



# RECIPE BOOK

# HOTMIXPRO GASTRO

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# **0.PROGRAMS**



## 01 - TO CUT

### Method:

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

## 02 - TO CHOP ROUGHLY

### Method:

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

## 03 - TO CHOP FINELY

### Method:

| STEP | TOOL               | INGREDIENT          | SPEED | TIME | TEMP. |
|------|--------------------|---------------------|-------|------|-------|
| 1    | Blades<br>+<br>Cap | Ingredients to chop | 8     | /    | /     |

## 04 - TO GRATE

### Method:

| STEP | TOOL               | INGREDIENT           | SPEED | TIME | TEMP. |
|------|--------------------|----------------------|-------|------|-------|
| 1    | Blades<br>+<br>Cap | Ingredients to grate | 10    | /    | /     |

## 05 - TO PULVERIZE

### Method:

| STEP | TOOL               | INGREDIENT               | SPEED | TIME  | TEMP. |
|------|--------------------|--------------------------|-------|-------|-------|
| 1    | Blades<br>+<br>Cap | Ingredients to pulverize | 10    | 3 min | /     |

## 06 - TO WHIP

### Method:

| STEP | TOOL                         | INGREDIENT          | SPEED | TIME | TEMP. |
|------|------------------------------|---------------------|-------|------|-------|
| 1    | Blades<br>+<br>Mixing paddle | Ingredients to whip | 2     | /    | /     |

## 07 - TO MIX

### Method:

| STEP | TOOL                         | INGREDIENT         | SPEED | TIME | TEMP. |
|------|------------------------------|--------------------|-------|------|-------|
| 1    | Blades<br>+<br>Mixing paddle | Ingredients to mix | 3     | /    | /     |

## 08 - TO EMULSIFY

### Method:

| STEP | TOOL               | INGREDIENT              | SPEED | TIME | TEMP. |
|------|--------------------|-------------------------|-------|------|-------|
| 1    | Blades<br>+<br>Cap | Ingredients to emulsify | 10    | /    | /     |

## 09 - TO WHIP EGG WHITES

### Method:

| STEP | TOOL                         | INGREDIENT              | SPEED | TIME | TEMP. |
|------|------------------------------|-------------------------|-------|------|-------|
| 1    | Blades<br>+<br>Mixing paddle | Minimum 2 egg<br>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<br>+<br>Mixing Paddle | Minimum 200 g of<br>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<br>+<br>Cap | Total ingredients MAX 500 g | 10    | /    | /     |

## 15 - COLD STUFFINGS (FROZEN BOWL)



### Method:

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

## 16 - STUFFING MOUSSE (FROZEN BOWL)

### Ingredients:

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



### Method:

| STEP | TOOL                   | INGREDIENT   | SPEED | TIME   | TEMP. |
|------|------------------------|--|-------|--------|-------|
| 1    | Blades                 | Very cold meat or fish in little cubes 250 g                     | 10    | 30 sec | /     |
| 2    | Blades + Mixing paddle | Pepper at taste<br>Aromas at taste<br>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<br>+<br>Mixing paddle | All the ingredients | 3     | 30 sec | /     |

## 18 - SPICY MARINADE

### Ingredients:

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



### Method:

| STEP | TOOL   | INGREDIENT   | SPEED | TIME   | TEMP. |
|------|--------|--|-------|--------|-------|
| 1    | Blades | Onion 50 g<br>Hot pepper 10 g<br>Garlic 5 g  | 10    | 30 sec | /     |
| 2    | Blades | Apple vinegar 15 g<br>Peanuts oil 20 g<br>Ground cinnamom 2 g<br>Grated nutmeg 1 g<br>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<br>Onion 30 g<br>Ginger 10 g                                   | 10    | 1 min  | /     |
| 2    | Blades<br>+<br>Mixing<br>paddle | Soy sauce 15 g<br>sesame oil 15 g<br>peanuts oil 15 g<br>Pepper at taste | 3     | 30 sec | /     |

## 20 - TO FRY LIGHTLY

### Method:

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

## 21 - TO STEW

### Method:

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

## 22 - TO ROAST

### Method:

| STEP | TOOL                                     | INGREDIENT           | SPEED      | TIME          | TEMP.               |
|------|--|----------------------|------------|---------------|---------------------|
| 1    | Blades<br>+<br>Mixing paddle<br>+<br>Cap | Ingredients to roast | 1<br>PULSE | Set your time | 115<br>WAIT<br>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<br>+<br>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<br>+<br>Cap | All the ingredients | 0     | 1 hour | 110   |

## 25 - TO BOIL VEGETABLES

**Method:**



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

## 26 - TO STEAM COOK

**Method:**



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

## 27 - CANDING IN OIL OF VEGETABLES (CONFIT)

### Ingredients:

- Oil: 500 g
- Vegetables: 200 g

### Method:

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

The table continues on next page



| STEP | TOOL   | INGREDIENT                     | SPEED | TIME   | TEMP.              |
|------|--------|--------------------------------|-------|--------|--------------------|
| 5    | Blades | Reserved liquid<br>Sugar 250 g | 1     | 10 min | 95<br>WAIT<br>TEMP |
| 6    | Blades | Reserved vegetable or fruit    | 0     | 5 min  | 95<br>WAIT<br>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<br>+<br>Mixing<br>paddle | Ingredients to reduce | 2     | Set your time | 108<br>WAIT<br>TEMP |

## 31 - PASTEURIZATION MIREPOIX

### Ingredients:

- Mirepoix: 200 g
- Oil: 200 g

### Method:

| STEP | TOOL               | INGREDIENT                  | SPEED | TIME   | TEMP. |
|------|--------------------|-----------------------------|-------|--------|-------|
| 1    | Blades<br>+<br>Cap | Mirepoix 200 g<br>Oil 200 g | 7     | 30 sec | /     |
| 2    | Blades<br>+<br>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<br>+<br>Cap | All the ingredients                  | 7     | 4 min | /                  |
|      |                    | FILTER THE<br>CONTENT OF THE<br>BOWL |       |       |                    |
| 2    | Blades             | The filtered liquid                  | 1     | 0     | 78<br>WAIT<br>TEMP |
|      |                    | FILTER AND COOL<br>QUICKLY           |       |       |                    |

## 33 - COOKING EGGS AT LOW TEMPERATURE

### Method:

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

## 34 - STEAM COOKING EGGS

### Method:

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

## 35 - MARBLE EGGS

### Ingredients:

- Water: 500 g
- Soy sauce: 96 g



### Method:

| STEP | TOOL               | INGREDIENT          | SPEED | TIME    | TEMP.              |
|------|--------------------|---------------------|-------|---------|--------------------|
| 1    | Blades<br>+<br>Cap | All the ingredients | 0     | 3 Hours | 87<br>WAIT<br>TEMP |

## 36 - COOKING HARD BOILED EGGS OR POCHET

### Method:

| STEP | TOOL               | INGREDIENT              | SPEED | TIME  | TEMP.              |
|------|--------------------|-------------------------|-------|-------|--------------------|
| 1    | Blades<br>+<br>Cap | Eggs covered with water | 0     | 5 min | 90<br>WAIT<br>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<br>+<br>Mixing paddle | All the ingredients | 1     | 30 min | 95<br>WAIT<br>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<br>+<br>Mixing<br>paddle | Milk 250 g   | 1     | 0      | 95<br>WAIT<br>TEMP |
|      |                                 | LET COOL DOWN  |       |        |                    |
| 2    | Blades<br>+<br>Mixing<br>paddle | Water 1000 g<br>Salt at taste<br>1/2 Totally peeled lemon<br>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<br>+<br>Mixing paddle | Mirepoix enriched with<br>leek 200 g<br>Oil 20 g | 1     | 2 min  | 95<br>WAIT<br>TEMP |
| 2    | Blades                       | Carapaces 500 g                                  | 10    | 3 min  | /                  |
| 3    | Blades<br>+<br>Mixing paddle | White wine 70 g<br>Parsley stalks at taste       | 1     | 10 min | 95<br>WAIT<br>TEMP |
| 4    | Blades<br>+<br>Mixing paddle | Cold water 700 g                                 | 1     | 30 min | 95<br>WAIT<br>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<br>+<br>Mixing paddle | Mirepoix enriched<br>with leek 100 g<br>Oil 10 g | 1     | 2 min  | 95<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing paddle | Fish scraps 370 g<br>Salt at taste               | 1     | 2 min  | 95<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing paddle | White wine 50 g                                  | 1     | 3 min  | 95<br>WAIT<br>TEMP |
| 4    | Blades<br>+<br>Mixing paddle | Cold water 750 g<br>Parsley at taste             | 1     | 30 min | 95<br>WAIT<br>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<br>+<br>Mixing<br>paddle | Oil 20 g<br>Butter 10 g<br>1 Clove garlic<br>Shellfish without heads 320 g | 1     | 5 min | 102<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing<br>paddle | Mirepoix 60 g  | 1     | 5 min | 100<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | Cognac 40 g  | 1     | 5 min | 100<br>WAIT<br>TEMP |

The table continues on the next page

| STEP | TOOL                         | INGREDIENT   | SPEED | TIME   | TEMP.               |
|------|------------------------------|--|-------|--------|---------------------|
| 4    | Blades<br>+<br>Mixing paddle | White wine 50 g  | 1     | 5 min  | 100<br>WAIT<br>TEMP |
| 5    | Blades<br>+<br>Mixing paddle | Fumet 600 g<br>Chopped tomatoes 150 g<br>Salt and pepper at taste<br>1 Little bouquet of aromatics | 1     | 10 min | 100<br>WAIT<br>TEMP |
|      |                              | SET ASIDE THE CONTENT<br>OF THE BOWL   |       |        |                     |
|      |                              | REMOVE THE SHELLFISH<br>AND SHELL THEM   |       |        |                     |
| 6    | Blades                       | Shelled shellfish  | 10    | 10 sec | /                   |
|      |                              | SET ASIDE THE<br>SHELLFISH PUREE   |       |        |                     |
| 7    | Blades                       | Carapaces  | 10    | 1 min  | /                   |
| 8    | Blades                       | Liquid set aside   | 1     | 20 min | 95<br>WAIT<br>TEMP  |
|      |                              | FILTER WITH A CHINESE<br>COLANDER.<br>PUT THE FILTERED LIQUID<br>IN THE BOWL AGAIN                 |       |        |                     |
| 9    | Blades                       | Shellfish purée<br>Fumet 120 g<br>Rice flour 30 g  | 6     | 40 sec | /                   |
| 10   | Blades                       | /  | 2     | 10 min | 85<br>WAIT<br>TEMP  |
| 11   | Blades                       | Butter 50 g<br>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<br>+<br>Mixing paddle | Oil 20 g<br>Butter 10 g<br>1 Clove garlic<br>Shellfish without heads 320 g | 1     | 5 min | 102<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing paddle | Mirepoix 60 g  | 1     | 5 min | 100<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing paddle | Cognac 40 g  | 1     | 5 min | 100<br>WAIT<br>TEMP |

The table continues on the next page

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

## 44 - BROWN ROUX

### Ingredients:

- Flour: 200 g
- Soft butter: 200 g

### Method:

| STEP | TOOL                         | INGREDIENT          | SPEED | TIME  | TEMP.              |
|------|------------------------------|---------------------|-------|-------|--------------------|
| 1    | Blades<br>+<br>Mixing paddle | All the ingredients | 1     | 7 min | 85<br>WAIT<br>TEMP |

## 45 - CLARIFIED BUTTER



### Method:

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

## 46 - NOISETTE BUTTER

### Method:

| STEP | TOOL   | INGREDIENT | SPEED | TIME   | TEMP.               |
|------|--------|------------|-------|--------|---------------------|
| 1    | Blades | Butter     | 1     | 15 min | 130<br>WAIT<br>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<br>WAIT<br>TEMP |
| 3    | Blades | Base ingredient 250 g<br>Potatoes 200 g<br>Broth 750 g<br>Salt and pepper at taste | 1     | 1 hour | 95<br>WAIT<br>TEMP |
| 4    | Blades | /  | 10    | 30 sec | /                  |
| 5    | Blades | Cream 60 g<br>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<br>WAIT<br>TEMP |
| 3    | Blades | Broth 750 g<br>Base ingredient 250 g | 1     | 1 hour | 95<br>WAIT<br>TEMP |
| 4    | Blades | /                                    | 10    | 1 min  | /                  |
| 5    | Blades | White roux 120 g                     | 6     | 20 min | 95<br>WAIT<br>TEMP |
| 6    | Blades | Egg yolks n 2<br>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<br>+<br>Mixing<br>paddle | Butter 100 g<br>Flour 60 g<br>Corn flour 30 g             | 1     | 0      | 95<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | Milk 400 g<br>Salt and pepper at taste<br>Nutmeg at taste | 1     | 1 min  | 95<br>WAIT<br>TEMP |
| 4    | Blades<br>+<br>Mixing<br>paddle | Egg yolks n 8<br>Grated Parmesan cheese 20g               | 2     | 30 sec | /                  |

The table continues on the next page

| STEP | TOOL                            | INGREDIENT                           | SPEED | TIME  | TEMP. |
|------|---------------------------------|--------------------------------------|-------|-------|-------|
| 5    | Blades<br>+<br>Mixing<br>paddle | Fundamental element set<br>aside     | 3     | 1 min | /     |
|      |                                 | LET COOL DOWN.                       |       |       |       |
|      |                                 | INCORPORATE 4 WHIPPED<br>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<br>+<br>Mixing paddle | Flour 30 g<br>Butter 50 g<br>Corn flour 10 g | 2     | 30 sec              | 40<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing paddle | Milk 200 g<br>Fundamental aroma at taste     | 2     | 30 sec              | 85<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing paddle | Egg yolks n. 4                               | 2     | 30 sec              | /                  |
|      |                              | SET ASIDE AND LET COOL<br>DOWN               |       |                     |                    |
| 4    | Blades<br>+<br>Mixing paddle | Egg Whites n 4<br>Sugar 60 g                 | 3     | 2 min and<br>30 sec | /                  |
|      |                              | INCORPORATE THE<br>RESERVED MIXTURE.         |       |                     |                    |

## 51 - ALCOHOLIC SORBET BASE

### Method:

| STEP | TOOL                         | INGREDIENT                            | SPEED | TIME   | TEMP. |
|------|------------------------------|---------------------------------------|-------|--------|-------|
| 1    | Blades<br>+<br>Mixing paddle | Ingredients proportion on<br>web site | 3     | 30 sec | /     |
|      |                              | MAKE ICE CUBES<br>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<br>+<br>Mixing<br>paddle | Sugar 400 g<br>Dextrose 100 g<br>Water 500 g   | 2     | 2 min | 95<br>WAIT<br>TEMP |
|      |                                 | COOL QUICKLY   |       |       |                    |
| 2    | Blades                          | Fruit puree (quantity on web<br>site)<br>Lemon juice (quantity on web<br>site)<br>Water (quantity on web site) | 7     | 1 min | /                  |
|      |                                 | MATURE IN THE FRIDGE 12<br>HOURS   |       |       |                    |
|      |                                 | BATCH OR MAKE ICE<br>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<br>+<br>Mixing<br>paddle | Sugar 240 g<br>Dextrose 50 g<br>Powdered skim-milk 50 g<br>Milk 1000 g | 2     | 1 min  | 85<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing<br>paddle | Cream 200 g  | 2     | 30 sec | /                  |
|      |                                 | COOL QUICKLY AND SET<br>ASIDE  |       |        |                    |
| 3    | Blades                          | Characteristic element (see<br>web site)<br>Reserved white base 800 g  | 8     | 1 min  | /                  |
|      |                                 | MATURE IN THE FRIDGE 12<br>HOURS                                       |       |        |                    |
|      |                                 | BATCH OR MAKE ICE CUBES<br>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<br>+<br>Mixing<br>paddle | Milk 1000 g<br>1 Vanilla bean  | 2     | 30 sec | 95<br>WAIT<br>TEMP |
|      |                                 | SET ASIDE  |       |        |                    |
| 2    | Blades<br>+<br>Mixing<br>paddle | Sugar 250 g<br>Dextrose 50 g<br>Egg yolks 150 g<br>Powdered skim-milk 50 g | 3     | 5 min  | /                  |
| 3    | Blades<br>+<br>Mixing<br>paddle | Mixture set aside through the lid's<br>hole                                | 2     | 0      | 85<br>WAIT<br>TEMP |
| 4    | Blades<br>+<br>Mixing<br>paddle | Cream 100 g  | 3     | 30 sec | /                  |
|      |                                 | COOL QUICKLY AND MATURE IN<br>THE FRIDGE 12 HOURS                          |       |        |                    |
|      |                                 | BATCH OR MAKE ICE CUBES WITH<br>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<br>+<br>Cap | Dry fruits 250 g | 1<br>PULSE | 0     | 155<br>WAIT<br>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<br>+<br>Cap | Fruit 320 g                 | 10    | 30 sec | /                   |
| 2    | Blades             | Sugar 480 g<br>Gelatin 45 g | 3     | 3 min  | 103<br>WAIT<br>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<br>1 Spoon of lemon juice<br>Sugar 80 g    | 2     | 0      | 50<br>WAIT<br>TEMP |
| 2    | Blades | Gelatin 15 g   | 6     | 40 sec | /                  |
|      |        | SET ASIDE AND LET<br>COOL DOWN                               |       |        |                    |
|      |        | INCORPORATE:<br>WHIPPED CREAM 250 G<br>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<br>WAIT<br>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<br>Sugar<br>Lemon juice | 10    | 1 min | /                   |
| 2    | Blades<br>+<br>Mixing paddle | /                             | 2     | 0     | 105<br>WAIT<br>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<br>+<br>Mixing<br>paddle | All the ingredients                             | 3     | 30 sec | /     |
|      |                                 | COVER THE FRUITS<br>AND SPRINKLE WITH<br>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<br>+<br>Mixing<br>paddle | Whole milk 166 g<br>Cream 166 g<br>Sugar 83 g<br>Egg yolks 83 g | 2     | 0      | 84<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing<br>paddle | Gelatin 25 g  | 2     | 30 sec | /                  |
|      |                                 | INCORPORATE 600 G<br>OF WHIPPED CREAM<br>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<br>+<br>Mixing<br>paddle<br>+<br>Cap | Sugar 130 g<br>Water 40 g                                    | 2     | 0     | 100<br>WAIT<br>TEMP |
|      |   | SET ASIDE  |       |       |                     |
| 2    | Blades<br>+<br>Mixing<br>paddle             | Egg yolks n. 6<br>Reserved mixture through<br>the lid's hole | 3     | 1 min | /                   |
| 3    | Blades<br>+<br>Mixing<br>paddle             | /  | 4     | 5 min | /                   |

## 63 - PARFAIT BASE

### Ingredients:

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



### Method:

| STEP | TOOL                            | INGREDIENT   | SPEED | TIME   | TEMP. |
|------|---------------------------------|--|-------|--------|-------|
| 1    | Blades<br>+<br>Mixing<br>paddle | Pate a bombe 350 g<br>Selected aroma at taste<br>Whipped cream 500 g | 2     | 30 sec | /     |
| 2    | Blades<br>+<br>Mixing<br>paddle | Italian meringue 100 g   | 2     | 30 sec | /     |
|      |                                 | KEEP IN THE FREEZER 4<br>HOURS BEFORE SERVIC                         |       |        |       |

## 64 - FONDANT

### Ingredients:

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

### Method:



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

## 65 - CARMELIZATION OF SUGAR 106°

### Ingredients:

- Refined sugar: 500 g
- Water: 200 g

### Method:

| STEP | TOOL                                     | INGREDIENT          | SPEED | TIME | TEMP.               |
|------|--|---------------------|-------|------|---------------------|
| 1    | Blades<br>+<br>Mixing paddle<br>+<br>Cap | All the ingredients | 1     | 0    | 106<br>WAIT<br>TEMP |

## 66 - CARMELIZATION OF SUGAR 111°

### Ingredients:

- Refined sugar: 500 g
- Water: 200 g

### Method:

| STEP | TOOL                                     | INGREDIENT          | SPEED | TIME | TEMP.               |
|------|--|---------------------|-------|------|---------------------|
| 1    | Blades<br>+<br>Mixing paddle<br>+<br>Cap | All the ingredients | 1     | 0    | 111<br>WAIT<br>TEMP |



## 67 - CARMELIZATION OF SUGAR 115°

### Ingredients:

- Refined sugar: 500 g
- Water: 200 g

### Method:

| STEP | TOOL                                     | INGREDIENT          | SPEED | TIME | TEMP.               |
|------|--|---------------------|-------|------|---------------------|
| 1    | Blades<br>+<br>Mixing paddle<br>+<br>Cap | All the ingredients | 1     | 0    | 115<br>WAIT<br>TEMP |

## 68 - CARMELIZATION OF SUGAR 120°

### Ingredients:

- Refined sugar: 500 g
- Water: 200 g

### Method:

| STEP | TOOL                                     | INGREDIENT          | SPEED | TIME | TEMP.               |
|------|--|---------------------|-------|------|---------------------|
| 1    | Blades<br>+<br>Mixing paddle<br>+<br>Cap | All the ingredients | 1     | 0    | 120<br>WAIT<br>TEMP |

## 69 - CAMELIZATION OF SUGAR 145°

### Ingredients:

- Refined sugar: 500 g
- Water: 200 g

### Method:

| STEP | TOOL                                     | INGREDIENT          | SPEED | TIME | TEMP.               |
|------|--|---------------------|-------|------|---------------------|
| 1    | Blades<br>+<br>Mixing paddle<br>+<br>Cap | All the ingredients | 1     | 0    | 145<br>WAIT<br>TEMP |

## 70 - CAMELIZATION OF SUGAR 158°

### Ingredients:

- Refined sugar: 500 g
- Water: 200 g

### Method:

| STEP | TOOL                                     | INGREDIENT          | SPEED | TIME | TEMP.               |
|------|--|---------------------|-------|------|---------------------|
| 1    | Blades<br>+<br>Mixing paddle<br>+<br>Cap | All the ingredients | 1     | 0    | 158<br>WAIT<br>TEMP |

## 71 - CAMELIZATION OF SUGAR 165°

### Ingredients:

- Refined sugar: 500 g
- Water: 200 g

### Method:

| STEP | TOOL                                     | INGREDIENT          | SPEED | TIME | TEMP.               |
|------|--|---------------------|-------|------|---------------------|
| 1    | Blades<br>+<br>Mixing paddle<br>+<br>Cap | All the ingredients | 1     | 0    | 165<br>WAIT<br>TEMP |

## 72 - FRENCH MERINGUE

### Ingredients:

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



### Method:

| STEP | TOOL                         | INGREDIENT          | SPEED | TIME  | TEMP. |
|------|------------------------------|---------------------|-------|-------|-------|
| 1    | Blades<br>+<br>Mixing paddle | All the ingredients | 3     | 3 min | /     |

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

#### TIPS:

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

## 73 - SWISS MERINGUE

### Ingredients:

- Egg whites: n. 4
- Sugar: 250 g



### Method:

| STEP | TOOL                         | INGREDIENT          | SPEED | TIME | TEMP.              |
|------|------------------------------|---------------------|-------|------|--------------------|
| 1    | Blades<br>+<br>Mixing paddle | All the ingredients | 4     | 0    | 60<br>WAIT<br>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<br>+<br>Mixing<br>paddle | Egg white 165 g<br>Sugar 55 g   | 3     | 3 min | /                   |
|      |                                 | PUT IN THE FRIDGE<br>THE WHIPPED EGG<br>WHITE                           |       |       |                     |
| 2    | Blades<br>+<br>Mixing<br>paddle | Sugar 280 g<br>Water 75 g   | 2     | 0     | 121<br>WAIT<br>TEMP |
|      |                                 | SET ASIDE THE<br>CONTENT OF THE<br>BOWL                                 |       |       |                     |
| 3    | Blades<br>+<br>Mixing<br>paddle | Reserved whipped egg<br>white<br>Cooked sugar through<br>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<br>+<br>Mixing paddle | Water 60 g<br>Sugar 80 g | 2     | 0      | 95<br>WAIT<br>TEMP |
|      |                              | LET COOL DOWN            |       |        |                    |
| 2    | Blades<br>+<br>Mixing paddle | Liquor 20° 100 g         | 2     | 30 sec | /                  |

## 76 - SOAKING IN ALCOHOL 40°

### Ingredients:

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

### Method:

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



# 77 - TEMPERING OF DARK CHOCOLATE

## SEED METHOD

### Ingredients:

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



### Method:

| STEP | TOOL                         | INGREDIENT                                     | SPEED | TIME    | TEMP.              |
|------|------------------------------|--|-------|---------|--------------------|
| 1    | Blades<br>+<br>Mixing paddle | Dark chocolate 600 g                           | 3     | 10 min  | 48<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing paddle | Dark chocolate through<br>the lid's hole 400 g | 2     | 5 min   | 26<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing paddle | /  | 2     | 4 hours | 32<br>WAIT<br>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<br>+<br>Mixing<br>paddle | Milk chocolate 600 g                              | 3     | 10 min  | 48<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing<br>paddle | Milk chocolate<br>through the lid's hole<br>400 g | 2     | 5 min   | 26<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | /   | 2     | 4 hours | 29<br>WAIT<br>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<br>Seed oil 1 spoon<br>Egg yolks n 1 | 5     | 30 sec | /     |
| 2    | Blades | Flour 180 g<br>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<br>+<br>Mixing<br>paddle | All the ingredients | 3     | 20 sec | /     |

## 05 - Egg Pasta

### Ingredients:

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



### Method:

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



## 06 - Egg Yolks Special Egg Pasta

### Ingredients:

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



### Method :

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

## 07 - Garlic And Parsley Egg Pasta

### Ingredients:

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



### Method:

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

## 08 - Cocoa Egg Pasta

### Ingredients:

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



### Method :

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

## 09 - Squid Ink Egg Pasta

### Ingredients:

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



### Method:

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

## 10 - Red Egg Pasta

### Ingredients:

- Flour: 400 g
- Eggs: n 2
- Egg yolks: n 3
- Boiled red beet: 50 g
- Salt at taste



### Method:

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

# 11 - Chestnut Flour Egg Pasta

## Ingredients:

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



## Method :

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

## 12 - Puff Pastry (Frozen Bowl)

### Ingredients:

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



### Method :

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

## 13 - Shortcrust

### Ingredients:

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



### Method:

| STEP | TOOL   | INGREDIENT   | SPEED | TIME   | TEMP. |
|------|--------|--|-------|--------|-------|
| 1    | Blades | Flour 250 g<br>Soft butter 125 g                   | 10    | 10 sec | /     |
| 2    | Blades | Very cold water 75 g<br>Salt 5 g                   | 10    | 5 sec  | /     |
|      |        | LEAVE IN THE FRIDGE FOR 2<br>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<br>Sugar 150 g | 3     | 2 min | 40<br>WAIT<br>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



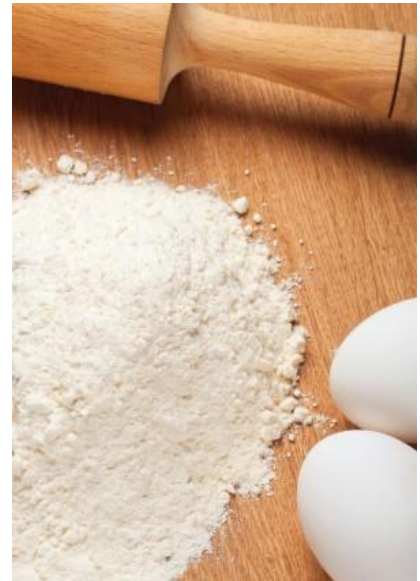
### Method:

| 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<br>2 Teaspoons of powdered yeast<br>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<br>Eggs Yolks n 4<br>Sugar 120 g              | 3     | 2 min  | 40<br>WAIT<br>TEMP |
| 2    | Blades | Butter 40 g  | 3     | 30 sec | /                  |
| 3    | Blades | Flour 90 g<br>Potato Starch 30 g<br>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<br>Icing sugar 250 g | 3     | 30 sec | /     |
| 2    | Blades | Eggs n. 4                              | 3     | 30 sec | /     |
| 3    | Blades | Flour 300 g<br>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<br>Flour 80 g                     | 10            | 10 sec | /     |
| 2    |        | Remove the dough and let it rest for 1 hour                                  |               |        | /     |
| 3    | Blades | Whole eggs n. 2<br>Soft butter 90 g<br>Sugar 50 g<br>Salt 5 g<br>Flour 170 g | 10            | 10 sec | /     |
| 4    | Blades | Risen dough  | 10<br>PULSE 2 | 48 sec | /     |
| 5    | Blades | NEXT   | 10<br>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<br>+<br>Mixing paddle | Flour 250 g<br>Soft butter 125 g<br>Sugar 100 g<br>A pinch of salt<br>Vanilla aroma 1 g | 4     | 20 sec | /     |
| 2    | Blades<br>+<br>Mixing paddle | Egg n. 1  | 4     | 20 sec | /     |

## 24 - Whipped Short Pastry

### Ingredients:

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



### Method:

| STEP | TOOL                         | INGREDIENT   | SPEED | TIME   | TEMP. |
|------|------------------------------|--|-------|--------|-------|
| 1    | Blades<br>+<br>Mixing paddle | Soft butter 175 g  | 4     | 30 sec | /     |
| 2    | Blades<br>+<br>Mixing paddle | Icing sugar 125 g<br>Powdered vanilla 1/2 bag<br>A pinch of salt<br>Grated lemon rind at taste<br>Egg n. 1<br>Egg Yolks n. 1 | 4     | 30 sec | /     |
| 3    | Blades<br>+<br>Mixing paddle | Flour 250g<br>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<br>+<br>Mixing<br>paddle | Flour 250 g<br>Butter 125 g<br>Salt 5 g<br>Egg n 1<br>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<br>Sugar 240 g | 10    | 30 sec | /     |
| 2    | Blades<br>+<br>Mixing<br>paddle | Honey 10 g<br>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<br>+<br>Mixing<br>paddle | Egg yolks n 2<br>Icing sugar 100 g<br>Cream 10 g   | 4     | 30 sec | /     |
| 3    | Blades<br>+<br>Mixing<br>paddle | Flour 200 g<br>Vanilla fragrance 1 g<br>Salt at taste<br>Lemon rind at taste<br>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<br>Beer yeast 12 g  | 4     | 20 sec | /     |
| 2    | Blades | Flour 250 g<br>Salt at taste<br>Sugar 40 g<br>Eggs n 3<br>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<br>Butter 100 G<br>1 Pinch of salt and sugar  | 1     | 5 min  | 100   |
| 2    | Blades                          | Flour 160 G   | 4     | 15 sec | /     |
|      |                                 | SET ASIDE AND LET<br>COOL DOWN                            |       |        |       |
| 3    | Blades<br>+<br>Mixing<br>paddle | Eggs n 3  | 3     | 3 min  | /     |
| 4    | Blades<br>+<br>Mixing<br>paddle | Dough set aside<br>Whipped eggs through the<br>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<br>+<br>Mixing<br>paddle | Soft butter 100 g                         | 3     | 30 sec | /     |
| 3    | Blades<br>+<br>Mixing<br>paddle | 1 Teaspoon sweet mustard<br>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<br>+<br>Mixing<br>paddle | Soft butter 100 g     | 3     | 1 min  | /     |

## 04 - Garlic Butter

### Ingredients:

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



### Method:

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

## 05 - Shellfish Butter

### Ingredients:

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



### Method:

| STEP | TOOL                            | INGREDIENT                                  | SPEED | TIME  | TEMP.              |
|------|---------------------------------|---|-------|-------|--------------------|
| 1    | Blades                          | Soft butter 200 g<br>Shellfish shells 200 g | 10    | 2 min | /                  |
| 2    | Blades<br>+<br>Mixing<br>paddle | Salt and pepper at taste                    | 3     | 1 min | 85<br>WAIT<br>TEMP |
|      |                                 | LET REST FOR 30 MINUTES AND<br>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<br>Cloves of garlic: n. 1<br>Shallot 40 g<br>Salt and pepper at taste | 10    | 10 sec | /     |
| 2    | Blades<br>+<br>Mixing<br>paddle | Soft butter 200 g  | 3     | 10 sec | /     |



## 07 - Aioli Sauce

### Ingredients:

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



### Method:

| STEP | TOOL   | INGREDIENT   | SPEED | TIME   | TEMP. |
|------|--------|--|-------|--------|-------|
| 1    | Blades | Garlic cloves n. 4<br>Mustard 1 teaspoon<br>Egg yolks n 3<br>Salt at taste<br>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<br>Oil 20 g<br>1 Tuft Parsley               | 10    | 20 sec | /     |
| 2    | Blades | Boiled chickpeas 200 g                                      | 10    | 30 sec | /     |
| 3    | Blades | Tahina sauce 150 g<br>Juice of 3 lemons<br>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<br>Garlic 10 g<br>Olive Oil 50 g   | 3     | 5 min  | 90    |
| 2    | Blades | Aubergines in little cubes 350 g<br>Salt and pepper at taste<br>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<br>Egg yolks n 1<br>Fresh mustard 5 g<br>Lemon juice 10 g<br>Salt 5 g | 3     | 1 min | /     |
| 2    | Blades | 350 g Peanut oil through the lid's hole<br>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<br>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<br>+<br>Mixing<br>paddle | Mayonnaise 200 g<br>Brandy 8 g<br>Worcestershire sauce 2 drops<br>Tabasco at taste<br>Ketchup 50 g | 3     | 1 min  | /     |
| 2    | Blades<br>+<br>Mixing<br>paddle | Whipped cream 30 g   | 2     | 20 sec | /     |

## 14 - Yogurt Sauce

### Ingredients:

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



### Method :

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



## 15 - Tartare Sauce

### Ingredients:

- Hard-Boiled Eggs: n 2
- Gherkins at taste
- Capers at taste
- Chives at taste
- Mayonnaise: 200 g



### Method:

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

## 16 - Jonville Sauce

### Ingredients:

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



### Method:

| STEP | TOOL                            | INGREDIENT   | SPEED | TIME   | TEMP.              |
|------|---------------------------------|--|-------|--------|--------------------|
| 1    | Blades                          | Butter 30 g<br>Peeled shrimp 100 g<br>Cayenne pepper at taste                    | 1     | 0      | 85<br>WAIT<br>TEMP |
| 2    | Blades                          | /  | 10    | 10 sec | /                  |
|      |                                 | SET ASIDE  |       |        |                    |
| 3    | Blades<br>+<br>Mixing<br>paddle | Butter 30 g<br>Flour 30 g  | 2     | 0      | 40<br>WAIT<br>TEMP |
| 4    | Blades<br>+<br>Mixing<br>paddle | Fish fumet 500 g<br>White wine 50 g  | 3     | 10 min | 95<br>WAIT<br>TEMP |
| 5    | Blades<br>+<br>Mixing<br>paddle | Cream 60 g<br>Lemon juice 8 g<br>Salt and white pepper at taste<br>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<br>Capers 20 g<br>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<br>+<br>Mixing<br>paddle | Butter 30 g<br>Flour 30 g   | 2     | 0      | 40<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing<br>paddle | Fish fumet 500 g<br>White wine 150 g  | 3     | 10 min | 95<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | Cream 60 g<br>Lemon juice 8 g<br>Salt and white pepper at taste<br>Egg yolks n 2<br>Anchovy paste at taste<br>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<br>+<br>Mixing<br>paddle | All the ingredients | 3     | 2 min | /     |

## 21 - Vinaigrette

### Ingredients:

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



### Method:

| STEP | TOOL                            | INGREDIENT          | SPEED | TIME  | TEMP. |
|------|---------------------------------|---------------------|-------|-------|-------|
| 1    | Blades<br>+<br>Mixing<br>paddle | All the ingredients | 3     | 2 min | /     |

## 22 - Tapenade Sauce

### Ingredients:

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



### Method:

| STEP | TOOL   | INGREDIENT  | SPEED | TIME   | TEMP. |
|------|--------|---|-------|--------|-------|
| 1    | Blades | Anchovies without salt 100 g<br>Stoned olives 250 g<br>Capers 150 g | 6     | 20 sec | /     |
| 2    | Blades | Olive oil 200 g<br>Salt and pepper at taste<br>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<br>+<br>Mixing<br>paddle | Vinegar 50 g<br>Water 150 g<br>Salt and pepper 10 g<br>White wine 100 g<br>Egg yolks 225 g | 2     |        | 82<br>WAIT<br>TEMP |
|      |                                 | LET COOL DOWN AT 10° IN THE<br>FRIDGE  |       |        |                    |
| 2    | Blades<br>+<br>Mixing<br>paddle | Soft butter in pieces 500 g<br>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<br>+<br>Mixing<br>paddle | Hacked shallot 20 g<br>Hacked chervil 5 g<br>Thyme 2 g<br>Laurel 1 leaf<br>Tarragon 5 g<br>Vinegar 50 g<br>White wine 100 g<br>Water 150 g | 2     | 15 min | 45<br>WAIT<br>TEMP |
|      |                                 | FILTER THE CONTENT OF THE BOWL   |       |        |                    |
| 2    | Blades<br>+<br>Mixing<br>paddle | Filtered Liquid<br>Egg yolks 225 g<br>Salt and pepper 10 g   | 2     | 0      | 82<br>WAIT<br>TEMP |
|      |                                 | LET COOL DOWN AT 10 °C (IN THE<br>FRIDGE)  |       |        |                    |
| 3    | Blades<br>+<br>Mixing<br>paddle | Cold reserved Mixture<br>Soft butter in pieves 500 g<br>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<br>+<br>Mixing<br>paddle | All the ingredients | 2     | 30 min | 95    |

## 26 - White Butter Sauce (for boiled fish)

### Ingredients:

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



### Method:

| STEP | TOOL   | INGREDIENT   | SPEED | TIME   | TEMP.              |
|------|--------|--|-------|--------|--------------------|
| 1    | Blades | Shallot 25 g   | 10    | 30 sec | /                  |
| 2    | Blades | Vinegar 15 g<br>White Wine 40 g  | 1     | 25 min | 85<br>WAIT<br>TEMP |
| 3    | Blades | Very cold butter in little cubes 200 g<br>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<br>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<br>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<br>+<br>Mixing<br>paddle | Butter 30 g<br>Flour 30 g   | 2     | 0      | 40<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing<br>paddle | Fish broth 500 g<br>White wine 150 g  | 3     | 10 min | 95<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | Cream 60 g<br>Lemon juice 8 g<br>Salt and pepper at taste<br>Egg yolks n 2<br>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<br>+<br>Mixing<br>paddle | /                   | 1     | 20 min | 90    |

## 30 - Balsamic Vinegar Reduction

### Ingredients:

- Balsamic Vinegar: 500 g
- Glucose Syrup: 50 g



### Method:

| STEP | TOOL   | INGREDIENT          | SPEED | TIME | TEMP.               |
|------|--------|---------------------|-------|------|---------------------|
| 1    | Blades | All the ingredients | 1F    | 0    | 113<br>WAIT<br>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<br>+<br>Mixing<br>paddle | All the ingredients | 4     | 1 min | /     |

## 33 - Mashed Potatoes

### Ingredients:

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



### Method:

| STEP | TOOL                            | INGREDIENT  | SPEED | TIME   | TEMP. |
|------|---------------------------------|---|-------|--------|-------|
| 1    | Blades<br>+<br>Mixing<br>paddle | Peeled potatoes in pieces 800 g<br>Milk 400 g                               | 1E    | 30 min | 95    |
| 2    | Blades<br>+<br>Mixing<br>paddle | Soft butter 50 g<br>Grated Parmesan cheese 50 g<br>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<br>+<br>Mixing<br>paddle | All the ingredients | 1<br>PULSE | 30 min | 95<br>WAIT<br>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<br>Chicken Broth 400 g<br>Cumin 2 g<br>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<br>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<br>Tomato 30 g<br>Water 40 g<br>Red wine 10 g | 4     | 10 sec | /     |
| 2    | Blades<br>+<br>Basket | Hacked meat 160 g<br>Coarse salt 160 g<br>1/2 Laurel leaf    | 1     | 28 min | 90    |
| 3    |                       | TAKE OFF THE BASKET AND POUR<br>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<br>Carrot 100 g<br>Onion 50 g<br>Tomato 60 g<br>Zucchini 50 g<br>1 Clove garlic<br>Fresh champignons 100 g<br>1 Leaf of laurel<br>Some leaves of basil, sage, rosemary<br>1 tuft parsley | 4     | 10 sec | /     |
| 2    | Blades | Extra virgin olive oil 30 g<br>White wine 30 g<br>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<br>Onion 40 g<br>Celery 30 g<br>Carrot 30 g<br>Ripe tomato n. 1<br>Lean meat in little cubes 250 g | 10    | 1 min  | /                  |
| 2    | Blades<br>+<br>Mixing<br>paddle | Ox broth 1300 g  | 1     | 1 hour | 95<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | Egg white n. 1   | 1     | 30 sec | /                  |
|      |                                 | FILTER   |       |        |                    |

## 05 - Fish consommé

### Ingredients:

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



### Method:

| STEP | TOOL   | INGREDIENT  | SPEED | TIME   | TEMP.              |
|------|--------|---|-------|--------|--------------------|
| 1    | Blades | Leek 40 g<br>Onion 40 g<br>Celery 30 g<br>Carrot 30 g<br>Fish 250 g | 10    | 1 min  | /                  |
| 2    | Blades | Fish broth 1300 g   | 1     | 30 min | 95<br>WAIT<br>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<br>1 Leaf of laurel<br>1 Sprig rosemary<br>Dried champignons n. 2<br>Olive oil 20 g<br>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<br>Water 700 g<br>Clove n 1<br>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<br>White wine 40 g<br>Cut leeks 500 g | 1     | 30 min | 95<br>WAIT<br>TEMP |
| 2    | Blades | White roux 160 g<br>Salt and pepper at taste                | 5     | 5 min  | 95<br>WAIT<br>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<br>1 Clove of garlic                      | 1     | 2 min  | 95<br>WAIT<br>TEMP  |
| 2    | Blades | Celery in pieces 400 g<br>Potatoes in pieces 100 g | 2     | 5 min  | 115<br>WAIT<br>TEMP |
| 3    | Blades | Vegetable broth 700 g                              | 1     | 40 min | 95<br>WAIT<br>TEMP  |
| 4    | Blades | Salt and pepper at taste<br>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<br>Water 300 g  | 3     | 15 min | 95<br>WAIT<br>TEMP |
| 2    | Blades | /   | 6     | 10 sec | 95                 |
| 3    | Blades | Cream 50 g<br>Butter 40 g<br>Parmesan cheese 50 g<br>Salt and pepper at taste | 3     | 4 min  | 95<br>WAIT<br>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<br>Potatoes in little cubes 600 g           | 1     | 20 min | 95<br>WAIT<br>TEMP |
| 2    | Blades | Truffle oil 30 g  | 4     | 20 sec | 95                 |
| 3    | Blades | Grated Parmesan cheese 60 g<br>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<br>1 Little carrot<br>1/2 leek                       | 0     | 5 min  | 100<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Basket | Chicken breast in the basket for<br>steamcooking                  | 0     | 30 min | 110<br>WAIT<br>TEMP |
| 3    |                       | TAKE OFF THE BASKET AND<br>SET ASIDE THE CHICKEN AND<br>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<br>Cream 200 g                                     | 3     | 1 min  | 85<br>WAIT<br>TEMP  |
|      |                       | SERVE WITH THE CHICKEN IN<br>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<br>Vegetable broth 1000 g | 2     | 35 min | 95<br>WAIT<br>TEMP |
| 5    | Blades | Cream 100 g<br>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<br>Flour 50 g   | 2     | 1 min  | 95<br>WAIT<br>TEMP |
| 2    | Blades | Court bouillon 1000 g<br>Milk 180 g<br>Shelled Oysters with their water n 30<br>Egg yolks n 1 | 2     | 20 min | 95<br>WAIT<br>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<br>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<br>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<br>+<br>Mixing<br>paddle<br>+<br>Cap | Japanese rice 380 g<br>Water 500 g                    | 1          | 6 min  | 95<br>WAIT<br>TEMP |
| 2    |   | LET REST FOR 6 MINUTES                                |            |        |                    |
| 3    | Blades<br>+<br>Mixing<br>paddle             | Rice vinegar 50 g<br>Sugar 25 g<br>Kombu seaweed cm 8 | 1<br>PULSE | 30 sec | 50<br>WAIT<br>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<br>+<br>Mixing<br>paddle | Patna or Basmati rice 250 g<br>Butter 80 g             | 1<br>PULSE | 5 min  | 105<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing<br>paddle | Onion with cloves n. 1<br>Broth 400 g<br>Salt at taste | 1<br>PULSE | 12 min | 95<br>WAIT<br>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 +<br>Mixing<br>paddle | Butter 50 g   | 1          | 5 min  | 105   |
| 3    | Blades +<br>Mixing<br>paddle | Carnaroli rice 250 g  | 1<br>PULSE | 10 min | 105   |
| 4    | Blades +<br>Mixing<br>paddle | Vegetable broth or water at taste<br>through the lid's hole   | 1<br>PULSE | 6 min  | 105   |
| 5    | Blades +<br>Mixing<br>paddle | 1 Pinch of salt<br>Little bags of saffron n. 2<br>Butter 50 g | 1<br>PULSE | 8 min  | 105   |
| 6    | Blades +<br>Mixing<br>paddle | Grated Parmesan cheese 50 g                                   | 1<br>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<br>+<br>Mixing<br>paddle | Carnaroli rice 250 g<br>1 Little spoon of olive oil<br>1/2 Little spoon of pasteurized<br>shallot           | 1          | 10 min | 105   |
| 2    | Blades<br>+<br>Mixing<br>paddle | Butter 50 g<br>Pumpkin cream 200 g<br>Vegetable broth at taste through<br>the lid's hole<br>1 Pinch of salt | 1          | 6 min  | 105   |
| 3    | Blades<br>+<br>Mixing<br>paddle | Bacon cut in julienne 60 g  | 1          | 5 min  | 105   |
| 4    | Blades<br>+<br>Mixing<br>paddle | Grated Parmesan cheese 35 g   | 1<br>PULSE | 3 min  | 105   |
| 5    | Blades<br>+<br>Mixing<br>paddle | Little tomatoes 80 g  | 1<br>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<br>+<br>Mixing<br>paddle | Butter 40 g  | 1          | 5 min  | 105   |
| 3    | Blades<br>+<br>Mixing<br>paddle | Carnaroli rice 250 g   | 1<br>PULSE | 10 min | 105   |
| 4    | Blades<br>+<br>Mixing<br>paddle | White wine 50 g  | 1<br>PULSE | 2 min  | 105   |
| 5    | Blades<br>+<br>Mixing<br>paddle | Vegetable broth at taste through<br>the lid's hole<br>Salt taste | 1<br>PULSE | 8 min  | 105   |
| 6    | Blades<br>+<br>Mixing<br>paddle | Strawberries 200 g   | 1<br>PULSE | 6 min  | 105   |
| 7    | Blades<br>+<br>Mixing<br>paddle | Butter 40 g  | 1<br>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<br>1 clove garlic  | 6          | 10 sec | /     |
| 2    | Blades<br>+<br>Mixing<br>paddle | Butter 40 g   | 1          | 5 min  | 105   |
| 3    | Blades<br>+<br>Mixing<br>paddle | Carnaroli rice 250 g  | 1<br>PULSE | 10 min | 105   |
| 4    | Blades<br>+<br>Mixing<br>paddle | Brandy g 50<br>Shrimp 150 g   | 1<br>PULSE | 2 min  | 105   |
| 5    | Blades<br>+<br>Mixing<br>paddle | Vegetable broth at taste through the<br>lid's hole<br>Salt at taste   | 1<br>PULSE | 10 min | 105   |
| 6    | Blades<br>+<br>Mixing<br>paddle | Blue cheese 50 g<br>Cream 20 g<br>Pepper and chopped parsley at taste | 1<br>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<br>Parmesan cheese 50 g<br>Basil leaves 90 g<br>Ewe's cheese 50 g<br>Pine nuts 30 g<br>Salt and pepper at taste | 10    | 30 sec | /     |
| 2    | Blades | Extra virgin olive oil 140 g   | 4     | 20 sec | /     |

## 08 - Almond pesto

### Ingredients:

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



### Method:

| STEP | TOOL   | INGREDIENT  | SPEED | TIME   | TEMP. |
|------|--------|---|-------|--------|-------|
| 1    | Blades | 2 Cloves garlic<br>Almonds 250 g<br>Basil leaves n 5                                    | 10    | 10 sec | /     |
| 2    | Blades | Extra virgin olive oil 270 g<br>Grated Parmesan cheese 70 g<br>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<br>Celery 50 g<br>Carrot 50 g                                | 6     | 15 sec | /                  |
| 2    | Blades                          | Extra virgin olive oil 50 g   | 1     | 5 min  | 95<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | Minced meat 300 g<br>Red wine 60 g                                      | 2     | 6 min  | 95                 |
| 4    | Blades<br>+<br>Mixing<br>paddle | Water 250 g<br>Tomato sauce 100 g<br>Tomato paste 30 g<br>Salt at taste | 1     | 35 min | 95<br>WAIT<br>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<br>+<br>Mixing<br>paddle | Oil 20 g<br>Bacon in little cubes 200 g   | 1     | 5 min  | 100   |
| 2    |                                 | LET COOL DOWN                             |       |        |       |
| 3    | Blades<br>+<br>Mixing<br>paddle | Grated Parmesan cheese 100 g<br>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<br>WAIT<br>TEMP  |
| 3    | Blades | Little cut tomatoes 80 g<br>Salt and pepper at taste<br>Basil leaves n 7 | 1     | 10 min | 105<br>WAIT<br>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<br>Parsley 10 g | 5     | 40 sec | /                  |
| 2    | Blades<br>+<br>Mixing<br>paddle | Extra virgin olive oil 60 g        | 1     | 2 min  | 95<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | Clams 400 g                        | 1     | 10 min | 95<br>WAIT<br>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<br>Parsley 10 g | 5     | 40 sec | /                  |
| 2    | Blades<br>+<br>Mixing<br>paddle | Extra virgin olive oil 60 g        | 1     | 2 min  | 95<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | Clams 400 g<br>Tomato sauce 350 g  | 1     | 10 min | 95<br>WAIT<br>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<br>2 Cloves garlic             | 7     | 10 sec | /                  |
| 2    | Blades<br>+<br>Mixing<br>paddle | Extra virgin olive oil 30 g               | 1     | 5 min  | 95<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | Sausage in pieces 150 g<br>Red wine 20 g  | 1     | 10 min | 95<br>WAIT<br>TEMP |
| 4    | Blades<br>+<br>Mixing<br>paddle | Champignons 300 g<br>Tomatoes sauce 400 g | 1     | 10 min | 95<br>WAIT<br>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<br>+<br>Mixing<br>paddle | Olive oil 40 g         | 1     | 3 min  | 95<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | Chopped tomatoes 400 g | 1     | 10 min | 95<br>WAIT<br>TEMP |
| 4    | Blades<br>+<br>Mixing<br>paddle | Cottage-cheese 200 g   | 1     | 5 min  | 95<br>WAIT<br>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<br>+<br>Mixing<br>paddle | Bacon in little cubes 120 g  | 1     | 5 min  | 95<br>WAIT<br>TEMP |
| 4    | Blades<br>+<br>Mixing<br>paddle | Red wine 20 g  | 1     | 5 min  | 95<br>WAIT<br>TEMP |
| 5    | Blades<br>+<br>Mixing<br>paddle | Chopped tomatoes 200 g   | 1     | 6 min  | 95<br>WAIT<br>TEMP |
| 6    | Blades<br>+<br>Mixing<br>paddle | Milk 100 g   | 1     | 7 min  | 95<br>WAIT<br>TEMP |
| 7    | Blades<br>+<br>Mixing<br>paddle | Hacked coconut 100 g<br>Red chicory cut in julienne 60 g<br>Salt and pepper at taste | 1     | 6 min  | 95<br>WAIT<br>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<br>Butter 20 g   | 1     | 6 min | 100   |
| 3    | Blades | Cream 150 g<br>Grated emmenthal cheese 50 g<br>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<br>Smoked salmon 80 g   | 6     | 10 sec | /     |
| 2    | Blades | 3 spoons of liquid cream<br>Smoked salmon 80 g<br>Cottage-cheese 300 g<br>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<br>Eggs n 2<br>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<br>Fresh goat's cheese 250 g<br>Mustard at taste<br>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<br>Basil leaves n 2<br>Olive oil 100 g<br>Salt 2 g | 2     | 10 min | 95<br>WAIT<br>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<br>Soft butter 120 g<br>Milk 50 g<br>1 Pinch of salt | 6     | 20 sec | /     |
|      |        | SET IN THE FRIDGE FOR 3 HOURS<br>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<br>+<br>Mixing<br>paddle | Cream 250 g                                    | 3     | 40 sec | /     |
|      |                                 | SET ASIDE                                      |       |        |       |
| 2    | Blades                          | Stoned black olives 20 g<br>Tomato confit 20 g | 5     | 30 sec | /     |
| 3    | Blades                          | Goat's cheese 200 g<br>Diced chives 10 g       | 3     | 15 sec | /     |
| 4    | Blades<br>+<br>Mixing<br>paddle | Reserved mixture                               | 2     | 30 sec | /     |



## 08 - Tuna and cheese mousse with lemon flavour

### Ingredients:

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



### Method:

| STEP | TOOL                            | INGREDIENT   | SPEED | TIME   | TEMP. |
|------|---------------------------------|--|-------|--------|-------|
| 1    | Blades                          | Soft cheese in pieces 150 g  | 8     | 10 sec | /     |
| 2    | Blades<br>+<br>Mixing<br>paddle | Drained tuna oil 150 g<br>Liquid cream 80 g<br>Grated rind of 2 lemons<br>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<br>Soft butter 180 g<br>Tuna in oil 300 g<br>Dry Martini 20 g<br>Salt and pepper 6 g | 2     | 5 min  | 95<br>WAIT<br>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



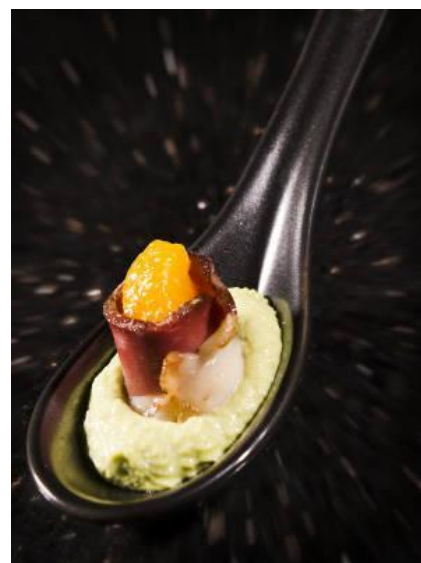
### Method:

| 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<br>Juice of 1 lemon   | 8     | 20 sec | /     |
| 2    | Blades | 1/2 onion<br>Ripe tomato in pieces n. 1<br>Tabasco drops n. 2<br>1 Teaspoon cumin<br>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<br>Chives 5 g<br>Tomato confit 22 g<br>Olive oil 100 g<br>Balsamic vinegar 50 g<br>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<br>Boiled shelled snails 100 g<br>Hacked garlic 10 g<br>Hacked parsley 10 g<br>Salt and pepper at taste | 1     | 5 min  | 95<br>WAIT<br>TEMP |
|      |        | SET ASIDE   |       |        |                    |
| 2    | Blades | Soft butter 75 g<br>Sugar 10 g<br>Flour 250 g<br>Eggs n 2<br>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<br>Smoked bacon in pieces 250 g | 5     | 10 sec | /     |
| 2    | Blades | Egg yolks n 8<br>Cream 300 g<br>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<br>+<br>Mixing<br>paddle | Extra virgin olive oil 30 g   | 0          | 0      | 130   |
| 2    | Blades<br>+<br>Mixing<br>paddle | Artichokes in thin slices 400 g<br>Salt and pepper: 5 g   | 1<br>PULSE | 20 min | 115   |
| 3    | Blades<br>+<br>Mixing<br>paddle | Anchovies n. 4<br>Milk 200 g<br>Grated Parmesan cheese 70 g<br>Hacked parsley 2 g<br>Diced Scamorza cheese in little<br>cubes 100 g<br>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<br>+<br>Mixing<br>paddle | Oil 60 g                                    | 0          | 0      | 130<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing<br>paddle | Asparagus tips 600 g<br>Salt and pepper 8 g | 1<br>PULSE | 10 min | 115                 |
| 3    | Blades<br>+<br>Mixing<br>paddle | Roux 12 g<br>Milk 200 g                     | 1          | 0      | 95<br>WAIT<br>TEMP  |
| 4    | Blades<br>+<br>Mixing<br>paddle | Smoked salmon in little cubes 250 g         | 2          | 20 min | /                   |

# 6. DESSERTS, SORBETS, ICE CREAMS



# 01 - Chantilly cream

## Ingredients:

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



## Method:

| STEP | TOOL                            | INGREDIENT          | SPEED | TIME  | TEMP. |
|------|---------------------------------|---------------------|-------|-------|-------|
| 1    | Blades<br>+<br>Mixing<br>paddle | All the ingredients | 3     | 2 min | /     |

## 02 - Frosting to water

### Ingredients:

- Icing sugar: 200 g
- Water: 15 g



### Method:

| STEP | TOOL                            | INGREDIENT          | SPEED | TIME  | TEMP. |
|------|---------------------------------|---------------------|-------|-------|-------|
| 1    | Blades<br>+<br>Mixing<br>paddle | All the ingredients | 3     | 1 min | /     |

## 03 - Royal icing

### Ingredients:

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



### Method:

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

## 04 - Butter cream for cakes

### Ingredients:

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



### Method:

| STEP | TOOL                         | INGREDIENT                                 | SPEED | TIME  | TEMP. |
|------|------------------------------|--|-------|-------|-------|
| 1    | Blades<br>+<br>Mixing paddle | Sugar 300 g<br>Glucose 10 g<br>Water 100 g | 1     | /     | 120   |
|      |                              | SET ASIDE                                  |       |       |       |
| 2    | Blades<br>+<br>Mixing paddle | Eggs n 1                                   | 3     | 2 min | /     |
| 3    | Blades<br>+<br>Mixing paddle | Reserved mixture through the lid's<br>hole | 3     | 5 min | /     |
| 4    | Blades<br>+<br>Mixing paddle | Softened butter 300 g<br>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<br>+<br>Mixing<br>paddle | Eggs n 3<br>Sugar 75 g                          | 3     | 3 min  | /                  |
| 2    | Blades<br>+<br>Mixing<br>paddle | Lemon juice 100 g<br>Butter 125 g<br>Sugar 75 g | 3     | 1 min  | 90<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | /   | 3     | 30 sec | /                  |



## 06 - Syrup for baba and sorbets

### Ingredients:

- Sugar: 500 g
- Water: 810 g



### Method:

| STEP | TOOL                            | INGREDIENT          | SPEED | TIME  | TEMP.              |
|------|---------------------------------|---------------------|-------|-------|--------------------|
| 1    | Blades<br>+<br>Mixing<br>paddle | All the ingredients | 1     | 1 min | 95<br>WAIT<br>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<br>+<br>Mixing<br>paddle | All the ingredients | 1     | 1 min | 95<br>WAIT<br>TEMP |

## 08 - Syrup for preserved fruit

### Ingredients:

- Sugar: 500 g
- Water: 950 g



### Method:

| STEP | TOOL                            | INGREDIENT          | SPEED | TIME  | TEMP.               |
|------|---------------------------------|---------------------|-------|-------|---------------------|
| 1    | Blades<br>+<br>Mixing<br>paddle | All the ingredients | 1     | 1 min | 100<br>WAIT<br>TEMP |

## 09 - Syrup for parfait

### Ingredients:

- Sugar: 500 g
- Water: 470 g



### Method:

| STEP | TOOL                            | INGREDIENT          | SPEED | TIME  | TEMP.              |
|------|---------------------------------|---------------------|-------|-------|--------------------|
| 1    | Blades<br>+<br>Mixing<br>paddle | All the ingredients | 1     | 1 min | 95<br>WAIT<br>TEMP |

## 10 - Syrup for savarin

### Ingredients:

- Sugar: 500 g
- Water: 700 g



### Method:

| STEP | TOOL                            | INGREDIENT          | SPEED | TIME  | TEMP.              |
|------|---------------------------------|---------------------|-------|-------|--------------------|
| 1    | Blades<br>+<br>Mixing<br>paddle | All the ingredients | 1     | 1 min | 95<br>WAIT<br>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<br>+<br>Mixing<br>paddle | All the ingredients | 2     | 0      | 82<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing<br>paddle | /                   | 3     | 30 sec | /                  |

## 12 - Pastry cream

### Ingredients:

- Lemon rind: 1 g
- Sugar: 150 g
- Mais starch: 40 g
- Egg yolks: 200 g
- Milk: 400 g
- Cream: 100 g



### Method:

| STEP | TOOL                            | INGREDIENT          | SPEED | TIME   | TEMP.              |
|------|---------------------------------|---------------------|-------|--------|--------------------|
| 1    | Blades<br>+<br>Mixing<br>paddle | All the ingredients | 2     | 0      | 84<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing<br>paddle | /                   | 3     | 30 sec | /                  |

## 13 - Passion fruit pastry cream

### Ingredients:

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



### Method:

| STEP | TOOL                            | INGREDIENT          | SPEED | TIME   | TEMP.              |
|------|---------------------------------|---------------------|-------|--------|--------------------|
| 1    | Blades<br>+<br>Mixing<br>paddle | All the ingredients | 2     | 0      | 84<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing<br>paddle | /                   | 3     | 30 sec | /                  |



## 14 - Lemon curd

### Ingredients:

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



### Method:

| STEP | TOOL                            | INGREDIENT   | SPEED | TIME   | TEMP.              |
|------|---------------------------------|--|-------|--------|--------------------|
| 1    | Blades<br>+<br>Mixing<br>paddle | Eggs n 6<br>Sugar 500 g                                    | 3     | 3 min  | /                  |
|      |                                 | SET ASIDE  |       |        |                    |
| 2    | Blades<br>+<br>Mixing<br>paddle | Soft butter 150 g<br>Juice of 4 lemons<br>Rind of 4 lemons | 4     | 1 min  | 85<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | Reserved mixture through the lid's<br>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<br>Eggs n 4<br>Sugar 75 g        | 3     | 4 min | 50    |
| 2    | Blades | Grated rind of a lemon 1 g<br>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<br>WAIT<br>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<br>+<br>Mixing<br>paddle | Cream 170 g           | 3     | 0      | 90<br>WAIT<br>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<br>+<br>Mixing<br>paddle | Cream 170 g      | 3     | 0      | 90<br>WAIT<br>TEMP |
| 3    | Blades<br>+<br>Mixing<br>paddle | Soft butter 30 g | 3     | 30 sec | /                  |

## 19 - Chocolate ganache mousse

### Ingredients:

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



### Method:

| STEP | TOOL                            | INGREDIENT                               | SPEED | TIME   | TEMP.              |
|------|---------------------------------|--|-------|--------|--------------------|
| 1    | Blades                          | Cream 350 g<br>Chocolate 75% cocoa 350 g | 10    | 10 sec | /                  |
| 2    | Blades<br>+<br>Mixing<br>paddle | Cream 350 g                              | 2     | 0      | 85<br>WAIT<br>TEMP |
|      |                                 | LET COOL DOWN AT 30°                     |       |        |                    |
|      |                                 | INCORPORATE 260 OF WHIPPED<br>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<br>+<br>Mixing<br>paddle | Cream 90 g<br>Hazelnut paste 50 g                                       | 1     | 3 min  | 85    |
| 2    | Blades<br>+<br>Mixing<br>paddle | Sheets of gelatin n 4<br>Diced candied fruits 50 g                      | 2     | 30 sec | /     |
|      |                                 | LET COOL DOWN AT 30°.   |       |        |       |
|      |                                 | INCORPORATE 150 G OF ITALIAN<br>MERINGUE AND 285 G OF<br>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<br>+<br>Mixing<br>paddle             | Egg yolks n 4                              | 3     | 3 min | 121<br>WAIT<br>TEMP |
| 2    |   | SET ASIDE                                  |       |       |                     |
| 3    | Blades<br>+<br>Mixing<br>paddle<br>+<br>Cap | Sugar 150 g<br>Water 50 g                  | 2     | 0     | 121<br>WAIT<br>TEMP |
| 4    | Blades<br>+<br>Mixing<br>paddle             | Reserved mixture through the lid's<br>hole | 3     | 3 min | /                   |
| 5    | Blades<br>+<br>Mixing<br>paddle             | Mascarpone cheese 250 g                    | 3     | 1 min | /                   |
| 6    | Blades<br>+<br>Mixing<br>paddle             | Whipped cream 250 g                        | 2     | 1 min | /                   |

## 23 - Tiramisù

### Ingredients:

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



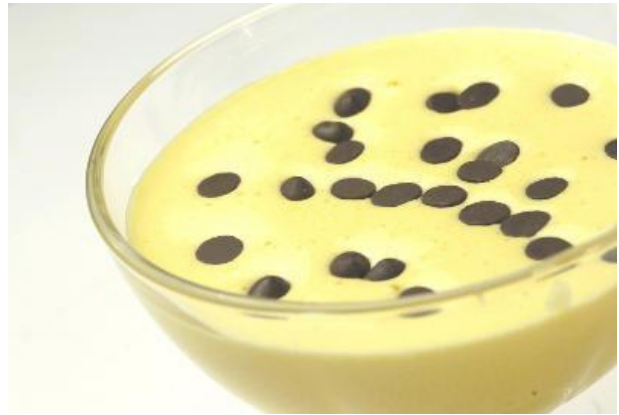
### Method:

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

## 24 - Orange zabaione

### Ingredients:

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



### Method:

| STEP | TOOL                            | INGREDIENT          | SPEED | TIME | TEMP.              |
|------|---------------------------------|---------------------|-------|------|--------------------|
| 1    | Blades<br>+<br>Mixing<br>paddle | All the ingredients | 2     | 0    | 85<br>WAIT<br>TEMP |

## 25 - Red fruits cold sauce

### Ingredients:

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



### Method:

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

## 26 - Poached peaches

### Ingredients:

- Water: 1000 g
- Orange juice: 250 g
- Sugar: 100 g
- Vanilla at taste
- 1 Stick of cinnamon
- 1/2 Totally peeled orange in thin slices
- 1/2 Totally peeled lemon in thin slices
- 1 Teaspoon of herbs for spicy bread
- Cleaned yellow peaches cut in half: n 4



### Method:

| STEP | TOOL                            | INGREDIENT   | SPEED | TIME   | TEMP.              |
|------|---------------------------------|--|-------|--------|--------------------|
| 1    | Blades<br>+<br>Mixing<br>paddle | Water 1000 g<br>Orange juice 250 g<br>Sugar 100 g<br>Vanilla at taste<br>1 Stick of cinnamon<br>1/2 Totally peeled orange in thin slices<br>1/2 Totally peeled lemon in thin slices<br>1 Teaspoon of herbs for spicy bread | 1     | 10 min | 85<br>WAIT<br>TEMP |
| 2    | Blades                          | Cleaned yellow peaches cut in half n<br>4  | 0     | 15 min | 85<br>WAIT<br>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<br>+<br>Mixing<br>paddle<br>+<br>Cap | Sugar 600 g<br>Glucose 50 g<br>Water 240 g | 1     | 0      | 160<br>WAIT<br>TEMP |
| 2    | Blades<br>+<br>Mixing<br>paddle             | Assorted nuts 500 g                        | 1     | 30 sec | 160                 |

## 28 - Coated Almonds

### Ingredients:

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



### Method:

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

## 29 - Coated hazelnuts

### Ingredients:

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



### Method:

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



## 30 - Italian frozen dessert

### Ingredients:

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



### Method:

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

## 33 - Port sorbet

### Ingredients:

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



### Method:

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

## 34 - Strawberries and prosecco sorbet

### Ingredients:

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



### Method:

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

## 35 - Champagne sorbet

### Ingredients:

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



### Method:

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

# 7. DRINKS



# 01 - Cappuccino

## Ingredients:

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



## Method:

| STEP | TOOL                            | INGREDIENT          | SPEED | TIME  | TEMP. |
|------|---------------------------------|---------------------|-------|-------|-------|
| 1    | Blades<br>+<br>Mixing<br>paddle | All the ingredients | 4     | 5 min | 70    |



## 02 - Chocolate milk-shake (2 people)

### Ingredients:

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



### Method:

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

## 03 - Apricot milk-shake

### Ingredients:

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



### Method:

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

## 04 - Pineapple and kiwi milk-shake

### Ingredients:

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



### Method:

| STEP | TOOL   | INGREDIENT  | SPEED | TIME   | TEMP. |
|------|--------|---|-------|--------|-------|
| 1    | Blades | Pineapple slices n 2<br>Diced kiwi n 4<br>Juice of 2 lemons<br>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<br>Melon slices n 3<br>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



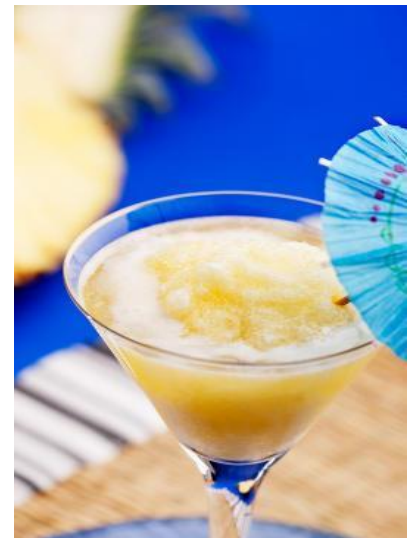
### Method:

| STEP | TOOL   | INGREDIENT                                   | SPEED | TIME   | TEMP. |
|------|--------|--|-------|--------|-------|
| 1    | Blades | Bananas n 2<br>Honey 10 g<br>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<br>Sugar 150 g<br>Milk 300 g<br>Cream 200 g | 4     | 6 min  | 80    |
| 3    | Blades | Whiskey 200 g<br>Alcohol 70 g<br>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<br>Sugar syrup 20 g<br>Grenadine syrup 10 g<br>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<br>+<br>Mixing<br>paddle | All the ingredients | 1     | 3 min | 90    |

## 16 - Mint mojito

### Ingredients:

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



### Method:

| STEP | TOOL   | INGREDIENT   | SPEED | TIME   | TEMP. |
|------|--------|--|-------|--------|-------|
| 1    | Blades | Ice cubes 200 g<br>Sugar 20 g<br>Juice of 2 lime<br>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<br>Sugar 80 g<br>1 Orange in slices<br>2 Lemon in slices<br>1 stick cinnamon | 0     | 25 min | 100   |
| 2    | Blades | Peaches in slices 150 g<br>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.**