball is formed.
3. Press mixture into a 28cm x 18cm lamington pan. Mark into 24 finger lengths and prick top with a fork. Sprinkle with crystal sugar.
4. Bake in a preheated oven at 180°C for 30-40 minutes. Cool in pan then cut into finger lengths.

Store Shortbread in an airtight container.

## Brownies

### Makes 24 serves

90g butter  
125g dark cooking chocolate, chopped  
2 x 60g eggs, lightly beaten  
¾ cup caster sugar  
1 teaspoon vanilla essence  
¾ cup/112g plain flour  
¼ teaspoon baking powder  
100g walnut pieces

1. Heat butter and chocolate in a saucepan until just melted.
2. Assemble the ikon™ Food Processor using the Quad® processing blade.
3. Place the eggs, sugar and vanilla into the processing bowl. Process until creamy. Add melted chocolate mixture and process until well mixed.
4. Add flour and baking powder and process until combined. Add walnuts and process until just mixed through.
5. Pour mixture into a greased and lined 28cm x 18cm lamington pan. Bake in a preheated oven at 190°C for 25-30 minutes. Cut into 24 fingers and leave in pan to cool.

**NOTE: ALL RECIPES USE AUSTRALIAN STANDARD MEASURING CUPS AND SPOONS.**

R31

# Sweet treats continued

## Strawberry crêpes

### Makes 8 serves

- 2 x 60g eggs
- 1 cup/250ml milk
- 1 tablespoon butter, melted
- 1 cup/150g plain flour
- 2 teaspoons caster sugar
- ¼ cup caster sugar, extra
- ¼ cup water
- 1 punnet strawberries, washed and hulled
- 2 tablespoons brandy, optional

1. Assemble the ikon™ Food Processor using the Quad® processing blade.
2. Place eggs, milk, butter, flour and sugar into the processing bowl. Process until smooth. Allow to stand for 1 hour.
3. Heat a small, non-stick frypan or crêpe pan. Pour ¼ cup of batter into pan, swirling to cover base. Cook on medium heat until underside is golden, approximately 1 minute. Turn and cook other side. Remove from pan and place on a plate. Repeat with remaining batter, stacking crêpes onto plate and interleaving with strips of greaseproof paper to prevent crêpes sticking together. Set aside. Repeat with remaining batter.
4. To make Strawberry sauce: heat extra sugar and water in a small saucepan until dissolved. Add strawberries and cook until soft. Cool slightly.
5. Reassemble the ikon™ Food Processor using the Quad® processing blade. Place cooled strawberry mixture into the processing bowl. Process until smooth. Stir in brandy if desired.
6. Fold crêpes into quarters and arrange in over-lapping layers in a lightly greased oven-proof dish. Pour Strawberry Sauce over the crêpes and bake in a preheated oven at 200°C for 10-15 minutes.

Serve Strawberry Crêpes with scoops of vanilla ice cream.

# Sweet treats continued

## Buttercake

### Makes 8-12 serves

125g butter, softened

¼ cup caster sugar

1 teaspoon vanilla essence

2 x 60g eggs

½ cup/125ml cup milk

2 cups/300g self-raising flour

1. Assemble the ikon™ Food Processor using the Quad® processing blade.
2. Place butter, sugar and vanilla into processing bowl. Process until well creamed.
3. While motor is running, add eggs one at a time down the food chute, mixing well after each addition.
4. Place milk and flour into the processing bowl and process using Pulse button until well mixed. Do not over process.
5. Pour mixture into two greased and lined 18cm sandwich pans or one 28cm x 18cm lamington pan. Bake in a preheated oven at 180°C for 25-30 minutes or until cooked when tested.

Variations – In Step 2 add to the creamed butter and sugar:

- Lemon: 1 tablespoon grated lemon zest
- Chocolate: 1½ tablespoons cocoa powder
- Coffee: 1 tablespoon coffee powder

# Sweet treats continued

## Scones

### Makes 12-16 serves

2 cups/300g self-raising flour, sifted

Pinch of salt

2 tablespoons butter

$\frac{3}{4}$ -1 cup milk

$\frac{1}{2}$  cup/75g self-raising flour, extra

Extra milk, for brushing

1. Assemble ikon™ Food Processor using the Dough blade.
2. Place flour, salt and butter into the processing bowl. Process until butter is absorbed into flour.
3. With the motor running, slowly add sufficient milk through the food chute until dough forms into a ball. Do not over process.
4. Remove dough ball and lightly knead on a lightly flour dusted surface. Press dough out gently with hands to about 2cm thickness.
5. Using a 4cm scone cutter, dip cutting edge into the extra flour and cut 12 scone shapes from the dough. If desired re-knead left-over dough, press out and cut extra scone shapes.
6. Place scone shapes close together in a lightly greased 28cm x 18cm lamington pan and lightly brush tops with a little of the extra milk.
7. Bake scones in a preheated oven at 250°C for 12-15 minutes or until cooked and golden brown.
8. Place scones onto a cooling rack and cover with a clean tea towel.

Serve warm with jam and whipped cream.

Variation - Pumpkin Scones: In Step 3 substitute  $\frac{1}{2}$  cup milk with  $\frac{1}{2}$  cup mashed pumpkin.

**The quantity of milk may vary due to different types of flour.**

Note

# Sweet treats continued

## Hot Cross Buns

### Makes 12

- 3 cups/450g plain or bread flour
- ¼ cup brown sugar
- 2 teaspoons instant active dried yeast
- 1 teaspoon ground cinnamon
- ¾ teaspoon salt
- 3 tablespoons/60g butter, softened
- 1¼ cups/315ml water
- ¾ cup sultanas
- 2 tablespoons mixed peel, optional

### Cross Batter:

- ¼ cup plain flour
- 1 tablespoon water

### Glaze:

- ¼ cup sugar
- ¼ cup/60ml water
- ¼ teaspoon cream of tartar
- ¼ teaspoon gelatine
- 2 teaspoons water

1. Assemble ikon™ Food Processor using the Dough blade.
2. Place flour, sugar, yeast, cinnamon, salt and butter into processing bowl. Process until butter is absorbed into flour.
3. With the motor running, add the sultanas and peel through the food chute, then slowly add the water. Process until dough forms into a ball. Add a little extra water if necessary.
4. Remove dough and knead on a lightly flour dusted surface. Transfer dough to a large, lightly greased bowl, cover and stand in a warm area until doubled in size, approximately 40 minutes.
5. Remove dough and knead on a lightly floured surface until smooth and elastic. Cut dough into 12 equal pieces then knead each piece well and shape into a ball.
6. Place dough balls into a lightly greased 28cm x 18cm lamington pan. Cover and stand in a warm area until doubled in size, approximately 20 minutes.
7. To make the cross batter, mix the flour and water together in a small bowl. Place batter into a small piping bag and pipe mixture across the top of buns to form a cross.
8. Bake buns in a preheated oven at 220°C for 15-20 minutes or until cooked and golden brown.
9. To make the glaze, combine sugar, water and cream of tartar in a small saucepan and heat until dissolved. Allow the mixture to boil for 3 minutes. Soften the gelatine in the water, then add to the glaze mixture by slowly swirling the pan, do not stir.
10. Place hot buns on a cooling rack and immediately brush or drizzle the glaze over buns.

**NOTE: ALL RECIPES USE AUSTRALIAN STANDARD MEASURING CUPS AND SPOONS.**

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# Breville

## Breville Customer Service Centre

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PO Box 22  
Botany NSW 2019  
AUSTRALIA

☎ Customer Service: 1300 139 798  
Fax (02) 9384 9601  
Email Customer Service:  
askus@breville.com.au

### New Zealand Customers

✉ Breville Customer Service Centre  
Private Bag 94411  
Greenmount  
Auckland, New Zealand

☎ Customer Service: 0800 273 845  
Fax 0800 273 845  
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