CONGRATULATIONS
on the purchase of your Breville product

Register online for product support and exclusive offers.*

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*Registering is not a substitute for proof of purchase when submitting a Warranty Claim.
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BREVILLE RECOMMENDS SAFETY FIRST

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

- Carefully read all instructions before operating the appliance for the first time and save for future reference.
- Blades and cutting discs are sharp. Handle them carefully.
- Remove and safely discard any packaging materials and promotional labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- To protect against electrical shock, do not immerse the power cord, power plug or motor base in water or any other liquid.
- Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water. Vibration during operation may cause the appliance to move during use.
- Do not place the appliance on or near a hot gas or electric burner, or where it could touch any other source of heat.
- Do not use on a sink drain board.
- Always make sure the food processor is completely assembled before operating. The appliance will not operate unless properly assembled.
- Ensure the POWER/OFF button has been pressed and the power cord is unplugged from the power outlet before attaching any blade, disc or lid.
- Handle the food processor and attachments with care. Blades and discs are razor-sharp and should be kept out of reach from children.
- Always secure the processing bowl onto the motor base before attaching the blades or discs.
- Do not allow the power cord to hang over the edge of a table or counter, touch hot surfaces or become knotted. Unwind the power cord fully before use.
- Keep hands as well as spatulas and other utensils away from moving blades or discs while processing food, to prevent the possibility of sever personal injury or damage to the food processor. A plastic spatula may be used, but only when the food processor is stopped. Ensure the POWER/OFF button has been pressed to switch the motor off and remove the power cord from the outlet before removing the lid from the processing bowl.
- Avoid contact with moving parts. Never push food down by hand when slicing or shredding. Always use pusher.
- Make sure motor has completely stopped before removing cover.
- Never store any blade or disc on motor shaft. To reduce the risk of injury, no blade or disc should be placed on the shaft except when the bowl is properly locked in place and the processor is in use. Store blades and discs, as you would sharp knives, out of reach of children.
- Be sure cover and feed tube are securely locked in place before operating food processor.
- Never try to override or tamper with cover interlock mechanism.
- Always remove the plug from the power outlet if the appliance is not in use, before attempting to move the appliance, before cleaning, disassembling, assembling and when storing the appliance.
BREVILLE RECOMMENDS SAFETY FIRST

- Some stiff mixtures, such as dough, may cause the processing blade to rotate more slowly than normal. If this happens, do not process for longer than 1 minute.
- Do not process hot or boiling liquids - allow liquids to cool before placing into the processing bowl.
- Do not move appliance while in operation.
- Do not place any part of the food processor in a microwave oven.
- Do not fill the processing bowl above the 12 cup liquid level (2.8L) or 16 cup dry level (shredding). Always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Never remove the lid while the appliance is operating. Always use the POWER/OFF or PAUSE buttons to stop the machine before lid removal.
- Care should be taken when removing the food from the processing bowl by ensuring the motor and blade/disc has completely stopped before disassembling. Ensure the POWER/OFF button has been pressed to switch the motor off and unplug the power cord from the power outlet before removing the lid from the processing bowl. The processing bowl should then be unlocked from the motor body and the blade/disc should be carefully removed before attempting to remove the processed food.
- Do not use harsh abrasive, caustic cleaners or oven cleaners when cleaning the appliance.
- Strictly follow the care and cleaning instructions described in this book.
- To avoid possible malfunction of work bowl switch, never store the food processor with pusher assembly in locked position.
- This appliance is for household use only. Do not use the appliance for anything other than its intended purpose as described in this book. Do not use outdoors. Do not use in moving vehicles or boats.
- The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.
- Do not leave the appliance unattended when in use.
- Ensure the motor and blade/disc have completely stopped before disassembling. Ensure the POWER/OFF button has been pressed to switch the motor off and unplug the power cord from the power outlet when not in use, if left unattended and before assembling, cleaning or storing.
- This appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.
- Regularly inspect the power cord, power plug and actual appliance for any damage. Do not operate if damaged in any way or after the appliance malfunctions. Immediately cease use of the appliance and visit www.Breville.com or call Breville Consumer Service for examination, repair or adjustment.
- For any maintenance other than cleaning, visit www.Breville.com or call Breville Consumer Service.
- This appliance is equipped with a power cord having a grounding wire with a grounding plug. The appliance must be grounded using a 3-hole properly grounded outlet. In the event of an electrical short circuit, grounding reduces the risk of electrical shock.
- If the power outlet is a standard 2-prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.
BREVILLE RECOMMENDS SAFETY FIRST

- Do not, under any circumstances, cut or remove the third (ground) prong from the power cord or use an adapter.
- Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

BREVILLE ASSIST™ PLUG

Your Breville appliance comes with a unique Assist™ Plug, conveniently designed with a finger hole in the power plug for easy and safe removal from the wall outlet. For safety reasons it is recommended you plug your Breville appliance directly into its own electrical outlet on a dedicated circuit separate from other appliances. If the electric circuit is overloaded with other appliances, your appliance may not function properly. Use in conjunction with a power strip or extension cord is not recommended.

SHORT CORD INSTRUCTIONS

Your Breville appliance is fitted with a short power supply cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with a longer cord. Do not allow children to use or be near this appliance without close adult supervision. Longer detachable power supply cords or extension cords are not recommended but may be used if care is exercised. If an extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally and (3) the extension cord must include a 3-prong grounding plug.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS
KNOW
your Breville product
A. Small Food Pusher
   For improved processing control of smaller ingredients. It also doubles as a measuring cup for adding/measuring ingredients. The food processor will run continually whether the small pusher is in or out.

B. Large Food Pusher
   For pushing food down the feed chute. The food processor will not start unless the large pusher is in place correctly.

C. Super Wide Feed Chute
D. Processing Lid
   Locks onto the processing bowl.

E. PULSE button
   Press down and hold briefly for short bursts of power. The motor will automatically stop after the PULSE button has been released.

F. START/PAUSE button
G. POWER/OFF button
   Provides power to the food processor unit only. START/PAUSE is required to be pressed to start operating the food processor.

H. Feed Chute Safety System
   Prevents the motor from operating unless the bowl, lid and large food pusher are correctly locked in position.

I. Silicone Seal
   Reduces the chance of leakage while processing large volumes of liquid ingredients.

J. Processing Bowl
   16 cup bowl for dry ingredients and 12 cups for liquid (wet ingredients). The processing bowl locks onto the motor base.

K. Count-Up & Count-Down Timer
   Used to set desired time required for processing. Can count up or down, stopping the processor once the time is reached in count down mode.

L. LCD Display
   Displays the timing function.

M. Direct Drive Motor
   With safety braking system.

N. Non-Skid Rubber Feet
   For added safety and stability.

O. Julienne Disc
   Use this disc for julienning vegetables.

P. French Fry/Vegetable Stick Disc
   Use this disc for french fries or thick cut vegetables.

Q. Reversible Shredding Disc
   Use one side for small/thin shredding and the other side for coarse shredding.

R. Adjustable Slicer
   Use this disc for slicing ingredients. Able to slice with 24 settings from 0.3mm - 8mm thick.

S. Emulsifying Disc
   Use this attachment for whisking of eggs and cream.

T. Micro-Serrated Universal S Blade™
   Swift action for chopping, mixing, whipping and blending a variety of ingredients.

U. Dough Blade
   Blunt blade designed for a softer action of combining dough ingredients.

V. Mini Processing Blade
   Used for chopping, mixing, whipping and blending a variety of ingredients.

W. Disc Spindle
   Fits onto bowl drive coupling and is used to hold the Adjustable Slicer and discs in position. Use Disc Spindle with Julienne Disc, French Fry/Vegetable Stick Disc, Reversible Shredding Disc, Emulsifying Disc, and Adjustable Slicer.

X. Storage Container
   Used for storing blades and disc when they are not in use.

NOT SHOWN

Cleaning Brush
   For cleaning the processor bowl, blades and discs. The flat end is designed as a scraper to remove food particles from crevices.

Plastic Spatula
   For scraping the sides of the processing bowl helping to process ingredients evenly.

2.5 Cup Mini Processing Bowl
   For processing small volumes of ingredients.

Cord Storage
   Cord can be pushed into the housing to reduce length.

Breville Assist™ Plug
   Ergonomic ring-pull design allows the power plug to be easily removed from the power outlet.

NOTE

Processing bowls and attachments are BPA free.
ASSEMBLING
your Breville product
BEFORE FIRST USE

Before using your Breville Food Processor, become familiar with all the parts. Remove all packaging materials and promotional labels, being careful when handling the processing blades and discs as they are very sharp. Wash the processing bowl, processing lid and other attachments in warm, soapy water. Rinse and dry thoroughly. (Refer to cleaning, care and storage section).

1. Place the motor base on a dry, level work surface. Place the processing bowl on to the motor base with the handle in line with the ALIGN HANDLE graphic on the motor base.

2. Turn the processing bowl clockwise until the handle aligns with the TURN TO LOCK graphic. The processing bowl should be securely locked into position.

3. If using a disc, first assemble the disc spindle onto the bowl drive coupling. Orientate the disc so that the side you wish to use is facing upwards. Hold the disc by the center plastic moulding and position the central hole above the disc spindle. Push down firmly until fitted correctly. (Please note that these discs only fit the larger processing bowl).

4. If using the processing blades, carefully grasp either the S Blade™, dough blade or mini processing blade using the central plastic support and position it over the bowl drive coupling and push down until inserted correctly.

If using the mini processing blade, ensure the mini processing bowl is assembled into the large bowl first.
ASSEMBLING YOUR BREVILLE PRODUCT

5. Place the processing lid onto the processing bowl so the feed chute is slightly right of the bowl handle and the arrow graphics are aligned. Holding the feed chute and pressing down firmly at the same time, turn the lid clockwise (as indicated by the graphic) so the LOCKING TAB on the lid slots into the 'Interlocking Safety Catch' on the handle. The lid should be securely locked into position.

NOTE
The food processor will not start unless the large food pusher is inserted correctly into place.

6. Insert the power plug into a 110/120V power outlet.

7. Press the POWER/OFF button to turn your food processor on. The red light will illuminate around the POWER/OFF button to indicate that the processor is on.

8. Press the START/PAUSE button to switch the motor on and operate continuously.

NOTE
If a time is not set, the timer will automatically count up during processing.

CAUTION
The processing blades (including the mini bowl blade) and discs are extremely sharp, handle with care at all times.

9. To set the timer, press the ▲ ▼ buttons located to the left of the timing window. Time will move up by 5 second intervals, from 0 to 30 seconds. From 30 seconds to 2 minutes the time will increase in 10 second intervals and from 2 minutes to 9.59 minutes the time will increases in 20 second intervals.

10. Once the time is set, press the START/PAUSE button and the timer will start to count down.

11. Ensure the large food pusher is inserted correctly into place. The food processor will not start until pusher is in place. Once the timer has finished, the food processor will stop and go into STANDBY mode. Three (3) beeps will sound to indicate that the processing is complete. The processor incorporates a 'Safety Interlock System' that ensures the unit will not start without the large food pusher in position. Processing will stop automatically, once the large food pusher has been removed from the lid. The CHUTE FILL MAX graphic indicates the maximum volume of food to be placed in the chute for the pusher to activate the unit.
12. At the end of processing, always wait until the blades or discs have stopped spinning before unlocking and removing the lid. To remove the processing lid, ensure the POWER/OFF button has been pressed, and the cord is unplugged from the power outlet. Holding the feed chute and pressing down firmly at the same time, turn the lid counter-clockwise so that the arrow graphics are no longer aligned.

**NOTE**

As a safety feature, the food processor will automatically switch off when the lid is unlocked; however, it is good practice to manually switch off the food processor using the POWER/OFF button before removing the lid.

13. Remove the processing bowl (before removing blade or discs) by turning it counter-clockwise until the handle is in line with the ALIGN Handle graphic. Lift the bowl off the motor shaft. When removing the discs - carefully remove by gripping the plastic hub on the center of the disc and lifting the disc up and away from the pin on the spindle.

**NOTE**

Reassemble the food processor by locking the processing bowl into position before attaching blade, disc or lid.

**NOTE**

Care should be taken when removing the food from the processing bowl by ensuring the motor and processing blade or disc has completely stopped before disassembling. Ensure the POWER/OFF button is pressed to switch the motor off, and unplug the cord from the power outlet before removing the lid from the processing bowl. The processing bowl should then be unlocked from the motor body, then the processing blade or disc should be removed before attempting to remove the processed food.
OVERLOAD PROTECTION SYSTEM

If the motor overloads, the food processor will go to STANDBY mode and the OVERLOAD icon in the LCD will start to flash. The food processor can still be switched off by pressing the POWER/OFF button. To operate the food processor again, allow the machine to cool for approximately 30 minutes.

Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal. If this happens, do not process for longer than 1 minute.

If the blades or discs should jam while processing, ensure the POWER/OFF button is pressed to switch the motor off and then unplug the power cord from the power outlet. Remove the processing lid and adjust any food wedged between the blade and the processing bowl or in the disc. Replace the lid and proceed as normal. If this occurs again, the processing bowl may be overloaded, so remove some of the food and process in smaller batches.

NOTE

The food processor is designed so the motor will not operate without the processing bowl and lid correctly locked into position and the pusher inserted into the feed chute. In the event that the food processor starts without the lid correctly locked into position, immediately disconnect at the power outlet and contact Breville Customer Service.
BASIC FOOD PROCESSING TECHNIQUES

for your Breville product
The food processor can process food in a variety of ways depending on which blade or disc you choose.

**CHOPPING WITH THE MICRO-SERRATED S BLADE™**
The Micro-serrated universal S Blade™ chops raw and cooked food to the consistency required, from coarsely chopped to minced. For many large processing tasks, the micro-serrated S Blade™ will cut the processing time needed to achieve the desired results. The result depends on the type of food and how long the food is processed. Always remember to place the S Blade™ into the processing bowl before adding the food.

**NOTE**
To avoid over-processing, check the consistency frequently. For many processing tasks we recommend to use the PULSE button, as it may only take a few seconds to fully process the food to the desired consistency. If necessary, press the POWER/OFF button, unlock the lid and use the spatula to scrape down the sides of the bowl to ensure even processing.

**Raw Vegetables, Fruit and Cooked Meats**
Trim and cut food into 1 inch (2.5cm) cubes. Process no more than 8 cups at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

**Spanish Onion wedges**
**Chopped Spanish Onion**

**Raw meat, chicken and fish**
Trim and cut food into 1 inch (2.5cm) cubes. Ensure all bones are removed. Chill well until firm as this will help to cut through the food more readily. Process no more than 2 ¼ pounds (or 1kg of raw meat for no more than 30 seconds at a time) using the START/PAUSE button until chopped or minced to desired size or consistency.

**Cubed Beef**
**Minced Beef**
**Garlic, Chili and Ginger**

For garlic, peel cloves and leave whole. For chili, leave whole (remove seeds for milder chili). For ginger, peel and cut into 1 inch (2.5cm) cubes. Process until chopped to desired consistency. Store chopped garlic or chili mixed with a little vegetable oil in an airtight container in refrigerator for up to 1 week. Mix ginger with a little Sherry. If adding garlic, chili or ginger to other ingredients, drop whole pieces down the small feed chute while the motor is running.

**Nuts**

Process no more than 6 cups shelled nuts at a time using the PULSE button at 1-2 second intervals until chopped to desired size.

**Dried fruit**

As dried fruit can be sticky, place in freezer for about 10 minutes (this prevents the fruit sticking to the blades). Process no more than 4 cups at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

**Herbs**

Wash and dry herbs thoroughly. Remove any coarse stems. Process no more than 2 bunches (approx. 4 cups) at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

**NOTE**

If chopping fruit to add to cake batter, process the fruit before making the batter, adding a little flour from recipe quantity to prevent fruit from sticking to the S Blade—processing blade.
BASIC FOOD PROCESSING TECHNIQUES

Citrus peel
Remove the peel from the fruit using a vegetable peeler and cut into 1 inch (2.5cm) pieces. Process no more than 6 cups at a time together with ¾ cup granulated sugar and using the PULSE button at 1-2 second intervals until chopped to desired size.

**NOTE**
The white pith between the skin and citrus flesh is bitter, so carefully remove the citrus peel ensuring the white pith remains on the fruit.

Hard boiled eggs
After cooking eggs to hard boiled stage, allow to cool then remove shells and cut eggs in half. Process no more than 12 eggs at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

Soft breadcrumbs
Break stale bread into chunks (fresh bread will stick to blades). Process no more than 6 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

**NOTE**
For best results when making bread crumbs, add one slice at a time.

Cookie crumbs
Break cookies into quarters, measure quantity and place into processing bowl. Process no more than 6 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

**NOTE**
Sweet or savory cookies crumbs can be used as an alternative to pastry for sweet or savory pies.

Dried breadcrumbs
Tear bread into chunks and toast in oven until golden and crisp. Do not over brown. Process no more than 6 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

Cake crumbs
Cut cake into small pieces, measure quantity and place into processing bowl. Process no more than 6 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

**PURÉERING WITH THE MICRO-SERRATED S BLADE™**
The S Blade™ purées raw and cooked food to the consistency required, including baby food. For many large processing tasks, blades will cut the processing time needed to achieve the desired results. Always remember to place the S Blade™ into the bowl before adding the food.
BASIC FOOD PROCESSING TECHNIQUES

NOTE
After puréeing the food, carefully remove the S Blade™ and use the spatula to scrape any food adhering to the blade and the processing bowl.

Cooked vegetables
Peel and cut vegetables into 1 inch (2.5cm) cubes. Ensure vegetables are well cooked and softened before processing. Process no more than 10 cups at a time using the START/PAUSE button until food is puréed to desired consistency.

NOTE
After processing vegetables, add stock through the small feed chute, if necessary, to make a smoother purée.

Cooked meat and patés
Trim and cut cooked meat into 1 inch (2.5cm) cubes. For chicken liver paté, leave livers whole. Process no more than 2½ lbs (1kg) for no more than 30 seconds the START/PAUSE button until puréed to desired consistency. For paté, add cream through the small feed chute while motor is running.

NOTE
Add pan juices during processing if mixture becomes too stiff.

Peanut butter
Process shelled peanuts, no more than 6 cups at a time, using the START/PAUSE button until puréed to desired consistency. The mixture will form into a ball.

NOTE
2 cups peanuts will yield approximately 1 cup peanut butter. The natural oil in the butter will separate on standing. Stir before use.

Creamed vegetable soups
Use same process as for cooked vegetables above then with motor running, gradually add no more than 4 cups stock and cream or milk through the small feed chute. Do not exceed LIQUID MAX level.
**BASIC FOOD PROCESSING TECHNIQUES**

**Fresh fruit**
Peel and cut fruit into 1 inch (2.5cm). Ensure any seeds or stones are removed. For hard or firm fruit such as apples and pears, cook until soft before processing. Process no more than 6 cups at a time using the START/PAUSE button until puréed to desired consistency.

**Baby food**
Trim and cut cooked food (meat and/or vegetables) into 1 inch (2.5cm) cubes. Process no more than 8 cups at a time using the START/PAUSE button until puréed to desired consistency.

**NOTE**
Add stock, milk or gravy during processing if mixture becomes too stiff. If required, freeze excess mixture in ice-cube trays, then repack in freezer bags ready for use.

**MIXING WITH THE MICRO-SERRATED S BLADE™**

The S Blade™ mixes ingredients for cakes, batters, and egg-based sauces such as mayonnaise. Always remember to place the S Blade™ into the processing bowl before adding the food.

**Butter cake (Pound cake)**
Place softened butter and sugar into the processing bowl. Process using the START/PAUSE button until mixture is lightly creamed. With the motor running, add eggs one at a time down the small feed chute, mixing well after each addition. Add liquid and dry ingredients to the mixture in the processing bowl and process using the PULSE button until folded through evenly.

If necessary, interrupt the processing, remove the lid and scrape the mixture from the sides of the bowl with a spatula. Replace the lid and if adding dried fruit, nuts, etc., use the PULSE button until folded through evenly.

**Quick-mix cakes and batters**
Use this method for melt 'n mix cakes, packet cakes and crêpe batters. Place all ingredients (starting with the liquid ingredients) into the processing bowl ensuring not to exceed MAX liquid level. Process using the START/PAUSE button until mixed to a smooth consistency. If necessary, interrupt the processing, remove the lid and scrape the mixture from the sides of the bowl with a spatula. Replace the lid and continue, be sure not to over process the mixture.

**Cookie dough**
Insert the S Blade™ into the processing bowl. Place softened butter and sugar into the processing bowl. Process using the START/PAUSE button until lightly creamed. With the motor running, add eggs one at a time down the small feed chute, mixing well after each addition. Place dry ingredients into the processing bowl and use the PULSE button until ingredients are just combined.
BASIC FOOD PROCESSING TECHNIQUES

Add dried fruit, nuts, etc. through the small feed chute and use the PULSE button until the additions are folded through evenly.

Dips and spreads
Using S Blade™ place ingredients into the processing bowl and process using the START/PAUSE button until ingredients are mixed to desired consistency. If necessary, during processing remove the lid and scrape the mixture from the sides of the bowl with a spatula.

KNEADING WITH THE DOUGH BLADE
The edges of the plastic blade provide a softer action for combining dough ingredients.

Melt ‘n mix cookies
Insert the S Blade™ into the processing bowl. Place melted ingredients, followed by liquid ingredients then dry ingredients into the processing bowl. Process ingredients using the PULSE button until just combined. If necessary, interrupt the processing, remove the lid and scrape the mixture from the sides of the bowl with a spatula. Replace the lid and continue but do not over-process the mixture. Add dried fruit, nuts etc. after this step using PULSE button until folded through evenly.

Sorbet
Using the S Blade™, place ripe fruit and sugar syrup into the processing bowl and process until smooth. Transfer this mixture to a plastic dish and freeze until just starting to set. Return frozen mixture to the processing bowl and using the S Blade™, process using the PULSE button until smooth. Return mixture to freezer as before and repeat this process 2-3 times to break down large ice crystals. Using the emulsifying disk, beat egg whites until foamy (see 'Egg Whites', pg 27).

Add frozen fruit purée to egg white foam and process using PULSE button until folded through evenly. Freeze until ready to serve.

Pastry dough
Insert the dough blade into the processing bowl. Place flour and cubed, chilled butter into the processing bowl. Do not process a mixture with more than 6 cups/700g flour. Process using the PULSE button until the butter is absorbed into flour. While motor is running, quickly add liquid through the small feed chute, processing until mixture forms a ball of dough.

Bread dough
Insert the dough blade into the processing bowl. Use instant active dry yeast and include with the dry ingredients in the processing bowl. Do not process a mixture with more than 5 cups/700g flour. Add softened, cubed butter and process using the START/PAUSE button until the butter is absorbed into the flour.
If using oil, with the motor running, add the oil through the small feed chute and process until the mixture forms a soft, elastic ball of dough. Do not over process.

Transfer the dough to a lightly floured surface and knead for a further 5 minutes if necessary until soft and pliable. Place dough into large, greased mixing bowl and stand covered in a warm place until doubled in size. Turn the dough onto a lightly floured surface and knead again until smooth and elastic. Shape the dough, allow to rise in a warm area then bake in a hot oven.

**NOTE**

The dough blade should be used for yeast doughs and doughs that require kneading.

**MINI-BOWL FUNCTION**

The mini processing bowl can be positioned inside the main processing bowl and is used for processing small food quantities. A mini processing blade is provided which fits inside the mini bowl and can be used for chopping, mixing, whipping and blending a variety of foods.

**SLICING, SHREDDING AND GRATING WITH THE DISCS**

**Slicing with the Adjustable Slicing Disc**

The adjustable slice disc slices raw fruit and vegetables to a consistent thickness, with 24 settings from fine (0.33mm) to thick (8.0mm).

For many large processing tasks, the adjustable slicing disc will cut the processing time needed to achieve the desired results. The result depends on the type of food and how the food is positioned into the feed chute.

For smaller foods, the small feed chute provides greater control for adjustable slicing. To adjust slicing height, hold the adjustable slicing disc outer edge with one hand, turn the adjustment dial on the underside of the disc to set the height. An arrow graphic indicates the height to which the blade is set. Place the adjustable slicer on the disc spindle in the processing bowl. Close the lid and insert the large pusher to operate.

**NOTE**

There may be slight variation in slice thickness depending on the food being processed and force applied with the feed chute pusher.
Do not overfill the feed chute before slicing. The pusher will not activate the unit if the chute is overfilled. A MAX level graphic indicates the maximum fill level.

⚠️ WARNING
Adjustable Slicing Disc blade is sharp, keep hands away from the blade.

NOTE
Placing items to the far left in the large feed chute provides stability and helps to make more accurate slices.

Shredding and Grating with the Reversible Shredding Disc

Slicing and shredding
1. Place the desired cutting disc onto the disc spindle in the processing bowl.
2. Prepare food as directed in the following food categories or recipes.
3. Pack food into the feed chute as directed in the following food categories. For smaller size food leave the large pusher in place and use the small pusher instead. The food should fit snugly so it is supported upright in the feed chute, but not so tight that it prevents the food from easily moving down the feed chute when guided by the food pusher.
4. Process using the START/PAUSE button while at same time, gently guiding the food down the feed chute using the food pusher. Never force the food down as this will damage the discs. Apply light pressure for soft foods such as tomatoes and bananas; medium pressure for firmer foods such as potatoes and apples; and firm pressure for hard foods such as Parmesan cheese and deli meats such as salami.
5. Repeat this process until all food has been sliced, shredded or grated.

NOTE
Use adjustable Slicing Disc with Disc Spindle.

Both thick and thin grating can be achieved by using the coarse/fine shredding disc. Use one side of the disc for coarse shredding and the other side for fine shredding. Carefully turn over the disc so that the process required is facing upwards.
Round Fruit and Vegetables
Prepare fruit or vegetables by washing or peeling, and coring or seeding (if necessary). For small fruit and vegetables (e.g. kiwi fruit, Roma tomatoes), trim one end so the food sits flat in the feed chute.
For large fruit and vegetables (e.g. apples), cut in half (if required) to fit in the feed chute. Pack into the feed chute from left to right with the adjustable slicing disc at the slot number required for the desired thickness.

Tomatoes in chute  Sliced tomatoes

Apples in chute  Sliced apples

Long Fruit and Vegetables
Prepare fruit or vegetables by washing or peeling. First cut the food to fit the length of the feed chute (no more than 5 ¼ inches; 14cm). If food fits without the need to cut, trim one end so that it sits flat in feed chute or the food should be able to lie on the side if you require a long thin slice of vegetable or fruit.
Pack food vertically or horizontally, into the feed chute with cut side facing disc.
The small feed chute can be used for long vegetables such as carrots and zucchini.

Zucchini in chute  Sliced zucchini

⚠️ WARNING
When slicing and shredding, always use the food pusher to guide food down the feed chute. Never put your fingers or spatula into the feed chute. Always wait for the disc to stop spinning before removing the lid.

Leafy Vegetables
For cabbage, wash and shake off excess water. Cut into wedges to fit feed chute. For lettuce, separate leaves, wash and dry thoroughly, then roll up and pack vertically into feed chute. Slice or shred.
NOTE

Slicing or shredding is not recommended for spinach. To process spinach, wash and dry thoroughly, tear into pieces and use mini chopping blade or S Blade™.

Deli Meats
Cut the meat to fit the length of the feed chute (no more than 5 ¼ inches (14cm)). Pack into the feed chute with the cut side facing disc.

Lettuce in chute  Sliced lettuce
Salami in chute  Sliced salami

Cheese
Caution should always be taken when processing cheese in a food processor. For soft cheese such as Mozzarella and Bocconcini, partially freeze, until firm otherwise it will jam in the disc. For hard cheese such as Parmesan, check first that it is not too hard otherwise it will damage the disc - the cheese should slice easily with a sharp knife. For round cheese such as Mozzarella and Bocconcini, slice one end and pack into the feed chute so the flat end is facing the disc. For wedge-shaped cheese, pack 2 pieces side by side into chute to form a rectangular shape (one piece with tip facing down, other piece with tip facing up). Slice or shred.

Chocolate
Break block of chocolate into small pieces. Chill until firm. Pack into the small feed chute. Shred.

JULIENNE DISC

NOTE

Use Julienne Disc with Disc Spindle.

The Julienne disc is positioned on the disc spindle in the main processing bowl and cuts food into long thin strips. Common items to be juliened include carrots, zucchini, potato and celery. For longer strips, use the large feed chute and lie the foods down horizontally. For shorter match stick size strips use the small feed chute and pusher.
FRENCH FRY/VEGETABLE STICK DISC

NOTE
Use French Fry/Vegetable Disc with Disc Spindle.

The french fry/vegetable stick cutting disc is positioned on the disc spindle in the main processing bowl and cuts food into long chunky lengths. This disc is used primarily for potatoes, however, a variety of foods can be used for this application. If using large potatoes, lie them down in feed chute for extra long strips.

For best results, position the pusher so that firm pressure is applied onto the food to be processed.

Press the START/PAUSE button.

NOTE
When processing with the french fry disc, the last piece of each food processed may become caught in the cutting blade. This is normal, however, the disc could become unbalanced. To reduce vibration we recommend the pusher is quickly removed from the feed chute after each piece of food is processed so the motor stops quickly. Insert the next piece of food and repeat the process.

With some foods it may be necessary to remove the lid. Remove the disc from the bowl, and clear the lodged food before proceeding.

WHIPPING WITH THE EMULSIFYING DISC

The emulsifying disc is positioned on the disc spindle in the main processing bowl and is used to aerate ingredients.

NOTE
When using the emulsifying disc, insert the disc spindle before adding ingredients.

Egg whites

Ensure the processing bowl and emulsifying disc are clean, dry and free of any fat residue.

Place a minimum of 6 egg whites and a pinch of salt into the processing bowl. Process using the START/PAUSE button until egg whites are foamy (about 1 minute). With the motor running, slowly add 1 tablespoon lemon juice through the small feed chute to help stabilize the egg white foam.

NOTE
The foamed egg whites are not recommended for making meringue (refer to processing tips).
**Egg sauces**
(Mayonnaise, Hollandaise, Bearnaise)
Using the emulsifying disc, place a minimum of 6 egg yolks or 4 whole eggs into the processing bowl with seasonings and vinegar. Process using START/PAUSE button until mixture is light and creamy (about 2 minutes).

For Mayonnaise: using the S Blade™, with the motor running, slowly add oil through the small feed chute until mixed to desired consistency.
Do not exceed LIQUID MAX level.
For Hollandaise or Bearnaise: using the emulsifying disc, with the motor running, slowly add warm, melted butter through the small feed chute until mixed to desired consistency.
Do not exceed LIQUID MAX level.

**Milkshakes**
Place milk, flavorings and ice-cream into the processing bowl and using the emulsifying disc, process using START/PAUSE button until frothy. To reduce the risk of leaks, do not use more than 3⅓ cups of liquid when processing Milkshakes using the emulsifying disc.

**Whipped cream**
Place 2⅔ cups (600ml) well-chilled cream into the processing bowl and using the emulsifying disc, process using the PULSE button until whipped to desired consistency.
FOOD PROCESSING
AT A GLANCE

for your Breville product
# FOOD PROCESSING AT A GLANCE

For more information about preparation of food and how to process, refer to basic processing techniques. For specific recipes, refer to the recipe section.

<table>
<thead>
<tr>
<th>FOOD</th>
<th>BLADE TYPE</th>
<th>ADJUSTABLE SLICING DISC THICKNESS</th>
<th>RECOMMENDED DISC TYPE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avocado</td>
<td>S Blade™ or mini blade Use: Guacamole</td>
<td>2 - 5</td>
<td></td>
</tr>
<tr>
<td>Asparagus (cooked)</td>
<td>S Blade™ or mini blade Use: Asparagus dip</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beets</td>
<td>S Blade™ or mini blade Use: Broccoli soup</td>
<td>2 - 5</td>
<td>Shredding Use: Salad</td>
</tr>
<tr>
<td>Broccoli (cooked)</td>
<td>S Blade™ or mini blade Use: Broccoli soup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Butternut Squash</td>
<td>S Blade™ or mini blade Use: Butternut Squash soup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cabbage</td>
<td>S Blade™ or mini blade Use: Vegetable soup</td>
<td>Thin 1-2 and med 2-3 Use: Accompaniment</td>
<td>Shredding Use: Salad</td>
</tr>
<tr>
<td>Carrot</td>
<td>S Blade™ or mini blade Use: Vegetable soup</td>
<td>0 - 5</td>
<td>Shredding Use: Salad</td>
</tr>
<tr>
<td>Cauliflower (cooked)</td>
<td>S Blade™ or mini blade Use: Cauliflower soup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Celery</td>
<td>S Blade™ or mini blade Use: Vegetable soup</td>
<td>Thin 1-2 med 2-3 Use: Salad</td>
<td></td>
</tr>
<tr>
<td>Chili Pepper</td>
<td>S Blade™ or mini blade Use: Seasoning</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggplant</td>
<td>S Blade™ or mini blade Use: Accompaniment, soups</td>
<td>2 - 5 Use: Grilled eggplant</td>
<td>Shred or Julienne Use: Accompaniment to dishes</td>
</tr>
<tr>
<td>Garlic</td>
<td>S Blade™ or mini blade Use: Seasoning</td>
<td>0-2</td>
<td>Garlic chips</td>
</tr>
<tr>
<td>Ginger</td>
<td>S Blade™ or mini blade Use: Seasoning</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Herbs</td>
<td>S Blade™ or mini blade Use: Seasoning pesto</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leeks (cooked)</td>
<td>S Blade™ or mini blade Use: Cooked for soups</td>
<td>2-5</td>
<td>Use: Vegetable soup</td>
</tr>
<tr>
<td>Lettuce</td>
<td></td>
<td>2-4</td>
<td>Use: Salad</td>
</tr>
<tr>
<td>Mushrooms (raw)</td>
<td>S Blade™ or mini blade Use: Vegetable soup</td>
<td>4-6 Use: Salad, vegetable soup, mushroom sauce, mushroom soup</td>
<td></td>
</tr>
<tr>
<td>Mushrooms (cooked)</td>
<td>S Blade™ Use: Mushroom soup</td>
<td>4-6 Use: Salad, vegetable soup, mushroom sauce, mushroom soup</td>
<td></td>
</tr>
<tr>
<td>Onion</td>
<td>S Blade™ or mini blade Use: Soups, sauces</td>
<td>0-5</td>
<td>Use: Salad</td>
</tr>
<tr>
<td>Parsnip</td>
<td>S Blade™ or mini blade Use: Vegetable soup, parsnip puree</td>
<td>2-5 Use: Vegetable lasagna</td>
<td></td>
</tr>
<tr>
<td>FOOD</td>
<td>BLADE TYPE</td>
<td>ADJUSTABLE SLICING DISC THICKNESS</td>
<td>RECOMMENDED DISC TYPE</td>
</tr>
<tr>
<td>-----------------------</td>
<td>---------------------------------</td>
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<td>-------------------------------------------------------</td>
</tr>
<tr>
<td>Parsnip (cooked)</td>
<td>S Blade™ or mini blade</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Accompaniment</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peas (cooked)</td>
<td>S Blade™ or mini blade</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Accompaniment, baby food</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potatoes</td>
<td>S Blade™ or mini blade</td>
<td>0.5 - 6</td>
<td>French Fry / Julienne / Shredder</td>
</tr>
<tr>
<td></td>
<td>Use: Mash potato</td>
<td></td>
<td>Use: French fries, hash browns</td>
</tr>
<tr>
<td>Potatoes (cooked)</td>
<td>S Blade™ or mini blade</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Mash potato</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pumpkin</td>
<td>S Blade™ or mini blade</td>
<td>3-6</td>
<td>Shredder - Coarse or fine</td>
</tr>
<tr>
<td></td>
<td>Use: Pumpkin frittata</td>
<td></td>
<td>Use: Salad</td>
</tr>
<tr>
<td>Pumpkin (cooked)</td>
<td>S Blade™ or mini blade</td>
<td>3-6</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Mash pumpkin, pumpkin</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>soup, pumpkin scones</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spinach</td>
<td>S Blade™ or mini blade</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Accompaniment</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spinach (cooked)</td>
<td>S Blade™ or mini blade</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Creamed spinach</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomatoes</td>
<td>S Blade™ or mini blade</td>
<td>2-5</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Salsa</td>
<td></td>
<td>Use: sandwich filling, caprese salad, tomato relish</td>
</tr>
<tr>
<td>Turnip</td>
<td>S Blade™ or mini blade</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Vegetable soup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Zucchini</td>
<td>S Blade™ or mini blade</td>
<td>3-6</td>
<td>Shredder - Coarse or fine</td>
</tr>
<tr>
<td></td>
<td>Use: Vegetable soup</td>
<td></td>
<td>Use: Salad, frittata</td>
</tr>
<tr>
<td>Apple</td>
<td>S Blade™ or mini blade</td>
<td>2-5</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Apple sauce</td>
<td></td>
<td>Use: Apple pie</td>
</tr>
<tr>
<td>Apple (cooked)</td>
<td>S Blade™ or mini blade</td>
<td>4-6</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Baby food</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Banana</td>
<td>S Blade™ or mini blade</td>
<td>4-6</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Dessert sauces</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Berries</td>
<td>S Blade™ or mini blade</td>
<td>4-6</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Fruit salad, fruit coulis</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Citrus Fruit</td>
<td>S Blade™ or mini blade</td>
<td>4-6</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Fruit mince</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Citrus Peel</td>
<td>S Blade™ or mini blade</td>
<td>4-6</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Fruit mince</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dried Fruit</td>
<td>S Blade™ or mini blade</td>
<td>4-6</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Fruit salad, dessert sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kiwi fruit</td>
<td>S Blade™ or mini blade</td>
<td>4-6</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Fruit salad, dessert sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mango</td>
<td>S Blade™ or mini blade</td>
<td>4-6</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Use: Fruit salad, dessert sauce</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
# Food Processing at a Glance

<table>
<thead>
<tr>
<th>Food</th>
<th>Blade Type</th>
<th>Adjustable Slicing Disc Thickness</th>
<th>Recommended Disc Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Melon (Honeydew/cantaloupe)</td>
<td>S Blade™ or mini blade&lt;br&gt;Use: Fruit salad</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pear</td>
<td>S Blade™ or mini blade&lt;br&gt;Use: Fruit salad</td>
<td>4-6&lt;br&gt;Use: Pear pie</td>
<td></td>
</tr>
<tr>
<td>Pear (cooked)</td>
<td>S Blade™ or mini blade&lt;br&gt;Use: Baby food</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pineapple</td>
<td>S Blade™ or mini blade&lt;br&gt;Use: Fruit salad</td>
<td>2-5&lt;br&gt;Use: Sliced pineapple rings, pineapple upside down cake</td>
<td></td>
</tr>
<tr>
<td>Stone Fruit (Apricot, nectarine, peach, plum)</td>
<td>S Blade™ or mini blade&lt;br&gt;Use: Fruit salad, dessert sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Strawberries</td>
<td>S Blade™ or mini blade&lt;br&gt;Use: Fruit salad, dessert sauce</td>
<td>2-5&lt;br&gt;Use: Strawberry pancakes, fresh fruit tart</td>
<td></td>
</tr>
<tr>
<td>Batters</td>
<td>S Blade™&lt;br&gt;Use: Cakes, pancake, waffle batter</td>
<td></td>
<td>Emulsifying&lt;br&gt;Use: Cakes, muffins, crepes</td>
</tr>
<tr>
<td>Breadcrumbs</td>
<td>S Blade™ or mini blade&lt;br&gt;Use: Coatings, breadcrumb stuffing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td></td>
<td>2-5&lt;br&gt;Use: Garnish, sandwich fillings</td>
<td>Shredder - Coarse or fine&lt;br&gt;Use: Grated cheese for pizza</td>
</tr>
<tr>
<td>Chocolate</td>
<td>S Blade™ or mini blade&lt;br&gt;Use: Chocolate ganache</td>
<td></td>
<td>Shredder - Coarse or fine&lt;br&gt;Use: Dessert decoration</td>
</tr>
<tr>
<td>Cream Cheese</td>
<td>S Blade™ or mini blade&lt;br&gt;Use: Dips, cheese cake</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Doughs</td>
<td>Dough&lt;br&gt;Use: Pastry, dough</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg Whites</td>
<td></td>
<td></td>
<td>Emulsifying&lt;br&gt;Use: Egg foams (not recommended for meringue)</td>
</tr>
<tr>
<td>Eggs (hard boiled)</td>
<td>S Blade™ or mini blade&lt;br&gt;Use: Sandwich filling, deviled eggs</td>
<td>2-5&lt;br&gt;Use: Sandwich filling</td>
<td></td>
</tr>
<tr>
<td>Eggs (whole or yolks)</td>
<td></td>
<td></td>
<td>Emulsifying&lt;br&gt;Use: Mayonnaise</td>
</tr>
<tr>
<td>Meat (raw)</td>
<td>S Blade™&lt;br&gt;Use: Meatloaf, burgers, meatballs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meat (cooked)</td>
<td>S Blade™&lt;br&gt;Use: Sandwich fillings, pate, baby food</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meat (deli)</td>
<td></td>
<td>1-6&lt;br&gt;Use: Sandwiches, antipasto, pizza toppings</td>
<td></td>
</tr>
</tbody>
</table>
PROCESSING TIPS

- Do not fill the processing bowl above the liquid LIQUID MAX for wet ingredients. Always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- To avoid over-processing when coarsely chopping food, frequently check consistency. Use the spatula to scrape down the sides of bowl to ensure an even texture.
- If chopping fruit to add to cake batter, process before making batter, adding a little flour from quantity recommended in recipe to prevent fruit from sticking to blades.
- When crumbing bread for stuffing, use stale bread as fresh bread sticks to blades.
- Add liquid to pureed foods after processing.
- Use the small feed chute when adding liquid to processed mixtures.
- Peanut butter made in the food processor will separate on standing. Stir just before use.
- When processing a variety of ingredients, it is not necessary to remove them after each addition, unless they exceed the MAX level marking.
- When mixing dry and wet ingredients, the mixture will process more evenly if the wet ingredients are placed in the bowl preceding the dry ingredients.
- Egg white foams used for aerating mixtures such as fruit sorbet, work successfully. A minimum of 6 egg whites is recommended. It is recommended to use the emulsifying disc to maximize the effect.
- Beating egg whites for meringue requires lengthy beating to dissolve the sugar and entrap the air. It is not recommended to use the emulsifying disc for best results.

- Before slicing and shredding, trim the food to fit the feed chute. Do not overfill beyond the CHUTE FILL MAX indicator.
- Before slicing and shredding softer structured foods (such as meat), partially freeze until just firm.
CARE, CLEANING & STORAGE

of your Breville product
CARE AND CLEANING

When finished processing, remove the power cord from the power outlet.

Motor Base
Wipe the motor base with a clean, damp cloth after each use. Dry thoroughly with a soft, clean cloth.

Processing Bowl and Lid
Hand wash in hot, soapy water using a mild detergent. Do not use a scouring sponge or pad or abrasive cleaners as they will scratch the plastic surface. The plastic parts may occasionally be washed in the dishwasher (top shelf only). It is not recommended on a regular basis, as prolonged exposure to hot water temperatures and harsh detergents will damage and shorten the life of the plastic.

NOTE
The silicone seal is dishwasher safe and can be left on the processing lid during cleaning.

S Blade™ Mini Processing Blade, Dough Blade and Discs
Hand wash the bowl and lid. Use the cleaning brush accessory to scrub stubborn foods off the blades and discs. The handle end of the brush is designed for scraping. To avoid accidental cuts, do not leave S Blade™ or discs to soak in sudsy water. The S Blade™, dough blade, discs and disc spindle can also be washed in the dishwasher (top shelf only).

Food Stains and Odors
Foods such as carrot may leave a stain on plastic parts while other foods such as garlic may leave a strong odor. To remove either, soak the parts for 5 minutes in 2 liters of water with ½ cup lemon juice added. Rinse and wash as normal.

STORAGE

• Ensure the food processor is switched off and the power cord is unplugged.
• Ensure all parts of the food processor are clean and dry.
• Carefully grasp the S Blade™ using the disc spindle. The S Blade™ and mini processing blade, should be stored in the storage box when not in use. The mini processing bowl can be stored inside the main processing bowl when not in use.
• Place the lid on top of the processing bowl but DO NOT turn clockwise to the locked position to store as unnecessary strain will be placed on the operating and safety switches on the processing bowl and the motor base.
• Place the large food pusher, with the small food pusher inserted, into position in the feed chute.
• Place the discs in the storage container and store in a safe place out of the reach of children to avoid accidental cuts. It is not recommended to store the discs in a drawer with other utensils.

NOTE
The large french fry disc must be placed in the back slot in the storage container.

NOTE
The accessories storage container can stand upright on its back to save cupboard space. Make sure it is fully snapped closed.

• Store your Food Processor upright on the kitchen bench or in an easily accessible cupboard.
• Do not place or store anything on top of the food processor.
WARNING

The processing blades and discs are extremely sharp, handle with care at all times.

Never immerse the motor base, power cord or power plug in water or any other liquid.

Never store your food processor with the bowl fixed and lid locked into position. Doing so will cause unnecessary strain on the auto operating switch on the handle of the processing bowl and the automatic safety switch on the motor base.

Do not put any part of the food processor in the microwave oven.
## TROUBLESHOOTING

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>EASY SOLUTION</th>
</tr>
</thead>
</table>
| Food is unevenly processed                | • Ingredients should be cut evenly into 1 inch (2.5cm) pieces before processing.  
• Ingredients should be processed in batches to avoid overloading. |
| Slices are slanted or uneven.             | • Place evenly cut food into the feed chute.  
• Apply even pressure on the pusher. |
| Food falls over in the feed chute          | • The large feed chute must be packed full for best results. If processing smaller quantities, place items to the far left in the feed chute, or use the small feed chute. |
| Some food remains on top of the disc after processing | • It is normal for small pieces to remain after processing. |
| Motor slows down when kneading dough       | • Amount of dough may exceed maximum capacity. Remove half and process in two batches.  
• Dough may be too wet (see next page). If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time until the motor speeds up. Process until dough cleans the side of the processing bowl. |
| Dough blade doesn’t fully incorporate ingredients | • When kneading dough, always start the food processor before adding liquid. Add liquid in a slow, steady stream, allowing the dry ingredients to absorb it. If too much liquid is added, wait until ingredients in the processing bowl have mixed, then add remaining liquid slowly (do not turn off the machine). Pour liquid onto the dough as it passes under the feed chute opening; do not pour liquid directly onto the bottom of the processing bowl. |
| Dough doesn’t clean inside of the processing bowl | • Amount of dough may exceed food processor maximum capacity. Remove half and process in two batches.  
• Dough may be too dry (see next page). |
<p>| Dough nub forms on top of dough blade and dough does not become uniformly kneaded. | • Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the processing bowl. |</p>
<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>EASY SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dough feels tough after kneading</td>
<td>• Divide dough into 2 or 3 pieces and redistribute evenly in processing bowl. Process 10 seconds or until uniformly soft and pliable.</td>
</tr>
<tr>
<td>Dough is too dry</td>
<td>• While machine is running, add water through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.</td>
</tr>
<tr>
<td>Dough is too wet</td>
<td>• While machine is running, add flour through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.</td>
</tr>
</tbody>
</table>
| The motor does not start                     | • There is a safety interlock switch to prevent the motor from starting if it is not properly assembled. Make sure the processing bowl and lid are securely locked in position.  
  • If you are slicing or shredding and the above solution does not work, make sure that the food contents in the feed chute are cut below the maximum fill line so that the activation rod can engage the motor.  
  • Make sure the large food pusher is inserted in the feed chute low enough to engage safety interlock switch. LCD screen will read “Insert Pusher”.  
  • If the motor still will not start, check the power cord and power outlet. |
| The food processor shuts off during operation| • The lid may have become unlocked; check to make sure it is securely in position.  
  • If the motor overloads, the 'OVERLOAD' icon in the LCD will start to flash. Switch off by pressing the POWER/OFF button and unplug the power cord. Allow the food processor to cool for 20-30 minutes before resuming. |
| The motor slowed down during operation       | • This is normal as some heavier loads (e.g. slicing/shredding cheese) may require the motor to work harder. Reposition the food in the feed chute and continue processing.  
  • The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing. |
| The food processor vibrates/moves during processing | • Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded.  
  • This is normal as some heavier loads may require the motor to work harder. |
RECIPES
HUMMUS
Makes approximately 1 1/2 cups

INGREDIENTS
(2) 15oz cans garbanzo beans (chick peas), well drained
3 cloves garlic, peeled
1/2 cup (120ml) Tahini
1/2 cup (80ml) lemon juice
6oz (177ml) extra virgin olive oil
1 teaspoon salt
1/2 teaspoon paprika

METHOD
1. Assemble the food processor using S Blade™.
2. Place all ingredients except olive oil into processing bowl. With the motor running slowly add oil through the small feed chute, processing until smooth and creamy.
3. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve chilled with slices of pita bread.

MAYONNAISE
Makes approximately 2 cups

INGREDIENTS
3 egg yolks
2 teaspoons Dijon mustard
1 teaspoon seeded mustard
2 cloves garlic, peeled, optional
1 tablespoon white vinegar
1 1/2 cups (375ml) olive oil

METHOD
1. Assemble the food processor using the S Blade™.
2. Place egg yolks, mustard, garlic and vinegar into the processing bowl. With the motor running slowly add oil through the small feed chute, processing until smooth and creamy.

Variations - add one of the following to the prepared mayonnaise:
For a rich, creamy mayonnaise, add 1/4 cup heavy cream
For yogurt mayonnaise, add 1/4 cup plain yogurt.
For lemon mayonnaise, substitute vinegar with lemon juice and add 1 teaspoon grated lemon rind.
SPINACH & ARTICHOKE DIP

INGREDIENTS
1 cup (80g) Parmesan cheese, shredded and separated
½ cup (60g) mozzarella cheese, shredded
1 medium onion, chopped
4 garlic cloves, minced
1 teaspoon olive oil
1 lb. (453g) spinach
16 oz (453g) cream cheese
8 oz (226g) sour cream
6 oz jar of artichoke hearts
1 tablespoon Worcestershire sauce
1 teaspoon Tabasco
Salt & Pepper to taste

METHOD
1. Preheat oven to 400°F (200°C).
2. Assemble the food processing bowl using the reversible shredding disc on the FINE shredding side.
3. Feed the Parmesan cheese through the large feed chute until processed remove from the bowl and separate into 2 x ⅛ cup servings and set aside.
4. Turn the shredding disc over to the COURSE shredding side and feed the mozzarella through the large feed chute until processed remove from the bowl and set aside.
5. Remove the shredding disc and assemble the processor with the S blade™.
6. Cut onion in ¼ and place in the processing bowl and PULSE 10 to 15 times or until medium chop is achieved.
7. Heat a medium sauce pan on medium high heat. Add olive oil and onions. Sweat for 2 min or until onions turn translucent.
8. Add garlic and sweat until fragrant. Add spinach one handful at a time until it cooks down about 30 sec between handfuls.
9. Drain excess water. Add Cream cheese and sour cream and heat until cream cheese is melted and ingredients are combined.
10. Remove from heat and allow to cool.
11. Stir ½ cup of Parmesan cheese, artichoke hearts, Worcestershire, and Tabasco into the mixture. Add Salt and Pepper to taste.
12. With the processing bowl assembled using the S blade™, add the cooled spinach combination and process ingredients until desired consistency scrape down side if necessary. Do not over process, it should be slightly chunky.
13. Remove from processing bowl and put into oven safe casserole dish. Top with the remaining Parmesan and mozzarella cheese.
14. Bake for 20 - 25 minutes or until cheese is melted and bubbling on top.
Alternatively the spinach dip can be baked in a sourdough bread bowl

Serve with crackers or bread.
PESTO SAUCE
Makes approx 1½ cups

INGREDIENTS
2 cups (75g) firmly packed basil leaves (approx 1 large bunch)
2 cloves garlic
2 teaspoons lemon juice
½ cup (50g) pine nuts, toasted
½ cup (60g) Parmesan cheese, grated
½ cup olive oil
Salt and freshly ground black pepper

METHOD
1. Assemble the food processing bowl using the S blade™.
2. Place all ingredients into processing bowl in the order listed. Place lid on bowl and process until all the ingredients are almost smooth. Scrape down sides of bowl if necessary.
3. Spoon into an airtight container and chill until ready to use.

NOTE
Pesto will keep in an airtight container in the refrigerator for a few days. Pour a little extra oil over the top of the pesto and place a piece of plastic wrap on top of the pesto. This will prevent excess browning

AIOLI
Makes approximately 2 cups

INGREDIENTS
1 whole head garlic
4 egg yolks
Juice of 1 lemon
2 teaspoons white vinegar
2 cups/475ml vegetable or olive oil
1 tablespoon thyme
Salt and pepper, to taste

METHOD
1. Assemble the food processor using the emulsifying disc.
2. Pre-heat oven to 400°F (200°C).
3. Slice the top off the garlic bulb and wrap in foil. Place onto an oven tray and roast for 30 minutes or until garlic is softened and fragrant.
4. Remove from the oven and allow to cool slightly. Squeeze garlic from the bulb.
5. Place egg yolks, lemon juice and vinegar into the processing bowl. With the motor running slowly add oil through the feed chute, processing until smooth and creamy. Add roasted garlic and thyme, season to taste.
RECIPES

BUTTERNUT SQUASH SOUP
Makes approximately 1½ liters /quarts

INGREDIENTS
1 leek, trimmed and cleaned
1 in/2.5cm piece fresh ginger, peeled
1 tablespoon butter or oil
1 teaspoon ground cumin
1 lb/450g butternut squash, peeled and cubed
1 medium potato, peeled and cubed
3 cups/710ml chicken stock
1½ cups sour cream, for garnish
Chopped garlic chives, for garnish

METHOD
1. Assemble food processor using the adjustable slicing disc and slice the leek and ginger.
2. Heat butter in a large saucepan, add sliced leek and ginger, sauté until tender, stir in cumin. Add butternut squash, potato and chicken stock, cover and cook until tender. Remove from heat and allow to cool.
4. Place half of the cooled ingredients into processing bowl. Process until smooth and remove. Repeat with remaining ingredients. Reheat soup before serving.

Serve Butternut Squash Soup hot, garnished with 1 tablespoon sour cream and a sprinkle of chives.

NOTE
When making soups always allow the hot ingredients to cool for approx. 30 minutes.

LEEK AND POTATO SOUP
Makes approximately 2 liters/quarts

INGREDIENTS
2 leeks, trimmed and washed
2 tablespoons/28g butter
2 cloves garlic, peeled and crushed
1½ lb/680g potatoes, peeled and roughly chopped
1 cup/235ml chicken stock
1 cup sour cream
Salt and pepper, optional
Chopped chives, for garnish

METHOD
1. Assemble food processor using the adjustable slicing disc and slice the leeks.
2. Heat butter in a large saucepan, add leeks and garlic and sauté for 3-4 minutes until softened. Add potatoes and stock. Cover, bring to the boil then simmer until potatoes are soft. Cool slightly.
4. Place half of the cooled ingredients into the processing bowl. Process until smooth and remove. Repeat with remaining ingredients.
5. Transfer processed mixture back into saucepan, stir in sour cream, season to taste and reheat gently before serving.

Serve hot, garnished with chives.
GOATS CHEESE AND LEEK TART
Serves 6-8

INGREDIENTS
2 leeks, white part only
3 tablespoons (40g) butter
1 tablespoon olive oil
1 tablespoon chopped fresh thyme
Sea salt and freshly ground black pepper
3oz (80g) goats’ cheese
10oz (300ml) cream
4 eggs
Extra sprigs of thyme

Pastry
2 cups (250g) plain flour
4 ½oz (135g) chilled butter, cubed
1 egg
2 teaspoons cold water

METHOD
1. To make the pastry, assemble the food processor using the S blade™.
2. Place flour and butter into the processing bowl. Place lid on bowl.
3. Process ingredients until mixture resembles a fine crumble. Add egg and water and process until mixture just forms a ball. Do not over process.
4. Lightly knead dough by hand until smooth and shape into a disc. Cover with plastic wrap and refrigerate for 20 minutes.
5. Preheat oven to 350°F (180°C). Lightly grease a 9” (22.5cm x 3cm) loose base round pie pan.
6. Assemble the processor with the adjustable slicing disc set to setting 3–4. Slice leeks.
7. Heat butter and oil in a frying pan over a medium heat; add leeks and cook, stirring, until the leeks have softened. Add the chopped thyme and cook for another minute. Season with salt and pepper and set aside.
8. Roll dough between two sheets of baking paper large enough to fit the dish, line pie dish with pastry. Using a fork press several holes around the middle of the pastry. Place the parchment paper over the pastry and fill with baking beads or uncooked rice. Bake in oven for 15 minutes; remove beads and paper and bake for another 5 minutes or until opaque in color.
9. Spread leeks over the base of the pastry and sprinkle with goats’ cheese and top with extra sprigs of thyme. Whisk together cream, eggs, salt and pepper and pour over leeks. Bake in preheated oven for 30 minutes or until set. Allow to cool for 30 minutes before serving.
RECIPEs

MICA’S MEATBALLS
Makes approximately 25 meatballs or (1) 9 x 5 x 3-inch loaf pan of meatloaf

INGREDIENTS
½ cup (48g) Parmesan cheese shredded
1 medium onion, quartered
½ cup Italian parsley (½ bunch)
2 slices of day old bread, quartered
1 lb (453g) boneless beef chuck, cut into 1” (2.5cm) pieces
1 lb (453g) boneless pork, cut into 1” (2.5cm) pieces
¼ cup (32g) dry nonfat powdered milk
½ teaspoon fennel seeds
1 teaspoon sweet basil
1 teaspoon Italian herbs
1 ½ teaspoon salt
¼ teaspoon ground black pepper
2 large eggs
1-2 tablespoons of ice cold water if necessary

METHOD
1. Finely grate the Parmesan cheese with a cheese grater and set aside.
2. Assemble the food processor using the S Blade™.
3. Place onion, parsley, bread, meat, dry milk, grated cheese and spices into the processing bowl; PULSE 4 to 6 times and then process until finely chopped.
4. Add the eggs and water and PULSE until just combined being careful not to over process.
5. Shape the mixture into balls, 2 tablespoons each.
6. Arrange them in a single layer in a baking dish and bake at 375°F (190°C) for 25 minutes.

Eat plain or add to tomato sauce.

SAUCE FOR MICA’S MEATLOAF
Makes enough for 1 loaf

INGREDIENTS
(1) 6oz (170g) can tomato paste
1 cup (237ml) ketchup
¼ cup (60ml) beef stock
3 tablespoons Balsamic vinegar
3 tablespoons brown sugar
2 tablespoons Dijon mustard
2 teaspoons Worcestershire sauce

METHOD
To make meatloaf: Mix all of the above ingredients for the sauce together. Omit the water and add ¾ cup (180ml) of the sauce to mixture, pack the mixture into a 9 x 5 x 3-inch loaf pan, add remaining sauce to top. Bake at 375°F (190°C) for about 90 minutes, until the top is well browned and the internal temperature registers 160°F (70°C).
MICA'S MARINARA SAUCE

INGREDIENTS
1 large sweet onion cut into quarters and chopped
4 garlic cloves minced
2 teaspoons dried Italian herbs
2-3 tablespoons extra virgin olive oil
⅓ cup (120ml) dry white wine
(2) 28oz (793g) cans plum tomatoes with liquid
(1) 6oz (170g) can tomato paste
32 large fresh basil leaves
1 tablespoon salt
½ teaspoon ground black pepper
Optional: 1 teaspoon red pepper flakes

METHOD
1. Assemble the food processor using S Blade™.
2. Place the quartered onion in the processing bowl and PULSE 9 times, stopping ⅛ way during process to wipe down sides of bowl if necessary. Remove onion and set aside.
3. Assemble the food processor using the small bowl and small processing blade.
4. Process the garlic until finely minced and set aside.
5. Reassemble the food processor using S Blade™.
6. In a pre-heated large skillet or large saucepan add the olive oil over medium-heat.
7. Once oil begins to shimmer add chopped onions and sauté, stirring frequently for 1 minute then add minced garlic and dried Italian herbs.
8. Cook until onions are soft and herbs are fragrant, stirring occasionally.
9. While onions are cooking place tomatoes with liquid, tomato paste, basil leaves, salt and pepper in processing bowl and process until smooth. (Add optional red pepper flakes now if using.)
10. Add wine to onion mixture and let reduce in pan until almost dry.
11. Add tomato mixture to onions and bring to a boil, then reduce to low heat and simmer covered for 50 to 60 minutes.

If making Mica's Meatballs, add cooked meatballs to the sauce 30 minutes before sauce is finished.
BASIC PIZZA DOUGH
Makes enough for four 12” (30cm) thin crust pizzas or two 12” (30cm) thicker crust pizzas

INGREDIENTS
3 cups (450g) bread flour
3 teaspoons dry yeast
3 teaspoons sugar
3 teaspoons salt
1 tablespoon olive oil
1 cup (237ml) lukewarm water

METHOD
1. Assemble the food processor using the Dough blade.
2. Add flour, yeast, sugar, salt and olive oil to the bowl. With the motor running, slowly add the water through the small feed chute. Process until dough forms into a ball. Do not over process.
3. Remove dough and knead on a lightly flour dusted surface to smooth. Place dough ball into a lightly oiled bowl, cover and rest in a warm place for 30 minutes or until dough has doubled in size. Turn dough out on a floured surface and punch down the dough to remove excess air, lightly knead.
4. For thin crust, divide dough into 4 x 6oz (170g) dough balls and set aside until required.
5. For thicker crust, divide dough into 2 even dough balls and set aside until required.

QUICK PIZZA SAUCE

INGREDIENTS
1 tablespoon olive oil
1 medium size red onion, diced
3 garlic cloves, minced
1 x 28oz (793g) can diced tomatoes
1 tablespoon dried oregano
1 bay leaf
Pinch cayenne pepper
salt and pepper to taste

METHOD
1. Heat medium size sauce pan on medium heat then add olive oil.
2. Add onions and cook until translucent.
3. Add garlic but be careful not to burn. As soon as the garlic becomes fragrant add diced tomatoes, oregano, bay leaf, cayenne, salt and pepper.
4. Simmer for 10-15min.
5. Remove sauce from heat and allow to cool.
6. Place sauce in large processing bowl assembled with S Blade™ and puree sauce. If sauce is too watery after processing return to pan and cook simmer until reached desired thickness.
SPICY CHICKEN PATTIES
Serves 6-8 as part of an appetizer

INGREDIENTS
2 long red chillies, seeds removed and halved
2 stalks lemon grass, white part only, roughly chopped
2 cloves garlic
2" (5cm) knob ginger, peeled and sliced
1.75lb (800g) chicken breast, diced into large pieces
½ cup cilantro leaves
¼ cup (60ml) fish sauce
2 teaspoons sesame oil
Vegetable oil for shallow frying

Sweet chilli sauce
1 cup (250ml) rice wine vinegar
¾ cup (165g) granulated sugar
2 large red chillies, seeds removed, finely chopped

METHOD
1. **To make the dipping sauce:** Combine the vinegar, sugar and salt in a small saucepan. Cook, stirring over a low heat until the sugar has dissolved. Increase heat to high and cook for about 5 minutes or until the liquid has reduced and is syrupy. Remove from heat; stir in chillies and set aside until cool.

2. Place chillies, lemongrass, garlic and ginger into the small chopper bowl and process until finely chopped. Transfer to large processor bowl with the S Blade™ inserted and add chicken, cilantro, fish sauce and sesame oil. Process until meat is finely minced and paste is evenly distributed – about 5 seconds.

3. Wet hands with cold water and form chicken into small patties. Cook patties in vegetable oil over medium heat for 4-5 minutes or until golden on the outside and cooked through.

Serve with sweet chilli sauce

HOMEMADE BUTTER
Makes about 1 cup

INGREDIENTS
3 cups (700ml) good quality pure cream
Fine salt (optional)

METHOD
1. Assemble food processor with the emulsifying disc.

2. Pour cream into bowl and process for 2-3 minutes or until the butterfat separates from the buttermilk. Pour out buttermilk and add about 1 ½ cups chilled water to the processor bowl. Process again for 2-3 seconds. This rinses the buttermilk from the butter. Strain into a piece of muslin and gently squeeze to remove any excess water.

3. For salted butter: place butter into the small bowl of the food processor and add salt. Process for 3-4 seconds to combine.

4. Place in a container and refrigerate. Will keep refrigerated for 1-2 weeks.

Variations:
Fresh garlic for garlic butter, light olive oil to make spreadable butter. Recipe can be halved.
**COLESLAW**

Makes 4–6 serves

**INGREDIENTS**

½ lb (250g) white cabbage, cut in wedges
¼ lb (250g) purple cabbage, cut in wedges
2 carrots, peeled
1 Spanish onion, peeled and quartered
1 red bell pepper, quartered
1 green bell pepper, quartered
2 sticks celery
2 Granny Smith apples, quartered

**Dressing**

1 cup (237ml) mayonnaise
¼ cup (60ml) light sour cream
1 tablespoon seeded mustard

**METHOD**

1. Assemble the food processor using the coarse shredding disc.
2. Shred cabbages, carrots, onion and bell pepper, then transfer to a large serving bowl.
3. Reassemble the food processor using the adjustable slicing disc and slice the celery and apples. Toss with shredded ingredients.
4. For the dressing: combine mayonnaise, sour cream and mustard.

*Fold dressing through tossed ingredients and serve chilled.*

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**STRAWBERRY CRÊPES**

Makes 8 serves

**INGREDIENTS**

2 large eggs
1 cup/235ml milk
1 tablespoon butter, melted
1 cup/130g all purpose flour
2 teaspoons bakers sugar
¼ cup (50g) bakers sugar, extra
¼ cup (60ml) water
1 pint strawberries, washed and hulled
2 tablespoons brandy, optional

**METHOD**

1. Assemble the food processor using the S Blade™.
2. Place eggs, milk, butter, flour and sugar into the processing bowl. Process until smooth. Allow to stand for 1 hour.
3. Heat a small, non-stick frypan or crêpe pan. Pour ¼ cup of batter into pan, swirling to cover base. Cook on medium heat until underside is golden, approximately 1 minute. Turn and cook other side. Remove from pan and place on a plate. Repeat with remaining batter, stacking crêpes onto plate and interweaving with strips of greaseproof paper to prevent crêpes sticking together. Set aside. Repeat with remaining batter.
4. **To make strawberry sauce**: heat extra sugar and water in a small saucepan until dissolved. Add strawberries and cook until soft. Cool slightly.
5. Reassemble the food processor using the S Blade™. Place cooled strawberry mixture into the processing bowl. Process until smooth. Stir in brandy if desired.
6. Fold crêpes into quarters and arrange in overlapping layers in a lightly greased oven-proof dish. Pour strawberry sauce over the crêpes and bake in a preheated oven at 400°F (200°C) for 10-15 minutes.

*Serve strawberry crêpes with scoops of vanilla ice cream.*
SCONES
Makes 12-16 serves

INGREDIENTS
2 cups/250g self-rising flour, sifted
Pinch of salt
2 tablespoons butter
¾-1 cup milk
½ cup/65g self-rising flour, extra for scone cutter
Extra milk, for brushing

METHOD
1. Assemble food processor using the dough blade.
2. Place flour, salt and butter into the processing bowl. Process until butter is absorbed into flour.
3. With the motor running, slowly add sufficient milk through the feed chute until dough forms into a ball. Do not over process.
4. Remove dough ball and lightly knead on a lightly flour dusted surface. Press dough out gently with hands to about ¾ inch (2cm) thickness.
5. Using a 1½ ” (4cm) scone cutter, dip cutting edge into the extra flour and cut 12 scone shapes from the dough. If desired re-knead left-over dough, press out and cut extra scone shapes.
6. Place scone shapes close together in a lightly greased 11” x 7” (28cm x 10cm) baking pan and lightly brush tops with a little of the extra milk.
7. Bake scones in a preheated oven at 475°F (250°C) for 12-15 minutes or until cooked and golden brown.

8. Place scones onto a cooling rack and cover with a clean tea towel.
Serve warm with jam and whipped cream.

Variation - Pumpkin Scones:
In Step 3 substitute ¼ cup milk with ¼ cup mashed pumpkin.

NOTE
The quantity of milk may vary due to different types of flour.