

Panasonic



TASTY BREAD. FOR A FLAVOURFUL LIFE

 **SD-ZP2000**

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**EXPERIENCE
FRESH**

DELICIOUSLY CRUSTY OUTSIDE, MOIST INSIDE. BREAD THAT COULDN'T BE MADE BY A BREAD MAKER UNTIL NOW.

Crusty Loaf Artisan Bread Maker.

We set out to change the notion that a breadmaker could not give you a deliciously hard crust.

The Panasonic SD-ZP2000 uses bakery techniques for dough kneading and baking, precisely replicating a baker's skilled hands and precise oven temperature. The only breadmaker that can bake bread with a deliciously hard crust. Enjoy the crisp crunch, rich flavour, and golden brown color.

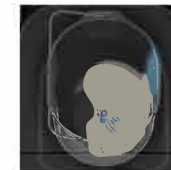
The ultimate great taste, at home. And it's easy!



KNEADING

Replicating a baker's hands to produce the ideal gluten.

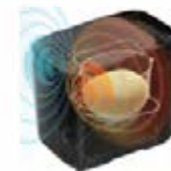
A blade specially developed to produce firm dough perfect for achieving a hard crust. Two ribs prevent uneven kneading and ensure the dough is uniform.



RISING

Year-round temperature control for ideal fermentation.

Sensors measure both the oven temperature and room temperature. Fermentation always takes place at the same precise temperature, preventing insufficient fermentation in cold weather and over-fermentation in warm weather.



BAKING

Heat is distributed just like in a bakery oven.

The heater's high position ensures bread is baked uniformly. Reflective heat is used to produce a crispy crust on top. The result is beautifully baked bread just like that from a baker's oven.





The Panasonic SD-ZP2000 offers a large repertoire of recipes for a wide variety of breads, cakes and even jams. But first, try starting with lean bread. Treat yourself to the great taste only homemade bread can provide.



08 BREAD

32 SWEET BREAD

41 GLUTEN-FREE

47 CAKE

51 DOUGH

57 JAM

62 OTHER



BREAD

From deliciously crusty to delectably soft and moist, the taste of a professional bakery. Baking at the touch of a button with a wide selection of quick-and-easy recipes.



CRUSTY WHITE BREAD

3 hrs 15 mins | Menu 1

INGREDIENTS

Dry yeast _____ 1 tsp
Strong white bread flour__ 400g
Butter _____ 10g
Sugar _____ ¾ tsp
Salt _____ 1 ¾ tsp
Water _____ 260ml

STEPS

- 1 Open the lid, remove the bread pan and set the kneading blade into the kneading mounting shaft.
- 2 Prepare the ingredients with exact measurement according to the recipe.
- 3 Place measured ingredients into the bread pan in the top-to-bottom order.
- 4 Wipe off any moisture and flour around the bread pan, and return it into the main unit.
- 5 Press the menu button and select menu 1.
- 6 Close the lid and start the baking process by pressing start.
- 7 When the breadmaker beeps 8 times and end flashes, your bread is ready. Press stop and unplug.
- 8 Remove the bread immediately by using dry oven gloves and place it on a wire rack.



BREAD



POTATO BREAD

WITH ROSEMARY

3 hrs 35 mins | Menu 1

INGREDIENTS

- Dry yeast _____ 1 tsp
- Spelt flour type 1050 _____ 400g
- Butter _____ 10g
- Sugar _____ ¾ tsp
- Salt _____ 1 ¾ tsp
- Rosemary (finely chopped) _____ 2 tbsp
- Potates (precooked and mashed) _____ 150g
- Water _____ 150g
- Rosemary (finely chopped) _____ 1 tbsp

STEPS

- 1 Cook the potatoes and chop the rosemary finely. Once the potatoes are cooked, mash them.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 4 Carefully sprinkle the dough with some spelt flour and rosemary around 1 hr before end of baking.
- 5 When your bread is done, take it out and let it cool down.





RED SPELT FLOUR BREAD

WITH HAZELNUTS

3 hrs 25 mins | Menu 2

INGREDIENTS

Dry yeast _____ 1 tsp
Spelt flour type 1050 _____ 400g
Butter _____ 10g
Sugar _____ ¾ tsp
Salt _____ 1 ¾ tsp
Hazelnuts (roughly chopped) _____ 50g
Beetroot juice _____ 280ml

STEPS

- 1 Roughly chop all the hazelnuts.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the hazelnuts in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 2 and press start.
- 4 When it beeps, after around 20 mins add the hazelnuts.
- 5 Carefully sprinkle the dough with some spelt flour around 1 hr before end of baking.
- 6 When your bread is done, take it out and let it cool down.





BREAD FOR CHILDREN

WITH CARROTS AND APPLE JUICE

3 hrs 25 mins | Menu 1

INGREDIENTS

Dry yeast _____ 1 tsp
Spelt flour type 1050 _____ 300g
Wholemeal spelt flour _____ 100g
Rolled oats _____ 2 tbsp
Rapeseed oil _____ 1 tbsp
Carrots (finely grated) _____ 120g
Water _____ 130ml
Apple juice (without sugar) _____ 50ml
Rolled oats _____ 1 tbsp

STEPS

- 1 Finely grate the carrots.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 4 Carefully sprinkle the dough with some spelt flour and rolled oats around 1 hr before end of baking.
- 5 When your bread is done, take it out and let it cool down.





CRUSTY LEAN BREAD

6 hrs | Menu 6

INGREDIENTS

Dry yeast _____ ¾ tsp
Strong white bread flour _ 300g
Salt _____ 1 tsp
Water (5°C) _____ 220ml

STEPS

- 1 Open the lid, remove the bread pan and set the kneading blade into the kneading mounting shaft.
- 2 Prepare the ingredients with exact measurement according to the recipe.
- 3 Place measured ingredients into the bread pan in the top-to-bottom order.
- 4 Wipe off any moisture and flour around the bread pan, and return it into the main unit.
- 5 Press the menu button and select menu 6, then press start.
- 6 When the breadmaker beeps 8 times and end flashes, your bread is ready. Press stop and unplug.
- 7 Remove the bread immediately by using dry oven gloves and place it on a wire rack.



SOFT BREAD

4 hrs / 2 hrs | Menu 8 / 9

INGREDIENTS

FOR THE SOFT BREAD

Dry yeast _____ ¾ tsp
Strong white bread flour _ 400g
Butter _____ 15g
Sugar _____ 1 tsp
Salt _____ 1 tsp
Water _____ 280ml

FOR THE SOFT RAPID BREAD

Dry yeast _____ 1 tsp
Strong white bread flour _ 400g
Butter _____ 15g
Sugar _____ 1 tsp
Salt _____ 1 tsp
Water _____ 280ml

STEPS

- 1 Open the lid, remove the bread pan and set the kneading blade into the kneading mounting shaft.
- 2 Prepare the ingredients with exact measurement according to the recipe.
- 3 Place measured ingredients into the bread pan in the top-to-bottom order.
- 4 Wipe off any moisture and flour around the bread pan, and return it into the main unit.
- 5 For the soft bread select menu 8, and menu 9 for the soft rapid bread, then press start.
- 6 When the bread is ready, press stop and unplug.
- 7 Remove the bread immediately by using dry oven gloves and place it on a wire rack.



WHOLE WHEAT BREAD

5 hrs 5 mins | Menu 4

INGREDIENTS

Dry yeast _____ 1 tsp
 Strong whole wheat bread flour _____ 300g
 Strong white bread flour _____ 100g
 Butter _____ 10g
 Sugar _____ ¾ tsp
 Salt _____ 1 ¾ tsp
 Water _____ 280ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 4 and press start.
- 3 When your bread is done, take it out and let it cool down.



RYE BREAD

3 hrs 20 mins | Menu 1

INGREDIENTS

Dry yeast _____ 1 tsp
 Strong white bread flour _____ 280g
 Rye flour _____ 120g
 Butter _____ 10g
 Sugar _____ ¾ tsp
 Salt _____ 1 ¾ tsp
 Water _____ 260ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 3 When your bread is done, take it out and let it cool down.





PAIN DE CAMPAGNE

6 hrs 5 mins | Menu 6

INGREDIENTS

Dry yeast _____ ¾ tsp
 Strong white bread flour _ 240g
 Strong whole wheat bread flour _____ 30g
 Rye flour _____ 30g
 Salt _____ 1 tsp
 Water _____ 210ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 6 and press start.
- 3 When your bread is done, take it out and let it cool down.



PUMPKIN SEED BREAD

6 hrs 10 mins | Menu 7

INGREDIENTS

Dry yeast _____ ¾ tsp
 Strong white bread flour _ 300g
 Salt _____ 1 tsp
 Water _____ 220ml
 Pumpkin seeds _____ 80g

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the pumpkin seeds in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 7 and press start.
- 3 After around 1 hr to 2 hrs 35 mins the breadmaker will start to beep. Now you can add the pumpkin seeds to the dough. Press start to restart.
- 4 When your bread is done, take it out and let it cool down.



BREAD



BREAD



CASHEW AND WALNUT BREAD

3 hrs 25 mins | Menu 2

INGREDIENTS

Dry yeast _____ 1 tsp
 Strong white bread flour _ 400g
 Butter _____ 10g
 Sugar _____ ¾ tsp
 Salt _____ 1 ¾ tsp
 Sesame seeds _____ 10g
 Water _____ 280ml
 Walnuts _____ 90g
 Cashew nuts _____ 60g

STEPS

- 1 Chop the walnuts and cashew nuts into small pieces.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the nuts in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 2 and press start.
- 4 After around 20 to 25 mins. the breadmaker will start to beep. Now you can add the chopped nuts to the dough. Press start to restart.
- 5 When your bread is done, take it out and let it cool down.



RYE-WHEAT BREAD WITH WALNUTS AND ROSEMARY

3 hrs 25 mins | Menu 3

INGREDIENTS

Dry yeast _____ 1 tsp
 Strong wheat flour _____ 350g
 Rye flour type 1150 _____ 50g
 Walnut oil _____ 1 tbsp
 Sugar _____ ¾ tsp
 Salt _____ 1 ¾ tsp
 Water _____ 280ml
 Walnuts (finely chopped) _____ 140g
 Rosemary (finely chopped) _____ 1 tbsp

STEPS

- 1 Chop the walnuts and rosemary into small pieces.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the nuts and the rosemary in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 3 and press start.
- 4 After around 20 to 25 mins. the breadmaker will start to beep. Now you can add the chopped walnuts and rosemary to the dough. Press start to restart.
- 5 When your bread is done, take it out and let it cool down.





QUINOA BREAD

3 hrs 25 mins | Menu 1

INGREDIENTS

FOR THE DOUGH

Dry yeast _____ 1 ½ tsp
 Strong wheat flour _____ 300g
 Quinoa (finely ground) _____ 50g
 Butter _____ 10g
 Sugar _____ 1 tsp
 Salt _____ 2 tsp
 Corn starch _____ 50g
 Water _____ 275ml

FOR THE TOPPING

Whole quinoa _____ 8g

STEPS

- 1 Ground the quinoa seeds until they are finely and evenly ground.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 4 When your bread is done, take it out and let it cool down.



TURMERIC-CASHEW BREAD

3 hrs 25 mins | Menu 3

INGREDIENTS

FOR THE DOUGH

Dry yeast _____ 1 tsp
 Strong wheat flour _____ 400g
 Butter _____ 10g
 Sugar _____ ¾ tsp
 Salt _____ 1 ¾ tsp
 Cumin _____ 2g
 Curcuma _____ 1g
 Mild curry powder _____ 2g
 Cashew nuts _____ 150g
 Water _____ 280ml

FOR THE TOPPING

Black sesame _____ 1-2 tbsp

STEPS

- 1 Chop the cashew nuts into small pieces.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the nuts in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 3 and press start.
- 4 After around 20 to 25 mins. the breadmaker will start to beep. Now you can add the chopped nuts to the dough. Press start to restart.
- 5 When your bread is done, take it out and let it cool down.





POLENTA BREAD WITH OLIVES AND SUNDRIED TOMATOES

3 hrs 25 mins | Menu 2

INGREDIENTS

FOR THE DOUGH

Dry yeast _____ 1 tsp
 Strong wheat flour _____ 300g
 Rye flour type 1150 _____ 50g
 Polenta gric _____ 50g
 Olive oil _____ 1 tbsp
 Sugar _____ 1 tsp
 Salt _____ 1 ½ tsp
 Chilli flakes _____ 1 tsp
 Black olives (chopped) _____ 50g
 Green olives (chopped) _____ 50g
 Sundried tomatoes _____ 70g
 Water _____ 280ml

FOR THE TOPPING

Polenta gric _____ 1 tsp

STEPS

- 1 Chop the sundried tomatoes and olives into small pieces.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the sundried tomatoes and olives in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 2 and press start.
- 4 After around 20 to 25 mins. the breadmaker will start to beep. Now you can add the remaining ingredients to the dough. Press start to restart.
- 5 When your bread is done, take it out and let it cool down.



CRUSTY ROASTED ONION BREAD

3 hrs 25 mins | Menu 1

INGREDIENTS

Dry yeast _____ 1 tsp
 Fresh sourdough _____ 1 package
 Wholemeal wheat flour _____ 400g
 Rapeseed oil _____ 1 tbsp
 Smoked salt _____ 2 tsp
 Pepper _____ 1 pinch
 Nutmeg _____ 1 pinch
 Roasted onions _____ 5 tbsp
 Water _____ 260ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 3 When your bread is done, take it out and let it cool down.



HERB BREAD

6 hrs 5 mins | Menu 6

INGREDIENTS

Dry yeast _____ ¾ tsp
Strong white bread flour _ 300g
Salt _____ 1 tsp
Mixed dried herbs _____ 1 tbsp
Turmeric powder _____ 1 tsp
Water _____ 220ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 6 and press start.
- 3 When your bread is done, take it out and let it cool down.



PEPPER AND CHILLI BREAD

3 hrs 25 mins | Menu 1

INGREDIENTS

Dry yeast _____ 1 tsp
Flour type 550 _____ 400g
Rapeseed oil _____ 1 tbsp
Smoked salt _____ 2 tsp
Sugar _____ 1 tsp
Sweet paprika _____ 1 tsp
Roasted onions _____ 4 tbsp
Pickled peppers _____ 80g
Pickled pepperoni _____ 50g
Fresh red chilli _____ 1
Water _____ 260ml

STEPS

- 1 Drain the peppers and pepperonis well and cut them into fine stripes. Wash chili, halve it lengthwise and remove the seeds. Then cut it into fine stripes.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 4 When your bread is done, take it out and let it cool down.



SOURDOUGH ONION BREAD WITH PUMPKIN

6 hrs 15 mins | Menu 7

INGREDIENTS

Spelt flour type 630 _____ 310g
 Wholemeal spelt flour _____ 90g
 Onions _____ 2
 Olive oil _____ 2 tbsp
 Hokkaido pumpkin _____ 60g
 Sourdough starter _____ 80g
 Salt _____ 8g
 Yeast _____ 1g
 Water _____ 260ml

STEPS

- 1 Take the bread pan out of the breadmaker, add in 260ml water and the flour. Place the bread pan back into the machine, select menu 7 and press start. After around 1 hr the machine will beep and you can add in the additional ingredients.
- 2 Chop the onions finely and add them into a pan with olive oil. Fry them for 40 mins on low to medium heat untill they caramelize. Make sure to stir the onions once in a while. Once done, put the onions aside. Grate the pumpkin finely and also put it aside.
- 3 When the machine beeps, add the sourdough starter, salt, yeast and the veggies into the breadmaker and press start again to continue the program.
- 4 Once the bread is done, take it out carefully and let it cool down completely before cutting it.



CHEESY GARLIC HARD-CRUST LOAF

approx. 4 hrs | Menu 1

INGREDIENTS

FOR THE DOUGH		FOR THE FILLING	
Yeast _____	1 tsp	Parsley (chopped) _____	1 small bunch
Bread flour _____	400g	Garlic clove (chopped) _____	1
Salt _____	1 ¼ tsp	Salt and pepper _____	
Sugar _____	1 tsp	Extra virgin olive oil _____	½ cup
Butter _____	10g	Mozzarella _____	200g
Mixed Italian herbs _____	1 tbsp	Cheddar cheese _____	150g
Dried garlic powder _____	½ tbsp		
Water _____	260ml		

STEPS

- 1 Place all the bread ingredients into the bread pan in the order listed.
- 2 Select menu 1, (3 hrs 15 mins), this is a pre-set program with no size or crust options.
- 3 While the bread is cooking, add the extra virgin olive oil, garlic, parsley, salt and pepper and mix well together.
- 4 Once the bread has cooked, cut into chunky slices.
- 5 Spread the parsley and garlic sauce on the slice and sprinkle with cheese.
- 6 Repeat step 5 for each slice.
- 7 Put the loaf back together and wrap in tin foil.
- 8 Bake for 25-30 mins at 180°C



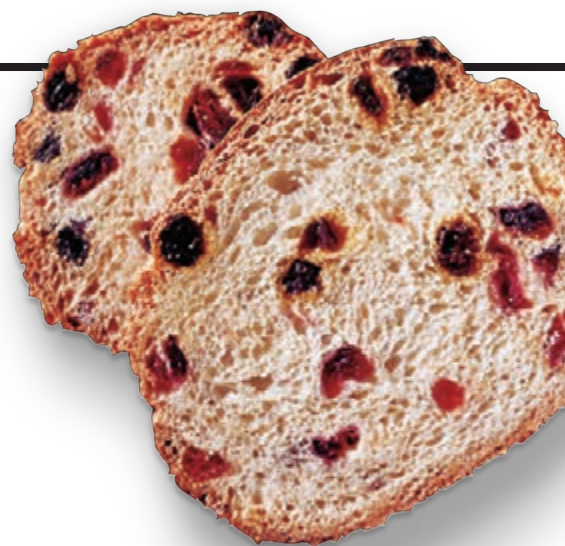
BREAD



BREAD

SWEET BREAD

Bring out the sweet natural flavor of the ingredients. A special function indicates the best time to add ingredients for the ideal results every time.



CRANBERRY & RAISIN BREAD

3 hrs 25 mins | Menu 2

INGREDIENTS

Dry yeast _____ 1 tsp
Strong white bread flour_ 400g
Butter _____ 10g
Sugar _____ ¾ tsp
Salt _____ 1 ¾ tsp
Water _____ 280ml
Cranberry _____ 100g
Raisins _____ 50g

STEPS

- 1 Chop the cranberries and raisins into small pieces.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the cranberries and raisins in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 2 and press start.
- 4 After around 20-25 mins. the breadmaker will start to beep. Now you can add the remaining ingredients to the dough. Press start to restart.
- 5 When your bread is done, take it out and let it cool down.





WHITE BREAD

WITH BANANA AND CHOCOLATE

3 hrs 25 mins | Menu 1

INGREDIENTS

- Dry yeast _____ 1 tsp
- Rapeseed oil _____ 1 tbsp
- Salt _____ 1 pinch
- Sugar _____ 2 tsp
- Banana chips _____ 100g
- Chocolate drops _____ 80g
- Water _____ 260ml
- Flour type 550 _____ 400g

STEPS

- 1 Chop banana chips coarsely.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 4 When your bread is done, take it out and let it cool down.





WHOLE WHEAT BREAD WITH PECAN NUTS AND DRIED FIGS

5 hrs 10 mins | Menu 5

INGREDIENTS

Dry yeast _____ 1 tsp
Strong whole wheat
bread flour _____ 200g
Strong white bread flour _____ 200g
Butter _____ 20g
Sugar _____ 1 ½ tsp
Salt _____ 1 ¾ tsp
Water _____ 300ml
Pecan nuts _____ 30g
Dried fig _____ 70g

STEPS

- 1 Chop the dried figs and pecan nuts into small pieces.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the dried figs and nuts in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 5 and press start.
- 4 After around 1 hr 25 mins to 1 hr 55 mins the breadmaker will start to beep. Now you can add the chopped nuts and dried figs to the dough. Press start to restart.
- 5 When your bread is done, take it out and let it cool down.



PANETTONE-STYLE BREAD

4 hrs 5 mins | Menu 10

INGREDIENTS

Milk _____ 250ml
Dry yeast _____ 7g
Egg _____ 1
Yolks _____ 2
Butter _____ 100g
Smooth wheat flour _____ 500g
Powdered sugar _____ 100g
Untreated lemon _____ ½
Salt _____
Orange peel _____ 100g
Lemon peel _____ 100g
Raisins _____ 100g
Almond cores _____ 50g

STEPS

- 1 Heat the milk and butter slowly in a pan until the butter has melted. The milk should not boil, but be lukewarm. If the milk is too hot, allow it to cool slightly. Stir the egg yolk and the whole egg and put it into the milk.
- 2 Take the bread pan out of the bread maker and add flour, sugar, grated lemon zest, a pinch of salt, orange peel, lemon peel, raisins, almond cores and the lukewarm milk mixture.
- 3 Insert the bread pan into the bread maker, close the lid, select menu 10 and press start.
- 4 When the bread is done, take it out of the bread pan and let it cool down.





DOUBLE CACAO BREAD

3 hrs 20 mins | Menu 1

INGREDIENTS

Dry yeast _____ 1 tsp
Cacao powder _____ 1 tsp
Strong white flour _____ 400g
Butter _____ 15g
Sugar _____ ¾ tsp
Salt _____ 1 ¾ tsp
Cacao nibs _____ 2 tbsp
Water _____ 260ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 3 When your bread is done, take it out and let it cool down.



BRIOCHE

4 hrs | Menu 12

INGREDIENTS

Dry yeast _____ 1 tsp
Strong white bread flour _____ 320g
Butter (cut into 2-3 cm cubes) _____ 50g
Sugar _____ 3 ½ tbsp
Skimmed milk powder _____ 1 ½ tbsp
Salt _____ 1 ¼ tsp
Egg yolks _____ 2
Egg _____ 1
Water _____ 110ml
Butter (cut and keep in fridge) _____ 70g

STEPS

- 1 Stir the egg yolks and egg with water in a bowl. Then take the bread pan with the kneading blade out of the breadmaker and add all ingredients in the top-to-bottom order.
- 2 Select menu 12 and choose crust colour, then press start.
- 3 After about 55 mins the breadmaker will beep. Add the additional butter (70g). Close the lid and press start again.
- 4 After 50 mins you will hear the beep sound again. Open the lid and take the bread and kneadning blade out of the bread pan. Grease the bread pan with butter and replace the bread into the pan. Close the lid and press start.
- 5 When your bread is done, take it out and let it cool down.



SOFT RAISIN BREAD

4 hrs / 2 hrs | Menu 10 / 11

INGREDIENTS

FOR SOFT RAISIN BREAD

Dry yeast _____ ¾ tsp
 Strong white bread flour _ 400g
 Butter _____ 15g
 Sugar _____ 1 tsp
 Salt _____ 1 tsp
 Water _____ 280ml
 Raisins (approx. 1cm cubes) _____ 120g

FOR SOFT RAISIN RAPID BREAD

Dry yeast _____ 1 tsp
 Strong white bread flour _ 400g
 Butter _____ 15g
 Sugar _____ 1 tsp
 Salt _____ 1 tsp
 Water _____ 280ml
 Raisins (approx. 1cm cubes) _____ 120g

STEPS

- 1 Open the lid, remove the bread pan and set the kneading blade into the kneading mounting shaft.
- 2 Prepare the ingredients with exact measurement according to the recipe.
- 3 Place measured ingredients into the bread pan in the top-to-bottom order.
- 4 Wipe off any moisture and flour around the bread pan, and return it into the main unit.
- 5 For the soft raisin bread select menu 10, and menu 11 for the soft raisin rapid bread, then press start.
- 6 When you hear beep sounds, add raisins manually, then press button to restart.
- 7 When the bread is ready, press stop and unplug.
- 8 Remove the bread immediately by using dry oven gloves and place it on a wire rack.



GLUTEN-FREE

Even people with a wheat allergy can enjoy a wide range of soft, fluffy and delicious gluten-free recipes for breads and cakes.



GLUTEN-FREE PROTEIN BREAD

WITH GOJI BERRIES

1 hr 55 mins | Menu 1 / 13

INGREDIENTS

FOR THE DOUGH

- Low-fat curd or quark _____ 450g
- Eggs _____ 7
- Seed and kernel mixture ____ 75g
- Ground flaxseeds _____ 150g
- Goji berries (soaked) _____ 75g
- Ground almonds _____ 150g
- Oat bran _____ 75g
- Corn flour _____ 45g
- Salt _____ 2 tsp
- Baking powder _____ 21g

FOR THE TOPPING

- Seed and kernel mixture ____ 20g

STEPS

- 1 Soak the goji berries in water for around 5 mins and then drain them well.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the topping.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 4 After around 10-15 mins of mixing, press stop and add the topping.
- 5 Select menu 13, press start and bake the bread for around 1 hr 30 mins.



GLUTEN-FREE



GLUTEN-FREE BROWN RICE BREAD

2 hrs | Menu 14

INGREDIENTS

Milk _____	310ml
Eggs _____	2
Cider vinegar _____	1 tbsp
Oil _____	2 tbsp
Honey _____	60g
Salt _____	1 ¼ tsp
Brown rice flour _____	150g
Potato starch _____	300g
Xanthan gum _____	2 tsp
Dry yeast _____	2 ½ tsp

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add all ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 14 and press start.
- 3 When your bread is done, take it out and let it cool down.



GLUTEN-FREE BREAD WITH NUTS AND SEEDS

2 hrs 30 mins | Menu 14

INGREDIENTS

Linseeds _____	1 tbsp
Pumpkin seeds _____	1 tbsp
Sesame seeds _____	1 tbsp
Millet seeds _____	1 tbsp
Walnuts (chopped) _____	1 tbsp
Water _____	350ml
Cider vinegar _____	1 tsp
Vegetable oil _____	4 tsp
Eggs _____	2
Salt _____	1 tsp
Honey _____	1 tsp
Bread flour (gluten-free) _____	450g
Yeast _____	1 ½ tsp

STEPS

- 1 Before making the bread, roast the nuts and seeds to enhance their nutty flavour. Sprinkle with a little salt and leave to cool. We suggest you buy a packet of each of the seeds and nuts, cook them all together and when cooled store in an air tight containers as they are great for baking or stirring through salads to give texture and flavour.
- 2 Place water, vinegar, oil, eggs, salt and sugar into the bread pan, and then add the flour, seeds and yeast.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 14 and the dark crust, and press start.



GLUTEN-FREE



GLUTEN-FREE



GLUTEN-FREE CHOCOLATE CAKE

1 hr 50 mins | Menu 15

INGREDIENTS

Butter (cut into 1 cm cubes) _____ 150g
 Sugar _____ 150g
 Eggs _____ 3
 Melted dark chocolate _____ 120g
 White rice flour _____ 120g
 Cacao powder _____ 30g
 Baking powder _____ 10g

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add all ingredients.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 15 and press start.
- 3 When your cake is done, take it out and let it cool down.



CAKE

No special techniques or utensils such as whisks or baking molds are required. Bake delicious cakes, quick and easy from the first, to every time.



BANANA BREAD

1 hr 15 mins | Menu 13

INGREDIENTS

Butter _____	100g
Caster sugar _____	175g
Eggs _____	2
Self-raising flour (sifted) _____	200g
Baking powder _____	½ tsp
Ripe bananas _____	200g
Natural yoghurt _____	85g
Nutmeg _____	½ tsp
Sultanas _____	125g
Walnuts _____	100g
Poppy seeds _____	50g

STEPS

- 1 In a bowl, cream together the butter and the sugar until it is light and fluffy, add the beaten eggs, then the flour and baking powder a little at a time until it is all incorporated.
- 2 Mash the bananas until smooth and stir into the mixture with the yogurt. Add the nutmeg, sultanas, and the roasted nuts and poppy seeds and mix until smooth.
- 3 Spoon the mixture into the lined bread pan and select menu 13 for 1 hr. Test the bread after about 45 mins by pressing the top gently, if it springs back it is cooked. If not then it will need longer.



CRANBERRY & PUMPKIN CAKE

1 hr 50 mins | Menu 13

INGREDIENTS

Plain flour _____	250g
Bicarbonate of soda _____	10ml
Baking powder _____	10ml
Pumpkin pie spice _____	4 tsp
Dark brown sugar _____	100g
Vegetable oil _____	150ml
Eggs _____	3
Pumpkin (cooked soft) _____	300g
Cranberries (fresh or dried) _____	75g

STEPS

- 1 Sieve the flour, bicarbonate of soda and baking powder into a bowl with the pumpkin pie spice. Mix in the brown sugar and make a well in the centre.
- 2 Add the oil and beaten eggs. Beat well until all the ingredients are combined. Stir in the cooked pumpkin and cranberries.
- 3 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 4 Place the mixture in the bread pan, and select menu 13 and enter 55 mins on the timer.
- 5 Test the bread with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 13 again and enter a further 3–5 mins on the timer.
- 6 Take the bread pan out of the bread maker. Leave to stand for 5–10 mins before removing from the bread pan and allowing to cool.
- 7 Decorate the top of the cake with a layer of cream, cheese topping and walnuts.



SPICE CAKE

WITH ICING AND PISTACHIOS

90 mins | Menu 18

INGREDIENTS

Soft butter	120g
Brown sugar	200g
Eggs	3
Sour cream	230g
Orange zest (freshly grated)	2 tsp
Plain flour	200g
Baking powder	1 tsp
Ground cardamom	2 tsp
Ground cinnamon	1 tsp
Salt	½ tsp
Flaked almonds	2 tbsp
Freshly squeezed lemon juice	1 tbsp
Chopped pistachios	3 tbsp

STEPS

- 1 Beat butter and sugar with a whisk or food processor until fluffy. Gradually stir in 2 eggs. Then stir in the sour cream and orange zest.
- 2 In a separate bowl, mix together the flour, baking powder, cardamom, cinnamon, salt and almonds. Add the flour mixture to the batter and stir.
- 3 Line the bread pan with parchment paper. Add the batter to the bread pan and place in the breadmaker. Select menu 18 and set to bake for 60 mins. Close the lid and start the baking process by pressing start.
- 4 As soon as the machine beeps eight times, open the lid and remove the bread pan. Remove the cake with the parchment paper and leave to cool.
- 5 In the meantime, separate the egg for the icing. Stir the egg white with the icing sugar and lemon juice until smooth. Carefully remove the parchment paper from the cake and place the cake on a plate. Decorate the cake with the icing using a spoon and garnish with pistachios.

DOUGH

Even breads with a lot of butter or oil are easily fermented. Expand your repertoire of recipes by freely choosing ingredients and bread shapes.





TWISTED BREAD

2 hrs 50 mins | Menu 16

INGREDIENTS

Spelt flour type 630 _____ 500g
Wholemeal wheat flour ____ 100g
Salt _____ 15g
Maple syrup _____ 1 tbsp

STEPS

- 1 Add the ingredients for the dough together with 360ml of lukewarm water to the bread pan. Select menu 16 and press start.
- 2 Remove dough from the bread maker and halve it on a well-floured work surface. Form each half longitudinally and then twist several times. Place on a baking sheet lined with baking paper and let it rise for 20 mins.
- 3 Place a fireproof tray with 500 ml water on the bottom of the oven and preheat the oven to 240°C circulating air.
- 4 Bake the twisted breads for 15 mins, then reduce the temperature to 190°C and bake for another 10 mins.





SPELT PIZZA

WITH HOMEMADE SAUCE AND TOPPINGS

1 hr 15 mins | Menu 28

INGREDIENTS

FOR THE DOUGH

Spelt flour	450g
Water	240ml
Olive oil	4 tbsp
Salt	2 tsp
Yeast	1 tsp

FOR THE SAUCE

Tomato cubes	1 can
Onion (finely chopped)	1
Garlic clove (finely chopped)	1
Oregano	2 tsp
A dash of balsamic vinegar	
Olive oil (for cooking)	
Salt and pepper	

FOR THE TOPPING

Kohlrabi	1 large or 2 small
Young 35+ cheese	150g
Soft goat's cheese	200g
Pistachio nuts (unroasted)	50g
Smoked bacon	100g
Corn salad	50g
Olive oil	

STEPS

- Place ingredients **A**, in the bread pan. Place the yeast in the container in the lid. Select menu 28 and press start.
- Put olive oil in a frying pan and fry the onion until transparent. Add garlic, tomato cubes and oregano. Simmer for 5-10 mins on medium heat. Once it has thickened, add a dash of balsamic vinegar and salt and pepper. Simmer for another 5 mins. Place in a food processor and blend until smooth. Set aside to cool.
- Cut the kohlrabi into thin 3mm slices with a mandolin, or by hand.
- Once the bread maker is finished, divide the dough into four. Dust your working surface with flour and shape the pizza base, into a shape preferred.
- Cut a piece of parchment paper to the size of your panacrunch pan and place the pizza base on it. Heat the panacrunch pan in the microwave for a maximum of 3 mins.
- Spread 2 tbsp of pizza sauce, thinly over the base, then sprinkle on a handful of grated cheese, a couple of slices of kohlrabi, a handful of pistachio nuts, bacon and a some cubes of goat's cheese.
- Place pizza on the panacrunch pan and place in oven. Select grill setting 1 and microwave mode 440w. Bake 7 mins in the centre, then move the pizza to the top of the oven and bake it for another 2 mins for a crispy crust.





PITA BREAD

Menu 17

INGREDIENTS

Yeast _____ ½ tsp
 Strong wholemeal flour _ 250g
 Sugar _____ ½ tsp
 Salt _____ ½ tsp
 Water _____ 150ml

STEPS

- 1 Place the ingredients into the bread pan and select menu 17.
- 2 Once complete divide the dough into 4 balls. Roll out into oval shapes approx 25cm x 13cm (10x5"). Place onto a baking tray.
- 3 Prove for 8mins. Bake at 240°C / Gas 9 for 6-9 mins.
- 4 Wrap in a clean damp tea towel to keep them soft and pliable.



DOUGH

JAM

Prepare your own homemade jam at the touch of a button. Enjoy the delicious taste of seasonal ingredients throughout the year.





APRICOT ROSE JAM

2 hrs 10 mins | Menu 18

INGREDIENTS

FOR THE JAM

Pitted apricots _____ 1kg
Organic maple syrup _____ 180g
Lemon juice _____ 10ml
Salt _____ 4g
Vanilla extract _____ 1 tsp

FOR THE ROSE INFUSION

Boiling water _____ 30ml
Dried Damask roses _____ 6-8

AS AN ALTERNATIVE TO THE INFUSION

Vanilla extracts _____ 2 tsp

STEPS

- 1 Prepare the Damask rose infusion and close the lid to avoid releasing the aroma. Leave the infusion to rest for 10-15 mins.
- 2 Wash and dry the apricots. Remove the stone and cut them into medium-sized pieces.
- 3 Combine the apricots, maple syrup, lemon juice and vanilla. Remove the roses and pour in the Damask rose infusion.
- 4 Stir gently with a wooden spoon.
- 5 Select menu 18. It will take around 2 hrs.
- 6 Transfer the jam to appropriate sterilised jars, filling them almost up to the brim, knock out the air by tapping the jars on the work surface, close and leave to cool inside the jar.



STRAWBERRY JAM

1 hr 45 mins | Menu 18

INGREDIENTS

Strawberries
(finely chopped) _____ 600g
Sugar _____ 400g
Pectin _____ 13g

STEPS

- 1 Place half of the fruit into the bread pan then add half of the sugar. Repeat with the remaining fruit and sugar.
- 2 Sprinkle the pectin onto the ingredients in the bread pan.
- 3 Select menu 18 and enter 1 hr 40 mins on the timer.



JAM



JAM



REDCURRANT AND CHILLI JAM

1 hr 50 mins | Menu 18

INGREDIENTS

Roughly mashed
redcurrant _____ 300g
Chillies (finely chopped) _____ 2
Root ginger (finely grated) _____ 4cm
Oranges
(juice and finely grated zest) _____ 2
Sugar _____ 150g
Powdered pectin _____ 3g

STEPS

- 1 Place all the ingredients except the sugar and pectin into the bread pan.
- 2 Add the sugar and sprinkle the pectin onto the ingredients in the bread pan.
- 3 Select menu 18 and enter 1 hr 40 mins on the timer.



PUMPKIN APRICOT CHUTNEY

2 hrs 10 mins | Menu 18

INGREDIENTS

Hokkaido pumpkin _____ 400g
Onion _____ 1
Dried apricot _____ 100g
Grated ginger _____ 2 tsp
Grated garlic cloves _____ 2
Mustard seeds _____ 1 tsp
Coriander seeds _____ 1 tsp
Black pepper _____ ½ tsp
Piment seeds _____ ¼ tsp
Cane sugar _____ 150g
Salt _____ 1 tsp
Apple vinegar _____ 140ml
Water _____ 60ml
Black seeds _____ 1 tsp

STEPS

- 1 Chop the Hokkaido Pumpkin in 1 cm squares and the onion in fine slices. Chop the dried apricots coarsely.
- 2 Put all ingredients into Croustina, select menu 18 for 2 hrs. After roughly 1 hr 30 mins check if there is enough liquid inside the bread pan. If not put 2-3 tbsp water inside.
- 3 After 2 hrs put the Chutney in sterile glasses, close the lid and let it cool down. You can store it for 4 weeks in your fridge.

OTHER

The Panasonic SD-ZP2000 Bread Maker can be used to prepare a wide range of foods in addition to bread. And it's great for cooking popular dishes such as polenta and pasta.



MUSHROOM POLENTA

1 hr 10 mins | Menu 18

INGREDIENTS

FOR THE POLENTA

Water (lukewarm or warm) _____ 1l
Corn flour _____ 200g
Salt _____ 3g

FOR THE MUSHROOM SAUCE

Mixed mushrooms _____ 300g
Clove of garlic (without peel) _____ 1
Spring onion _____ 15g
Extra virgin olive oil _____ 30g
Fresh sage leaves _____ 6-8
Chopped rosemary _____ 2g
Bay leaf _____ 1
Kudzu or arrowroot _____ 2g
Almond milk _____ 30ml
Tamari _____ 1 tsp
Vegetable stock _____ 15g
Salt

STEPS

- 1 Pour lukewarm or warm water, Polenta flour and salt into the bread pan. Select menu 18.
- 2 Cut the mushrooms into slices or cubes, and cut the spring onion into julienne strips.
- 3 In a non-stick pan, heat the oil, garlic, spring onion and bay leaf. then, add the mushrooms and salt and cook for 8-10 mins. Add sage, salt and the sauté in the pan and continue cooking for another minute.
- 4 In a separate bowl, mix the arrowroot or kudzu, the vegetable milk and tamari, ensuring that no lumps are formed.
- 5 Pour into the pan with the mushrooms and let it simmer for 1-2 mins. Reduce until the desired consistency is obtained, and add the stock, if necessary.
- 6 During the last 2 mins of cooking, add the chopped rosemary.
- 7 Remove the garlic and bay leaf, pour the hot polenta on a wooden cutting board and serve with the mushroom sauce.



OTHER