

Breville

the All In One™

Instruction Booklet



BSB530

CONGRATULATIONS

on the purchase of your Breville product

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At Breville we 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 BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove any packaging material and promotional stickers before using the stick mixer for the first time.
- Do not place the stick mixer near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc.
- Do not place the stick mixer on or near a hot gas or electric burner, or where it could touch a heated oven.
- If using the stick mixer to blend hot food in a saucepan over heat, remove the saucepan from the heat source and ensure the power cord and body of appliance are also kept away from any heat source.
- Take care when handling the stick mixer, attachments and sharp cutting blades, when emptying the bowl and during cleaning. Remember the blade and attachments are very sharp and should be kept out of the reach of children.
- Always make sure the stick mixer is completely and properly assembled before operating.
- Ensure the stick mixer is turned off at the trigger switch, the power is switched off at the power outlet and the cord is unplugged from the power outlet before attempting to attach any of the accessories.
- Do not use attachments other than those provided with the stick mixer.
- Only use the whisk attachment for the recipes contained in this instruction booklet.
- Do not use the whisk attachment for anything other than its intended use.
- Do not attempt to operate the stick mixer by any method other than those described in this booklet.
- Do not process hot or boiling liquids in food processor bowl – allow liquids to cool before placing into the food processor bowl.
- Do not operate the appliance continuously for more than 1 minute. Allow the motor to rest for 1 minute between each use.
- Never mix dry, thick or heavy mixtures for more than 30 seconds. Stop the operation and stir the ingredients before continuing. Allow the motor to rest for 1 minute between each use.
- When using heavy loads, the appliance should not be operated for more than 30 seconds.
- Always ensure the stick mixer is turned off, the power is switched off at the power outlet and the cord is unplugged from the power outlet before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- If food becomes lodged around the processing blade or in the blade guard, release the ON button, switch the power off at the power outlet and unplug the cord. Use a spatula to dislodge the food. Do not use fingers as the blades are sharp.
- Do not remove the stick mixer from ingredients during operation. Ensure the appliance is switched off and has stopped turning before removing, to avoid contact with moving blade or whisk.

- Do not leave the stick mixer unattended when in use.
- To protect against electric shock do not immerse the motor body, cord or power plug in water or any other liquid.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.
- Do not use the stick mixer/stick blender with wet hands.
- Do not push food into the food chute with your fingers or other utensils. Always use the food pusher provided.
- Keep fingers, hands, knives and other utensils away from moving blade and discs.
- Do not place hands or fingers in the processing bowl of the food processor unless the motor, processing blade, dough blade or disc has come to a complete stop. Ensure the OFF button has been pressed to switch the motor off and the appliance is switched off at the power outlet and the power cord is unplugged before removing the lid from the processing bowl.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

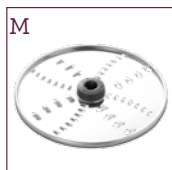
- Unwind the cord fully before use.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- This appliance is not intended for use by young children or infirm persons.
- Keep the appliance and its cord out of reach of children.
- Young children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville service centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

SAVE THESE INSTRUCTIONS

KNOW

your Breville product

KNOW YOUR BREVILLE PRODUCT



- A. Speed Control Dial
- B. Easy Grip Trigger Switch
- C. Motor Body
- D. Processing Gear Box
- E. Clear Lid
- F. 1.6L Chopping Bowl
- G. Feed Chute
- H. Whisk

- I. Stainless Steel Blending Leg
- J. Variable Masher Leg
- K. Quad Blade
- L. Variable Slicing Disc
- M. Reversible Shredding Disc
- N. Storage Base
- O. Spindle

NOT SHOWN

Quad Blade Cover

ASSEMBLY & OPERATION

of your Breville product

ASSEMBLY & OPERATION

BEFORE FIRST USE

Remove any packaging material and promotional labels. Remove the blending leg and wash it in warm soapy water (refer to assembly instructions in this booklet). Rinse and dry thoroughly.

Ensure no water remains inside the blending leg to avoid water running into the motor body when reattached. Disassemble and wash the food processor bowl, bowl lid (ensure that the removable gear box has been removed from the lid prior to washing), whisk, quad blade, variable masher leg and variable slicing disc in warm soapy water, rinse and dry thoroughly. Ensure no water remains in the food processor bowl lid or whisk attachment to avoid water running into the motor body when reattached.

NOTE

The detachable blending leg, chopping bowl (without the gearbox), quad blade, variable masher, whisk can also be washed in the dishwasher. The whisk gear box, processor gear box, masher gear box and motor body are not dishwasher safe – see the care and cleaning section of this booklet for cleaning instructions of these parts.

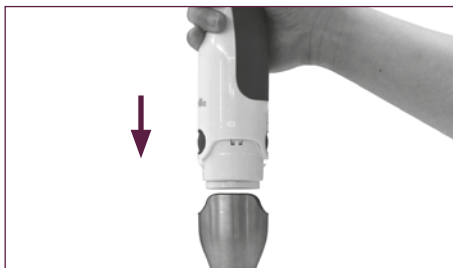
This stick mixer is a versatile appliance that can be attached to:

- The stainless steel blending leg – for use as a stick mixer.
- The food processor bowl with quad blade, variable slicing disc, reversible shredding disc - for use as a mini food processor.
- The variable mashing leg – for use as mashing vegetables.
- The whisk attachment – for use as a hand whisk.

TO ATTACH THE BLENDING LEG

Hold the blending leg with the blades down, and align the top end of the blending leg with the corresponding end of the motor body and push until the blending leg clicks and locks onto the motor body.

Always ensure blending leg is dry, and no water left inside, before reattaching.



USING AS A STICK MIXER

Ensure the blending leg is assembled to the motor body as detailed above.

1. Place food to be processed into a sufficiently large mixing bowl or saucepan (do not use the food processor bowl as this may damage either the stick mixer or the bowl). The bowl should only be $\frac{1}{2}$ full or less when blending liquids or when making a puree of fruit and/or vegetables.
2. Insert the plug into a 230/240V power outlet and turn the power on.
3. Turn the dial at the top of motor body, select a speed from 1 to 15.

NOTE

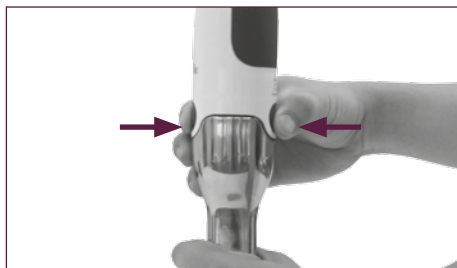
If selecting a higher speed, it is recommended that you start on a slow speed and then increase to high speed to avoid splattering and over-processing.

ASSEMBLY & OPERATION

4. Place the blending leg as deeply as possible into the bowl and press the trigger switch to turn the stick mixer on. The button must be held for the required duration of operation.
5. Work through the ingredients in the bowl with a gentle raising and lowering motion.
6. Switch off the motor by releasing the trigger switch.
7. Ensure the motor has completely stopped before lifting the blender out of the bowl.
8. When processing has finished, switch off at the power outlet and remove the power plug.

TO DETACH THE BLENDING LEG

Ensure the trigger switch is released, the power is turned off at power point and the appliance is unplugged. Hold the motor body with one hand, and using thumb and finger of the other hand, press on the two EJECT buttons on either side of the motor body. Pull the motor body away from the blending leg to detach.



RECOMMENDATIONS WHEN USING AS A STICK MIXER

- The stick mixer blends foods and liquids rapidly, therefore it is easy to over process. Remember when using the blending leg to stop the stick mixer and check food throughout the operation.
- Use caution when blending hot food as it can splatter.
- The stainless steel blending leg allows for hot food to be processed directly in the saucepan. This makes blending soups and sauces very easy.
- For safety reasons remove saucepan away from the heat before processing.
- Ensure the body of the appliance and power cord are kept away from any heat source.
- When pureeing and blending, cut food into uniform sizes. This will ensure smooth and consistent results.
- Warm all liquids to be added to soups and purees, this will ensure even blending.
- Do not operate the appliance continuously for more than 1 minute. Allow the motor to rest for 1 minute between each use.

If food becomes lodged around the processing blade or in the blade guard, follow the safety instructions below:

1. Release the trigger switch, the power off at the power outlet and unplug the cord.
2. Use a spatula to carefully dislodge the food. Do not use fingers as the blades are sharp.
3. After the food has been removed and blades are clear, plug the appliance back into the power supply, switch the power on and continue blending.

ASSEMBLY & OPERATION

USING THE FOOD PROCESSOR BOWL

ATTACHING GEARBOX TO FOOD PROCESSOR BOWL LID

The gearbox should be placed into the food processor lid. It should click into place.



To attach the motor, click into place onto the gearbox.



TO ATTACH THE FOOD PROCESSING BOWL, FOOD PROCESSOR ATTACHMENTS AND LID

1. Remove the food processing bowl from the storage unit and place onto a bench ensuring that the surface is clean and level.
2. Choose one of the following food processor attachments:
 - a) Quad blade
 - b) Adjustable slicer
 - c) Reversible shredder
3. There is a common spindle that is used across all of the three food processor attachments.

WHEN USING THE REVERSIBLE SHREDDER

1. Place the spindle, into the centre of the food processing bowl.



CAUTION

Caution should be taken when handling the shredding disc.

ASSEMBLY & OPERATION

2. Holding the reversible shredder disc, notice that there is a large grater and small grater, place the side you require up. Place over the centre of the spindle and ensure that it is pushed down firmly.



3. Place the lid into position and ensure that it is on correctly.



WHEN USING THE ADJUSTABLE SLICER

1. Place the spindle in the centre of the food processing bowl.



CAUTION

Caution should be taken when handling the adjustable slicing disc and ensure that blade is in the storage or O position.

2. The adjustable slicing disc has 24 precise settings. To adjust the settings hold the adjustable slicing disc by the edge (on the opposite side to the cutting blade) with one hand and turn the rotating collar to the desired setting with the other hand.



3. Place the adjustable slicing disc onto the spindle. Ensure that it is pushed down correctly.



ASSEMBLY & OPERATION

4. Place the lid into position and ensure that it is on correctly.



WHEN USING THE QUAD BLADE

1. Using care, hold the quad blade in one hand, with the other hand, place the spindle through the centre of the quad blade from underneath. The quad should self-locate at the base of the spindle. The quad blade will sit loosely on the spindle but will lock into place during processing.



CAUTION

Caution should be taken when handling the quad blade as the blades are extremely sharp.

2. Place the quad blade and spindle into the centre of the food processing bowl.
3. Place the lid into position and ensure that it is on correctly.



4. Once the blade or disc has been selected for the food processor you can now process food. Place the food inside the processing bowl. If using the quad blade. Do not exceed the maximum (MAX) marking.
5. Insert the gear box into the lid of the food processor.



NOTE

Always place the quad blade into the food processor prior to placing the food into the food processor. When using the disc's: adjustable slicer and reversible shredder these both can be placed into the food processor prior to processing food. Some foods, such as nuts, can stop the quad blade from engaging the built in safety mechanism. If you have troubles closing the lid with ingredients such as this we advise to load these through the feed chute.

ASSEMBLY & OPERATION

TO USE THE FOOD PROCESSOR

For food preparation tips and recipes refer to the recipe section of this booklet.

1. Insert the plug into a 230/240V power outlet and turn the power on.
2. Select a speed between 1-15 on the speed control dial.



3. Press the trigger switch to turn the appliance on and start the processing action.



4. Feed the food through the feed chute of the food processor, using the food pusher to push it down.



CAUTION

Only use the small pusher with the large pusher resting inside the feed chute.



5. When processing has finished switch off the motor by releasing the trigger switch, switch off at the power outlet and remove the power plug.
6. Detach the food processing bowl and lid (refer to instructions). Remove the lid from the food processor bowl. Carefully remove the food processing blades or quad blade and use a spatula to scrape off any attached food back into food processing bowl.

ASSEMBLY & OPERATION

TO DETACH THE FOOD PROCESSING BOWL AND LID

Ensure the switch is released, power is turned off at power point and the appliance is unplugged.

Hold the motor body with one hand and using thumb and finger of the other hand, press on the two EJECT buttons on either side of the motor body. Pull the motor body away from the chopper bowl lid to detach.



TO DETACH THE GEARBOX FROM THE LID

- To remove the gearbox grasp the gearbox and lift up from the processing lid.



RECOMMENDATIONS WHEN USING THE STICK MIXER WITH THE FOOD PROCESSING BOWL

- Do not operate the stick mixer when the food processing bowl is empty.
- The bottom of the food processing bowl features a anti-slip rubber rim. This keeps the food processing bowl stable, however it is recommended during processing to hold the motor body with one hand and the food processing bowl and lid with the other.
- When processing, cut food into uniform sizes to ensure quicker, even and more consistent results.
- The stick mixer blends foods and liquids rapidly, therefore it is easy to over process. Remember to check food throughout the operation.



CAUTION

DO NOT process hard foods such as coffee, grains or chocolate in lumps, as damage to the blade may result.

DO NOT process boiling or hot foods in the food processing bowl.

NEVER remove the blade from the bowl before food processing is completed.

NOTE

When using the shredding or slicing disc do not allow the processing bowl to fill with food beyond the MAX level indicated. Processing food beyond this level could damage parts of the bowl and lid

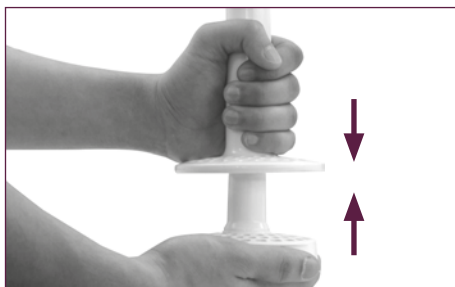
USING THE VARIABLE POTATO MASHING LEG

NOTE

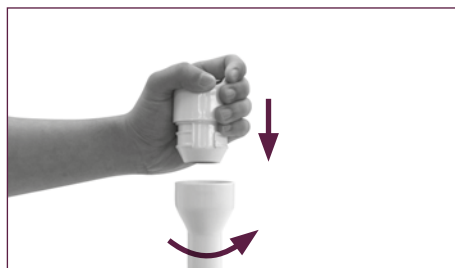
If the variable masher leg is already assembled start from step 3.

PUTTING TOGETHER THE POTATO MASHER LEG

1. Align the tabs on the inner leg, with the slots on the inside of the outer leg. Insert the inner leg until it clicks.



2. Slide the outer leg onto the gear box, matching the Align graphics of both parts. Rotate the outer leg until it clicks and locks into place.



3. Align the mashing leg with the motor body and push the two parts together until it clicks.



TO USE THE POTATO MASHER LEG

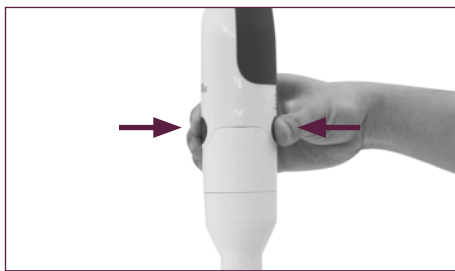
For food preparation tips and recipes refer to the recipes section. Ensure the potato masher is completely and properly assembled.

1. Place food to be mashed into a sufficiently large mixing bowl or container.
2. Insert the plug into a 230/240V power outlet and turn the power on.
3. Select the desired setting on the variable mashing leg.
4. Select a high speed on the speed control dial.
5. Place the potato masher into food and press the trigger switch to turn the masher on.
6. Move the masher through the ingredients with a gentle raising and lowering action until desired texture is achieved.
7. Switch off the motor by releasing the trigger switch before lifting the masher out of the bowl. Switch off at the power outlet and remove the power plug.

TO DETACH THE POTATO MASHING LEG

Ensure the trigger switch is released, the power is turned off at power point and the appliance is unplugged.

Hold the motor body with one hand, and, using thumb and finger of the other hand, press on the two EJECT buttons on either side of the motor body. Pull the motor body away from the masher to detach.



RECOMMENDATIONS WHEN USING WITH THE POTATO MASHING LEG

- Release the trigger switch and ensure the masher has completely stopped turning before removing the masher from the food during operation.
- Place the mixing bowl on a damp cloth during mashing. This will keep the mixing bowl stable.

USING AS A WHISK

Remove blending leg from motor body (follow the instructions “To detach the blending leg”).

1. Align the whisk gear box to the hole in the underside of the motor body and push the whisk in until it clicks and locks into place.



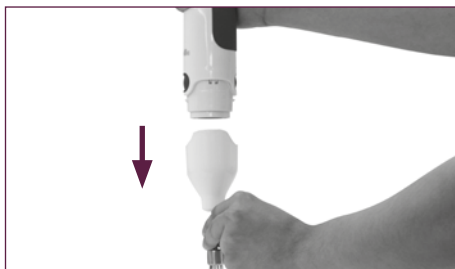
TO USE THE WHISK

For food preparation tips and recipes refer to the recipes section. Ensure the whisk is completely and properly assembled.

1. Place food to be processed into a blending jug or a sufficiently large mixing bowl or container.
2. Insert the plug into a 230/240V power outlet and turn the power on.
3. Select a speed between 1-15 on the speed control dial.
4. Place the whisk into food and press the trigger switch to turn the whisk on.
5. Move the whisk through the ingredients with a gentle raising and lowering action until desired texture is achieved.
6. Switch off the motor by releasing the trigger switch before lifting the whisk out of the bowl. Switch off at the power outlet and remove the power plug.

TO DETACH THE WHISK

Ensure the trigger switch is released, the power is turned off at power point and the appliance is unplugged. Hold the motor body with one hand, and, using thumb and finger of the other hand, press on the two EJECT buttons on either side of the motor body. Pull the motor body away from the whisk to detach.



RECOMMENDATIONS WHEN USING THE WHISK ATTACHMENT

- Do not allow the whisk to hit the bottom or sides of mixing bowl while the appliance is in operation, as this may damage the whisk.
- To incorporate air into the ingredients when whisking, use a sufficiently deep, wide container and move the whisk through the ingredients with a gentle raising and lowering action.
- Release the trigger switch and ensure the whisk has completely stopped turning before removing the whisk from the food during operation.
- Place the mixing bowl on a damp cloth during whisking. This will keep the mixing bowl stable.
- Always use fresh chilled cream and fresh eggs at room temperature to achieve greater and more stable volume when whisking.
- Always ensure the whisk and mixing bowl are completely clean and free of fat before whisking egg whites.
- It is recommended to use the highest speed when whisking egg whites and cream.

CARE, CLEANING & STORAGE

of your Breville product

CARE, CLEANING & STORAGE

MOTOR BODY

To remove any food residue wipe the motor body and cord with a damp cloth only. Do not use abrasive cleaners or steel wool. Never immerse the motor body in water or any other liquid. Do not place motor body in dishwasher.

BLENDING LEG

Before cleaning, turn the power off at the power outlet and then remove the plug. Remove the motor body from the stainless steel blending leg. The stainless steel blending leg can be hand washed in hot soapy water, rinsed and dried thoroughly after each use. Alternatively, the blending leg can also be washed in the dishwasher. Do not use abrasive cleaners or steel wool.

QUICK WASH: Between each processing task, with the motor body attached and turned on at the power outlet, place the stainless steel blending leg and blade assembly only in to a jug of water and press the trigger switch to turn on for 5 seconds. This will remove any food on the blade and leg and allow you to continue onto the next processing task.

FOOD PROCESSING BOWL, FOOD PROCESSING BOWL LID, QUAD BLADE, ADJUSTABLE SLICING DISC & REVERSIBLE SHREDDER

Before cleaning, turn the power off at the power outlet and then remove the plug. Remove the motor body from the food processing bowl lid and gear box. Remove the food processing bowl lid and quad blade | processing discs from the food processing bowl.

NOTE

The lid is dishwasher safe remove the removable gear box from the lid prior to placing in the dishwasher.

The food processing bowl, bowl lid, quad blade and processing discs should be hand washed in hot soapy water, rinsed and dried thoroughly after each use. Alternatively, the food processing bowl, bowl lid, quad blade, adjustable slicing disc and reversible shredder can also be washed in the dishwasher. The quad blade comes with a cover for your safety. This cover can be used on the blade in the dishwasher. Do not use abrasive cleaners or steel wool.

CARE & CLEANING OF THE GEARBOX

The gearbox should always be removed from the lid prior to any cleaning.

The gearbox lifts out of the lid by pulling it up.



NOTE

The gear box is not dishwasher safe and should never be immersed in liquid at all.

To clean the gearbox, remove from the lid and wipe down with a damp cloth only. Do not use abrasive cleansers or steel wool.

POTATO MASHER LEG

Before cleaning, turn the power off at the power outlet and then remove the plug. Remove the motor body and masher gearbox from the mashing leg. The masher leg can be hand washed in hot soapy water, rinsed and dried thoroughly after each use.

TO DISASSEMBLE THE POTATO MASHING LEG.

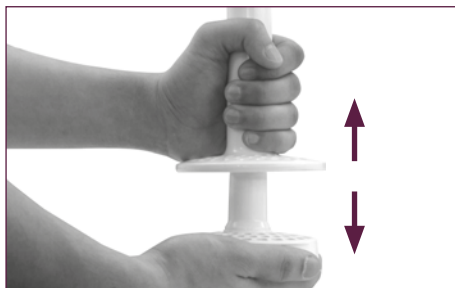
1. Remove the mashing blade. Ensure the motor is unplugged and attached to the mashing leg. This is under the leg and removed by turning the blade to clockwise.



2. Unclip the gear box from motor body, turn the masher leg to align and remove the inner and outer legs from the gear box together.



3. The inner and outer legs can now be separated.



Both of the legs can now be washed in hot soapy water, rinsed and dried thoroughly. Alternatively, the masher can be washed in the dishwasher.



CAUTION

Do not use abrasive cleaners or steel wool.

NOTE

Masher gear box is not dishwasher safe.

WHISK

Before cleaning, turn the power off at the power outlet and then remove the plug. Remove the motor body from the whisk. The whisk can be hand washed in hot soapy water, rinsed and dried thoroughly after each use. Alternatively, the whisk can also be washed in the dishwasher. Do not use abrasive cleaners or steel wool. Whisk gear box is not dishwasher safe.

STORAGE

Before storage, turn the power off at the power outlet and then remove the plug. Ensure the appliance is clean and completely dry. Attach/assemble processing bowl lid to the processing bowl and place processing bowl onto the storage unit with all the attachments.



NOTE

The adjustable slicing disc is stored under the food processing bowl, make sure that the adjustable blade is set to **STORAGE POSITION**.

TROUBLESHOOTING

TROUBLESHOOTING

PROBLEM	SOLUTION
Blades don't turn when processing.	• May be too much food in bowl; reduce quantity. • Pieces of food, such as meat are too large, reduce size.
Unable to lock lid into place.	• Spindle may be out of position. Remove lid, straighten spindle as vertical as possible and reposition lid. • Food may be stuck underneath the quad blade preventing the lid from being locked into place. Food such as nuts can be loaded through the feed chute.
Gear box in lid jumps out of lid when processing.	• Replace gear box and ensure that the control grip is held vertically and firmly.
Masher leg won't attach onto masher drive.	• Ensure mashing leg and gear box arrow graphics are vertically aligned. Twist masher leg anticlockwise to lock for use.
Blades won't remove from potato masher.	• Potato masher should still be assembled to the gear box assembly and to the unplugged motor body. Rotated clockwise.
Grating disc slows down when grating.	• Grating has exceeded Max level. Empty bowl and continue to grate. • Too much force is being used when grating. Reduce force when pushing.
Processing bowl does not sit flat onto storage base.	• Ensure adjustable slicing disc is set to 'Storage Position'
Motor sounds like it is not coping with processing load.	• Speed may not be correct. Refer to processing guide for correct speeds.

FOOD PREPARATION CHART

FOOD PREPARATION CHART

FOOD TYPE	ATTACHMENT TYPE	DISK TYPE	SPEED SETTING	BLADE THICKNESS	RECOMMENDED QUANTITY
Carrot	Food Processor	Grater - fine	9-13		1-2 carrots at a time, depending on size
	Food Processor	Grater - coarse	9-13		1-2 carrots at a time, depending on size
Zucchini	Food Processor	Grater - fine	11-15		1-2 zucchini at a time, depending on size
	Food Processor	Grater - coarse	11-15		1-2 zucchini at a time, depending on size
	Food Processor	Variable slicer	9-13	1-6mm	1-2 zucchini at a time, depending on size
Cucumber	Food Processor	Variable slicer	9-13	2-5mm	1-2 cucumber at a time, depending on size
Tomato	Food Processor	Variable slicer	9-11	4-6mm	Use firm tomatoes
Cabbage	Food Processor	Variable slicer	9-11	2-6mm	Cut to size to fit shoot
Leek	Food Processor	Variable slicer	9-13	2-6mm	White part only
Onion	Food Processor	Variable slicer	9-13	2-6mm	Cut in half
Chicken breast/ thigh fillets	Food Processor	Quad Blade	15		700g max cut into 2.5cm cubes
Lean Beef	Food Processor	Quad Blade	15		700g max cut into 2.5cm cubes
Lean Pork	Food Processor	Quad Blade	15		700g max cut into 2.5cm cubes
Fish fillets		Quad Blade	15		700g max cut into 2.5cm cubes

FOOD PREPARATION CHART

FOOD TYPE	ATTACHMENT TYPE	DISK TYPE	SPEED SETTING	BLADE THICKNESS	RECOMMENDED QUANTITY
Cheddar/ tasty		Shredder fine	15		Must be well chilled
		Grater - coarse	15		
Mozzarella		Grater - coarse	15		Place in freezer for 20 minutes before grating
Parmesan		Grater - fine	15		Must be well chilled
	Shredder Coarse/ Speed 15/ Must be well chilled; rind removed	Quad Blade	15		Cut into 1cm cubes
Milkshakes, smoothies, fruit frappes, cocktails	Blending Leg		11-15		Use chilled milk. Blend for 30 seconds at a time.
Soups, baby food	Blending Leg		11-15		Blend until smooth, checking desired consistency every 30 seconds
Ice	Blending Leg Do not use Chopping bowl		15		Crush ice for 20-30 seconds

FOOD PREPARATION CHART

FOOD TYPE	ATTACHMENT TYPE	DISK TYPE	SPEED SETTING	BLADE THICKNESS	RECOMMENDED QUANTITY
Cream	Whisk		11-15		Whisk for 1 minute at a time, rest for 1 minute between each use
Nuts		Quad blade	15		250g for 30 seconds at time until desired consistency is achieved. Wait 30 seconds between each interval.
Bread crumbs		Quad blade	15		2-3 slices cut into quarters
Biscuit crumbs		Quad blade	15		250g max

RECIPES

EGGPLANT DIP

Makes approx 2 cups

INGREDIENTS

2 large (1kg) eggplants
1 tablespoon olive oil
2 cloves garlic
1 tablespoon lemon juice
2 tablespoons olive oil, extra
1 teaspoon sea salt
½ teaspoon ground cumin
2 tablespoon chopped fresh parsley
Freshly ground black pepper
Fresh or toasted Lebanese bread

METHOD

1. Preheat oven to 200°C. Rub whole eggplants all over with oil. Place into a baking dish and bake for about 40 minutes or until skin is begins to darken.
2. Add garlic to baking dish and continue baking eggplant and garlic until garlic is softened and eggplants are blackened and blistered all over. Remove from oven.
3. Place eggplants into a plastic bag and set aside until cool enough to handle.
4. Assemble the food processing bowl using the quad blade.
5. Remove skin from eggplants and discard, roughly chop flesh and place into processing bowl with peeled garlic, lemon juice, olive oil, salt and cumin. Place lid on bowl.
6. Attach the motor body; select speed 13-15 and process until mixture is almost smooth, scraping down the sides of processing bowl if necessary.
7. Pour into bowl and stir through parsley and season with black pepper.

Serve dip with fresh or toasted Lebanese bread.

ROAST BEETROOT DIP

Makes approx 2 cups

INGREDIENTS

4 medium (700g) beetroot
1 garlic bulb
2 teaspoons lemon juice
1 tablespoon horseradish
¼ cup (60ml) light olive oil
Salt and freshly ground black pepper
Turkish bread to serve

METHOD

1. Preheat oven to 200°C. Wash beetroot well and pat dry. Cut top off garlic and place beetroot and garlic onto a baking tray and drizzle with oil. Bake for 30 minutes then remove garlic and turn beetroot over and cook beetroot for a further 15-20 minutes or until beetroot is tender. Set aside to cool completely.
2. Once beetroot is cool, peel off skin and cut into quarters. Squeeze garlic out of skin.
3. Assemble the food processing bowl using the quad blade.
4. Place beetroot and garlic and remaining ingredients into processing bowl. Place lid on bowl.
5. Attach the motor body; select speed 13-15 and process until mixture is almost smooth, scraping down the sides of processing bowl if necessary.

Serve dip chilled with Turkish bread.

HUMMUS

Makes approx 2½ cups

INGREDIENTS

2 x 400g can chick peas, rinsed and drained
 2 cloves garlic
 ⅓ cup (80ml) warm water
 ¼ cup (70g) tahini
 ¼ cup (60ml) lemon juice
 1 teaspoon ground cumin
 Sea salt and fresh ground black pepper to taste
 Extra virgin olive oil, to serve
 Fresh Turkish or Lebanese bread to serve

METHOD

1. Assemble the food processing bowl using the quad blade.
2. Place chick peas, garlic, water, tahini, lemon juice and cumin into the processing bowl. Place lid on bowl.
3. Attach the motor body; select speed 13–15 and process until mixture is smooth, scraping down the sides of processing bowl if necessary. Season to taste.

SPINACH, PARMESAN AND CASHEW DIP

Makes approximately 1 cup

INGREDIENTS

75g baby spinach leaves
 1 clove garlic
 75g Parmesan cheese, grated
 ⅓ cup (50g) unsalted toasted cashews
 ⅓ cup (80ml) olive oil
 2 teaspoons lemon juice
 Salt and freshly ground black pepper
 Crackers, to serve

METHOD

1. Assemble the food processing bowl using the quad blade
2. Add ingredients except salt and pepper into the processing bowl in the order listed. Place lid on bowl.
3. Attach the motor body; select speed 13–15 and process until all the ingredients are chopped as desired; scrap down side if necessary. Do not over process and it should be slightly chunky.

Season to taste and serve with crackers.

TIP

Dip will keep fresh for 1 day.

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
 ⅓ cup (50g) pine nuts, toasted
 60g Parmesan cheese, grated
 ½ cup olive oil
 Salt and freshly ground black pepper

METHOD

1. Assemble the food processing bowl using the quad blade.
2. Place all ingredients into processing bowl in the order listed. Place lid on bowl. Attach the motor body; select speed 13-15 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.

TIP

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.

Red Curry two ways

This curry paste will make enough for the Thai Sweet potato soup recipe on page 33 and the Red Chicken Curry on page 37

RED CURRY PASTE

INGREDIENTS

1 teaspoon shrimp paste (belacan), optional
 20 dried long red chillies, seeds removed
 4 cm piece galangal, peeled, thinly sliced
 2 lemongrass, white part only, roughly sliced
 12-14 coriander roots, scraped
 10 kaffir lime leaves, stems removed and sliced thinly
 4 red shallots, halved
 12 cloves garlic
 2 teaspoons salt
 3-4 tablespoons vegetable oil

METHOD

1. Wrap shrimp paste in a piece of aluminium foil. Cook under a hot grill and cook for 1-2 minutes each side.
2. Place chillies in a heatproof bowl and cover with boiling water; soak for approximately 15 minutes or until softened.
3. Assemble the food processing bowl using the quad blade.
4. Combine shrimp paste, chillies and remaining red curry paste ingredients into the processor bowl; place lid on bowl. Attach the motor body; select speed 15 and process until all the ingredients become a paste. Scrape down sides if necessary.

TIP

Paste can be stored in refrigerator with a little extra oil over the top for 1 week or frozen for 1 month.

THAI SWEET POTATO SOUP WITH CORIANDER PESTO

Serves 6

For this recipe you will need the half of the red curry paste on page 32

INGREDIENTS

400ml can coconut milk

½ portion red curry paste (page 32) or 2-3 tablespoons store bought

1.5kg sweet potato, peeled and cut into 5cm pieces

1½ litres chicken stock

Fish sauce, to taste

Lime wedges, to serve

Coriander Pesto

1 cup coriander leaves (approximately 2 bunches)

¼ cup (40g) blanched almonds

1 small red shallot

2 teaspoons lime juice

2 tablespoons olive or vegetable oil

Salt, to taste

METHOD

1. Without shaking can of coconut milk; spoon the firm coconut into a large saucepan and cook, stirring over a medium high heat until the coconut milk separates. Add the curry paste to the pan and cook, stirring, until the paste becomes fragrant.

2. Add sweet potato and stock to the pan and bring to the boil. Reduce heat and simmer for about 20 minutes or until the sweet potato is tender.
3. Meanwhile, assemble the food processing bowl using the quad blade. Combine the coriander pesto ingredients into the processing bowl; place lid on bowl.
4. Attach the motor body; select speed 13-15 and process until all the ingredients are combined. Season to taste.
5. Once the sweet potato is soft, add remaining coconut milk to the saucepan. Using the stick mixer, blend until soup is smooth. Adjust the salt levels of the soup with fish sauce to taste.

To serve ladle soup into bowls and spoon coriander pesto into the soup. Stir through and squeeze fresh lime to taste.

TIP

If you can't buy coconut milk that has a firm top omit this step and use 1 tablespoon oil and add all coconut milk in step 5.

CHEATS ROAST PUMPKIN AND RICOTTA JUMBO RAVIOLI WITH A SAGE BURNT BUTTER SAUCE

Serves 4–6

INGREDIENTS

650g butternut pumpkin
1 tablespoon olive oil
Sea salt and freshly ground pepper
⅓ cup (80g) fresh ricotta
2 tablespoons (20g) grated fresh Parmesan
48 gow gee wrappers
100g good quality butter
12 sage leaves

METHOD

1. Preheat oven to 200°C. Line a tray with baking paper.
2. Peel pumpkin and cut into 2cm cubes. Place pumpkin onto baking tray and drizzle with oil and season with salt and pepper.
3. Bake in oven for 25 minutes or until golden. Remove from oven and allow to cool.
4. Assemble the food processing bowl using the quad blade.
5. Place pumpkin, ricotta and Parmesan in the processing bowl. Place lid on bowl.
6. Attach the motor body; select speed 13–15 and process until mixture is almost smooth, scraping down the sides of processing bowl if necessary.

7. Spoon a rounded teaspoonful of mixture onto one gow gee wrapper. Brush edges with a little water. Place another gow gee wrapper onto and press the edges and around the filling to seal. Place onto a baking tray lined with baking paper and repeat with remaining mixture and wrappers.
8. Bring a large saucepan of water to the boil over high heat.
9. To make burnt butter sauce, add butter to pan and heat until butter begins to foam. At this point, add the sage and cook until butter has browned. Set aside.
10. Add one-quarter of the ravioli and cook for 2–3 minutes or until just tender. Use a slotted spoon to transfer to a serving plate. Cover with foil to keep warm. Repeat in 3 more batches, with remaining ravioli.

Serve ravioli drizzled with butter and top with sage.

GOATS CHEESE AND LEEK TART

Serves 6–8

INGREDIENTS

2 leeks, white part only
 80g butter
 1 tablespoon olive oil
 1 tablespoon chopped fresh thyme
 Sea salt and freshly ground black pepper
 80g goats' cheese
 300ml cream
 4 eggs
 Extra sprigs of thyme

Pastry

250g plain flour
 135g chilled butter, cubed
 1 egg
 2 teaspoons cold water

METHOD

1. To make the pastry, assemble the food processor using the quad blade.
2. Place flour and butter into the processing bowl. Place lid on bowl.
3. Using speed 15; process ingredients until mixture resembles a fine crumble. Add egg and water and process until mixture forms 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 180°C. Lightly grease a 25cm x 3cm loose base round flan tin.
6. Assemble the processor with the variable slicer 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 a further minute. Season with salt and pepper and set aside.
8. Roll dough between two sheets of baking paper large enough to line tin; line flan tin with pastry. Using a fork press several holes around the middle of the pastry. Line pastry with baking paper and fill with baking beads or uncooked rice. Bake in oven for 15 minutes; remove beads and paper and bake for a further 5 minutes.
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.

LEEK AND POTATO SOUP

Serves 4

INGREDIENTS

40g butter
1 tablespoon olive oil
2 leeks, thinly sliced
750g potatoes, roughly chopped
1 litre chicken stock
Salt and white pepper
Chopped chives, to serve

METHOD

1. Heat butter and oil in a large saucepan, add leeks and cook, stirring, for 3–4 minutes until softened. Add potatoes and stock. Bring to the boil then reduce heat and cook, covered, for about 20 minutes or until potatoes are soft. Remove from heat and allow soup to cool slightly.
2. Place stick mixer into saucepan and blend until soup is smooth. Season to taste.
3. Serve soup topped with fresh chopped chives.

NOTE

If soup becomes too thick when cooking or blending add a little extra stock or water.

ROASTED MEDITERRANEAN SOUP

Serves 4–6

INGREDIENTS

2 tablespoons olive oil
2 red onions, quartered
5 cloves garlic
1 large fennel, cut into thin wedges
3 zucchinis, roughly chopped
2 red capsicum, quartered and seeded
2 green capsicum, quartered and seeded
1–2 tablespoons olive oil
Salt and freshly ground black pepper
1 litre chicken or vegetable stock
2 x 400g can chopped tomatoes
 $\frac{1}{3}$ cup shredded fresh basil leaves

METHOD

1. Preheat oven to 200°C. Place onions, garlic, fennel, zucchini and capsicums into a large baking dish; drizzle with oil and season with salt and pepper. Bake in oven for about 30 minutes or until vegetables are tender.
2. Place vegetables into a saucepan with stock and chopped tomatoes. Bring mixture to the boil and cook for a 10 minutes. Allow mixture to cool slightly.
3. Place stick mixer into saucepan and blend until soup is smooth. Season to taste and stir through shredded basil.

HAWKER STYLE THAI FISH CAKES

Serves 6-8 as part of an appetiser

INGREDIENTS

600g white fish fillets, such as red fish fillets or snapper
 2 tablespoons Thai red curry paste
 2 tablespoons fish sauce
 2 teaspoons white sugar
 1 egg white
 2 kaffir lime leaves, thinly sliced
 80g green beans, finely sliced
 Peanut oil for deep frying

Dipping sauce

½ cup (110g) sugar
 ⅓ cup (80ml) white vinegar
 1 tablespoon fish sauce
 ½ Lebanese cucumber, seeded and finely diced
 1 long red chilli, finely chopped

METHOD

1. To make the dipping sauce; combine sugar, vinegar and 2 tablespoons cold water into a small saucepan. Stir over medium high heat until sugar has dissolved, increase heat and bring to a boil. Stir in fish sauce and cool completely. Just before serving, stir through cucumber and chilli.
2. Assemble the processing bowl using the quad blade. Cut fish into large cubes and place into the processing bowl along with curry paste, fish sauce, white sugar and egg white. Using speed 15; pulse ingredients until mixture is smooth.
3. Remove blades and mix through finely shredded kaffir lime leaves and sliced green beans.
4. Heat oil in a deep fryer or wok.
5. Drop tablespoonful amounts in the hot oil in batches and cook 1-2 minutes on each side or until fish cakes are golden brown. Remove and drain on paper towel.

Repeat with remaining fish cakes and serve with dipping sauce and lime wedges.

THAI RED CURRY WITH CHICKEN

Serves 6

For this recipe you will need the half of the red curry paste on page 32

INGREDIENTS

270ml can coconut milk
 ½ portion red curry paste (page 32) or 2-3 tablespoons store bought
 1 kg chicken thigh fillets, cut into large pieces
 1 cup (250ml) chicken stock
 150g pumpkin, cut into thin pieces
 230g can bamboo shoots, rinsed and drained
 100g fresh baby corn, halved
 100g green beans, trimmed and halved
 2 teaspoons sugar
 1 tablespoon fish sauce
 Thai basil leaves, to serve
 Fresh lime wedges, to serve

METHOD

1. Without shaking can of coconut milk; spoon the firm coconut into a large saucepan and cook, stirring over a medium high heat until the coconut milk separates.

TIP

If you can't buy coconut milk that has a firm top omit this step and use 1 tablespoon oil and add all coconut milk in step 4.

2. Add the curry paste to the pan and cook, stirring, until the paste becomes fragrant.
3. Add chicken thighs and stir to coat in paste; add stock and bring to the boil. Reduce heat to a simmer and cook, stirring occasionally for 10 minutes.
4. Add pumpkin and bamboo and cook for 5 minutes. Add remaining ingredients and coconut milk and cook for about 5 minutes or until vegetables are tender.

Stir through basil leaves and serve with lime wedges.

BASIC PIZZA DOUGH

Makes 2 thick style pizzas or three thin style pizzas

INGREDIENTS

- 2 teaspoons dry yeast
- 2 teaspoons sugar
- $\frac{2}{3}$ cup lukewarm water
- 1 tablespoon olive oil
- 2 cups (300g) 00 (strong bakers) flour or plain flour
- 2 teaspoons salt

METHOD

1. Place yeast, sugar, water and olive oil in a small bowl and stir to combine.
2. Assemble the food processing bowl using the quad blade.
3. Place flour, yeast mixture and salt into the processing bowl. Place lid on bowl.
4. Select speed 15 and process for 10–15 seconds or until mixture just forms a ball. Do not over process. Turn out onto a lightly floured surface and knead for 3–4 minutes or until a smooth ball forms.
5. Place dough ball into a lightly oiled bowl, cover with cling wrap. Set aside in a warm draught free place for 30 minutes or until dough has doubled in size. Turn dough out on a floured surface and knock back (punch) the dough to remove excess air, lightly knead.
6. For thin crust, divide dough into 3 dough balls and set aside until required.
7. For thicker crust, divide dough into 2 even dough balls and set aside until required.

PIZZA SAUCE

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

INGREDIENTS

- 1 medium red onion, quartered
- 3 cloves garlic
- 1 tablespoon olive oil
- 800g can whole roma tomatoes
- 1 tablespoon chopped fresh oregano
- $\frac{1}{2}$ teaspoon dried chilli flakes
- 1 bay leaf
- 1 teaspoon sugar
- Salt and Pepper to taste

METHOD

1. Assemble processing bowl with quad blade.
2. Add onion and garlic to processing bowl. Place lid on bowl. Select speed 15 and pulse until finely chopped.
3. Heat oil in a medium sized saucepan; add onion mixture and cook, stirring occasionally, until onions are translucent.
4. Place tomatoes into processing bowl and pulse until finely chopped. Add tomatoes to onion mixture with oregano, chilli flakes, bay leaf and sugar.
5. Bring mixture to the boil then reduce to a simmer and cook for 10–15 minutes or until thickened.
6. Allow to cool; remove bay leaf and store in an airtight container for up to 7 days in the refrigerator. Sauce can also be frozen.

POTATO GNOCCHI

Serves 4–6

INGREDIENTS

1 kg medium size Desiree, Dutch Cream or Nicola potatoes
1 egg, lightly beaten
¾ cup (110g) plain flour, plus extra for dusting salt

METHOD

1. Peel potatoes and cut into 2.5cm pieces. Place potatoes into a large saucepan and cover with cold water. Cover and bring to the boil over a high heat. Once boiling remove lid and cook for about 20–25 minutes or until potatoes are tender and a skewer can be inserted easily. Drain potatoes well.
2. Place potatoes back into the dry saucepan and gently shake the potatoes in the saucepan over a low heat for 1–2 minutes to remove excess moisture. Remove from heat and allow to cool for 5 minutes.
3. Assemble the motor body with the potato masher attachment set to the finest setting; using speed 15 mash potatoes until smooth. Do not over process as this will cause the potatoes to go gluey.
4. Place potato onto a clean flat work surface and make a well in the centre. Pour egg into the centre and add flour and salt. Knead mixture gently together to form a soft dough.
5. Cut dough into 10 portions and roll into a long thin logs 2cm in diameter. Cut each log into 1.5 cm portions.
6. Bring a large pot of water to the boil; once boiling add salt. Gently drop 20–25 gnocchi into cooking water. Stir once; when gnocchi rises to the top, scoop out with a slotted spoon and place into a large bowl. Repeat with remaining gnocchi.

Serve gnocchi with pesto on page 32.

CREAMY MASHED POTATO

Serves 4–6

INGREDIENTS

1 kg medium size brushed potato such as Sebago
80g butter
200ml warm milk
Salt, to taste

METHOD

1. Peel potatoes and cut into 2.5cm pieces. Place potatoes into a large saucepan and cover with cold water. Cover and bring to the boil over a high heat. Once boiling remove lid and cook for about 20–25 minutes or until potatoes are tender and a skewer can be inserted easily. Drain potatoes well.
2. Place potatoes back into the dry saucepan and gently shake the potatoes in the saucepan over a low heat for 1–2 minutes to remove excess moisture. Remove from heat and allow to cool for 5 minutes. Transfer potatoes to a straight sided bowl or mash in saucepan. Add the butter and warm milk.
3. Assemble the motor body with the potato masher attachment set to the desired masher setting; using speed 15 mash potatoes until smooth. Do not over process as this will cause the potatoes to go gluey.

Season to taste with salt and serve.

LEMON TARTS

Makes 4

INGREDIENTS

Sweet Shortcrust Pastry

¾ cup (110g) plain flour
2 tablespoons icing sugar mixture
65g butter
1 tablespoon iced water

Lemon Filling

2 lemons
2 eggs
1 egg yolk
½ cup (110g) caster sugar
100ml cream

METHOD

1. Assemble the processing bowl using the quad blade. Add flour, icing sugar and butter. Place lid on bowl. Select speed 15. Process until well combined; add water, ½ tablespoon at a time and process until mixture just forms a ball.
2. Remove pastry from bowl onto a clean surface and shape into a flat disc. Cover pastry and refrigerate for 30 minutes.
3. Grease a 24cm round loose-based flan tin. Roll pastry, between two sheets of baking paper, large enough to line tin. Carefully lift pastry into tin and press into sides; trim edges. Cover and refrigerate for 30 minutes.
4. Preheat oven to 200°C. Place tin on oven tray; line pastry with baking paper then fill with baking beans. Bake for 10 minutes then remove beans and paper and cook in oven for a further 10 minutes or until pastry is lightly browned; remove from oven and reduce heat to 160°C.
5. Remove rind from lemons; reserve. Juice lemons. Combine rind, juice and remaining filling ingredients and whisk until well combined.
6. Carefully pour into pastry case and bake for about 35 minutes or until set. Cool completely before serving.

INDIVIDUAL STICKY DATE PUDDINGS WITH BUTTERSCOTCH SAUCE

Makes 12

INGREDIENTS

200g dried dates, coarsely chopped
1 teaspoon bicarbonate soda
1¼ cups (310ml) boiling water
60g butter, softened
1 cup (220g) firmly packed brown sugar
1 cup (150g) self raising flour
2 eggs, lightly beaten

Butterscotch sauce

1¼ cups (275g) firmly packed brown sugar
300ml pouring cream
125g butter

METHOD

1. Preheat oven to 180°C. Grease a ⅓ cup capacity muffin tray.
2. Place dates, bicarbonate soda and boiling water into a heatproof jug; stand for 5 minutes. Assemble the processing bowl using the Quad blade. Carefully pour into processing bowl. Place lid on bowl. Using speed 13; pulse 2–3 times.
3. Add butter and sugar and pulse 2–3 times. Add remaining ingredients and pulse mixture until just combined. Do not over process. Scrape down sides of bowl if necessary.

4. Divide mixture evenly between 12 holes of the muffin tray and bake for about 25 minutes or until cooked when tested with a wooden skewer. Remove from oven and stand for 5 minutes before turning out onto a wire rack. Serve warm with butterscotch sauce.

To make Butterscotch

1. Sauce. Combine all ingredients in a saucepan and cook, stirring, over a low heat until combined.

LEMON CAKE

Serves 8

INGREDIENTS

185g butter, melted
 ¾ cup (165g) caster sugar
 1 tablespoon finely grated lemon rind
 3 eggs, lightly beaten
 1½ cups (225g) self raising flour
 ½ cup (110g) caster sugar, extra
 ¼ cup (60ml) lemon juice

METHOD

1. Preheat oven to 160°C. Grease and line base and sides of a loaf pan.
2. Assemble the processing bowl using the quad blade. Place all ingredients into the processing bowl. Using speed 15; process ingredients until combined. Scrape down sides if necessary. Spoon into prepared pan.
3. Bake in oven for 50–60 minutes or until cooked when tested with a wooden skewer. Turn onto a wire rack.
4. Combine sugar and lemon juice and quickly spoon over warm cake.

CHOCOLATE CHUNK COOKIES

Makes approximately 30

INGREDIENTS

2¼ cups (335g) plain flour
 1 teaspoon baking powder
 1 teaspoon salt
 250g butter, room temperature
 ¾ cup (165g) white sugar
 ¾ cup (165g) firmly packed brown sugar
 1 teaspoon vanilla extract
 2 x 60g eggs
 300g milk or dark chocolate, roughly chopped

METHOD

1. Preheat oven to 190°C. Line two baking trays with baking paper.
2. Sift flour, baking powder and salt together in a bowl.
3. Assemble the processing bowl using the quad blade. Combine butter, sugars and vanilla into processing bowl. Place lid on bowl. Attach the motor body and select speed 15; process until sugar and butter are creamy.
4. Add eggs one at a time making sure to incorporate each egg well. Scrape down sides in needed.
5. Add half the flour mixture and pulse until mixture starts to combine. Scrapes sides of bowl; add remaining flour and pulse until just combined.
6. Remove blade and stir through chocolate.
7. Drop rounded tablespoons of dough onto baking trays allowing room for spreading. Bake in preheated oven for 9–11 minutes.
8. Cool on baking trays for 2 minutes then transfer to wire rack to cool completely. Repeat with remaining dough.

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