



# RECIPE BOOK

# HOTMIXPRO

# GASTRO XL



# **INDEX**

N.	PROGRAMS	PAG
1	TO CUT	9
2	TO CHOP ROUGHLY	9
3	TO CHOP FINELY	9
4	TO GRATE	10
5	TO PULVERIZE	10
6	TO WHIP	10
7	TO MIX	11
8	TO EMULSIFY	11
9	TO WHIP EGG WHITES	12
10	TO WHIP CREAM	13
11	SOFT DOUGH	14
12	MEDIUM DOUGH	14
13	STRONG DOUGH	14
14	COLD PATE'	15
15	COLD STUFFINGS	15
16	STUFFING MOUSSE	16
17	BITTER-SWEET MARINADE	17
18	SPICY MARINADE	18
19	ORIENTAL MARINADE	19
20	TO FRY LIGHTLY	20
21	TO STEW	20
22	TO ROAST	20
23	LOW-TEMPERATURE COOKING IN WATER OR OIL INDIRECT	21
24	TO BOIL MEAT OR FISH	21
25	TO BOIL VEGETABLES	22
26	TO STEAM COOK	22
27	CANDING IN OIL OF VEGETABLES (CONFIT)	23
28	CANDING IN SUGAR OF VEGETABLES OR FRUIT	24
29	REDUCTIONS	26
30	REDUCTIONS IN SUGAR	26
31	PASTEURIZATION MIREPOIX	27
32	EXTRACTION OF PIGMENTS	28
33	COOKING EGGS AT LOW TEMPERATURE	29
34	STEAM COOKING OF EGGS	29
35	MARBLE EGGS	30
36	COOKING HARD BOILED EGGS OR POCHE	30
37	VINEGAR OR WINE COURT BOUILLON	31
38	MILK COURT BOUILLON	32
39	SHELLFISH FUMET	33
40	FISH FUMET (COULIS)	34
41	BISQUE	35
42	BISQUE SAUCE	37
43	WHITE ROUX	39

44	BROWN ROUX	39
45	CLARIFIED BUTTER	40
46	NOISETTE BUTTER	40
47	CREAM SOUPS BASE	41
48	CREAM SOUPS WITH EGG BASE	42
49	SAVOURY SOUFFLE' BASE	43
50	SWEET MILK SOUFFLE' BASE	45
51	ALCOHOLIC SORBET BASE	46
52	FRUIT BASE FOR ICE CREAM	47
53	WHITE BASE FOR ICE CREAM	49
54	YELLOW BASE FOR ICE CREAM	51
55	DRIED FRUIT PASTE FOR ICE CREAM	53
56	JELLY FRUIT BASE	54
57	FRUIT MOUSSE BASE	55
58	FRUIT COULIS BASE	56
59	FRUIT JELLY BASE	57
60	PREPARATION FOR FROSTED FRUIT	59
61	SWEET BAVARIAN CREME BASE	60
62	PATE A BOMBE	61
63	PARFAIT BASE	62
64	FONDANT	63
65	CARAMELIZATION OF SUGAR 106°	64
66	CARAMELIZATION OF SUGAR 111°	64
67	CARAMELIZATION OF SUGAR 115°	65
68	CARAMELIZATION OF SUGAR 120°	65
69	CARAMELIZATION OF SUGAR 145°	66
70	CARAMELIZATION OF SUGAR 158°	66
71	CARAMELIZATION OF SUGAR 165°	67
72	FRENCH MERINGUE	68
73	SWISS MERINGUE	69
74	ITALIAN MERINGUE	70
75	SOAKING IN ALCOHOL 20°	71
76	SOAKING IN ALCOHOL 40°	72
77	TEMPERING OF DARK CHOCOLATE SEED METHOD	73
78	TEMPERING OF MILK CHOCOLATE SEED METHOD	74

N.	RECIPES	PAG.
<b>DOUGH</b>		75
1	BASIC FRYING BATTER	76
2	BEER SOFT BATTER	77
3	TEMPURA BATTER	78
4	BRANDY BATTER	79
5	EGG PASTA	80
6	EGG YOLKS SPECIAL EGG PASTA	81
7	GARLIC AND PARSLEY EGG PASTA	82

8	COCOA EGG PASTA	83
9	SQUID INK EGG PASTA	84
10	RED EGG PASTA	85
11	CHESTNUT FLOUR EGG PASTA	86
12	PUFF PASTRY	87
13	SHORTCRUST	88
14	SAVOURY STRUDEL DOUGH	89
15	BRIK DOUGH	90
16	PIZZA DOUGH	91
17	CREPES DOUGH	92
18	PATE GENOISE	93
19	SPONGE CAKE	94
20	PASTA MARGHERITA	95
21	CAKE DOUGH	96
22	BRIOCHE DOUGH	97
23	SHORT PASTRY	98
24	WHIPPED SHORT PASTRY	99
25	TART PASTRY	100
26	ALMOND PASTE	101
27	ALMONDS PETIT FOURS PASTE	102
28	SABLE DOUGH	103
29	WAFFELN DOUGH	104
30	CHOUX DOUGH	105
<b>SAUCES</b>		106
1	TRUFFLE BUTTER	107
2	MUSTARD BUTTER	108
3	ANCHOVY BUTTER	109
4	GARLIC BUTTER	110
5	SHELLFISH BUTTER	111
6	BUTTER FOR SNAILS	112
7	AIOLI SAUCE	113
8	HUMMUS	114
9	AUBERGINE CAVIAR	115
10	MAYONNAISE	116
11	GREEN MAYONNAISE	117
12	MAYONNAISE WITHOUT EGG	118
13	COCKTAIL SAUCE	119
14	YOGURT SAUCE	120
15	TARTARE SAUCE	121
16	JONVILLE SAUCE	122
17	TUNA SAUCE	123
18	ANCHOVIES SAUCE	124
19	AVOCADO SAUCE	125
20	CITRONETTE	126
21	VINAIGRETTE	127
22	TAPENADE SAUCE	128

23	HOLLANDAISE SAUCE	129
24	BEARNAISE SAUCE	130
25	BECHAMEL	131
26	WHITE BUTTER SAUCE	132
27	FOIS GRAS SAUCE	133
28	WHITE WINE SAUCE	134
29	BARBECUE SAUCE	135
30	BALSAMIC VINEGAR REDUCTION	136
31	PASTEURIZED ROUX	137
32	DUCHESSE POTATOES BASE	138
33	MASHED POTATOES	139
34	APPLE AND MANGO CHUTNEY	140
35	CUMIN CARROTS COULIS	141
<b>BROTHS, CREAM SOUPS</b>		142
1	GRANULAR VEGETABLE BROTH	143
2	MEAT STOCK	144
3	VEGETABLE STOCK	145
4	OX CONSOMME'	146
5	FISH CONSOMME'	147
6	BROWN GRAVY	148
7	GAZPACHO	149
8	CREAM OF LEEK SOUP	150
9	CREAM OF CELERY SOUP	151
10	CREAM OF PUMPKIN SOUP	152
11	CREAM OF CAULIFLOWER DU BARRY SOUP	153
12	TRUFFLE CREAM OF POTATO SOUP	154
13	CREAM AGNES SOREL	155
14	CREAM OF CHAMPIGNONS SOUP WITH EGG	156
15	CREAM OF OYSTERS SOUP WITH EGG	157
16	VICHYSOISE	158
<b>RICE, RISOTTO AND PASTA SAUCES</b>		159
1	JAPANESE RICE FOR SUSHI AND SASHIMI	160
2	RICE PILAF	161
3	MILANESE RISOTTO	162
4	PUMPKIN RISOTTO	163
5	STRAWBERRY RISOTTO	164
6	SHRIMP AND BLUE CHEESE RISOTTO	165
7	GENOVESE PESTO	166
8	ALMOND PESTO	167
9	ROCKET PESTO	168
10	BOLOGNESE RAGU'	169
11	CARBONARA SAUCE	170
12	SAUCE TOMATOES AND BASIL	171
13	WHITE CLAMS SAUCE	172
14	RED CLAMS SAUCE	173
15	SAUSAGE AND MUSHROOMS SAUCE	174

16	TOMATO AND COTTAGE-CHEESE SAUCE	175
17	RED CHICORY, COCONUT AND BACON SAUCE	176
<b>STUFFINGS, PATE', QUICHES AND SOUFFLE'</b>		177
1	MUSHROOMS STUFFING	178
2	SMOKED SALMON STUFFING	179
3	CHICKEN OR VEAL STUFFING	180
4	HAM AND FRESH GOAT'S CHEESE STUFFING	181
5	TOMATO GELE'	182
6	HAM MOUSSE	183
7	GOAT'S CHEESE MOUSSE WITH OLIVE PASTE	184
8	TUNA AND CHEESE MOUSSE WITH LEMON FLAVOUR	185
9	PANNA COTTA OF TUNA	186
10	SMOKED PATE' (HERRINGS)	187
11	AVOCADO PATE'	188
12	SHRIMP TARTARE IN AVOCADO MOUSSE	189
13	SAVOURY KOUGELHOF WITH ESCARGOTS	190
14	QUICHE LORRAINE	191
15	SAVOURY ARTICHOKE QUICHE	192
16	QUICHE SANS PATE	193
17	ASPARAGUS AND SALMON SAVOURY CAKE	194
<b>DESSERT, ICE CREAM, SORBET</b>		195
1	CHANTILLY CREAM	196
2	FROSTING TO WATER	197
3	ROYAL ICING	198
4	BUTTER CREAM FOR CAKE	199
5	LEMON CREAM FOR CAKE	200
6	SYRUP FOR BABA AND SORBETS	201
7	SYRUP FOR SOAKING IN ALCOHOL AND FRUIT BAVARIAN CREAM	202
8	SYRUP FOR PRESERVED FRUIT	203
9	SYRUP FOR PARFAIT	204
10	SYRUP FOR SAVARIN	205
11	CUSTARD	206
12	PASTRY CREAM	207
13	PASSION FRUIT PASTRY CREAM	208
14	LEMON CURD	209
15	CREME CARAMEL	210
16	CHOCOLATE CREAMY BUN	211
17	CHOCOLATE GANACHE	212
18	CHOCOLATE GANACHE FOR STUFFING	213
19	CHOCOLATE GANACHE MOUSSE	214
20	FROZEN SOUFFLE'	215
21	HAZELNUT MOUSSE WITH CANDIED FRUITS	216
22	PASTEURIZED TIRAMISU	217
23	TIRAMISU	218
24	ORANGE ZABAIONE	219
25	RED FRUITS COLD SAUCE	220

26	POACHED PEACHES	221
27	ALMOND BRITTLE	222
28	COATED ALMONDS	223
29	COATED HAZELNUTS	224
30	ITALIAN FROZEN DESSERT	225
31	FIGS SORBET	226
32	COINTREAU SORBET	227
33	PORT SORBET	228
34	STRAWBERRIES AND PROSECCO SORBET	229
35	CHAMPAGNE SORBET	230
<b>DRINKS</b>		231
1	CAPPUCCINO	232
2	CHOCOLATE MILK-SHAKE	233
3	APRICOT MILK-SHAKE	234
4	PINEAPPLE AND KIWI MILK-SHAKE	235
5	PINEAPPLE AND MELON MILK-SHAKE	236
6	BANANA AND STRAWBERRY MILK-SHAKE	237
7	BANANA AND HONEY MILK-SHAKE	238
8	PASSION FRUIT MILK-SHAKE	239
9	ALEXANDER	240
10	WHISKEY CREAM	241
11	BLOODY MARY	242
12	FROZEN STRAWBERRY DAIQUIRI	243
13	GIN FIZZ	244
14	GRANITA DAIQUIRI	245
15	IRISH COFFEE	246
16	MINT MOJITO	247
17	PIÑA COLADA	248
18	SANGRIA	249

# **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 paddles	Ingredients to whip	2	/	/

## 07 - TO MIX

### Method:

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

## 22 - TO ROAST

### Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddles + 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 paddles	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 paddles	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 paddles	Milk 250 g	1	0	95 WAIT TEMP
		LET COOL DOWN			
2	Blades + Mixing paddles	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 paddles	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 paddles	White wine 70 g Parsley stalks at taste	1	10 min	95 WAIT TEMP
4	Blades + Mixing paddles	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 paddles	Mirepoix enriched with leek 100 g Oil 10 g	1	2 min	95 WAIT TEMP
2	Blades + Mixing paddles	Fish scraps 370 g Salt at taste	1	2 min	95 WAIT TEMP
3	Blades + Mixing paddles	White wine 50 g	1	3 min	95 WAIT TEMP
4	Blades + Mixing paddles	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 paddles	Oil 20 g Butter 10 g 1 Clove garlic Shellfish without heads 320 g	1	5 min	102 WAIT TEMP
2	Blades + Mixing paddles	Mirepoix 60 g	1	5 min	100 WAIT TEMP
3	Blades + Mixing paddles	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 paddles	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 paddles	Oil 20 g Butter 10 g 1 Clove garlic Shellfish without heads 320 g	1	5 min	102 WAIT TEMP
2	Blades + Mixing paddles	Mirepoix 60 g	1	5 min	100 WAIT TEMP
3	Blades + Mixing paddles	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 paddles	White wine 50 g	1	5 min	100 WAIT TEMP
5	Blades + Mixing paddles	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 paddles	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 paddles	All the ingredients	1	7 min	85 WAIT TEMP

## 45 - CLARIFIED BUTTER



### Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddles	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 paddles	Butter 100 g Flour 60 g Corn flour 30 g	1	0	95 WAIT TEMP
3	Blades + Mixing paddles	Milk 400 g Salt and pepper at taste Nutmeg at taste	1	1 min	95 WAIT TEMP
4	Blades + Mixing paddles	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 paddles	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 paddles	Flour 30 g Butter 50 g Corn flour 10 g	2	30 sec	40 WAIT TEMP
2	Blades + Mixing paddles	Milk 200 g Fundamental aroma at taste	2	30 sec	85 WAIT TEMP
3	Blades + Mixing paddles	Egg yolks n. 4	2	30 sec	/
		SET ASIDE AND LET COOL DOWN			
4	Blades + Mixing paddles	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 paddles	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 paddles	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 paddles	Sugar 240 g Dextrose 50 g Powdered skim-milk 50 g Milk 1000 g	2	1 min	85 WAIT TEMP
2	Blades + Mixing paddles	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 paddles	Milk 1000 g 1 Vanilla bean	2	30 sec	95 WAIT TEMP
		SET ASIDE			
2	Blades + Mixing paddles	Sugar 250 g Dextrose 50 g Egg yolks 150 g Powdered skim-milk 50 g	3	5 min	/
3	Blades + Mixing paddles	Mixture set aside through the lid's hole	2	0	85 WAIT TEMP
4	Blades + Mixing paddles	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 paddles	/	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 paddles	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 paddles	Whole milk 166 g Cream 166 g Sugar 83 g Egg yolks 83 g	2	0	84 WAIT TEMP
2	Blades + Mixing paddles	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 paddles + Cap	Sugar 130 g Water 40 g	2	0	100 WAIT TEMP
		SET ASIDE			
2	Blades + Mixing paddles	Egg yolks n. 6 Reserved mixture through the lid's hole	3	1 min	/
3	Blades + Mixing paddles	/	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 paddles	Pate a bombe 350 g Selected aroma at taste Whipped cream 500 g	2	30 sec	/
2	Blades + Mixing paddles	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 paddles	All the ingredients	1	0	114 WAIT TEMP
2	Blades + Mixing paddles	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 paddles + 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 paddles + 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 paddles + 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 paddles + 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 paddles + 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 paddles + 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 paddles + 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 paddles	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 paddles	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 paddles	Egg white 165 g Sugar 55 g	3	3 min	/
		PUT IN THE FRIDGE THE WHIPPED EGG WHITE			
2	Blades + Mixing paddles	Sugar 280 g Water 75 g	2	0	121 WAIT TEMP
		SET ASIDE THE CONTENT OF THE BOWL			
3	Blades + Mixing paddles	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 paddles	Water 60 g Sugar 80 g	2	0	95 WAIT TEMP
		LET COOL DOWN			
2	Blades + Mixing paddles	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 paddles	Sugar 115 g Water 85 g	2	1 min	95 WAIT TEMP
		LET COOL DOWN			
2	Blades + Mixing paddles	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 paddles	Dark chocolate 600 g	3	10 min	48 WAIT TEMP
2	Blades + Mixing paddles	Dark chocolate through the lid's hole 400 g	2	5 min	26 WAIT TEMP
3	Blades + Mixing paddles	/	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 paddles	Milk chocolate 600 g	3	10 min	48 WAIT TEMP
2	Blades + Mixing paddles	Milk chocolate through the lid's hole 400 g	2	5 min	26 WAIT TEMP
3	Blades + Mixing paddles	/	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 paddles	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



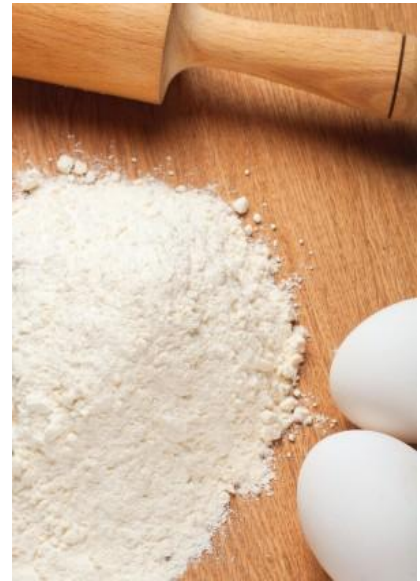
### Method:

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 paddles	Flour 250 g Soft butter 125 g Sugar 100 g A pinch of salt Vanilla aroma 1 g	4	20 sec	/
2	Blades + Mixing paddles	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 paddles	Soft butter 175 g	4	30 sec	/
2	Blades + Mixing paddles	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 paddles	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 paddles	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 paddles	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 paddles	Egg yolks n 2 Icing sugar 100 g Cream 10 g	4	30 sec	/
3	Blades + Mixing paddles	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 paddles	Eggs n 3	3	3 min	/
4	Blades + Mixing paddles	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 paddles	Soft butter 100 g	3	30 sec	/
3	Blades + Mixing paddles	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 paddles	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 paddles	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 paddles	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 paddles	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 paddles	Mayonnaise 200 g Brandy 8 g Worcestershire sauce 2 drops Tabasco at taste Ketchup 50 g	3	1 min	/
2	Blades + Mixing paddles	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 paddles	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 paddles	Butter 30 g Flour 30 g	2	0	40 WAIT TEMP
4	Blades + Mixing paddles	Fish fumet 500 g White wine 50 g	3	10 min	95 WAIT TEMP
5	Blades + Mixing paddles	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 paddles	Butter 30 g Flour 30 g	2	0	40 WAIT TEMP
2	Blades + Mixing paddles	Fish fumet 500 g White wine 150 g	3	10 min	95 WAIT TEMP
3	Blades + Mixing paddles	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 paddles	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 paddles	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 paddles	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 paddles	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 paddles	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 paddles	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 paddles	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 paddles	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 paddles	Butter 30 g Flour 30 g	2	0	40 WAIT TEMP
2	Blades + Mixing paddles	Fish broth 500 g White wine 150 g	3	10 min	95 WAIT TEMP
3	Blades + Mixing paddles	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 paddles	/	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 paddles	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 paddles	Peeled potatoes in pieces 800 g Milk 400 g	1E	30 min	95
2	Blades + Mixing paddles	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 paddles	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 paddles	Ox broth 1300 g	1	1 hour	95 WAIT TEMP
3	Blades + Mixing paddles	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 paddles + Cap	Japanese rice 380 g Water 500 g	1	6 min	95 WAIT TEMP
2		LET REST FOR 6 MINUTES			
3	Blades + Mixing paddles	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 paddles	Patna or Basmati rice 250 g Butter 80 g	1 PULSE	5 min	105 WAIT TEMP
2	Blades + Mixing paddles	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 paddles	Butter 50 g	1	5 min	105
3	Blades + Mixing paddles	Carnaroli rice 250 g	1 PULSE	10 min	105
4	Blades + Mixing paddles	Vegetable broth or water at taste through the lid's hole	1 PULSE	6 min	105
5	Blades + Mixing paddles	1 Pinch of salt Little bags of saffron n. 2 Butter 50 g	1 PULSE	8 min	105
6	Blades + Mixing paddles	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 paddles	Carnaroli rice 250 g 1 Little spoon of olive oil 1/2 Little spoon of pasteurized shallot	1	10 min	105
2	Blades + Mixing paddles	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 paddles	Bacon cut in julienne 60 g	1	5 min	105
4	Blades + Mixing paddles	Grated Parmesan cheese 35 g	1 PULSE	3 min	105
5	Blades + Mixing paddles	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 paddles	Butter 40 g	1	5 min	105
3	Blades + Mixing paddles	Carnaroli rice 250 g	1 PULSE	10 min	105
4	Blades + Mixing paddles	White wine 50 g	1 PULSE	2 min	105
5	Blades + Mixing paddles	Vegetable broth at taste through the lid's hole Salt taste	1 PULSE	8 min	105
6	Blades + Mixing paddles	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 paddles	Butter 40 g	1	5 min	105
3	Blades + Mixing paddles	Carnaroli rice 250 g	1 PULSE	10 min	105
4	Blades + Mixing paddles	Brandy g 50 Shrimp 150 g	1 PULSE	2 min	105
5	Blades + Mixing paddles	Vegetable broth at taste through the lid's hole Salt at taste	1 PULSE	10 min	105
6	Blades + Mixing paddles	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 Coves 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 paddles	Minced meat 300 g Red wine 60 g	2	6 min	95
4	Blades + Mixing paddles	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 paddles	Oil 20 g Bacon in little cubes 200 g	1	5 min	100
2		LET COOL DOWN			
3	Blades + Mixing paddles	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 paddles	Extra virgin olive oil 60 g	1	2 min	95 WAIT TEMP
3	Blades + Mixing paddles	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 paddles	Extra virgin olive oil 60 g	1	2 min	95 WAIT TEMP
3	Blades + Mixing paddles	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 paddles	Extra virgin olive oil 30 g	1	5 min	95 WAIT TEMP
3	Blades + Mixing paddles	Sausage in pieces 150 g Red wine 20 g	1	10 min	95 WAIT TEMP
4	Blades + Mixing paddles	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 paddles	Olive oil 40 g	1	3 min	95 WAIT TEMP
3	Blades + Mixing paddles	Chopped tomatoes 400 g	1	10 min	95 WAIT TEMP
4	Blades + Mixing paddles	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 paddles	Bacon in little cubes 120 g	1	5 min	95 WAIT TEMP
4	Blades + Mixing paddles	Red wine 20 g	1	5 min	95 WAIT TEMP
5	Blades + Mixing paddles	Chopped tomatoes 200 g	1	6 min	95 WAIT TEMP
6	Blades + Mixing paddles	Milk 100 g	1	7 min	95 WAIT TEMP
7	Blades + Mixing paddles	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 paddles	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 paddles	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 paddles	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



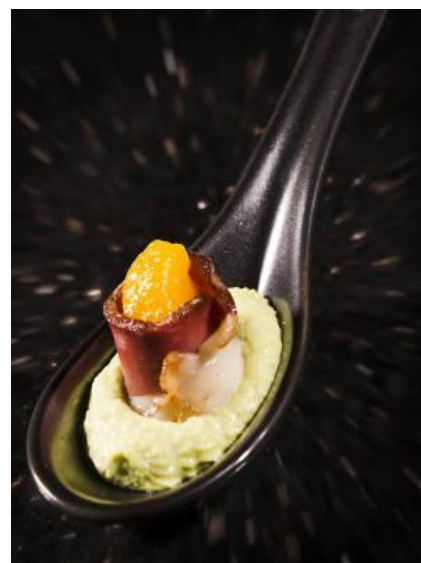
### Method:

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 paddles	Extra virgin olive oil 30 g	0	0	130
2	Blades + Mixing paddles	Artichokes in thin slices 400 g Salt and pepper: 5 g	1 PULSE	20 min	115
3	Blades + Mixing paddles	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 paddles	Oil 60 g	0	0	130 WAIT TEMP
2	Blades + Mixing paddles	Asparagus tips 600 g Salt and pepper 8 g	1 PULSE	10 min	115
3	Blades + Mixing paddles	Roux 12 g Milk 200 g	1	0	95 WAIT TEMP
4	Blades + Mixing paddles	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 paddles	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 paddles	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 paddles	Egg whites n. 1 Icing sugar through the lid's hole 200 g	3	3 min	/
2	Blades + Mixing paddles	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 paddles	Sugar 300 g Glucose 10 g Water 100 g	1	/	120
		SET ASIDE			
2	Blades + Mixing paddles	Eggs n 1	3	2 min	/
3	Blades + Mixing paddles	Reserved mixture through the lid's hole	3	5 min	/
4	Blades + Mixing paddles	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 paddles	Eggs n 3 Sugar 75 g	3	3 min	/
2	Blades + Mixing paddles	Lemon juice 100 g Butter 125 g Sugar 75 g	3	1 min	90 WAIT TEMP
3	Blades + Mixing paddles	/	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 paddles	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 paddles	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 paddles	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 paddles	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 paddles	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 paddles	All the ingredients	2	0	82 WAIT TEMP
2	Blades + Mixing paddles	/	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 paddles	All the ingredients	2	0	84 WAIT TEMP
2	Blades + Mixing paddles	/	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 paddles	All the ingredients	2	0	84 WAIT TEMP
2	Blades + Mixing paddles	/	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 paddles	Eggs n 6 Sugar 500 g	3	3 min	/
		SET ASIDE			
2	Blades + Mixing paddles	Soft butter 150 g Juice of 4 lemons Rind of 4 lemons	4	1 min	85 WAIT TEMP
3	Blades + Mixing paddles	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 paddles	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 paddles	Cream 170 g	3	0	90 WAIT TEMP
3	Blades + Mixing paddles	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 paddles	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 paddles	Cream 90 g Hazelnut paste 50 g	1	3 min	85
2	Blades + Mixing paddles	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 paddles	Egg yolks n 4	3	3 min	121 WAIT TEMP
2		SET ASIDE			
3	Blades + Mixing paddles + Cap	Sugar 150 g Water 50 g	2	0	121 WAIT TEMP
4	Blades + Mixing paddles	Reserved mixture through the lid's hole	3	3 min	/
5	Blades + Mixing paddles	Mascarpone cheese 250 g	3	1 min	/
6	Blades + Mixing paddles	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



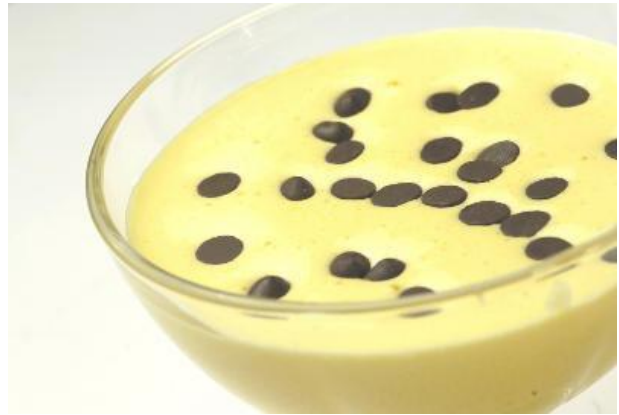
### Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
1	Blades + Mixing paddles	Sugar 100 g Egg yolks n 6	3	3 min	/
2	Blades + Mixing paddles	Mascarpone cheese 500 g	3	2 min	/
3	Blades + Mixing paddles	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 paddles	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 paddles	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 paddles	Strawberries cut in 4: 200 g Currant 50 g Raspberries 100 g Cut fresh figs n 2	1	2 min	85
3	Blades + Mixing paddles	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 paddles	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 paddles + Cap	Sugar 600 g Glucose 50 g Water 240 g	1	0	160 WAIT TEMP
2	Blades + Mixing paddles	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 paddles + Cap	Sugar 250 g Water 80 g	1	0	120 WAIT TEMP
2	Blades + Mixing paddles	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 paddles + Cap	Sugar 125 g Water 40 g	1	0	120 WAIT TEMP
2	Blades + Mixing paddles	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 paddles	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 paddles	Cream 500 g Icing sugar 50 g	3	3 min	/
4	Blades + Mixing paddles	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 paddles	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 paddles	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 paddles	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 paddles	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 paddles	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



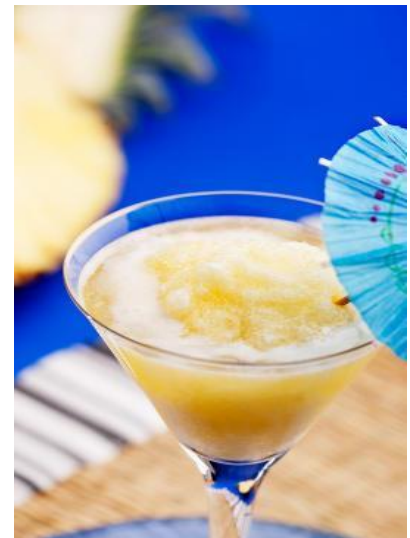
### Method:

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 paddles	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.**