

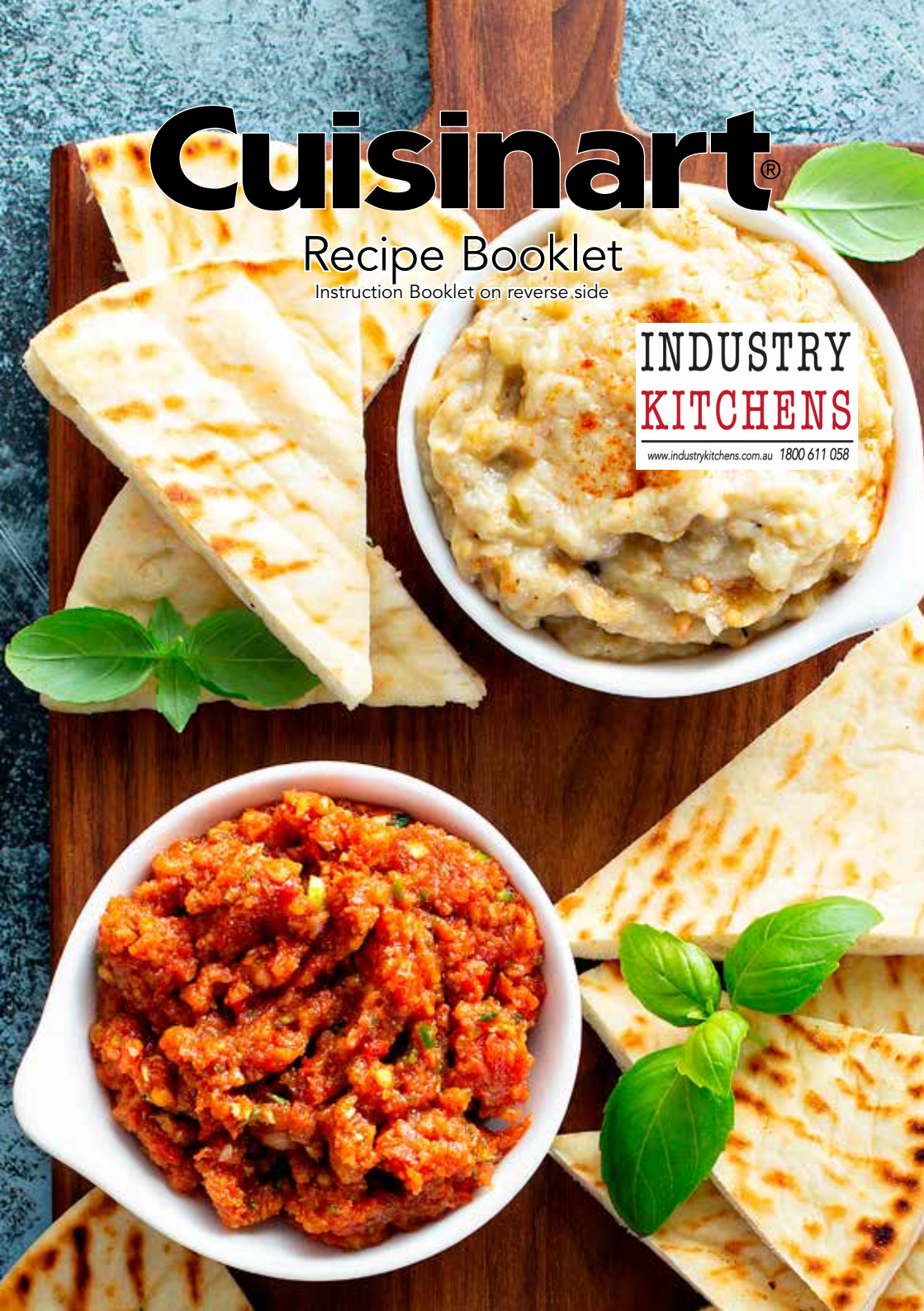
Cuisinart®

Recipe Booklet

Instruction Booklet on reverse side

**INDUSTRY
KITCHENS**

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ELEMENTAL 8-CUP FOOD PROCESSOR

Meet the advanced Elemental 8-Cup Food Processor - your full-time sous chef at your disposal, with a powerful motor and sharp blades that produces restaurant-quality results every time.

Easily slice, dice, mix and blend with this robust and powerful kitchen companion that does all the heavy lifting of everyday food preparation tasks for you. With an 8-cup working bowl and 3 different blade attachments, fit all your different processing and preparation needs for your cooking and baking recipes in this one appliance. The 2-speed options of high and low, with the convenience of a pulse setting gives flexibility in handling a variety of ingredients, consistently offering streamlined precision in a considerably shorter time compared to your manual efforts.

Switch from fine to medium slicing and grating, chopping and blending, to mixing and kneading for crowd-pleasing dips and dressings, delicate desserts and cakes, perfect pizza and pasta doughs and smooth sauces every time. Explore through the more-than 35 wide-ranged recipes to choose from and become familiar with the basic techniques and further take advantage of this highly functional kitchen appliance. With its heavy-duty performance and its easy-to-clean and maintain, construction, you'll wonder how you ever lived without it.

QUICK TIPS GUIDE

Food	Blade	Tips
Soft Cheese	Chopping Blade	Have cheese at room temperature. When applicable, cut into 2.5cm pieces. Process until smooth & scrape bowl as necessary.
Firm Cheese	Chopping Blade or Slicing Disk	Chill cheese. If using the chopping blade, cut into 1.5cm pieces. Pulse to break up, then process until finely grated. This will produce a nice grated cheese. If slicing or shredding, cut to fit through feed tube.
Baby Food	Chopping Blade	As for all fruit/vegetable purées, cut ingredients into 1.5-2.5cm pieces. Steam ingredients until completely soft. Pulse to chop, then process until smooth (add hot liquid through the feed tube when processing if necessary). Press mixture through a fine strainer.
Butter	Chopping Blade or Slicing Disk	For creaming, have butter at room temperature. Cut into 1.5cm pieces, process & scrape bowl as necessary. For infused butters, process flavours e.g. herbs, zest, etc., before adding butter. For shredding/slicing, freeze briefly. Use light to medium pressure to shred or slice. Shredded butter is great for preparing certain pastry doughs.
Bread, Cookie Crumbs	Chopping Blade	Break into pieces. Pulse to break up & process until desired consistency. This will make perfect bread/cracker crumbs for coating meats & fish. Processed cookies make delicious pie crusts too!
Milkshakes, Smoothies	Chopping Blade	For milk shakes, first add ice cream/fruit then while unit is running, add milk through the feed tube until desired consistency is achieved.
Fresh Herbs	Chopping Blade	Wash & dry herbs VERY well. Pulse to desired consistency.
Whipped Cream	Chopping Blade	Process well-chilled cream until thickening begins. Add sugar to taste; process continuously until cream reaches desired consistency. This cream is dense & perfect as a whipped topping for cake or ice cream.
Superfine Sugar	Chopping Blade	Process white sugar for approx. 1 minute until finely ground. Excellent for using in meringues & other baked goods.
Ground Meat	Chopping Blade	Cut meat into 1.5cm pieces. Pulse to chop until desired consistency. For a purée texture, continue to process no more than 300g at one time.

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DIPS & SPREADS

Basic Fresh Breadcrumbs

There is no need to buy breadcrumbs when you can make them with your food processor in no time at all.

Makes $\frac{1}{3}$ cup

4 slices white bread

1. Preheat oven to 160°C. Bake slices of bread in a single layer for approx. 20 minutes or until bread is completely dried out.
2. Insert the chopping blade into the work bowl of the food processor. Directly into the work bowl, break the bread into pieces and pulse 6 to 8 times, then process on High until desired texture is achieved, approx. 30 to 60 seconds.

Note: Breadcrumbs can also be processed from day-old bread. Simply break into uniform pieces and follow above instruction until finely chopped.

Tip: For seasoned breadcrumbs, add $\frac{1}{4}$ teaspoon each dried oregano, dried basil, garlic powder and ground onion flakes to toasted bread and process as above.

Dill Butter

Using a high-quality European-style butter makes a difference, so splurge on a good brand for this recipe. Pat on top of grilled or roasted salmon for extra flavour.

Makes $\frac{1}{2}$ cup

- $\frac{1}{4}$ cup fresh dill**
 $\frac{1}{2}$ cup good quality butter, room temperature & cut into 4 pieces
2 pinches flaked salt
pinch freshly ground black pepper

1. Insert the chopping blade into the work bowl of the food processor.
2. Put the dill into the work bowl and process on High to chop, approx. 10 seconds.
3. Add the butter, salt and pepper. Process on High, scraping down as needed, for approx. 10 seconds until thoroughly combined.
4. Taste and adjust seasoning accordingly.

Salmon Cream Cheese

Whether on a toasted poppy seed bagel or in an elegant tea sandwich, salmon cream cheese is a treat for all!

Makes approx. 1 cup

225g	plain cream cheese (1 standard package), room temperature & cut into 8 pieces
	pinch flaked salt
	pinch freshly ground black pepper
85g	smoked salmon, cut into 2.5cm pieces
2tsp	fresh lemon juice
2tsp	drained capers
2	sprigs fresh dill

1. Insert the chopping blade into the work bowl of the food processor. Add the cream cheese, salt and pepper. Pulse a few times to break up, then process until smooth.
2. Add the smoked salmon, lemon juice, capers and dill and pulse to combine. Run on High to fully combine all of the ingredients.
3. Taste and add another pinch of salt if desired.

Peanut Butter

You'll be pleasantly surprised how easy it is to make your own nut butter; be sure to use unsalted nuts so you can control the amount of seasoning in the final spread.

Makes approx. 1 cup

2 cups	unsalted, dry roasted peanuts
	flaked salt to taste

1. Insert the chopping blade into the work bowl of the food processor. Pulse peanuts approx. 10 times then process on Low until drops of oil are visible and the mixture is very smooth, approx. 4 to 5 minutes, depending on desired consistency. (You may need to stop to scrape down the sides of the bowl periodically.)
2. Add salt and pulse 2 to 3 times to incorporate. Adjust seasoning as desired.

Tip: This method can be done with any of your favourite nuts; try adding sweet or savoury spices to the spread for a more complex flavour.

Basic Vinaigrette

This classic vinaigrette can be tossed with mixed greens or drizzled over grilled chicken – this recipe also works great as a marinade, too.

Makes 1 cup

1½tsp	champagne vinegar
½	small shallot (approx. 20g), peeled & halved
1tsp	dijon mustard
½tsp	flaked salt
¼tsp	ground white pepper
¾ cup	extra virgin olive oil

1. Insert the chopping blade into the work bowl of the food processor. Add the vinegar, shallot, mustard, salt and pepper to the bowl and process on Low to combine and finely chop.
2. With machine running on Low, pour the olive oil through the drizzle hole in the pusher until all ingredients are homogenous, approx. 1½ to 2 minutes.

Tahini Dressing

Tahini (a paste of ground sesame seeds) can now be found in most grocery stores. Be sure to stir well before measuring out, as it naturally separates in its jar. This dressing is a perfect match for our Falafel on page 18, but is also just as delicious over mixed greens.

Makes approx. 1 cup

1	garlic clove
½ cup	tahini
¼ cup	water, plus more as needed
2tbsp	fresh lemon juice
1tsp	honey
¾tsp	flaked salt
¼tsp	freshly ground black pepper
½ cup	extra virgin olive oil

1. Insert the chopping blade into the work bowl of the food processor. With the machine running on High, drop the garlic through the feed tube. Allow to process until finely chopped. Stop machine to scrape down sides.
2. Add the tahini, ¼ cup of water, lemon juice, honey, salt and pepper.
3. Turn machine on Low to process while adding the oil through the drizzle hole in the pusher. Continue to process until desired consistency. If dressing seems too thick, process in up to an additional ¼ cup of water. Adjust seasoning to taste.

Caesar Dressing

There are many variations of this recipe, but this take is pretty close to the classic. If you'd prefer not to use raw egg yolks, egg substitute can be used.

Makes 1 cup

1-2	garlic cloves
5	anchovy fillets
2	large egg yolks*
2tsp	dijon mustard
4tsp	fresh lemon juice
4tsp	red wine vinegar
2tsp	worcestershire sauce
½tsp	freshly ground black pepper
⅔ cup	extra virgin olive oil

1. Insert the chopping blade into the work bowl of the food processor. With the machine running on High, drop the garlic through the feed tube and process until finely chopped.
2. Add the anchovies, egg yolks, mustard, lemon juice, vinegar, Worcestershire sauce and pepper to the work bowl. Process on High until well blended.
3. With the machine running on Low, pour the olive oil through the drizzle hole in the pusher in a steady stream until the dressing is emulsified, approx. 30 seconds.

Mayonnaise

Taste the difference in homemade mayonnaise.

Makes 1 cup

4	large egg yolks*
¾tsp	flaked salt
½tsp	dijon mustard
1tsp	fresh lemon juice
1tbsp	water
¼ cup	vegetable oil

1. Insert the chopping blade into the work bowl of the food processor. Process the egg yolks, salt, mustard, lemon juice and water on Low until smooth, approx. 30 seconds. With the machine running, add the oil through the drizzle hole in the pusher until all oil is incorporated and the mayonnaise is emulsified and homogenous.
2. Scrape down sides; taste and adjust seasoning accordingly.

Note: For fresh herb mayonnaise: process ⅓ cup firmly packed fresh herbs (e.g., parsley, dill, tarragon, basil, etc.), stems removed, with the yolks before adding the oil.

Tip: For a bolder-flavoured mayonnaise, increase the salt by ¼ teaspoon, the Dijon by ½ teaspoon and lemon juice to 1 tablespoon.

* Raw egg warning: Caution is suggested in consuming raw and lightly cooked eggs due to the slight risk of salmonella or other food-borne illness. To reduce this risk, we recommend you use only fresh, properly refrigerated, clean eggs with intact shells, and avoid contact between the yolks or whites and the shell.

Basil Pesto

This is a slightly cheesier version of the standard pesto, but you can adjust the amount of cheese as desired. Try any combination of herbs or nuts in this recipe.

Makes 1¼ cups

55g	parmesan or pecorino cheese cut into 1.5cm cubes
1	garlic clove
¼ cup	pine nuts, lightly toasted
3 cups	tightly packed fresh basil leaves (approx. 85g)
½tsp	flaked salt
½-¾ cup	extra virgin olive oil

1. Insert the chopping blade into the work bowl of the food processor. Add the cheese, garlic and nuts to the work bowl and pulse to roughly chop, approx. 10 pulses. Add the basil leaves and salt and pulse approx. 10 to 15 times; scrape the bowl.
2. With the machine running on Low, add the olive oil in a slow, steady stream through the feed tube, processing until combined and an emulsion is formed, approx. 1 minute. Scrape down the sides of the work bowl.
3. To store the pesto, transfer to a glass jar or airtight container. Tap to remove all air bubbles and even out the surface. Cover the surface directly with plastic wrap and refrigerate. The pesto will keep for 5 days in the refrigerator, or it may be frozen.

Simple Tomato Sauce

This sauce comes together quickly, but tastes as if it has been simmering all day. When cooked down, it makes a tasty topping for homemade pizzas.

Makes approx. 3 cups

1½tsp	olive oil
4	garlic cloves
1	small onion, cut into 2.5cm pieces
¾tsp	dried oregano
¼ cup	dry white wine
2	cans (880g) whole peeled plum tomatoes, with juice
½tsp	flaked salt
1	large sprig fresh basil (10-12 leaves)
¼tsp	freshly ground black pepper
¼tsp	red pepper flakes (optional)

1. Put the olive oil into a medium size saucepan over medium heat.
2. While the oil is heating, insert the chopping blade into the work bowl of the food processor. With the machine running on High, drop the garlic through the feed tube to chop. Turn unit off, scrape down the sides of the bowl and add the onion. Pulse to finely chop, approx. 5 times.
3. When the oil is hot add the garlic, onion and oregano to the pan. Sauté until the onion is softened and the garlic is fragrant. Add the wine to the pan and cook until completely reduced.
4. While the wine is cooking, add the tomatoes to the work bowl and pulse to finely chop, approx. 8 times. Add the tomatoes, salt and basil to the pan.
5. Bring the sauce to a boil, then reduce to low. Partly cover the pan and simmer for 30 minutes. Turn off the heat and stir in the black pepper and red pepper flakes, if using. Taste and adjust seasoning accordingly.

Tip: For a pizza sauce, simmer uncovered for an additional 30 to 40 minutes, stirring often until reduced.

Rémoulade

This sauce not only complements seafood, but also pairs well with freshly steamed vegetables. For a richer, thicker consistency, use Greek yoghurt in place of regular.

Makes 2⅓ cups

½	medium - large shallot, peeled & cut into 2.5cm pieces
¼ cup	fresh italian parsley, stems discarded
1tbsp	fresh dill
1tbsp	dijon mustard
3tbsp	drained capers
1¼ cups	mayonnaise
½ cup	nonfat plain yoghurt
¼ cup	sweet relish
⅛tsp	freshly ground black pepper

1. Insert the chopping blade into the work bowl of the food processor. Add the shallot, parsley and dill; pulse to chop, approx. 10 pulses. Scrape down the sides of the bowl and add the mustard and capers and pulse 5 to 10 times to chop.
2. Add the mayonnaise, yoghurt, relish and black pepper; use 5 long pulses to combine. Do not over-process. Refrigerate until ready to use.

Tomato Salsa

Serve warm tortilla chips alongside this fresh & tangy salsa.

Makes approx. 2 cups

¼ cup	fresh coriander, stems discarded
2	small spring onions, cut into 2.5cm pieces
1	small garlic clove
1	jalapeño, seeded & cut into 1.5cm pieces
¾tsp	flaked salt
2 cups	grape tomatoes
1tsp	fresh lime juice

1. Insert the chopping blade into the work bowl of the food processor. Add the coriander, spring onions, garlic and jalapeño and pulse to chop, approx. 10 pulses.
2. Add the salt, tomatoes and lime juice and pulse to chop until desired consistency is reached, approx. 8 to 10 pulses.
3. Taste and adjust seasoning accordingly. Depending on desired consistency, strain salsa to remove excess liquid.

Chunky Guacamole

This fresh guacamole is perfect for the Sunday game or served alongside quesadillas for a festive dinner.

Makes approx. 1 cup

- 1** small garlic clove
- ½** jalapeño, seeded, cut into 2.5cm pieces
- 1** spring onion, cut into 2.5cm pieces
- 1tbsp** fresh coriander, stems discarded
- 2** ripe avocados, halved, pits removed
- 2tbsp** fresh lime juice
- ¾tsp** flaked salt

1. Insert the chopping blade into the work bowl of the food processor. Add the garlic, jalapeño, spring onion and coriander and pulse to roughly, but evenly chop.
2. Scrape down the sides of the bowl. Scoop out the insides of the avocados in pieces directly into the work bowl and add the lime juice and salt. Alternate between pulsing and running on High until desired consistency is achieved, approx. 10 to 15 pulses.

Hummus

Serve this brightly flavoured dip with warm pita for a satisfying snack.

Makes approx. 3 cups

- 1** garlic clove
- 1tsp** flaked salt
- 2** cans (440g) chickpeas, rinsed & drained
- ¼ cup** tahini
- 2tbsp** fresh lemon juice
- ¼ cup** water plus 2 tablespoons
- ½tsp** ground cumin
- ¼ cup** extra virgin olive oil, plus 1 tablespoon for serving
- ½tsp** paprika (optional)

1. Insert the chopping blade into the work bowl of the food processor. With the unit running on High, drop the garlic through the feed tube and process to finely chop, approx. 10 seconds.
2. Add remaining ingredients and process on Low until smooth, approx. 3 minutes, stopping to scrape down the sides of the bowl as needed.
3. For serving, transfer hummus to a shallow bowl. Make a slight indentation in the center of the dip and fill with the remaining tablespoon of oil. Sprinkle the paprika, over the oil.

BREAKFAST & BRUNCH

Spiced Oat Muffins

Start your day with this muffin, packed with energy & fibre.

Makes 6 muffins

¼ cup	unbleached, all-purpose flour
⅓ cup	whole wheat flour
½tsp	flaked salt
½tsp	baking soda
½tsp	ground cinnamon
¼ cup	rolled oats (not instant)
½tsp	grated orange zest
⅓ cup	walnuts, lightly toasted
2	large peeled carrots
⅓ cup	packed, light brown sugar
2	large eggs, room temperature
½ cup	vegetable oil
½tsp	pure vanilla essence
⅓ cup	shredded, unsweetened coconut
2tbsp	sunflower seeds
	nonstick cooking spray

1. Preheat oven to 175°C. Lightly coat a six-cup muffin pan with nonstick cooking spray.
2. Insert the chopping blade into the work bowl of the food processor. Add the first 7 ingredients to the work bowl; process on Low for 10 seconds to sift. Transfer ingredients to a mixing bowl; reserve. Add the walnuts and pulse to chop, approx. 5 times. Leaving the nuts in the bowl, remove the chopping blade and insert the medium slicing disc. Cut the carrots to fit the feed tube snugly and shred on High. Add to the bowl with the dry ingredients and stir to combine; reserve.
3. Reinsert the chopping blade and add the brown sugar, eggs, oil and vanilla to the work bowl and process on Low for 5 seconds, until combined. Add the mixture, and pulse 3 times to combine. Scrape down the sides of the bowl then add the coconut and sunflower seeds. Pulse 3 to 4 more times to incorporate.
4. Divide the batter evenly among the muffin cups and bake for 18 to 20 minutes.

Zucchini Spice Bread

This moist, quick bread is perfect for breakfast or for an afternoon snack.

Makes one 500-gram loaf (16 servings)

	nonstick cooking spray
2¼cups	unbleached, all-purpose flour
1½tsp	ground cinnamon
¾tsp	ground allspice
¼tsp	ground nutmeg
1tsp	flaked salt
1tsp	baking powder
½ cup	walnuts, lightly toasted
1	large zucchini, (225-280g)
½ cup	vegetable oil
1 cup	white sugar
2	large eggs
½ cup	dried cherries or cranberries

1. Preheat oven to 160°C. Coat a 13 x 8cm loaf pan with cooking spray.
2. Insert the chopping blade into the work bowl of the food processor. Add the flour, spices, salt and baking powder and process on Low for 10 seconds to sift. Transfer ingredients to a large bowl; reserve. Add the walnuts to the work bowl and chop, 2 to 3 pulses. Leaving the nuts in the work bowl, remove the chopping blade and insert the medium slicing disc. Trim the zucchini to fit the feed tube and shred. then transfer to the bowl with the dry ingredients. Stir to mix.
3. Reinsert the chopping blade and add the vegetable oil, sugar and eggs. Process on Low for 5 to 10 seconds until combined. Add to the dry ingredients, along with the dried fruit, and stir until just combined.
4. Pour the batter into the prepared pan and bake in the middle of the oven for 1 hour and 15 minutes.
5. Cool on a wire rack for 5 minutes, then turn the loaf out onto a wire rack to cool completely.

Onion, Pepper & Potato Frittata

Frittatas are simple & delicious. This is also tasty with some crumbled cooked Italian sausage mixed into it.

Makes 10 servings

2	garlic cloves
1	small onion, halved
1	medium red capsicum, quartered, cored & seeded
1	small to medium russet potato (115-175g), peeled & halved, reserved in cold water
25g	parmesan cheese
3tsp	olive oil, divided
½tsp	flaked salt, divided
¼tsp	freshly ground black pepper, divided
12	large eggs, beaten

1. Preheat oven to 175°C.
2. Insert the chopping blade into the work bowl of the food processor. With the unit running on High, drop the garlic through the feed tube and process to finely chop.
3. Keeping the garlic in the bowl, remove the chopping blade and insert the medium slicing disc. Slice the onion and pepper on High. Remove vegetables and reserve. Slice the potato on High; remove and reserve in cold water.
4. Remove the slicing disc, and insert the fine slicing disc. Shred the Parmesan on High; reserve.
5. Place a 25cm oven-safe nonstick pan* over medium heat. Add 2 teaspoons of the olive oil and swirl the pan to coat the surface evenly. Once oil is hot, add the garlic, onion and pepper, with a pinch each of the salt and pepper; sauté until softened, approx. 6 to 8 minutes. Remove and reserve.
6. Add the remaining teaspoon of oil to the pan. Remove the potatoes from the water and dry well on a towel. Add to the pan with 2 pinches each of the salt and pepper. Sauté until tender shift to sit on the bottom of the first column.
7. Once potatoes have browned, add the onion/

pepper mixture back to the pan, stir to combine, then top with the eggs, remaining salt and pepper and shredded Parmesan. Leave pan on the heat so that the bottom and sides of the frittata begin to set, approx. 6 minutes. Place pan into oven and bake until the top of the frittata is golden and puffed, approx. 20 to 25 minutes.

8. Carefully remove pan from oven and invert onto a cutting board. Cut the frittata and serve immediately.

*If not using a nonstick pan, coat the pan with a nonstick cooking spray before adding the eggs. Once the vegetables are sautéed, stir them into beaten eggs and add to the coated pan.

SOUPS/SALADS/SIDES

Gazpacho

This bright & vibrant soup is perfect all summer long.

Makes 3½ cups

1	garlic clove
1	jalapeño, seeded & cut into 2.5cm pieces
¼ cup	fresh italian parsley, stems discarded
2	spring onions, trimmed & cut into 2.5cm pieces
½	medium to large cucumber (approx. 85g), cut into 2.5cm pieces
¼	yellow capsicum, cut into 2.5cm pieces
¼	red capsicum, cut into 2.5cm pieces
2	medium vine-ripe tomatoes, cored & cut into 2.5cm pieces
1tsp	flaked salt
¼tsp	freshly ground black pepper
1tsp	red wine vinegar
1tsp	fresh lime juice
3	dashes hot sauce
1½ cups	vegetable juice, low sodium

1. Insert the chopping blade into the work bowl of the food processor. With the machine running on High, drop the garlic and jalapeño down the feed tube to chop. Stop to scrape down the sides and add the parsley, spring onions, cucumber, capsicums and tomatoes. Pulse 5 to 6 times to roughly chop.
2. Add the remaining ingredients and pulse another 6 to 7 times to incorporate. Taste and adjust seasoning as desired. Serve.

Sweet Potato Soup

This velvety soup is perfect for a brisk Autumn day.

Makes approx. 3 cups

2tbsp	unsalted butter
1	garlic clove
1	1.5cm piece gingerroot, peeled
1	leek, trimmed & cut into 1.5cm pieces
½tsp	flaked salt, divided
2	pinch freshly ground black pepper
2	medium sweet potatoes (approx. 450g), peeled & cut
¼tsp	ground cinnamon
	pinch cayenne
2 cups	chicken or vegetable broth

1. Put the butter in a medium to large pot over low heat.
2. While butter is heating, prepare the vegetables. Insert the chopping blade into the work bowl of the food processor. Add the garlic, ginger and leek, and pulse until finely chopped, approx. 8 to 10 times. Put into the pot with a pinch each of the salt and pepper. Sauté until softened, approx. 8 minutes.
3. While vegetables are cooking, remove the chopping blade and insert the medium slicing disc. Slice the potatoes on High. Add to the softened vegetables and stir to fully combine. Add the cinnamon, cayenne and broth, and increase heat to bring mixture to a boil. Once boiling, reduce heat to maintain a simmer. Allow to simmer until potatoes are tender, approx. 15 minutes.
4. Using a slotted spoon, transfer the soup solids to the food processor and transfer liquid to a measuring cup. Process on High to purée while, slowly adding the hot cooking liquid to the food processor until smooth consistency.
5. Return the soup to the saucepan to re-warm. Taste and adjust seasoning accordingly.

Spring Vegetable Minestrone

Pesto stars in this brightly flavoured springtime soup.

Makes approx. 12 cups

1½tsp	olive oil
1	garlic clove
1	small leek, trimmed & cut into 2.5cm pieces
¾tsp	flaked salt, divided
½tsp	freshly ground black pepper
3	medium carrots, peeled, trimmed & halved
1	celery stalk, trimmed & halved
½	small fennel bulb, trimmed & halved
1	small zucchini, trimmed & halved
1	small yellow squash, trimmed & halved lengthwise & widthwise
170g	red potatoes, cut into 1.5cm pieces
6 cups	chicken or vegetable stock, low sodium
1	can (440g) chickpeas, drained first then rinse
1	can (440g) red kidney beans, drained first then rinsed
2 cups	cooked macaroni pasta

1. Put the olive oil in a large pot over medium heat.
2. While oil is heating, prepare the vegetables. Insert the chopping blade into the work bowl of the food processor. Add the garlic and leek; pulse until finely chopped, approx. 6 to 8 pulses. Transfer to the pot with ¼ teaspoon of the salt and pinch of pepper and begin to sauté.
3. While the garlic and leek are cooking, remove the chopping blade and insert the medium slicing disc. Fit the carrots and celery into the feed tube so they are snug and slice on High. Slice the fennel on High. Add to the pot, with the remaining salt and pepper, and sauté until slightly soft, approx. 10 minutes.
4. Slice the zucchini and squash on High; reserve in bowl. Once the vegetables have cooked, stir in the potatoes and stock. Increase temperature to bring mixture to a boil. Reduce to maintain a

simmer and add the zucchini, squash, chickpeas and beans. Continue to simmer until all vegetables are tender, approx. 20 to 30 minutes. Stir in the cooked ditalini, if using, and simmer for an additional 5 to 10 minutes or until heated through. Taste and adjust seasoning accordingly.

5. Serve in individual bowls topped with a dollop of pesto. The pesto is best stirred into soup before eating.

Coleslaw

A mayonnaise-free version of this classic barbecue dish, is nice & light with the same tang.

Makes approx. 5 cups

3	small spring onions, cut into 2.5cm pieces
1 cup	fresh italian parsley, stems discarded
2tbsp	ketchup
2tbsp	cider vinegar
2tbsp	vegetable oil
½tsp	flaked salt
¼tsp	celery salt
¼tsp	freshly ground black pepper
1	large carrot, peeled
¼	medium head red cabbage, cored, (approx. 225g)
¼	medium head savoy cabbage, cored, (approx. 225g)

1. Insert the chopping blade into the work bowl of the food processor. Add the spring onions and parsley and pulse to finely chop, approx. 6 to 8 pulses. Add the ketchup, cider vinegar, oil, salt, celery salt and black pepper and pulse to combine. Reserve.
2. Remove the chopping blade and insert the medium slicing disc. Shred the carrot on High. Remove the slicing disc and flip to insert the slicing disc. Slice the cabbages on High. Transfer to a large mixing or serving bowl and toss all ingredients together.
3. Taste and adjust seasoning as desired.

Chopped Salad

This delicious, garden-fresh salad is always a big hit – even among non-salad eaters!

Makes approx. 4 cups

1	small shallot, cut into 2.5cm pieces
2	spring onions, trimmed & cut into 2.5cm pieces
¼ cup	fresh italian parsley, stems discarded
1	celery stalk, trimmed & halved lengthwise
1	medium carrot, trimmed, peeled & halved lengthwise
½	medium cucumber, seeded & quartered lengthwise
2	plum tomatoes, quartered lengthwise
½ cup	corn, fresh or frozen, thawed
1 cup	canned chickpeas, drained & rinsed
½tsp	flaked salt
¼tsp	freshly ground black pepper
2½tbsp	basic vinaigrette (page 7)

1. Insert the chopping blade into the work bowl of the food processor. Add the shallot, spring onions and parsley; pulse to chop, approx. 10 pulses.
2. Remove the chopping blade and insert the medium slicing disc. Slice the celery, carrot, cucumber and tomatoes on High.
3. Transfer ingredients from work bowl to a large mixing bowl and toss with the corn, chickpeas, salt, pepper and vinaigrette.
4. Taste and adjust seasoning accordingly. Serve immediately.

Shredded Brussels Sprouts

The sweetness of the Brussels sprouts is highlighted in this simple side dish. For an upscale twist, drizzle a small amount of white truffle oil over the sprouts just before serving.

Makes approx. 3 cups

3tbsp	olive oil
450g	brussels sprouts, trimmed
½tsp	flaked salt
2	pinches freshly ground black pepper
1tsp	fresh lemon juice
2	pinches red pepper flakes (optional)

1. Put the oil in a large pan over medium/medium-low heat.
2. Insert the medium slicing disc into the work bowl of the food processor. Slice the Brussels sprouts on High. Add to the pan, with the salt & pepper, & sauté until very tender, approx. 20 to 25 minutes.
3. Add the remaining ingredients & toss to combine. Serve immediately.

Potato Zucchini Carrot Cakes

A twist on the traditional potato pancakes.

Makes 10 to 12 cakes

1tbsp	fresh Italian parsley leaves
1	medium russet potato, peeled & cut
1	small zucchini, trimmed
1	medium carrot, trimmed
1	small onion
¾tsp	flaked salt
¼tsp	freshly ground black pepper
2tbsp	unbleached, all-purpose flour
1	large egg, lightly beaten
2tbsp	vegetable oil, plus more as needed
	applesauce & sour cream for serving

1. Insert the chopping blade into the work bowl of the food processor. Add the parsley and finely chop. Leaving the parsley in the bowl, remove the chopping blade and replace with the medium slicing disc. Laying the vegetables horizontally in the feed tube, shred the potato, zucchini, carrot and onion on High. Wrap the vegetables in a clean kitchen towel and wring over the sink to squeeze out all the excess liquid.
2. Transfer the vegetables to a medium-size bowl. Add the salt, pepper and flour and gently mix to fully combine. Gradually add the beaten egg (you may not need all of it) until the mixture just holds together. You do not want the mixture to be too wet or the final cakes will be dense.
3. Put the oil in large nonstick pan over medium-high heat. Drop a heaped tablespoon of batter into the pan and flatten with back of spoon into 6cm pancakes. Cook the pancakes in batches, approx. 1½ to 2 minutes per side or until crisp and browned. Repeat, adding oil as needed. Keep finished pancakes warm on rack set over a baking sheet in a 90°C oven.
4. Serve pancakes warm with applesauce and sour cream.

ENTRÉES

Falafel

The food processor makes it possible to whip up this Middle Eastern street food staple in your own home! Remember to soak the chickpeas the night before.

Makes 15 falafel

- 1** garlic clove
- 1** small shallot, cut into 2.5cm pieces
- ½ cup** dried chickpeas, soaked overnight, rinsed & drained
- ¾tsp** flaked salt
- ⅛tsp** freshly ground black pepper
- ¾tsp** ground cumin
- ¼tsp** ground coriander
- ⅛tsp** chili powder
- ⅓ cup** packed fresh italian parsley, stems & leaves
- ½ cup** unbleached, all-purpose flour, plus 1 tablespoon.
- ¼tsp** baking soda
- 1tbsp** water
- vegetable oil, for cooking**
- pita for serving**
- chopped tomatoes, cucumbers & lettuce for serving**
- tahini dressing (page 7) for serving**

1. Insert the chopping blade into the work bowl of the food processor. Add the garlic and shallot and pulse to chop, approx. 5 times. Scrape down the sides of the bowl and pulse another 2 to 3 times. Add the chickpeas, salt, pepper, spices, parsley and 1 tablespoon of flour. Pulse 10 to 12 times to coarsely grind the chickpeas. Scrape down the sides of the bowl then process on Low for 10 to 15 seconds until finely ground.
2. Dissolve the baking soda in the tablespoon of water and with the unit running on Low, pour through the feed tube. Process for 15 to 20 seconds to blend well.
3. Using a tablespoon measure, scoop chickpea mixture and shape into 15 balls. Place the balls on a tray or plate lined with wax paper and chill in the refrigerator for 30 minutes. Put the remaining ½ cup of flour in a shallow bowl and set aside.

4. Fill a 2.5-litre saucepan with enough oil to reach ½cm depth and place over medium-high heat until an inserted thermometer registers 190°C.* Roll the falafel in the flour, shaking off any excess and drop into the oil. Cook the falafel in batches, no more than 5 at a time, for approx. 2½ to 3 minutes, turning halfway through until browned and crisp.

5. Remove to a paper towel lined sheet tray and repeat with remaining falafel.

6. Serve falafel with sliced pita, vegetables and a drizzle of tahini.

*If choosing to bake instead: Preheat oven to 200°C. Line a baking sheet with parchment and drizzle with olive oil. Skip the step of coating the falafel in flour and arrange on the parchment. Drizzle with more oil, turning to coat the balls all over. Bake for 20 to 25 minutes, turning halfway through until browned and crisp.

Mushroom, Leek & Gruyère Quiche

From an elegant weekend brunch to a light lunch or dinner. When paired with salad, quiche works for any meal.

Makes 12 servings

½	recipe shortcrust pastry dough (page 23)
1	garlic clove
1	small to medium leek, trimmed & cut into 1.5cm pieces
115g	mushrooms
1tsp	olive oil
¼tsp	flaked salt, divided
1tsp	fresh thyme
55g	gruyère
¾ cup	full-fat milk
½ cup	thickened cream
3	large eggs
1	large egg yolk
¼tsp	freshly ground black pepper

1. Preheat oven to 175°C.
2. Roll out dough to ½cm thick circle and fit into a 23cm tart pan. Chill in refrigerator for 30 to 40 minutes. Using a fork, prick the chilled dough evenly all over, but make sure not to go entirely through the dough. Line the shell with parchment and weigh it down with dried beans or rice. Bake for 15 to 20 minutes, or until the dough under the parchment is no longer wet. Remove the beans/rice and parchment and continue baking until the shell is golden brown, an additional 10 to 15 minutes. Remove and set aside. Reduce the oven temperature to 160°C.
3. While shell is baking, prepare the filling. Insert the chopping blade into the work bowl of the food processor. With the unit running on High, add the garlic and leek through the feed tube and process to finely chop. Remove and reserve. Remove the chopping blade and insert the medium slicing disc and slice the Shift to sit on the bottom of the first column
4. Put oil in a medium pan over medium-low heat. Once oil is hot, add the chopped garlic and leek

with a pinch of the salt. Sauté until softened, approx. 4 minutes. Add the mushrooms and thyme. Sauté until mushrooms are softened and have picked up some color, approx. 6 to 10 minutes.

5. While the mushrooms are cooking, remove the slicing disc and insert the fine slicing disc. Shred the Gruyère on High. Remove and reserve.
6. Replace the slicing disc with the chopping blade. Put the milk, cream, eggs, yolk, remaining salt and the pepper in the work bowl. Process on Low to fully combine.
7. To assemble the quiche, scatter the garlic, leek and mushrooms evenly along the bottom of the baked tart shell. Pour the egg mixture over the vegetables and scatter the Gruyère on top.
8. Place the quiche on a baking sheet and bake for 25 to 30 minutes or until just set.
9. Remove from oven and let sit for 5 to 10 minutes before serving.

Chicken Pot Pie

The ultimate comfort food.

Makes 8 to 10 servings

- 6tbsp** **unsalted butter**
- 1** **medium carrot, peeled**
- 1** **celery stalk**
- 1** **small onion (115g), cut into 2.5cm pieces**
- 1** **roasted chicken, approx. 1-1.3kg, room temperature & cut into 2.5cm pieces (skin & carcass discarded)**
- ¾ cup** **unbleached, all-purpose flour, divided**
- 4-5 cups** **chicken broth, low sodium**
- 1** **medium waxy potato, peeled & cut into 2.5cm cubes, reserved in cold water until ready to use**
- 1** **medium sweet potato, peeled & cut into 2.5cm cubes, reserved in cold water until ready to use**
- ¾tsp** **flaked salt**
- ¼tsp** **freshly ground black pepper**
- ½ cup** **frozen pearl onions**
- ½ cup** **frozen peas**
- 1** **recipe butter scone dough (page 24)**

1. Preheat oven to 200°C with the rack in the lower third of the oven.
2. Put the butter in a medium-size stockpot over medium-low heat.
3. While pan is heating, prepare the vegetables. Insert the medium slicing disc into the work bowl of the food processor, slice the carrot and celery together and reserve.
4. Remove the slicing disc and insert the chopping blade. Add the onion and pulse approx. 5 to 6 times to chop. Add the onion, carrot and celery to the pot to sauté, until vegetables are softened, approx. 8 to 10 minutes.
5. In two batches, roughly chop the chicken by pulsing 2 to 3 times. Remove and reserve in a separate bowl.

6. Stir the flour into the vegetable mixture and cook for approx. 3 minutes to eliminate any raw flour taste. Slowly whisk in 4 cups of the chicken broth, increase heat to medium high to bring to a boil, then reduce heat slightly to maintain a healthy simmer. Stir in the potatoes, salt and pepper and let simmer for approx. 15 minutes, until vegetables are tender. Add more broth if necessary so vegetables stay submerged. Stir in the reserved chicken and frozen onions. Simmer for an additional 30 to 35 minutes to thicken. Once stew-like, stir in the peas.
7. While filling is cooking prepare the biscuit dough. Cut biscuit dough into 9 pieces. Reserve, covered loosely with plastic.
8. Pour filling into a 22cm square pan. Evenly distribute the biscuits over the top of the filling so there is approx. ½cm of space between biscuits.
9. Bake until biscuits are fully cooked and golden brown, approx. 15 minutes. Allow pot pie to rest at least 15 minutes before serving.

Vegetable Stir-Fry

This dish is a quick way to incorporate any veggies you have on hand; add chicken, beef or cubed tofu for a heartier meal.

Makes 6 cups

- 2** garlic cloves
- 1** 2.5cm piece ginger, peeled & quartered
- 1** medium red capsicum, halved, cored
- 1** stalk broccoli, florets & stem separated, stem trimmed & peeled
- 4** baby bok choy, leaves trimmed & reserved
- 6** white button mushrooms, cleaned
- 1** medium red onion, trimmed to fit feed tube
- 1½tbsp** vegetable oil
- 1 cup** vegetable or chicken broth, low sodium
- 3tbsp** soy sauce, reduced sodium
- ¼tsp** fish sauce
- 2tsp** cornstarch
- ½ cup** snap or snow peas, trimmed
- 1tsp** hot sesame oil
- 1tbsp** sesame seeds
- cooked rice, for serving**

1. Insert the chopping blade into the work bowl of the food processor. With the unit running on High, add the garlic and ginger through the feed tube and process to finely chop, approx. 10 to 15 seconds. Remove and reserve.
2. Remove the chopping blade and replace with the medium slicing disc. On High, slice the red pepper, broccoli stalk, bok choy, mushrooms and onion. Remove and reserve.
3. Put the vegetable oil into a large pan over medium- high heat. Once the oil is hot, add the garlic and ginger. Sauté until fragrant, approx. 30 seconds. Add the sliced vegetables and sauté for approx. 7 to 8 minutes, until they begin to soften.
4. While the vegetables are cooking, stir together

the broth, soy sauce, fish sauce and cornstarch. Add the broth mixture to the pan and bring to a boil. Stir in the bok choy leaves, broccoli florets and snap peas. Cook until broccoli and peas are just tender and sauce coats the vegetables, approx. 3 to 5 minutes.

5. Stir in the sesame oil and the seeds. Adjust seasoning as desired and serve immediately over rice.

Fish Sticks

Crushed tortilla chips make crisp fish sticks that are perfect in fish tacos, but for a more traditional coating, use the breadcrumbs recipe on page 5.

Makes approx. 10 to 20 fish sticks (depending on type of fish used)

3 cups	tortilla chips
225g	white fish, like lemon sole or cod*
½ cup	unbleached, all-purpose flour, mixed with a pinch each of flaked salt & black pepper
1	large egg, lightly beaten
¼ cup	vegetable oil
2tbsp	lemon or lime juice (1 lemon) rémoulade, for serving (page 10)

1. Insert the chopping blade into the work bowl of the food processor. Add the tortilla chips and pulse approx. 5 times to break up, then process on High to finely chop, approx. 20 to 30 seconds. Remove and reserve in a shallow baking dish.
2. Cut the fish into 1.5cm wide “sticks.” Liberally season on all sides with the citrus juice, salt and pepper.
3. Put the flour and egg into separate shallow bowls or baking dishes.
4. First lightly coat the fish in the flour, then in the egg and then in the ground chips. Set on a clean platter. Repeat with remaining fish.
5. Put the oil in a large pan over medium heat. Once hot, cook fish, putting no more than 5 pieces into the pan at one time, until golden brown and crisp. Remove and reserve on a cooling rack set over a paper towel-lined tray.
6. Serve immediately with the rémoulade.

Tip: To enjoy as fish tacos, prepare as directed, and serve in warmed soft tortillas, topped with cabbage slaw and a squeeze of lime juice. To prepare slaw: mix together 2 tablespoons of chopped coriander with 1 cup of shredded green cabbage, ½ teaspoon each of flaked salt and black pepper and 1 teaspoon of olive oil.

* Because cod tends to be thicker, you may only get 10 “sticks” out of a 225g piece, but with

thinner fish, like lemon sole, you will be able to get closer to 20.

DOUGHS/BREADS

Pizza Dough

This dough can be used for more than just the obvious – try rolling the dough into garlic knots or layering it with apple slices with cinnamon, nutmeg & brown sugar sprinkled on top.

Makes 20-gram dough (two 22cm crusts, or one 35cm crust)

2¼tsp	active dry yeast
1tsp	white sugar
¾ cup	warm water (40°C-45°C)
1½ cups	bread flour (you may substitute unbleached, all-purpose flour)
1tsp	olive oil, plus more for coating dough
¾tsp	flaked salt

1. In a liquid measuring cup dissolve yeast and sugar in warm water. Let stand until foamy, approx. 5 minutes.
2. Insert the chopping blade into the work bowl of the food processor. Add the flour, olive oil and salt. With the machine running on Low, pour the liquid mixture through the feed tube as fast as the flour absorbs it. Process until the dough cleans the sides of the work bowl and forms a ball. Continue to process for 30 seconds to knead the dough. Dough may be slightly sticky.
3. Lightly coat the inside of a large bowl with olive oil. Add dough and turn to coat in oil and cover bowl tightly with plastic wrap. Let rise in a warm place until doubled in size, approx. 1 hour.
4. Place dough on a lightly floured surface and punch down. Form into desired crust size(s) as directed by appropriate recipe.

Shortcrust Pastry

This versatile dough can be used for sweet or savoury treats.

Makes two, single-crust 23cm pies or one, 23cm double-crust pie

2 cups	unbleached, all-purpose flour
1tsp	flaked salt
16tbsp	unsalted butter, cold & cut into 1.5cm cubes
¼ cup	ice water

1. Insert the chopping blade into the work bowl of the food processor. Add the flour and salt and process on Low for 10 seconds to sift. Add the butter and pulse until the mixture resembles coarse crumbs.
2. Pour in water 1 tablespoon at a time and pulse until mixture just forms a dough – you may not need all of the water. Divide dough equally into two pieces and form each into a flat disc; wrap in plastic and refrigerate until ready to use.

Note: As long as it is well wrapped, this pastry freezes well for up to 6 months.

Buttery Dinner Rolls

Classic rolls that are soft & airy.

Makes 10 rolls

½ cup	whole milk, plus 1 tablespoon for brushing
4tbsp	unsalted butter, plus 1 tablespoon for brushing & for pan
2tbsp	white sugar
1¼tsp	active dry yeast
3tbsp	warm water (40°C-45°C)
2½ cups	bread flour
¾tsp	flaked salt
1	large egg, lightly beaten

1. In a small saucepan combine the ½ cup of milk, 4tbsp of butter and the sugar. Warm over low heat until the butter is melted. Remove from heat and set aside to cool to room temperature
2. Dissolve the yeast in the warm water. Let stand 5 minutes, or until mixture is foamy. Insert the chopping blade into the work bowl of the food processor. Add the flour and salt; process for 10 seconds on Low. Combine the beaten egg with the milk and yeast mixture and with the machine running on Low, slowly add the liquids through the feed tube and process until a dough ball forms. Continue processing 45 seconds to knead the dough. Shape the dough into a smooth ball and place in a 3.75-litre sealable plastic bag. Squeeze the air out and seal the bag. Let rise in a warm place so dough can double in size, approx. 60 minutes.
3. Preheat oven to 235°C. Lightly butter pan. Divide the dough into 10 equal pieces, approx. 55g each. Roll into smooth rounds and arrange in the prepared pan. Cover with plastic wrap and let rise until the rolls have doubled in size, approx. 40 minutes. Combine remaining tablespoon of milk and butter and heat until the butter has melted. Just before baking, brush the rolls with the melted butter/milk mixture. Bake until golden brown, for approx. 12 to 15 minutes. Remove from pan and let cool on a rack.
4. For a softer roll, brush each with melted butter just after removing from oven.

Butter Scones

Deliciously light & fluffy.

Makes 8 scones

1½ cups	unbleached, all-purpose flour
¼ cup	cake flour
2tsp	cream of tartar
1½tsp	baking soda
¼tsp	white sugar
½tsp	flaked salt
	pinch freshly ground black pepper
6tbsp	unsalted butter, cold & cubed
¾ cup	buttermilk
2tbsp	unsalted butter, melted

1. Preheat oven to 260°C. Line a baking sheet with baking paper.
2. Insert the chopping blade into the work bowl of the food processor. Add both flours, cream of tartar and baking soda then process on Low for 10 seconds. Add the sugar, salt and pepper and process on Low again for 5 seconds. Add the cold butter and pulse to incorporate until the size of the butter resembles peas.
3. While pulsing, pour the buttermilk (you may not need all of it) through the feed tube – the dough will be sticky but not overly wet. Remove dough and place on a well-floured surface. Knead dough by hand approx. 2 to 3 times, form into a log and cut into 8 equal pieces. Form each piece into a round and place evenly spaced on the prepared baking sheet.
4. Bake 10 minutes, or until golden brown. Remove from oven and brush with melted butter.

DESSERTS

Classic Apple Pie

Everyone needs a fail-proof apple pie recipe – here is our favourite to share with you & your family.

Makes one 25cm pie, 8 to 12 servings

- 1** recipe shortcrust pastry dough (page 23)
- 4** medium pink-red apples, peeled, cored & halved (approx. 680g)
- ½tsp** ground cinnamon
- pinch** ground nutmeg
- ¼tsp** flaked salt
- 1tsp** pure vanilla essence
- ½ cup** white sugar plus more for sprinkling
- egg wash (1 large egg, lightly beaten with 1 teaspoon of water)**
- juice of ½ medium lemon**

1. Preheat oven to 230°C with the rack in the lower third of the oven.
2. Roll out one of the discs of dough to ⅓cm-thick circle and fit into a 25cm pie plate. Chill in refrigerator for a minimum of 20 minutes. Using a fork, prick the chilled dough evenly all over, but make sure not to go entirely through the dough.
3. While dough is chilling, prepare the filling. Insert the slicing disc into the work bowl of the food processor. Stand the apple halves upright in the feed tube and slice on High. Transfer to a large bowl and gently toss with the lemon juice, spices, salt, vanilla and sugar.
4. Transfer the apple mixture to the pie shell.
5. Roll out the remaining dough into a 25cm disc. Brush the outer rim of the pie shell with the egg wash. Press the dough disc on top of the filled pie plate, pressing down the sides to seal. Using a paring knife, trim any excess dough and discard (or save for another use). Cut four 25cm vents in the center of the top of the pie crust in a circular pattern, similar to a clock's 12, 3, 6 and 9 o'clock positions. Brush the top with more of the egg wash and sprinkle with white sugar.
6. Bake the pie for 15 minutes, then reduce the temperature to 175°C and continue to bake

until golden brown, approx. another 40 minutes. Let the pie rest on a cooling rack at least 40 minutes before serving.

Carrot Cake With Cream Cheese Frosting

A cake that is moist, sweet & a bit tangy.
Garnish with sliced toasted almonds or finely chopped walnuts.

Makes one 23cm round cake, approx. 10 servings

	nonstick cooking spray
¾ cup	unbleached, all-purpose flour, plus 2 tablespoons,
1tsp	ground cinnamon
1tsp	baking powder
½tsp	baking soda
½tsp	flaked salt
1 cup	walnuts, toasted
225g	carrots (3 to 4 medium) peeled
½ cup	white sugar
½ cup	packed light or dark brown sugar
½ cup	plus 2tbsp vegetable oil
2	large eggs
1tsp	pure vanilla essence
Frosting:	
225g	cream cheese, room temperature & cut into 8 pieces
1	stick unsalted butter, room temperature & cut into 4 pieces
55g	goat cheese, room temperature (sour cream or plain yoghurt can be substituted)
¾ cup	icing sugar
¼tsp	flaked salt
½tsp	pure vanilla essence

1. Preheat oven to 175°C. Coat a 23cm round baking pan with cooking spray; set aside.
2. Insert the chopping blade into the work bowl of the food processor. Add the flour, cinnamon, baking powder, baking soda and salt. Process on Low for 10 seconds. Transfer to a large mixing bowl.
3. Put the walnuts into the work bowl and pulse 2 to 3 times to coarsely chop. Leaving the nuts in the bowl, remove the chopping blade and replace with the medium slicing disc. Shred the

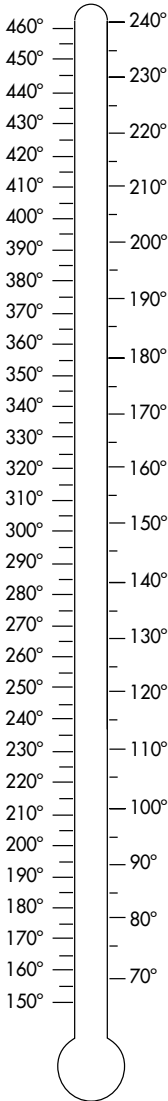
carrots on High. Add the nuts and carrots to the bowl with the dry ingredients.

4. Remove the slicing disc and replace with the chopping blade. Add the sugars to the work bowl. In a large measuring cup combine the oil, eggs and vanilla. While the unit is running on Low, gradually add the wet ingredients through the feed tube. Process until well mixed, approx. 30 to 45 seconds, stopping to scrape down the sides of the bowl as needed. Add the wet ingredients to the dry and stir until just combined.
5. Pour the batter into the prepared pan and bake for 35 minutes or until a cake tester inserted in the center comes out clean. Cool completely in the pan.
6. Prepare the frosting. Clean the chopping blade and insert into the work bowl. Add the cream cheese and butter and process on High until smooth, approx. 60 seconds, stopping to scrape down the sides of the bowl. Add the goat cheese; process another 10 to 15 seconds. Add the sugar, salt and vanilla and process until completely smooth, another 15 to 20 seconds.
7. Once the cake has cooled, remove from the pan and turn out onto a serving plate or cake stand. Frost the entire cake, spreading evenly on the top and sides with an offset spatula. Chill cake slightly before serving.

WEIGHTS, MEASURES & CONVERSIONS

Temperature °F / °C

Fahrenheit Celsius



$$^{\circ}\text{F} = \frac{9 \times ^{\circ}\text{C}}{5} + 32$$

$$^{\circ}\text{C} = \frac{5(^{\circ}\text{F} - 32)}{9}$$

Metric cup & spoon sizes

cup	metric
¼ cup	60ml
⅓ cup	80ml
½ cup	125ml
1 cup	250ml
spoon	
¼ teaspoon	1.25ml
½ teaspoon	2.5ml
1 teaspoon	5ml
2 teaspoon	10ml
1 tablespoon (equal to 4 teaspoons)	20ml

Liquids

Metric	cup	imperial
30 ml		1 fl oz
60 ml	¼ cup	2 fl oz
80 ml		3 ½ fl oz
100ml	⅓ cup	2 ¾ fl oz
125ml	½ cup	4 fl oz
150ml		5 fl oz
180ml	¾ cup	6 fl oz
200ml		7 fl oz
250ml	1 cup	8 ¾ fl oz
310ml	1 ¼ cups	10 ½ fl oz
375ml	1 ½ cups	13 fl oz
430ml	1 ¾ cups	15 fl oz
475ml		16 fl oz
500ml	2 cups	17 fl oz
625ml	2 ½ cups	21 ½ fl oz
750ml	3 cups	26 fl oz
1L	4 cups	35 fl oz
1.25L	5 cups	44 fl oz
1.5L	6 cups	52 fl oz
2L	8 cups	70 fl oz
2.5L	10 cups	88 fl oz

