



Use Product
Food Processor



Sushi-style Pickles

Ingredients

Serves : 4

Cooking Time : -

3	Cucumber
1 (small)	Onion
100 ml	White wine vinegar
1 tbsp	Sugar
1 tsp	Salt
8 slices	Smoked salmon

Sub: Topping

Adjust to suit Herbs (Chervil)
your needs

Adjust to suit Black olive
your needs

To taste Pink pepper

Cooking Procedure

1. Slice the cucumbers into suitable sizes, then shred them in the Food Processor mounted with the Fine Shredding Blade, using M1 mode.
2. Also cut the onion into suitable sizes, then slice them thinly with the Thin Slicing Blade, using M1 mode.
3. Put the ingredients from steps 1 and 2 into a bowl, then add and mix salt, sugar, and white wine vinegar. After mixing, let it sit for about 10 minutes.
4. Once it has softened, divide it evenly into 8 balls, wrap them with smoked salmon, and add topping (use whatever topping you like).



Use Product
Steam Convection
Microwave Oven



Swordfish Grilled with Herb Bread Crumbs

Ingredients

Serves : 4

Cooking Time : -

4 fillets	Swordfish
30 g	Almond
3 stalks	Italian parsley
3 stalks	Dill
3 stalks	Thyme leaf
60 g	Breadcrumbs
50 g	Hard or semi-hard cheese, grated
3	Yellow tomato
1	Red onion
To taste	Salt and pepper

Adjust to suit Olive oil
your needs

Cooking Procedure

1. Chop the almonds, Italian parsley, dill, and thyme in the blender using GRINDING mode, then put into a bowl.
2. Add breadcrumbs and powdered cheese, and mix lightly.
3. Cut the tomatoes and red onion into round slices, then arrange them onto the Grill Tray. Sprinkle the swordfish with salt and pepper, place it in the center of the tray, then uniformly add the breadcrumbs of step 2.
4. Add olive oil, then place the tray on the upper rack of the Microwave Oven, and bake for 6 minutes in Grill mode.
5. Arrange it on a serving plate.



Use Product
Steam Convection
Microwave Oven



Bismarck-style Pizza

Ingredients

Serves : 4

Cooking Time : -

300 g Strong White Flour

1 tbsp Olive Oil

1 tsp Salt

170 ml Water

1/2 tsp Yeast

Sub: Topping

60 g White sauce

60 g Meat sauce

1 Eggplant

4 Dwarf tomato

To taste Mixed cheese

1 Egg

Cooking Procedure

- [Crust]
Put all of the crust ingredients, except for the dry yeast, into the Bread Maker.
- Put the yeast into the yeast container.
- Select Menu 28, then press Start.
- When the dough is done, press it out using the heel of your hand to a 25 cm (10")circle, on a greased baking tray.
- Allow to prove at 40°C until doubled in size.
- [Topping]
Top with meat sauce, white sauce, thinly sliced eggplant, dwarf tomatoes, and cheese, then crack an egg in the center.
- Bake for about 10 minutes in the oven preheated to 220°C.
- Place it on a plate and cut into slices.



Use Product Bakery



An Ice Cream Treat – Orange Caramel Sauce with a Touch of Liqueur

Ingredients

Serves : 4

Cooking Time : -

4	Orange
50 g	Sugar
6	Caramel
1 tbsp	Bourbon

Sub: Topping

To taste	Vanilla ice cream
To taste	Granola

Cooking Procedure

1. Peel the oranges. Remove the white pulp of about half of the peel (50 g) from the inner side, and cut the peel into thin strips.
2. Cut the oranges into chunks.
3. Put the orange peels, orange fruit, sugar, and caramel into the Bread Maker.
4. Select Menu 32, set the timer to 2 hours, and press Start.
5. When the sauce is done, put it into a bowl, add bourbon, and mix.
6. Put granola and vanilla ice cream into glass bowls, and pour some sauce onto each serving.