



Russell Hobbs



Mix Pro

RHMP1200BL

INSTRUCTIONS & WARRANTY

RHMP1200BL_IB_RB_120112

Spectrum Brands Australia Pty Ltd

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Victoria 3195 Australia

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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects



In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials from the date of purchase (**Warranty Period**), for the period of:-
 - (a) Two (2) years for Russell Hobbs products (see product packaging for details)
 - (b) Two (2) years with five (5) year motor warranty for Russell Hobbs products (see product packaging for details)
 - (c) Limited Lifetime, Ten (10) years for Russell Hobbs cookware.
 - (d) One (1) year for George Foreman, iRobot, Westinghouse, Black & Decker and Spectrum Brands products.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. A limited 90-day Warranty applies to any industrial or commercial use of the Goods. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

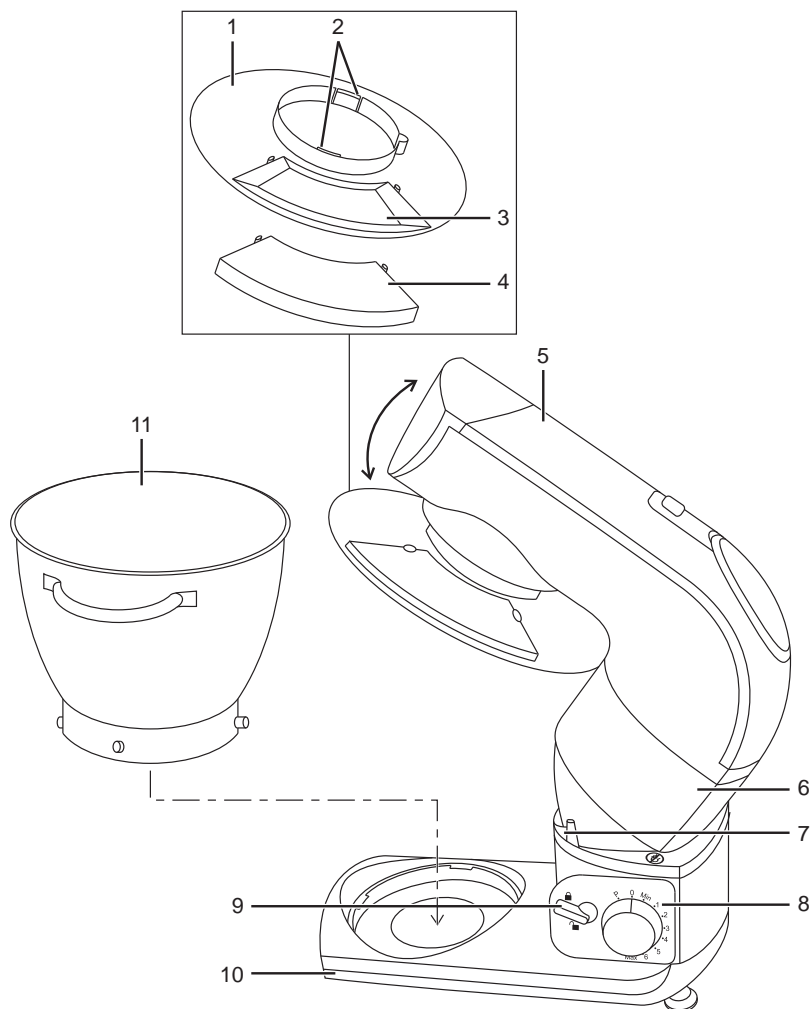
If you live in Australia please visit: www.spectrumbrands.com.au/warranty



If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

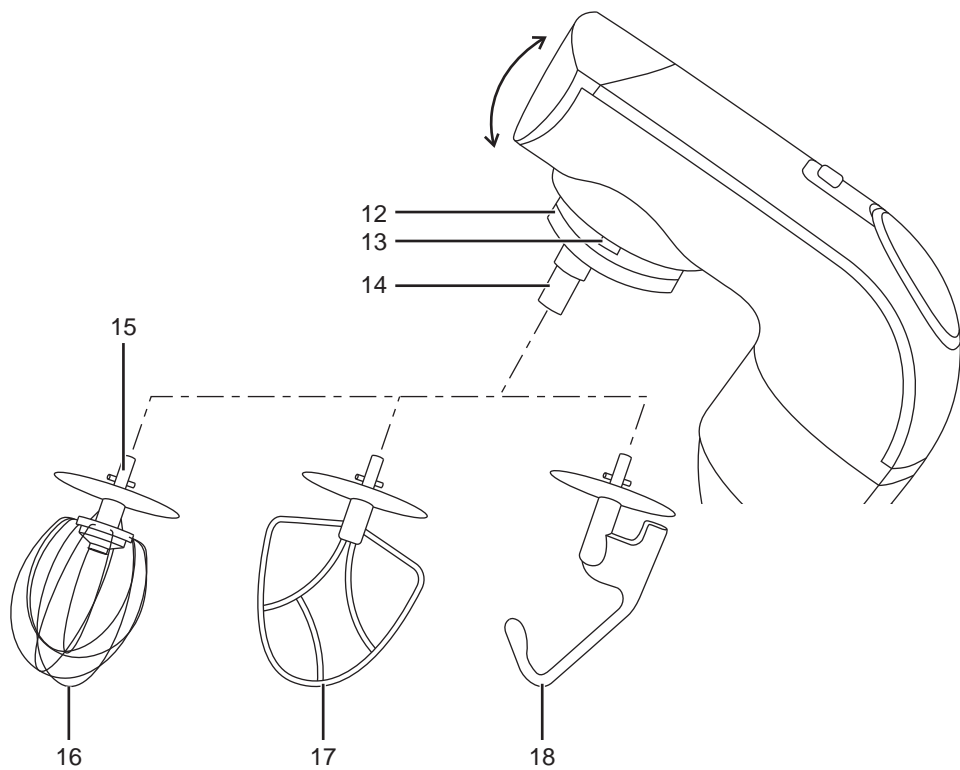
Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.

Congratulations on the purchase of your new Russell Hobbs Bench Mixer. Each unit is manufactured to ensure safety and reliability. Before using the Bench Mixer for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the Bench Mixer. When using this appliance, basic safety precautions should be followed.



- | | |
|-------------------|--|
| 1. Splash guard. | 7. Head pivoting area. |
| 2. Latches. | 8. Speed control: P pulse, 0 off, Min , 1-6 , Max . |
| 3. Feeding chute. | 9. Head release lever:  lock,  unlock. |
| 4. Chute cover. | 10. Base. |
| 5. Head. | 11. Bowl. |
| 6. Motor unit. | |



12. Mixing attachment drive.

13. Notch.

14. Mixing attachment drive shaft.

15. Bayonet fitting.

16. Whisk.

17. Beater.

18. Dough hook.

BEFORE FIRST USE



- All parts of the Bench Mixer need to be thoroughly cleaned before being used for the first time. (See “Care and maintenance” section).

POSITIONING

- Place the Bench Mixer on a firm, stable, level surface.
- Position the power cord away from the edge of tables or countertops so it cannot be tripped over or caught.



RAISING THE HEAD

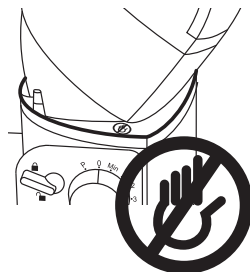
NOTE: Accessories such as the blender should not be attached when raising the head.

- Ensure the Bench Mixer is switched off and unplugged.
- Turn the head release lever anti-clockwise to the  unlock position.
- The head will lift, with your assistance, allowing removal/replacement of the stainless steel bowl and/or mixing attachments.
- At its uppermost position the head will lock into place and the head release lever will return to the  lock position.

LOWERING THE HEAD

CAUTION: Keep hands and items clear of the head pivoting area to avoid injury or damage to the appliance.

- Ensure the required mixing attachment is correctly fitted and the mixing bowl is in position. (See “Bowl” and “Mixing Attachments” section)
- Turn the head release lever anti-clockwise to the  unlock position.
- Gently lower the head by pressing down on the top of the Bench Mixer until it locks into position.
- The head release lever will return to the  lock position.



SPLASH GUARD

- The mixing bowl can be used with or without the splash guard. It is recommended to use the mixing bowl with the splash guard and chute cover fitted to avoid spatter.
- Ensure the Bench Mixer is switched off and unplugged.
- Raise the head. (See “Raising the head” section)
- Remove any mixing attachments from the mixing attachment drive.
- The splash guard fits onto the underside of the head, above the mixing attachment drive.

FITTING THE SPLASH GUARD

- Hold the splash guard by the feeding chute.
- Fit the first latch on the splashguard (the latch nearest to the feeding chute) over the notch on the head.
- Push the opposite side of the splash guard upwards until the second latch clicks into place onto the notch at the rear of the head.

REMOVING THE SPLASH GUARD

- Carefully pull down the rear of the splashguard to release the rear latch from the notch on the rear of the head.
- With the rear latch now disengaged, the splashguard can be lowered and removed from the head.

CHUTE COVER

CAUTION: *Do not insert fingers or utensils into the feeding chute at any time.*

- To avoid spatter, ensure the chute cover is fitted when the Bench Mixer is in use.
- The chute cover sits on top of the feeding chute on the splash guard.
- Lift the chute cover off to add ingredients.

BOWL

CAUTION: *Only use the bowl supplied – do NOT attempt to use any other bowl.*

- The head must be raised to allow for fitting or removing the bowl (See “Raising the head” section)

NOTE: *It is much easier to fit and remove the bowl without the mixing attachments fitted.*

FITTING THE BOWL

- Sit the bowl in the space provided in the Bench Mixer base.
- Turn the bowl clockwise to lock it in place. The two handles will be facing to the front and rear when the bowl is correctly locked into place.

REMOVING THE BOWL

- Turn the bowl anti-clockwise to release it from its fittings.
- Lift it out of the Bench Mixer base.

MIXING ATTACHMENTS

CAUTION: *Fit and remove the mixing attachments with the Bench Mixer head raised and ensure the unit is switched off and unplugged.*

FITTING ATTACHMENTS

- Ensure the Bench Mixer is switched off and unplugged.
- Raise the head. (See “Raising the head” section)
- Select the appropriate attachment.
- Push the top of the attachment into the mixing attachment drive and turn it anti-clockwise to lock it in place.

REMOVING ATTACHMENTS

- Press the attachment up into the mixing attachment drive and turn it clockwise.
- Pull it down and out of the mixing attachment drive.

POWER UP

CAUTION: *If the speed control is not set to ‘0’ (off position) the Bench Mixer will start when the power supply is connected. If attachments or accessories are not fitted correctly you may damage the machine.*

- Check that the speed control is set to ‘0’.
- Put the plug into the wall power outlet and switch it on.

SPEED CONTROL

- Turn the speed control clockwise to the speed you want.
- Turn the speed control back to ‘0’ to turn the motor off.
- Turning the speed control anti-clockwise to ‘P’ will give you a pulse at high speed.

CAUTION: *Do not run the motor continuously for more than 10 minutes, it may overheat. After 10 minutes, switch off for at least 10 minutes to let the motor cool.*

PULSE FUNCTION ('P')

- Turning the speed control anti-clockwise to 'P' will give you a short burst at high speed.
- Use 'P' as a "pulse" function, for greater control over the mixing process.

ATTACHMENT SPEED USE

ATTACHMENT	SPEED	USE
Whisk	P, 3 – MAX	Whisking/ aerating cream, egg whites, batter, light mixes
Beater	P, 3 – 4	Creaming butter and sugar, medium mixes
Dough Hook	MIN - 1	Heavy mixes, dough, pastry

CAUTION: Do not use 'P' pulse function with the dough hook attachment, you may overload the motor.

NOTE: The contents of the bowl will rise when you start the motor – the higher the speed, the more they will rise. It is recommended to only half fill the bowl.

HOT LIQUIDS

CAUTION: Take extreme care if mixing hot liquids. The mixing attachments may splash liquids creating a scalding hazard. Ideally, you should not try mixing liquids that are hotter than you can comfortably handle i.e. liquid temperature below 40°C. If your recipe calls for mixing liquids hotter than 40°C, ensure you take steps to prevent scalding from possible splashing.

POWER DOWN

- Turn the speed control to '0' (off position) and wait until the mixing attachment stops moving before placing hands or utensils in the bowl or raising the head.

CARE AND MAINTENANCE

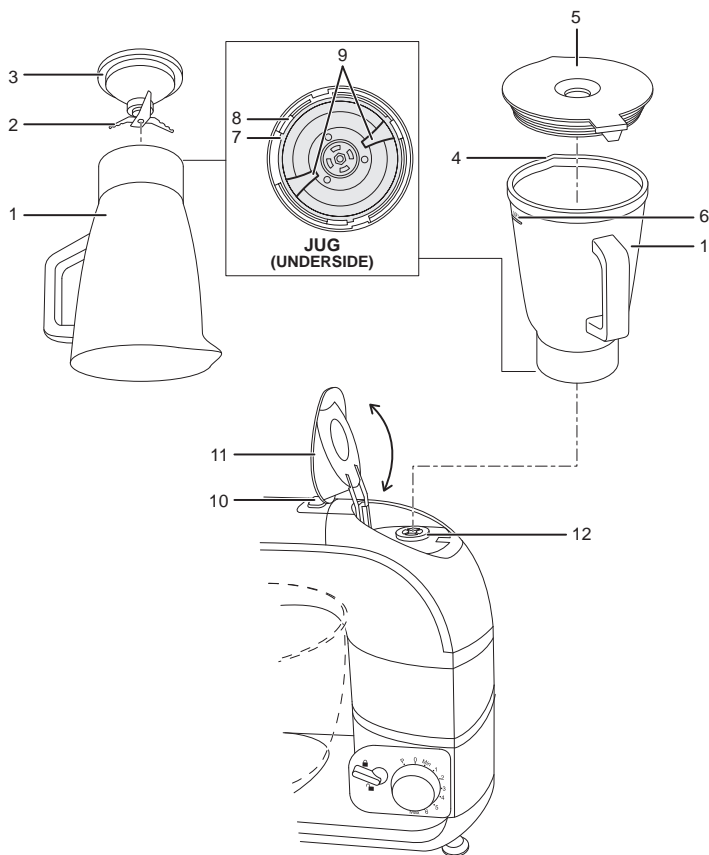
- Ensure the Bench Mixer is switched off and unplugged before cleaning.
- Clean the Bench Mixer as soon after use as possible to prevent residues setting inside the bowl.
- Wash the bowl and attachments in warm soapy water, rinse well.
- Leave them to drain and air dry.
- You may put the bowl and mixing attachments in a dishwasher.

NOTE: the harsh environment inside the dishwasher may affect the surface finishes. The damage is cosmetic only and should not affect the operation of the appliance.

- Wipe the external surfaces of the Bench Mixer with a clean damp cloth.
- Do not immerse the motor unit in water or any other liquid.
- Do not use harsh or abrasive cleaning agents or solvents.

BLENDER JUG

Use the Blender Jug for blending liquids such as soups, sauces, and smoothies; and for chopping small ingredients like herbs, spices, and nuts.



- | | | |
|----------------|---------------------------|----------------------------------|
| 1. Jug. | 5. Lid. | 9. Grips. |
| 2. Blades. | 6. MAX mark (1.4 litres). | 10. Blender drive cover release. |
| 3. Blade unit. | 7. Latch. | 11. Blender drive cover. |
| 4. Spout. | 8. Tab. | 12. Blender drive. |

BEFORE USE

- All parts of the Bench Mixer including the Blender Jug need to be thoroughly cleaned before being used for the first time. (See the "BLENDER Care and maintenance" section)

POSITIONING

- Place the Bench Mixer on a firm, stable, level surface.
- Position the power cord away from the edge of tables or countertops so it cannot be tripped over or caught.

- Fit the bowl and splash guard cover to the Bench Mixer. The Bench Mixer drive operates when the motor is running.

USING THE JUG

CAUTION: *The cutting blades are very sharp. Handle the Blender with extreme care and caution.*

- Press the blender drive cover release to open the cover and expose the drive for the jug.
- Align the jug so the spout points along the head of the Bench Mixer.
- Lower the jug onto the drive.
- Push the handle towards the rear of the Bench Mixer to turn the jug anti-clockwise and lock it into place.

FILLING THE JUG

NOTE: Do not use the jug without fitting the lid.

- Place the ingredients into the jug.
- Do not fill past the **MAX** mark (1.4 litres) as the contents may force their way past the lid when you start the motor.
- Fit the lid on the jug and press it down fully to secure it.

POWER UP

CAUTION: - *If the speed control is not set to '0' (off position) the Bench Mixer will start when the power supply is connected. If attachments or accessories are not fitted correctly you may damage the machine.*

- Check that the speed control is set to '0'.
- Put the plug into the wall power outlet and switch it on.

SPEED CONTROL

- Turn the speed control clockwise to the speed you want.
- Turning the speed control anti-clockwise to 'P' will give you a pulse at high speed.
- Turn the speed control back to '0' to turn the motor off.

CAUTION: *Do not run the motor continuously for more than 10 minutes, it may overheat. After 10 minutes, switch off for at least 10 minutes to let the motor cool.*

PULSE FUNCTION ('P')

- Turning the speed control anti-clockwise to 'P' will give you a short burst at high speed.
- Use 'P' as a "pulse" function, for greater control over the mixing process.

ADDING INGREDIENTS

If you need to add ingredients after you have started blending:

- Turn the speed control to '0' (off position).
- Wait till the blades stop moving.
- Remove the lid.
- Add the ingredients.
- Replace the lid.
- Start the motor.

CAUTION: *Check that the added ingredients do not push the volume over the MAX mark.*

POWER DOWN

- Turn the speed control to '0' (off position) and wait till the blades stop moving before removing the lid from the jug, or removing the jug from the motor unit.
- To remove the jug, turn it clockwise until the spout points along the head of the Bench Mixer.
- Lift the jug off the drive.

HOT LIQUIDS

CAUTION: *Pouring hot liquids into a cold blender jug could cause the jug to break.*

- Before pouring into the jug, let the liquid cool down to a temperature you can comfortably handle – i.e. keep the liquid temperature below 40°C.

THE BLADE UNIT

REMOVING THE BLADE UNIT

- Remove the lid and turn the jug upside down.
- Use the grips to turn the blade unit anti-clockwise to release the latches on the blade unit from the tabs on the inside of the jug.
- Lift the blade unit out of the jug.

CAUTION: *The cutting blades are very sharp. Handle the blade unit with extreme care and caution.*

FITTING THE BLADE UNIT

- Lower the blade unit into the upturned jug.
- Use the grips to turn the blade unit clockwise to engage the latches on the blade unit with the tabs on the inside of the jug.

CARE AND MAINTENANCE

- Ensure the Bench Mixer is switched off and unplugged before cleaning.
- Clean as soon after use as possible, to prevent residues setting.
- Wash the jug and lid in warm soapy water and rinse well. Leave them to drain and air dry.

NOTE: *The harsh environment inside the dishwasher may affect the surface finishes. The damage is cosmetic only, and should not affect the operation of the appliance.*

- Do not put the motor unit in water or any other liquid.
- Do not use harsh or abrasive cleaning agents or solvents.
- Ensure the Bench Mixer is switched off and unplugged before cleaning.
- Clean the Bench Mixer as soon after use as possible to prevent residues setting inside the bowl.
- Wash the bowl and attachments in warm soapy water, rinse well.
- Leave them to drain and air dry.
- You may put the bowl and mixing attachments in a dishwasher.
- You may put the jug and lid in a dishwasher.

NOTE: *the harsh environment inside the dishwasher may affect the surface finishes. The damage is cosmetic only and should not affect the operation of the appliance.*

- Wipe the external surfaces of the Bench Mixer with a clean damp cloth.
- Remove the blade unit from the blender, (See 'Removing the blade unit' section) and wash the blade unit in warm soapy water using a nylon brush to clean the blades.
- Do not immerse the motor unit in water or any other liquid.
- Do not use harsh or abrasive cleaning agents or solvents.

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should be followed, including but not limited to the following:

1. To protect against electric shock do not immerse cord, plug or body of unit in water or liquid of any sort.
2. Do not use outdoors or in damp or moist areas.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. This appliance is NOT a toy. Young children should be supervised to ensure they do NOT play with the appliance.
5. Always turn off and unplug from the wall power outlet when not in use, before fitting or removing parts, and before cleaning the appliance.
6. To disconnect, ensure the appliance switch is set to off, turn off the wall power outlet, then grasp and pull the plug from the wall outlet. Never pull by the cord.
7. Do not operate this appliance with a damaged cord/plug or after the appliance has been dropped, damaged or has malfunctioned in any manner. Contact customer service for replacement, examination, repair or adjustment.
8. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or a suitably qualified person in order to avoid a hazard.
9. The use of attachments/ accessories not recommended by the appliance manufacturer may cause injuries or damage to the appliance.
10. Do not use on an inclined plane or unstable surface.
11. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and infirm persons.
12. Do not place on or near any heat sources.
13. Do not use appliance for other than its intended purpose.
14. This appliance must be attended at all times whilst in operation.
15. Keep hands and utensils away from moving blades or discs while processing/blending foods to prevent the possibility of severe personal injury or damage to the appliance. A scraper may be used, but it must be used only when the appliance is not running.
16. Care must be taken when handling sharp cutting blades and accessories, emptying the bowl and during cleaning.
17. Never place hands or utensils into the mixing bowl, blender jug or near any moving parts while the appliance is operating.
18. Do not attempt to defeat any safety interlock mechanisms.
19. Do not operate from a timer or other remote control system.
20. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY



Russell Hobbs



Recipes

Mix Pro

RHMP1200BL

Sponge Cake

INGREDIENTS

500g plain flour
1 tbsp baking powder
250g soft butter or margarine
125ml milk
250g sugar
Pinch of salt
2 drops vanilla essence
50g strawberry jam
4 eggs
200g whipped cream

1. Preheat the oven to 190°C.
2. Grease and line a deep 23cm round cake tin.
3. Put everything into the bowl, mix on speed 1 for 30 seconds, then on speed 3 for 3 minutes or until combined.
4. Pour the mixture into the cake tin, and bake in the centre of the oven for 50-60 minutes.
5. Before removing the cake from the oven, test to see if it's done. Pierce the centre of the cake with a skewer. If no mixture sticks to it, the cake is cooked.
6. Turn the cake onto a wire tray and allow to cool.
7. Cut in half with a serrated bread knife. Spread the lower half with the jam and top with cream. Top with other half of sponge and serve.

Vanilla Bean Butter Cake

INGREDIENTS

125g butter
100g caster sugar
1 vanilla bean pod
2 eggs
125g self raising flour
1 tbsp milk

1. Preheat the oven to 180°C.
2. Grease two 18cm straight sided sandwich tins and line with greaseproof paper.
3. Split the vanilla pod, and scrape out the seeds with a knife. Put the butter, sugar and vanilla seeds in the bowl, and beat on speed 2 for a few seconds. Add one of the eggs, mix well on speed 3, and then add half the flour. Repeat, adding eggs and flour until all the ingredients are combined and smooth in texture.
4. Divide into the two tins and bake in the centre of the oven for 20-25 minutes.
5. Cool on a wire rack. Fill with butter cream or whipped cream and jam.

Walnut & Ricotta Cake

CAKE

150g butter, softened

150g ricotta cheese

150g caster sugar

50g plain flour

5 eggs, separated

1 tsp vanilla extract

1 lemon rind, grated

100g walnut pieces,
chopped and toasted

TOPPING

2 tbsp brandy

Extra handful walnut pieces

50g plain chocolate, grated

1. Preheat the oven to 190°C.
2. Grease and line a deep 23cm round cake tin.
3. Put the butter and half the sugar in the bowl and cream on speed 3 for 2 minutes, until light and fluffy. Add the egg yolks, lemon rind, cheese, flour and walnuts, mix for a few seconds, until combined. Transfer to another large bowl, and set aside.
4. Clean the bowl, and fit the whisk attachment. Whisk the egg whites on speed 4 until fairly stiff, then turn to speed 3 and whisk in the remaining sugar.
5. Remove the bowl from the mixer. Using a large metal spoon, fold the stiff egg whites into the cheese mixture.
6. Pour into the baking tin and cook for 25-30 minutes until risen and firm.
7. Remove from the oven and drizzle with the brandy and leave the cake to cool in the tin.
8. When cool, top with grated chocolate and walnuts.

Treacle Pudding

INGREDIENTS

100g caster sugar

5 tbsp golden syrup

2 eggs

100g butter

100g self raising flour

Extra butter for greasing

1. Grease a 900ml pudding basin and set aside.
2. Put the butter and sugar in the bowl and whisk on speed 2 or 3 until light and fluffy. Add one egg, then a little flour, then the other egg, and then mix in the remaining flour.
3. Put the syrup into the greased pudding basin, and pour the mixture on top.
4. Cover with greaseproof paper or foil, secure with string and steam for 1½-2 hours.
5. Serve hot with custard or cream.

Chocolate Cake

INGREDIENTS

1 1/3 cups plain flour
1 tsp bicarbonate of soda
1/3 cup cocoa powder
1 cup caster sugar
1 cup buttermilk
2 eggs
125g butter, melted,
cooled
1 tsp vanilla essence

1. Preheat the oven to 180°C.
2. Grease and line a deep 20cm round cake tin.
3. Sift flour, bicarbonate of soda and cocoa powder into the bowl. Add the sugar.
4. Combine buttermilk, eggs, melted butter and vanilla in a jug.
5. Make a well in centre of flour mixture, and pour in buttermilk mixture.
6. Begin to mix on speed 1 or 2 until combined. Then increase to speed 5, and beat for 3 to 4 minutes or until thick and creamy.
7. Pour mixture into prepared pan. Bake for 40 to 45 minutes or until a skewer inserted in the centre comes out clean.
8. Allow to cool in pan for 5 minutes. Turn out onto a wire rack to cool completely.

Basic Biscuits

INGREDIENTS

100g butter
1 medium egg
150g caster sugar
100g plain flour
1 tsp vanilla essence
100g self raising flour

1. Preheat the oven to 180°C
2. Cream the butter, sugar and vanilla essence on speed 5 for 1-2 minutes until light, pale and fluffy.
3. Gradually add in the egg, and mix until everything has combined. Sift the flours together then gradually add them to the mixture.
4. Remove the bowl and form the mixture into balls. Flatten them slightly on a greased baking tray, and bake for 12-15 minutes.
5. Cool on the tray, and then move to a wire rack.

TIP: Use this recipe to make your own favourite biscuits. Just add your ingredients (eg: choc chips, smarties, nuts, dried fruit, etc) after step 3, and mix until combined.

Basic Meringues

INGREDIENTS

4 egg whites
100g caster sugar
100g icing sugar

1. Preheat the oven to 120°C
2. Combine the sugars and set aside. Whisk the egg whites in the bowl on speed 6 until fairly stiff. Add half the sugar and whisk until smooth and stiff peaks have formed.
3. Remove the bowl, and lightly fold in the remaining sugar with a metal spoon.
4. Line a tray with baking paper, and spoon or pipe the meringue mixture into ovals, then sprinkle with the remaining sugar.
5. Cook on the lowest shelf of the oven for 1½ hours. Cool on a wire rack.
6. Serve as they are or top with soft fruits, grated chocolate, or sweetened cream.

Apricot, Lemon & Rum Pancakes

INGREDIENTS

100g plain flour
25g butter, melted
25g ground almonds
Grated rind of ½ lemon
50g dried apricots
2-3 tbsp rum
300ml milk
Pinch salt
Oil for frying
1 egg
Cream or ice cream
(to serve- optional)

1. Soak the dried apricots overnight in the rum.
2. Mix the egg, milk, lemon rind and melted butter in a jug.
3. Sift the flour into the bowl, add the ground almonds and salt. Whisk on speed 3, gradually adding the liquid, then increase the speed to 5 or 6 and whisk until the batter is smooth.
4. Heat the oil in a frying pan and drop in tablespoons of batter to make the pancakes. Cook for a minute or so on each side until golden. Put in a stack and keep warm.
5. Purée the rum and apricots in a blender, put a little purée on each pancake and roll up.
6. Serve warm with cream or ice cream.

Hot Chocolate Soufflé

INGREDIENTS

75g butter

450ml milk

50g plain flour

4 eggs, separated

3 tbsp cocoa powder

50g caster sugar

1. Preheat the oven to 190°C
2. Melt the butter in a pan, stir in the flour and cocoa, and blend over a low heat. Add the milk and mix well until thickened slightly. Remove from the heat and set aside to cool, then add the egg yolks and beat in.
3. Put the egg whites in the bowl, mix on speed 6 for a few seconds, then add the sugar and continue to whisk until soft peaks form. Fold in the sauce.
4. Pour the mixture into a greased 1.2 litre dish. Stand the dish in a roasting tin filled half full with boiling water, put into the oven, and bake for 40-45 minutes, until well risen.

Italian Herb Bread

Makes a 1kg loaf

INGREDIENTS

575g bakers white bread flour

2 tsp sugar

1 sachet active dried yeast
(about 2½ tsp)

2 tsp salt

290ml lukewarm water
(30°-35°C)

4 tbsp mixed dried herbs

2 tbsp olive oil

1. Preheat the oven to 200°C
2. Mix the water, oil, sugar, salt and yeast in a jug or bowl, and leave for 5 minutes.
3. Put the flour and dried herbs in the bowl, and mix on speed MIN, gradually adding the liquid, then increase the speed to 1 and mix for 5 minutes. Put the dough in a bowl, cover and leave in a warm place until doubled in size (20-30 minutes).
4. Put on a floured surface and knead gently to knock out the air, then shape. Place on greaseproof baking paper and leave in a warm place until doubled in size.
5. Bake until golden brown and hollow sounding on the bottom.

Basic Wholemeal Bread

Makes a 1kg loaf

INGREDIENTS

575g bakers wholemeal
bread flour

2 tbsp sunflower oil or butter

1 sachet active dried yeast
(about 2½ tsp)

1 tbsp light brown sugar

375ml warm water

2 tsp salt

1. Preheat the oven to 200°C
2. Put the dry ingredients in the bowl and mix gently with a wooden spoon. Gradually add the liquid and mix on speed MIN. As the ingredients incorporate, and the dough ball becomes more formed, increase the speed to 1. Knead for a couple of minutes on this speed, until the dough ball is smooth.
3. Put the dough in a bowl, cover and leave in a warm place until it has doubled in size (30-40 minutes).
4. Remove the dough and punch down to remove air. Knead lightly on a floured board, shape it into a loaf, or put it in a tin, cover, and leave in a warm place to rise for another 30 minutes.
5. Bake for 25-30 minutes or until golden brown and hollow sounding on the bottom.

Soft Poppy Seed Rolls

Makes 8-10

INGREDIENTS

570g bakers white bread flour

1 tbsp sunflower oil

1 sachet active dried yeast
(about 2½ tsp)

1½ tsp sugar

300ml milk, warmed slightly

2 tsp salt

2 eggs (room temperature)

75g poppy seeds

1. Preheat the oven to 220°C
2. Mix the milk, eggs, oil, sugar, salt and yeast in a jug or bowl, and leave for 5 minutes.
3. Put the flour and poppy seeds in the bowl, and mix on speed MIN, gradually adding the liquid, then increase the speed to 1 and mix for five minutes.
4. Remove the dough to a floured surface, cut into 8-10 pieces, and roll into shape. Place on greaseproof baking paper and leave in a warm place until doubled in size.
5. Brush with a little egg or milk, and bake for 20-25 minutes until golden brown and hollow sounding on the bottom.

Currant Loaf

Makes a 1kg loaf

INGREDIENTS

500g wholemeal flour

150g currants

150g butter, softened

50g mixed peel

1 tbsp baking powder

2 eggs (medium)

½ tsp salt

2 tbsp milk

150g sugar

Preheat the oven to 180°C.

1. Place the flour in the bowl, add the softened butter, and mix on speed MIN. When the butter and flour start to blend, add the sugar, salt, currants, peel and baking powder.
2. Leave it mixing while you beat the eggs and milk together, and then add the egg/milk mixture to the bowl. Increase the speed to 1 and mix until all the ingredients are combined.
3. Put into a greased loaf tin and bake for 30-35 minutes, or until golden brown.
4. Turn onto a wire rack and allow to cool before slicing.

Basic White Bread

Makes a 1kg loaf

INGREDIENTS

600g bakers white bread flour

1 tbsp sunflower oil or butter

1 sachet active dried yeast (about 2½ tsp)

1 tsp sugar

345ml warm water

2 tsp salt

1. Preheat the oven to 200°C.
2. Put the dry ingredients in the bowl and mix gently with a wooden spoon. Gradually add the liquid and mix on speed MIN. As the ingredients incorporate, and the dough ball becomes more formed, increase the speed to 1. Knead for a couple of minutes on this speed, until the dough ball is smooth.
3. Put the dough in a bowl, cover and leave in a warm place until it has doubled in size (30-40 minutes).
4. Remove the dough and punch down to remove air. Knead lightly on a floured board, shape it into a loaf, or put it in a tin, cover, and leave in a warm place to rise for another 30 minutes.
5. Bake for 25-30 minutes or until golden brown and hollow sounding on the bottom.

Pizza Dough

INGREDIENTS

400g plain flour

1½ tbsp olive oil

1 sachet active dried yeast (about 2½ tsp)

½ tsp sugar

250ml warm water

1 tsp salt

1. Preheat the oven to 200°C.
2. Put the dry ingredients in the bowl and mix gently with a wooden spoon. Gradually add the liquid and mix on speed MIN. As the ingredients incorporate, and the dough ball becomes more formed, increase the speed to 1. Knead for a couple of minutes on this speed, until the dough ball is smooth.
3. Remove from the bowl and split into 2-4 pieces. Roll into pizza bases (circles or rectangles) on a floured surface, then lay them on a baking sheet or pizza tray.
4. Spread the pizza bases with tomato purée and add toppings – mushrooms, ham, olives, sun dried tomatoes, spinach, artichoke, etc. Top with dried herbs, pieces of mozzarella, and a drizzle of olive oil.
5. Bake for 15-20 minutes, until the toppings are bubbling and golden brown.

BLENDER RECIPES

Spicy Pumpkin Soup

(Serves 4)

INGREDIENTS

900g pumpkin

1 tsp ground ginger

2 leeks, trimmed and sliced

1 tsp ground coriander

900ml chicken or vegetable stock

Bunch of fresh coriander leaves

2 tbsp vegetable oil

2 tbsp single cream

2 cloves garlic, crushed

Salt & pepper, to taste

1. Peel the pumpkin, remove the seeds, and cut the flesh into chunks, roughly chop the coriander. Heat the oil in a saucepan, and add the leeks, garlic and spices, then stir until the leeks have softened slightly.
2. Add the pumpkin and stock to the pan, bring to the boil, then simmer gently until the pumpkin is tender (20-30 minutes).
3. Remove from the heat, and stir in the coriander and cream. Let the mixture cool for about 30 minutes, and then blend on high speed (5-6) until smooth.
4. Return the mixture to the saucepan and heat to serving temperature (don't let it boil). Taste, adjust the seasoning, and serve with fresh bread.

Leek & Potato Soup

(Serves 4)

INGREDIENTS

150g leeks, trimmed

800ml water

150g potatoes, peeled

Salt and pepper, to taste

2 vegetable or chicken stock cubes

1. Pulse (P) the leeks and potatoes for a couple of seconds (you want them lumpy, not mushy).
2. Transfer to a saucepan, and add the water and stock cubes. Bring to the boil, stirring, reduce the heat, cover the pan and simmer for 20 minutes.
3. Let the mixture cool for about 30 minutes, and then blend on high speed (5-6) until it's smooth and silky.
4. Return the mixture to the pan and heat to serving temperature (don't let it boil). Taste, adjust the seasoning, and serve with fresh bread.

Coriander Pesto

INGREDIENTS

4 handfuls fresh
coriander leaf

250ml olive oil

4 cloves fresh garlic

120g freshly grated
Parmesan cheese

120g pine nuts

1. Put the coriander, garlic and pine nuts in the blender jug. Add a tablespoon of oil, and pulse (P). Repeat until all the oil has been blended through.
2. Transfer to a bowl and mix in the Parmesan cheese.
3. Season with freshly ground black pepper.
4. Serve as a topping for soup, tossed through warm pasta, or as a dip.

Sweet & Sour Sauce

INGREDIENTS

4 shallots, peeled

1 tsp white wine vinegar

Small piece fresh ginger, peeled

2 tsp mustard

2 cloves fresh garlic

2 tsp tomato purée

2 tbsp soy sauce

1. Put everything in the blender jug and blend on speed 5 until smooth.
2. Serve with chicken or fish, or as a dip.

Fruit Cake

INGREDIENTS

150g butter
300g self raising flour
150g caster sugar
Pinch salt
75g glace cherries, chopped
1 tsp mixed spice
75g each of sultanas and raisins
3 tbsp milk
25g mixed peel
3 eggs

1. Preheat the oven to 180°C.
2. Grease a 20cm round cake tin and line with greaseproof paper.
3. Put the butter, sugar, dried fruits and spices in the bowl, and beat on speed 3 until combined slightly. Add the eggs and milk and beat for a few seconds, gradually adding the flour, and continue beating until well mixed.
4. Pour into the cake tin and bake for about 1½ hours.
5. Cool in the tin for 15 minutes then turn onto a wire rack.



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