



RECIPE BOOK

HOTMIXPRO *GASTRO TWIN*



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0.PROGRAMS

01 - TO CUT

Method:

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

02 - TO CHOP ROUGHLY

Method:

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

03 - TO CHOP FINELY

Method:

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

04 - TO GRATE

Method:

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

05 - TO PULVERIZE

Method:

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

06 - TO WHIP

Method:

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

07 - TO MIX

Method:

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

08 - TO EMULSIFY

Method:

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

09 - 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.

10 - TO WHIP CREAM (frozen bowl)

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP
1	Blades + Mixing Paddle	Minimum 200 g of cream	3	/	/

REMEMBER: always freeze your bowl before starting this preparation, and use very cold ingredients.

TIP: the lower the fat content in your cream, the longer it will take to whip it, and vice-versa. The optimal fat percentage stands between 30% and 34%.

11 - SOFT DOUGH

Method:

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

12 - MEDIUM DOUGH

Method:

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

13 - STRONG DOUGH

Method:

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

14 - COLD PATÉ (COLD BOWL)



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Total ingredients MAX 500 g	10	/	/

15 - COLD STUFFINGS (FROZEN BOWL)



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Very cold ingredients	10	/	/

16 - STUFFING MOUSSE (FROZEN BOWL)

Ingredients:

- Very cold 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	Very cold meat or fish in little cubes 250 g	10	30 sec	/
2	Blades + Mixing paddle	Pepper at taste Aromas at taste Brandy or dry Vermouth 8 g	3	2 min	/
		INCORPORATE 150 G OF WHIPPED CREAM.			

17 - BITTER-SWEET 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	/

18 - 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	/

19 - ORIENTAL MARINADE

Ingredients:

- Leek: 30 g
- Onion: 30 g
- Ginger: 10 g
- Soy sauce: 15 g
- Sesame oil: 15 g
- Peanuts 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 oil 15 g peanuts oil 15 g Pepper at taste	3	30 sec	/

20 - TO FRY LIGHTLY

Method:

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

21 - TO STEW

Method:

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

22 - 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

23 - COOKING 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

24 - 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

25 - TO BOIL VEGETABLES

Method:



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

26 - TO STEAM COOK

Method:



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

27 - CANDING 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

28 - CANDING 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 VEGETABLE OR 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
		LET IN INFUSION FOR 12 HOURS			
		REMOVE THE VEGETABLE OR FRUIT			

The table continues on next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
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			

29 - REDUCTIONS



Method:

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

30 - REDUCTIONS IN SUGAR

Method:

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

31 - PASTEURIZATION MIREPOIX

Ingredients:

- Mirepoix: 200 g
- Oil: 200 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Mirepoix 200 g Oil 200 g	7	30 sec	/
2	Blades + Cap	/	1F	30 min	98

32 - EXTRACTION OF PIGMENTS

Ingredients:

- Water: 1000 g
- Vegetables: 500 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	All the ingredients	7	4 min	/
		FILTER THE CONTENT OF THE BOWL			
2	Blades	The filtered liquid	1	0	78 WAIT TEMP
		FILTER AND COOL QUICKLY			

33 - COOKING EGGS AT LOW TEMPERATURE

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Eggs covered with water	0	45 min	62 WAIT TEMP

34 - STEAM COOKING EGGS

Method:

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

35 - 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

36 - COOKING HARD BOILED EGGS OR POCHET

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Eggs covered with water	0	5 min	90 WAIT TEMP

37 - 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

38 - 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
		LET COOL DOWN			
2	Blades + Mixing paddle	Water 1000 g Salt at taste 1/2 Totally peeled lemon in slices	2	30 sec	/

39 - 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

40 - 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 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 at taste	1	30 min	95 WAIT TEMP

41 - BISQUE

Ingredients:

- Oil: 20 g
- Butter: 60 g
- 1 Clove of 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

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 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	/

42 - 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	/

43 - 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

44 - 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

45 - CLARIFIED BUTTER



Method:

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

46 - NOISETTE BUTTER

Method:

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

47 - CREAM SOUP BASE

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	/	10	30 sec	/
5	Blades	Cream 60 g Butter 15 g	6	30 sec	/

48 - CREAM SOUPS WITH EGGS 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	/	10	1 min	/
5	Blades	White roux 120 g	6	20 min	95 WAIT TEMP
6	Blades	Egg yolks n 2 Cream 60 g	6	20 sec	/

49 - SAVOURY SOUFFLE' BASE

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 30 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	Egg yolks n 8 Grated Parmesan cheese 20g	2	30 sec	/

The table continues on the next page

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
5	Blades + Mixing paddle	Fundamental element set aside	3	1 min	/
		LET COOL DOWN.			
		INCORPORATE 4 WHIPPED EGG WHITES.			

50 - SWEET MILK SOUFFLE' BASE

Ingredients:

- Flour: 30 g
- Butter: 50 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	Flour 30 g Butter 50 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	/
		SET ASIDE AND LET COOL DOWN			
4	Blades + Mixing paddle	Egg Whites n 4 Sugar 60 g	3	2 min and 30 sec	/
		INCORPORATE THE RESERVED MIXTURE.			

51 - ALCOHOLIC SORBET BASE

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Ingredients proportion on web site	3	30 sec	/
		MAKE ICE CUBES WITH THE MIXTURE			
2	Blades	Ice cubes	10		

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

52 - FRUIT BASE FOR ICE CREAM

Ingredients:

- Sugar. 400 g
- Dextrose: 100 g
- Water: 500 g
- Fruit puree: quantity on web site
- Lemon juice: quantity on web site
- Water: quantity on web site

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
		COOL QUICKLY			
2	Blades	Fruit puree (quantity on web site) Lemon juice (quantity on web site) Water (quantity on web site)	7	1 min	/
		MATURE IN THE FRIDGE 12 HOURS			
		BATCH OR MAKE ICE CUBES WITH THE MIXTURE.			

See next page for more information

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

53 - WHITE BASE FOR ICE CREAM

Ingredients:

- Sugar: 240 g
- Dextrose: 50 g
- Powdered skim-milk: 50 g
- Milk: 1000 g
- Cream: 200 g
- Characteristic element: see web site



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Sugar 240 g Dextrose 50 g Powdered skim-milk 50 g Milk 1000 g	2	1 min	85 WAIT TEMP
2	Blades + Mixing paddle	Cream 200 g	2	30 sec	/
		COOL QUICKLY AND SET ASIDE			
3	Blades	Characteristic element (see web site) Reserved white base 800 g	8	1 min	/
		MATURE IN THE FRIDGE 12 HOURS			
		BATCH OR MAKE ICE CUBES WITH THE MIXTURE.			

See next page for more information

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.

54 - YELLOW BASE FOR ICE CREAM

Ingredients:

- Milk: 1000 g
- 1 Vanilla bean
- Sugar: 250 g
- Dextrose: 50 g
- Egg yolks: 150 g
- Powdered skim-milk: 50 g
- Cream: 100 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Milk 1000 g 1 Vanilla bean	2	30 sec	95 WAIT TEMP
		SET ASIDE			
2	Blades + Mixing paddle	Sugar 250 g Dextrose 50 g Egg yolks 150 g Powdered skim-milk 50 g	3	5 min	/
3	Blades + Mixing paddle	Mixture set aside through the lid's hole	2	0	85 WAIT TEMP
4	Blades + Mixing paddle	Cream 100 g	3	30 sec	/
		COOL QUICKLY AND MATURE IN THE FRIDGE 12 HOURS			
		BATCH OR MAKE ICE CUBES WITH THE MIXTURE			

See next page for more information

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.

55 - ASSORTED NUTS PASTE FOR ICE CREAM

Ingredients:

- Dry fruits: 250 g



Method:

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

56 - JELLY FRUIT BASE

Ingredients:

- Fruit: 320 g
- Sugar: 480 g
- Gelatin: 45 g
- Citric acid: 7 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Cap	Fruit 320 g	10	30 sec	/
2	Blades	Sugar 480 g Gelatin 45 g	3	3 min	103 WAIT TEMP
3	Blades	Citric acid 7 g	3	30 sec	/

57 - FRUIT MOUSSE BASE

Ingredients:

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



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Fruit puree 250 g 1 Spoon of lemon juice Sugar 80 g	2	0	50 WAIT TEMP
2	Blades	Gelatin 15 g	6	40 sec	/
		SET ASIDE AND LET COOL DOWN			
		INCORPORATE: WHIPPED CREAM 250 G ITALIAN MERINGUE 80 G			

58 - FRUIT COULIS BASE

Ingredients:

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



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Fruit 500 g	10	30 sec	/
2	Blades	Sugar 200 g	3	0	70 WAIT TEMP
		COOL QUICKLY			

59 - FRUIT JELLY (JAM) BASE

Ingredients:

- Fruit: see web site
- Sugar: see web
- Lemon juice: see web site



Method:

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

See next page for more information

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.
Figues, melon	300 g of sugar, the juice of 1/2 lemon	Add a little bit of grated lemon rind. The figues 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.

60 - PREPARATION FOR FROSTED FRUIT

Ingredients:

- Egg white: n 1
- Water: 1 spoon



Method:

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

61 - SWEET BAVARIAN CREAM BASE

Ingredients:

- Whole milk: 166 g
- Cream: 166 g
- Sugar: 83 g
- Egg yolks: 83 g
- Gelatin: 25 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	Gelatin 25 g	2	30 sec	/
		INCORPORATE 600 G OF WHIPPED CREAM AT 30°C			

62 - 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	/

63 - 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 SERVIC			

64 - 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		/

65 - CARMELIZATION 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

66 - CARMELIZATION 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

67 - CARMELIZATION 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

68 - CARMELIZATION 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

69 - CARMELIZATION 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

70 - CARMELIZATION 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

71 - CAMELIZATION 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

72 - 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 more dense and stable your meringues will be.

73 - 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.

74 - 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.

75 - SOAKING IN ALCOHOL 20°

Ingredients:

- Water: 60 g
- Sugar: 80 g
- Liquor 20°: 100 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Water 60 g Sugar 80 g	2	0	95 WAIT TEMP
		LET COOL DOWN			
2	Blades + Mixing paddle	Liquor 20° 100 g	2	30 sec	/

76 - SOAKING IN ALCOHOL 40°

Ingredients:

- Sugar: 115 g
- Water: 85 g
- Liquor 40°: 50 g

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Sugar 115 g Water 85 g	2	1 min	95 WAIT TEMP
		LET COOL DOWN			
2	Blades + Mixing paddle	Liquor 40° 50 g	2	30 sec	/

77 - TEMPERING OF DARK CHOCOLATE

SEED METHOD

Ingredients:

- Dark chocolate: 600 g
- Shaved chocolate through the lid's hole: 400 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Dark chocolate 600 g	3	10 min	48 WAIT TEMP
2	Blades + Mixing paddle	Dark chocolate through the lid's hole 400 g	2	5 min	26 WAIT TEMP
3	Blades + Mixing paddle	/	2	4 hours	32 WAIT TEMP

78 - TEMPERING OF MILK CHOCOLATE

SEED METHOD

Ingredients:

- Milk chocolate: 600 g
- Shaved milk chocolate through the lid's hole: 400 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Milk chocolate 600 g	3	10 min	48 WAIT TEMP
2	Blades + Mixing paddle	Milk chocolate through the lid's hole 400 g	2	5 min	26 WAIT TEMP
3	Blades + Mixing paddle	/	2	4 hours	29 WAIT TEMP

1. DOUGHS



01- BASIC FRYING BATTER

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	All the ingredients	5	1 min	/

02 - Beer soft batter

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	All the ingredients	5	30 sec	/

03 - Tempura batter

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 - Brandy Batter

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 - 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	/

06 - Egg Yolks 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	/

07 - 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	/

08 - Cocoa 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	/

09 - 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	/

10 - 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	/

11 - Chestnut Flour Egg Pasta

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	/

12 - Puff Pastry (Frozen Bowl)

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	/

13 - Shortcrust

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			

14 - Savoury Strudel Dough

Ingredients:

- Flour: 300 g
- Egg: n 1
- Softened 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	/

15 - 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	/

16 - Pizza Dough

Ingredients:

- 25 g Fresh 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	/

17 - 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	/

18 - Pate 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	/

19 - Sponge Cake

Ingredients:

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



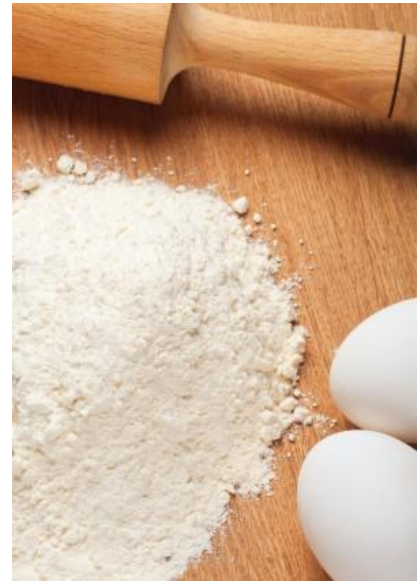
Method:

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 1 Pinch of Salt	3	10 sec	/

20 - Pasta Margherita

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	/

21 - Cake Dough

Ingredients:

- Soft 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	Soft 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	/

22 - Brioche Dough

Ingredients:

- 12 g of beer yeast melted in 40 g of water
- Flour: 250 g
- Whole eggs: n 2
- Soft butter: 90 g
- Sugar: 50 g
- Salt: 5 g



Method:

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

23 - Short Pastry

Ingredients:

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



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Flour 250 g Soft butter 125 g Sugar 100 g A pinch of salt Vanilla aroma 1 g	4	20 sec	/
2	Blades + Mixing paddle	Egg n. 1	4	20 sec	/

24 - Whipped Short Pastry

Ingredients:

- Soft butter: 175 g
- Icing sugar: 125 g
- Powdered Vanilla: 1/2 bag
- A pinch of salt
- Grated lemon rind at taste
- Egg: n. 1
- Egg Yolks: n. 1
- Flour: 250 g
- Potato starch: 25 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Soft butter 175 g	4	30 sec	/
2	Blades + Mixing paddle	Icing sugar 125 g Powdered vanilla 1/2 bag A pinch of salt Grated lemon rind at taste Egg n. 1 Egg Yolks n. 1	4	30 sec	/
3	Blades + Mixing paddle	Flour 250g Potato starch 25 g	4	1 min	/

25 - Tart Pastry

Ingredients:

- Flour: 500 g
- 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 Butter 125 g Salt 5 g Egg n 1 Water 15 g	3	30 sec	/
2	Blades	Flour 250 g	7	20 sec	/

26 - Almond Paste

Ingredients:

- Powdered 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

27 - Almonds Petit Fours 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	/

28 - 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	/

29 - Waffel Dough

Ingredients:

- Milk: 500 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 400 g	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	/

30 - 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		/

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	Soft 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 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
- 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 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 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	Whipped 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 fuice: 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
- Soft butter in pieces: 500 g
- Egg yolks: 225 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		82 WAIT TEMP
		LET COOL DOWN AT 10° IN THE FRIDGE			
2	Blades + Mixing paddle	Soft butter in pieces 500 g Cold reserved Mixture	2	10 min	/

24 - Bearnaise Sauce

Ingredients:

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



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Hacked shallot 20 g Hacked chervil 5 g Thyme 2 g Laurel 1 leaf 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
		LET COOL DOWN AT 10 °C (IN THE FRIDGE)			
3	Blades + Mixing paddle	Cold reserved Mixture Soft butter in pieves 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

Ingredients:

- Red orange juice: 100 g
- Port wine: 100 g
- Shallot: n 1
- Brown Gravy: 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	Brown Gravy 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 - 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

31 - 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

32 - Duchesse Potatoes Base

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	/

33 - 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 taste	2	1 min	/

34 - 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

35 - Cumin Carrots Coulis

Ingredients:

- Cut carrots: 200 g
- Chicken broth: 400 g
- Cumin: 2 g
- Salt and pepper at taste
- Butter: 30 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 30 g	10	30 sec	/

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 stock

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 Laurel leaf



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 Laurel leaf	1	28 min	90
3		TAKE OFF THE BASKET AND POUR ITS CONTENT IN THE BOWL			
4	Blades	Content of the bowl	5	30 sec	/
5	Blades	/	10	40 sec	/

03 - Vegetable stock

Ingredients:

- Celery: 100 g
- Carrot: 100 g
- Onion: 50 g
- Tomato: 60 g
- Zucchini: 50 g
- 1 Clove 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 garlic Fresh champignons 100 g 1 Leaf of laurel Some leaves of basil, sage, rosemary 1 tuft 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 - Brown gravy

Ingredients:

- Mirepoix: 60 g
- 1 Leaf of laurel
- 1 Sprig 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 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
- Onion 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 - Cream of leek soup

Ingredients:

- Vegetable broth: 600 g
- White wine: 40 g
- Cut leeks: 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 leeks 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 - Cream of celery soup

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 - Cream of pumpkin soup

Ingredients:

- Pumpkin in pieces: 500 g
- Pasteurized shallot: 1 teaspoon
- Water or vegetable broth: 500 g
- 1 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 - Cream of Cauliflower du Barry soup

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 - Truffle cream of potatoes soup

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
3	Blades	Grated Parmesan cheese 60 g Salt and pepper at taste	4	30 sec	95

13 - Cream Agnes Sorel

Ingredients:

- Water: 1000 g
- Carrot: n 1
- Leeks: n 2
- Chicken breast: 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		TAKE OFF THE BASKET AND SET ASIDE THE CHICKEN AND THE BROTH			
4	Blades	Leeks	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
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 - Cream of champignons soup

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 and 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, RISOTTO, 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 - Milanese risotto

Ingredients:

- Onion: 30 g
- Butter: 100 g
- Carnaroli rice: 250 g
- Vegetable 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	Vegetable 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 - 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

05 - Strawberry risotto

Ingredients:

- Onion: 40 g
- Butter: 80 g
- Carnaroli rice: 250 g
- White wine: 50 g
- Vegetable broth at taste through the lid's hole
- Salt 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 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 - Shrimp and blue cheese risotto

Ingredients:

- Onion: 20 g
- 1 Clove garlic
- Butter: 40 g
- Carnaroli rice: 250 g
- Brandy: 50 g
- Shrimp: 150 g
- Vegetable broth at taste through the lid's hole
- Salt at taste
- Blue cheese: 50 g
- Cream: 20 g
- Pepper and chopped parsley at taste



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Onion 20 g 1 clove 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 g 50 Shrimp 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	Blue cheese 50 g Cream 20 g Pepper and chopped parsley at taste	1 PULSE	4 min	105

07 - 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	/

08 - Almond pesto

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	/

09 - Rocket pesto

Ingredients:

- Rocket: 300 g
- 1 Clove 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	/

10 - Bolognese ragù

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 paste: 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 WAIT TEMP
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 paste 30 g Salt at taste	1	35 min	95 WAIT TEMP

11 - Carbonara sauce

Ingredients:

- 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	Oil 20 g Bacon in little cubes 200 g	1	5 min	100
2		LET COOL DOWN			
3	Blades + Mixing paddle	Grated Parmesan cheese 100 g Eggs n. 2	1	30 sec	/

12 - Sauce 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	Little cut tomatoes 80 g Salt and pepper at taste Basil leaves n 7	1	10 min	105 WAIT TEMP

13 - White clams sauce

Ingredients:

- 2 cloves 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

14 - 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

15 - Sausage and mushrooms sauce

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 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 Tomatoes sauce 400 g	1	10 min	95 WAIT TEMP

16 - Tomato and cottage-cheese sauce

Ingredients:

- 2 cloves garlic
- Olive oil: 40 g
- Chopped tomatoes: 400 g
- Cottage-cheese: 200 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	2 cloves 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	Cottage-cheese 200 g	1	5 min	95 WAIT TEMP

17 - Red chicory, coconut and bacon sauce

Ingredients:

- 1 Clove 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
- Red chicory cut in julienne: 50 g
- Salt and pepper at taste



Method:

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

5. STUFFINGS, PATÉS, QUICHES, 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
- Cottage-cheese 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 Cottage-cheese 300 g Salt and pepper at taste	4	1 min	/

03 - Chicken or veal stuffing (frozen bowl)

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	Cream 400 g Eggs n 2 2 Slices of sandwich bread in pieces	4	30 sec	/
2	Blades	Very cold chicken meat or veal in little cubes 160 g	10	30 sec	/

04 - Ham and fresh goat's cheese stuffing

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 - Tomato gelé

Ingredients:

- Little tomatoes: 500 g
- Basil leaves: 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 Basil leaves n 2 Olive oil 100 g Salt 2 g	2	10 min	95 WAIT TEMP
2	Blades	Gelatin 25 g	5	40 sec	/

06 - 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.			

07 - Goat's cheese mousse 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	5	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:

- Soft 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	Soft 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 - Panna cotta of 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	/

10 - 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



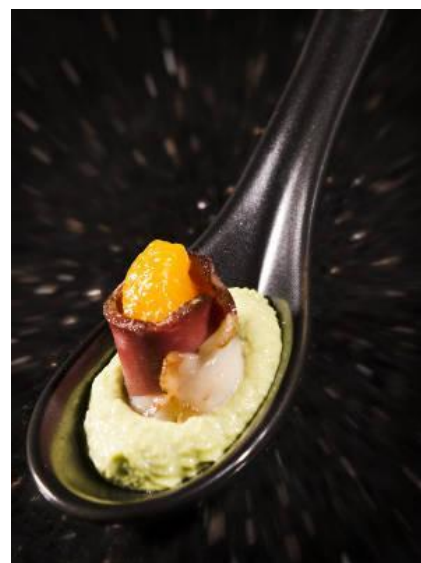
Method:

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

11 - 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	/

12 - Shrimp tartare in avocado mousse

Ingredients:

- Chervil: 5 g
- Chives: 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 Chives 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			

13 - 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	/

14 - Quiche Lorraine

Ingredients:

- Gruyere cheese 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 cheese 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	/

15 - Savoury artichokes quiche

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
- Diced 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
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 Diced Scamorza cheese in little cubes 100 g Eggs 150 g	2	30 min	/

16 - 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	/

17 - Asparagus and salmon savoury cake (without eggs)

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	/

6. DESSERTS, SORBETS, ICE CREAMS



01 - 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	/

02 - Frosting to water

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	/

03 - Royal icing

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	/

04 - 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	/

05 - 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	/	3	30 sec	/

06 - Syrup for baba and sorbets

Ingredients:

- Sugar: 500 g
- Water: 810 g



Method:

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

07 - Syrup for soaking in alcohol and fruit bavarian cream

Ingredients:

- Sugar: 500 g
- Water: 365 g



Method:

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

08 - Syrup for preserved fruit

Ingredients:

- Sugar: 500 g
- Water: 950 g



Method:

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

09 - Syrup for parfait

Ingredients:

- Sugar: 500 g
- Water: 470 g



Method:

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

10 - Syrup for savarin

Ingredients:

- Sugar: 500 g
- Water: 700 g



Method:

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

11 - Custard

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	/	3	30 sec	/

12 - Pastry cream

Ingredients:

- Lemon rind: 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	84 WAIT TEMP
2	Blades + Mixing paddle	/	3	30 sec	/

13 - Passion fruit pastry cream

Ingredients:

- Milk: 300 g
- Passion fruit puree: 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	84 WAIT TEMP
2	Blades + Mixing paddle	/	3	30 sec	/

14 - Lemon curd

Ingredients:

- Eggs: n 6
- Sugar: 500 g
- Soft butter 150 g
- Juice of 4 lemons
- Rind 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 Rind of 4 lemons	4	1 min	85 WAIT TEMP
3	Blades + Mixing paddle	Reserved mixture through the lid's hole	4	20 min	80

15 - Creme caramel

Ingredients:

- Egg yolks: n. 1
- Eggs: n. 4
- Sugar: 75 g
- Grated rind of a 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 a lemon 1 g 1/2 Vanilla berry	3	2 min	70
3	Blades	Milk 450 g	3	6 min	70

16 - Chocolate creamy bun

Ingredients:

- Egg yolks: 100 g
- Sugar: 100 g
- Cream: 250 g
- Milk: 250 g
- Gelatin: 10 g
- Dark chocolate: 275 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	2	0	84 WAIT TEMP
2	Blades	/	5	20 sec	/

17 - Chocolate ganache

Ingredients:

- Diced chocolate: 250 g
- Cream: 170 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Diced chocolate 250 g	10	30 sec	/
2	Blades + Mixing paddle	Cream 170 g	3	0	90 WAIT TEMP

18 - 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 150 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	/

19 - Chocolate ganache mousse

Ingredients:

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



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	Cream 350 g Chocolate 75% cocoa 350 g	10	10 sec	/
2	Blades + Mixing paddle	Cream 350 g	2	0	85 WAIT TEMP
		LET COOL DOWN AT 30°			
		INCORPORATE 260 OF WHIPPED CREAM.			

20 - Frozen 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	/
		INCORPORATE 400 G OF COLD ITALIAN MERINGUE AND 400 G OF WHIPPED CREAM.			

21 - Hazelnut mousse with candied fruits

Ingredients:

- Cream: 90 g
- Hazelnut paste: 50 g
- Sheets of gelatin: n 4
- Diced candied fruits: 50 g
- Italian meringue: 150 g
- Whipped cream: 285 g



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddle	Cream 90 g Hazelnut paste 50 g	1	3 min	85
2	Blades + Mixing paddle	Sheets of gelatin n 4 Diced candied fruits 50 g	2	30 sec	/
		LET COOL DOWN AT 30°.			
		INCORPORATE 150 G OF ITALIAN MERINGUE AND 285 G OF WHIPPED CREAM.			

22 - 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	Egg yolks n 4	3	3 min	121 WAIT TEMP
2		SET ASIDE			
3	Blades + Mixing paddle + Cap	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	/

23 - Tiramisù

Ingredients:

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



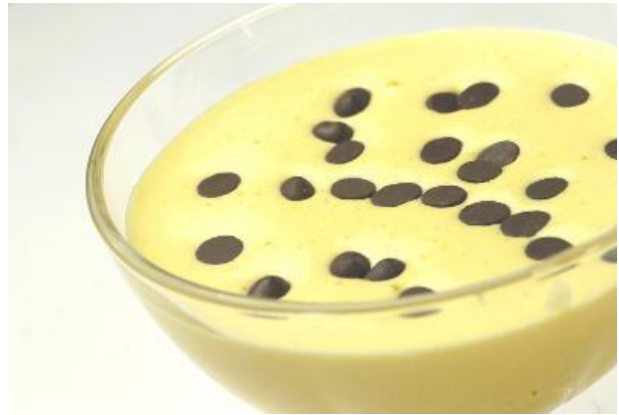
Method:

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 - Orange zabaione

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

25 - Red fruits cold sauce

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
- Stars 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			

26 - Poached peaches

Ingredients:

- Water: 1000 g
- Orange juice: 250 g
- Sugar: 100 g
- Vanilla at taste
- 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 Vanilla at taste 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
		STORE IN THE FRIDGE 24 H.			
		SERVE WITH VANILLA ICE CREAM.			

27 - Assorted nuts 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

28 - 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	/

29 - 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	/

30 - Italian frozen 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			

31 - Figs sorbet

Ingredients:

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



Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades	All the ingredients	6	1 min	/
2	Blades	/	2	8 min	90 WAIT TEMP
		STORE IN THE FREEZER			

32 - Cointreau sorbet

Ingredients:

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



Method:

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

33 - Port sorbet

Ingredients:

- Port: 130 g
- Lemon juice: 10 g
- Fruit base for ice cream: 400 g
- Water: 260 g



Method:

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

34 - Strawberries and prosecco sorbet

Ingredients:

- Prosecco wine: 200 g
- Strawberry puree: 220 g
- Fruit base for ice cream: 380 g



Method:

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

35 - Champagne sorbet

Ingredients:

- Champagne: 250 g
- Lemon juice: 10 g
- Fruit base for ice cream: 420 g
- Water: 120 g



Method:

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

7. 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 - 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	/

03 - 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	/

04 - 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	/

05 - 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	/

06 - 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	/

07 - Banana and honey milk-shake

Ingredients:

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



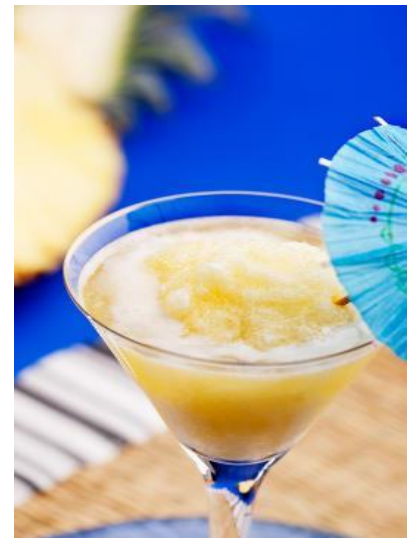
Method:

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	/

08 - 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	/

09 - 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	/

10 - 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	/

11 - Bloody Mary

Ingredients:

- Worchester 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	/

12 - 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	/

13 - 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	/

14 - 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	/

15 - 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

16 - 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	/

17 - 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	/

18 - Sangria

Ingredients:

- Red wine: 1000 g
- Sugar: 80 g
- Orange in slices: n 1
- Lemon in slices: n 2
- Cinnamon stick: n 1
- 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 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.