



RECIPE BOOK

HOTMIXPRO

CREATIVE



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0. Programs

01 - TO TEMPER WHITE CHOCOLATE

Ingredients:

White chocolate: 1000 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
		Check temperature on the technical sheet of the chocolate			
1	Blades + Mixing paddle	White Chocolate 1000 g	2	1 min	40 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	1 min	26 WAIT TEMP
3	Blades + Mixing paddle	NEXT	2	4 hours	28 WAIT TEMP

02 - TO TEMPER MILK CHOCOLATE

Ingredients:

Milk chocolate: 1000 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
		Check temperature on technical sheet of the chocolate			
1	Blades + Mixing paddle	Milk chocolate 1000 g	2	1 min	45 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	1 min	27 WAIT TEMP
3	Blades + Mixing paddle	NEXT	2	4 Hours	29 WAIT TEMP

03 - TO TEMPER PLAIN CHOCOLATE

Ingredients:

Plain chocolate: 1000 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
		Check temperature on technical sheet of the chocolate			
1	Blades + Mixing paddle	Plain chocolate 1000 g	2	1 min	50 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	1 min	28 WAIT TEMP
3	Blades + Mixing paddle	NEXT	2	4 hours	30 WAIT TEMP

04 - HIGH PASTEURIZATION

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Mixture to pasteurize	2	5 sec	85 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	0	4 WAIT TEMP

05 - MEDIUM PASTEURIZATION

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Mixture to pasteurize	2	15 min	75 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	0	4 WAIT TEMP

06 - LOW PASTEURIZATION

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Mixture to pasteurize	2	30 min	65 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	0	4 WAIT TEMP

07 - SIRUP SUGARS (70 BRIX)

Ingredients:

- Saccharose: 700 g
- Water: 300 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	2	0	95 WAIT TEMP
2	Blades	The mixture has to be transparent	2	0	20 WAIT TEMP
		Keep at 4°C			

08 - SIRUP OF VEGETABLES (70 BRUX)

Ingredients:

- Sugar: 235 g
- Dextrose: 125 g
- Lactose: 100 g
- Glucose sirup: 260 g
- Water: 280 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	2	0	83 WAIT TEMP

09 - CRYSTALLIZED SUGAR (72 BRUX)

Ingredients:

- Water: 500 g
- Sugar: 1250 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	1	0	100 WAIT TEMP

10 - INVERTED SUGAR

Ingredients:

- Water: 350 g
- Saccharose: 650 g
- Citric Acid: 3 g
- Sodium bicarbonate: 4 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Water 350 g Saccharose 600 g	2	0	83 WAIT TEMP
2	Blades	Citric Acid 3 g Saccharose 50 g	2	1 min	/
		Let rest for 12 hours			
3	Blades	Mixture set aside	1	0	83 WAIT TEMP
4	Blades	Sodium bicarbonate 4 g	1		

11 - TO CUT

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Ingredients to cut	3	/	/

12 - TO CHOP ROUGHLY

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Ingredients to chop	5	/	/

13 - TO CHOP FINELY

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Ingredients to chop	8	/	/

14 - TO GRATE

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Ingredients to grate	10	/	/

15 - TO PULVERIZE

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Ingredients to pulverize	10	3 min	/

16 - TO BEAT

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Ingredients to beat	4	2 min	/

17 - TO MIX

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Ingredients to mix	3	/	/

18 - TO EMULSIFY

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Ingredients to emulsify	10	/	/

19 - TO WHIP EGG WHITES

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Minimum 2 egg whites	3	/	/

DO NOT use cold egg whites; eventually, set temperature to 40 °C. Also, notice that a few drops of lemon juice will help the preparation, and remove part of the strong flavor of eggs.

TIP: to get the highest possible volume, add the sugar only after the whites have quadrupled their volume. Of course, if you prefer instead denser meringues, you can add part of the sugar immediately.

20 - TO WHIP CREAM

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Min. 200 g of cold cream	3		-24

21 - SOFT DOUGH

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Ingredients to knead	4	1 min	/

22 - MEDIUM DOUGH

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Ingredients to knead	7	1 min	/

23 - STRONG DOUGH

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Ingredients to knead	10	10 sec	/

24 - COLD PÂTÉ



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Pre-cooling phase/ no ingredients	0	0	10 WAIT TEMP
2	Blades + Cap	Max. quantity ingredients 500 g	10	/	-24

25 - STUFFINGS



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Pre-cooling phase/ no ingredients	0	0	10 WAIT TEMP
2	Blades	Very cold ingredients	10	/	-24

26 - MOUSSELINE STUFFING

Ingredients:

- Meat or fish in little cubes: 250 g
- Pepper at taste
- Aromas at taste
- Brandy or dry vermouth: 8 g
- Whipped cream: 150 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Pre-cooling phase/ no ingredients	0	0	10 WAIT TEMP
2	Blades	Very cold meat or fish in little cubes 250 g	10	30 sec	-24
3	Blades + Mixing paddle	Pepper at taste Aromas at taste Brandy or dry vermouth 8 g	3	2 min	/
4	Blades + Mixing paddle	Whipped cream 150 g	3	30 sec	/

27 - SWEET-SOUR MARINADE

Ingredients:

- Honey: 15 g
- Mustard: 10 g
- Apple vinegar: 15 g
- Peanut Oil: 21 g
- Sweet Paprika: 8 g
- Coriander seeds at taste
- Grated orange rind at taste

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	3	30 sec	/

28 - SPICY MARINADE

Ingredients:

- Onion: 50 g
- Hot Pepper: 10 g
- Garlic: 5 g
- Apple Vinegar: 15 g
- Penuts Oil: 20 g
- Ground Cinnamon: 2 g
- Grated Nutmeg: 1 g
- Cardamom: 5 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onion 50 g Hot pepper 10 g Garlic 5 g	10	30 sec	/
2	Blades	Apple vinegar 15 g Peanuts oil 20 g Ground cinnamom 2 g Grated nutmeg 1 g Cardamom 5 g	3	30 sec	/

29 - ORIENTAL MARINADE

Ingredients:

- Leek: 30 g
- Onion: 30 g
- Ginger: 10 g
- Soy sauce: 15 g
- Sesame seed oil: 15 g
- Peanut oil: 15 g
- Pepper at taste

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Leek 30 g Onion 30 g Ginger 10 g	10	1 min	/
2	Blades + Mixing paddle	Soy sauce 15 g Sesame seed oil 15 g Peanuts oil 15 g Pepper at taste	3	30 sec	/

30 - TO FRY LIGHTLY

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Ingredients to fry lightly	1	set your time	95 WAIT TEMP

31 - TO STEW

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	Ingredients to stew	1	set your time	105 WAIT TEMP

32 - TO ROAST

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	Ingredients to roast	1 PULSE	set your time	115 WAIT TEMP

33 - TO COOK AT LOW TEMPERATURE IN WATER OR OIL INDIRECT

Ingredients:

- Meat or fish: 200 g
- Water or oil: 1000 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	0	20 min	65

34 - TO BOIL MEAT OR FISH

Ingredients:

- Water: 1000 g
- Meat or fish: 300 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	0	1 hour	110

35 - TO BOIL VEGETABLES



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Vegetables to boil	0	set your time	95 WAIT TEMP

36 - STEAM COOKING



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Basket + Cap	Ingredients to steam cook	0	set your time	100 WAIT TEMP

37 - CANDYING IN OIL OF VEGETABLES (CONFIT)

Ingredients:

- Oil: 500 g
- Vegetables: 200 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	0	4 hours	80

38 - CANDYING IN SUGAR OF VEGETABLES OR FRUIT

Ingredients:

- Sugar: 750 g
- Water: 1000 g
- Vegetables or fruit

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Sugar 250 g Water 1000 g	1	10 min	95 WAIT TEMP
2	Blades	Vegetables or fruit	0	5 min	95 WAIT TEMP
		LET IN INFUSION FOR 12 HOURS			
		REMOVE THE VEGETABLES OR THE FRUIT			
3	Blades	Reserved liquid Sugar 250 g	1	10 min	95 WAIT TEMP
4	Blades	Reserved vegetable or fruit	0	5 min	95 WAIT TEMP

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
		LET IN INFUSION FOR 12 HOURS			
		REMOVE THE VEGETABLE OR THE FRUIT			
5	Blades	Reserved liquid Sugar 250 g	1	10 min	95 WAIT TEMP
6	Blades	Reserved vegetable or fruit	0	5 min	95 WAIT TEMP
		LET IN INFUSION FOR 12 HOURS			

39 - REDUCTIONS



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Maximum quantity of ingredients 2000 g	0	2 hours	85

40 - REDUCTIONS IN SUGAR

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Ingredients to reduce	2	0	108 WAIT TEMP

41 - EXTRACTION OF PIGMENTS

Ingredients:

- Water: 1000 g
- Vegetables: 500 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Water 1000 g Vegetables 500 g	7	4 min	/
		Filter the content of the bowl			
2	Blades + Mixing paddle	All the filtered liquid	1	0	78 WAIT TEMP
		Filter			
3	Blades + Mixing paddle	NEXT		0	4 WAIT TEMP

42 - PASTEURIZED EGGS

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Basket	Water 2000 g Eggs in the basket	1	2 hours	52 WAIT TEMP
2	Blades + Basket	Chilling to 4°C	1	0	4 WAIT TEMP

43 - ONSEN TAMAGO EGG

Method:



STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Basket	Enough water to cover the eggs Eggs in the basket	1	35 min	62 WAIT TEMP
2	Blades + Basket	Chilling to 4°C	1	0	4 WAIT TEMP

44 - ONSSEN EGG STIFF



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Basket	Enough water to cover the eggs Eggs in the basket	1	35 min	65 WAIT TEMP
2	Blades + Basket	Chilling to 4°C	1	0	4 WAIT TEMP

45 - POACHED EGG



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Basket	Enough water to cover the eggs Eggs in the basket	1	35 min	68 WAIT TEMP
2	Blades + Basket	Chilling to 4°C	1	0	4 WAIT TEMP

46 - HARDBOILED EGG

Method:



STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Basket	Enough water to cover the eggs. Eggs in the basket	1	35 min	79 WAIT TEMP
2	Blades + Basket	Chilling to 4°C	1	0	4 WAIT TEMP

47 - STEAM COOKING OF EGGS

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Basket + Cap	Eggs covered with water	0	8 min	100 WAIT TEMP

48 - COOKING MARBLE EGGS

Ingredients:

- Water: 500 g
- Soy sauce: 96 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	0	3 Hours	87 WAIT TEMP

49 - VINEGAR OR WINE COURT - BOUILLON

Ingredients:

- Water: 1000 g
- Vinegar 100 g or wine 400 g
- Mirepoix: 150 g
- Leek: 30 g
- Salt and pepper at taste

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	1	30 min	95 WAIT TEMP

50 - MILK COURT-BOUILLON

Ingredient:

- Milk: 250 g
- Water: 1000 g
- Salt at taste
- 1/2 Totally peeled lemon in slices



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Milk 250 g	1	0	95 WAIT TEMP
2	Blades + Mixing paddle	Chilling at 30°C	1	0	30 WAIT TEMP
3	Blades + Mixing paddle	Water 1000 g Salt at taste 1/2 Totally peeled lemon in slices	2	30 sec	/

51 - SHELLFISH FUMET

Ingredients:

- Mirepoix enriched with leek: 200 g
- Oil: 20 g
- Carapaces: 500 g
- White wine: 70 g
- Parsley stalks at taste
- Cold Water: 700 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Mirepoix enriched with leek 200 g Oil 20 g	1	2 min	95 WAIT TEMP
2	Blades	Carapaces 500 g	10	3 min	/
3	Blades + Mixing paddle	White wine 70 g Parsley stalks at taste	1	10 min	95 WAIT TEMP
4	Blades + Mixing paddle	Cold water 700 g	1	30 min	95 WAIT TEMP

52 - FISH FUMET

Ingredients:

- Mirepoix enriched with leeks: 100 g
- Oil: 10 g
- Fish scraps: 370 g
- Salt at taste
- White wine: 50 g
- Cold water: 750 g
- Parsley stalks at taste

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Mirepoix enriched with leek 100 g Oil 10 g	1	2 min	95 WAIT TEMP
2	Blades + Mixing paddle	Fish scraps 370 g Salt at taste	1	2 min	95 WAIT TEMP
3	Blades + Mixing paddle	White wine 50 g	1	3 min	95 WAIT TEMP
4	Blades + Mixing paddle	Cold Water 750 g Parsley stalks at taste	1	30 min	95 WAIT TEMP

53 - BISQUE

Ingredients:

- Oil: 20 g
- Butter: 60 g
- 1 clove garlic
- Shellfish without heads: 320 g
- Mirepoix: 60 g
- Cognac: 40 g
- White wine: 50 g
- Fumet: 720 g
- Chopped tomatoes: 150 g
- Salt and pepper at taste
- 1 little bouquet of aromatics
- Rice flour: 30 g
- Cream: 80 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Oil 20 g Butter 10 g 1 clove garlic Shellfish without heads 320 g	1	5 min	102 WAIT TEMP
2	Blades + Mixing paddle	Mirepoix 60 g	1	5 min	100 WAIT TEMP
3	Blades + Mixing paddle	Cognac 40 g	1	5 min	100 WAIT TEMP
4	Blades + Mixing paddle	White wine 50 g	1	5 min	100 WAIT TEMP

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
5	Blades + Mixing paddle	Fumet 600 g Chopped tomatoes 150 g Salt and pepper at taste 1 Little bouquet of aromatics	1	10 min	100 WAIT TEMP
		SET ASIDE THE CONTENT OF THE BOWL			
		REMOVE THE SHELLFISH AND SHELL THEM			
6	Blades	Shelled shellfish	10	10 sec	/
		SET ASIDE THE SHELLFISH PUREE			
7	Blades	Carapaces	10	1 min	/
8	Blades	Liquid set aside	1	20 min	95 WAIT TEMP
		FILTER WITH A CHINESE COLANDER PUT THE FILTERED LIQUID IN THE BOWL AGAIN			
9	Blades	Shellfish purée Fumet 120 g Rice flour 30 g	6	40 sec	/
10	Blades	/	2	10 min	85 WAIT TEMP
11	Blades	Butter 50 g, Cream 80 g	3	1 min	/

54 - BISQUE SAUCE

Ingredients:

- Oil: 20 g
- Butter: 60 g
- 1 Clove garlic
- Shellfish without heads: 320 g
- Mirepoix: 60 g
- Cognac: 40 g
- White wine: 50 g
- Fumet: 520 g
- Chopped tomatoes: 150 g
- Salt and pepper at taste
- 1 Little bouquet of aromatics
- Rice flour: 30 g
- Cream: 80 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Oil 20 g Butter 10 g 1 Clove garlic Shellfish without heads 320 g	1	5 min	102 WAIT TEMP
2	Blades + Mixing paddle	Mirepoix 60 g	1	5 min	100 WAIT TEMP
3	Blades + Mixing paddle	Cognac 40 g	1	5 min	100 WAIT TEMP

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
4	Blades + Mixing paddle	White wine 50 g	1	5 min	100 WAIT TEMP
5	Blades + Mixing paddle	Fumet 400 g Chopped tomatoes 150 g Salt and pepper at taste 1 Little bouquet of aromatics	1	10 min	100 WAIT TEMP
		SET ASIDE THE CONTENT OF THE BOWL			
		REMOVE THE SHELLFISH AND SHELL THEM			
6	Blades	Shelled shellfish	10	10 sec	/
		SET ASIDE THE SHELLFISH PUREE			
7	Blades	Carapaces	10	1 min	/
8	Blades	Liquid set aside	1	20 min	95 WAIT TEMP
		FILTER WITH A CHINESE COLANDER PUT THE FILTERED LIQUID IN THE BOWL AGAIN			
9	Blades	Shellfish purée Fumet 120 g Rice flour 30 g	6	40 sec	/
10	Blades	/	2	10 min	85 WAIT TEMP
11	Blades	Butter 50 g,Cream 80 g	3	1 min	/

55 - WHITE ROUX

Ingredients:

- Flour: 200 g
- Soft butter: 200 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	1	1 min	85 WAIT TEMP

56 - BROWN ROUX

Ingredients:

- Flour: 200 g
- Soft butter: 200 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	1	7 min	85 WAIT TEMP

57 - CLEARED BUTTER



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Butter 500 g	1	5 min	85 WAIT TEMP
		SKIM AND FILTER.			

58 - HAZELNUT BUTTER

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Butter	1	15 min	130 WAIT TEMP

59 - BASE FOR AROMATISABLE OLIVE OIL CREME

Ingredients:

- Cacao butter: 200 g
- Selected aroma: 3 g
- Extra virgin olive oil: 460 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Cacao butter 200 g Selected aroma 3 g	1	20 min	40 WAIT TEMP
		FILTER			
2	Blades	Extra virgin olive oil 460 g Filtered liquid	10	3 min	/
3	Blades	NEXT	8	3 min	20 WAIT TEMP

60 - BASE ROYALE FOR CONSOMME

Ingredients:

- Purée of the characteristic element: 200 g
- Milk: 100 g
- Cream: 100 g
- Egg yolk: 120 g
- Egg white: 25 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	3	1 min	/
		Give form and cook at bain-marie in the oven			

61 - BASE CREAM (SOUP)

Ingredients:

- Onion: 50 g
- Butter: 30 g
- Base ingredient: 250 g
- Potatoes: 200 g
- Broth: 750 g
- Salt and pepper at taste
- Cream: 60 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onion 50 g	5	20 sec	/
2	Blades	Butter 15 g	1	5 min	95 WAIT TEMP
3	Blades	Base ingredient 250 g Potatoes 200 g Broth 750 g Salt and pepper at taste	1	1 hour	95 WAIT TEMP
4	Blades	NEXT	10	30 sec	/
5	Blades	Cream 60 g Butter 15g	6	30 sec	/

62 - CREAMS WITH EGG BASE

Ingredients:

- Onion: 50 g
- Butter: 25 g
- Broth: 750 g
- Base ingredient: 250 g
- White roux: 120 g
- Egg yolks: n 2
- Cream: 60 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onion 50 g	5	20 sec	/
2	Blades	Butter 25 g	1	5 min	95 WAIT TEMP
3	Blades	Broth 750 g Base ingredient 250 g	1	1 hour	95 WAIT TEMP
4	Blades + Cap	NEXT	10	1 min	/
5	Blades	White roux 120 g	6	20 min	95 WAIT TEMP
6	Blades + Cap	NEXT	1	0	30 WAIT TEMP
7	Blades	Egg yolks n 2 Cream 60 g	6	20 sec	/

63 - BASE SAVOURY SOUFFLE'

Ingredients:

- Fundamental element: 100 g
- Butter: 100 g
- Flour: 60 g
- Corn flour: 20 g
- Milk: 400 g
- Salt and pepper at taste
- Nutmeg at taste
- Egg yolks: n 8
- Grated parmesan cheese: 20 g
- Egg whites: n. 4

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Fundamental element 100 g	10	30 sec	/
		SET ASIDE			
2	Blades + Mixing paddle	Butter 100 g Flour 60 g Corn flour 20 g	1	0	95 WAIT TEMP
3	Blades + Mixing paddle	Milk 400 g Salt and pepper at taste Nutmeg at taste	1	1 min	95 WAIT TEMP
4	Blades + Mixing paddle	NEXT	1	0	30 WAIT TEMP

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
5	Blades + Mixing paddle	Egg yolks n 8 Grated parmesan cheese 20 g	2	30 sec	/
6	Blades + Mixing paddle	Fundamental element set aside	3	1 min	/
7	Blades + Mixing paddle	NEXT	1	0	30 WAIT TEMP
8	Blades + Mixing paddle	Whipped egg whites n.4	2	30 sec	

64 - BASE SWEET SOUFFLE WITH MILK

Ingredients:

- Butter: 50 g
- Flour: 30 g
- Corn flour: 10 g
- Milk: 200 g
- Fundamental aroma at taste
- Egg yolks: n.4
- Egg whites: n. 4
- Sugar: 60 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Butter 50 g Flour 30 g Corn flour 10 g	2	30 sec	40 WAIT TEMP
2	Blades + Mixing paddle	Milk 200 g Fundamental aroma at taste	2	30 sec	85 WAIT TEMP
3	Blades + Mixing paddle	Egg yolks n.4	2	30 sec	/
4	Blades + Mixing paddle	NEXT	1	0	30 WAIT TEMP
		Incorporate 4 whipped egg whites with 60 g of sugar			

65 - ALCOHOLIC SORBET BASE

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Proportions ingredients see website	3	30 sec	/
		To cream (speed gelato- granita)			

Pay attention! When using this program, always consider these proportions:

FLAVOURS	PROPORTIONS
Cointreau sorbet (or any other 40° liqueur)	0,6 dl of Cointreau, 400 g of fruit base, 01 dl of lemon juice, 2,3 dl of water
Grappa sorbet (or any other 40° distillate)	0,6 dl of grappa liqueur, 420 g of fruit base, 0,1 dl of lemon juice, 2,1 dl of water
Strawberries and prosecco wine sorbet (fruit and wine)	2 dl of prosecco wine, 220 g of strawberries puree, 380 g of fruit base
Champagne sorbet (or other 11° wine)	2,5 dl of Champagne, 420 g of fruit base, 01 dl of lemon juice, 1,2 dl of water
Porto sorbet (or other 18°-20°liqueur wine)	1,3 dl of Porto wine, 400 g of fruit base, 0,1 dl of lemon juice, 2,6 dl of water

66 - FRUIT BASE FOR ICE CREAM

Ingredients:

- Sugar: 400 g
- Dextrose: 100 g
- Water: 500 g
- Fruit purée (quantity on the website)
- Lemon juice (quantity on the website)
- Water (quantity on the website)

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Sugar 400 g Dextrose 100 g Water 500 g	2	2 min	95 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	0	4 WAIT TEMP
3	Blades	Fruit purée (quantity on the website) Lemon juice (quantity on the website) Water (quantity on the website)	7	1 min	/
		Mature in the fridge 12 hours			
		To cream (speed gelato- granita)			

More information on the next page

Pay attention! When using this program, always consider these proportions:

FLAVOURS	PROPORTIONS
Sweet fruit ice-cream (like bananas, figues, grapes, fruit in syrup)	300 to 320 g fruit puree, 370 g of fruit base, 10 g of lemon juice, 100 to 120 g of water
Sweet-sour fruit flavoured ice cream	360 to 380 g of fruit puree, 400 g of fruit base, 10 g of lemon juice, 10-30 g of water
Citrus fruits ice-cream	250 to 360 g of citrus fruits juice, 420 g of fruit base, 20 g of lemon juice, 0 to 110 g of water
Lemon ice cream	160 g of lemon juice, 460 g of fruit base, 180 g of water
Vegetables ice cream	370 g of vegetables juice, 420 g of base fruit, 10 g of lemon juice

67 - WHITE BASE FOR ICE CREAM

Ingredients:

- Dextrose: 45 g
- Glucose sirup: 20 g
- Saccharose: 135 g
- Stabilizer: 5 g
- Milk powder: 30 g
- Fresh whole milk: 595 g
- Cream 35% fats: 200 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	0	84 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	0	4 WAIT TEMP
		Mature in the fridge 12 hours			
		To cream (speed gelato- granita)			

More information on the next page

Pay attention! When using this program, always consider these proportions:

EXAMPLE FLAVOR	PROPORTIONS
Non-fat flavors (such as: macaroon, meringata, cassata, coconut, liquorice, mint, etc)	800 g of white base, 100 g of characteristic element, 30 g of dextrose and 1,5 dl of milk
Fat flavors (such as: hazelnut, white chocolate, pistachio, gianduja, almond, walnut etc)	800 g of white base, 100 g of characteristic element, 40 g of dextrose and 1,5 dl of skimmed milk
Cream flavor	800 g of white base, 0,5 dl of fresh cream
Chocolate flavor	800 g of white or yellow base, 40 g of cocoa (mixed with 0,5 dl of boiling water) and 30 g of dextrose
Mascarpone flavor	800 g of yellow base, 150 g of mascarpone, 1 dl of skimmed milk and 50 g of dextrose.

68 - YELLOW BASE FOR ICE CREAM

Ingredients:

- A pinch of salt
- Dextrose: 30 g
- Glucose sirup: 30 g
- Saccharose: 180 g
- Milk powder: 25 g
- Stabilizer: 3 g
- Egg yolks: 100 g
- Fresh whole milk: 570 g
- Cream 35% fats: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	0	84 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	0	4 WAIT TEMP
		Mature in the fridge 12 hours			
		To cream (speed gelato- granita)			

More information on the next page

Pay attention! When using this program, always consider these proportions:

EXAMPLE FLAVOR	PROPORTIONS
Non-fat flavors (such as: macaroon, meringata, cassata, coconut, liquorice, mint, etc)	800 g of white base, 100 g of characteristic element, 30 g of dextrose and 1,5 dl of milk
Fat flavors (such as: hazelnut, white chocolate, pistachio, gianduja, almond, walnut etc)	800 g of white base, 100 g of characteristic element, 40 g of dextrose and 1,5 dl of skimmed milk
Cream flavor	800 g of white base, 0,5 dl of fresh cream
Chocolate flavor	800 g of white or yellow base, 40 g of cocoa (mixed with 0,5 dl of boiling water) and 30 g of dextrose
Mascarpone flavor	800 g of yellow base, 150 g of mascarpone, 1 dl of skimmed milk and 50 g of dextrose.

69 - BASE DRY FRUIT PASTE FOR ICE CREAM

Method:



STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Dry fruit 250 g	1 PULSE	0	155 WAIT TEMP
2	Blades + Cap	NEXT	10	5 min	/

70 - BASE FOR FRUIT SAUCE WORKED COLD

Ingredients:

- Fruit in pieces: 1000 g
- Sirup at 70 brix: 150 g
- Lemon juice: 25 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	2	0	83 WAIT TEMP

71 - BASE FRUIT JELLY

Ingredients:

- Fruit: 320 g
- Sugar: 480 g
- Pectine: 12 g
- Citric acid: 5 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Fruit 320 g	10	30 sec	/
2	Blades	Sugar 480 g Pectine 12 g	3	3 min	108 WAIT TEMP
3	Blades	Citric acid 5 g	3	30 sec	/

72 - BASE FRUIT MOUSSE

Ingredients:

- Fruit purée: 250 g
- 1 Spoon of lemon juice
- Sugar: 80 g
- Gelatine: 15 g
- Halfwhipped cream: 250 g
- Italian meringue: 80 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Fruit purée 250 g 1 spoon of lemon juice Sugar 80 g	2	0	50 WAIT TEMP
2	Blades	NEXT		0	42 WAIT TEMP
3	Blades	Gelatine 15 g	6	40 sec	/
4	Blades	NEXT	2	0	30 WAIT TEMP
5	Blades + Mixing paddle	Halfwhipped cream 250 g Italian meringue 80 g	2	10 sec	/

73 - BASE FRUIT COULIS

Ingredients:

- Fruit (apricot - strawberry - melon): 500 g
- Sugar: 200 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Fruit (apricot - strawberry - melon) 500 g	10	30 sec	/
2	Blades	Sugar 200 g	3	0	70 WAIT TEMP
3	Blades	NEXT	3	0	4 WAIT TEMP

74 - BASE FRUIT JAM

Ingredients:

- Fruit (see web site): 500 g
- Sugar: see web
- Lemon juice: see web site



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Fruit 500 g Sugar Lemon juice	10	1 min	/
2	Blades + Mixing paddle	/	2	0	105 WAIT TEMP

More information on the next page

Pay attention! When using this program, always consider these proportions:

FRUIT (1/2 kg of pure pulp)	OTHER INGREDIENTS	NOTES AND VARIABLES
Apricots, fresh ananas, strawberries, pears, peaches	350 g of sugar, juice of 1/2 lemon	The pears have to be cooked immediatly. We recommend the addition of pectin.
Kaki	250 g of sugar, 1 dl of water, and the juice of 1/2 lemon	With the water and the sugar, prepare a syrup, put the fruits in it and then cook everything for 30 minutes.
Cherries	275 g of sugar, the juice of 1/2 lemon	We recommend the addition of pectin.
Figs, melon	300 g of sugar, the juice of 1/2 lemon	Add a little bit of grated lemon rind. The figs must be hard.
Berries and plums	350 g of sugar	Optionally, you can add 1 dl of currant juice
Quinces	450 g of sugar, the juice of 1/2 lemon	Cut the quinces in pieces, keepeng their rinds, boil them in water, mash them, then add the other ingredients and cook.

75 - BASE FRUIT MOUSSE CREAM

Ingredients:

- Fruit to select: 340 g
- Italian meringue: 340 g
- Halfwhipped cream: 410 g
- Soaked gelatine: 10 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Fruit to select 340 g	10	1 min	/
2	Blades + Mixing paddle	Italian meringue 340 g Halfwhipped cream 410 g Soaked gelatine 10 g	1	20 sec	/

76 - BASE FOR CHOCOLATE SAUCES

Ingredients:

- Milk: 500 g
- Cream: 500 g
- Aromas to select
- Chocolate to select: 500 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Milk 500 g Cream 500 g Aromas to select	1	10 min	85 WAIT TEMP
		FILTER			
2	Blades	Chocolate to select 500 g	2	5 min	65 WAIT TEMP
3	Blades	Chilling to 4°C	2	0	4 WAIT TEMP

77 - BASE FOR SWEET BAVARIAN

Ingredients:

- Whole milk: 166 g
- Cream: 166 g
- Sugar: 83 g
- Egg yolks: 83 g
- Gelatine: 12 g
- Halfwhipped cream: 500 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Whole milk 166 g Cream 166 g Sugar 83 g Egg yolks 83 g	2	0	84 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	0	40 WAIT TEMP
3	Blades + Mixing paddle	NEXT	2	0	42 WAIT TEMP
4	Blades + Mixing paddle	Gelatine 12 g	2	30 sec	/
5	Blades + Mixing paddle	NEXT	2	0	30 WAIT TEMP
6	Blades + Mixing paddle	Halfwhipped cream 500 g	2	20 sec	/

78 - BASE ENGLISH CREAM OF SWEET FRUIT

Ingredients:

- Sweet fruit in pieces: 700 g
- Milk: 150 g
- Cream: 150 g
- Egg yolks: 250 g
- Sugar: 220 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Sweet fruit in pieces 700 g	10	20 sec	/
2	Blades + Mixing paddle	Milk 150 g Cream 150 g Egg yolks 250 g Sugar 220 g	2	0	82 WAIT TEMP
3	Blades + Mixing paddle	NEXT	2	0	4 WAIT TEMP

79 - BASE ENGLISH CREAM OF ACID FRUIT

Ingredients:

- Acid fruit: 380 g
- Milk: 300 g
- Cream: 320 g
- Egg yolks: 250 g
- Sugar: 250 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Acid fruit 380 g	10	15 sec	/
2	Blades + Mixing paddle	Milk 300 g Cream 320 g Egg yolks 250 g Sugar 250 g	2	0	82 WAIT TEMP
3	Blades + Mixing paddle	NEXT	2	0	4 WAIT TEMP

80 - BASE FOR PASTRY CREAM WITH SWEET FRUIT

Ingredients:

- Sweet fruit in pieces: 900 g
- Milk: 190 g
- Cream: 190 g
- Egg yolks: 320 g
- Sugar: 280 g
- Mais starch: 50 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Sweet fruit in pieces 900 g	10	20 sec	/
2	Blades + Mixing paddle	Milk 190 g Cream 190 g Egg yolks 320 g Sugar 280 g Mais starch 50 g	2	0	82 WAIT TEMP
3	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP

81 - BASE FOR PASTRY CREAM WITH ACID FRUIT

Ingredients:

- Acid fruit: 380 g
- Milk: 300 g
- Cream: 320 g
- Egg yolks: 250 g
- Sugar: 250 g
- Mais starch: 40 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Acid fruit 380 g	10	15 sec	/
2	Blades + Mixing paddle	Milk 300 g Cream 320 g Egg yolks 250 g Sugar 250 g Mais starch 40 g	2	0	82 WAIT TEMP
3	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP

82 - BASE FOR SAUCES ENGLISH CREAM WITH SWEET FRUIT

Ingredients:

- Sweet fruit in pieces: 750 g
- Milk: 300 g
- Egg yolks: 250 g
- Sugar: 250 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Sweet fruit in pieces 750 g	10	1 min	/
2	Blades + Mixing paddle	Milk 300 g Egg yolks 250 g Sugar 250 g	2	0	82 WAIT TEMP
3	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP

83 - BASE FOR SAUCES ENGLISH CREAM WITH ACID FRUIT

Ingredients:

- Acid fruit in pieces: 450 g
- Milk: 550 g
- Egg yolks: 250 g
- Sugar: 250 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Acid fruit in pieces 450 g	10	40 sec	/
2	Blades + Mixing paddle	Milk 550 g Egg yolks 250 g Sugar 250 g	2	0	82 WAIT TEMP
3	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP

84 - BASE MOUSSELINE CREAM

Ingredients:

- Milk: 500 g
- Egg yolks: 200 g
- Sugar: 160 g
- Mais starch: 40 g
- Vanilla at taste
- Soft butter in pieces: 350 g
- Characteristic ingredient: 200 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Milk 500 g Egg yolks 200 g Sugar 160 g Mais starch 40 g Vanilla at taste	2	0	83 WAIT TEMP
2	Blades + Mixing paddle	Chilling to 20°C	2	0	20 WAIT TEMP
3	Blades + Mixing paddle	Soft butter in pieces 350 g Characteristic ingredient 200 g	2	3 min	/
4	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP

85 - BASE SAINT-HONORÉ CREAM

Ingredients:

- Egg yolks: 200 g
- Sugar: 150 g
- Mais starch: 40 g
- Milk: 500 g
- Vanilla at taste
- Soaked gelatine: 8 g
- Italian meringue: 500 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Egg yolks 200 g Sugar 150 g Mais starch 40 g Milk 500 g Vanilla at taste	2	0	83 WAIT TEMP
2	Blades + Mixing paddle	Soaked gelatine 8 g	2	30 sec	/
		Add 500 g of Italian meringue			

86 - BASE FOR DIPLOMATIC CREAM

Ingredients:

- Milk: 500 g
- Egg yolks: 200 g
- Sugar: 150 g
- Mais starch: 40 g
- Lemon rind and vanilla at taste
- Soaked gelatine: 8 g
- Whipped cream: 630 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Milk 500 g Egg yolks 200 g Sugar 150 g Mais starch 40 g Lemon rind and vanilla at taste	2	0	83 WAIT TEMP
2	Blades + Mixing paddle	Soaked gelatine 8 g	2		/
3	Blades + Mixing paddle	NEXT	2	0	30 WAIT TEMP
4	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP
		Add 630 g of whipped cream			

87 - CAMELIZATION OF SUGAR 106°

Ingredients:

- Refined sugar: 500 g
- Water: 200 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	All the ingredients	1	0	106 WAIT TEMP

88 - CAMELIZATION OF SUGAR 111°

Ingredients:

- Refined sugar: 500 g
- Water: 200 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	All the ingredients	1	0	111 WAIT TEMP

89 - CAMELIZATION OF SUGAR 115°

Ingredients:

- Refined sugar: 500 g
- Water: 200 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	All the ingredients	1	0	115 WAIT TEMP

90 - CAMELIZATION OF SUGAR 120°

Ingredients:

- Refined sugar: 500 g
- Water: 200 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	All the ingredients	1	0	120 WAIT TEMP

91 - CAMELIZATION OF SUGAR 145°

Ingredients:

- Refined sugar: 500 g
- Water: 200 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	All the ingredients	1	0	145 WAIT TEMP

92 - CAMELIZATION OF SUGAR 158°

Ingredients:

- Refined sugar: 500 g
- Water: 200 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	All the ingredients	1	0	158 WAIT TEMP

93 - CARAMELIZATION OF SUGAR 165°

Ingredients:

- Refined sugar: 500 g
- Water: 200 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	All the ingredients	1	0	165 WAIT TEMP

94 - FRENCH MERINGUE

Ingredients:

- Egg whites: n 4
- Icing sugar: 250 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	3	3 min	/

DO NOT use cold egg whites; eventually, set temperature to 40 °C.

TIPS:

- some drops of lemon juice help the preparation and remove some of the strong egg flavor;
- the more sugar you add, the denser and stable your meringues will be.

95 - SWISS MERINGUE

Ingredients:

- Egg whites: n 4
- Sugar: 250 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	4	0	60 WAIT TEMP

Some drops of lemon juice help the preparation and remove part of the strong egg flavor.

96 - ITALIAN MERINGUE

Ingredients:

- Egg white: 165 g
- Sugar: 335 g
- Water: 75 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Egg white 165 g Sugar 55 g	3	3 min	/
		PUT IN THE FRIDGE THE WHIPPED EGG WHITE			
2	Blades + Mixing paddle	Sugar 280 g Water 75 g	2	0	121 WAIT TEMP
		SET ASIDE THE CONTENT OF THE BOWL			
3	Blades + Mixing paddle	Reserved whipped egg white Cooked sugar through the lid's hole	2	2 min	/

Some drops of lemon juice help the preparation and remove part of the strong egg flavor.

97 - PARFAIT BASE

Ingredients:

- Pate a bombe: 350 g
- Selected aroma at taste
- Whipped cream: 500 g
- Italian meringue: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Pate a bombe 350 g Selected aroma at taste Whipped cream 500 g	2	30 sec	/
2	Blades + Mixing paddle	Italian meringue 100 g	2	30 sec	/
		Keep in the freezer 4 hours before serving			

98 - FONDANT

Ingredients:

- Sugar: 500 g
- Water: 150 g
- Glucose: 10 g

Method:



STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	1	0	114 WAIT TEMP
2	Blades + Mixing paddle	UNTIL IT TURNS WHITE	2		/

99 - PATE A BOMBE

Ingredients:

- Sugar: 130 g
- Water: 40 g
- Egg yolks: n 6



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	Sugar 130 g Water 40 g	2	0	100 WAIT TEMP
		SET ASIDE			
2	Blades + Mixing paddle	Egg yolks n 6 Reserved mixture through the lid's hole	3	1 min	/
3	Blades + Mixing paddle	/	4	5 min	/

100 - PREPARATION FOR FROSTED FRUIT

Ingredients:

- Egg white: n. 1
- 1 Spoon of water



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	3	30 sec	/
		COVER THE FRUITS AND SPRINKLE WITH SUGAR.			

1.DOUGH



01 - Basic batter for frying

Ingredients:

- Whole milk: 500 g
- Eggs: 300 g
- Flour: 600 g
- Yeast: 3 g
- Salt: 5 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	5	1 min	/

02 - Soft batter with beer

Ingredients:

- Eggs: n. 2
- Flour: 250 g
- Beer: 200 g
- Seed oil: 2 spoons
- Pinch of salt



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	5	30 sec	/

03 - Batter for tempura

Ingredients:

- Cold sparkling water: 300 g
- Seed oil: 1 spoon
- Egg yolks: n 1
- Flour: 180 g
- Starch: 40 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Cold sparkling water 300 g Seed oil 1 spoon Egg yolks n 1	5	30 sec	/
2	Blades	Flour 180 g Starch 40 g	5	20 sec	/

04 - Batter with Brandy

Ingredients:

- Brandy: 100 g
- Sparkling water: 120 g
- Flour: 250 g
- Seed oil: 15 g



Method :

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	3	20 sec	/

05 - Batter for frying with mint

Ingredients:

- Egg yolk: 50 g
- White wine: 50 g
- Flour: 120 g
- Grated rind of 1 lemon
- Find hacked mint at taste
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	3		/

06 - Spicy batter for frying

Ingredients:

- Water: 230 g
- Chemical yeast: 3 g
- Chick pea flour: 250 g
- Ground curcuma seeds: 5 g
- Ground coriander seeds: 5 g
- Ground chili at taste
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	3	20 sec	/

07 - Yellow egg pasta

Ingredients:

- Flour: 300 g
- Medium eggs: n 3
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	10 sec	/

08 - Special egg pasta

Ingredients:

- Flour: 400 g
- Egg Yolks: n. 13
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	10 sec	/

09 - Garlic and parsley egg pasta

Ingredients:

- Flour: 450 g
- Eggs: n 4
- Garlic puree: 40 g
- Dry hacked parsley at taste
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	10 sec	/

10 - Cacao egg pasta

Ingredients:

- Flour: 360 g
- Eggs: n 4
- Bitter Cocoa: 40 g
- Salt at taste



Method :

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	10 sec	/

11 - Squid ink egg pasta

Ingredients:

- Flour: 400 g
- Eggs: n 2
- Egg Whites: n 2
- Olive Oil: 10 g
- Salt at taste
- Squid Ink: 20 g



Method :

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	10 sec	/

12 - Red egg pasta

Ingredients:

- Flour: 400 g
- Eggs: n 2
- Egg Yolks: n 3
- Boiled Red Beet: 50 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	10 sec	/

13 - Egg pasta with chestnut flour

Ingredients:

- Flour: 250 g
- Chestnut Flour: 150 g
- Eggs: n. 4
- Salt at taste



Method :

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	10 sec	/

14 - Pizza dough

Ingredients:

- 25 g Beer yeast melted in 300 g water
- Extra Virgin Olive Oil: 20 g
- Sugar: 10 g
- Salt: 10 g
- Flour: 500 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	10 sec	/

15 - Garlic and parsley bread

Ingredients:

- Parsley: 20 g
- Pressing of 2 cloves of garlic
- 10 g of sugar, melted in 300 g of water
- Beer yeast: 40 g
- Olive oil: 30 g
- Wholemeal flour: 100 g
- Flour: 500 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Parsley 20 g Pressing of 2 cloves of garlic	10	10 sec	/
2	Blades	10 g of sugar melted in 300 g of water Beer yeast 40 g Olive oil 30 g Wholemeal flour 100 g Flour 500 g Salt at taste	10	10 sec	/

16 - Basilicum bread

Ingredients:

- Water: 300 g
- Melted beer yeast: 30 g
- Sugar: 10 g
- Hacked basilicum: 50 g
- Olive oil: 20 g
- Flour: 500 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	10	10 sec	/

17 - Curry bread

Ingredients:

- Water: 300 g
- Beer yeast: 25 g
- Flour: 500 g
- 1 teaspoon of curry
- Olive oil: 25 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	10	10 sec	/

18 - Bread with nuts

Ingredients:

- Milk: 300 g
- Olive oil: 20 g
- Sugar: 5 g
- Melted beer yeast: 25 g
- Hacked nuts: 80 g
- Flour: 500 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	10	10 sec	/

19 - Butter and Parmesan cheese bread

Ingredients:

- Milk: 50 g
- Beer yeast: 30 g
- Sugar: 10 g
- Water: 150 g
- Eggs: n. 1
- Grated Parmesan cheese: 70 g
- Olive oil: 20 g
- Soft butter: 120 g
- Flour: 300 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Milk 50 g Beer yeast 30 g Sugar 10 g	6	30 sec	/
2	Blades + Cap	Water 150 g Eggs n. 1 Grated Parmesan cheese 70 g Olive oil 20 g Soft butter 120 g Flour 300 g	10	10 sec	/

20 - Yellow bread with sesame seeds

Ingredients:

- Milk: 200 g
- Sugar: 10 g
- Beer yeast: 20 g
- Mais flour: 50 g
- Olive oil: 20 g
- Flour: 380 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Milk 200 g Sugar 10 g Beer yeast 20 g	6	30 sec	/
2	Blades + Cap	Mais flour 50 g Olive oil 20 g Flour 380 g	10	10 sec	/
		Make little breads and brush them with egg white			
		Sprinkle with sesame seeds			

21 - Bread with olives and rosemary

Ingredients:

- Beer yeast: 15 g
- Water: 150 g
- Sugar: 10 g
- Olive oil: 60 g
- Rosemary at taste
- Black stoned olives: 80 g
- Flour: 350 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Beer yeast 15 g Water 150 g Sugar 10 g Olive oil 60 g Rosemary at taste Black stoned olives 80 g	8	15 sec	/
2	Blades	Flour 350 g Salt at taste	10	10 sec	/

22 - Bread with smoked ham and pepper

Ingredients:

- Milk: 270 g
- Malted yeast: 25 g
- Eggs: n. 1
- Sugar: 20 g
- Black pepper at taste
- Smoked ham in little cubes: 120 g
- Salt at taste
- Flour: 500 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	10	10 sec	/

23 - Soft bread with anchovy

Ingredients:

- Water: 300 g
- Malted yeast: 30 g
- Sugar: 10 g
- Olive oil: 20 g
- Chopped anchovies in oil: 90 g
- Flour: 500 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	10	10 sec	/

24 - Yellow bread with olives

Ingredients:

- Water: 250 g
- Olive oil: 50 g
- 1 little bag of yeast
- Sugar: 10 g
- Hacked tarragon at taste
- Grated ewe's cheese: 50 g
- Hacked black olives: 50 g
- Mais flour: 150 g
- Flour: 350 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	10	10 sec	/

25 - Sweet bread with milk

Ingredients:

- Milk: 250 g
- Soft butter: 80 g
- Sugar: 40 g
- Melted beer yeast: 40 g
- Flour: 500 g
- Salt: 5 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Milk 250 g Soft butter 80 g	4	3 min	/
2	Blades + Cap	Sugar 40 g Melted beer yeast 40 g Flour 500 g Salt 5 g	10	10 sec	/

26 - Brioche bread with sauge

Ingredients:

- Onions: 50 g
- Olive oil: 30 g
- Milk: 220 g
- Sugar at taste
- Salt at taste
- Soft butter: 80 g
- Hacked sauge: 20 g
- Eggs: n. 2
- Melted beer yeast: 25 g
- Flour: 500 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onions 50 g	6	30 sec	/
2	Blades	Olive oil 30 g	2	2 min	90
3	Blades	Milk 220 g Sugar at taste Salt at taste Soft butter 80 g Hacked sauge 20 g	3	2 min	/
4	Blades + Cap	Eggs n. 2 Melted beer yeast 25 g Flour 500 g	10	10 sec	/

27 - Little breads with coconut

Ingredients:

- Milk: 250 g
- Beer yeast: 25 g
- Sugar: 5 g
- Grated coconut pulp: 50 g
- Soft butter: 50 g
- Flour: 500 g
- Olive oil: 30 g
- Salt: 10 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Milk 250 g Beer yeast 25 g Sugar 5 g Grated coconut pulp 50 g Soft butter 50 g	6	20 sec	/
2	Blades	Flour 500 g Olive oil 30 g Salt 10 g	10	10 sec	/

28 - Azzimo bread

Ingredients:

- Water: 150 g
- Olive oil: 20 g
- Salt at taste
- Flour: 220 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	10	10 sec	/

29 - Bread-sticks with ewe's cheese

Ingredients:

- Water: 300 g
- Melted beer yeast: 15 g
- Olive oil: 80 g
- Sugar: 10 g
- Grated ewe's cheese: 60 g
- Flour: 500 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	10	10 sec	/

30 - Puff pastry

Ingredients:

- Flour: 400 g
- Frozen butter in little cubes: 200 g
- Salt: 10 g
- Water through the lid's hole: 90 g



Method :

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	10 sec	/

31 - Dough to cover

Ingredients:

- Flour: 250 g
- Soft butter: 125 g
- Very cold water: 75 g
- Salt: 5 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Flour 250 g Soft butter 125 g	10	10 sec	/
2	Blades	Very cold water 75 g Salt 5 g	10	5 sec	/
		LEAVE IN THE FRIDGE FOR 2 HOURS BEFORE USING IT			

32 - Brisee dough

Ingredients:

- Flour: 250 g
- Soft butter: 125 g
- Salt: 5 g
- Egg: n. 1
- Water: 15 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Flour 250 g Soft butter 125 g Salt 5 g Egg n. 1 Water 15 g	3	30 sec	/
2	Blades	Flour 250 g	10	10 sec	/

33 - Shortcrust pastry

Ingredients:

- Flour: 250 g
- Soft butter: 125 g
- Sugar: 100 g
- A pinch of salt
- Vanilla aroma: 1 g
- Eggs: n.1



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Flour 250 g Soft butter 125 g Sugar 100 g A pinch of salt Vanilla aroma 1 g	10	10 sec	/
2	Blades	Eggs n.1	10	10 sec	/

34 - Whipped shortcrust pastry

Ingredients:

- Soft butter: 175 g
- Icing sugar: 125 g
- Vanilline at taste
- A pinch of salt
- Grated lemon rind at taste
- Eggs: n. 1
- Egg yolks: n.1
- Flour: 250 g
- Potato starch 25 :g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Soft butter 175 g	4	30 sec	/
2	Blades	Icing sugar 125 g Vanilline at taste A pinch of salt Grated lemon rind at taste Eggs n. 1 Egg yolks n.1	4	30 sec	/
3	Blades	Flour 250 g Potato starch 25 g	10	10 sec	/

35 - Brik dough

Ingredients:

- Flour: 150 g
- Semolina Flour: 50 g
- Water: 350 g
- Salt at taste



Method :

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	10 sec	/

36 - Sigarette dough

Ingredients

- Sugar: 375 g
- Egg white: 375 g
- Soft butter: 375 g
- Flour: 375 g
- Vanilla at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Sugar 375 g	10	2 min	/
2	Blades + Cap	Egg white 375 g Soft butter 375 g Flour 375 g Vanilla at taste	10	10 sec	/

37 - Sable dough

Ingredients:

- Peeled almonds: 50 g
- Egg yolks: n 2
- Icing sugar: 100 g
- Cream: 10 g
- Flour: 200 g
- Vanilla fragrance: 1 g
- Salt at taste
- Lemond rind at taste
- Soft butter: 70 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Peeled almonds 50 g	10	20 sec	/
2	Blades + Mixing paddle	Egg yolks n 2 Icing sugar 100 g Cream 10 g	4	30 sec	/
3	Blades + Mixing paddle	Flour 200 g Vanilla fragrance 1 g Salt at taste Lemon rind at taste Soft butter 70 g	4	1 min	/

38 - Paté Genoise

Ingredients:

- Eggs: n 5
- Sugar: 150 g
- Flour: 150 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Eggs n 5 Sugar 150 g	3	2 min	40 WAIT TEMP
2	Blades	Flour 150 g	3	1 min	/

39 - Paradise cake dough

Ingredients:

- Sugar: 130 g
- 1 Lemon rind
- Eggs: n 3
- Soft butter: 130 g
- Flour: 130 g
- 2 Teaspoons of powdered yeast
- A pinch of salt



Method :

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Sugar 130 g	8	5 sec	/
2	Blades	1 Lemon rind	8	5 sec	/
3	Blades	Eggs n 3	3	2 min	40
4	Blades	Soft butter 130 g	3	30 sec	/
5	Blades	Flour 130 g 2 teaspoons of powdered yeast A pinch of salt	3	10 sec	/

40 - Choux Dough

Ingredients:

- Water: 250 g
- Butter: 100 g
- 1 Pinch of salt and sugar
- Flour: 160 g
- Eggs: n 3



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Water 250 g Butter 100 g 1 Pinch of salt and sugar	1	5 min	100
2	Blades	Flour 160 g	4	15 sec	/
		SET ASIDE AND LET COOL DOWN			
3	Blades + Mixing paddle	Eggs n 3	3	3 min	/
4	Blades + Mixing paddle	Dough set aside Whipped eggs through the lid's hole	4		/

41 - Almond dough

Ingredients:

- Powdered peeled almonds: 750 g
- Icing sugar: 625 g
- Acacia honey: 125 g
- Water: 165 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	4	10 min	80

42 - Shortbread

Ingredients:

- Sugar: 200 g
- Soft butter: 400 g
- Salt at taste
- Flour: 430 g

Method:



STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Sugar 200 g	10	1 min	/
2	Blades	Soft butter 400 g Salt at taste	8	15 sec	/
3	Blades	Flour 430 g	10	10 sec	/

43 - Margherita dough

Ingredients:

- Eggs: n 2
- Eggs Yolks: n 4
- Sugar: 120 g
- Butter: 40 g
- Flour: 90 g
- Potato Starch: 30 g
- Baking powder: 10 g



Method :

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Eggs n 2 Eggs Yolks n 4 Sugar 120 g	3	2 min	40 WAIT TEMP
2	Blades	Butter 40 g	3	30 sec	/
3	Blades	Flour 90 g Potato Starch 30 g Baking powder 10 g	3	10 sec	/

44 - Cake Dough

Ingredients:

- Butter: 250 g
- Icing Sugar: 250 g
- Eggs: n 4
- Flour: 300 g
- Pastry yeast: 10 g



Method :

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Butter 250 g Icing Sugar 250 g	3	30 sec	/
2	Blades	Eggs n 4	3	30 sec	/
3	Blades	Flour 300 g Pastry yeast 10 g	5	15 sec	/

45 - Brioche dough

Ingredients:

- 12 g fresh yeast melted in 40 g water
- Soft butter: 90 g
- Flour: 250 g
- Salt: 5 g
- Eggs: n 2
- Sugar: 50 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	12 g fresh yeast melted in 40 g water Flour 80 g	10	10 sec	/
2		Remove the dough and let it rest for 1 hour			/
3	Blades	Flour 170 g Salt 5 g Eggs n 2 Soft butter 90 g Sugar 50 g	10	10 sec	/
4	Blades	Risen dough	10 PULSE 2	48 sec	/
5	Blades	NEXT	10 PULSE 2	48 sec	/

46 - Waffel dough

Ingredients:

- Milk: 100 g
- Beer yeast: 12 g
- Flour: 250 g
- Salt at taste
- Sugar: 40 g
- Eggs: n 3
- Vanilla fragrance at taste
- Butter: 80 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Milk 100 g Beer yeast 12 g	4	20 sec	/
2	Blades	Flour 250 g Salt at taste Sugar 40 g Eggs n 3 Vanilla fragrance at taste	4	20 sec	/
3	Blades	Milk through the lid's hole 400g	3	1 min	/
		PUT IN THE FRIDGE FOR 1 HOUR			
4	Blades	Butter 80 g	2	2 min	90
5	Blades	Dough set aside	2	30 sec	/

47 - Crepes dough

Ingredients:

- Eggs: 500 g
- Flour: 650 g
- Milk: 750 g
- Salt: 20 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	4	1 min	/

48 - Dough for savoury strudel

Ingredients:

- Flour: 300 g
- Egg: n 1
- Soft butter: 30 g
- Sugar: 5 g
- Salt: 5 g
- Vinegar: 8 g
- Water: 100 g



Method :

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	10 sec	/

49 - Dough for Viennese biscuits

Ingredients:

- Sugar: 80 g
- Soft butter: 200 g
- Egg white: 50 g
- Salt at taste
- Vanilla at taste
- Flour: 250 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Sugar 80 g	10	1 min	/
2	Blades + Cap	Soft butter 200 g Egg white 50 g Salt at taste Vanilla at taste Flour 250 g	10	10 sec	/

50 - Macaron

Ingredients:

- Sugar: 615 g
- Almonds: 345 g
- Bitter cacao: 45 g
- Egg whites: 165 g
- Sugar: 330 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Sugar 615 g Almonds 345 g Bitter cacao 45 g	10	2 min	/
		Set aside			
2	Blades + Mixing Paddle	Egg whites 165 g Sugar 330 g	3	2 min	/
		Incorporate with the dough set aside			

51 - Crumble

Ingredients:

- Soft butter: 400 g
- Sugarcane: 150 g
- Salt: 2 g
- Seeds of vanilla berry
- White sugar: 50 g
- Flour: 500 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Soft butter 400 g Sugarcane 150 g Salt 2 g Seeds of vanilla berry White sugar 50 g	3	2 min	/
2	Blades + Cap	Flour 500 g	10	10 sec	/

52 - Petit fours dough with almond paste

Ingredients:

- Almonds: 200g
- Sugar: 240 g
- Honey: 10 g
- Egg Whites: n 2



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Almonds 200 g Sugar 240 g	10	30 sec	/
2	Blades + Mixing paddle	Honey 10 g Egg Whites n 2	4	1 min	/

53 - Crepes with Roquefort

Ingredients:

- Flour: 180 g
- Eggs: n.2
- Egg yolks: n.1
- Roquefort in pieces: 180 g
- Beer: 60 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Flour 180 g Eggs n.2 Egg yolks n.1 Roquefort in pieces 180 g	6	1 min 30 sec	/
2	Blades	Beer through the lid's hole 60 g Salt at taste	3	1 min	/
		Let rest for 30 minutes			

54 - Croissant with aromatic herbs

Ingredients:

- Cloves of garlic: n.2
- Shallot: 20 g
- Parsley: 30 g
- Chive: 20 g
- Milk: 250 g
- Soft butter: 100 g
- Yeast: 20 g
- Cumin seeds at taste
- Hacked marjoram at taste
- Egg whites: 50 g
- Sugar: 10 g
- Flour: 500 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Cloves of garlic n.2 Shallot 20 g Parsley 30 g Chive 20 g	8	10 sec	/
2	Blades	Milk 250 g Soft butter 100 g	4	3 min	/
3	Blades + Cap	Yeast 20 g Cumin seeds at taste Hacked marjoram at taste Egg whites 50 g Sugar 10 g Flour 500 g Salt at taste	10	10 sec	/

55 - Sweet muffin with courgettes

Ingredients:

- Hacked nuts: 50 g
- Sugar: 100 g
- Soft butter: 70 g
- Eggs: n.2
- Powdered cinnamon at taste
- 1 little bag of vanilline
- Courgettes cut in julienne: 150 g
- Flour: 150 g
- Chemical yeast: 10 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Hacked nuts 50 g Sugar 100 g Soft butter 70 g Eggs n.2 Powdered cinnamon at taste 1 little bag of vanilline Courgettes cut in julienne 150 g	6	20 sec	/
2	Blades	Flour 150 g Chemical yeast 10 g Salt at taste	10	10 sec	/

56 - Savoury muffin with olives and rosemary

Ingredients:

- Milk: 250 g
- Soft butter: 140 g
- Eggs: n.2
- Chemical yeast: 16 g
- Grated Parmesan cheese: 30 g
- Black stoned olives: 100 g
- Hacked rosemary at taste
- Flour: 370 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Milk 250 g Soft butter 140 g Eggs n.2 Chemical yeast 16 g Grated Parmesan cheese 30 g Black stoned olives 100 g Hacked rosemary at taste	6	20 sec	/
2	Blades	Flour 370 g Salt at taste	10	10 sec	/

57 - Savoury plum-cake with nuts and Parmesan cheese

Ingredients:

- Beer yeast: 30 g
- Water: 100 g
- Sugar: 10 g
- Soft butter: 80 g
- Egg yolks: 40 g
- Milk: 250 g
- Flour: 500 g
- Grated Parmesan cheese: 100 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Beer yeast 30 g Water 100 g Sugar 10 g Soft butter 80 g Egg yolks 40 g	6	20 sec	/
2	Blades	Milk 250 g Flour 500 g Grated Parmesan cheese 100 g g Salt at taste	10	10 sec	/

2. SAUCES



01 - Truffle butter

Ingredients:

- Soft butter: 150 g
- Truffle or Truffle Oil: 50 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Softened Butter 150 g	3	30 sec	/
2	Blades	Truffle or Truffle Oil 50 g	3	1 min	/

02 - Mustard butter

Ingredients:

- 1 Tuft of parsley
- Soft butter: 100 g
- Sweet mustard: 1 teaspoon
- Pinch of salt



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	1 Tuft of parsley	5	15 sec	/
2	Blades + Mixing paddle	Soft butter 100 g	3	30 sec	/
3	Blades + Mixing paddle	1 Teaspoon sweet mustard Pinch of salt	3	30 sec	/

03 - Anchovy butter

Ingredients:

- Anchovies in oil: 50 g
- Soft butter: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Anchovies in oil 50 g	5	15 sec	/
2	Blades + Mixing paddle	Soft butter 100 g	3	1 min	/

04 - Garlic butter

Ingredients:

- Garlic: 50 g
- Basil: n 2 leaves
- Soft butter: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Garlic 50 g Basil leaves n 2	6	20 sec	/
2	Blades + Mixing paddle	Soft butter 100 g	3	30 sec	/

05 - Shellfish butter

Ingredients:

- Soft butter: 200 g
- Shellfish shells: 200 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Soft butter 200 g Shellfish shells 200 g	10	2 min	/
2	Blades + Mixing paddle	Salt and pepper at taste	3	1 min	85 WAIT TEMP
		Let rest for 30 minutes and filter			

06 - Butter for snails

Ingredients:

- Parsley: 20 g
- Cloves of garlic: n 1
- Shallot: 40 g
- Salt and pepper at taste
- Soft butter: 200 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Parsley 20 g Cloves of garlic: n 1 Shallot 40 g Salt and pepper at taste	10	10 sec	/
2	Blades + Mixing paddle	Soft butter 200 g	3	10 sec	/

07 - Aioli sauce

Ingredients:

- Garlic: n 4 cloves
- Mustard: 1 teaspoon
- Egg yolks: n 3
- Salt at taste
- Extra virgin olive oil through the lid's hole: 300 g



Method :

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Garlic cloves n 4 Mustard 1 teaspoon Egg yolks n 3 Salt at taste Extra virgin olive oil through the lid's hole 300 g	6	20 sec	/

08 - Hummus

Ingredients:

- Garlic: n 3 cloves
- Oil: 20 g
- Parsley: 1 tuft
- Boiled chickpeas: 200 g
- Tahina sauce: 150 g
- Juice of 3 lemons
- Paprika at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	3 cloves garlic Oil 20 g 1 tuft Parsley	10	20 sec	/
2	Blades	Boiled chickpeas 200 g	10	30 sec	/
3	Blades	Tahina Sauce 150 g Juice of 3 lemons Paprika at taste	6	2 min	/

09 - Aubergine Caviar

Ingredients:

- Onion: 60 g
- Garlic: 10 g
- Olive Oil: 50 g
- Aubergines in little cubes: 350 g
- Salt and pepper at taste
- Hacked parsley at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onion 60 g Garlic 10 g Olive oil 50 g	3	5 min	90
2	Blades	Aubergines in little cubes 350 g Salt and pepper at taste Hacked parsley at taste	2	15 min	90

10 - Mayonnaise

Ingredients:

- Whole eggs: n 2
- Egg yolks: n 1
- Fresh mustard: 5 g
- Lemon juice: 10 g
- Salt. 5 g
- Peanut oil: 350 g
- Olive oil: 150 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Whole eggs n 2 Egg yolks n 1 Fresh mustard 5 g Lemon juice 10 g Salt 5 g	3	1 min	/
2	Blades	350 g Peanut oil through the lid's hole 150 g Olive oil through the lid's hole	4	2 min	/

11 - Green Mayonnaise

Ingredients:

- Mayonnaise: 200 g
- Boiled pressed and hacked spinach: 50 g
- Chives at taste
- Parsley at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	3	1 min	/

12 - Mayonnaise without egg

Ingredients:

- Milk: 120 g
- 1 Pinch of salt
- Hacked cloves of garlic: n 3
- Oil: 400 g
- Juice of 1 lemon



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Milk 120 g 1 Pinch of salt	6	20 sec	/
2	Blades	Hacked cloves of garlic n. 3	10	10 sec	/
3	Blades	400 g Oil through the lid's hole	4	3 min	/
4	Blades	Juice of 1 lemon	2	10 sec	/

13 - Cocktail Sauce

Ingredients:

- Mayonnaise: 200 g
- Brandy: 8 g
- Worcestershire sauce: n 2 drops
- Tabasco at taste
- Ketchup: 50 g
- Whipped cream: 30 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Mayonnaise 200 g Brandy 8 g Worcestershire sauce 2 drops Tabasco at taste Ketchup 50 g	3	1 min	/
2	Blades + Mixing paddle	Wipped cream 30 g	2	20 sec	/

14 - Yogurt Sauce

Ingredients:

- Garlic: 1/2 clove
- Plain yogurt: 500 g
- Cream: 200 g
- Lemon juice: 8 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	1 min	/
2	Blades	/	3	2 min	/

15 - Tartare Sauce

Ingredients:

- Hard-boiled eggs: n. 2
- Gherkins at taste
- Capers at taste
- Chives at taste
- Mayonnaise: 200 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Hard-boiled eggs n. 2 Gherkins and capers at taste Chives at taste	10	10 sec	/
2	Blades + Mixing paddle	Mayonnaise 200 g	2	30 sec	/

16 - Jonville Sauce

Ingredients:

- Butter: 60 g
- Peeled shrimp: 100 g
- Cayenne pepper at taste
- Flour: 30 g
- Fish fumet: 500 g
- White wine: 50 g
- Cream: 60 g
- Lemon juice: 8 g
- Salt and pepper at taste
- Egg yolks: n 2



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Butter 30 g Peeled shrimp 100 g Cayenne pepper at taste	1	0	85 WAIT TEMP
2	Blades	/	10	10 sec	/
		SET ASIDE			
3	Blades + Mixing paddle	Butter 30 g Flour 30 g	2	0	40 WAIT TEMP
4	Blades + Mixing paddle	Fish fumet 500 g White wine 50 g	3	10 min	95 WAIT TEMP
5	Blades + Mixing paddle	Cream 60 g Lemon juice 8 g Salt and white pepper at taste Egg yolks n 2	3	30 sec	/

17 - Tuna Sauce

Ingredients:

- Tuna in oil: 200 g
- Capers: 20 g
- Anchovies in oil: 20 g
- Mayonnaise: 400 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Tuna 200 g Capers 20 g Anchovies 20 g	8	20 sec	/
2	Blades	Mayonnaise 400 g	2	30 sec	/

18 - Anchovies Sauce

Ingredients:

- Butter. 60 g
- Flour: 30 g
- Fish fumet: 500 g
- White wine: 150 g
- Cream: 60 g
- Lemon juice: 8 g
- Salt and white pepper at taste
- Egg yolks: n 2
- Anchovy paste at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Butter 30 g Flour 30 g	2	0	40 WAIT TEMP
2	Blades + Mixing paddle	Fish fumet 500 g White wine 150 g	3	10 min	95 WAIT TEMP
3	Blades + Mixing paddle	Cream 60 g Lemon juice 8 g Salt and white pepper at taste Egg yolks n 2 Anchovy paste at taste Butter 30 g	3	30 sec	/

19 - Avocado Sauce

Ingredients:

- Onion: 160 g
- Vinegar: 16 g
- Olive oil: 16 g
- Sour cream: 200 g
- Lemon: 40 g
- Tabasco at taste
- Cleaned avocado in pieces: n 2
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	30 sec	/

20 - Citronette

Ingredients:

- Lemon juice: 32 g
- Salt and pepper at taste
- Oil through the lid's hole: 128 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	3	2 min	/

21 - Vinaigrette

Ingredients:

- Vinegar: 32 g
- Salt and white pepper at taste
- Olive oil through the lid's hole: 100 g



Method :

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	3	2 min	/

22 - Tapenade Sauce

Ingredients:

- Anchovies without salt: 100 g
- Stoned olives: 250 g
- Capers: 150 g
- Olive oil: 200 g
- Salt and Pepper at taste
- Juice of 1 lemon



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Anchovies without salt 100 g Stoned olives 250 g Capers 150 g	6	20 sec	/
2	Blades	Olive oil 200 g Salt and pepper at taste Juice of 1 lemon	8	40 sec	/

23 - Hollandaise Sauce

Ingredients:

- Vinegar: 50 g
- Water: 150 g
- Salt and pepper: 10 g
- White wine: 100 g
- Egg yolks: 225 g
- Soft butter in pieces: 500 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Vinegar 50 g Water 150 g Salt and pepper 10 g White wine 100 g Egg yolks 225 g	2	0	82 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	0	10 WAIT TEMP
3	Blades + Mixing paddle	Soft butter in pieces 500 g	2	10 min	/

24 - Bernese sauce

Ingredients:

- Hacked shallot: 20 g
- Hacked chervil: 5 g
- Thyme: 2 g
- Laurel leaves: n.1
- Tarragon: 10 g
- Vinegar: 50 g
- White wine: 100 g
- Water: 150 g
- Egg yolks: 225 g
- Salt and pepper: 10 g
- Soft butter in pieces: 500 g
- Hacked tarragon: 5 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Shallot hacked 20 g Hacked chervil 5 g Thyme 2 g Laurel leaves n.1 Tarragon 5 g Vinegar 50 g White wine 100 g Water 150 g	2	15 min	45 WAIT TEMP
		FILTER THE CONTENT OF THE BOWL			
2	Blades + Mixing paddle	Filtered liquid Egg yolks 225 g Salt and pepper 10 g	2	0	82 WAIT TEMP
3	Blades + Mixing paddle	NEXT	2	0	10 WAIT TEMP
4	Blades + Mixing paddle	Soft butter in pieces 500 g Hacked tarragon 5 g	2	10 min	/

25 - Bechamel

Ingredients:

- Milk: 1000 g
- Butter: 80 g
- Flour: 70 g
- Salt: 5 g
- Nutmeg: 1 pinch



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	30 min	95

26 - White Butter Sauce (for boiled fish)

Ingredients:

- Shallot: 25 g
- Vinegar: 15 g
- White Wine: 40 g
- Very cold butter in little cubes: 200 g
- Salt and white pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Shallot 25 g	10	30 sec	/
2	Blades	Vinegar 15 g White Wine 40 g	1	25 min	85 WAIT TEMP
3	Blades	Very cold butter in little cubes 200 g Salt and white pepper at taste	4	30 sec	/

27 - Foie Gras sauce with orange smell

Ingredients:

- Red orange juice: 100 g
- Port wine: 100 g
- Shallot: n 1
- Fond brun: 200 g
- Foie Gras: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Red orange juice 100 g	2	15 min	115
		SET ASIDE			
2	Blades	Port wine 100 g Shallot n 1	6	20 sec	/
3	Blades	/	1	8 min	115
4	Blades	Fond brun 200 g	2	5 min	85
5	Blades	Foie Gras 100 g Reserved orange juice reduction	10	20 sec	/

28 - White Wine Sauce (for fish)

Ingredients:

- Butter: 60 g
- Flour: 30 g
- Fish broth: 500 g
- White wine: 150 g
- Cream: 60 g
- Lemon Juice: 8 g
- Salt and pepper at taste
- Egg yolks: n 2



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Butter 30 g Flour 30 g	2	0	40 WAIT TEMP
2	Blades + Mixing paddle	Fish broth 500 g White wine 150 g	3	10 min	95 WAIT TEMP
3	Blades + Mixing paddle	Cream 60 g Lemon Juice 8 g Salt and pepper at taste Egg yolks n 2 Butter 30 g	3	30 sec	/

29 - Barbecue Sauce

Ingredients:

- Tomato sauce: 100 g
- Garlic: 1 clove
- Beer: 100 g
- Vinegar: 8 g
- Worcestershire sauce: 8 g
- Lemon juice: 8 g
- Honey: 15 g
- Soy sauce: 8 g
- Tequila: 8 g
- Salt and pepper at taste
- Sweet paprika: 4 g
- Mustard: 6 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	30 sec	/
2	Blades + Mixing paddle	/	1	20 min	90

30 - Guacamole

Ingredients:

- Little onions: n. 1
- Green chili: n.3
- 1 little bouquet of coriander
- Ripe avocado in pieces: n. 4
- Juice of 2 limes
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	10	30 sec	/

31 - Balsamic Vinegar reduction

Ingredients:

- Balsamic vinegar: 500 g
- Glucose syrup: 50 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	1F	0	113 WAIT TEMP

32 - Pasteurized Roux

Ingredients:

- Flour: 600 g
- Soft butter: 400 g
- Seed oil: 100 g

Method:



STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	2	30 min	95

33 - Base for Duchesse potatoes

Ingredients:

- Boiled pressed mealy potatoes: 700 g
- Soft butter: 70 g
- Egg yolks: n 2
- Nutmeg at taste
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	4	1 min	/

34 - Mashed Potatoes

Ingredients:

- Peeled potatoes in pieces: 800 g
- Milk: 400 g
- Soft butter: 50 g
- Grated Parmesan cheese: 50 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Peeled potatoes in pieces 800 g Milk 400 g	1E	30 min	95
2	Blades + Mixing paddle	Soft butter 50 g Grated Parmesan cheese 50 g Salt and pepper at will	2	1 min	/

35 - Salty Chantilly cream with Parmesan cheese

Ingredients:

- Salty pastry cream: 400 g
- Grated Parmesan cheese: 50 g
- Whipped cream: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Salty pastry cream 200 g Grated Parmesan cheese 50 g	2	2 min	70 WAIT TEMP
2	Blades + Mixing paddle	Salty pastry cream 200 g	2	1 min	/
3	Blades + Mixing paddle	Whipped cream 100 g	1	1 min	/

36 - Sesame Cream

Ingredients:

- Tahina: 420 g
- Juice of 2 lemons
- 1 Clove of garlic
- Parsley at taste
- Salt and pepper at taste
- Sweet paprika: 10 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	8	20 sec	/

37 - Salty Chantilly cream with cabbage

Ingredients:

- Diced fried cabbage: 400 g
- Milk: 250 g
- Cream: 250 g
- Filtered liquid: 500 g
- Grated Parmesan cheese: 50 g
- Grated nutmeg at taste
- Egg yolks: 200 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Fried cabbage in pieces 400 g Milk 250 g Cream 250 g	1	0	84 WAIT TEMP
		Filter and remove the cabbage			
2	Blades + Mixing paddle	Filtered liquid 500 g Grated Parmesan cheese 50 g Grated nutmeg at taste Salt at taste Egg yolks 200 g	2	0	82 WAIT TEMP
3	Blades + Mixing paddle	NEXT	2	0	3 WAIT TEMP

38 - Apple and mango chutney

Ingredients:

- Apple Renette in pieces: 200 g
- Mango in pieces: 100 g
- Vinegar: 120 g
- Sugar cane: 100 g
- Chili: 2 g
- Raisins: 30 g
- Mustard: 30 g
- Powdered ginger: 1 teaspoon
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	1 PULSE	30 min	95 WAIT TEMP

39 - Carrot coulis with cumin

Ingredients:

- Cut carrots: 200 g
- Chicken broth: 400 g
- Cumin: 2 g
- Salt and pepper at taste
- Butter: 10 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Cut carrots 200 g Chicken broth 400 g Cumin 2 g Salt and pepper at taste	8	30 sec	/
2	Blades	/	1	10 min	95
3	Blades	Butter 10 g	10	30 sec	/

40 - Salty pastry cream

Ingredients:

- Milk: 400 g
- Cream: 100 g
- Grated Parmesan cheese: 100 g
- Egg yolks: 200 g
- Butter: 50 g
- Mais starch: 40 g
- Nutmeg at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	0	82 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	0	3 WAIT TEMP

41 - Middle-Eastern salty cream with aubergines

Ingredients:

- Red onions: 50 g
- 1 Clove of garlic
- Olive oil: 155 g
- Baked eggplants: 500 g
- Dried oregano at taste
- Juice of 1 lemon



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Red onions 50 g 1 Clove of garlic Olive oil 30 g	10	5 sec	/
2	Blades	NEXT	2	3 min	85 WAIT TEMP
3	Blades + Cap	Baked eggplants 500 g Dried oregano at taste Juice of 1 lemon	10	30 sec	/
4	Blades	Olive oil through the lid's hole 125 g	8	30 sec	/

42 - Salty crème brûlée with Parmesan cheese

Ingredients:

- Cream: 1000 g
- Grated Parmesan cheese: 250 g
- Egg yolks: 250 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Cream 1000 g Grated Parmesan cheese 250 g Egg yolks 250 g Salt and pepper at taste	2	3 min	70 WAIT TEMP
2	Blades + Mixing paddle	NEXT	2	0	3 WAIT TEMP

3. Broths, Creams, Soups



01 - Granular vegetable broth

Ingredients:

- Onion: 100 g
- Carrot: 100 g
- Parsley: 50 g
- Celery: 50 g
- Zucchini: 50 g
- French beans: 50 g
- Tomato: 50 g
- Thyme: 20 g
- Coarse salt: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	8	1 min 30 sec	/

02 - Meat broth cubes

Ingredients:

- Mirepoix enriched with garlic, rosemary and sage: 160 g
- Tomato: 30 g
- Water: 40 g
- Red wine: 10 g
- Hacked meat: 160 g
- Coarse salt: 160 g
- 1/2 Leaf of laurel



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Mirepoix 160 g Tomato 30 g Water 40 g Red wine 10 g	4	10 sec	/
2	Blades + Basket	Hacked meat 160 g Coarse salt 160 g 1/2 Leaf of laurel	1	28 min	90
3		REMOVE THE BASKET AND POUR ITS CONTENT IN THE BOWL			
4	Blades	Content of the bowl	5	30 sec	/
5	Blades + Cap	/	10	40 sec	/

03 - Vegetable broth cubes

Ingredients:

- Celery: 100 g
- Carrot: 100 g
- Onion: 50 g
- Tomato: 60 g
- Zucchini: 50 g
- 1 Clove of garlic
- Fresh champignons: 100 g
- 1 Leaf of laurel
- Some leaves of basil, sage, rosemary
- 1 Little bouquet of parsley
- Extra virgin olive oil: 30 g
- White wine: 30 g
- Coarse salt: 200 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Celery 100 g Carrot 100 g Onion 50 g Tomato 60 g Zucchini 50 g 1 clove of garlic Fresh champignons 100 g 1 leaf of Laurel Some leaves of basil, sage, rosemary 1 Little bouquet of parsley	4	10 sec	/
2	Blades	Extra virgin olive oil 30 g White wine 30 g Coarse salt 200 g	2	20 min	90
3	Blades	/	5	30 sec	/
4	Blades	/	10	1 min	/

04 - Ox consommé

Ingredients:

- Leek: 40 g
- Onion: 40 g
- Celery: 30 g
- Carrot: 30 g
- Ripe tomato: n 1
- Lean meat in little cubes: 250 g
- Ox broth: 1300 g
- Egg white: n 1



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Leek 40 g Onion 40 g Celery 30 g Carrot 30 g Ripe tomato n 1 Lean meat in little cubes 250 g	10	1 min	/
2	Blades + Mixing paddle	Ox broth 1300 g	1	1 hour	95 WAIT TEMP
3	Blades + Mixing paddle	Egg white n 1	1	30 sec	/
		FILTER			

05 - Fish consommé

Ingredients:

- Leek: 40 g
- Onion: 40 g
- Celery: 30 g
- Carrot: 30 g
- Fish: 250 g
- Fish broth: 1300 g
- Egg white: n. 1



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Leek 40 g Onion 40 g Celery 30 g Carrot 30 g Fish 250 g	10	1 min	/
2	Blades	Fish broth 1300 g	1	30 min	95 WAIT TEMP
3	Blades	Egg white n. 1	1	30 sec	/
		FILTER.			

06 - Fond Brun

Ingredients:

- Mirepoix: 60 g
- 1 Leaf of laurel
- 1 Sprig of rosemary
- Dried champignons: n 2
- Olive oil: 20 g
- Red wine: 20 g
- Pieces of meat in little cubes: 150 g
- Tomato concentrate: 10 g
- Water: 700 g
- Clove: n 1
- 1 Juniper berry



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Mirepoix 60 g 1 Leaf of laurel 1 Sprig of rosemary Dried champignons n 2 Olive oil 20 g Red wine 20 g	1	5 min	110
2	Blades	Pieces of meat in little cubes 150 g	2	3 min	110
3	Blades	Tomato concentrate 10 g Water 700 g Clove n 1 1 Juniper berry	1	1 hour	110
		FILTER WITH A COLANDER OR WITH A GAUZE			

07 - Gazpacho

Ingredients:

- Tomatoes in pieces: 800 g
- Onions in pieces: 150 g
- 1 Clove of garlic
- Green pepper in pieces: n. 1
- Peeled cucumber in pieces: n. 1
- Salt and pepper at taste
- Olive oil: 50 g
- Water: 150 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	8	20 sec	/

08 - Creamsoup with leek

Ingredients:

- Vegetable broth: 600 g
- White wine: 40 g
- Cut leek: 500 g
- White roux: 160 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Vegetable broth 600 g White wine 40 g Cut leek 500 g	1	30 min	95 WAIT TEMP
2	Blades	White roux 160 g Salt and pepper at taste	5	5 min	95 WAIT TEMP

09 - Creamsoup with celery

Ingredients:

- Oil: 40 g
- 1 Clove of garlic
- Celery in pieces: 400 g
- Potatoes in pieces: 100 g
- Vegetable broth: 700 g
- Salt and pepper at taste
- Cream: 170 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Oil 40 g 1 Clove of garlic	1	2 min	95 WAIT TEMP
2	Blades	Celery in pieces 400 g Potatoes in pieces 100 g	2	5 min	115 WAIT TEMP
3	Blades	Vegetable broth 700 g	1	40 min	95 WAIT TEMP
4	Blades	Salt and pepper at taste Cream 170 g	8	30 sec	/

10 - Creamsoup with pumpkin

Ingredients:

- Pumpkin in pieces: 500 g
- Pasteurized shallot: 1 teaspoon
- Water or vegetable broth: 500 g
- One Pinch of salt



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	2	30 min	105
2	Blades	/	5	20 sec	/

11 - Creamsoup with cauliflower du Barry

Ingredients:

- Cauliflower: 300 g
- Water: 300 g
- Cream: 50 g
- Butter: 40 g
- Parmesan cheese: 50 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Cauliflower 300 g Water 300 g	3	15 min	95 WAIT TEMP
2	Blades	/	6	10 sec	95
3	Blades	Cream 50 g Butter 40 g Parmesan cheese 50 g Salt and pepper at taste	3	4 min	95 WAIT TEMP

12 - Potato creamsoup with truffle

Ingredients:

- Cream: 500 g
- Potatoes in little cubes: 600 g
- Truffle oil: 30 g
- Grated Parmesan cheese: 60 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Cream 500 g Potatoes in little cubes 600 g	1	20 min	95 WAIT TEMP
2	Blades	Truffle oil 30 g	4	20 sec	95 WAIT TEMP
3	Blades	Grated Parmesan cheese 60 g Salt and pepper at taste	4	30 sec	95 WAIT TEMP

13 - Creamsoup Agnes Sorel

Ingredients:

- Water: 1000 g
- 1 Little carrot
- Leeks: n 2 and 1/2
- Chicken breast in pieces: n 1
- Butter: 100 g
- Flour: 100 g
- Egg yolks: n 4
- Cream: 200 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Water 1000 g 1 Little carrot 1/2 leek	0	5 min	100 WAIT TEMP
2	Blades + Basket	Chicken breast in the basket for steamcooking	0	30 min	110 WAIT TEMP
3		SET ASIDE THE CHICKEN BREAST AND THE BROTH			
4	Blades	Leeks n.2	7	20 sec	
5	Blades	Butter 100 g	2	5 min	85
6	Blades	Flour 100 g	2	50 sec	85
7	Blades	Reserved filtered broth	2	6 min	85

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
8	Blades	/	9	1 min	/
9	Blades	Egg yolks n 4 Cream 200 g	3	1 min	85 WAIT TEMP
		SERVE WITH THE CHICKEN IN PIECES			

14 - Champignon creamsoup

Ingredients:

- Shallots: n 2
- Oil: 50 g
- Champignons: 400 g
- Potato in pieces: n 1
- Vegetable broth: 1000 g
- Cream: 100 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Shallots n 2	6	10 sec	/
2	Blades	Oil 50 g	2	3 min	95
3	Blades	Champignons 400 g	2	5 min	95
4	Blades	Potato in pieces n 1 Vegetable broth 1000 g	2	35 min	95 WAIT TEMP
5	Blades	Cream 100 g Salt amd pepper at taste	8	20 sec	/

15 - Cream of oysters soup with eggs

Ingredients:

- Butter: 50 g
- Flour: 50 g
- Court bouillon: 1000 g
- Milk: 180 g
- Shelled oysters with their water: n 30
- Egg yolk: n 1



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Butter 50 g Flour 50 g	2	1 min	95 WAIT TEMP
2	Blades	Court bouillon 1000 g Milk 180 g Shelled oysters with their water n 30 Egg yolks n 1	2	20 min	95 WAIT TEMP
3	Blades	/	5	30 sec	/

16 - Vichyssoise

Ingredients:

- Butter: 40 g
- Leek cut in julienne: n 2
- Potatoes in little cubes: n 3
- Salt and pepper at taste
- Vegetable broth: 800 g
- Cream: 200 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Butter 40 g Leek cut in julienne n. 2	2	10 min	80
2	Blades	Potatoes in little cubes n. 3	2	10 min	80
3	Blades	Salt and pepper at taste Vegetable broth 800 g	1	10 min	95
4	Blades	/	7	1 min	/
5	Blades	Cream 200 g	3	3 min	/

4. Rice, Risottos, Pasta sauces



01 - Japanese rice for sushi e sashimi

Ingredients:

- Japanese rice: 380 g
- Water: 500 g
- Rice vinegar: 50 g
- Sugar: 25 g
- Kombu seaweed: 8 cm



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	Japanese rice 380 g Water 500 g	1	6 min	95 WAIT TEMP
2		LET REST FOR 6 MINUTES			
3	Blades + Mixing paddle	Rice vinegar 50 g Sugar 25 g Kombu seaweed cm 8	1 PULSE	30 sec	50 WAIT TEMP

02 - Rice pilaf

Ingredients:

- Patna or Basmati rice: 250 g
- Butter: 80 g
- Onion with cloves n. 1
- Broth: 400 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Patna or Basmati rice 250 g Butter 80 g	1 PULSE	5 min	105 WAIT TEMP
2	Blades + Mixing paddle	Onion with cloves n 1 Broth 400 g Salt at taste	1 PULSE	12 min	95 WAIT TEMP

03 - Risotto alla Milanese

Ingredients:

- Onion: 30 g
- Butter: 100 g
- Carnaroli rice: 250 g
- Broth or water at taste through the lid's hole
- 1 Pinch of salt
- Little bags of saffron: n 2
- Grated Parmesan cheese: 50 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onion 30 g	6	15 sec	/
2	Blades + Mixing paddle	Butter 50 g	1	5 min	105
3	Blades + Mixing paddle	Carnaroli rice 250 g	1 PULSE	10 min	105
4	Blades + Mixing paddle	Broth or water at taste through the lid's hole	1 PULSE	6 min	105
5	Blades + Mixing paddle	1 Pinch of salt Little bags of saffron n. 2 Butter 50 g	1 PULSE	8 min	105
6	Blades + Mixing paddle	Grated Parmesan cheese 50 g	1 PULSE	2 min	105

04 - Oyster grey risotto

Ingredients:

- Shelled oysters with their water: n. 8
- Shallot: 40 g
- Butter: 130 g
- Carnaroli rice: 300 g
- White wine: 30 g
- 1 pinch of salt
- Shellfish broth: 500 g
- Sepia: 2 g
- Cream: 20 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Shelled oysters with their water n.8	10	20 sec	/
		Remove the purée from the bowl and set in the fridge			
2	Blades	Shallot 40 g	10	20 sec	/
3	Blades	Butter 100 g	1	5 min	100
4	Blades + Mixing paddle	Carnaroli rice 300 g	1 PULSE	10 min	105

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
5	Blades + Mixing paddle	White wine 30 g 1 pinch of salt Shellfish broth through the lid's hole 500g	1 PULSE	15 min	105
6	Blades + Mixing paddle	Oyster purée set aside Sepia 2 g Butter 30 g Cream 20 g	1 PULSE	1 min	/
		Serve in deep plates. Put a shelled oyster in the middle of each plate. Decorate with parsley.			

05 - Risotto with strawberries

Ingredients:

- Onion: 40 g
- Butter: 80 g
- Carnaroli rice: 250 g
- White wine: 50 g
- Vegetable broth at taste
- Salt at taste
- Strawberries: 200 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onion 40 g	6	10 sec	/
2	Blades + Mixing paddle	Butter 40 g	1	5 min	105
3	Blades + Mixing paddle	Carnaroli rice 250 g	1 PULSE	10 min	105
4	Blades + Mixing paddle	White wine 50 g	1 PULSE	2 min	105
5	Blades + Mixing paddle	Vegetable broth at taste through the lid's hole Salt at taste	1 PULSE	8 min	105
6	Blades + Mixing paddle	Strawberries 200 g	1 PULSE	6 min	105
7	Blades + Mixing paddle	Butter 40 g	1 PULSE	1 min	105

06 - Risotto with Bretagne smells

Ingredients:

- Shelled oysters in their water: n.8
- Shallot: 40 g
- Butter: 130 g
- White wine: 30 g
- 1 Pinch of salt
- Shellfish broth: 500 g
- Carnaroli rice: 300 g
- Sepia: 2 g
- Cream: 20 g
- 1 Spoon of hacked herbs



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Shelled oysters in their water n.8	10	20 sec	/
		Remove the purée from the bowl and put it in the fridge			
2	Blades	Shallot 40 g	10	20 sec	/
3	Blades	Butter 100 g	1	5 min	100
4	Blades + Mixing paddle	Carnaroli rice 300 g	1 PULSE	10 min	105
5	Blades + Mixing paddle	White wine 30 g 1 Pinch of salt Shellfish broth through the lid's hole 500 g	1 PULSE	15 min	105
6	Blades + Mixing paddle	Purée of oysters Sepia 2 g Butter 30 g Cream 20 g 1 Spoon of hacked herbs	1 PULSE	1 min	60

07 - Risotto with prawns and Roquefort

Ingredients:

- Onion: 20 g
- 1 Clove of garlic
- Butter: 40 g
- Carnaroli rice: 250 g
- Brandy: 50 g
- Prawns: 150 g
- Vegetable broth at taste
- Salt at taste
- Roquefort: 50 g
- Cream: 20 g
- Pepper and parsley at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onion 20 g 1 Clove of garlic	6	10 sec	/
2	Blades + Mixing paddle	Butter 40 g	1	5 min	105
3	Blades + Mixing paddle	Carnaroli rice 250 g	1 PULSE	10 min	105
4	Blades + Mixing paddle	Brandy 50 g Prawns 150 g	1 PULSE	2 min	105
5	Blades + Mixing paddle	Vegetable broth at taste through the lid's hole Salt at taste	1 PULSE	10 min	105
6	Blades + Mixing paddle	Roquefort 50 g Cream 20 g Pepper and parsley at taste	1 PULSE	4 min	105

08 - Pumpkin risotto

Ingredients:

- Carnaroli rice: 250 g
- 1 Little spoon of olive oil
- 1/2 Little spoon of pasteurized shallot
- Butter: 50 g
- Pumpkin cream: 200 g
- Vegetable broth at taste through the lid's hole
- 1 Pinch of salt
- Bacon cut in julienne: 60 g
- Grated Parmesan cheese: 35 g
- Little tomatoes: 80 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Carnaroli rice 250 g 1 Little spoon of olive oil 1/2 Little spoon of pasteurized shallot	1	10 min	105
2	Blades + Mixing paddle	Butter 50 g Pumpkin cream 200 g Vegetable broth at taste through the lid's hole 1 Pinch of salt	1	6 min	105
3	Blades + Mixing paddle	Bacon cut in julienne 60 g	1	5 min	105
4	Blades + Mixing paddle	Grated Parmesan cheese 35 g	1 PULSE	3 min	105
5	Blades + Mixing paddle	Little tomatoes 80 g	1 PULSE	2 min	105

09 - Risotto with zucchini and mussels

Ingredients:

- Boiled zucchini (only the green part): 100 g
- Pine nuts: 20 g
- Basil leaves: 15 g
- Olive oil: 50 g
- Hacked onion: 30 g
- Butter: 50 g
- Carnaroli rice: 250 g
- Broth at taste
- Shelled boiled mussels: 80 g
- Cooking liquid of the mussels at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Boiled zucchini (only the green part) 100 g Pine nuts 20 g Basil leaves 15 g Olive oil 50 g	10	30 sec	/
		Set aside			
2	Blades + Mixing paddle	Hacked onion 30 g Butter 50 g	2	3 min	105
3	Blades + Mixing paddle	Carnaroli rice 250 g	1 PULSE	10 min	105
4	Blades + Mixing paddle	Broth at taste through the lid's hole	1 PULSE	6 min	105
5	Blades + Mixing paddle	Pesto set aside Shelled boiled mussels 80 g Cooking liquid of the mussels at taste	1 PULSE	8 min	105

10 - Genovese pesto

Ingredients:

- 1 Clove garlic
- Parmesan cheese: 50 g
- Basil leaves: 90 g
- Ewe's cheese: 50 g
- Pine nuts: 30 g
- Salt and pepper at taste
- Extra virgin olive oil: 140 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	1 Clove garlic Parmesan cheese 50 g Basil leaves 90 g Ewe's cheese 50 g Pine nuts 30 g Salt and pepper at taste	10	30 sec	/
2	Blades	Extra virgin olive oil 140 g	4	20 sec	/

11 - Pesto with almonds

Ingredients:

- 2 cloves garlic
- Almonds: 250 g
- Basil leaves: n 5
- Extra virgin olive oil: 270 g
- Grated parmesan cheese: 70 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	2 cloves garlic Almonds 250 g Basil leaves n 5	10	10 sec	/
2	Blades	Extra virgin olive oil 270 g Grated parmesan cheese 70 g Salt and pepper at taste	8	20 sec	/

12 - Pesto with Rocket

Ingredients:

- Rocket: 300 g
- 1 Clove of garlic
- Pine nuts: 30 g
- Parmesan cheese: 50 g
- Olive oil: 180 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	8	1 min	/

13 - Pesto with zucchini

Ingredients:

- Boiled zucchini (only the green part): 200 g
- Pine nuts: 40 g
- Basil leaves: 30 g
- Salt and pepper at taste
- Grated Parmesan cheese: 70 g
- Oil: 150 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Boiled zucchini (only the green part) 200 g Pine nuts 40 g Basil leaves 30 g Salt and pepper at taste Grated Parmesan cheese 70 g Oil through the lid's hole 150 g	10	30 sec	/

14 - Ragù alla Bolognese

Ingredients:

- Onion: 50 g
- Celery: 50 g
- Carrot: 50 g
- Extra virgin olive oil: 50 g
- Minced meat: 300 g
- Red wine: 60 g
- Water: 250 g
- Tomato sauce: 100 g
- Tomato concentrate: 30 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onion 50 g Celery 50 g Carrot 50 g	6	15 sec	/
2	Blades	Extra virgin olive oil 50 g	1	5 min	95
3	Blades + Mixing paddle	Minced meat 300 g Red wine 60 g	2	6 min	95
4	Blades + Mixing paddle	Water 250 g Tomato sauce 100 g Tomato concentrate 30 g Salt at taste	1	35 min	95 WAIT TEMP

15 - Carbonara

Ingredients:

- Olive oil: 20 g
- Bacon in little cubes: 200 g
- Grated Parmesan cheese: 100 g
- Eggs: n. 2



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Olive oil 20 g Bacon in little cubes 200 g	1	5 min	100
2	Blades + Mixing paddle	NEXT	1	0	30 WAIT TEMP
3	Blades + Mixing paddle	Grated Parmesan cheese 100 g Eggs n.2	1	30 sec	/

16 - Meat sauce from the courtyard

Ingredients:

- Onions: 50 g
- Carrots: 40 g
- Sage: 3 g
- Celery: 30 g
- Extra virgin olive oil: 50 g
- Butter: 50 g
- Chicken leg in little cubes: 60 g
- Rabbit leg in little cubes: 60 g
- Duck breast in little cubes: 50 g
- Lamb haunch in little cubes: 50 g
- Entrails in little cubes: 50 g
- Dry Marsala wine: 40 g
- Capon broth: 250 g
- 1 Peeled tomato
- Point of a knife of tomato concentrate
- 1 Pinch of salt
- Butter: 20 g
- Grated Parmesan cheese: 30 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Onions 50 g Carrots 40 g Sage 3 g Celery 30 g	10	15 sec	/
2	Blades	Extra virgin olive oil 50 g Butter 50 g	2	5 min	100

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
3	Blades	Chicken leg in little cubes 60 g Rabbit leg in little cubes 60 g Duck breast in little cubes 50 g Lamb haunch in little cubes 50 g Entrails in little cubes 50 g	1	3 min	100
4	Blades	Dry Marsala wine 40 g	1	5 min	100
5	Blades	Capon broth 250 g 1 Peeled tomato Point of a knife of tomato concentrate	1	75 min	80
6	Blades	1 Pinch of salt Butter 20 g Grated Parmesan cheese 30 g	2	1 min	/

17 - White clams sauce

Ingredients:

- 2 Cloves of garlic
- Parsley: 10 g
- Extra virgin olive oil: 60 g
- Clams: 400 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	2 Cloves of garlic Parsley 10 g	5	40 sec	/
2	Blades + Mixing paddle	Extra virgin olive oil 60 g	1	2 min	95 WAIT TEMP
3	Blades + Mixing paddle	Clams 400 g	1	10 min	95 WAIT TEMP

18 - Red clams sauce

Ingredients:

- 2 Cloves of garlic
- Parsley 10 g
- Extra virgin olive oil 60 g
- Clams 400 g
- Tomato sauce: 350 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	2 Cloves of garlic Parsley 10 g	5	40 sec	/
2	Blades + Mixing paddle	Extra virgin olive oil 60 g	1	2 min	95 WAIT TEMP
3	Blades + Mixing paddle	Clams 400 g Tomato sauce 350 g	1	10 min	95 WAIT TEMP

19 - Sauce with little tomatoes and basil

Ingredients:

- 1 Clove garlic
- Olive oil: 40 g
- Little cut tomatoes: 400 g
- Salt and pepper at taste
- Basil leaves: n 7



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	1 Clove garlic	6	10 sec	/
2	Blades	Olive oil 40 g	2	3 min	95 WAIT TEMP
3	Blades + Mixing paddle	Cut little tomatoes 400 g Salt and pepper at taste Basil leaves n 7	1	10 min	115

20 - Sauce with sausage and champignons

Ingredients:

- Onion: 40 g
- 2 Cloves garlic
- Extra virgin olive oil: 30 g
- Sausage in pieces: 150 g
- Red wine: 20 g
- Champignons: 300 g
- Tomato sauce: 400 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onion 40 g 2 Cloves of garlic	7	10 sec	/
2	Blades + Mixing paddle	Extra virgin olive oil 30 g	1	5 min	95 WAIT TEMP
3	Blades + Mixing paddle	Sausage in pieces 150 g Red wine 20 g	1	10 min	95 WAIT TEMP
4	Blades + Mixing paddle	Champignons 300 g Tomato sauce 400 g	1	10 min	95 WAIT TEMP

21 - Sauce with tomatoes and ricotta

Ingredients:

- 2 Cloves of garlic
- Olive oil: 40 g
- Chopped tomatoes: 400 g
- Ricotta: 200 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	2 Cloves of garlic	8	10 sec	/
2	Blades + Mixing paddle	Olive oil 40 g	1	3 min	95 WAIT TEMP
3	Blades + Mixing paddle	Chopped tomatoes 400 g	1	10 min	95 WAIT TEMP
4	Blades + Mixing paddle	Ricotta 200 g	1	5 min	95

22 - Sauce with chicory, coconut and bacon

Ingredients:

- 1 Clove of garlic
- Oil: 30 g
- Bacon in little cubes: 120 g
- Red wine: 20 g
- Chopped tomatoes: 200 g
- Milk: 100 g
- Hacked coconut: 100 g
- Chicory cut in julienne: 50 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	1 Clove of garlic	6	10 sec	/
2	Blades	Oil 30 g	2	3 min	95
3	Blades + Mixing paddle	Bacon in little cubes 120 g	1	5 min	95 WAIT TEMP
4	Blades + Mixing paddle	Red wine 20 g	1	5 min	95 WAIT TEMP
5	Blades + Mixing paddle	Chopped tomatoes 200 g	1	6 min	95 WAIT TEMP

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
6	Blades + Mixing paddle	Milk 100 g	1	7 min	95 WAIT TEMP
7	Blades + Mixing paddle	Hacked coconut 100 g Chicory cut in julienne 60 g Salt and pepper at taste	1	6 min	95 WAIT TEMP

23 - Tagliolini with meat sauce from the courtyard creamed with foie gras

Ingredients:

- Onions: 50 g
- Carrots: 40 g
- Sage: 3 g
- Celery: 30 g
- Extra virgin olive oil: 50 g
- Butter: 70 g
- Chicken leg in little cubes: 60 g
- Rabbit leg in little cubes: 60 g
- Duck breast in little cubes: 50 g
- Lamb haunch in little cubes: 50 g
- Entrails in little cubes: 50 g
- Dry Marsala wine: 40 g
- Capon broth: 250 g
- Chopped tomatoes: n.1
- Point of a knife of tomato concentrate
- 1 Pinch of salt
- Grated Parmesan cheese: 30 g
- Foie gras: 50 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onions 50 g Carrots 40 g Sage 3 g Celery 30 g	10	20 sec	/
2	Blades	Extra virgin olive oil 50 g Butter 50 g	2	5 min	100

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
3	Blades	Chicken leg in little cubes 60 g Rabbit leg in little cubes 60 g Duck breast in little cubes 50 g Lamb haunch in little cubes 50 g Entrails in little cubes 50 g	1	3 min	100
4	Blades	Dry Marsala wine 40 g	1	5 min	100
5	Blades	Capon broth 250 g Chopped tomatoes n.1 Point of a knife of tomato concentrate	1	75 min	80
6	Blades	1 Pinch of salt Butter 20 g Grated Parmesan cheese 30 g	2	1 min	/
		Pour the content of the bowl in a pan			
7	Blades	Foie gras 50 g 1 little ladle of capon broth	10	30 sec	
		Add the sauce at the pan content			

24 - Tortellini of creamed cod in capon broth with flakes of white truffle

Ingredients:

- Onions: 30 g
- Clove of garlic: n.1
- Butter: 20 g
- Olive oil: 25 g
- Peeled potatoes in little cubes: 150 g
- Desalted cod without spines and skin in pieces: 500g
- Milk: 80 g
- 1 Pinch of salt
- Extra virgin olive oil: 50 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onions 30 g Clove of garlic n.1	10	20 sec	/
2	Blades	Butter 20 g Olive oil 25 g	1	5 min	100
3	Blades	Peeled potatoes in little cubes 150 g Desalted cod without spines and skin in pieces 500g Milk 80 g 1 Pinch of salt	1	25 min	100

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
		Pour the mixture in a colander. Let the milk in excess drip for 5 minutes. Put in the bowl again.			
4	Blades	Extra virgin olive oil through the lid's hole 50 g	10	30 sec	
		Let the mixture cool down before using it			

5. Stuffing, patés, quiches and soufflés



01 - Mushrooms stuffing

Ingredients:

- Diced mushrooms: 300 g
- Olive oil: 20 g
- Butter: 20 g
- Cream: 150 g
- Grated emmenthal cheese: 50 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Diced mushrooms 300 g	4	5 sec	/
2	Blades	Olive oil 20 g Butter 20 g	1	6 min	100
3	Blades	Cream 150 g Grated emmenthal cheese 50 g Salt and pepper at taste	4	1 min	/

02 - Smoked salmon stuffing

Ingredients:

- 1 Tuft parsley
- Smoked salmon 160 g
- 3 spoons of liquid cream
- Fresh ricotta 300 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	1 Tuft parsley Smoked salmon 80 g	6	10 sec	/
2	Blades	3 spoons of liquid cream Smoked salmon 80 g Fresh ricotta 300 g Salt and pepper at taste	4	1 min	/

03 - Stuffing with chicken or veal

Ingredients:

- Cream: 400 g
- Eggs: n. 2
- 2 slices of sandwich bread in pieces
- Very cold chicken meat or veal in little cubes 160 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Pre-cooling /no ingredients	0	0	10 WAIT TEMP
2	Blades	Cream 400 g Eggs n. 2 2 slices of sandwich bread in pieces	4	30 sec	- 24
3	Blades	Very cold chicken meat or veal in little cubes 160 g	10	30 sec	- 24

04 - Stuffing with ham and goat's cheese

Ingredients:

- 1 Tuft parsley
- Diced cooked ham: 250 g
- Fresh goat's cheese: 250 g
- Mustard at taste
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	1 Tuft parsley	7	15 sec	/
2	Blades	Diced cooked ham 250 g Fresh goat's cheese 250 g Mustard at taste Salt and pepper at taste	7	15 sec	/

05 - Stuffing with ham and pistachio nuts

Ingredients:

- Boiled ham: 300 g
- Cream: 50 g
- Ricotta: 200g
- Gorgonzola: 100 g
- Roasted hacked pistachio nuts: 30 g
- Tabasco at taste
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Boiled ham 300 g Cream 50 g	8	30 sec	/
2	Blades	Ricotta 200g Gorgonzola 100 g Roasted hacked pistachio nuts 30 g Tabasco at taste Salt and pepper at taste	3		/

06 - Cream for stuffings with Camembert

Ingredients:

- Camembert in little cubes: 500 g
- Cream: 200 g
- Roasted hacked hazelnuts: 50 g
- Grated Parmesan cheese: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Camembert in little cubes 500 g Cream 200 g	2	3 min	70 WAIT TEMP
2	Blades	Roasted hacked hazelnuts 50 g Grated Parmesan cheese 100 g	2	2 min	/

07 - Mousse of goat's cheese with olive paste

Ingredients:

- Cream: 250 g
- Stoned black olives: 20 g
- Tomato confit: 20 g
- Goat's cheese: 200 g
- Diced chives: 10 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Cream 250 g	3	40 sec	/
		SET ASIDE			
2	Blades	Stoned black olives 20 g Tomato confit 20 g	6	30 sec	/
3	Blades	Goat's cheese 200 g Diced chives 10 g	3	15 sec	/
4	Blades + Mixing paddle	Reserved mixture	2	30 sec	/

08 - Tuna and cheese mousse with lemon flavour

Ingredients:

- Montasio cheese in pieces: 150 g
- Drained tuna oil: 150 g
- Liquid cream: 80 g
- Grated rind of 2 lemons
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Montasio cheese in pieces 150 g	8	10 sec	/
2	Blades + Mixing paddle	Drained tuna oil 150 g Liquid cream 80 g Grated rind of 2 lemons Salt and pepper at taste	3	15 sec	/

09 - Ham mousse

Ingredients:

- Boiled ham in pieces: 300 g
- Grated Parmesan cheese: 50 g
- Soft butter: 120 g
- Milk: 50 g
- 1 Pinch of salt



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Boiled ham in pieces 300 g	6	15 sec	/
2	Blades	Grated Parmesan cheese 50 g Soft butter 120 g Milk 50 g 1 Pinch of salt	6	20 sec	/
		SET IN THE FRIDGE FOR 3 HOURS BEFORE SERVING			

10 - Mousse with Camembert and hazelnuts

Ingredients:

- Camembert: 500 g
- Cream: 200 g
- Grated Parmesan cheese: 60 g
- Toasted hazelnuts: 30 g
- Pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	10	2 min	/

11 - Gorgonzola mousse

Ingredients:

- Leek: 10 g
- Butter: 20 g
- Cream: 250 g
- Butter: 100 g
- Gorgonzola: 250 g
- Soaked gelatine: 8 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Leek 10 g	5	10 sec	/
2	Blades + Mixing paddle	Butter 20 g	1	3 min	95 WAIT TEMP.
3	Blades + Mixing paddle	Cream 250 g Butter 100 g Gorgonzola 250 g Soaked gelatine 8 g	2	0	84 WAIT TEMP
4	Blades + Mixing paddle	Chilling to 20°C	2	0	20 WAIT TEMP
5	Blades	NEXT	8	1 min	/

12 - Mousse with ham and gorgonzola

Ingredients:

- Boiled ham: 300 g
- Cream: 50 g
- Ricotta: 200 g
- Gorgonzola: 100 g
- Pistachio nuts: 30 g
- Tabasco at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	8	1 min	/

13 - Creamy green mousse with Parmesan cheese

Ingredients:

- Water: 380 g
- Peeled potato in pieces: 100 g
- Zucchini in little pieces: 170 g
- Leek in little pieces: 50 g
- Flour: 20 g
- Butter: 20 g
- Grated Parmesan cheese: 100 g
- Milk: 250 g
- Few nuts and basil leaves



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Water 380 g Peeled potato in pieces 100 g Zucchini in little pieces 170 g Leek in little pieces 50 g	1	25 min	98 WAIT TEMP
		Set aside the content of the bowl			
2	Blades + Mixing paddle	Flour 20 g Butter 20 g Grated Parmesan cheese 100 g Milk 250 g	1	10 min	95
3	Blades + Cap	Liquid set aside	10	30 sec	/
		Decorate with nuts and basil leaves			

14 - Mousse with tuna and capers

Ingredients:

- Tuna in oil: 300 g
- Blacke stoned olives: 50 g
- Capers: 20 g
- Parsley at taste
- Hardboiled egg yolks: n. 2
- Soft butter: 100 g
- Cognac: 20 g
- Anchovies in oil: n. 4



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingradients	8	2 min	/

15 - Ricotta with herbs

Ingredients:

- Flour 60 g
- Grated Parmesan cheese 60 g
- Soft butter 40 g
- Sesame seeds at taste
- Cream 40 g
- Soaked gelatina 10 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Flour 60 g Grated Parmesan cheese 60 g Soft butter 40 g Sesame seeds at taste	6	20 sec	/
		Set in the fridge for 30 minutes			
2	Blades	Cream 40 g Soaked gelatina 10 g	3	1 min	35 WAIT TEMP

16 - Smoked patè (Herrings)

Ingredients:

- Smoked herrings: 230 g
- Soft cheese: 150 g
- 1 clove garlic
- Soft butter: 30 g
- Filtered juice of 1/2 lemon
- Pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	1 min	/

17 - Avocado patè

Ingredients:

- Ripe cleaned avocado in pieces: n. 3
- Juice of 1 lemon
- 1/2 onion
- Ripe tomato in pieces: n. 1
- Tabasco drops: n. 2
- 1 teaspoon cumin
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Ripe cleaned avocado in pieces n. 3 Juice of 1 lemon	8	20 sec	/
2	Blades	1/2 onion Ripe tomato in pieces n. 1 Tabasco drops n. 2 1 teaspoon cumin Salt and pepper at taste	5	15 sec	/

18 - Creamed Cod

Ingredients:

- Onions: 30 g
- Cloves of garlic: n. 1
- Butter: 20 g
- Olive oil: 75 g
- Peeled potato in pieces: 150 g
- Desalinated cod without spines and skin in pieces: 500 g
- Milk: 80 g
- 1 Pinch of salt



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Onions 30 g Cloves of garlic: n. 1	10	20 sec	/
2	Blades	Butter 20 g Olive oil 25 g	1	5 min	100
3	Blades	Peeled potato in pieces 150 g Desalinated cod without spines and skin in pieces 500 g Milk 80 g 1 Pinch of salt	1	25 min	100
		Pour the mixture in a colander. Let drain the milk in excess for 5 minutes. Put in the bowl again			

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
4	Blades	Extra virgin olive oil through the lid's hole 50 g	10	30 sec	/
		Let cool down the mixture before using it			

Note:

like a teaser, in toasted polenta in little cubes;

like an Antipasto, on a cream of onions and potatoes;

like main dish, accompanied by spinach sauté

19 - Tartare with shrimps in avocado mousse

Ingredients:

- Chervil: 5 g
- Chive: 5 g
- Tomato confit: 22 g
- Olive oil: 100 g
- Balsamic vinegar: 50 g
- Salt and pepper at taste
- Steamcooked shrimps: 400 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Chervil 5 g Chive 5 g Tomato confit 22 g Olive oil 100 g Balsamic vinegar 50 g Salt and pepper at taste	7	3 min	/
2	Blades	Steamcooked shrimps 400 g	2	10 sec	/
		SERVE WITH AVOCADO MOUSSE.			

20 - Savoury Kougelhof with escargot

Ingredients:

- Butter: 100 g
- Boiled shelled snails: 100 g
- Hacked garlic: 10 g
- Hacked parsley: 10 g
- Salt and pepper at taste
- Sugar: 10 g
- Flour: 250 g
- Eggs: n 2
- Beer yeast: 15 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Butter 25 g Boiled shelled snails 100 g Hacked garlic 10 g Hacked parsley 10 g Salt and pepper at taste	1	5 min	95 WAIT TEMP
		SET ASIDE			
2	Blades	Soft butter 75 g Sugar 10 g Flour 250 g Eggs n 2 Beer yeast 15 g	2	2 min	/
3	Blades	The mixture set aside	2	40 sec	/

21 - Quiche Lorraine

Ingredients:

- Gruyere cheee in pieces: 150 g
- Smoked bacon in pieces: 250 g
- Egg yolks: n 8
- Cream: 300 g
- Salt and nutmeg at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Gruyere cheee in pieces 150 g Smoked bacon in pieces 250 g	5	10 sec	/
2	Blades	Egg yolks n 8 Cream 300 g Salt and nutmeg at taste	4	10 sec	/

22 - Quiche sans pate

Ingredients:

- Eggs: n 3
- Milk: 500 g
- Flour: 100 g
- Salt and pepper at taste
- Grated gruyere cheese: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	6	30 sec	/

23 - Savoury quiche with artichokes

Ingredients:

- Extra virgin olive oil: 30 g
- Artichokes in thin slices: 400 g
- Salt and pepper: 5 g
- Anchovies: n 4
- Milk: 200 g
- Grated parmesan cheese: 70 g
- Hacked parsley: 2 g
- Smoked Scamorza cheese in little cubes: 100 g
- Eggs: 150 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Extra virgin olive oil 30 g	0	0	130 WAIT TEMP
2	Blades + Mixing paddle	Artichokes in thin slices 400 g Salt and pepper 5 g	1 PULSE	20 min	115
3	Blades + Mixing paddle	Anchovies n. 4 Milk 200 g Grated parmesan cheese 70 g Hacked parsley 2 g Smoked Scamorza cheese in little cubes 100 g Eggs 150 g	2	30 min	/

24 - Savoury cake with asparagus and salmon

Ingredients:

- Oil: 60 g
- Asparagus tips: 600 g
- Salt and pepper: 8 g
- Roux: 12 g
- Milk: 200 g
- Smoked salmon in little cubes: 250 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Oil 60 g	0	0	130 WAIT TEMP
2	Blades + Mixing paddle	Asparagus tips 600 g Salt and pepper 8 g	1 PULSE	10 min	115
3	Blades + Mixing paddle	Roux 12 g Milk 200 g	1	0	95 WAIT TEMP
4	Blades + Mixing paddle	Smoked salmon in little cubes 250 g	2	20 min	/

25 - Falafel

Ingredients:

- Boiled chickpeas: 300 g
- Cloves of garlic: n.2
- Red onions: 60 g
- Parsley at taste
- Ground cumin at taste
- Ground coriander at taste
- Ground pepper at taste
- Olive oil: 20 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	10	30 sec	/
		Make little balls and fry in a pan. Serve with sesame cream.			

26 - Potato and pumpkin croquettes with almonds

Inredients:

- Boiled potatoes: 800 g
- Boiled pumpkin: 300 g
- Grated Parmesan cheese: 100 g
- Eggs: n.2
- Breadcrumbs: 40 g
- Hacked parsley at taste
- Ground chili at taste
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	8	10 sec	/
		Make little balls. Sprinkle with hacked almonds before frying them.			

27 - Tomato gele'

Ingredients:

- Little tomatotes: 500 g
- Fresh basil: n. 2
- Olive oil: 100 g
- Salt: 2 g
- Gelatin:25 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Little tomatoes 500 g Fresh basil n. 2 Olive oil 100 g Salt 2 g	2	10 min	95 WAIT TEMP
2	Blades	Gelatin 25 g	5	40 sec	/

28 - Little nests of fried cod

Ingredients:

- Cleaned soaked cod: 400 g
- Water: 1000 g
- Pepper in grains at taste
- Thyme at taste
- Laurel at taste
- Olive oil: 80 g
- Spaghetti: 350 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Cleaned soaked cod 400 g Water 1000 g Pepper in grains at taste Thyme at taste Laurel at taste	1	20 min	100 WAIT TEMP
		Drain			
2	Blades	Drained cod and aromas Olive oil 80 g	10	1 min	/
		Mix the sauce with 350 g of boiled spaghettini. Make little balls and fry them.			

29 - Panna cotta with tuna

Ingredients:

- Fresh cream: 450 g
- Soft butter: 180 g
- Tuna in oil: 300 g
- Dry Martini: 20 g
- Salt and pepper: 6 g
- Gelatin: 15 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Fresh cream 450 g Soft butter 180 g Tuna in oil 300 g Dry Martini 20 g Salt and pepper 6 g	2	5 min	95 WAIT TEMP
2	Blades	Gelatin 15 g	5	40 sec	/

30 - Sweet soufflé with cheese

Ingredients:

- Egg yolks: 50 g
- Icing sugar: 100 g
- Quark cheese: 250 g
- Cream: 100 g
- Almond flour: 20 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Egg yolks 50 g Icing sugar 100 g	3	1 min	/
2	Blades + Mixing paddle	Quark cheese 250 g Cream 100 g Almond flour 20 g	3	2 min	/
		Cream with whipped egg whites			

31 - Little cake with potatoes and celeriac

Ingredients:

- Boiled celeriac: 400 g
- Boiled potatoes: 400 g
- Butter: 20 g
- Grated Parmesan cheese: 80 g
- Salt and pepper at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	8	20 sec	/
		Bake in the oven			

6. Desserts



01 - Pastry cream

Ingredients:

- Rind of 1 lemon: 1 g
- Sugar: 150 g
- Mais starch: 40 g
- Egg yolks: 200 g
- Milk: 400 g
- Cream: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	0	82 WAIT TEMP
2	Blades + Mixing paddle	NEXT	3	30 sec	/
3	Blades + Mixing paddle	Chilling to 3°C	2	0	3 WAIT TEMP

02 - Pastry cream with fructose

Ingredients:

- Egg yolks: 170 g
- Rice starch: 50 g
- Fructose: 90 g
- Cream: 140 g
- Milk: 350
- Vanilla at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	0	84 WAIT TEMP
2	Blades + Mixing paddle	Chilling to 3°C	2	0	3 WAIT TEMP

03 - Pastry cream H2O

Ingredients:

- Egg yolks: 180 g
- Sugar: 150 g
- Rice starch: 70 g
- Water: 600 g
- Vanilla at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	0	84 WAIT TEMP
2	Blades + Mixing paddle	Chilling to 3°C	2	0	3 WAIT TEMP

04 - Pastry cream with coffee

Ingredients:

- Toasted coffee beans: 100 g
- Milk: 200 g
- Cream: 100 g
- Egg yolks: 200 g
- Milk: 200 g
- Sugar: 150 g
- Mais starch: 40 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Toasted coffee beans 100 g	6	10 sec	/
2	Blades	Milk 200 g	1	10 min	75 WAIT TEMP
		Filter			
3	Blades + Mixing paddle	Cream 100 g Egg yolks 200 g Milk 200 g Sugar 150 g Mais starch 40 g	2	0	82 WAIT TEMP
4	Blades + Mixing paddle	NEXT	3	30 sec	/
5	Blades + Mixing paddle	Chilling to 3°C	2	0	3 WAIT TEMP

05 - Pastry cream with passion fruit

Ingredients:

- Milk: 300 g
- Passion fruit purée: 200 g
- Egg yolks: 100 g
- Sugar: 100 g
- Honey: 25 g
- Mais starch: 50 g
- Butter: 50 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	0	82 WAIT TEMP
2	Blades + Mixing paddle	NEXT	3	30 sec	/
3	Blades + Mixing paddle	Chilling to 3°C	3	0	3 WAIT TEMP

06 - Creme Caramel

Ingredients:

- Egg yolks: n.1
- Eggs: n.4
- Sugar: 75 g
- Grated rind of one lemon: 1 g
- 1/2 vanilla berry
- Milk: 450 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Egg yolks n.1 Eggs n.4 Sugar 75 g	3	4 min	50
2	Blades	Grated rind of one lemon 1 g 1/2 vanilla berry	3	2 min	70
3	Blades	Milk 450 g	3	6 min	70
4	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP

07 - English cream

Ingredients:

- Whole milk: 500 g
- Cream: 500 g
- Sugar: 250 g
- Egg yolks: 250 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	0	82 WAIT TEMP
2	Blades + Mixing paddle	NEXT	3	30 sec	/
3	Blades + Mixing paddle	Chilling to 3°C	2	0	3 WAIT TEMP

08 - Zabaglione with oranges

Ingredients:

- Egg yolks: 200 g
- Sugar: 125 g
- Marsala wine: 60 g
- Muscato wine: 60 g
- Red orange juice: 125 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	0	85 WAIT TEMP
2	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP

09 - Diplomatic cream

Ingredients:

- Milk: 525 g
- Egg yolks: 120 g
- Sugar: 150 g
- Mais starch: 45 g
- Lemon rind and vanilla at taste
- Soaked gelatine: 8 g
- Whipped cream: 650 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Milk 525 g Egg yolks 120 g Sugar 150 g Mais starch 45 g Lemon rind and vanilla at taste	2	0	83 WAIT TEMP
2	Blades + Mixing paddle	Soaked gelatine 8 g	2		
3	Blades + Mixing paddle	Chilling to 30°C	2	0	30 WAIT TEMP
		Add 650 g of whipped cream			

10 - Diplomatic cream with cacao

Ingredients:

- Milk: 525 g
- Egg yolks: 120 g
- Sugar: 150 g
- Mais starch: 45 g
- Lemon rind and vanilla at taste
- Cacao without sugar: 70 g
- Soaked gelatine: 8 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Milk 525 g Egg yolks 120 g Sugar 150 g Mais starch 45 g Lemon rind and vanilla at taste Cacao without sugar 70 g	2	0	83 WAIT TEMP
2	Blades + Mixing paddle	Soaked gelatine 8 g	2		
3	Blades + Mixing paddle	NEXT	2	0	30 WAIT TEMP
		Add 650 g of whipped cream			

11 - Diplomatic cream with cinnamon

Ingredients:

- Milk: 500 g
- 1 Stick of cinnamon: 30 g
- Egg yolks: 200 g
- Sugar: 150 g
- Mais starch: 40 g
- Lemon rind and vanilla at taste
- Soaked gelatine: 8 g
- Whippe cream: 630 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Milk 500 g 1 Stick of cinnamon: 30 g	1	15 min	75 WAIT TEMP
		Filter			
2	Blades + Mixing paddle	Filtered milk 500 g Egg yolks 200 g Sugar 150 g Mais starch 40 g Lemon rind and vanilla at taste	2	0	83 WAIT TEMP
3	Blades + Mixing paddle	Soaked gelatine 8 g	2		
4	Blades + Mixing paddle	NEXT	2	0	30 WAIT TEMP
5	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP
		Add 630 g of whipped cream			

12 - Caramel mou

Ingredients:

- Cream: 630 g
- Butter: 165 g
- Sugar: 420 g
- Glucose: 120 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Cream 630 g Butter 165 g	1	0	95 WAIT TEMP
		Set aside			
2	Blades + Mixing paddle + Cap	Sugar 420 g Glucose 120 g	1	0	170 WAIT TEMP
3	Blades + Mixing paddle	Mixture set aside through the lid's hole	2	1 min	/

13 - Mousseline cream

Ingredients:

- Milk: 720 g
- Egg yolks: 150 g
- Sugar: 140 g
- Mais starch: 75 g
- Vanilla at taste
- Butter: 360 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Milk 720 g Egg yolks 150 g Sugar 140 g Mais starch 75 g Vanilla at taste	2	0	83 WAIT TEMP
2	Blades + Mixing paddle	Butter 180 g	2	1 min	/
3	Blades + Mixing paddle	NEXT		0	20 WAIT TEMP
4	Blades + Mixing paddle	Soft butter in pieces 180 g	2	3 min	/

14 - Prince cream

Ingredients:

- Plain chocolate 70%: 350 g
- Pastry cream



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Plain chocolate 70% 350 g	2	0	45 WAIT TEMP
2	Blades + Mixing paddle	Lukewarm pastry cream (20°C)	2		
3	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP

15 - Saint-Honoré cream

Ingredients:

- Egg yolks: 120 g
- Sugar: 97 g
- Mais starch: 60 g
- Milk: 650 g
- Vanilla at taste
- Soaked gelatine: 8 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Egg yolks 120 g Sugar 97 g Mais starch 60 g Milk 650 g Vanilla at taste	2	0	82 WAIT TEMP
2	Blades + Mixing paddle	Soaked gelatine 8 g	2	30 sec	/
		Add 570 g of Italian Meringue			

16 - Saint-Honoré cream with chocolate

Ingredients:

- Egg yolks: 200 g
- Sugar: 150 g
- Mais starch: 40 g
- Milk: 500 g
- Cacao without sugar: 80 g
- Soaked gelatine: 8 g
- Italian meringue: 500 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Egg yolks 200 g Sugar 150 g Mais starch 40 g Milk 500 g Cacao without sugar 80 g	2	0	82 WAIT TEMP
2	Blades + Mixing paddle	Soaked gelatine 8 g	2	30 sec	/
3	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP
		Add 500 g of Italian meringue			

17 - Saint-Honoré cream with lemon or orange

Ingredients:

- Egg yolks: 200 g
- Sugar: 150 g
- Mais starch: 40 g
- Milk: 500 g
- Grated rind of one lemon or one orange: 30 g
- Soaked gelatine: 8 g
- Italian meringue: 500 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Egg yolks 200 g Sugar 150 g Mais starch 40 g Milk 500 g Grated rind of 1 lemon or 1 orange 30 g	2	0	82 WAIT TEMP
2	Blades + Mixing paddle	Soaked gelatine 8 g	2	30 sec	/
3	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP
		Add 500 g of Italian meringue			

18 - Lemon curd

Ingredients:

- Eggs: n.6
- Sugar: 500 g
- Soft butter: 150 g
- Juice of 4 lemons
- Rinds of 4 lemons



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Eggs n.6 Sugar 500 g	3	3 min	/
		Set aside			
2	Blades + Mixing paddle	Soft butter 150 g Juice of 4 lemons Rinds of 4 lemons	4	1 min	85 WAIT TEMP
3	Blades + Mixing paddle	Mixture set aside through the lid's hole	4	20 min	80
4	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP

19 - Lemon cream for cakes

Ingredients:

- Eggs: n.3
- Sugar: 75 g
- Lemon juice: 100 g
- Butter: 125 g
- Sugar: 75 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Eggs n.3 Sugar 75 g	3	3 min	/
2	Blades + Mixing paddle	Lemon juice 100 g Butter 125 g Sugar 75 g	3	1 min	90 WAIT TEMP
3	Blades + Mixing paddle	NEXT	3	30 sec	/
4	Blades + Mixing paddle	Chilling to 4°C	3	0	4 WAIT TEMP

20 - Butter cream for cakes

Ingredients:

- Sugar: 300 g
- Glucose: 10 g
- Water: 100 g
- Eggs: n 1
- Softened butter: 300 g
- Alcohol 90°: 15 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Sugar 300 g Glucose 10 g Water 100 g	1	/	120
		SET ASIDE			
2	Blades + Mixing paddle	Eggs n 1	3	2 min	/
3	Blades + Mixing paddle	Reserved mixture through the lid's hole	3	5 min	/
4	Blades + Mixing paddle	Softened butter 300 g Alcohol 90° 15 g	3	8 min	/

21 - Aromatisable water icing

Ingredients:

- Icing sugar: 200 g
- Water: 15 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	3	1 min	/

22 - Icing royale

Ingredients:

- Egg whites: n 1
- Icing sugar through the lid's hole: 200 g
- Lemon drops: n 3



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Egg whites n. 1 Icing sugar through the lid's hole 200 g	3	3 min	/
2	Blades + Mixing paddle	Lemon drops n. 3	3	2 min	/

23 - Tiramisù

Ingredients:

- Sugar: 100 g
- Egg yolks: n 6
- Mascarpone cheese: 500 g
- Whipped egg whites: n 6



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Sugar 100 g Egg yolks n 6	3	3 min	/
2	Blades + Mixing paddle	Mascarpone cheese 500 g	3	2 min	/
3	Blades + Mixing paddle	Whipped egg whites n.6	2	1 min	/

24 - Pasteurized tiramisù

Ingredients:

- Egg yolks: n 4
- Sugar: 150 g
- Water: 50 g
- Mascarpone cheese: 250 g
- Whipped cream: 250 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	Egg yolks n 4	3	3 min	
2		SET ASIDE			
3	Blades + Mixing paddle	Sugar 150 g Water 50 g	2	0	121 WAIT TEMP
4	Blades + Mixing paddle	Reserved mixture through the lid's hole	3	3 min	/
5	Blades + Mixing paddle	Mascarpone cheese 250 g	3	1 min	/
6	Blades + Mixing paddle	Whipped cream 250 g	2	1 min	/

25 - Aromatisable chocolate ganache for stuffings

Ingredients:

- Chocolate: 250 g
- Cream: 170 g
- Soft butter: 30 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Chocolate 250 g	10	30 sec	/
2	Blades + Mixing paddle	Cream 170 g	3	0	90 WAIT TEMP
3	Blades + Mixing paddle	Soft butter 30 g	3	30 sec	/
4	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP

26 - Chocolate ganache

Ingredients:

- Chocolate 250 g
- Cream 170 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Chocolate 250 g	10	30 sec	/
2	Blades + Mixing paddle	Cream 170 g	3	0	90 WAIT TEMP
3	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP

27 - Caramelized orange ganache

Ingredients:

- Cream: 300 g
- Rind of one orange: 30 g
- Sugar: 375 g
- Dextrose: 120 g
- Milk chocolate: 580 g
- Orange liquor: 120 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	Cream 300 g Rind of one orange 30 g	1	10 min	95 WAIT TEMP
		Set aside			
2	Blades + Mixing paddle + Cap	Sugar 375 g Dextrose 120 g	1	0	170 WAIT TEMP
		Filter			
3	Blades + Mixing paddle	Cream through the lid's hole	2	2 min	/
4	Blades + Mixing paddle	NEXT	/	0	75 WAIT TEMP
5	Blades + Mixing paddle	Milk chocolate 580 g Orange liquor 120 g	1	1 min	75 WAIT TEMP

28 - Ganache mousseline

Ingredients:

- Cream: 700 g
- Chocolate 75% cacao: 350 g
- Whipped cream: 260 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Cream 350 g Chocolate 75% cacao 350 g	10	10 sec	/
2	Blades + Mixing paddle	Cream 350 g	2	0	85 WAIT TEMP
3	Blades + Mixing paddle	NEXT	2	0	30 WAIT TEMP
4	Blades + Mixing paddle	Whipped cream 260 g	2	30 sec	/

29 - Lemon mousse

Ingredients:

- Sugar: 53 g
- Grated lemon rind: 15 g
- Lemon juice: 270 g
- Gelatine: 18 g
- Meringue: 390 g
- Whipped cream: 780 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Sugar 53 g Grated lemon rind 15 g Lemon juice 270 g	10	1 min	/
2	Blades	Gelatine 18 g	2	0	30 WAIT TEMP
		Add 390 g of meringue and 780 g of whipped cream			

30 - Hazelnut mousse with candied fruit

Ingredients:

- Cream: 90 g
- Hazelnutpaste: 50 g
- Gelatine sheets: n.4
- Candied fruit in little cubes: 50 g
- Italian meringue: 150 g
- Whipped cream: 285 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Cream 90 g Hazelnutpaste 50 g	1	3 min	85
2	Blades + Mixing paddle	Gelatine sheets n.4 Candied fruit in little cubes 50 g	2	30 sec	/
3	Blades + Mixing paddle	NEXT	2	0	30 WAIT TEMP
4	Blades + Mixing paddle	Italian meringue 150 g	1	30 sec	/
5	Blades + Mixing paddle	Whipped cream 285 g	1	30 sec	/

31 - Chantilly cream

Ingredients:

- Very cold cream: 250 g
- Icing sugar: 20 g
- Vanilla sugar: 5 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	3	2 min	-24

32 - Creamy with chocolate

Ingredients:

- Egg yolks: 100 g
- Sugar: 100 g
- Cream: 250 g
- Milk: 250 g
- Gelatine: 10 g
- Plain chocolate: 275 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	2	0	84 WAIT TEMP
2	Blades	NEXT	5	20 sec	/
3	Blades	Chilling to 4°C	2	0	4 WAIT TEMP

33 - Creamy with caramel

Ingredients:

- Egg yolks: 285 g
- Cream: 810 g
- Gelatine: 9 g
- Sugarcane: 300 g
- Cacao butter: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	2	0	83 WAIT TEMP
2	Blades	NEXT	5	30 sec	/
3	Blades	Chilling to 4°C	2	0	4 WAIT TEMP

34 - Creamy with exotic fruit

Ingredients:

- Banana: 150 g
- Mango: 150 g
- Passion fruit: 300 g
- Eggs: 180 g
- Egg yolks: 180 g
- Sugar: 75 g
- White chocolate in pieces: 250 g
- Soaked gelatine: 9 g
- Soft butter: 180 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Banana 150 g Mango 150 g Passion fruit 300 g	10	2 min	/
2	Blades	Eggs 180 g Egg yolks 180 g Sugar 75 g		0	84 WAIT TEMP
3	Blades	White chocolate in pieces 250 g	4	2 min	/
4	Blades	NEXT	0	0	45 WAIT TEMP
5	Blades	Soaked gelatine 9 g Soft butter 180 g	3	1 min	/
6	Blades	Chilling to 4°C	3	0	4 WAIT TEMP

35 - Icecold soufflé

Ingredients:

- Fruit: 300 g
- Cold Italian meringue: 400 g
- Whipped cream: 400 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Fruit 300 g	10	30 sec	/
2	Blades + Mixing paddle	Cold Italian meringue 400 g	2	10 sec	/
3	Blades + Mixing paddle	Whipped cream 400 g	2	10 sec	/

36 - Italian dessert

Ingredients:

- Cream: 500 g
- Icing sugar: 50 g
- Italian meringue: 150 g
- Hazelnuts: 80 g
- Pistachio nuts: 50 g
- Candied fruit in little cubes: 50 g
- Rehydrated raisins: 40 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Italian meringue 150 g Hazelnuts 80 g Pistachio nuts 50 g Candied fruit in little cubes 50 g Rehydrated raisins 40 g	2	10 sec	/
2		SET ASIDE			
3	Blades + Mixing paddle	Cream 500 g Icing sugar 50 g	3	3 min	/
4	Blades + Mixing paddle	Mixture set aside	2	30 sec	/
		4 HOURS IN THE FREEZER BEFORE SERVING			

37 - Speculoos

Ingredients:

- Soft butter: 120 g
- Eggs: n.2
- Milk: 10 g
- Sugar: 33 g
- Sugarcane: 112 g
- Vanilla berry seeds at taste
- Ground cinnamon at taste
- Chemical yeast: 4 g
- Flour: 220 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	4	2 min	/
		Let rest in the fridge for 12 hours			

38 - Halvå with carrots

Ingredients:

- Steamcooked carrots: 700 g
- Ground cardamom at taste
- Soft butter: 125 g
- Raisins: 50 g
- Honey: 40 g
- Hacked pistachionuts: 50 g
- Hacked peanuts: 50 g
- Milkpowder: 400 g
- Semolina: 80 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Steamcooked carrots 700 g Ground cardamom at taste	10	30 sec	/
2	Blades + Mixing paddle	Soft butter 125 g Raisins 50 g Honey 40 g Hacked pistachionuts 50 g Hacked peanuts 50 g Milkpowder 400 g Semolina 80 g	2	10 min	85 WAIT TEMP
		Let cool down in the fridge			
		Cut in little cubes			

39 - Poached peaches

Ingredients:

- Water: 1000 g
- Orange juice: 250 g
- Sugar: 100 g
- 1/2 stick of vanilla
- 1 stick of cinnamon
- 1/2 totally peeled orange in thin slices
- 1/2 totally peeled lemon in thin slices
- 1 teaspoon of herbs for spicy bread
- Cleaned yellow peaches cut in half: n 4



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Water 1000 g Orange juice 250 g Sugar 100 g 1/2 Stick of vanilla 1 stick of cinnamon 1/2 totally peeled orange in thin slices 1/2 totally peeled lemon in thin slices 1 teaspoon of herbs for spicy bread	1	10 min	85 WAIT TEMP
2	Blades	Cleaned yellow peaches cut in half n 4	0	15 min	85 WAIT TEMP
		LET REST FOR 24 HOURS IN THE FRIDGE			
		SERVE WITH VANILLA ICE CREAM.			

40 - Brittle

Ingredients:

- Sugar: 600 g
- Glucose: 50 g
- Water: 240 g
- Assorted nuts: 500 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	Sugar 600 g Glucose 50 g Water 240 g	1	0	160 WAIT TEMP
2	Blades + Mixing paddle	Assorted nuts 500 g	1	30 sec	160

41 - Coated almonds

Ingredients:

- Sugar: 250 g
- Water: 80 g
- Almonds: 250 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	Sugar 250 g Water 80 g	1	0	120 WAIT TEMP
2	Blades + Mixing paddle	Almonds 250 g	1	10 sec	/

42 - Coated hazelnuts

Ingredients:

- Sugar: 125 g
- Water: 40 g
- Hazelnuts: 250 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	Sugar 125 g Water 40 g	1	0	120 WAIT TEMP
2	Blades + Mixing paddle	Hazelnuts 250 g	1	10 sec	/

43 - Caramel sauce

Ingredients:

- Sugar: 500 g
- Water: 200 g
- Very hot cream: 600 g
- 1 vanilla berry

Method:



STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	Sugar 500 g Water 200 g	1	0	175 WAIT TEMP
2	Blades + Mixing paddle	Very hot cream through the lid's hole 600g 1 vanilla berry	1	5 min	/
		Filter			

44 - Caramel sauce and salty butter

Ingredients:

- Sugar: 500 g
- Glucose: 200 g
- Very hot cream: 700 g
- Butter: 100 g
- Salt at taste
- 1 Vanilla berry



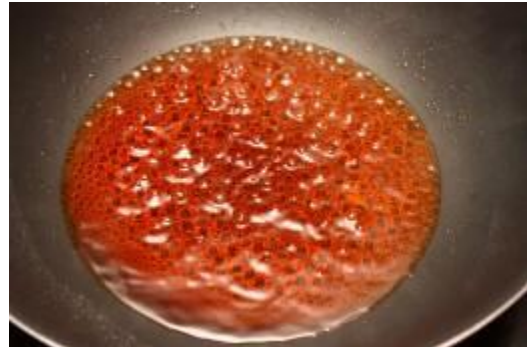
Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle + Cap	Sugar 500 g Glucose 200 g	1	0	170 WAIT TEMP
2	Blades + Mixing paddle	Very hot cream through the lid's hole 700 g Butter 100 g Salt at taste 1 Vanilla berry	1	10 min	/
		Filter			

45 - Butterscotch sauce for ice cream

Ingredients:

- Butter: 150 g
- Sugarcane: 250 g
- Cream: 300 g
- Hacked nuts: 120 g
- Whiskey: 140 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Butter 150 g Sugarcane 250 g	2	0	130 WAIT TEMP
2	Blades + Mixing paddle	Cream 300 g Hacked nuts 120 g	2	6 min	95 WAIT TEMP
3	Blades + Mixing paddle	Whiskey through the lid's hole 140 g	2	/	/

46 - Orange sauce with star anise

Ingredients:

- Peeled and cut oranges: 450 g
- Orange rind: 150 g
- Lemon juice: 60 g
- Star anise in pieces: n. 2
- Sugarcane: 350 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	1	0	105 WAIT TEMP

47 - Cold sauce with red fruits

Ingredients:

- Red wine: 400 g
- Sugar: 20 g
- 1 Little spoon of herbs for gingerbread
- Vanilla at taste
- 1/2 Orange in thin slices
- 1/2 Lemon in thin slices
- Star anice: n 2
- Strawberries cut in 4: 200 g
- Currant: 50 g
- Raspberries: 100 g
- Cut fresh figs: n 2
- Fruit coulis: 300 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Red wine 400 g Sugar 20 g 1 Little spoon of herbs for gingerbread Vanilla at taste 1/2 Orange in thin slices 1/2 Lemon in thin slices Stars anice n 2	1	10 min	85
2	Blades + Mixing paddle	Strawberries cut in 4 200 g Currant 50 g Raspberries 100 g Cut fresh figs n 2	1	2 min	85
3	Blades + Mixing paddle	Fruit coulis 300 g	1	30 sec	/
		LET INFUSE IN THE FRIDGE FOR 24 HOURS			

48 - Syrup for baba and sorbets (18 Baumé)

Ingredients:

- Sugar: 500 g
- Water: 810 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	1 min	95 WAIT TEMP

49 - Syrup for soaking in alcohol and Fruit bavarian cream (30 Baumé)

Ingredients:

- Sugar: 500 g
- Water: 365 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	1 min	95 WAIT TEMP

50 - Syrup for preserved fruit (16 Baumé)

Ingredients:

- Sugar: 500 g
- Water: 950 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	1 min	100 WAIT TEMP

51 - Syrup for parfait (28 Baumé)

Ingredients:

- Sugar: 500 g
- Water: 470 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	1 min	95 WAIT TEMP

52 - Syrup for savarin (20 Baumé)

Ingredients:

- Sugar: 500 g
- Water: 700 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	1 min	95 WAIT TEMP

7. Ice creams, Sorbets, Granita



01 - Ice cream with ricotta and fruit

Ingredients:

- Mature white base: 200 g
- Fruit: 260 g
- Ricotta: 245 g
- Sirup 70 brix: 290 g
- Stabilizer: 5 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Mature white base 200 g Fruit 260 g Ricotta 245 g Sirup 70 brix 290 g Stabilizer 5 g	8	1 min	/
		Set aside the content of the bowl. Wash and dry the bowl. Replace the blades with the creaming paddle. Reinsert the bowl.			
2	Creaming Paddle	Follow the instructions on the display!	Gelato Granita		

02 - Ice cream with lavender honey

Ingredients:

- 1 Pinch of salt
- Dextrose: 30 g
- Glucose sirup: 30 g
- Saccharose: 100 g
- Milk powder: 25 g
- Stabilizer: 3 g
- Egg yolks: 100 g
- Fresh whole milk: 570 g
- Cream 35% fats: 100 g
- Lavender honey: 50 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	2	0	83 WAIT TEMP
2	Blades + Mixing paddle	Chilling to 3°C	2	0	3 WAIT TEMP
		Mature 12 hours in the fridge/ to cream			

03 - Ice cream with Parmesan cheese in balsamico reduction

Ingredients:

- Milk: 500 g
- Sugarcane: 50 g
- Egg yolks: 80 g
- Grated Parmesan cheese: 200 g
- Stabilizer: 5 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Milk 500 g Sugar cane 50 g Egg yolks 80 g Grated Parmesan cheese 200 g Stabilizer 5 g	2	0	82 WAIT TEMP
2	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP
		Mature 12 hours in the fridge/ to cream.			
		Serve with balsamico reduction and cruppy ham.			

04 - Basil-ice cream

Ingredients:

- Mature white base: 450 g
- Ricotta: 350 g
- Sirup 70 brix: 200 g
- Hacked basil leaves: n.15



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Mature white base 450 g Ricotta 350 g Sirup 70 brix 200 g Hacked basil leaves n.15	10	3 min	/
		Set aside the content of the bowl. Wash and dry the bowl. Replace the blades with the creaming paddle. Reinsert the bowl.			
2	Creaming Paddle	Follow the instructions on the display!	Gelato Granita		

05 - Rice-ice cream

Ingredients:

- Milk: 500 g
- Rice: 100 g
- Salt at taste
- Seeds of one vanilla berry
- Sugar: 150 g
- Stabilizer: 5 g
- Egg yolks: 100 g
- Cream 35% fats: 100 g
- Candied fruit in little cubes: 50 g
- Rum: 30 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Milk 500 g Rice 100 g Salt at taste Seeds of one vanilla berry Sugar 150 g Stabilizer 5 g	2	20 min	95 WAIT TEMP
2	Blades + Cap	NEXT	10	30 sec	
3	Blades + Mixing paddle	Egg yolks 100 g Cream 35% fats 100 g Candied fruit in little cubes 50 g Rum 30 g	3	0	83 WAIT TEMP
4	Blades + Mixing paddle	Chilling to 4°C	3	0	4 WAIT TEMP
		Mature 12 hours in the fridge/to cream			

06 - Rosemary ice cream

Ingredients:

- Cream 35% fats: 200 g
- Milk: 595 g
- Rosemary: 60 g
- The grated rind of 4 green lemons
- Juice of 4 green lemons
- Sugar: 135 g
- Stabilizer: 5 g
- Dextrose: 45 g
- Glucose sirup: 20 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Cream 35% fats 200 g Milk 595 g Rosemary 60 g	1	12 min	95 WAIT TEMP
		Filter			
2	Blades	The grated rind of 4 green lemons Juice of 4 green lemons Sugar 135 g Filtered liquid Stabilizer 5 g Dextrose 45 g Glucose sirup 20 g	2	3 min	85 WAIT TEMP
3	Blades	Chilling to 4°C	2	0	4 WAIT TEMP
		Mature 12 hours in the fridge/ to cream			
		Serve with Swiss meringue			

07 - Ice cream with smoked tea

Ingredients:

- Milk: 570 g
- Houtijcha tea: 5 g
- 1 Pinch of salt
- Dextrose: 30 g
- Glucose sirup: 30 g
- Saccharose: 180 g
- Milk powder: 25 g
- Stabilizer: 3 g
- Egg yolks: 100 g
- Cream: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Milk 570 g Houtijcha tea 5 g	1	10 min	95 WAIT TEMP
		Filter and set aside			
2	Blades + Mixing paddle	1 Pinch of salt Dextrose 30 g Glucose syrup 30 g Saccharose 180 g Milk powder 25 g Stabilizer 3 g Egg yolks 100 g Cream 100 g Filtered liquid	2	0	83 WAIT TEMP
3	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP
		Mature 12 hours in the fridge/ to cream			

08 - Ice cream with cinnamon

Ingredients:

- 1 Pinch of salt
- Dextrose: 30 g
- Glucose sirup: 30 g
- Saccharose: 180 g
- Milk powder: 25 g
- Stabilizer: 3 g
- Egg yolks: 100 g
- Fresh whole milk: 570 g
- Cream 35% fats: 100 g
- 1 Stick of cinnamon
- 1 Stick of vanilla
- Ground cinnamon at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	1 Pinch of salt Dextrose 30 g Glucose sirup 30 g Saccharose 180 g Milk powder 25 g Stabilizer 3 g Egg yolks 100 g Fresh whole milk 570 g Cream 35% fats 100 g 1 Stick of cinnamon 1 Stick of vanilla	2	0	84 WAIT TEMP
		Filter the content of the bowl			

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
2	Blades + Mixing paddle	Ground cinnamon at taste Filtered liquid	3	30 sec	83 WAIT TEMP
3	Blades + Mixing paddle	Chilling to 4°C	3	0	4 WAIT TEMP
		Mature 12 hours in the fridge/ to cream			

09 - Ice cream with nuts and rum

Ingredients:

- 1 Pinch of salt
- Dextrose: 30 g
- Glucose sirup: 30 g
- Saccharose: 180 g
- Milk powder: 25 g
- Stabilizer: 3 g
- Egg yolks: 100 g
- Fresh whole milk: 570 g
- Cream 35% fats: 100 g
- Toasted and hacked nuts: 100 g
- Raisins: 25 g
- Rum: 10 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	1 Pinch of salt Dextrose 30 g Glucose sirup 30 g Saccharose 180 g Milk powder 25 g Stabilizer 3 g Egg yolks 100 g Fresh whole milk 570 g Cream 35% fats 100 g	2	0	84 WAIT TEMP
2	Blades + Mixing paddle	Toasted and hacked nuts 100 g Raisins 25 g Rum 10 g	2	1 min	/
3	Blades + Mixing paddle	Chilling to 4°C	2	0	4 WAIT TEMP
		Mature 12 hours in the fridge/ to cream			

10 - Piña colada ice cream

Ingredients:

- Mature white base: 420 g
- Coconut paste: 50 g
- Chopped ananas: 200 g
- Water: 110 g
- Rum: 10 g
- Stabilizer: 5 g
- Sugar 70 brix: 165 g
- Lemon juice: 40 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Mature white base 420 g Coconut paste 50 g Chopped ananas 200 g Water 110 g Rum 10 g Stabilizer 5 g Sugar 70 brix 165 g Lemon juice 40 g	10	30 sec	/
		Set aside the content of the bowl. Wash and dry the bowl. Replace the blades with the creaming paddle. Reinsert the bowl			
2	Creaming Paddle	Follow the instructions on the display!	Gelato Granita		

11 - Salty ice cream with salmon

Ingredients:

- Smoked salmon: 80 g
- Mature white base: 900 g
- Sirup 70 brix: 20 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Smoked salmon 80 g Mature white base 200 g	10	2 min	/
2	Blades + Mixing paddle	Mature white base 700 g Sirup 70 brix 20 g	3		
		Set aside the content of the bowl. Wash and dry the bowl. Replace the blades with the creaming paddle. Reinsert the bowl.			
3	Creaming paddle	Follow the instructions on the display!	Gelato Granita		

12 - Figs sorbet

Ingredients:

- Fresh figs: 500 g
- Orange juice: 1000 g
- Sugarcane sirup: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Fresh figs 500 g Orange juice 1000 g Sugarcane sirup 100 g	6	1 min	/
2	Blades	NEXT	2	8 min	90 WAIT TEMP
3	Blades	Chilling to 4°C	2	0	4 WAIT TEMP
		Mature 12 hours in the fridge/ to cream			

13 - Sorbet with Cointreau

Ingredients:

- Cointreau: 60 g
- Mature base for fruit ice cream: 400 g
- Lemon juice: 10 g
- Water: 230 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Cointreau 60 g Mature base for fruit ice cream 400 g Lemon juice 10 g Water 230 g	3	30 sec	/
		Set aside the content of the bowl. Wash and dry the bowl. Replace the blades with the creaming paddle. Reinsert the bowl.			
2	Creaming Paddle	Follow the instructions on the display!	Gelato Granita		

14 - Sorbet with Port wine

Ingredients:

- Port wine: 130 g
- Lemon juice: 10 g
- Base for fruit ice cream: 400 g
- Water: 260 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	3	30 sec	/
		Set aside the content of the bowl. Wash and dry the bowl. Replace the blades with the creaming paddle. Reinsert the bowl.			
2	Creaming Paddle	Follow the instruction on the display	Gelato Granita		

15 - Rhubarba sorbet

Ingredients:

- Rhubarb stalks: 400 g
- Water: 1200 g
- Fruit cream base: 300 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Rhubarb stalks 400 g Water 1200 g	1	12 min	95 WAIT TEMP
		Drain			
2	Blades + Cap	Boiled and drained rhubarb	10	2 min	/
3	Blades	Chilling to 4°C	2	0	4 WAIT TEMP
		Add 300 g of fruit cream base (mature)			
		To cream (speed gelato - granita)			

16 - Sorbet with strawberries and prosecco wine

Ingredients:

- Prosecco wine: 200 g
- Purée of strawberries: 220 g
- Base for fruit ice cream: 380 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	3	30 sec	/
		Set aside the content of the bowl. Wash and dry the bowl. Replace the blades with the creaming paddle. Reinsert the bowl.			
2	Creaming paddle	Follow the instructions on the display!	Gelato Granita		

17 - Champagne sorbet

Ingredients:

- Champagne: 250 g
- Lemon juice: 10 g
- Base for fruit ice cream (mature): 420 g
- Water: 120 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	3	30 sec	/
		Set aside the content of the bowl. Wash and dry the bowl. Replace the blades with the creaming paddle. Reinsert the bowl.			
2	Creaming Paddle	Follow the instructions on the display!	Gelato Granita		

18 - Sorbet with water melon

Ingredients:

- Chopped water melon: 600 g
- Water: 130 g
- Sirup 70 brix: 370 g
- Stabilizer cold: 5 g
- Lemon juice: 20 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	8	20 sec	/
		Set aside the content of the bowl. Wash and dry the bowl. Replace the blades with the creaming paddle. Reinsert the bowl.			
2	Creaming Paddle	Follow the instructions on the display!	Gelato Granita		

19 - Lemon sorbet with basil

Ingredients:

- Mature base for fruit ice cream: 800 g
- Grated rind of 1 orange
- Basil leafs in pieces: n.5
- Lemon juice 300 g
- Hacked basil leaves: n.5
- 1 Whipped white egg



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Mature base for fruit ice cream 800 g Grated rind of 1 orange Basil leaves in pieces n.5	1	10 min	60 WAIT TEMP
		Filter			
2	Blades + Mixing paddle	Lemon juice 300 g Hacked basil leaves n.5 Filtered liquid	2	30 sec	/
		Add to 1 whipped egg white. To cream (speed gelato-granita)			

20 - Tomato sorbet

Ingredients:

- Ripe blanched tomatoes without seeds: 400 g
- Olive oil: 20 g
- 3 drops of basil oil
- Mature base for fruit ice cream: 600 g
- Salt at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Ripe blanched tomatoes without seeds 400g	10	1 min	/
2	Blades + Mixing paddle	Olive oil 20 g 3 Drops of basil oil Mature base for fruit ice cream 600 g Salt at taste	3	5 min	/
		Set aside the content of the bowl. Wash and dry the bowl. Replace the blades with the creaming paddle. Reinsert the bowl.			
3	Creaming Paddle	Follow the instructions on the display!	Gelato Granita		

21 - Granita with coffee

Ingredients:

- Black coffee (espresso): 500 g
- Sugar: 200 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Creaming Paddle	All the ingredients Follow the instructions on the display!	Gelato granita	/	/

22 - Granita with lemon

Ingredients:

- Lemon juice: 420 g
- Water: 450 g
- Sugar: 170 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Creaming Paddle	All the ingredients Follow the instructions on the display!	Gelato granita	/	/

23 - Granita with almonds

Ingredients:

- Water: 1000 g
- 1/2 stick of cinnamon
- Almonds paste: 250 g
- Sugar: 250 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Water 250 g 1/2 stick of cinnamon	1	10 min	95 WAIT TEMP
		Filter			
2	Blades	Filtered water 250 g Water 750 g Almonds paste 250 g Sugar 250 g	3	3 min	/
3	Blades	Chilling to 4°C	3	0	4 WAIT TEMP
		To cream (speed gelato- granita)			

24 - Granita with black mulberry

Ingredients:

- Water: 360 g
- Sugar: 160 g
- Chopped mixed mulberry: 160 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Creaming Paddle	All the ingredients Follow the instructions on the display!	Gelato granita	/	/

25 - Granita with Champagne

Ingredients:

- Champagne: 300 g
- Sirup 70 brix: 300 g
- Water: 400 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Creaming Paddle	All the ingredients Follow the instructions on the display!	Gelato granita	/	/
		Aromatisable with citrus fruit at taste			

26 - Granita with strawberries

Ingredients:

- Water: 500 g
- Purée of strawberries: 300 g
- Lemon juice: 30 g
- Sugar: 170 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Creaming Paddle	All the ingredients Follow the instructions on the display!	Gelato granita	/	/

8. Drinks



01 - Cappuccino

Ingredients:

- Milk: 300 g
- Sugar: 20 g
- Instant coffee: 20 g

Method:



STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	4	5 min	70

02 - Irish coffee

Ingredients:

- Coffee: 200 g
- Whiskey: 120 g
- Brown sugar: 1 teaspoon



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	All the ingredients	1	3 min	90

03 - Chocolate milk-shake (2 people)

Ingredients:

- Chocolate ice cream: 100 g
- Milk: 100 g
- Sugar: 10 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	7	10 sec	/

04 - Apricot milk-shake

Ingredients:

- Apricot ice cream: 150 g
- Apricots cut in half: n 2
- Milk: 50 g
- Sugar: 10 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	7	10 sec	/

05 - Pineapple and kiwi milk-shake

Ingredients:

- Pineapple slices: n 2
- Diced kiwi: n 4
- Juice of 2 lemons
- Sugar: 10 g
- Ice cubes: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Pineapple slices n 2 Diced kiwi n 4 Juice of 2 lemons Sugar 10 g	8	15 sec	/
2	Blades	Ice cubes 100 g	8	10 sec	/

06 - Pineapple and melon milk-shake

Ingredients:

- Pineapple slices: n 2
- Melon slices: n 3
- Juice of 2 lemons
- Ice cubes: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Pineapple slices n 2 Melon slices n 3 Juice of 2 lemons	8	15 sec	/
2	Blades	Ice cubes 100 g	8	10 sec	/

07 - Banana and strawberry milk-shake

Ingredients:

- Bananas: n 2
- Juice of 2 oranges
- Strawberries: 300 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	8	15 sec	/

08 - Banana and honey milk-shake

Ingredients:

- Bananas: n 2
- Honey: 10 g
- Ice cubes: 200 g
- Soy milk: 250 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Bananas n 2 Honey 10 g Ice cubes 200 g	8	15 sec	/
2	Blades	Soy milk 250 g	3	10 sec	/

09 - Pineapple and papaya milk-shake

Ingredients:

- Ananas: 600 g
- Papaya: 350 g
- Milk: 150 g
- Honey: 40 g
- Cane sugar: 40 g
- Cocos milk: 50 g
- Ice cubes: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	8	20 sec	/

10 - Passion fruit milk-shake

Ingredients:

- Passion fruit ice cream: 200 g
- Milk: 100 g
- Sugar: 10 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	8	15 sec	/

11 - Batida de Banana

Ingredients:

- Ripe bananas: n.3
- Lemon juice at taste
- Cachãsa: 160 g
- Ananas juice: 320 g
- Banana crãme: 80 g
- Sugar sirup: 80 g
- Ice cubes: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	10	30 sec	/

12 - Alexander

Ingredients:

- Brandy: 100 g
- Cream of cocoa: 100 g
- Cream: 100 g
- Ice cubes: n 8



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	10 sec	/

13 - Bloody Mary

Ingredients:

- Worcestershire sauce drops: n 20
- Vodka: 80 g
- Diced celery stalks: n 6
- Tomato juice at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	10	30 sec	/

14 - Whiskey cream

Ingredients:

- Chocolate: 30 g
- Egg yolks: n 2
- Sugar: 150 g
- Milk: 300 g
- Cream: 200 g
- Whiskey: 200 g
- Alcohol: 70 g
- Vanilla flavour at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Chocolate 30 g	10	30 sec	/
2	Blades	Egg yolks n 2 Sugar 150 g Milk 300 g Cream 200 g	4	6 min	80
3	Blades	Whiskey 200 g Alcohol 70 g Vanilla flavour at taste	2	5 sec	/

15 - Frozen strawberry Daiquiri (2 people)

Ingredients:

- Juice of 2 lime
- Sugar: 10 g
- White rum: 120 g
- Strawberries: n 7
- Ice cubes: 200 g
- Strawberry liquor drops (optional): n 10



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	9	30 sec	/

16 - Gin fizz

Ingredients:

- Gin: 270 g
- Lemon juice: 70 g
- Sugar. 10 g
- Tonic water: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	9	20 sec	/

17 - Granita Daiquiri

Ingredients:

- Ice cubes: 200 g
- Sugar syrup: 20 g
- Grenadine syrup: 10 g
- Juice of 4 lime
- Rum: 250 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Ice cubes 200 g Sugar syrup 20 g Grenadine syrup 10 g Juice of 4 lime	8	15 sec	/
2	Blades	Rum 250 g	3	10 sec	/

18 - Mint mojito

Ingredients:

- Ice cubes: 200 g
- Sugar: 20 g
- Juice of 2 lime
- Mint leaves: n 10
- White rum: 250 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Ice cubes 200 g Sugar 20 g Juice of 2 lime Mint leaves n 10	9	15 sec	/
2	Blades	White rum 250 g	3	10 sec	/

19 - Piña colada

Ingredients:

- Fresh pineapple: 300 g
- White rum: 600 g
- Coconut milk: 300 g
- Ice cubes: 150 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	8	30 sec	/

20 - Sangria

Ingredients:

- Red wine: 1000 g
- Sugar: 80 g
- Orange in slices: n 1
- Lemon in slices: n 2
- 1 stick of cinnamon
- Peaches in slices: 150 g
- Pears in slices: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Red wine 1000 g Sugar 80 g 1 Orange in slices 2 Lemon in slices 1 stick of cinnamon	0	25 min	100
2	Blades	Peaches in slices 150 g Pears in slices 100 g	0	5 min	100



Please notice that, unless otherwise noted, none of the pictures represents preparations realized with HotmixPRO. They must be considered examples.