COOKING PLEASURE

made in Italy

HOTMIXPRO COMBI RECIPE BOOK

COLD SIDE



0. Programs

01 - TO CUT

Method:

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

02 - TO CHOP ROUGHLY

Method:

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

03 - TO CHOP FINELY

Method:

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

04 - TO GRATE

Method:

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

05 - TO PULVERIZE

Method:

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

06 - TO BEAT

Method:

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

07 - TO MIX

Method:

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

08 - TO EMULSIFY

Method:

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

09 - TO WHIP EGG WHITES

Method:

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

DO NOT use cold egg whites; eventually, set temperature to 40 °C. Also, notice that a few drops of lemon juice will help the preparation,and remove part of the strong flavor of eggs.
TIP: to get the highest possible volume, add the sugar only after the whites have quadrupled their volume. Of course, if you prefer instead denser meringues, you can add part of the sugar immediately.

10 - TO WHIP CREAM

Method:

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

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 PÂTÉ



Method:

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

15 - STUFFINGS*



Method:

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

16 - MOUSSELINE STUFFING

Ingredients:



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

Method:

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

17 - SWEET-SOUR MARINADE

Ingredients:

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

Method:

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

18 - SPICY MARINADE

Ingredients:



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

Method:

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

19 - ORIENTAL MARINADE

Ingredients:

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

Method:

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

20 - BASE ROYALE FOR CONSOMME

Ingredients:

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

Method:

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

21 - ALCOHOLIC SORBET BASE

Method:

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

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

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

22 - BASE FRUIT MOUSSE CREAM

Ingredients:



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

Method:

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

23 - FRENCH MERINGUE

Ingredients:



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

Method:

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

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

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

24 - PARFAIT BASE

Ingredients:



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

Method:

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

25 - PREPARATION FOR FROSTED FRUIT



Ingredients:

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

Method:

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

1.DOUGHS



01 - Basic batter for frying

Ingredients:



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

Method:

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

02 - Soft batter with beer

Ingredients:



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

Method:

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

03 - Batter for tempura

Ingredients:



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

Method:

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

04 - Batter with Brandy

Ingredients:



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

Method :

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

05 - Batter for frying with mint



Ingredients:

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

Method:

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

06 - Spicy batter for frying

Ingredients:



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

Method:

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

07 - Yellow egg pasta



Ingredients:

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

Method:

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

08 - Special egg pasta

Ingredients:



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

Method:

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

09 - Garlic and parsley egg pasta

Ingredients:



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

Method:

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

10 - Cacao egg pasta

Ingredients:



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

Method :

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

11 - Squid ink egg pasta

Ingredients:



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

Method :

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

12 - Red egg pasta

Ingredients:

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



Method:

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

13 - Egg pasta with chestnut flour

Ingredients:



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

Method :

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

14 - Pizza dough

Ingredients:



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

Method:

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

15 - Garlic and parsley bread

Ingredients:



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

Method:

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

16 - Basilicum bread

Ingredients:



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

Method:

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

17 - Curry bread

Ingredients:



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

Method:

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

18 - Bread with nuts

Ingredients:



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

Method:

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

19 - Butter and Parmesan cheese bread

Ingredients:



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

Method:

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

20 - Yellow bread with sesame seeds

Ingredients:



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

Method:

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

21 - Bread with olives and rosemary

Ingredients:



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

Method:

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

22 - Bread with smoked ham and pepper

Ingredients:

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



Method:

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

23 - Soft bread with anchovy

Ingredients:

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



Method:

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

24 - Yellow bread with olives

Ingredients:



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

Method:

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

25 - Sweet bread with milk

Ingredients:



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

Method:

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

26 - Little breads with coconut

Ingredients:



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

Method:

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

27 - Azzimo bread

Ingredients:



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

Method:

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

28 - Bread-sticks with ewe's cheese

Ingredients:



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

Method:

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

29 - Puff pastry

Ingredients:



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

Method :

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

30 - Dough to cover

Ingredients:

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



Method:

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

31 - Brisee dough

Ingredients:

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



Method:

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

32 - Shortcrust pastry

Ingredients:



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

Method:

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

33 - Whipped shortcrust pastry

Ingredients:



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

Method:

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

34 - 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	/

35 - Sigarette dough

Ingredients



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

Method:

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

36 - Sable dough

Ingredients:

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



Method:

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

37 - Shortbread



Ingredients:

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

Method:

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

38 - Cake Dough

Ingredients:



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

Method :

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

39 - Brioche dough

Ingredients:

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



Method:

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

40 - 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	/

41 - Dough for savoury strudel

Ingredients:



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

Method :

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

42 - Dough for Viennese biscuits

Ingredients:



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

Method:

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

43 - Macaron

Ingredients:

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



Method:

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

44 - Crumble

Ingredients:



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

Method:

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

45 - Petit fours dough with almond paste

Ingredients:



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

Method:

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

46 - Crepes with Roquefort

Ingredients:



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

Method:

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

47 - Croissant with aromatic herbs

Ingredients:

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



Method:

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

48 - Sweet muffin with courgettes

Ingredients:



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

Method:

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

49 - Savoury muffin with olives and rosemary

Ingredients:



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

Method:

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

50 - Savoury plum-cake with nuts and Parmesan cheese

Ingredients:



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

Method:

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

2. SAUCES



01 - Truffle butter

Ingredients:

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



Method:

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

02 - Mustard butter

Ingredients:



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

Method:

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

03 - Anchovy butter

Ingredients:



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

Method:

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

04 - Garlic butter

Ingredients:



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

Method:

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

05 - Butter for snails

Ingredients:



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

Method:

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

06 - Aioli sauce



Ingredients:

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

Method :

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

07 - Hummus

Ingredients:



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

Method:

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

08 - Mayonnaise

Ingredients:

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



Method:

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

09 - 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	/

10 - Mayonnaise without egg

Ingredients:



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

Method:

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

11 - Cocktail Sauce

Ingredients:



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

Method:

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

12 - 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	/

13 - Tartare Sauce

Ingredients:



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

Method:

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

14 - Tuna Sauce

Ingredients:



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

Method:

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

15 - 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	/

16 - Citronette

Ingredients:



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

Method:

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

17 - Vinaigrette

Ingredients:



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

Method :

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

18 - Tapenade Sauce

Ingredients:



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

Method:

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

19 - Guacamole

Ingredients:



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

Method:

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

20 - Base for Duchesse potatoes

Ingredients:



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

Method:

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

21 - Sesame Cream

Ingredients:

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



Method:

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

3. Broths, Creams, Soups



01 - Granular vegetable broth

Ingredients:



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

Method:

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

02 - Gazpacho

Ingredients:



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

Method:

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

4. Pasta sauces



01 - Genovese pesto

Ingredients:



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

Method:

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

02 - Pesto with almonds

Ingredients:



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

Method:

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

03 - Pesto with Rocket

Ingredients:



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

Method:

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

04 - Pesto with zucchine

Ingredients:



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

Method:

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

5.Stuffing, patés, quiches and soufflés



01 - Smoked salmon stuffing

Ingredients:

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



Method:

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

02 - Stuffing with chicken or veal

Ingredients:



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

Method:

STEP	TOOL	INGREDIENT	SPEED	TIME	TEMP.
2	Blades	Cream 400 g Eggs n. 2 2 slices of sandwich bread in pieces	4	30 sec	/
3	Blades	Very cold chicken meat or veal in little cubes 160 g	10	30 sec	/

03 - Stuffing with ham and goat's cheese

Ingredients:



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

Method:

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

04 - Stuffing with ham and pistachio nuts

Ingredients:



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

Method:

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

05 - Mousse of goat's cheese with olive paste



Ingredients:

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

Method:

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

06 - Tuna and cheese mousse with lemon flavour

Ingredients:



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

Method:

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

07 - Ham mousse

Ingredients:

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



Method:

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

08 - Mousse with Camembert and hazelnuts

Ingredients:



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

Method:

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

09 - Mousse with ham and gorgonzola



Ingredients:

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

Method:

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

10 - Mousse with tuna and capers

Ingredients:



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

Method:

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

11 - 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	/

12 - Avocado patè

Ingredients:



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

Method:

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

13 - Tartare with shrimps in avocado mousse

Ingredients:



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

Method:

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

14 - Quiche Lorraine



Ingredients:

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

Method:

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

15 - 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	/

16 - Falafel

Ingredients:

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



Method:

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

17 - Potato and pumpkin croquettes with almonds

Inredients:

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



Method:

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

18 - Sweet soufflé with cheese



Ingredients:

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

Method:

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

19 - Little cake with potatoes and celeriac

Ingredients:



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

Method:

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

6. Desserts



01 - Aromatisable water icing

Ingredients:



- Icing sugar: 200 g
- Water: 15 g

Method:

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

02 - Icing royale

Ingredients:



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

Method:

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

03 - Tiramisù

Ingredients:



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

Method:

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

04 - Chantilly cream

Ingredients:



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

Method:

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

05 - Icecold soufflé



Ingredients:

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

Method:

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

06 - Italian dessert

Ingredients:

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



Method:

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

07 - Speculoos

Ingredients:



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

Method:

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

7. Ice creams, Sorbets, Granita



01 - Ice cream with ricotta and fruit

Ingredients:



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

Method:

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

02 - Basil-ice cream

Ingredients:



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

Method:

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

03 - Piña colada ice cream

Ingredients:



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

Method:

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

04 - Salty ice cream with salmon



Ingredients:

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

Method:

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

05 - Sorbet with Cointreau



Ingredients:

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

Method:

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

06 - Sorbet with Port wine



Ingredients:

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

Method:

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

07 - Sorbet with strawberries and prosecco wine



Ingredients:

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

Method:

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

08 - Champagne sorbet

Ingredients:



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

Method:

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

09 - Sorbet with water melon

Ingredients:



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

Method:

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

10 - Tomato sorbet

Ingredients:



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

Method:

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

11 - Granita with coffe

Ingredients:



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

Method:

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

12 - Granita with lemon

Ingredients:



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

Method:

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

13 - Granita with black mulberry

Ingredients:



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

Method:

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

14 - Granita with Champagne

Ingredients:



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

Method:

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

15 - Granita with strawberries

Ingredients:



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

Method:

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

8. Drinks



01 - 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	/

02 - 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	/

03 - Pineapple and kiwi milk-shake

Ingredients:



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

Method:

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

04 - Pineapple and melon milk-shake



Ingredients:

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

Method:

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

05 - 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	/

06 - Banana and honey milk-shake



Ingredients:

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

Method:

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

07 - Pineapple and papaya milk-shake

Ingredients:



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

Method:

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

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 - Batida de Banana

Ingredients:



- Ripe bananas: n.3
- Lemon juice at taste
- CachÃ§a: 160 g
- Ananas juice: 320 g
- Banana crÃ¨me: 80 g
- Sugar sirup: 80 g
- Ice cubes: 100 g

Method:

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

10 - 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	/

11 - Bloody Mary

Ingredients:



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

Method:

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

12 - Frozen strawberry Daiquiri (2 people)

Ingredients:



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

Method:

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

13 - Gin fizz



Ingredients:

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

Method:

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

14 - Granita Daiquiri

Ingredients:



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

Method:

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

15 - Mint mojito



Ingredients:

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

Method:

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

16 - 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	/

Hotmix PRO COMBI

COOKING PLEASURE made in Italy

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