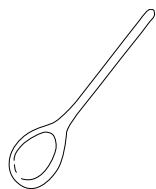


THE NEFF AUSTRALIA  
**Sweet Cookbook**





THE NEFF AUSTRALIA

# Sweet Co





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# Introduction

This publication has been created for our loyal community of NEFF cookaholics in Australia. Those people, who like us, share a passion for preparing and sharing great food.

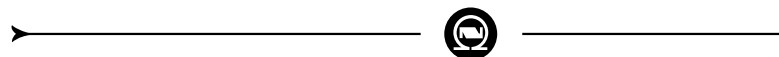
As you fold through the pages of this book you will find so much more than just a collection of recipes. Each piece has been carefully crafted to help you get the most out of your appliances and make your time in the kitchen even more enjoyable.

The recipes we have chosen to share with you are designed to stand the test of time. Perhaps some of these recipes will become your family favourites, passed down through generations. They are not overly refined or technical - that's not the NEFF way. They are flavoursome, comforting family classics aimed at bringing people together for the love of food.

We hope this book helps you to create many cherished memories around the dinner table.

Happy cooking.

**The NEFF Australia team.**





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A still life composition featuring a round cake on a white plate, a bowl of orange slices, a bowl of butter, and a plate with a slice of cake and butter. The word "Cakes" is written in white serif font with a horizontal line underneath, centered in the image.

# Cakes







## Apple and date cake

Oven Setting: **Top/Bottom heat**

Serves: **10**

Preparation time: **20 minutes**

Cooking time **1 hour 45 minutes**

Level of difficulty: **Easy**

### INGREDIENTS

- ¾ cup plain flour
- ¾ cup self raising flour
- 1 tsp bi carb soda
- 2 tsps Gewürzhaus Glühwein Spice
- ¾ cup brown sugar
- ¾ cup pecans, chopped
- ¾ cup medjool dates, chopped
- 180g butter, melted
- 3 eggs, lightly beaten
- 2 tsps vanilla essence
- 3 medium red apples, peeled, cored and chopped
- 1 large red apple, unpeeled, cored and sliced into rings
- 1 tbsp caster sugar
- 1 tbsp apricot jam

### METHOD

Preheat oven on top/bottom heat to 150°C and place the wire rack on shelf level two.

Sift the flours, bi carb soda and spice into a large mixing bowl. Add the sugar, pecans and dates and mix well. Add the butter, eggs, vanilla and chopped apples to the dry ingredients and mix well to combine.

Spoon the mixture into a greased and base lined 20cm deep round cake pan. Arrange the sliced apple rings decoratively on top and sprinkle the caster sugar over the apples.

Bake for 1 hour 45 minutes or until cake is cooked when tested with a skewer. Allow to stand for a few minutes before removing from the pan.

Warm the apricot jam in the microwave oven and brush over the apples to glaze.



# Apple and salted caramel layer cake



Oven setting: CircoTherm®

Serves: 12

Preparation time: 1 hour

Cooking time: 35 minutes

Level of difficulty: Medium

## INGREDIENTS

### CAKE

4 apples, peeled and diced into  
1–2cm pieces

30g butter, melted

450g plain flour

2 tsp cinnamon

1 tsp ground ginger

1 tsp Chinese 5 spice

½ tsp nutmeg

1 tsp bicarb soda

250g brown sugar

4 eggs

¾ cup light olive oil

1 tsp vanilla paste

### ICING

150g caster sugar

50ml water

150g cream

2 tsp vanilla paste

200g salted butter

400g icing sugar

### ALMOND TOFFEE

120g caster sugar

30ml water

30g flaked almonds



## METHOD

### CAKE

Preheat oven on CircoTherm® to 160°C.

Place  $\frac{2}{3}$  of the diced apples into a mixing bowl with the melted butter and coat. Place the apple mix onto a universal tray lined with baking paper. Place in the oven and cook for 30 minutes. Remove and use a stick blender or food processor to puree.

Spray and line three 20cm cake tins.

Sieve the flour, spices and bi carb soda into a medium bowl.

Place the sugar, eggs, apple puree, oil and vanilla into a mixing bowl and whisk on medium speed until everything is combined, then add the flour spice mix slowly until combined. Add in the remaining diced apple then spread the batter evenly among the tins.

Set oven on CircoTherm® at 160°C and bake on level 1 and 3 for 25 minutes (If you have steam add a low level).

Remove the cakes from the oven and invert onto a cooling rack, leave the baking paper on the base and place the universal tray on top of the cakes with 4 cups of water in each corner to compress the cakes, then leave to cool.

### ICING

Place the sugar and water in a small saucepan and set to level 7 on an induction or FlameSelect® gas cooktop. Bring to the boil and wait until the sugar turns amber in colour (if the outside turns dark faster than the inside move the pot in circles to blend in, do not use a spatula or wooden spoon to stir), then add the cream and vanilla. Once combined place in a small bowl and set in the fridge to chill.

Place the butter into a mixing bowl and cream until light and fluffy, then add the icing sugar. Once combined, slowly add the caramel until everything is blended together and place into a large piping bag.

Add a thin layer of icing onto each cake and stack on top of each other, place onto a serving tray and spread the rest of the mix until the whole cake is covered in icing.

You can serve the cake as is or top with the below almond toffee.

### ALMOND TOFFEE GARNISH

Place the sugar and water in a small saucepan and set to level 7 on an induction or FlameSelect® gas cooktop. Bring to the boil and wait until the sugar turns amber in colour (if the outside turns dark faster than the inside move the pot in circles to blend in. Do not use a spatula or wooden spoon to stir). Pour the hot toffee onto baking paper and sprinkle with the flaked almonds. Make sure the baking paper is sitting on something heat resistant so you do not damage your benchtop. Once cool, break into shards and decorate the cake.



# Baked white chocolate and blueberry cheesecake

Oven setting: **Top/Bottom heat**

Serves: **12**

Prep time: **25 minutes**

Cooking time: **50 minutes**

Level of difficulty: **Medium**

## INGREDIENTS

### BASE

1½ cups digestive biscuits, crushed

⅓ cup almond meal

1 tsp cinnamon

80g butter, melted

### FILLING

200g white chocolate melts

2¼ cup cream

500g cream cheese, chopped and softened

½ cup sugar

1 cup smooth ricotta

3 eggs

1 lime, juiced and finely zested

250 blueberries, reserve approx. 60g for decoration

### FOR DECORATION

White chocolate, grated

## METHOD

Preheat the oven on top/bottom heat to 150°C.

In a bowl combine the biscuit crumbs, almond meal, cinnamon and melted butter, mix well. Press the crumbs evenly across the base of a greased and fully lined 24cm springform pan. Chill.

In a small saucepan combine the white chocolate and cream, stir over induction setting 3 until just melted, remove from the heat and cool slightly.

Beat the cream cheese and sugar in a bowl with an electric mixer until smooth, add the ricotta and eggs and beat until just combined. Do not overbeat. Fold through the lime juice and zest then the chocolate mixture until smooth. Pour half of the filling into the prepared base, top with half the berries, pour in the remaining filling and scatter over the remaining berries.

Bake for 45 minutes until set around the edges but still a little wobbly in the middle. Turn the oven off, place a tea towel in the door so it remains ajar and allow the cheesecake to cool completely in the oven. Refrigerate until required. Decorate the cheesecake with reserved blueberries and grated white chocolate.



Rich and delicious, this easy to make baked cheesecake combines berries and chocolate. It's perfect for entertaining because it can be made a day or two ahead.





# Carrot and walnut cake

Oven setting: CircoTherm®

Serves: 8–10

Preparation time: 15 minutes

Resting time: 10 minutes

Cooking time: 45 minutes

Level of difficulty: Easy

## INGREDIENTS

4 large eggs  
 375g sugar  
 300ml vegetable oil  
 250g self raising flour  
 ½ tsp bi carb soda  
 1 tsp baking powder  
 100g almond meal  
 1 tsp cinnamon  
 250g carrots, grated  
 200g walnuts  
 Juice ½ lemon

## ICING

250g mascarpone cheese  
 250g cream cheese  
 150g icing sugar  
 1 orange, finely zested  
 100g walnut halves

## METHOD

Preheat oven on CircoTherm® to 160°C. Lightly butter 2 x 22cm round cake pans, then line the bases with baking paper.

Using a stand mixer with a whisk attachment, whisk eggs and sugar until pale. Add oil and continue to whisk until combined.

Sift flour, bi carb soda and baking powder together. Stir into the egg mixture. Add almond meal and cinnamon and stir until combined. Add grated carrots, walnuts and lemon juice and stir until well mixed.

Divide the batter between the cake pans, smooth the tops and place in oven. Cook for 45 minutes or until cake is cooked when tested with a skewer. Remove from oven and allow to sit on a cooling rack for 10 minutes, then remove from tins and allow to cool completely before icing.

For the icing, place the mascarpone, cream cheese, icing sugar and zest in an electric mixer and beat until smooth and creamy.

When the cake is cool, sandwich the halves together with half the icing, then spread the rest of the icing on top. Decorate with walnut halves.

This classic recipe is easy to whip up and looks spectacular when layered. It can also be baked in loaf shaped tins and individual muffin tins.



# Cherry Ripe layer cake

Oven setting: CircoTherm®

Serves: 16  
 Preparation time: 1 hour  
 Cooking time: 40 minutes  
 Level of difficulty: Hard

## INGREDIENTS

2 cups water  
 2½ cups caster sugar  
 250g butter  
 ½ cup Dutch cocoa powder  
 1 tsp bi carb soda  
 4 eggs, lightly beaten  
 2 tsp vanilla extract  
 3 cups self raising flour

## FILLING

30g unsalted butter, at room temperature  
 80g icing sugar  
 2 drops of red food colouring  
 1–2 tsps milk  
 395g condensed milk  
 200g red glace cherries, chopped  
 3 cups desiccated coconut

## GANACHE ICING

1 cup pouring cream  
 300g dark chocolate, chopped

## DECORATION

2 x 52g cherry ripe bars  
 Shaved coconut

## METHOD

For the cake, place the water, sugar, butter, cocoa and bi carb soda in a large saucepan over a medium heat. Cook, stirring until the butter has melted and the sugar has dissolved but do not boil. Transfer mixture to a large mixing bowl and allow to cool. Beat in the eggs and vanilla, then stir in the flour and mix well. Pour the mixture into 3 greased and lined 20cm cake pans.

Bake on CircoTherm® at 160°C for 35–40 minutes, or until cake is cooked when tested with a skewer.

To make the filling, use an electric beater to beat the butter on high speed until it has lightened in colour, then slowly add the icing sugar and 1 drop of red food colouring until mixed. Slowly add 1 teaspoon of milk at a time to soften the mixture.

In a separate bowl, combine condensed milk, cherries, desiccated coconut, and 1 drop of red food colouring. Combine both mixtures and set aside.

To make the ganache icing, place the cream in a small saucepan over a medium heat and bring to a gentle boil. Remove from heat and add the chocolate. Allow to stand for 5–10 minutes then mix well to combine. Cool slightly.

When the cakes are cool place one cake onto a cake plate and spread with half the filling (if you find your cakes are not completely flat, shave the top as required). Place the second cake on top then spread with the remainder of the filling. Place the third cake on top and spread with the ganache icing as desired. Top with chopped cherry ripe and shaved coconut.

Please note, feel free to decorate the top of this cake as you wish. Shaved coconut is available from specialty food stores.

## NOTES

We recommend using 40–45% dark cooking chocolate for the ganache icing.





# Chocolate chilli truffle cake

This chocolate chilli truffle cake is delightfully deceitful. On first bite, you experience decadent chocolate flavours that linger on the palate until the bite of chilli enters and warms the back of your throat!

Oven setting: **FullSteam**

Serves: **14–16**

Preparation time: **35 minutes**

Cooking time: **55 minutes**

Cooling time: **20 minutes**

Chilling time: **6–8 hours**

Level of difficulty: **Easy**

## INGREDIENTS

250ml espresso coffee

200g dark brown sugar

3 cinnamon quills

1 tsp chilli flakes

½ tsp chilli powder

1 tsp vanilla bean paste

400g unsalted butter, cubed, room temperature

375g 70% cocoa dark chocolate,  
broken into squares

200g 45% cocoa dark chocolate,  
broken into squares

8 eggs, beaten

## METHOD

Grease a 23cm round cake pan and line the base with baking paper.

Combine espresso, sugar, cinnamon quills, chilli flakes, chilli powder and vanilla in a saucepan. Heat saucepan over medium-low heat for 20 minutes to infuse the flavours and dissolve the sugar. Strain mixture through a fine sieve, discarding the chilli and cinnamon quills. Return coffee mixture to a clean saucepan, add the butter and chocolate and stir over low heat until melted and mixture is smooth, then remove from heat.

Add eggs, mixing until well combined. Strain through a fine sieve into the prepared cake pan and loosely cover with foil.

Place on a wire rack in the steam oven. Set steam oven to 80°C and cook time to 55 minutes. The cake should have a slight wobble once baked. Remove cake from steamer and allow to cool slightly in the pan, before placing in the fridge for 6–8 hours until chilled. Turn out onto a plate for serving.

## NOTE

If the cake is hard to remove from the pan, place the bottom of the pan in some hot water for a minute to loosen. To cut the cake into clean pieces, use a large knife dipped in hot water and wipe for each cut. If desired this dessert can be made a day or two before serving.









# Chocolate beetroot bundt cake

Oven setting: **CircoTherm®**

Serves: **10 to 12**

Preparation time: **30 minute**

Cooking time: **50–55 minutes for the cake  
plus 1 hour 30 minutes for  
beetroot chips**

Level of difficulty: **Medium**

## INGREDIENTS

### CAKE

250g dark chocolate, chopped

125g butter, chopped

1 cup caster sugar

1 tsp vanilla extract

3 eggs, lightly beaten

1¼ cups self raising flour

½ tsp bi carb soda

2 cups raw beetroot, grated

### CHOCOLATE ICING

60g chocolate

½ cup cream

### SWEET BEETROOT CHIPS

1 cup water

⅓ cup sugar

75g shaved beetroot strips (use a vegetable peeler)

### BEETROOT RIPPLE ICE CREAM

1 litre good quality vanilla ice cream, softened

Reserved beetroot syrup

## METHOD

### CAKE

Preheat oven on CircoTherm® to 160°C and place the wire rack on shelf position 2. Grease a 21 cm fluted ring cake pan.

Place the chocolate and butter into a large saucepan and cook on Induction level 1 until ingredients are melted. Mix well to combine.

Transfer the mixture to a mixing bowl and cool slightly. Stir in the sugar and vanilla then add the eggs and mix until well combined.

Sift the flour and bi carb soda and fold into the chocolate mixture. Stir in the grated beetroot. Pour batter into the cake pan and place in the oven, cooking for 50 to 55 minutes or until cooked when tested with a skewer.

### CHOCOLATE ICING

Place the chocolate and the cream in a small saucepan and cook on Induction level 1, stirring occasionally until chocolate has melted. Mix well to combine then rest for 10 to 15 minutes to thicken. When the mixture is thick enough to coat the back of a metal spoon, carefully pour over the cake so it will drizzle down the sides.

### SWEET BEETROOT CHIPS

Place the water and the sugar in a small saucepan. Cook on Induction level 5, stirring constantly to dissolve the sugar. Increase the heat to Induction level 9 and bring the mixture to the boil. Carefully add the beetroot strips and reduce the heat to Induction level 7 and boil gently for 8 to 10 minutes or until tender. Preheat the oven on CircoTherm® to 120°C.

Using a slotted spoon, remove the beetroot strips from the syrup and drain well on paper towel. Continue to cook the syrup to reduce by half, approx. 5 to 6 minutes. Line the universal tray with baking paper and place the beetroot strips in a single layer onto the tray. Cook on shelf position 3 for approx. 1½ hours or until dried and slightly crispy. Add to the top of the cake.

### BEETROOT RIPPLE ICE CREAM

Place the ice cream into a bowl and swirl the beetroot syrup through the ice cream. Freeze until firm.

## NOTES

For decoration you can also make sugared rosemary. Dip sprigs of rosemary in water then shake off any excess. Working one sprig at a time, place into a bowl of caster sugar and toss well to coat. Allow the rosemary to dry on paper towel until the sugar sets.





# Chocolate marble cheesecake with roasted cherries

Oven setting: CircoTherm®

Serves: 10

Preparation time: 40 minutes

Cooking time: 40–45 minutes

Chilling time: 2 hours

Level of difficulty: Medium

## INGREDIENTS

### CHEESECAKE

250g plain chocolate biscuits

80g butter, melted

500g cream cheese, softened

$\frac{3}{4}$  cup caster sugar

1 tsp cornflour

2 tbsps lemon juice

3 eggs, lightly beaten

2 cups sour cream

60g dark chocolate, melted

### ROASTED CHERRIES

500g pitted cherries

2 tbsps sugar

## METHOD

Preheat oven on CircoTherm® to 130°C. Lightly grease and base line a 23cm springform pan.

Place the biscuits into a food processor and process until fine crumbs. Add the butter and process until well combined. Press the biscuit mixture evenly into the base of the prepared pan.

Beat the cream cheese, sugar and cornflour in a large bowl with an electric mixer until smooth. Add the lemon juice and eggs and mix well. Add the sour cream and mix on a low speed until smooth and creamy. Pour  $\frac{3}{4}$  of the mixture over the biscuit base. Gradually combine the remaining mix with the melted chocolate until evenly blended. Place spoonful's of the chocolate mix onto the cheesecake and using a skewer swirl the mixes together. Gently tap the pan to level the cheesecake.

Place the cheesecake onto the multipurpose pan and cook on shelf position 2 for 40 to 45 minutes or until cheesecake is just set. Turn the oven off and leave the cheesecake in the oven for 1 hour before removing. Allow to cool then refrigerate for 1 to 2 hours before serving.

Preheat oven for the cherries on CircoTherm® at 200°C. Place the cherries onto the multipurpose pan that has been lined with baking paper. Sprinkle with sugar then cook for 6 to 8 minutes or until the juices release from the cherries and the sugar dissolves. Place the cherries and the juice into a bowl and allow to cool. Serve with the cheesecake.







# Chocolate pear cake with chocolate sauce

Oven setting: CircoTherm®

Serves: 8  
Preparation time: 20 minutes  
Cooking time: 1 hour  
Level of difficulty: Easy

## INGREDIENTS

### CAKE

3 medium firm pears, peeled, halved and cored  
1 tbsp sugar  
180g butter  
100g dark chocolate  
¾ cup caster sugar  
¾ cup water  
2 eggs, lightly beaten  
1 tsp vanilla essence  
¾ cup self raising flour  
⅓ cup Dutch cocoa  
½ cup ground almonds  
1 tbsp icing sugar

### CHOCOLATE SAUCE

200g dark chocolate, chopped  
1 cup cream

## METHOD

Preheat oven on CircoTherm® to 200°C and line a baking tray with baking paper. Place pears onto the tray cut side up and sprinkle with the sugar. Cook on shelf position 3 for 12 to 14 minutes or until the pears are just tender. Allow the pears to cool then cut into slices approx. 3 to 4mm in thickness.

Reduce the oven temperature to 160°C and place the wire rack on shelf position 2.

Place the butter, chocolate, sugar and water in a medium saucepan. Cook on a low gas flame or Induction level 3, stirring regularly until the butter and chocolate have melted and the sugar is dissolved. Pour the mixture into a medium size bowl and allow to cool. Add the eggs and vanilla and mix well. Sift the flour and the cocoa over the mix then fold in with the ground almonds to form a batter. Pour into a greased and base lined 23cm round cake pan. Arrange the pear slices over the batter. Sift the icing sugar over the pears.

Bake for 55 to 60 minutes or until the cake is cooked when tested with a skewer.

To make the chocolate sauce, combine the chocolate and the cream over a low gas flame or induction level 3 and cook, stirring regularly until the chocolate has melted and combined with the cream.

Serve the cake with cream or ice cream and the chocolate sauce.











# Coconut and lime tea cake

Oven setting: CircoTherm®

Serves: 8–10

Preparation time: 30 minutes

Cooking time: 60–65 minutes

Level of difficulty: Easy

## INGREDIENTS

### DOUGH

2 cups self raising flour, sifted

145g Gewürzhaus Coco's

Organic Coconut Blend

125g butter

2 eggs, lightly beaten

### LIME FILLING MIXTURE

½ cup lime juice

1 lime, finely zested

1 cup castor sugar

125g butter, chopped

2 eggs, lightly beaten

Pure cream, for serving

## METHOD

Preheat oven on CircoTherm® to 160°C. Grease and fully line a 23cm cake pan.

In a bowl, combine the flour and coconut blend. Rub in the butter until the mixture resemble breadcrumbs, then stir though the eggs to make a soft dough. Press ⅔ of the mixture into the cake pan. Reserve remaining ⅓ for topping.

In a saucepan combine the juice, zest, castor sugar, butter and eggs, whisk over induction setting 5 until the butter has melted, increase the setting to 8, continue stirring and allow the mixture to come quickly to the boil and thicken. Remove from the heat and cool slightly. Pour the lime mixture over the prepared base then crumble over the reserved dough mixture.

Bake for 50–55 minutes or until golden and cake is cooked through. Allow to cool in the tin on a wire rack. Serve sliced with a dollop of cream.



# Easter egg lava cake



Oven setting: **CircoTherm®**

Serves: **6**

Preparation time: **30 minutes**

Cooking time: **15 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

30g melted butter, for lining ramekins

20g caster sugar, for lining ramekins

1½ cups self raising flour

50g cocoa powder

75g butter

⅔ cups caster sugar

2 eggs

1½ cups milk

6 Cadbury Creme Eggs

## METHOD

Preheat oven on CircoTherm® to 160°C.

Grease 6 x 150ml ramekins by cutting 6 circles out of baking paper to fit the bottom of each ramekin, grease each ramekin with melted butter and place the circles on each base. Dust with caster sugar.

Sift the flour and cocoa together and set aside.

Cream the butter and caster sugar with an electric mixer until light in colour. Add the eggs one at a time until combined then add half the milk. Using a low speed, add half of the flour and cocoa mix until just combined. Repeat to use the remaining milk, followed by the flour and cocoa mix.

Fill each ramekin until ⅔ full then place a Cadbury Creme Egg into the centre of each.

Place the ramekins onto a universal tray and bake for 15 minutes.

Remove from the oven and invert the ramekin over a plate until the cake comes out. Serve immediately.









This buttery and moist almond cake is also gluten free. Made decadent with a white chocolate ganache, this simple cake is ideal for afternoon tea or a birthday celebration.

# Flourless almond cake with white chocolate ganache

Oven setting: CircoTherm®

Serves: 8

Preparation time: 10 minutes

Cooking time: 40 minutes

Level of difficulty: Easy

## INGREDIENTS

200g unsalted butter, softened

220g caster sugar

80g desiccated coconut

1 tsp vanilla essence

½ tsp almond essence

Pinch of salt

4 eggs

160g almond meal

## WHITE CHOCOLATE GANACHE

200g white chocolate, roughly chopped

½ cup cream

## DECORATION

Almond flakes

## METHOD

Preheat oven on CircoTherm® to 160°C. Place wire rack on shelf level 2. Grease a 20cm round springform cake pan and line base with baking paper.

Place the butter, sugar, coconut, vanilla, almond essence and salt in the bowl of an electric mixer and beat until creamy. Add the eggs, one at a time and mix until well combined. Fold in the almond meal.

Place mixture into the prepared cake pan and bake the cake for 40–45 minutes or until cake is cooked when tested with a skewer. Allow cake to cool in cake pan.

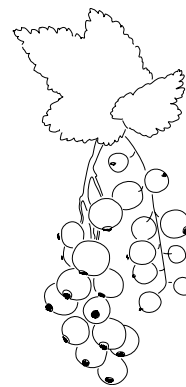
While cake is cooling, make the ganache. Combine chopped chocolate and cream in a heavy saucepan. Gently heat over low heat until chocolate starts to melt. Remove from heat and continue to stir until the remaining chocolate has melted. Transfer ganache to a bowl and refrigerate until ganache thickens, about 30 minutes. Stir ganache well before decorating the cake.

Ganache can be poured onto cake while it is a little runny or it can be spread onto the cake with a palette knife when it is thick. Decorate with almond flakes as desired.

## NOTE

This cake will keep well for 3 days in an airtight container. The cake can be made a day in advance and topped with ganache on the day of serving.





# Fruit cake

Oven setting: **Top/Bottom heat and VarioSteam**

Preparation time: **15 minutes**

Soaking time: **Overnight**

Cooking time: **2 hours 30 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

1½ kg dried mixed fruit

100g glacè cherries, chopped

½ cup brandy, plus 2 tbsp for glazing

1 large Granny Smith apple, peeled and coarsely grated

1 tbsp golden syrup

1 cup brown sugar, firmly packed

4 eggs

250g butter, melted and cooled

1½ cups plain flour, sifted

½ cup self raising flour, sifted

1 tsp mixed spice, sifted

## METHOD

Preheat oven on top/bottom heat to 140°C adding a low level of steam.

Place the mixed fruit and glacè cherries in a large bowl adding the brandy, mix well to break up any large clumps of fruit. Soak overnight.

Add the grated apple, golden syrup, sugar and eggs. Add the butter, sifted flour and spice. Mix thoroughly.

Place mixture into a deep 23cm round tin, lined with 3 layers of baking paper measuring 5cm above sides of the tin.

Place in the oven on shelf level 2 for 2 hours 30 minutes or until cooked. Insert a skewer into the cake making sure the skewer comes out clean. Remove from the oven, brush evenly with approx. 2 tablespoons of brandy. Cover with aluminium foil and leave overnight to cool completely.







# Fudgy chocolate mousse cake with roasted strawberries

Oven setting: **CircoTherm® and VarioSteam**

Serves: **8–10**

Preparation time: **20 minutes**

Cooking time: **60 minutes**

Level of difficulty: **Medium**

## INGREDIENTS

300g caster sugar (divided)

½ cup water

340g dark cooking chocolate, broken up

225g unsalted butter, cut into pieces

5 eggs

## ROASTED STRAWBERRIES

500g small strawberries, hulled (halved if large)

⅓ cup caster sugar

2 tsps lemon juice

1 cup crème fraîche, to serve

## METHOD

Preheat oven on CircoTherm® to 150°C with a medium level of steam.

Grease and line a 20cm round deep sided cake pan, ensuring the sides of the baking paper are higher than the rim, because it will rise.

In a small saucepan, place 200g of the sugar with the water and dissolve on a low heat for about 5 minutes.

Place the chocolate and butter in a bowl over a pan of simmering water to melt. Add the sugar syrup and stir until almost melted then remove the bowl from the simmering water and finish melting off the heat, stirring until completely melted and combined. Set aside.

In the bowl of a stand mixer with whisk attachment, add eggs with the remaining 100g of sugar and whisk on high speed until eggs triple in volume.

Turn the mixer to low and slowly pour chocolate mixture into the egg mixture. Don't over mix.

Pour the mixture into the prepared pan and place in oven on shelf level 3.

Bake for about an hour or until just set, it will have a slight wobble in the centre.

Remove from oven and cool completely in the pan.

Meanwhile, to roast the strawberries, set oven to the grill setting.

Toss strawberries together with sugar and lemon juice to coat in a medium bowl. Spread out on a large baking tray and grill for 6–8 minutes, or until strawberries are tender and juices bubble.

Serve slices of cake with roasted strawberries and a dollop of crème fraîche.



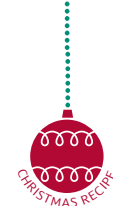
This cake is delicately cooked with the addition of steam, which avoids the need to use a water bath in the oven. It has a decadent, rich, fudgy texture, which is balanced by the roasted strawberries





# Gingerbread layer cake





Oven setting: CircoTherm®

Serves: 12

Preparation time: 60 minutes

Cooking time: 45 minutes

Chilling time: Overnight

Level of difficulty: Medium

## INGREDIENTS

### GINGERBREAD

185g butter

¾ cup brown sugar

¾ cup golden syrup

2 egg yolks

3¾ cups plain flour, sifted

1½ tbsps Gewürzhaus Gingerbread Spice, sifted

1½ tsps bi carb soda, sifted

### CUSTARD

1½ cups caster sugar

¾ cup custard powder

½ tsp cinnamon

3¼ cups milk

½ cup brandy or rum

750g cream cheese, softened

### GLAZE

200g dark chocolate, broken into pips

¼ cup cream

Fresh berries for serving

## METHOD

### GINGERBREAD

Preheat oven on CircoTherm® to 160°C.

Beat the butter and sugar in a bowl with an electric mixer until creamy. Add the golden syrup and egg yolks and beat until combined. Stir in the sifted dry ingredients and mix well. Turn onto a lightly floured surface and knead until smooth. Roll the dough into a log shape and cut into 6, press each piece into a disc, cover with plastic wrap and place in the refrigerator for 30 minutes.

Roll out one disc of dough between 2 pieces of baking paper to make a 22cm circle, trim edges to neaten then place onto a tray lined with baking paper.

Bake for 15–20 minutes, or until brown. Do not allow to over darken. Remove from oven and transfer to a wire rack to cool. Repeat with the remaining dough to make 6 gingerbread circles.

### CUSTARD

Meanwhile in a saucepan combine the sugar, custard powder, cinnamon, milk and brandy then whisk over a medium heat until the custard boils and thickens. The custard will be quite thick. Remove from the heat. Pour the mixture into a bowl and cover directly with plastic wrap to prevent the custard forming a skin. Allow to cool completely until the custard is cold and firm.

Beat the cold custard with an electric mixer until smooth then gradually add the cream cheese, beating well between each addition until thick and smooth. Chill.

### TO ASSEMBLE

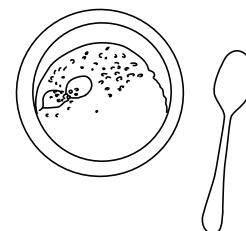
Place one gingerbread circle onto a serving plate or cake stand. Divide the custard evenly into five. Spread one-fifth thickly over the gingerbread, repeat with remaining gingerbread and custard to make 5 layers then top with the last gingerbread disc. Cover well and chill overnight to allow the gingerbread layers to soften.

Combine the chocolate and cream in a bowl and stir over gently simmering water until just melted and smooth, cool slightly then spread over the top of the cake, decorate with fresh berries. Allow the chocolate to firm before slicing.





# Individual steamed cheesecakes



Oven setting: **FullSteam**

Makes: **10**

Preparation time: **15 minutes**

Cooking time: **18 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

### CHEESECAKE MIX

250g cream cheese, softened

½ cup caster sugar

2 tsp cornflour

2 eggs, lightly beaten

1 tbsp lemon juice

½ tsp vanilla extract

250g sour cream

### BISCUIT CRUMB

120g Anzac Biscuits – or something similar

20g melted butter

## METHOD

Beat cream cheese and sugar using an electric mixer till smooth. Add the cornflour then the eggs and mix well. Add the lemon juice, vanilla and sour cream. Beat on low speed until well combined.

Pour the mixture equally into 10 x 125ml preserving jars. Cover the jars with the lids but do not seal.

Place the jars in the large perforated tray and place into the oven. Select FullSteam, 90°C and cook for 16 to 18 minutes or until just set.

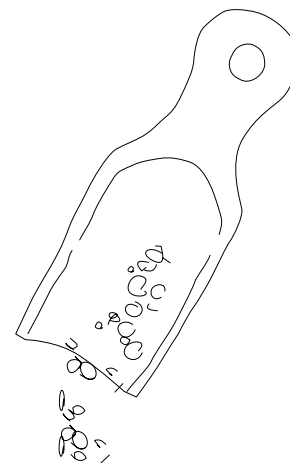
Remove the lids from the jars. Wipe any condensation from the lids then seal the jars when the cheesecakes are cool. Chill in the refrigerator.

For the crumb, place the biscuits and the melted butter into a food processor and pulse until an even crumb is formed.

Sprinkle the cheesecakes with the biscuit crumb before serving.



# Layered ricotta and pear cake



Oven setting: **Top/Bottom heat**

Serves: **10–12**

Preparation time: **30 minutes**

Cooking time: **1 hour**

Level of difficulty: **Easy**

## INGREDIENTS

### CRUMBLE MIX

- 2 cups plain flour
- 2 tsps baking powder
- ½ cup brown sugar
- 1 cup almond meal
- 180g butter, softened
- 1 egg, lightly beaten
- 2 tbsps brown sugar, extra

### FILLING

- 500g ricotta cheese
- 2 tsps vanilla essence
- ⅔ cup caster sugar
- 2 eggs, lightly beaten
- 2 ripe pears, peeled and thinly sliced

## METHOD

Preheat oven on top/bottom heat to 170°C and place the wire rack on shelf 2. Grease and line the base of a 20cm springform pan.

Sift the flour and baking powder into a large bowl. Stir in the sugar and almond meal. Rub in the butter until mixture resembles coarse breadcrumbs. Add the egg and stir with a broad bladed knife to form a crumble. Press half the crumble mix firmly and evenly into the base of the pan.

Combine the ricotta, vanilla, sugar and eggs for the filling and mix with a whisk until well combined and smooth. Pour the ricotta mixture over the crumble base and arrange the pears on top.

Mix the extra brown sugar into the remaining crumble mix and sprinkle evenly over the ricotta filling.

Place into the oven and bake for 50 to 60 minutes or until golden in colour and the filling has set. Cool the cake in the pan before removing.



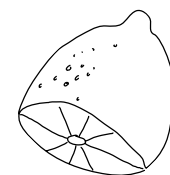








# Lemon and blueberry cake



Oven setting: **CircoTherm®**

Serves: **10–12**

Preparation time: **20 minutes**

Cooking time: **1 hour**

Level of difficulty: **Easy**

## INGREDIENTS

### CAKE

125g butter, softened  
 1 cup caster sugar  
 2 tsps lemon zest  
 2 eggs, lightly beaten  
 1 cup plain flour  
 ½ cup self raising flour  
 ¼ tsp bi carb soda  
 200g natural yoghurt  
 125g blueberries

### ICING

1½ cups icing sugar, sifted  
 2 tsps melted butter  
 1–2 tbsps lemon juice

## METHOD

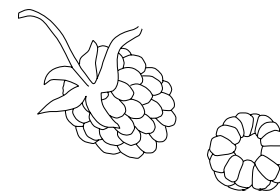
Preheat oven on CircoTherm® to 160°C and place the wire rack on shelf 2. Grease and line a 25cm x 10cm loaf pan.

Cream the butter, sugar and lemon zest using an electric mixer until pale and creamy. Add the eggs and beat well. Sift the flours and bi carb soda and fold half through the creamed mixture. Fold in the yoghurt then the remaining sifted mixture to form a smooth batter. Fold in the blueberries. Place the mixture into the prepared pan and cook for one hour or until cake is cooked when tested with a skewer.

To make the icing, place the icing sugar and melted butter into a bowl. Gradually mix in enough lemon juice to form an icing that will drizzle down the sides of the cake. Drizzle icing over the cake.



# Lemon cheesecake



Oven setting: **CircoTherm® and FullSteam**

Serves: **10–12**

Preparation time: **20 minutes**

Cooking time: **1 hour**

Chilling time: **2 hours**

Level of difficulty: **Easy**

## INGREDIENTS

200g shredded wheatmeal biscuits, finely crushed

90g butter, melted

750g cream cheese, at room temperature

220g caster sugar

¼ tsp salt

2 tbsps cornflour

1 tsp vanilla essence

2 tpsps lemon zest, finely grated

2 tpsps lemon juice

3 large eggs

1 egg yolk

250ml sour cream

## METHOD

Preheat oven on CircoTherm® to 160°C. Grease and line the base of a deep sided 23cm springform cake pan.

Mix the crushed biscuits with the melted butter, stir to combine and then press evenly into the base of the prepared cake pan. Bake in the oven for 10 minutes until golden. Remove from the oven and allow the base to cool while you prepare the filling.

In a large electric mixing bowl, beat the softened cream cheese for 2 minutes. Continue beating on a low speed and add the sugar, salt and cornflour. Add the vanilla, lemon zest, lemon juice, eggs, egg yolk and sour cream and beat until smooth and creamy. Remember not to use a whisk as this will incorporate too much air.

Pour the mixture onto the prepared base and cover the cheesecake with a piece of aluminium foil. Place the cheesecake into the oven, select FullSteam 100°C and cook cheesecake for 1 hour. Remove foil and check the cheesecake has just set.

Allow cheesecake to stand at room temperature for 20 minutes, cover and then refrigerate for 2 hours before serving.

## NOTE

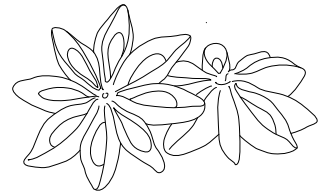
If FullSteam is not available the cheesecake can be cooked on CircoTherm® at 150°C for 45–50 minutes, or until the cheesecake is just set. Allow the cheesecake to cool in the oven for 20 minutes before placing covered in the fridge.







# Middle eastern mandarin and almond spice cake



Oven setting: CircoTherm®

Serves: 8

Preparation time: 40 minutes

Cooking time: 70 minutes

Level of difficulty: Easy

## INGREDIENTS

3 medium mandarins (approx. 300g), halved across the centre, seeds removed, chopped into quarters

1¾ cups water

1 cup caster sugar

2 cinnamon sticks

3 star anise

1 birds eye chilli, halved, seeds removed and sliced

125g butter, softened

⅔ cup castor sugar

3 eggs

1½ cups almond meal

⅓ cup cornflour (from maize), sifted

Cream, to serve

## METHOD

Preheat oven on CircoTherm® to 160°C.

Combine the mandarin, water, sugar, cinnamon sticks, star anise and chilli in a saucepan. Stir over a high heat induction setting 9 until the sugar dissolves, cover and reduce to setting 7 and boil for 15 minutes until the mandarin is tender. Remove the mandarin pieces from the liquid and process until smooth, allow to cool.

Continue cooking the syrup for another 3–5 minutes or until slightly thickened. Strain the syrup and discard the spices.

Beat the butter and sugar in a bowl with an electric mixer until pale and creamy. Add the eggs one at a time and beat well. Fold through the almond meal, cornflour and mandarin purée until smooth. Pour the mixture into a greased and fully lined 20cm cake pan. Bake for 45–50 minutes or until cooked when tested with a skewer. Cool the cake for 5 minutes then turn out of the pan. Place onto a cooling rack and drizzle with half of the warm syrup. Drizzle a little syrup over the serving plates, top with slices of cake and some extra syrup. Serve with cream.

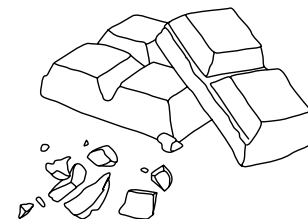
## NOTES

If the syrup becomes a little thick on standing, thin to the desired consistency with a little boiling water.





# Mud cake



Oven setting: **Top/Bottom heat**

Serves: **10–12**

Preparation time: **20 minutes**

Cooking time: **1 hour and 30 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

### MUDCAKE

250g butter  
 200g dark chocolate, chopped  
 2 cups caster sugar  
 1 tbsp instant coffee granules  
 1¼ cups boiling water  
 2 eggs, lightly beaten  
 1¾ cups plain flour  
 1½ tsp baking powder  
 ¼ cup Dutch cocoa powder

### GANACHE ICING

250g dark chocolate  
 125g butter

## METHOD

Preheat oven on top/bottom heat to 140°C. Place wire rack on shelf level 2. Grease a 23cm round cake pan and line with baking paper.

Combine the butter, chocolate, sugar, coffee granules and water in a large saucepan. Place over a low heat, induction level 2 and stir occasionally until the butter and chocolate have melted and the mixture is smooth. Transfer to a large mixing bowl and cool. Using a whisk, beat in the eggs. Sift the flour, baking powder and cocoa over the mixture and continue mixing until combined. Pour the mixture into the prepared cake pan.

Bake for 1 hour and 30 minutes or until cooked when tested with a skewer. Allow cake to cool in the pan.

To make the ganache icing, place the chocolate and butter in a small saucepan and heat on induction level 1 until ingredients are melted. Remove from heat and mix well. Transfer to a mixing bowl and allow to cool, stirring occasionally until a spreading consistency.

Place the cake onto a serving plate and spread with ganache icing.



# Orange and rhubarb cake

This cake is deliciously moist due to the addition of steam in the cooking process. The jewelled colours of the citrus and rhubarb make a stunning topping when the cake is inverted.

Oven setting: **CircoTherm® and VarioSteam**

Serves: **6–8**

Preparation time: **15 minutes**

Resting time: **30 minutes**

Cooking time: **35 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

250g trimmed rhubarb  
 1 cup caster sugar + 2 tbsps extra  
 2 tbsps fresh orange juice  
 Vegetable oil for greasing  
 1½ cups plain flour  
 2 tsps baking powder  
 2 oranges, finely zested, pith removed, segmented  
 1 lemon, finely zested  
 3 large eggs, room temperature  
 ½ tsp sea salt flakes  
 ¼ cup milk  
 ¾ cup extra-virgin olive oil

## METHOD

Preheat oven on CircoTherm® to 160°C with a low level of steam.

Grease and line a 12cm x 26cm rectangular loaf tin with baking paper.

Sprinkle 2 tablespoons caster sugar over the base of the tin and add 2 tablespoons of orange juice. Cut rhubarb into 12cm lengths and line the base of the tin, packing tightly.

In a medium bowl, whisk the flour and baking powder together. Set aside. In the bowl of a stand mixer, combine the sugar, lemon and orange zests. Add the eggs and salt. Beat on medium-high speed for about 5 minutes, or until pale and thick. Beat in the milk. Gradually beat in the oil. Using a wooden spoon, fold in the flour mixture until blended. Let the batter rest, covered, for about 10 minutes. Spread the batter over the rhubarb in the loaf tin.

Bake for 35 minutes, or until a skewer inserted into the centre of the cake comes out with moist crumbs attached. Cool in the tin on a wire cake rack for 10–15 minutes, and then invert the cake onto a cake plate. Scatter over the orange segments and serve.









# Rosewater and raspberry sponge cake

Oven setting: CircoTherm®

Serves: 10–12

Preparation time: 15 minutes

Cooking time: 18 minutes

Level of difficulty: Easy

## INGREDIENTS

### CAKE

Plain flour, for dusting  
 4 eggs, at room temperature  
 160g caster sugar  
 150g cornflour  
 30g custard powder  
 1 tsp cream of tartar  
 ½ tsp bi carb soda

### CREAM ICING

400ml thickened cream  
 1 tbsp rose water  
 2 tbsps caster sugar, extra  
  
 125g raspberries  
 2 pieces of Turkish delight, cut into small cubes  
 1 tbsp dried rose petals

## METHOD

Preheat oven on CircoTherm® at 170°C and place wire rack on level 2. Grease two deep 22cm round cake tins; lightly coat the sides and base of the tins with flour and tap out the excess.

Place eggs and sugar in the bowl of an electric mixer. With the whisk attachment, beat for 8 minutes or until thick and creamy. The mixture should form thick ribbons when the whisk is lifted.

While beating the eggs and sugar, sift the dry ingredients twice. Sift the flour mixture on to the top of the egg mixture. Using a large wire whisk, lightly and quickly fold the flour mixture into the egg mixture.

Pour mixture evenly into the prepared cake tins. Cook sponges, side by side on the wire rack for 18 minutes or until sponge springs back when touched lightly and sides have released from the tins. Remove sponges from the tins immediately and allow to cool completely, right way up on a cooling rack.

Beat cream, rose water and sugar with an electric mixer until firm peaks form. Cut each sponge into two layers. Place one layer onto a serving plate and spread ¼ of the cream evenly on top. Top with another sponge layer and spread ¼ of the cream evenly on top. Repeat again and then place the last sponge layer on top of cream. With remaining ¼ of the cream, spread on top and sides to achieve a nude cake finish.

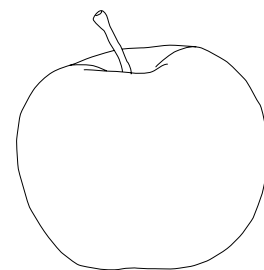
Decorate top of the sponge cake with raspberries, Turkish delight and rose petals.

## NOTE

Sponge cakes can be baked and layered with cream the day before and kept in the refrigerator. Decorate with raspberries, Turkish delight and rose petals before serving. Using the correct tin size is important when cooking a sponge. A different size tin will increase or decrease the cooking time.







## Steamed apple maple cake

Oven setting: **FullSteam**

Serves: **10**

Preparation time: **30 minutes**

Cooking time: **1 hour 10 minutes**

Level of difficulty: **Easy**

### INGREDIENTS

- ½ cup pure maple syrup
- 1 red apple, cored, quartered and thinly sliced
- 180g butter
- 1 cup caster sugar
- 1 tsp vanilla essence
- 3 eggs, lightly beaten
- 1 green apple, peeled and grated
- 1¼ cups self raising flour
- ¼ cup custard powder
- ½ cup buttermilk

### METHOD

Grease and line the base of a deep sided 20cm cake tin. Pour the maple syrup into the base of the tin and arrange the apple decoratively over the top. Cream the butter, sugar and vanilla with an electric mixer until pale and creamy. Gradually add the eggs, beating well between each addition. Stir in the grated apple.

Sift the flour and custard powder and fold into the creamed mixture alternately with the buttermilk, being careful not to over mix. Carefully spoon the cake batter over the apple. Lightly grease a piece of foil and make a pleat in the middle. Cover the cake tin with the foil, pushing the edges around the outside of the tin.

Place the cake into the oven on a wire rack and cook on FullSteam, 100°C for 65 to 70 minutes or until cake is cooked when tested with a skewer. Allow cake to stand for a few minutes before upturning onto a serving plate. Serve drizzled with extra maple syrup.





# Steamed vanilla layer cake with white chocolate ganache

Oven setting: **FullSteam**

Serves: **8–10**

Preparation time: **1 hour**

Cooking time: **18 minutes**

Level of difficulty: **Medium**

## INGREDIENTS

### CAKE

225g plain flour

200g caster sugar

85g custard powder

1½ tsps baking powder

1½ tsps bi carb soda

2 eggs

250ml milk

125ml vegetable oil

2 tsps vanilla extract

190ml boiling water

### WHITE CHOCOLATE GANACHE

400g white chocolate, chopped

200ml thickened cream

White chocolate truffle for garnish, if desired

Raspberries for garnish, if desired

## METHOD

Place wire rack on shelf level 2 and preheat the oven on FullSteam at 100°C. Grease and line three 20cm round cake tins.

Place all of the cake ingredients, except the boiling water, into a large mixing bowl. Using a wire whisk, whisk the mixture until well combined. Add the boiling water and whisk together.

Pour the cake mixture evenly into the prepared cake tins. Cook the cakes for 20 minutes. Remove the cakes from the oven and allow to cool in the tins for 10 minutes. Remove the cakes from the tins and allow to cool uncovered.

For the white chocolate ganache place the chocolate and cream in small solid stainless steel tray. Cover with plastic wrap. Place in oven and select FullSteam, 50°C. Melt mixture for 10 minutes. Whisk the mixture until smooth and glossy. Place in the refrigerator until ganache is of a spreadable consistency, stir every 5 minutes.

To assemble cake, place one cake layer on to serving plate. Using a knife, even the top of the cake if required. Spread ⅓ of the ganache on the cake and top with another layer of cake. Spread another ⅓ of the ganache and top with the third layer of cake. Gently press layers together, making the ganache come out at the edges. Use a palette knife to even the ganache. Make a cake collar with a piece of baking paper greater than the circumference of the cake. Fold the paper into thirds, length ways. Wrap collar around the cake and press gently to the sides. The collar will keep the cake secure while setting in the refrigerator. Refrigerate for 30 minutes. Leave the last ⅓ of the ganache on the bench.

Use remaining ganache to coat the top and sides of the cake. Decorate as desired.

## NOTE

Take care when removing the plastic wrap when making the ganache. Ensure that no water falls on the ganache.



# White chocolate cake with raspberry ice cream filling and meringue frosting

Oven setting: CircoTherm®

Serves: 10–12

Preparation time: 1 hour plus freezing time  
for ice cream

Cooking time: 40 minutes

Level of difficulty: Medium

## INGREDIENTS

### WHITE CHOCOLATE CAKE

200g butter, chopped  
250g white chocolate, chopped  
1 cup milk  
1 tsp vanilla extract  
1 ¼ cup caster sugar  
2 eggs, lightly beaten  
2 egg yolks, lightly beaten  
2 ¼ cups plain flour  
2 tsps baking powder

### RASBERRY ICE CREAM

250g fresh raspberries  
2 tbsps caster sugar  
1 litre of good quality vanilla ice cream, softened

### MERINGUE FROSTING

4 egg whites  
1 cup caster sugar  
1 tbsp glucose syrup  
2 tbsps water

## METHOD

### WHITE CHOCOLATE CAKE

Place the butter, chocolate and milk into a large saucepan and cook on Induction level 1, stirring occasionally until chocolate and butter have melted. Add the vanilla and mix well until ingredients are blended together. Transfer the mixture to a large mixing bowl and cool slightly.

Preheat oven on CircoTherm® to 160°C and place the wire rack on shelf 2. Grease and line 2 shallow 20cm round cake pans. Stir the sugar into the chocolate mixture, then add the eggs and egg yolks and mix well. Sift the flour and the baking powder over the mixture and mix to form a smooth batter. Spoon the mixture evenly into the prepared cake pans and bake for 40 minutes or until cooked when tested with a skewer.

### RASBERRY ICE CREAM

Place the raspberries and sugar in a small saucepan. Mix to combine then cook over a low heat, Induction level 3, stirring occasionally until sugar dissolves. Increase the heat to Induction level 5 and simmer for 6 to 8 minutes or until reduced and slightly thickened. Allow to cool to room temperature. Place the ice cream and raspberry mix into a large bowl and mix to combine. Spoon the mixture into a 20cm shallow cake pan that has been lined with plastic wrap. Cover the surface of the ice cream with plastic wrap and freeze until firm.

### MERINGUE FROSTING

Place all the ingredients for the frosting into a medium heatproof glass bowl. Place some water into a medium size saucepan and place over a medium heat, Induction level 5. Place the bowl over the saucepan, making sure the base of the bowl is not touching the water. Using electric beaters beat the egg white mix until thick and glossy and doubled in volume. Remove the bowl from the heat and continue to beat a further 4 to 5 minutes or until cooled. Use immediately.

### ASSEMBLY

To assemble the cake, sandwich the ice cream between the two cake layers. Spread the meringue frosting on the top and sides of the cake. Using a blow torch, gently caramelize the meringue frosting. For an extra touch, the cake can be decorated with toasted shredded coconut.







# Meringues and Tortes

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Oven setting: CircoTherm®

Serves: 10

Preparation time: 40 minutes

Cooking time: 40–45 minutes

Level of difficulty: Medium

## INGREDIENTS

### CAKE MIXTURE

180g butter, softened

$\frac{3}{4}$  cup caster sugar

1 tsp vanilla essence

4 egg yolks

1 cup buttermilk

1½ cups flour, sifted

2 tsp baking powder

### MERINGUE

4 egg whites

$\frac{3}{4}$  cup caster sugar

### TOPPING

$\frac{1}{2}$  cup slivered almonds

2 tbsps caster sugar

$\frac{1}{2}$  tsp cinnamon

### CUSTARD FILLING

$\frac{1}{4}$  cup custard powder

$\frac{1}{2}$  cup caster sugar

1½ cups milk

1 egg, lightly beaten

90g butter, softened

1 tsp vanilla essence

## METHOD

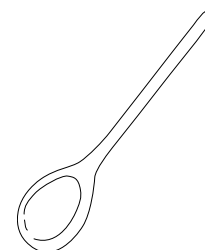
Preheat oven on CircoTherm® to 160°C. Grease and line the base of two 20cm shallow cake pans. Cream the butter, sugar and vanilla with an electric mixer until pale and creamy. Add the egg yolks and beat well. Mix in half of the buttermilk then the sifted flour and baking powder. Add the remaining buttermilk and mix to form a smooth batter. Spread the mix evenly between the two pans.

Beat the egg whites for the meringue in a large bowl with an electric mixer until stiff peaks form. Gradually beat in the sugar to form a meringue. Spread the meringue over the cake batter then sprinkle with the combined topping ingredients. Place the cakes into the oven and bake for 40–45 minutes or until cake is cooked when tested with a skewer. Rest slightly in the pan before turning out onto wire racks to cool.

To prepare the custard filling, combine the custard powder and sugar in a medium sized saucepan and gradually blend in some of the milk to form a smooth paste. Blend in the remaining milk and egg. Cook over a medium heat, until the mixture thickens and just comes to the boil. Pour the mixture into a bowl and cover directly with plastic wrap to prevent the custard forming a skin. Allow to cool completely.

Cream the butter and vanilla with an electric mixer. Gradually add the cooled custard mixture, beating well after each addition.

To assemble the torte, join the two cake surfaces with the custard filling. The meringue should be on the top and bottom of the cake.



# Blitz torte







# Chocolate pavlova torte with mocha hazelnut filling

Oven Setting: CircoTherm®

Serves: 10

Preparation time: 1 hour plus chilling time

Cooking time: 1 hour 30 minutes

Level of difficulty: Medium

## INGREDIENTS

### PAVLOVA

5 egg whites  
1 tsp cream of tartar  
1¼ cups caster sugar  
1 tsp balsamic vinegar  
¼ cup Dutch cocoa powder  
2 tsps cornflour  
½ cup hazelnut meal  
¼ cup hazelnuts, roughly chopped  
50g chocolate, melted

### FILLING

2 tsps instant coffee  
2 tsps boiling water  
300ml thickened cream  
1 cup chocolate hazelnut spread

## METHOD

Preheat oven on CircoTherm® to 120°C. Line three trays with baking paper. Using an electric mixer beat the egg whites and cream of tartar until soft peaks form. Gradually add the sugar, beating well between each addition.

Mix in the balsamic vinegar. Sift the cocoa powder and the cornflour over the egg white mix then fold through with the hazelnut meal.

Spread one third of the mixture to form a 20cm circle on each tray. Sprinkle the chopped hazelnuts over one of the meringue discs.

Cook on shelf position's 1, 3 and 4 for 1 hour 30 minutes or until the meringue discs are cooked and crisp. Allow to cool on trays.

While the meringues are cooking make the filling. Dissolve the coffee in the boiling water and allow to cool. Add to the cream and using electric beaters, mix well on a medium speed until the cream is softly whipped. Add the hazelnut spread to the cream and mix on a medium to high speed until the mixture is thick. Chill in the refrigerator for a few hours.

Place one of the meringues onto a cake plate and spread with half of the filling.

Place another meringue on top and spread with remaining filling. Finish with the meringue that has the hazelnuts on top.

Decorate with melted chocolate. Chill for several hours before serving.



# Pavlova

Oven setting: CircoTherm® or Baking and Roasting Assist

Serves: 8–10 servings

Preparation time: 15 minutes

Cooking time: 2 hours 30 minutes  
(includes preheating time)

Level of difficulty: Medium

## INGREDIENTS

### PAVLOVA

5 egg whites, at room temperature

Pinch of salt

300g caster sugar

½ tsp vanilla extract

3 tps cornflour

1½ tps vinegar

### CREAM

300ml thickened cream

1 tsp vanilla extract

1 tbsp caster sugar

250g strawberries, hulled and quartered

125g raspberries

125g blueberries

2 passionfruit

## METHOD

Preheat oven on CircoTherm® to 100°C or select Baking and Roasting Assist > Baking > Pavlova and adjust the temperature to 100°C. Line the enamel tray with baking paper.

In a large bowl of an electric mixer, beat the egg whites and salt until soft peaks form. Slowly add the sugar in three batches. Add the vanilla. Beat meringue until stiff peaks form and all of the sugar has dissolved. Check the mixture by rubbing a small amount between your fingers.

Using a wire whisk, fold in the cornflour and vinegar. Spoon the meringue onto the prepared tray and flatten out using a spatula to approx. 25cm in diameter. Use a spatula to shape the edges and to pull the meringue mixture up, making a crown like finish.

Place in the oven and cook for 2 hours or the time suggested by Baking and Roasting Assist. Leave the Pavlova in the oven to cool for at least 30 minutes or until completely cool.

Put the cream, vanilla and sugar in a medium bowl. Whisk until soft peaks form. Place the Pavlova on to a serving plate and spread with whipped cream. Dress with the strawberries, raspberries and blueberries. Cut passionfruit in half and spoon pulp over the top of the berries.



CircoTherm® or Baking and Roasting Assist makes this recipe easy to cook and achieve a marshmallow centre with crispy sides. The Pavlova will be snow white and perfect to top with cream and fresh fruit.





# Pepper meringues with vanilla pepper poached cherries



Crisp, peppery and sweet meringues are matched with the pepper vanilla cherries poached on FullSteam. Both are served together with a good dollop of whipped mascarpone cream and chocolate and pistachio crumble.

Oven setting: **CircoTherm® and FullSteam**

Serves: **6**  
 Preparation time: **30 minutes**  
 Cooking time: **1 hour**  
 Level of difficulty: **Medium**

## INGREDIENTS

### MERINGUE

3 egg whites, room temperature  
 ⅛ tsp cream of tartar  
 1 cup caster sugar  
 ¼ tsp freshly ground black pepper

### CHERRIES

¾ cup water  
 ½ cup caster sugar, extra  
 1 vanilla pod, split and seeds scraped  
 15 black peppercorns  
 400g fresh cherries, pitted

### WHIPPED MASCARPONE CREAM

125g mascarpone cream  
 ½ cup thickened cream  
 ½ tsp vanilla extract  
 2 tsps icing sugar  
 A few extra fresh cherries to garnish

### CHOCOLATE AND PISTACHIO CRUMBLE

½ cup caster sugar  
 2 tbsps water  
 75g 70% cocoa dark chocolate, finely chopped  
 2 tbsps pistachio nuts, finely chopped

## METHOD

Preheat oven on CircoTherm® to 100°C. Line an enamel tray with baking paper.

Place egg whites and cream of tartar in the bowl of an electric mixer. Using a whisk attachment, whisk on a low speed until frothy. Increase the speed to high, whisking until soft peaks form. Gradually add caster sugar and pepper, beating well after each addition, to ensure sugar has dissolved before adding more. Continue beating for 3–4 minutes. Evenly spoon into 6 individual rounds onto prepared tray and cook for 1 hour. Allow to cool in the oven.

Meanwhile, prepare the cherries. Put water, sugar, vanilla bean pod and seeds, peppercorns and cherries in a small solid stainless tray. Preheat oven on FullSteam 100°C. Steam the cherries for 5–10 minutes, or until tender. Time will depend on firmness of cherries. Transfer cherries to a bowl with half of the poaching liquid, cover and chill in the refrigerator. Remember to remove peppercorns before serving.

Combine mascarpone, cream, vanilla and icing sugar in a bowl. Whisk until thick and soft peaks form. Cover and refrigerate.

To make chocolate and pistachio crumble, place sugar and water into a small saucepan and cook over a low heat (induction level 4), stirring continuously, until sugar dissolves. Increase the heat (induction level 5–7) and bring to the boil. Cook without stirring until a golden edge forms (sugar syrup in the centre will still be clear with no colour) and there is a smell of toffee. Remove immediately from the heat and with a whisk, quickly stir in the chocolate. Keep stirring until a fine crumble forms. Stir through the pistachio nuts.

To serve, sprinkle chocolate and pistachio crumble on individual serving plates. Place a teaspoon of mascarpone in the centre of the plate to secure the meringue. Top the meringues with a dollop of whipped mascarpone cream and poached cherries. Drizzle with a little of the sugar syrup and garnish a few fresh cherries.

## NOTE

Mascarpone is an Italian cream cheese. To wow your friends, pipe meringue mixture into the shape of mushroom caps and stems before cooking to make your dessert look like the ‘forest floor’. Join the mushroom cap and stem with melted chocolate. Meringues can be made in advance and stored in an airtight container.





# Pistachio pavlova roll

Oven Setting: CircoTherm®

Serves: 6–8

Preparation time: 20 minutes

Cooking time: 10–12 minutes

Level of difficulty: **Medium**

## INGREDIENTS

5 egg whites  
 1 tsp cream of tartar  
 1 cup caster sugar  
 2 tsps cornflour  
 ½ cup pistachio nuts, finely chopped  
 1 tbsp rapadura sugar  
 1 cup diced watermelon, drained well on paper towel  
 1 cup diced strawberries  
 1½ tsps rosewater  
 200ml thick dollop style cream

## METHOD

Preheat oven on CircoTherm® to 170°C and place the wire rack on shelf position 3. Grease a 25cm x 37cm shallow swiss roll pan and line with baking paper.

Using an electric mixer beat the egg whites and the cream of tartar until soft peaks form. Gradually add the sugar, beating well between each addition. Add the cornflour with the last addition of sugar. Spread the meringue mix into the prepared pan then sprinkle with the chopped pistachios and the rapadura sugar.

Cook for 10–12 minutes or until the meringue is just firm to touch. Turn out onto a piece of baking paper and allow to cool for 10–15 minutes. Combine the watermelon and the strawberries in a bowl, add the rosewater and mix well.

Spread the cream over the cooled meringue then sprinkle with half the fruit mixture. Carefully roll up from the short edge. Serve with the remaining fruit.



A rustic still life composition on a weathered wooden table. In the upper left, a ceramic cup filled with a vibrant red sauce sits on a matching speckled saucer, with a small metal spoon resting inside. To the right, a round apple tart with a golden-brown crust and sliced apples is presented on a decorative wire cooling rack. In the lower left, a folded red cloth with white stitching is visible. The overall aesthetic is warm and homely.

# Tarts, Flans and Pies

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This tart has a deliciously short pastry that will become a favourite. The filling is a creamy and delicious combination of raspberry and lime flavours. The bonus of course is that it's gluten free!



# Almond and raspberry tart

Oven setting: CircoTherm®

Serves: 8–10

Preparation time: 30 minutes, plus chilling time  
for pastry 1 hour

Cooking time: 50 minutes

Level of difficulty: Medium

## INGREDIENTS

### PASTRY

1 cup gluten free plain flour, sifted  
 ½ cup maize cornflour, sifted  
 ½ tsp mixed spice or cinnamon, sifted  
 ¼ tsp baking powder, sifted  
 ¼ cup ground almonds  
 125g butter, chopped  
 1 egg  
 ⅓ cup caster sugar

### FILLING

250g raspberries  
 1 cup sour cream  
 2 eggs  
 ⅔ cup caster sugar  
 60g melted butter  
 2 tbsps gluten free plain flour  
 1 lime or lemon, juiced and finely zested

Pure cream, for serving

Extra raspberries, for serving

## METHOD

Preheat oven on CircoTherm® to 200°C.

### PASTRY

In a food processor combine the sifted dry ingredients with the ground almonds and butter. Pulse until the mixture resemble fine bread crumbs. Whisk together the egg and sugar then add to the processor and pulse until the pastry forms a ball.

Turn the pastry out onto a lightly floured surface (using gluten free flour) and knead lightly until smooth then form into a ball. Place onto a piece of baking paper then press out to approx. 20cm. Chill for 30 minutes.

Roll the chilled pastry between 2 pieces of baking paper to approx. 27cm round. Grease a 25cm fluted tart pan with a removable base. Carefully line the tart pan with the pastry. Trim the edges and prick the base well with a fork, chill a further 30 minutes.

Cover the pastry with baking paper and fill with rice or baking weights.

Blind bake the pastry for 12 minutes, remove the paper and rice or baking weights and bake a further 6 minutes until lightly golden. Cool.

Reduce the oven temperature to 160°C.

### FILLING

Arrange half the raspberries over the tart base. In a bowl combine the sour cream, eggs, sugar, butter, flour, juice and zest and whisk until combined. Pour the filling over the berries and drop the extra berries over the top. Bake for 30 minutes or until the filling is set. Allow to cool. Serve with a dollop of pure cream and extra raspberries.

## NOTES

This gluten free pastry is a little softer to handle than regular pastry. Be sure to chill it well and if it's a little crumbly once you have rolled it then you can easily



# Almond custard tart with mango

Oven setting: **CircoTherm®**

Serves: **8–10**

Preparation time: **40 minutes**

Resting time: **60 minutes**

Cooking time: **50 minutes**

Level of difficulty: **Medium**

## INGREDIENTS

1 cup plain flour  
 ½ cup cornflour  
 ⅓ cup caster sugar  
 ¼ cup ground almonds  
 ¼ tsp baking powder  
 125g butter, chopped  
 1 egg, lightly beaten  
 250g spreadable cream cheese or mascarpone  
 ½ cup Gewürzhaus Vanilla Bean Sugar  
 ¾ cup sour cream  
 4 eggs, extra, lightly beaten  
 2 tbsps plain flour, extra  
 1 lemon, finely zested  
 ¼ cup flaked almonds  
 2 large mango, cheeks removed and finely sliced  
 Cream, extra, for serving

## METHOD

Preheat oven on CircoTherm® to 180°C.

Combine the flours, sugar, almonds, baking powder and butter into a food processor and process just until the mixture resembles breadcrumbs. Add the egg and process briefly to combine. Turn onto a lightly floured surface and gently knead to form a soft dough. Wrap in plastic wrap and chill for at least 30 minutes.

Roll out pastry between 2 sheets of baking paper to line a 26cm round fluted tart pan with removable base. Trim then prick the base well with a fork. Chill a further 30 minutes.

Bake the pastry base for 8–10 minutes until light golden. Allow to cool.

Whisk together the cream cheese and vanilla bean sugar until smooth then add the sour cream, eggs, flour and lemon zest and whisk until well combined. Pour the filling into the tart base, sprinkle with the almonds then place onto a universal tray.

Reduce the temperature to 150°C and bake for 40–45 minutes or until the filling is set and golden. Allow to cool in the pan on a wire rack.

Place the tart onto a serving plate and decorate with the sliced mango. Slice and serve with cream.









# Apple kuchen tart with salted caramel sauce

Oven setting: CircoTherm®

Serves: 8–10

Preparation time: 40 minutes

Cooking time: 65 minutes

Level of difficulty: Medium

## INGREDIENTS

### BASE

- 1 cup flour, sifted
- ½ tsp cinnamon, sifted
- ½ cup brown sugar
- ½ cup desiccated coconut
- 125g butter, melted

### FILLING

- 3 pink lady apples, cored and sliced into 5mm slices
- 300ml sour cream
- 3 eggs
- ¼ cup castor sugar
- ½ tsp cinnamon

### SAUCE

- ⅔ cup sugar
  - ¼ cup water
  - ½ cup cream
  - ¼ tsp salt flakes
- Pure cream or ice cream, to serve

## METHOD

Preheat oven on CircoTherm® to 160°C.

In a bowl combine the sifted dry ingredients with the sugar, coconut and the melted butter, mix well. Press the mixture into a well-greased and base lined 26cm flan tin with removable base. Bake for 15 minutes until just golden. Cool.

Place the apple slices in a circular pattern over the base. In a bowl whisk together the sour cream, eggs, sugar and cinnamon until smooth then pour over the apples. Place the tart onto a universal tray.

Reduce the temperature to 150°C and bake for 40–45 minutes until golden and custard is set. Allow to cool on a wire rack.

Meanwhile combine the sugar and water in a saucepan and stir over a medium heat, induction setting 6 until sugar has dissolved. Increase the heat to setting 7 and boil without stirring until golden. Remove from the heat then slowly and carefully pour in the cream and stir until smooth. Cool slightly then add the salt. Allow to cool and thicken.

Slice the tart at room temperature and serve with cream or ice cream and a drizzle of salted caramel sauce.





**Chocolate peppermint tart**

This rich chocolate tart with a crisp pastry and creamy filling can be served as an after dinner dessert or for a special afternoon tea. The combination of mint and chocolate makes this tart a chocolate lover's dream.

Oven setting: **CircoTherm® Intensive**

Serves: **6–8**

Preparation time: **30 minutes**

Cooking time: **30 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

### BASE

250g plain flour

125g butter, softened

1 egg, beaten

### FOR THE FILLING

450g dark chocolate

200ml cream

150g caster sugar

50g butter, cubed

3 whole eggs

1–2 tsps peppermint essence

## METHOD

To make the pastry, place the flour and butter in a medium bowl. Rub the butter into the flour until it resembles breadcrumbs. Add the egg and mix to form a dough.

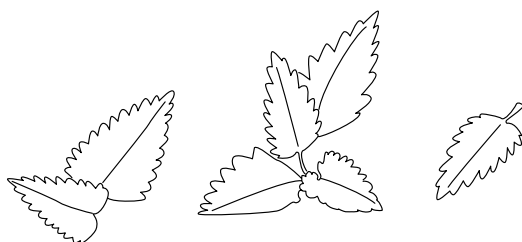
Place the pastry between 2 sheets of baking paper and roll out into a circle 4–5mm thick. Place in the fridge and chill for 30 minutes. Remove from the fridge, roll out to about 3mm and place into a greased 20cm flan tin. Using a fork, prick the base of your pastry and set aside while making the filling.

Place the chocolate, cream, sugar and butter into a medium saucepan. Place on induction level 5 and stir until everything has melted together. Remove mixture from the heat and allow for cool for 5 minutes. Add the eggs and peppermint essence whisking thoroughly until combined.

Preheat oven on CircoTherm® Intensive at 190°C and place a wire rack on shelf level 1. Pour the chocolate mixture into the pastry shell. Place tart in the oven and bake for 30–35 minutes. The tart is cooked when it wiggles like a firm jelly. Allow to cool at room temperature for at least 1 hour before serving.

## NOTE

The pastry shell and filling are cooked together using NEFF's CircoTherm® Intensive saving time, no blind baking required. The tart can be made a day in advance. Remove from the refrigerator an hour before serving.







# Classic lemon tart

Oven setting: **CircoTherm® Intensive and CircoTherm®**

Serves: **10–12**  
 Preparation time: **20 minutes**  
 Resting time: **45 minutes**  
 Cooking time: **35 minutes**  
 Level of difficulty: **Medium**

## INGREDIENTS

### PASTRY

150g plain flour  
 40g icing sugar  
 ¼ tsp salt  
 90g unsalted butter, cubed  
 1 egg yolk (keep egg white for filling)

### FILLING

4 eggs, plus egg white from pastry  
 180ml lemon juice (approx. 3–4 lemons)  
 1 tbsp lemon, zested  
 160g caster sugar  
 125ml thickened cream  
 1 tsp vanilla essence

## METHOD

Sift the flour, sugar and salt together into a bowl. Rub butter into the flour to resemble fine breadcrumbs. Add the egg yolk and mix with a spatula to bring the ingredients together. Knead the dough gently on a lightly floured surface until smooth. Wrap the dough in plastic wrap and refrigerate for 30 minutes.

Lightly grease a 24cm removable base flan tin. Roll the pastry out between two sheets of baking paper. Carefully line the tin with the pastry, press it gently into the sides and trim the edge. Return pastry to the refrigerator for 15 minutes.

Preheat oven on CircoTherm® Intensive to 160°C. Gently prick the pastry base with a fork. Cover the pastry with baking paper and fill with baking weights. Place the pastry on the multipurpose pan, put in the oven on shelf level 1 and bake for 10 minutes. Remove the baking weights and paper and bake for a further 5–10 minutes or until lightly brown. Remove pastry shell from the oven and select CircoTherm® at 130°C.

To make the filling, whisk together the eggs, egg white, lemon juice, zest, sugar, cream and vanilla.

Whisk gently so no air bubbles form in the mixture. Slowly pour the filling through a strainer into the pastry shell. Bake for 25 minutes or until just set. Remove from the oven and allow the tart to cool for 20 minutes at room temperature. Place in the refrigerator until cold.

Serve the lemon tart with a dusting of icing sugar, cream and fresh berries.

## NOTE

Dried beans or rice can be used as baking weights and they are reusable.





Fresh peaches are a must for this tart; they truly are the star of this dish. The combination of sweet peaches and the crisp flaky pastry will make it hard to stop at just one piece.



# Free-form peach tart with raspberry balsamic glaze

Oven setting: CircoTherm® Intensive

Serves: 8  
 Preparation time: 1 hour  
 Cooking time: 20 minutes  
 Chilling time: 3 hours  
 Level of difficulty: Medium

## INGREDIENTS

### PASTRY

1½ cups plain flour  
 1 tbsp caster sugar  
 Pinch of salt  
 200g cold butter, cubed  
 100ml chilled water

### FILLING

650g slipstone peaches, cut into eighths  
 1 tbsp cornflour  
 ¼ cup almond meal  
 ½ cup caster sugar  
 1 egg, whisked

### RASPBERRY BALSAMIC GLAZE

2 tbsps raspberry balsamic vinegar  
 1 tbsp caster sugar

## METHOD

To make pastry, place flour, sugar, salt and butter into a food processor bowl and process until mixture resembles coarse bread crumbs. Add water and process until mixture just comes together, then turn dough out onto a floured surface and knead lightly until smooth. Roll dough into a rectangle shape 15cm x 30cm, fold in half, then in half again. Cover with plastic wrap and rest in the fridge for 2 hours.

Cut the dough in half and roll one half into a 35cm diameter circle. Place on a tray lined with baking paper and place in the fridge to rest for 30 minutes. The remaining pastry can be used for a later recipe; it can be frozen for up to 2 months.

## TO ASSEMBLE TART

Lightly toss the peach slices in cornflour. Remove prepared pastry base from the fridge and sprinkle the centre of the pastry with almond meal. Arrange peaches in a ring in the centre of the pastry, leaving a 5cm border around the edge of the dough. With a sharp knife cut about 5 slits into the border of the dough, each running from fruit to the edge of the dough. Fold each segment of dough tightly over the peaches, overlapping each segment. Place tart into the fridge for 10–15 minutes to rest.

Preheat oven on CircoTherm® Intensive to 210°C. Remove tart from fridge and sprinkle the peaches with caster sugar. Brush the egg all over the pastry. Place tart in the oven on shelf level 1. Cook for 15–20 minutes until the pastry is golden.

## TO MAKE THE GLAZE

Place raspberry balsamic and sugar into a small saucepan. Bring to the boil, reduce heat to medium and simmer for 1 minute until syrupy. Brush the tart with the glaze and serve warm.

## NOTE

To achieve a crispy, flaky pastry it is important to keep the pastry cold at all times. Pastry can be made up to a day in advance.



# Lemon meringue pie



Lemon meringue pie is made of a tangy lemon curd topped with a marshmallow meringue. It's a retro classic made easier with CircoTherm® Intensive. The extra base heat will cook the pastry without the additional step of 'blind baking'.

Oven setting: CircoTherm® Intensive

Serves: 12

Preparation time: 45 minutes

Cooking time: 30 minutes

Level of difficulty: Medium

## INGREDIENTS

### PASTRY

200g plain flour  
100g butter, diced  
1 egg, beaten

### FILLING

3 tbsps cornflour  
150g caster sugar  
2 lemons, zested  
250ml freshly squeezed lemon juice, strained  
1 orange, juiced and strained  
175g butter, diced  
5 egg yolks  
1 whole egg

### MERINGUE

5 egg whites  
250g caster sugar  
2 tsps cornflour

## METHOD

To make the pastry, place the flour and butter in a medium bowl. Rub the butter into the flour until it resembles breadcrumbs. Add the egg and mix to form a dough. Place the dough between 2 sheets of baking paper and roll out until 2–4mm thick. Place rolled pastry in the fridge and chill for 30 minutes.

To make the lemon curd, place the cornflour, sugar, lemon zest and juices into a medium sized saucepan. Stir over a medium heat until the mixture is thick and smooth. Remove from the heat, add the butter and stir until well combined. Whisk the egg yolks and whole egg together, and stir into the lemon curd.

Return the saucepan to the heat and stir until the mixture is once again thick and bubbling. Cover with plastic wrap and allow to stand for 10 minutes.

While lemon curd filling is cooling, grease a 24cm flan tin (with high sides) and line with the pastry. Set aside. Measure meringue ingredients in readiness.

Preheat oven on CircoTherm® Intensive to 180°C and place wire rack in shelf level 1.

Fill pastry shell with lemon curd filling and cook for 10 minutes. While pie is cooking make the meringue.

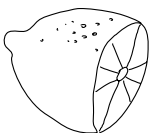
Place the egg whites into a large mixing bowl and whisk until soft peaks form. While the mixer is running, slowly add the sugar and then the cornflour. Keep whisking until the meringue is firm and stiff.

After the pie has cooked for 10 minutes spoon the meringue on top of the lemon curd, starting from the edges and working your way into the centre. Use a spatula to shape the meringue and ensure the meringue touches the pastry shell. Alternatively, pipe on the meringue for a different effect.

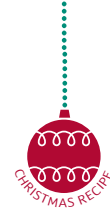
Reduce the oven temperature to 160°C. Return the pie to the oven and cook for 20 minutes. Allow to cool completely at room temperature before cutting.

## NOTE

Lemon meringue pie is best eaten on the day it is made and kept at room temperature for serving.







# Mince pies

Oven setting: **CircoTherm® Intensive**

Serves: **12–24**

Preparation time: **1 hour**  
(plus 1-2 days for soaking fruit)

Cooking time: **25 minutes**

Level of difficulty: **Medium**

## INGREDIENTS

### MINCE FRUIT

200g mixed fruit, roughly chopped

100g currants

1 apple, peeled and grated

50g dates, chopped

50g glace cherries, chopped

50g citrus peel

50g pecan nuts, chopped

250g brown sugar

60g butter melted

60ml brandy

30ml kirsch

1 tbsp Chinese five spice

1 tsp cinnamon

½ tsp cardamom

### PASTRY

450g plain flour

50g icing sugar

250g salted butter

2 eggs

## METHOD

Place all the mince fruit ingredients in a large bowl and mix until combined. Cover and set aside for 1–2 days. Stir every 8 hours to evenly macerate. 10 minutes before assembly strain the fruit in a strainer to remove any excess moisture.

To make the dough, place the flour, icing sugar and butter in a medium bowl and mix with your hands until it looks like breadcrumbs. Add the egg and mix until combined. Flatten the dough until 2cm thick, then wrap in cling wrap and place in fridge for a minimum of 30 minutes.

Remove the dough from fridge then roll out to about 3mm. Use a ring cutter to cut one large circle and one small circle per tart. If you want to be creative you can also use a star or Christmas tree shaped cookie cutter to cut different shapes for the pie lids.

Small tart tins or aluminium tins are best but if you do not have those you can push the large circles into the base of a muffin tray. Use a fork to poke several holes into the base of the pastry. Spoon the fruit mix into the bases then seal them with the smaller circles pushing down gently on the edges.

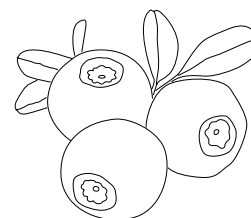
Set the oven to CircoTherm® Intensive, 180°C. Place the tray of tart cases or muffin tray onto the universal tray on level 1 of the oven. Bake for 25 minutes or until golden brown.







# Mixed berry clafoutis



Oven setting: CircoTherm® and VarioSteam

Serves: 6–8

Preparation time: 15 minutes

Cooking time: 35 minutes

Level of difficulty: Easy

## INGREDIENTS

2 tbsps butter, melted  
 2 tbsps caster sugar, for dusting  
 ¼ cup plain flour  
 1 tbsp self raising flour  
 ⅓ cup caster sugar  
 300mls thickened cream  
 3 eggs  
 2 tsps vanilla  
 ½ lemon or lime, finely zested  
 125g blueberries  
 125g raspberries  
 Icing sugar, for dusting  
 Cream or ice cream, for serving

## METHOD

Preheat oven on CircoTherm® to 160°C.

Brush a 25cm ceramic flan dish with butter then dust with caster sugar, shake out any excess sugar.

In a bowl combine the flours and sugar. Whisk together in a jug the cream, eggs, vanilla and zest until combined then pour into the dry ingredients and continue whisking until smooth.

Scatter the blueberries and raspberries over the base of the prepared pan then gently pour the mixture over the top.

Bake adding a low level of steam for 35–40 minutes or until golden and puffed up.

Dust liberally with icing sugar (this is optional). Serve immediately with cream or ice cream.









# Nectarine frangipane

Oven setting: CircoTherm® Intensive

Serves: 8–16

Preparation time: 45 minutes

Cooking time: 40 minutes

Level of difficulty: Easy

## INGREDIENTS

### PASTRY

250g plain flour

125g salted butter, at room temperature

1 egg

### FILLING

150g salted butter, at room temperature

200g brown sugar

2 tsp vanilla seed or paste

3 eggs

100ml orange juice

50ml Grand Marnier

1 orange, zested

½ tsp cinnamon

100g plain flour

225g almond meal

2–3 nectarines

⅓ jar apricot jam

75 ml water

## METHOD

Place the plain flour into a large mixing bowl, dice the butter and add to the flour, use your fingers to mix the flour and butter together until it resembles breadcrumbs. Add the egg and mix until combined then flatten into an inch thick disk. Wrap in plastic wrap and place into the fridge for at least half an hour.

Dice the butter and place in a mixing bowl with the brown sugar and vanilla then mix until combined. Add the eggs one at a time, letting the mixture come together before adding the next. When combined add the orange zest and juice along with the Grand Marnier then follow with the cinnamon, plain flour and almond meal. Continue to stir until combined.

Place the pastry in between two sheets of baking paper and roll out until 3–4 mm thick and place into a 24cm tart dish (preferably with a removable base). Trim the edges then use a fork to dock the pastry evenly around the base.

Cut the nectarines in half then twist to separate them. Remove the seed and cut each half into 6–8 wedges and set aside.

Heat the jam and water on a medium high heat until it has all dissolved. Brush the base of the tart with the jam mix until just covered, then add the filling. Retain the rest of the jam mix for later.

Place the nectarines on top of the filling then place the tart onto a universal tray on level 1 of the oven. Select CircoTherm® Intensive at 180°C and cook for 40 minutes. When cooked remove from the oven then reheat the jam mix and brush over the top of the tart. Let the tart cool for at least an hour before serving.







# Pastiera

## (Italian ricotta and rice Easter pie)

Oven setting: **CircoTherm®**

Serves: **10**

Preparation time: **1 hour 30 minutes**  
plus cooling time

Cooking time: **1 hour**

Level of difficulty: **Medium**

### INGREDIENTS

#### PASTRY

2 cups plain flour  
 ⅓ cup icing sugar  
 180g butter, softened  
 1 egg, lightly beaten

#### FILLING

1½ cups milk  
 ¼ tsp cinnamon  
 30g butter  
 ½ cup Arborio rice  
 ½ cup caster sugar  
 1 tsp grated lemon zest  
 1 tsp grated orange zest  
 3 eggs, lightly beaten  
 ¾ cup caster sugar, extra  
 300g fresh ricotta  
 1 tsp cinnamon  
 1 tsp vanilla extract

### METHOD

Sift the flour and icing sugar for the pastry into a bowl. Rub in the butter until the mixture resembles fine breadcrumbs. Add the egg and mix to bring the ingredients together to form a dough. Knead lightly until smooth then wrap the dough in plastic wrap and refrigerate for one hour.

Place the milk, cinnamon and butter for the filling in a small saucepan over a high heat, induction level 8, and bring the milk to the boil. Add the rice and mix well. Reduce the heat to low, induction level 3, and simmer the mixture, stirring regularly for 18–20 minutes or until rice is tender and the mixture resembles thick porridge. Transfer the mixture to a bowl and stir in the sugar and grated zest. Mix well then allow to cool completely.

Combine the eggs, extra sugar, ricotta, cinnamon and vanilla in a large bowl and using a whisk, mix the ingredients until smooth and creamy. Use a spatula to fold the cooled rice mixture into the ricotta mix until combined. Refrigerate until ready to use.

Place two thirds of the pastry between 2 sheets of baking paper and roll out to a circle approx. 2–3mm in thickness. Place the pastry into a 22cm x 4.5cm deep quiche pan and refrigerate until ready to use.

Place the remaining pastry between 2 sheets of baking paper and roll into a 23cm circle then cut into 15mm strips.

Preheat oven on CircoTherm® to 170°C and place the wire rack on shelf 2. Spoon the ricotta filling into the pastry shell. Place the pastry strips over the filling to create a diamond shaped lattice pattern. Gently press the strips on the edge of the pastry then trim the edges of the strips.

Bake for 55–60 minutes or until pastry is golden and filling is set. Allow to cool before removing from the pan. Serve cold, dusted with icing sugar.

### NOTE

Pastiera is best made the day before serving. It can be stored in the refrigerator for 4 to 5 days.





# Pear and ginger tarte tatin

Oven setting: CircoTherm®

Serves: 6

Preparation time: 40 minutes plus cooling time

Cooking time: 30 minutes

Level of difficulty: Medium

## INGREDIENTS

### PASTRY

1¼ cups flour

125g butter, softened

1 egg yolk

### PEARS

40g butter

½ cup caster sugar

4 large firm pears, peeled, cored and quartered

15g piece ginger, peeled and cut into thin strips

Cinnamon (optional for decoration)

## METHOD

Sift the flour for the pastry into a bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Add the egg yolk and mix to bring the ingredients together to form a dough. Knead lightly until smooth then wrap the dough in plastic wrap and refrigerate until ready to use.

Place the butter for the pears into a large frying pan over a low heat, Induction level 3 and allow to melt. Tilt the pan to distribute the butter evenly over the base then sprinkle the sugar over the butter. Arrange the pears close together in the pan. Increase the temp to medium high, Induction level 6. Cook for 10–12 minutes then turn the pears over, making sure they are coated with syrup. Continue to cook for a further 8–10 minutes or until the pears are just tender. Remove the pears and allow to cool.

Add the ginger to the syrup and continue to cook for a further 2 to 3 minutes or until the ginger has softened and the syrup has reduced slightly and is golden.

Pour the syrup into a greased and base lined 22cm pie dish. Arrange the pears close together over the syrup leaving some room around the outer edge to tuck the pastry in. Allow to cool.

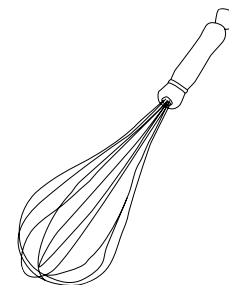
Preheat oven on CircoTherm® to 200°C and place the wire rack on shelf position 3.

Roll the pastry between two sheets of baking paper to a 24cm circle. Place the pastry over the cooled pears, tucking down the sides to completely cover the pears. Make 4 small slits in the pastry using a sharp knife to allow some steam to escape during baking.

Bake for 25–30 minutes or until pastry is golden. Allow to cool in the pan for a few minutes before turning out onto a plate. Sprinkle with cinnamon if desired. Serve with cream or ice cream.



# Portuguese custard tarts



Oven setting: **BreadBaking and VarioSteam**

Makes: **12**

Preparation time: **1 hour – plus cooling time for custard**

Cooking time: **20 minutes**

Level of difficulty: **Medium**

## INGREDIENTS

3 egg yolks

1 whole egg

½ cup caster sugar

2 tbsps cornflour

1½ cups milk

⅔ cup cream

2 tsps vanilla essence

2 sheets frozen ready rolled puff pastry

1 tbsp caster sugar

## METHOD

Place the egg yolks, egg, sugar and cornflour into a medium bowl. Using a balloon whisk, mix until smooth. Gradually whisk in the milk and cream.

Transfer the mixture to a medium saucepan and place over a medium heat, Induction level 6.

Continue to whisk the custard constantly until the mixture thickens and comes to a gentle boil. Remove from the heat and mix in the vanilla. Transfer to a heatproof bowl and cover the surface of the custard with plastic wrap to prevent a skin from forming. Refrigerate until cooled to room temperature.

Preheat oven on BreadBaking to 220°C with a high level of steam. Grease 12 standard muffin pans.

Place one sheet of pastry onto a lightly floured surface. Sprinkle with the sugar then top with the second piece of pastry. Using a rolling pin, gently roll the pastry to press the sheets together.

Roll up the pastry tightly to form a log then slice into 12 even pieces. Roll each piece into a 10cm circle and press gently to line the muffin pans. Spoon the cooled custard evenly into the pastry cases.

Bake for 18 to 20 minutes or until golden and cooked. Allow to cool for 3–5 minutes in the pan before removing.







# Glazed strawberry and blueberry flan

Oven setting: **CircoTherm® Intensive**

Serves: **10**

Preparation time: **1 hour plus cooling time for custard**

Cooking time: **20 minutes**

Level of difficulty: **Medium**

## INGREDIENTS

### PASTRY

1 cup flour

⅓ cup icing sugar

½ cup almond meal

125g butter, softened

1 egg yolk

### CUSTARD FILLING

⅔ cup sugar

½ cup custard powder

4 egg yolks, lightly beaten

2½ cups milk

90g butter, softened

2 tsps vanilla essence

### TOPPING

500g strawberries, halved

250g blueberries

2 tbsps apricot jam

2 tsps water

## METHOD

Sift the flour and icing sugar into a bowl and add the almond meal. Rub the butter into the flour mixture until it resembles breadcrumbs. Add the egg yolk and bring the mixture together to form a dough. Wrap in plastic wrap and rest while you prepare the filling.

Combine the sugar and custard powder in a medium sized bowl. Using a balloon whisk combine the egg yolks and milk and whisk lightly until well combined. Using the whisk gradually blend some of the egg mix into the custard powder and sugar and mix to form a smooth paste. Blend in the remaining milk and egg mix. Transfer the mixture to a saucepan and cook over a medium heat, Induction level 6, stirring constantly with a whisk until the mixture boils and thickens. Place the mixture into a bowl and cover the surface of the custard with plastic wrap to prevent a skin from forming. Cool to room temperature.

While the custard is cooling preheat oven on CircoTherm® Intensive to 180°C and place the wire rack on shelf position 1. Place the pastry between 2 sheets of baking paper and roll out to a circle approx. 2–3mm in thickness. Place the pastry into a 26cm flan pan and pierce the base and sides with a fork.

Bake for 15–18 minutes or until golden and cooked. Cool completely.

Cream the butter and vanilla for the custard filling with an electric mixer. Gradually add the cooled custard mixture, beating well after each addition.

Spoon the custard filling into the cooled pastry shell and smooth the surface. Arrange the strawberries and blueberries on top.

Combine the apricot jam and the water in a microwave suitable dish and mix well. Cook on Microwave function 600W for 20–30 seconds or until warmed then brush over the surface of the fruit to glaze.





# White chocolate and creme egg tart

Oven setting: **CircoTherm®**

Serves: **12**  
 Preparation time: **30 minutes**  
 Resting time: **2 hours**  
 Cooking time: **50 minutes**  
 Level of difficulty: **Medium**

## INGREDIENTS

### BASE

2 cups plain flour, sifted  
 ¼ cup hazelnut meal  
 1 tbsp castor sugar  
 125g butter, softened  
 1 egg, beaten  
 1 tbsp water, as needed

### FILLING

350g white chocolate, chopped  
 ¾ cup cream  
 ¼ cup castor sugar  
 50g butter, cubed  
 3 eggs, extra, beaten  
 7 chocolate crème eggs, halved on the join

Melted dark chocolate, extra for drizzling, if desired  
 Cream, for serving

## METHOD

Preheat oven on CircoTherm® to 180°C.

Combine the flour, hazelnut meal, sugar and butter in a food processor and process until the mixture resembles breadcrumbs. Add the egg and water then process briefly to combine. Turn onto a lightly floured surface and gently knead to form a ball. Flatten the pastry into a disc then wrap in plastic wrap and chill for at least 1 hour.

Roll the pastry between 2 sheets of baking paper to line a 26cm round fluted tart pan with removable base. Trim then prick the base well with a fork. Chill for a further 1 hour. Bake the pastry base for 10–12 minutes until light golden. Allow to cool.

Combine in a saucepan the chocolate, cream, sugar and butter. Stir over an induction cooktop level 5 or FlameSelect® gas cooktop, level 5. Stir until melted and smooth then transfer to a bowl to cool.

Whisk the eggs through the cooled mixture until well combined. Place the prepared pastry case into a universal tray then pour the filling into the pastry base.

Reduce the oven temperature to 150°C and bake tart for 20 minutes. Place the chocolate eggs, cut side up decoratively into the custard then continue baking for 20 minutes or until the filling is just set (it will be a little wobbly still). Allow to cool thoroughly on a wire rack before removing from the pan. Drizzle with extra melted chocolate if desired. Serve at room temperature with a dollop of cream.







A top-down photograph of a chocolate mold. The mold is dark brown with embossed patterns, including a circular logo with a stylized 'S' and the word 'GUILLET'. A metal sifter with a wooden handle is filled with cocoa powder and sits on the mold. The background is a dark, textured surface, possibly a table or countertop, with some cocoa powder scattered around.

# Puddings







# Baked individual fig leaf custard with toffee figs

Oven setting: **FullSteam**

Makes: **10**

Preparation time: **15 minutes**

Cooking time: **25 minutes**

Chilling time: **1 hour**

Level of difficulty: **Medium**

## INGREDIENTS

2 cups milk  
 2 cups thickened cream  
 ½ cup caster sugar  
 1 vanilla bean, scraped  
 5 fresh fig leaves, washed  
 5 eggs  
 3 egg yolks

## CARAMEL

½ cup caster sugar  
 2½ tbps water

## TO SERVE

10 fresh figs, halved  
 ¼ cup caster sugar  
 1 cup roasted skinned hazelnuts,  
 roughly chopped

## METHOD

Place 10 x 150ml metal dariole moulds on the large perforated tray and set aside.

Place milk and cream in a medium saucepan and warm over moderate heat. Add sugar, vanilla bean and scraped seeds. Roll the fig leaves up to release the flavour. Add to saucepan. Bring to a simmer then remove from heat; set aside for flavours to infuse and to cool slightly.

Whisk eggs and yolks together in a large bowl and set aside.

To make the caramel, place sugar and water into a small saucepan and stir over low heat until sugar dissolves. Increase heat and bring to boil without stirring. Use a clean pastry brush dipped in water to wipe away any sugar crystals that form at the sides of the saucepan. When the caramel starts to turn golden brown, remove from heat.

Divide caramel between dariole moulds to coat the bases.

Pour cream mixture through a fine sieve into the eggs and whisk to combine. Carefully pour into the moulds to fill. Cover each mould with a piece of aluminium foil, placed shiny side down and press edges together to seal.

Place the custards into the oven on shelf level 3, FullSteam 90°C, for 25 minutes. Remove custards from oven. Allow to cool, then place in fridge for 1 hour to cool completely.

To serve, unmould the fig custards by dipping the moulds in hot water. Run a small flexible spatula around the rim to help loosen the custard and invert onto a small serving plate. Press the cut side of the fig halves in sugar to coat. Use a blow torch to caramelize the figs and serve with the custard. Garnish with chopped hazelnuts.

## NOTE

The best place to find fresh fig leaves is a friendly neighbour's tree. It's worth the effort to source these as the flavour is incredible.





This traditional bread and butter pudding is cooked with VarioSteam for a fluffy and golden finish. Extra caramel sauce, fresh figs and a dollop of cream will make this a dessert favourite.



# Caramel fig bread and butter pudding

Oven setting: **VarioSteam**

Serves: **4–6**

Preparation time: **15 minutes**

Resting time: **30 minutes**

Cooking time: **50 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

### CARAMEL SAUCE

$\frac{3}{4}$  cup caster sugar

$\frac{1}{4}$  cup water

$\frac{1}{4}$  cup brown sugar

$\frac{1}{2}$  cup thickened cream

$\frac{1}{4}$  tsp salt

### PUDDING

8 slices stale sliced white bread

50g butter, softened

4 figs, trimmed and sliced thickly

300ml milk

300ml thickened cream

3 eggs

2 tsps vanilla essence

$\frac{1}{2}$  tsp ground cinnamon

$\frac{1}{4}$  tsp ground nutmeg

2 extra figs, trimmed and quartered

Double cream to serve

## METHOD

To make the caramel sauce, place caster sugar and water in a saucepan and stir on induction level 5 until sugar dissolves. If needed use a wet pastry brush to remove sugar crystals from the side of the saucepan. Increase the induction level to 6/7 to bring mixture to the boil. Continue to boil, uncovered and without stirring until the mixture turns golden, about 10 minutes.

Remove the saucepan from the heat and with a wooden spoon, mix in the brown sugar. Carefully stir in the cream until well combined. Return to induction level 6 and cook for 2 minutes until caramel is smooth. Remove from heat and stir through the salt. Allow to cool.

Butter the bread, cut slices into quarters and arrange in a 2 litre baking dish. Combine fig slices with 5 tablespoons of the cooled caramel, gently toss to coat the figs and then press the fig slices between the bread. Combine the milk, cream, eggs, vanilla, nutmeg and cinnamon in a bowl and whisk together. Pour the mixture over the bread and leave to soak for 30 minutes.

Preheat oven on CircoTherm® 160°C with medium steam. Drizzle another 2 tablespoons of the caramel sauce over the bread and butter pudding. Cook the pudding for 50 minutes or until golden and puffed.

Serve with extra sliced figs, remaining caramel sauce and double cream.

## NOTE

Using VarioSteam, the bread and butter pudding will be light, fluffy and golden without the traditional use of a water bath.





# Chocolate crème brûlée

A smooth and creamy brûlée is easy to cook in a NEFF oven on FullSteam. Cooking the crème brûlée at a low temperature makes a creamier custard that will be highlighted with the burnt sugar topping.

Oven setting: **FullSteam**

Serves: **6**

Preparation time: **10 minutes**

Resting time: **30 minutes**

Cooking time: **1 hour**

Chilling time: **4 hours or overnight**

Level of difficulty: **Medium**

## INGREDIENTS

6 egg yolks

60g caster sugar

Pinch salt

600ml thickened cream

125g 70% cocoa dark chocolate, finely chopped

Extra caster sugar for caramel

## METHOD

Combine the egg yolks, caster sugar and salt in a bowl and whisk until smooth.

Place the cream and chocolate in a saucepan and stir over a low heat to melt chocolate. Allow to cool.

Add the chocolate cream to the egg mixture and whisk to combine. Strain the mixture and allow the custard to stand for 30 minutes to remove bubbles.

Pour the custard into 6 x 125ml capacity ovenproof flan dishes or ramekins. Place the dishes on the perforated stainless steel tray. Cover the tray with foil, sealing the foil along the long edge. Preheat oven on FullSteam to 80°C. Place the crème brûlée in the oven on shelf level 2 and cook for 1 hour.

Remove the crème brûlée from the oven and allow to cool uncovered. Cover and refrigerate for 4 hours or overnight.

When ready to serve sprinkle the crème brûlée with extra sugar. Using a kitchen blow torch carefully caramelize the sugar. Allow the crème brûlées to stand for 5 minutes before serving.

## NOTE

Crème brûlée are great for entertaining as they can be made in advance and quickly caramelised to serve. Crème brûlées can be caramelised under the grill. Preheat the grill to 275°C. Place the crème brûlées in a baking dish surrounded by ice under the grill until they have caramelised. Place the crème brûlées back in the refrigerator for half an hour to allow the custard to cool down.





# Chocolate soufflé

Oven setting: CircoTherm®

Serves: 6

Preparation time: 45 minutes

Cooking time: 25 minutes

Level of difficulty: Hard

## INGREDIENTS

2 tbsps melted butter, for lining the ramekins

2 tbsps caster sugar, for lining the ramekins

100g chocolate with 70% cocoa solids

2 tbsps unsalted butter

2 tbsps plain flour

150 ml milk

4 eggs

$\frac{2}{3}$  caster sugar

## METHOD

Brush 6 x 150ml ramekins with the melted butter. Sprinkle the caster sugar into each ramekin, ensuring every spot inside the ramekin has a sugar coating.

If you have a FlameSelect® gas cooktop, add  $\frac{1}{2}$  a cup of water into a medium sized saucepan and set the cooktop to level 5. Place the chocolate in a medium sized mixing bowl and set on the top of the saucepan. Stir chocolate until it has melted.

If you have an induction cooktop, simply melt the chocolate in a saucepan on level 1.

Place the butter in a small saucepan and set to level 6 on an induction or FlameSelect® gas cooktop. Once the butter has melted add the flour, cook the roux until it turns from yellow to white then add the milk in 2 halves, only add the second when there are no lumps in the first batch, then repeat with the second batch. Remove from the heat and add to the chocolate, stir together until combined. Place mixture into a medium to large mixing bowl and set aside to cool.

Once cool, separate the eggs. Add the yolks in with the chocolate mix and stir until combined.

Place the whites into an electric mixer. Whisk the whites on a medium speed until they reach soft peaks and add half the sugar, continue whisking to medium peaks and add remaining sugar then continue whisking until you have a firm stiff peak.

Preheat oven on CircoTherm® to 180°C.

Add  $\frac{1}{3}$  of the egg whites to the chocolate mix, (at this point you do not need to be too gentle) then add the next  $\frac{1}{3}$  and fold into the mix, when you can no longer see any white spots add the remaining  $\frac{1}{3}$  and fold until there are no more white spots. Pour into the ramekins until 1cm below the top.

Place the souffles on a universal tray on level 2 of the oven and cook for 18 minutes. Serve immediately.





# Chocolate self-saucing pudding

This traditional chocolate pudding with a rich chocolate sauce is easy to prepare and when served with double cream or ice cream it's sure to be the family favourite.

Oven setting: CircoTherm®

Serves: 6

Preparation time: 10 minutes

Cooking time: 30–40 minutes

Level of difficulty: Easy

## INGREDIENTS

90g butter, softened

$\frac{3}{4}$  cup caster sugar

1 tsp vanilla extract

2 eggs

$1\frac{1}{2}$  cup self raising flour, sifted

3 tbsps cocoa, sifted

$\frac{3}{4}$  cup milk

## SAUCE

$\frac{1}{2}$  cup caster sugar, extra

3 tbsps cocoa, extra

2 cups boiling water

## METHOD

Preheat oven on CircoTherm® to 160°C and grease a 2 litre casserole dish.

Place butter, sugar and vanilla in a bowl and beat until fluffy with an electric mixer. Add the eggs and beat until well combined.

Fold in the sifted flour and cocoa alternatively with the milk. Put the mixture into the prepared dish.

Combine extra sugar and cocoa and sprinkle over the pudding mixture. Carefully pour the boiling water on to the pudding, over the back of a large metal spoon. Bake for 30–40 minutes. Allow pudding to stand for 5 minutes before serving. Serve with ice cream or double cream.

## NOTE

Use a premium Dutch processed cocoa for this recipe to achieve a rich, dark chocolate sauce. If VarioSteam is available cook on CircoTherm® 160°C with a medium level of steam.





Oven setting: **FullSteam**

Serves: **10–12**

Preparation time: **20 minutes**

Marinating time: **Overnight**

Cooking time: **Mini puddings 45 minutes,  
whole pudding 3 hours**

Level of difficulty: **Medium**

## INGREDIENTS

150g mixed dried fruit  
 150g sultanas  
 100g currants  
 100g cranberries  
 50g glace cherries  
 50g mixed peel  
 100ml boiling water  
 1 tsp bi carb soda  
 3 tbsps brandy  
 150g butter  
 150g brown sugar  
 3 eggs  
 1 tsp grated orange zest  
 75g plain flour  
 75g self raising flour  
 1 tsp cinnamon  
 1 tsp Chinese five spice  
 ½ tsp cardamom  
 ¼ tsp allspice

## METHOD

Place all the fruit in a medium bowl with the boiling water, bi carb soda and brandy. Cover and let stand overnight.

In a large bowl of an electric mixer, add the butter and sugar, and beat until light in colour. Add the eggs one at a time and then the orange zest. With a large metal spoon, mix in the flours, spices and fruit mixture. Stir until well combined.

There are three ways to cook the puddings:

To make individual puddings, grease 12 (1 cup) muffin pans and line the base with a small circle of baking paper. Spoon pudding mixture evenly into pans. Top puddings with a sheet of baking paper and then loosely crimp a sheet of aluminium foil over the muffin tray. Place puddings in oven, select FullSteam, 100°C and set cooking time to 45 minutes.

To cook the pudding in a pudding basin, grease an 8 cup pudding basin and line base with a circle of baking paper. Spoon in the pudding mixture and smooth top. Place a sheet of baking paper over the top of pudding basin and secure with a locking lid. If a lid is not available, cover with a piece of baking paper that has been pleated to allow for expansion and then a piece of aluminium foil. Secure with string. Place pudding in oven, select FullSteam, 100°C and set cooking time to 3 hours. Fill water tank as prompted by your oven.

To cook the pudding in a cloth, wet an 80cm square piece of calico, place in oven, select FullSteam, 100°C and set cooking time for 3 minutes. Wearing rubber gloves, remove calico from oven, lay out on a flat surface and rub extra plain flour in a thin layer to cover a 50cm circle. Spoon pudding mixture onto the circle of calico, gather up the ends and secure with string. Leave enough string to hang the pudding. Place the wire rack on the highest shelf position in the oven. Securely tie the pudding to hang from the circle of the wire. Select FullSteam, 100°C and set cooking time to 3 hours. Fill water tank as prompted by your oven. When cooked, allow the pudding to hang to cool and dry completely.

## NOTE

Puddings can be made in advance. Individual pudding will keep in the refrigerator for 1 week or in the freezer for 1 month. Reheat individual puddings on FullSteam at 100°C for 20 minutes. A whole pudding will keep in the refrigerator for up to 2 months, ensure cloth pudding is placed in a plastic bag. Reheat a whole pudding on FullSteam at 100°C for 1 hour.

# Christmas pudding



This recipe provides you with three different ways to cook your pudding.





# Hot cross bun bread and butter pudding

Oven setting: CircoTherm®

Serves: 8

Preparation time: 15 minutes

Cooking time: 60 minutes

Level of difficulty: Easy



## INGREDIENTS

6 hot cross buns, halved

90g butter, softened

½ cup orange marmalade

400ml cream

400ml milk

5 eggs

⅔ cup brown sugar

1 tbsp vanilla

120g dark or milk chocolate melts

Cream or ice cream, for serving

## METHOD

Preheat oven on CircoTherm® to 145°C.

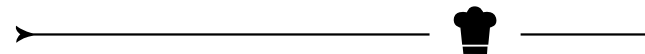
Spread the cut side of the buns liberally with butter, then spread thickly with marmalade. Place the buns, cross side up and bases marmalade side up decoratively into a 32 x 26cm deep baking dish (approx. 3 litres).

In a bowl whisk together the cream, milk, eggs, brown sugar and vanilla then pour over the bread. Dot the chocolate melts among the hot cross buns, allow to stand for 15 minutes.

Bake for 50–60 minutes or until the custard has just set. Serve warm with extra cream or ice cream.



# Traditional sticky date puddings with caramel sauce



Oven setting: **FullSteam**

Makes: **10**

Preparation time: **20 minutes**

Cooking time: **18 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

### PUDDINGS

250g pitted dates, chopped  
 1 tsp bi carb soda  
 250ml boiling water  
 80g unsalted butter, softened  
 110g caster sugar  
 2 eggs, lightly beaten  
 1 tsp vanilla extract  
 190g self raising flour  
 ½ tsp salt

### CARAMEL SAUCE

160g brown sugar  
 250ml cream  
 50g butter  
 ½ tsp vanilla extract

## METHOD

Grease 10 (½ cup) non-stick muffin pans or ramekins and line the bases with a small circle of baking paper.

Place the dates, bi carb soda and boiling water in a bowl and let stand for 15 minutes.

In the bowl of an electric mixer place the butter and sugar and beat until pale and creamy. Add the eggs one at a time, add the vanilla. Beat until smooth.

Preheat oven on FullSteam to 100°C.

Fold in the flour, salt and date mixture. Spoon the mixture evenly into prepared muffin pans or ramekins. Cook puddings uncovered for 18 minutes.

While puddings are cooking, make the caramel sauce. Place all of the ingredients in a saucepan. Stir over medium heat or induction level 6 to dissolve sugar and melt the butter. Cook for 3–5 minutes or until thickened.

Turn puddings out on to individual serving plates and drizzle over the caramel sauce. Serve with whipped cream or ice cream.

## NOTE

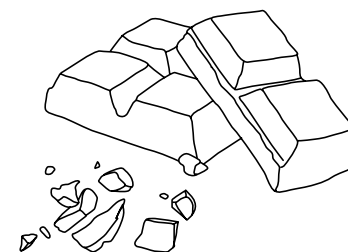
Individually wrap each pudding in plastic wrap and freeze for up to 4 weeks. To reheat the puddings select FullSteam 100°C and place the puddings in the oven uncovered and cook for 10 minutes from frozen.







**Mocha self-saucing puddings**



Oven setting: CircoTherm®

Serves: 6

Preparation time: 20 minutes

Cooking time: 15–18 minutes

Level of difficulty: Easy

## INGREDIENTS

### PUDDINGS

1 cup self raising flour

¼ cup Dutch cocoa

⅓ cup caster sugar

60g butter, melted

1 egg

1 tsp vanilla essence

200ml buttermilk

⅓ cup bittersweet chocolate, finely chopped

### SAUCE

1 tbsp instant coffee

300ml boiling water

¾ cup brown sugar

2 tbsps Dutch cocoa

## METHOD

Preheat oven on CircoTherm® to 180°C and lightly grease 6 x 200ml individual ramekins.

Sift flour, cocoa and caster sugar into a mixing bowl.

Whisk melted butter, egg, vanilla essence and buttermilk together. Make a well in the centre of the flour then whisk in buttermilk mixture, mixing until smooth. Fold in chopped chocolate.

Divide mixture evenly between ramekins. Stand ramekins on a baking tray; this will make it easier when putting puddings in and out of the oven.

### SAUCE

Dissolve coffee in the boiling water then add brown sugar and cocoa, stirring until mixture is combined.

Carefully pour mixture over the back of a metal spoon directly onto pudding batter.

Bake for 15–18 minutes or until puddings are firm and sauce forms underneath the cake mixture. Stand for 5 minutes before serving.

Serve with thick cream, ice cream or custard.



# Passionfruit puddings

Oven setting: CircoTherm® and VarioSteam

Serves: 8

Preparation time: 50 minutes

Cooking time: 20 minutes

Level of difficulty: Medium

## INGREDIENTS

### WHITE CHOCOLATE AND PASSIONFRUIT CREAM

150ml cream

80g white chocolate, chopped

2 tbsps strained passionfruit pulp

– reserve seeds for toffee

### TOFFEE CHARDS

1/3 cup sugar

2 tbsps water

1 tsp passionfruit seeds – from strained pulp

### PUDDINGS

125g butter, melted and cooled

1 1/3 cups caster sugar

4 eggs, separated

1 cup milk

1/2 cup self raising flour

2 tbsps lemon juice

1/3 cup passionfruit pulp

## METHOD

### WHITE CHOCOLATE AND PASSIONFRUIT CREAM

Place the cream and chocolate in a small saucepan and cook over a very low heat, induction level 1, until chocolate has melted. Alternatively place the chocolate and the cream in a heat proof bowl and heat in the microwave oven until the chocolate has melted. Stir until smooth then add the strained passionfruit juice and mix well. Refrigerate until ready to use.

### TOFFEE CHARDS

Line a baking tray with baking paper, then place the sugar and the water in a small saucepan and stir over low heat, induction level 4, until the sugar has dissolved. Increase the heat to induction level 7 and simmer until the toffee is deep golden in colour. Remove from the heat then carefully add the passionfruit seeds – the mixture will bubble. Swirl the mix to combine then pour to make a thin layer onto the lined tray. Leave the toffee to cool and set before breaking into shards.

### PUDDINGS

Preheat oven on CircoTherm® to 160°C with medium steam. Grease 8 x 200ml ovenproof ramekins.

Combine the butter, sugar and egg yolks in a large mixing bowl. Beat with an electric mixer until light and creamy. Add the milk to the mixture then beat on a low speed until combined. Sift the flour over the mixture then, using a spatula carefully fold it in until combined. Fold in the lemon juice and passionfruit pulp. The mixture will look separated at this stage.

In a separate bowl beat the egg whites until soft peaks form. Carefully fold some of the egg yolk mix into the egg whites using a spatula, then fold the egg white mix into the remainder of the egg yolk mix. Use a ladle to spoon the mixture evenly into the prepared ramekins. Place the ramekins onto the universal tray and cook on shelf position 3 for 18–20 minutes or until golden and cooked.

Serve with the white chocolate passionfruit cream and toffee chards.





# Sticky date pudding

Oven setting: **CircoTherm® and CircoRoast**

Serves: **10 to 12**

Preparation time: **20 minutes plus cooling time for date mixture**

Cooking time: **40 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

### PUDDING

250g pitted dates, chopped

$\frac{3}{4}$  cup caster sugar

1 tsp bi carb soda

125g butter

1½ cups water

1 tsp vanilla essence

2 eggs, lightly beaten

1¾ cups self raising flour, sifted

6 fresh dates, halved

### SAUCE

1 cup brown sugar

60g butter

1 tsp vanilla essence

300ml cream

## METHOD

Combine the dates, sugar, bi carb soda, butter and water in a saucepan and place on a medium heat, Induction level 5. Cook, stirring occasionally, until sugar has dissolved and butter has melted. Transfer to a mixing bowl and allow to cool. Preheat oven on CircoTherm® to 160°C and place the wire rack on shelf 3.

Grease and line a 23cm shallow square cake pan.

Add the vanilla and eggs to the cooled date mixture and mix well. Fold in the sifted flour until well combined. Pour the mix into the pre-prepared cake pan and bake for 35–40 minutes or until cake is cooked when tested with a skewer.

While the cake is cooking, make the sauce by combining all the ingredients in a saucepan. Cook over a medium heat, Induction level 6, stirring regularly until sugar dissolves and mixture is combined. Continue to cook for 3–5 minutes or until thickened slightly. When the cake is cooked allow to cool in the pan for 5 minutes. Change the oven function to CircoRoast and set to 190°C.

Remove the cake from the pan and place onto a universal pan that has been lined with baking paper. Arrange fresh dates on top and drizzle with half a cup of the sauce. Return the cake to the oven on shelf position 3 and cook for a further 6–8 minutes or until the topping is bubbling and glossy.

Serve with the remaining caramel sauce.







# Biscuits

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A wooden cutting board is the central focus, with a small bowl of sugar and a small bowl of cranberries. The background is a light-colored, textured surface.

# Almond, white chocolate and cranberry biscotti

Oven setting: CircoTherm®

Makes: Approx. 45–50 pieces

Preparation time: 40 minutes

Cooking time: 50 minutes

Level of difficulty: Medium

## INGREDIENTS

1 cup caster sugar

3 eggs

2½ cups plain flour, sifted

1½ tsp baking powder

½ tsp cinnamon

120g white chocolate, coarsely chopped

¾ cup natural almonds, coarsely chopped

½ cup dried cranberries

## METHOD

Preheat oven on CircoTherm® to 160°C.

Beat the sugar and eggs in a bowl with an electric mixer until thick.

Gently fold through sifted flour, baking powder and cinnamon then fold through the chocolate, nuts and cranberries until combined. Knead the mixture on a lightly floured surface until smooth then divide the mixture into 2.

Shape the mixture into 2 logs, each 28cm x 6cm and place onto a lined baking tray. Bake for 25–30 minutes or until lightly browned. Allow to cool.

Reduce the oven to 130°C.

Place the cooled logs onto a board and use a serrated knife to diagonally slice each log into 1cm slices. Place the slices cut side up onto 2 lined trays. Return to the oven and bake the biscotti a further 10 minutes each side.

Cool on the trays, then store in an airtight container.



# Anzac biscuits

Oven setting: CircoTherm®

Preparation time: 15 minutes

Cooking time: 16 minutes

Level of difficulty: Easy

## INGREDIENTS

1 cup plain flour

1 cup caster sugar

1 cup rolled oats

$\frac{3}{4}$  cup coconut

125g butter

2 tbsps golden syrup

$\frac{3}{4}$  tsp bi carb soda

2 tbsps boiling water

## METHOD

Combine flour, sugar, rolled oats and coconut in a large mixing bowl. Melt the butter, then add the golden syrup, bi carb soda, boiling water and stir well. Add the melted butter mixture to the dry ingredients and mix well to combine.

Roll the mixture into walnut sized balls.

Line baking trays with non stick baking paper and place the biscuits onto the trays, allowing room for spreading.

Bake on CircoTherm® at 170°C for 14–16 minutes or until cooked. Cool biscuits on the tray.







# Basic cookies

Oven setting: CircoTherm®

Preparation time: 15 minutes

Refrigeration time: 2 hours

Cooking time: 10–15 minutes

Level of difficulty: Easy

## INGREDIENTS

125g softened butter

½ cup caster sugar

1 egg

1 tsp vanilla essence

1½ cups self raising flour, sifted

1 cup total of mix ins. For example: White chocolate and macadamia; Chocolate chip and peanut; Cranberry and pistachio; Chocolate chips only

## METHOD

Cream butter and sugar until light and fluffy. Add egg and vanilla and mix well. Stir in flour and add mix ins.

Half mixture, roll into 2 logs and wrap in glad wrap. Place in fridge for at least 2 hours to chill. At this stage you can also freeze the mixture.

If freezing, defrost for a while on the bench so it is easier to slice into biscuits before cooking. Preheat oven on CircoTherm® at 160°C. Line oven trays with baking paper. Slice dough into rounds and place onto trays.

Cook for 10–15 minutes or until golden brown.







# Caramel filled biscuits

Oven setting: CircoTherm® and FullSteam

Serves: 22

Preparation time: 40 minutes

Cooking time: 2 hours (caramel) and  
15 minutes (biscuits)

Cooling time: 2 hours (caramel) and  
30 minutes (biscuits)

Level of difficulty: Medium

## INGREDIENTS

### BISCUITS

250g butter

⅓ cup caster sugar

⅓ cup brown sugar

1 tsp vanilla essence

2¼ cups plain flour

Pink salt flakes

### CARAMEL FILLING

1 x 395g can sweetened condensed milk

## METHOD

### BISCUITS

Cream the butter, sugars and vanilla with an electric mixer until pale and creamy. Add the flour and mix slowly until just combined.

Divide the mixture in half and place each half onto a large piece of plastic wrap. Fold the plastic wrap over the dough and using your hands roll into a log, approx. 4cm in diameter. Wrap the logs tightly in plastic wrap and chill until firm.

When ready to bake, preheat oven on CircoTherm® to 160°C. Unwrap the logs and roll lightly in salt flakes. Slice into rounds approx. 5mm in thickness and place onto trays that have been lined with baking paper.

Bake for 14–16 minutes or until lightly golden. Allow to cool on trays, then sandwich caramel filling between two biscuits.

### CARAMEL FILLING

Pour the condensed milk into a preserving jar. Cover with lid but do not seal. Place the jar in the oven on a wire rack and cook on FullSteam, 100°C for 2 hours, making sure to refill the water reservoir after 1 hour. Take the caramel from the oven and remove the lid until cool.

## NOTES

The caramel can be made in advance. Seal the jar and store in the refrigerator when cooled.









# Caramel ice cream sandwiches with peanut popcorn biscuits

Oven setting: CircoTherm® and FullSteam

Serves: 6

Preparation time: 45 minutes plus freezing time

Cooking time: 15 minutes plus 2 hours  
for caramel

Level of difficulty: Easy

## INGREDIENTS

### CARAMEL ICE CREAM

1 x 395g can sweetened condensed milk

600ml cream

2 tsps vanilla extract

### PEANUT POPCORN BISCUITS

125g butter, softened

½ cup crunchy peanut butter

½ cup caster sugar

½ cup brown sugar

1 egg, lightly beaten

1 cup plain flour

¾ tsp bi carb soda

1 cup lightly crushed popcorn

### ADDITIONAL

1 cup lightly crushed popcorn

## METHOD

### TO MAKE THE ICE CREAM

Pour the condensed milk into a preserving jar. Cover with lid but do not seal. Place the jar onto wire rack and cook on FullSteam 100°C for 2 hours, making sure to refill the water reservoir after 1 hour. Take the caramel from the oven and remove the lid until cool.

When the caramel has cooled completely, whip the cream and vanilla until soft peaks form. Gently beat in the caramel until the mix is well combined and whipped.

Pour the ice cream mix into a 28cm x 18cm tray that has been lined with plastic wrap. Gently place more plastic wrap on the surface of the ice cream. Freeze the ice cream until firm. Move onto making the biscuits.

### TO MAKE THE BISCUITS

Preheat oven on CircoTherm® to 160°C. Line 3 trays with baking paper.

Cream the butter, peanut butter and sugars with an electric mixer until pale and creamy. Add the egg and beat well. Sift the flour and bi carb soda and fold into the creamed mixture with the popcorn.

Roll the mixture into balls approx. 4cm in diameter and place onto trays.

Cook on shelf positions 1, 3 and 4 for 13–15 minutes or until golden.

### TO ASSEMBLE

Remove the ice cream from the tray and cut into discs with an 8cm cutter. Sandwich each ice cream disc between two biscuits then roll the ice cream edge in the extra popcorn. Serve immediately.

## NOTE

The caramel can be made in advance. Seal the jar and store in the refrigerator when cooled. Return the caramel to room temperature before making the ice cream.





# Choc dipped fruit and nut cookies

Oven setting: CircoTherm®

Serves: 16

Prep time: 25 minutes

Cooking time: 40 minutes

Level of difficulty: Easy

## INGREDIENTS

250g butter, softened

1 cup brown sugar

$\frac{3}{4}$  cup caster sugar

1½ tsps vanilla bean paste

2 eggs

3 cups self raising flour

$\frac{2}{3}$  cup cocoa

$\frac{1}{2}$  cup natural almonds, roughly chopped

$\frac{1}{2}$  cup dried cranberries, halved

$\frac{1}{2}$  cup milk chocolate chips

200g dark chocolate melts

3 tsps extra light olive oil

## METHOD

Preheat oven on CircoTherm® to 160°C.

Cream the butter, sugars and vanilla using an electric mixture until pale and creamy. Add the eggs and beat well. Stir in the sifted flour and cocoa and mix well then stir through the almonds, cranberries and choc chips. Turn the mixture out onto a clean surface and lightly knead until well combined. If the mixture is a little soft, chill for 10–15 minutes. Shape into a log approx. 32cm long then cut into 16 even pieces. Roll each piece into a ball then press onto greased baking trays. Be sure to leave room for the cookies to spread.

Bake the cookies for 20 minutes or until cooked. Allow the cookies to cool on the trays for 15 minutes before placing onto a wire rack to cool completely.

Combine the chocolate and oil in a small saucepan and stir over induction setting 3 until the chocolate is just melted. Remove from the heat and stir until smooth. Pour the chocolate into a small bowl and dip one side of each cookie into the chocolate, shake off any excess chocolate and allow to set on a lined tray. Store cookies in an airtight container.



# Chocolate macarons with chocolate chilli ganache

Oven setting: CircoTherm®

Makes: 40

Preparation time: 30 minutes + 1 day for drying out almond meal

Cooking time: 25 minutes

Level of difficulty: Hard

## INGREDIENTS

1¾ cups almond meal

1¼ cups pure icing sugar, sieved

¼ cup good quality cocoa powder, sieved

175g (about 5–6) sieved egg whites\* at room temperature

¼ tsp cream of tartar

1 cup caster sugar

2½ tbsps water

## CHOCOLATE CHILLI GANACHE FILLING

300g dark chocolate

Pinch chilli powder

½ cup thickened cream

## METHOD

Preheat oven on CircoTherm® to 150°C.

Place almond meal, icing sugar and cocoa in a food processor and pulse to get a finer consistency. Sieve through a fine mesh sieve into a large mixing bowl.

Divide egg whites in two batches. Place one batch of egg whites in an electric mixer fitted with a whisk attachment, add cream of tartar and set aside.

Mix the remaining egg whites into almond mix to make a thick paste, then set aside.

Make sugar syrup with caster sugar and water in a small pot over medium heat. When thermometer reaches 110°C, start whisking egg whites on low speed. Gradually increase speed until the egg whites are thick (if the sugar syrup is getting too hot before the egg whites are ready, add 3 tsps cold water to syrup to reduce the temperature).

When sugar syrup reaches 118°C, slowly pour down the side of the mixer as you continue to whisk the egg whites on medium speed. Continue to mix for about 10 minutes until the meringue cools (the bowl should still feel slightly warm).

Using a pastry scraper, start mixing the meringue into the almond meal paste. You don't have to be gentle. Continue to mix until the paste is supple and shiny (it is quite important to have the correct consistency. The mixture should be oozy and lava like. When you fold the mixture over itself, it will spread slowly).

Use a pastry bag fitted with a 1cm plain nozzle and pipe onto a lined heavy baking tray.

Rap the baking tray on the bench firmly a couple of times to get rid of any large air bubbles, settle the shape of the macaron and help make the pied or 'foot'.

The chocolate and chilli is a surprising combination, giving a subtle warm kick to these macarons. You can adapt the recipe by using different flavoured chocolate.

Bake for about 25 minutes. Check that the macarons are dry by testing whether the top and the pied are firm (if they are soft and the sides are moist, leave them a few more minutes).

Remove from oven and allow to cool on baking trays, then remove and place on wire racks to cool completely.

To make the chocolate chilli ganache, bring a medium pot of water to boil. Remove from heat.

Place chocolate, chilli and cream in a heatproof bowl over the pot until melted (make sure that the bowl doesn't come into contact with the hot water). Stir well, then set aside and allow the ganache to thicken.

Place ganache in piping bag and pipe onto one macaron, then sandwich with the other macaron. Repeat with remaining macarons and filling. Place on a tray and refrigerate or freeze overnight before serving.

Can be successfully frozen.

#### NOTE

\*Extra large eggwhites weigh approx. 35g, so allow 5–6 eggwhites for this recipe.

Tips for perfect macarons:

- Spread almond meal on a tray and allow to dry out for 1 day to evaporate excess moisture.
- Good quality equipment is essential; digital scales, digital thermometer, good quality baking trays, silicon baking mat, flexible plastic pastry scraper, piping bag and nozzles.
- Use a silicon baking mat for perfectly shaped round macarons.







# Chocolate melting moments with peanut butter ganache

Oven setting: CircoTherm®

Makes: 18

Preparation time: 30 minutes

Cooking time: 15 minutes

Level of difficulty: Medium

## INGREDIENTS

### COOKIES

250g butter, softened

$\frac{3}{4}$  cup icing sugar

$\frac{1}{2}$  cup Dutch cocoa

1 $\frac{1}{3}$  cups plain flour

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

1 cup unsalted peanuts, finely chopped

### PEANUT BUTTER GANACHE

$\frac{3}{4}$  cup crunchy peanut butter

120g white chocolate, chopped

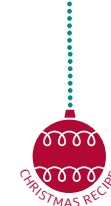
## METHOD

Preheat oven on CircoTherm® to 160°C. Line two baking trays with baking paper. In the bowl of an electric mixer, cream the butter and icing sugar until pale and creamy. Sift the cocoa, flour and cornflour and fold into the creamed mixture until well combined.

Roll the mixture into balls approx. 3cm in diameter. Roll in chopped peanuts and place onto baking trays. Using a fork, gently flatten the biscuits. Bake on shelf positions 1 and 3 for 12–15 minutes or until cooked. Cool on the trays.

While the biscuits are baking, make the peanut butter ganache. Combine the peanut butter and the chocolate in a small saucepan and place on induction level 1 until the chocolate melts and the peanut butter softens. Mix well and allow to cool to a spreading consistency. Sandwich the ganache between two biscuits and serve.





# Christmas shortbread

This easy recipe can make three different styles of shortbread. Each style of shortbread will require one set of ingredients.

Oven setting: CircoTherm®  
 Serves: Makes 2 x 18cm discs or approx.  
 20–40 biscuits  
 Preparation time: 15 minutes  
 Cooking time: 15–30 minutes  
 Level of difficulty: Medium

## INGREDIENTS

275g plain flour  
 100g rice flour  
 ½ tsp salt  
 110g caster sugar  
 250g butter, cubed and softened

## Variations:

1 lemon, zested  
 ½ cup dried blueberries  
 Raspberry jam

## NOTE

Dried blueberries are available at the supermarket. Any flavour jam can be used for the jam filled shortbread.

## METHOD

### TRADITIONAL SHORTBREAD

Preheat oven on CircoTherm® to 150°C. Line enamel tray with baking paper. Mix together the plain flour, rice flour and salt in a medium bowl. Add the sugar and stir to combine. Add the butter and rub together with your fingertips until the mixture begins to bind together. Lightly knead to form a dough. Divide the dough into two and shape into two flat discs approx. 18cm, pinch to make a decorative edge, prick all over with a fork and score with a knife into eight portions. Bake for 30 minutes or until pale golden brown. Allow to cool on the tray. Cut into portions and store in an airtight container.

### LEMON AND BLUEBERRY SHORTBREAD

Mix together the flour, rice flour and salt in a bowl. Combine the sugar and butter in a bowl of an electric mixer and mix until light and fluffy. Stir in flours, add the lemon zest and dried blueberries and form a dough. Divide into two, form two logs and wrap with plastic wrap. Refrigerate for at least ½ hour or up to 1 week. When ready to bake, preheat oven on CircoTherm® to 160°C and line baking trays with baking paper. Cut logs into ½cm slices and place on prepared trays. Bake for 10–15 minutes or until pale golden brown. Cool on trays before storing in an airtight container.

### JAM FILLED SHORTBREAD

Mix together the flour, rice flour and salt in a bowl. Combine the sugar and butter in a bowl of an electric mixer and mix until light and fluffy. Stir in the flours and mix to form a dough. Preheat oven on CircoTherm® 160°C and line baking trays with baking paper. Between two pieces of baking paper, roll out shortbread to ½cm thick and using a 5cm round cutter cut out biscuits. Cut a small star using a decorative cutter from the centre of half of the biscuits. Cook for 10–15 minutes or until pale golden brown. Cool biscuits. Spread each whole biscuit with a teaspoon of jam and top with a star biscuit.







# Christmas wreath biscuits

Oven setting: **CircoTherm®**

Makes: **28**

Preparation time: **20 minutes**

Cooking time: **12–14 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

250g butter, softened

½ cup icing sugar

1 tsp vanilla essence

1½ cups plain flour

½ cup rice flour

120g white chocolate, melted

Sprinkles to decorate

## METHOD

Preheat oven on CircoTherm® to 150°C and line two baking trays with baking paper.

Place the butter, sugar and vanilla in a bowl and using an electric mixer beat until pale and creamy. Add the flours and mix until just combined. Place the mixture into a piping bag that has been fitted with a star piping tip. Pipe the mix into circles approx. 6cm in diameter onto the prepared trays (see note).

Bake on shelf positions 1 and 3 for 12–14 minutes or until lightly golden.

Cool on trays then drizzle or pipe with melted chocolate and decorate with sprinkles.

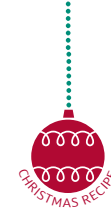
## NOTE

To ensure the mixture is easy to pipe, make sure the butter and icing sugar are well creamed. Pipe the biscuits immediately, do not rest the mix.









# Gingerbread

Oven setting: **CircoTherm®**

Preparation time: **15 minutes**

Refrigeration time: **30 minutes**

Cooking time: **10–12 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

125g butter, at room temperature

100g brown sugar, firmly packed

1 egg yolk

125ml golden syrup

375g plain flour

1 tbs ground ginger

1 tsp mixed spice

1 tsp bi carb soda

## OPTIONAL FOR DECORATING

1 egg white

150g icing sugar, sifted

## METHOD

Preheat oven on CircoTherm® to 160°C.

Beat the butter and sugar in a bowl with an electric mixer until creamy. Add the egg yolk and golden syrup and beat until combined. Stir in the flour, ginger, mixed spice and bi carb soda.

Turn onto a lightly floured surface and knead until smooth. Press gingerbread dough into a disc, cover with cling wrap and place in the refrigerator for 30 minutes.

Place the dough between 2 pieces of baking paper and roll out until 4mm thick. Use cookie cutters to cut out shapes making sure you leave 3cm between each shape (to allow for expansion during cooking). Lift away the excess dough and place baking paper with gingerbread shapes directly onto trays. Repeat with the excess dough until all has been used.

Bake for 10–12 minutes or until brown. Larger shapes may need extra cooking time. Remove from oven and transfer onto a rack to cool.

## TO DECORATE

Beat the egg white with an electric mixer until soft peaks form. Gradually add icing sugar and beat until stiff peaks form. Place prepared icing into a piping bag and decorate the gingerbread shapes.











# Melting moments

Oven setting: CircoTherm®

Makes: 15

Preparation time: 30 minutes

Cooking time: 15 minutes

Level of difficulty: Easy

## INGREDIENTS

### COOKIES

250g butter, softened

½ cup icing sugar

1 tsp vanilla essence

⅓ cup cornflour

2 cups plain flour

1 tsp baking powder

### FILLING

60g butter, softened

1½ cups icing sugar

1 tbsp milk

## METHOD

Preheat oven on CircoTherm® to 160°C. Line two baking trays with baking paper.

Place butter, icing sugar and vanilla in a large mixing bowl. Using an electric mixer, beat until pale and creamy. Sift the cornflour, flour and baking powder together and mix into the creamed mixture on a low speed until well combined and a smooth dough is formed.

Roll mixture into balls approx. 2.5cm in diameter and place onto baking trays. Press gently with a fork.

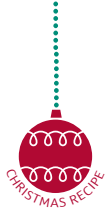
Bake biscuits on shelf positions 1 and 3 for 13 to 15 minutes or until lightly golden.

While the biscuits are baking, prepare the filling by combining all the ingredients in a small bowl. Beat with an electric mixer until the mixture is pale and creamy.

Cool the biscuits completely on the trays before joining together with the filling.







# Orange and chocolate ice cream sandwiches

Oven setting: CircoTherm®

Makes: 8

Preparation time: 45 minutes plus freezing time

Cooking time: 15 minutes

Level of difficulty: Medium

## INGREDIENTS

### BISCUITS

125g butter, softened

$\frac{3}{4}$  cup icing sugar

1 orange, finely zested

1 egg, lightly beaten

1 $\frac{1}{4}$  cups plain flour, sifted

1 $\frac{1}{4}$  cups almond meal

### ICE CREAM

1 litre good quality chocolate ice cream, softened

Icing sugar for dusting

## METHOD

### BISCUITS

Cream the butter, icing sugar and orange zest with an electric mixer until pale and creamy. Add the egg and mix well. Fold in the flour and almond meal and mix to form a dough. Divide the dough in half and wrap each piece in plastic wrap and place in the refrigerator to rest until firm.

Preheat oven on CircoTherm® to 160°C. Line baking trays with baking paper. Place one piece of dough between two pieces of baking paper and roll out to 4mm in thickness. Cut the dough into star shapes using a 7cm star cutter and place onto baking trays. Repeat with remaining dough. Bake for 12–14 minutes or until golden and cooked. Cool on trays.

### ICE CREAM

Line a 20cm square pan with plastic wrap and spread the ice cream evenly into the pan. Cover the surface of the ice cream directly with plastic wrap and freeze until firm, preferably overnight. Using the same star cutter used for the biscuits, cut the ice cream into 8 shapes. Sandwich the ice cream between the biscuits and dust with icing sugar before serving.

## NOTE

The ice cream can be sandwiched between the biscuits then covered and returned to the freezer until ready to serve.

This recipe makes 40 biscuits. Left over biscuits can be stored in an air tight container and served dusted with icing sugar or decorated with melted dark chocolate.



With a soft centre and crisp edges these are the ultimate chocolate chip biscuits. If you have the time, place the uncooked biscuits in the refrigerator overnight. This will make them slightly thicker and provide an extraordinary result. The wait is worth it!

## The ultimate chocolate chip biscuit

Oven setting: CircoTherm®

Makes: 30–40 biscuits

Preparation time: 10 minutes

Cooking time: 14–16 minutes

Chilling time: 30 minutes or overnight  
if time is available

Level of difficulty: Easy

### INGREDIENTS

150g caster sugar

150g brown sugar

230g unsalted butter, softened

1 tsp vanilla extract

1 egg

335g plain flour

1 tsp baking powder

½ tsp salt

200g dark chocolate, chopped into bits

Black salt flakes, optional for garnish

### METHOD

Place caster sugar, brown sugar and butter into the bowl of an electric mixer. Beat until mixture is pale and creamy. Add vanilla and egg and beat until smooth.

Sift together the flour, baking powder and salt. In a separate bowl place the chocolate, take out ½ cup of chocolate and put aside for garnish.

Stir flour into the butter mixture and add chocolate. Mix to form a smooth dough. Place biscuit mixture in the refrigerator for 30 minutes. Using a small ice cream scoop, scoop out heaped tablespoons of the mixture. If ready to bake, preheat oven on CircoTherm® to 160°C. Place the biscuits on baking trays lined with baking paper. Press the centre of each biscuit gently and top each biscuit with remaining chocolate. Sprinkle the biscuits with a pinch of black salt flakes if desired. Bake the biscuits for 14–16 minutes, or until golden brown.

To keep biscuit dough overnight, separate layers of biscuit dough with baking paper in an airtight container and place in the refrigerator. When ready to bake, preheat oven on CircoTherm® to 160°C and bake as above.

Leave biscuits on baking trays for 10 minutes before placing biscuits on a wire rack to cool.

### NOTE

Cooking time of the biscuits will depend on the biscuit size. The biscuits can be kept for three days in the refrigerator before cooking. Keep cooked biscuits in an airtight container for up to 1 week. You can always add your favourite nut to your biscuits by replacing some of the chocolate.







# Slices

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# Raspberry and chocolate crumble slice

Oven setting: **CircoTherm®**

Serves **10–12**

Preparation time: **25 minutes**

Cooking time: **65 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

### BASE

1¼ cups flour

¾ cup brown sugar

1 cup ground almonds or macadamias

¼ cup cocoa

2 tsps Gewürzhaus Chocolate Spice

180g butter, chopped

¼ cup raspberry jam

### FILLING

125g spreadable cream cheese

½ cup sour cream

¼ cup caster sugar

2 eggs, lightly beaten

Juice of 1 lemon

250g raspberries

Cream, for serving

## METHOD

Preheat oven on CircoTherm® to 160°C.

Combine the flour, brown sugar, almonds, cocoa, spice and butter in a food processor and process until the mixture is crumbly but well combined. Press three quarters of the mixture into the base of a greased and paper lined 28cm x 18cm slice pan (ensure paper extends 5cm above the top of the pan). Cover the remaining mixture and chill until firm.

Bake the base for 20 minutes. Spread whilst hot with the jam then cool.

Combine in a bowl the cream cheese, sour cream, sugar, eggs and juice, whisk until smooth.

Scatter the raspberries over the base then pour over the cream mixture. Crumble the reserved chilled base mixture roughly over the top.

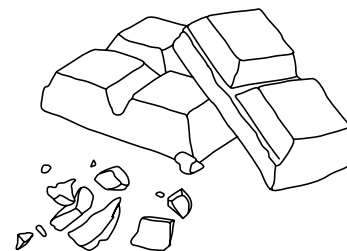
Bake for 40 minutes or until the filling is set and crumble is crisp. Cool on a wire rack. Slice at room temperature and serve with a drizzle of cream.











## Triple chocolate brownies

Oven setting: CircoTherm®

Serves: 10

Preparation time: 20 minutes

Cooking time: 30 minutes

Level of difficulty: Easy

### INGREDIENTS

180g butter

300g dark chocolate, chopped

1 cup caster sugar

3 eggs, lightly beaten

1 cup plain flour

¼ cup Dutch cocoa powder

½ tsp baking powder

150g white chocolate, roughly chopped

150g milk chocolate, roughly chopped

### METHOD

Preheat oven on CircoTherm® to 160°C. Place wire rack on shelf level 2 or 3. Grease and line a 23cm shallow, square cake pan.

Combine the butter and dark chocolate in a large saucepan. Place over a low heat, induction level 1 and stir occasionally until the butter and chocolate have melted and the mixture is smooth. Transfer to a large mixing bowl and cool slightly.

Mix the sugar and eggs into the chocolate mixture. Sift the flour, cocoa and baking powder over the mixture and mix until combined. Fold in the white and milk chocolate.

Spread the mixture into the prepared cake pan. Bake for 28 to 30 minutes or until just cooked. Allow to cool in the pan before cutting and serving. Sprinkle with extra cocoa if desired.





# Triple chocolate cookie slice

Oven setting: CircoTherm®

Makes: 24

Preparation time: 20 minutes

Cooking time: 30 minutes

Level of difficulty: Easy

## INGREDIENTS

- 125g butter, softened
- ¾ cup brown sugar
- ¼ cup castor sugar
- 2 tsps vanilla
- 1 egg, lightly beaten
- 1 cup plain flour, sifted
- ½ cup self raising flour, sifted
- 1½ tsps custard powder, sifted
- 2 tsps Gewürzhaus Chocolate Spice, sifted
- ¼ cup walnuts or pecans, roasted and chopped
- 120g milk chocolate, chopped
- 120g dark chocolate, chopped
- 120g white chocolate, chopped

## METHOD

Preheat oven on CircoTherm® to 170°C.

Combine the butter, sugars and vanilla in a bowl and beat with an electric mixer until light and fluffy. Add the egg and mix well. Fold through the sifted dry ingredients and walnuts until combined. Stir through half the chocolate chunks then press the mixture into greased and lined 18 x 28cm slice pan. Scatter over the remaining chocolate and press in lightly.

Bake for 25–30 minutes, until cooked and golden. Cool in the pan on a rack before slicing. Store in an airtight container.



# Vanilla slice

Oven setting: CircoTherm® and VarioSteam

Makes: 16 pieces  
 Preparation time: 20 minutes  
 Cooking time: 20 minutes  
 Level of difficulty: Easy

## INGREDIENTS

2 sheets ready rolled puff pastry

## CUSTARD FILLING

1 cup custard powder  
 1¼ cups sugar  
 5 cups milk  
 60g butter, softened  
 300ml cream  
 1 tbsp vanilla

## PASSIONFRUIT ICING

2 cups icing sugar, sifted  
 2 tbsps passionfruit pulp  
 1 tbsp butter, softened  
 2 tbsps boiling water

## METHOD

Preheat oven on CircoTherm to 200°C. Line 2 trays with baking paper and place one sheet of pastry on each tray. Pierce the pastry well with a fork.

Bake on shelf level 1 and 3 with a medium level of steam for 13–15 minutes or until the pastry is golden. Gently flatten the pastry with the back of a spoon if it puffs during cooking. Allow to cool on wire racks.

Combine the custard powder and sugar in a large saucepan. Gradually blend with some of the milk to form a smooth paste. Blend in remaining milk. Place the saucepan over a medium heat. Stir constantly until the mixture boils and thickens. Remove from heat and add butter, stirring until the butter melts through the mixture. Add cream and vanilla and mix well.

Place one sheet of pastry in the base of a lined 23cm square pan. Pour the custard over the pastry then top with remaining sheet of pastry, gently pushing it into the custard.

Place the icing sugar into a mixing bowl. Add the passionfruit pulp, butter and enough boiling water to mix to a smooth icing. Spread the icing over the pastry and allow the vanilla slice to cool before refrigerating. When cold, remove from the tray and cut into serving pieces.







# White chocolate and macadamia brownies

Oven setting: CircoTherm®

Preparation time: 15 minutes

Cooking time: 30 minutes

Level of difficulty: Easy

## INGREDIENTS

180g butter

250g white chocolate

2 eggs, lightly beaten

395g condensed milk

2 tsps vanilla extract

2 cups plain flour

$\frac{2}{3}$  cup dried cranberries

$\frac{3}{4}$  cup macadamia nuts

## METHOD

Place the butter and the white chocolate in a medium size saucepan and melt on induction cooktop on level 1. Stir well to combine.

Transfer the melted mixture to a large mixing bowl and add condensed milk, eggs and vanilla mixing well to combine. Fold in the flour, cranberries and macadamias, stirring until just combined.

Pour the mixture into a greased and lined 30cm x 20cm lamington pan. Cook on CircoTherm® 160°C for 30 minutes or until cooked. Cool brownies in the pan.









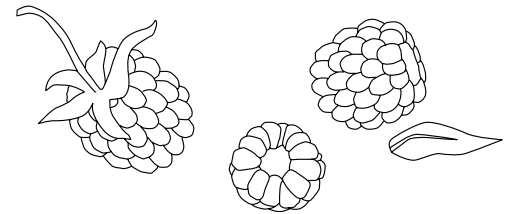
# Muffins, Breads and Scones

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# Banana bread with raspberries and chocolate chips

The addition of raspberries and chocolate chips will take this all-time favourite to the next level.

Oven setting: CircoTherm® and VarioSteam

Makes: 10–12 slices

Preparation time: 15 minutes

Cooking time: 1 hours 10 minutes

Level of difficulty: Easy

## INGREDIENTS

225g unsalted butter, softened

225g brown sugar

1 tsp vanilla extract

3 eggs, lightly beaten

3 large ripe bananas, peeled and mashed

300g self raising flour

150g plain flour

1 tsp baking powder

½ tsp bi carb soda

½ tsp salt

190ml milk

200g fresh or frozen raspberries  
(see note if using frozen)

200g milk chocolate chips

## METHOD

Preheat oven on CircoTherm® to 160°C with a low level of steam. Grease and line a 12cm x 28cm loaf tin.

In the bowl of an electric mixer, place the butter, sugar and vanilla and beat until pale and fluffy. Add the eggs, one at a time. Mix until well combined.

Stir in the mashed banana. Sift together the flours, baking powder, bi carb soda and salt. Fold in the flour and milk alternatively. Set aside approx. 20 chips and 8 berries. Add the other raspberries and chocolate chips and gently combine.

Spoon mixture into the prepared loaf tin. Add left over chocolate chips and raspberries to the top of mixture. Bake for 1 hour and 10 minutes or until cooked when tested with a skewer. Allow to cool in the loaf tin for 15 minutes before turning out on to a wire rack. Slice banana bread when cool.

## NOTE

Using VarioSteam will allow the banana bread to stay extra moist during baking. If using frozen raspberries, allow them to thaw before adding to the mixture. Banana bread makes a great lunchbox addition. Wrap individual slices in plastic wrap and freeze for up to four weeks. If using a different size loaf tin cooking times can vary.





# Blueberry and coconut muffins

Oven setting: **CircoTherm® and VarioSteam**

Makes: **12**  
 Preparation time: **10 minutes**  
 Cooking time: **20 minutes**  
 Level of difficulty: **Easy**

## INGREDIENTS

### COCONUT CRUMB

¼ cup flakes or shredded coconut  
 3 tbsps plain flour  
 ¼ cup brown sugar  
 1 tsp ground cinnamon  
 3 tbsps butter, softened

### MUFFIN

125ml vegetable oil  
 200g caster sugar  
 2 eggs  
 1 tsp vanilla essence  
 300g plain flour  
 ½ tsp salt  
 2 tsps baking powder  
 1½ tsps ground cinnamon  
 ½ cup flaked or shredded coconut  
 150ml buttermilk  
 250g blueberries

## METHOD

Preheat oven on CircoTherm® to 170°C with a low level of steam. Line 12 standard muffin pans with liners.

To make the coconut crumb; in a small bowl, rub together the coconut, flour, brown sugar, cinnamon and butter to make coarse crumbs. Set aside.

In a large bowl, whisk together the oil, sugar, eggs and vanilla. Sift together the plain flour, salt, baking powder and cinnamon. Add the flour mixture and coconut alternately with the buttermilk. Crush half of the blueberries with a fork, and mix into the batter. Fold in the remaining whole blueberries. Fill the prepared muffin pans and top with coconut crumb.

Bake for 20 minutes or until cooked and golden. Allow to cool before serving.

## NOTE

The muffins can be cooked without VarioSteam using the recommended temperature. These muffins freeze well for up to 1 month. If you have a NEFF FullSteam oven, use the reheat function to warm day old or frozen muffins to achieve a 'just baked quality'.



Breakfast, brunch or afternoon tea, these blueberry and coconut muffins will be sure to please! They are full of juicy blueberries and topped with a coconut crumb.









# Chelsea buns

Oven setting: CircoTherm®

Serves: 6

Preparation time: 30 minutes

Cooking time: 27–30 minutes

Level of difficulty: Medium

## INGREDIENTS

2½ cups self raising flour

2½ tbsps caster sugar

¼ tsp salt

60g butter, chopped

1¼ cups milk

100g butter, softened

⅔ cup brown sugar

½ cup toasted walnuts

½ cup dried cranberries

1 cup icing sugar mixture, sifted

1–2 tbsps water

Pink food colouring

## METHOD

Preheat oven on CircoTherm® to 200°C.

Sift the dry ingredients into a large bowl, add the butter and rub into the dry ingredients until the mixture resembles breadcrumbs. Make a well in the centre, add the milk and stir with a knife until just combined.

Turn the mixture onto a lightly floured surface and knead gently to make a smooth dough. Roll the dough to make a 45cm x 30cm rectangle.

In a small bowl cream together the butter and brown sugar until light and fluffy then spread over the dough, top with the walnuts and cranberries. Roll up evenly along the long edge to encase the filling. Trim the ends then cut into 8 even pieces. Arrange the pieces cut side up in a greased and base lined 23cm round cake tin leaving a little space in between (7 around the edge and 1 in the centre).

Bake for 15 minutes then reduce the temperature to 180°C and bake a further 12–15 minutes or until golden brown and cooked through. Stand in the pan for 5–10 minutes before turning out, allow to cool on a wire rack.

In a small bowl, combine the icing sugar with just enough water to make a drizzling consistency. Stir though some colouring then drizzle over the chelsea bun. Allow the icing to set before serving.





# Chocolate and banana muffins

Oven setting: CircoTherm®

Makes: 12  
 Preparation time: 30 minutes  
 Cooking time: 25 minutes  
 Level of difficulty: Easy

## INGREDIENTS

### MUFFIN

2¼ cups self raising flour  
 ½ tsp bi carb soda  
 ½ cup brown sugar  
 ¾ cup milk or dark chocolate chips  
 or chopped dark chocolate  
 2 very ripe bananas, mashed  
 ⅓ cup vegetable oil  
 ⅓ cup maple syrup  
 ½ cup buttermilk  
 1 egg, lightly beaten

### TOPPING

1 cup flaked coconut  
 1 tbsp maple syrup extra  
 2 tps melted butter

## METHOD

Preheat oven on CircoTherm® to 170 °C.

Sift the dry ingredients into a bowl, add the chocolate chips. Whisk together the banana, oil, syrup, buttermilk and egg, then add to the dry ingredients and mix until combined.

Spoon the mixture into muffin paper lined 12 x ⅓ cup muffin pan.

Bake for 20 minutes until golden. Meanwhile combine in a small bowl the coconut, maple syrup and butter. Remove the muffins from the oven, quickly top with the coconut mix then return to the oven for a further 5 minutes or until the coconut is lightly browned. Allow to cool thoroughly on a wire rack before serving.



# Chocolate banana bread

Oven Setting: CircoTherm®  
Serves: 10  
Preparation time: 20 minutes  
Cooking time: 1 hour 10 minutes  
Level of difficulty: Easy

## INGREDIENTS

4 medium size ripe bananas  
125g butter, softened  
1 cup brown sugar  
2 eggs  
⅓ cup buttermilk  
1 cup flour  
½ cup Dutch cocoa powder  
1 tsp bi carb soda  
½ tsp baking powder

## METHOD

Preheat oven on CircoTherm® 160°C and place the oven rack on shelf position 2. Grease and line a 25cm x 10 cm loaf pan.

Peel the bananas and slice one lengthwise. Reserve 3 to 4 slices to decorate the top of the cake. Mash the extra slices with the remaining bananas.

Cream the butter and sugar with an electric mixer until well combined. Add the eggs and beat well. Add buttermilk then mashed bananas and mix well.

Sift the flour, cocoa, bi carb soda and baking powder over the mixture and beat on a low speed until the mixture is just combined.

Spoon cake mix into prepared cake pan and arrange banana slices down the centre of the mix.

Bake for 1–1 hour 10 minutes or until cake is cooked when tested with a skewer.













# Coffee and Nutella scrolls

Oven settings: **Dough proving, BreadBaking, Rapid heat and Induction**

Serves: **8**  
 Preparation time: **30 minutes**  
 Cooking time: **20 minutes**  
 Proving time: **45 minutes**  
 Level of difficulty: **Medium**

## INGREDIENTS

2 tsp dried yeast  
 1 tsp sugar  
 500g plain flour  
 4 tps instant coffee dissolved in 3 tbsps water  
 or 2 shots of espresso coffee (60 ml)  
 Approx. 250ml water, room temperature  
 2 tps salt  
 1 tsp baking powder  
 2 tbsps canola oil  
 50g Nutella

## FOR FILLING

25g caster sugar  
 1 tsp Chinese five spice  
 30g butter, melted  
 1/3 cup toasted hazelnuts, chopped

## FOR ICING

1 tsp instant coffee with 30ml boiling water  
 or 1 shot of espresso (30ml)  
 1 tbsp cream  
 50g Nutella

These scrolls are sinfully delicious and will leave your fingers sticky. Team them with a freshly brewed cup of coffee for the ultimate morning or afternoon pick-me-up.

## METHOD

Place the yeast and sugar in a small bowl with a pinch of the flour and 2 tablespoons of the water, let it stand for 10 minutes or until it starts to bubble.

In the bowl of an electric mixer, combine the yeast mixture, flour, remaining water, coffee, salt, baking powder, oil and Nutella. Using a dough hook, knead the dough on medium speed for 15 minutes. Hand knead the dough into a ball and place in a greased medium plastic or stainless steel bowl. Select dough prove level 1 and allow dough to prove for 30 minutes.

Line the multipurpose pan with baking paper. After the first prove, knock the air out of the dough and on a lightly floured surface roll the dough into a large rectangle 1cm thick. Brush the dough with half of the melted butter. Combine the sugar and five spice and sprinkle the dough with 2/3 of the mixture. Top with chopped hazelnuts. Roll the dough up starting from the longest edge, cut into 8 scrolls and place on the prepared pan. Brush with the remaining butter and sprinkle the remaining sugar and five spice powder.

Select dough prove level 1 and prove the scrolls for a further 15 minutes. Wipe the base of the oven to remove excess moisture and select BreadBaking 210°C and rapid heat. Place the scrolls in the cold oven and cook for 20 minutes or until golden. Allow the scrolls to cool on a wire rack.

For the icing, if using instant coffee dissolve it in the water. Place the coffee, cream and Nutella in a bowl and whisk to combine. Pour the icing over the top of the scrolls.

## NOTE

If the oven does not have VarioSteam, you will need to cover the bowl with plastic wrap for dough proving to prevent the dough from drying out.









# Hot cross buns

Oven setting: Dough proving and CircoTherm®

Serves: 10–12

Preparation time: 2 hours

Cooking time: 25 minutes

Level of difficulty: Medium

## INGREDIENTS

### FOR THE BUNS

500g plain flour

7g dried yeast

50g currants

50g dates

40g mixed peel

100g brown sugar

1 tsp Chinese five spice

1 tsp cinnamon

½ tsp ground cardamom

½ tsp nutmeg

¼ tsp ground star anise

2 tsps salt

300ml water

3 tbsps canola oil

100g mixed fruit

### FOR THE CROSS

75g plain flour

50g water

## METHOD

Place all the dry ingredients with the water and oil into a mixer and knead with a dough hook on medium speed for 5–10 minutes. Add all of the fruit and mix for another minute on medium.

Remove the dough from the mixer. On a lightly floured surface, knead the dough for a further 2 minutes until all the fruit is evenly spread through the dough. Spray the inside of a medium plastic or stainless steel bowl with oil and then add the dough.

Place the bowl in the oven, select dough prove and adjust time to 45 minutes. Prove dough for 45 minutes or until the dough has doubled in size.

While dough is proving make the paste for the crosses. Mix the plain flour and enough water to make a paste, then place into a piping bag.

Line universal tray with baking paper. Once the dough has proved, knock the air out of the dough. Cut dough into 10–12 portions, shape into buns and place on the prepared tray. Pipe on the crosses.

Select dough prove and prove for another 30 minutes. When the time has finished leave the buns in the oven. Change the function to CircoTherm® at 200°C and cook the buns for 20–25 minutes, or until golden brown. Once cooked remove the buns from the oven and allow to cool for 30 minutes.

## NOTE

Dough should be a little sticky when kneading to ensure a soft and fluffy hot cross bun.



# Jam donuts

Oven setting: **Dough proving, CircoTherm®, VarioSteam**

Serves: **8–12**

Preparation time: **1 hour 30 minutes**

Cooking time: **20 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

### FOR THE DOUGH

400g bread flour or high protein flour

260ml milk

70g sugar

7g dried yeast

½ tsp salt

50g butter, softened

1 tbsp flour, extra

### OTHER

Spray oil

250g raspberry jam

1 piping bag

250g caster sugar

## METHOD

Place all dough ingredients except the extra flour into a mixing bowl and mix on a medium speed for 5 minutes, spray the inside of a medium bowl and put the dough inside. Place bowl in the oven on shelf level 1, select dough prove and adjust the time to 45 minutes.

Once the dough has doubled in size remove from the oven and place on a lightly floured surface. Knock the air out and roll until the dough is 2cm thick (it might help to coat your fingers with spray oil as the dough can be sticky).

Using a medium to large cookie cutter cut into rounds and place on a universal tray lined with a sheet of baking paper. Place back into the oven and prove for a further 30 minutes before moving across to CircoTherm® at 200°C with a high level of steam. Bake for 20 minutes. Remove from the oven and set aside to cool. Once cool, heat the jam a little and put into the piping bag and inject the donut with the jam. Spray each donut with oil and coat in the caster sugar. Serve.







# Raspberry white chocolate and macadamia muffins

Oven setting: CircoTherm® and VarioSteam

Makes: 12  
 Preparation time: 15 minutes  
 Cooking time: 25 minutes  
 Level of difficulty: Easy

## INGREDIENTS

### MUFFINS

2½ cups self raising flour  
 1 tsp ground ginger  
 ¾ cup brown sugar  
 ⅔ cup white chocolate, chopped  
 2 eggs, lightly beaten  
 ⅔ cup buttermilk  
 125g butter, melted  
 250g raspberries

### TOPPING

⅔ cup macadamia nuts, chopped  
 ⅓ cup demerara sugar  
 1 tsp ground ginger  
 2 tsp lemon zest  
 60g butter, melted

## METHOD

Preheat oven on CircoTherm 190°C with a low level of steam. Line 12 standard muffin pans with liners.

Sift the flour and ginger into a large mixing bowl. Stir in the brown sugar and white chocolate. Combine the eggs, buttermilk and melted butter and stir into the dry ingredients until just combined. Fold in the raspberries. Spoon the mixture into prepared muffin pans.

Place all the ingredients for the topping in a bowl and mix well. Spoon evenly over the muffin mix.

Bake for 23 to 25 minutes or until cooked and golden.







# Scones





Oven setting: **Top/Bottom heat**

Makes: **Approx. 10**

Preparation time: **15 minutes**

Cooking time: **15–25 minutes**

Level of difficulty: **Medium**

## INGREDIENTS

### SCONES

450g flour  
15g baking powder  
1 pinch salt  
110g butter  
20g sugar  
250ml milk

### FOR BRUSHING

1 egg yolk  
2 tbsps milk

### IN ADDITION

Butter for greasing

## METHOD

Sift the flour and baking powder into a bowl. Add the salt. Add small flakes of butter and rub together with the flour mixture until it resembles breadcrumbs.

Add the sugar and milk. Stir in with a spoon and then knead carefully.

Grease a baking tray and preheat oven on top/bottom heat to 210°C.

On a lightly floured work surface, roll out the pastry to a thickness of approx. 2cm. Cut out circles 6cm in diameter and place on the baking tray.

Whisk the egg yolk and milk together and brush the top of the pastry with the mixture. Bake for 15–25 minutes.

## NOTE

The scones stay light and fluffy if you only knead the dough for a short time.





# Spiced Easter bread

Oven setting: **Dough proving and CircoTherm®**

Makes: **1 large loaf**

Preparation time: **45 minutes excluding proving and chilling**

Cooking time: **30 minutes**

Level of difficulty: **Medium**

## INGREDIENTS

### DOUGH

3½ cups plain flour, sifted

2 tbsps caster sugar

2 tsps instant dried yeast

1 tsp salt

125g unsalted butter, melted

1 cup milk, warmed

2 eggs, lightly beaten

### FILLING

125g unsalted butter, softened

½ cup brown sugar

2 tsps ground cinnamon

1 tsp mixed spice

¾ cup sultanas

¼ cup mixed peel

¼ cup pecans, chopped

### ICING

½ cup icing sugar, sifted

1 tsp softened butter

2 to 3 tbsps boiling water

## METHOD

Place flour, caster sugar, yeast and salt into a large mixing bowl. Mix together melted butter, milk and eggs. Add to the dry ingredients and mix well to form a soft dough.

Turn dough out onto a well-floured surface and knead for approx. 5 minutes or until dough is smooth and elastic. This can also be done in an electric mixer using the dough hook attachment. Place dough into a large lightly greased bowl. Place in oven and select Dough Prove 1 and allow dough to prove for approx. 45 minutes or until doubled in size.

While dough is proving make the filling.

Place butter, brown sugar and spices in a small bowl and mix until well combined. In a separate bowl combine sultanas, mixed peel and pecans and set aside.

After the first prove, knock the air out of the dough and turn out onto a floured surface. Roll dough out to a rectangle approx. 38cm x 30cm.

Gently spread butter filling over the dough then sprinkle evenly with fruit and nut mix. Roll the dough up tightly from the short side to form a roll.

Place onto a tray lined with baking paper and chill in the refrigerator for 30 minutes. Remove from the fridge and cut in half lengthwise with a sharp knife.

Position the two halves together side by side with the cut sides facing up. With cut sides up form into a twist, overlapping one half over the other. Carefully place the twist into a well-greased 28cm x 13cm deep loaf tin.

Place in oven and select Dough Prove 1 for approx. 30 minutes or until dough has doubled in size.

Bake in preheated oven on CircoTherm® at 190°C on wire rack on shelf 2 for 25–30 minutes or until loaf is golden brown.

Allow to cool in the tin for 10 minutes then turn out onto a wire rack to cool completely.

For the icing, mix ingredients together until smooth then drizzle over loaf.







A traditional pumpkin scone is moist and yummy and can be served sweet or savoury. We serve ours with maple butter but pumpkin scones go just as well served with cream cheese and chives alongside a bowl of soup or a ploughman's platter.

# Traditional pumpkin scones

Oven setting: **CircoTherm® and FullSteam**

Makes: **12**  
 Preparation time: **15 minutes**  
 Cooking time: **20 minutes**  
 Level of difficulty: **Medium**

## INGREDIENTS

300g peeled, chopped Queensland blue pumpkin  
 (alternatively Kent pumpkin)  
 2 cups self raising flour  
 ½ tsp baking powder  
 1 tbsp caster sugar  
 Pinch of salt  
 60g butter, cubed  
 ¼ tsp ground nutmeg  
 ½ tsp ground cinnamon  
 Approx. ½ cup milk  
 Extra milk for brushing

## MAPLE BUTTER

100g unsalted butter  
 Pinch of salt  
 1 tbsp maple syrup

## METHOD

Place prepared pumpkin on the small perforated stainless steel tray and put in oven. Select FullSteam 100°C and cook for 10 minutes or until pumpkin is cooked. If a FullSteam oven is not available steam pumpkin on cooktop or microwave until cooked. Allow pumpkin to cool uncovered and then mash.

Preheat oven on CircoTherm® to 200°C and line the multipurpose pan with baking paper.

Sift flour, baking powder, sugar, salt and spices into a bowl. Add the butter and rub into flour until the mixture resembles fine breadcrumbs. Make a well in the centre of the flour. Using a butter knife, add the mashed pumpkin and enough milk to make a sticky dough. Turn the dough out on to a floured surface and gently knead until smooth.

Roll out the dough until 2cm thick. Using a 6cm scone cutter, cut out scones and place on prepared pan. Gently reform leftover dough to make 12 scones in total. Brush tops of scones with extra milk. Bake the scones for 12 minutes or until golden.

While scones are baking, make the maple butter. Combine butter, salt and maple syrup in a small bowl and with a hand held electric beater mix until well combined. Place maple butter into a small serving dish and place in the refrigerator until required.

Serve warm scones spread with maple butter.

## NOTE

Queensland blue pumpkin was used for this recipe because of its colour and texture. Leave the sugar out when making savoury scones. Left over scones freeze well for 1 month.



# Other Treats

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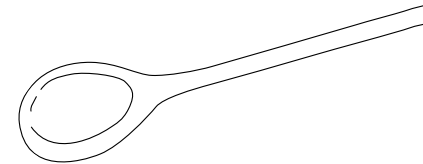












# Apple crumble

Oven setting: **CircoTherm®**

Serves: **6–8**

Preparation time: **15 minutes**

Cooking time: **45 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

### APPLE MIX

½ cup caster sugar

1 tbsp cornflour

1 tsp cinnamon

6 Granny Smith apples, peeled, quartered  
and thickly sliced

2 tbsps lemon juice

### CRUMBLE TOPPING

1½ cups self raising flour

⅓ cup brown sugar

125g butter, softened

## METHOD

Place the wire rack on shelf level 3 and preheat the oven on CircoTherm® to 160°C.

Place the sugar, cornflour and cinnamon into a large bowl and mix to combine. Add the apples and toss well to coat. Add the lemon juice and mix well. Spoon the apples into a greased 2 litre ovenproof dish.

Combine the flour and the brown sugar for the crumble. Rub the butter into the dry ingredients. Sprinkle the crumble mix over the apples. Cook for 40–45 minutes or until the crumble is golden.





# Baklava

Oven setting: **CircoTherm®**

Serves: **10–12**  
(Makes approx. 24 pieces)

Preparation time: **1 hour**

Cooking time: **40 minutes**

Level of difficulty: **Medium**

## INGREDIENTS

### BAKLAVA

2 cups walnuts, chopped  
 1 cup pistachio nuts, chopped  
 1 tsp cinnamon  
 2 tbsps caster sugar  
 1 tbsp orange flower water  
 375g filo pastry  
 150g unsalted butter, melted

### SUGAR SYRUP

1½ cups sugar  
 1 cup water  
 3 strips lemon peel  
 2 tsps orange flower water  
 1 tsp rose water

## METHOD

Combine the walnuts, pistachios, cinnamon, sugar and orange flower water in a bowl and mix well to combine.

Grease a 28cm x 18cm slice pan with butter.

Unroll the filo pastry and cut in half (not lengthwise). Place one-half of the pastry layers on top of the other to form one stack of pastry. Using a sharp knife trim the pastry sheets to a size that will line the pan. Place a clean, slightly damp cloth over the pastry to prevent the sheets from drying out as you are assembling.

Preheat oven on CircoTherm® to 180°C and place the oven rack on shelf 2.

Working with one sheet of pastry at a time, brush each sheet of pastry with some melted butter stacking one on top of the other into the prepared pan.

When you have used one third of the pastry, sprinkle with half of the nut mixture. Repeat with another layer of one third of the pastry sheets, then sprinkle with the remaining nut mix. Continue to layer the remaining third of the pastry on top. Press the pastry gently with your hands to compress the mixture, then brush the top with melted butter.

Using a sharp knife, score the pastry to form a diamond pattern. Bake for 35–40 minutes or until golden brown.

While the Baklava is cooking, make the syrup. Place the sugar, water and lemon peel into a medium saucepan. Cook over a medium heat, Induction level 5, stirring constantly until the sugar has dissolved. Boil gently, without stirring for 10 minutes until syrup has slightly thickened. Remove from the heat, add the orange flower water and rose water, then remove the lemon peel.

When the Baklava is cooked, remove from the oven and pour the hot syrup evenly over the top. Allow to cool completely in the pan before slicing and serving.



Oven setting: **CircoTherm®**

Serves: **8–10**

Preparation time: **45 minutes**

Cooking time: **15 minutes**

Level of difficulty: **Medium**

## INGREDIENTS

### SPONGE LAYER

5 eggs

$\frac{3}{4}$  cup caster sugar

150g plain flour

60g butter, melted and cooled

### RASPBERRY JELLY LAYER

500ml water

1 cup caster sugar

1 lemon, juiced

500g raspberries

6 gelatine leaves

### BERRY COULIS LAYER

2 cups sugar

2 cups water

6 punnets mixed berries, cleaned

### CUSTARD LAYER

1 cup milk

1 cup cream

1 vanilla pod, split

8 egg yolks

$\frac{1}{4}$  cup caster sugar

1 tbsp plain flour

### MERINGUE

3 egg whites

$\frac{1}{2}$  cup caster sugar

## METHOD

To make the sponge preheat oven on CircoTherm® to 160°C. Grease and line 2 x 23cm diameter springform cake tins. Whisk eggs and sugar together in a stand mixer until light and fluffy, about 10 minutes. Fold in flour, using a metal spoon. Fold in cooled butter. Divide mixture between pans and spread out with a spatula to level the surface. Bake for 12–15 minutes until pale but cooked and springy in the middle. Remove from oven and allow to cool a little, then turn out onto a clean teatowel and allow to cool.

To make the jelly, heat water, sugar and lemon juice in a medium pan until the sugar is dissolved. Remove from heat and add the raspberries. Set aside to cool. When cooled, strain raspberries through a fine sieve and reserve for making the coulis. Soak gelatine leaves in cold water to soften. Add to raspberry liquid and stir to dissolve. You may need to warm the liquid a little. Pour the jelly into the base of a large trifle bowl, approx. 23cm diameter and place in refrigerator to set.

To make the berry coulis, heat sugar and water in a small pan until the sugar is dissolved. Add the reserved raspberries from the jelly. Remove from heat and blend with a stick blender until smooth. Set aside.

To make the custard layer, bring milk, cream and vanilla pod to simmering point in a medium pan. Remove from heat and allow to infuse for 15 minutes. Strain into a bowl, scraping some of the seeds from the vanilla pod. Remove pod, rinse, dry and store for another use. Whisk egg yolks with sugar and flour, then whisk in warm milk mixture. Strain back into pan and cook over medium heat, stirring constantly, until mixture thickens slightly. Set aside to cool.

To assemble: Remove trifle bowl from refrigerator. Place a third of the berries on top of the jelly and drizzle over a third of the berry coulis. Top with half of the custard then place a layer of cake over. Repeat layers. Finish with berries and coulis.

To make meringue: Whip the egg whites and sugar until they form stiff peaks. Spoon the meringue over the top of the last layer in the bowl. Run the flame of a blow torch over the meringue until it begins to colour. Garnish with some berries.

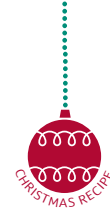


# Berry trifle









# Cherry strudel

Oven setting: CircoTherm® and VarioSteam

Serves: 6–12

Preparation time: 45 minutes

Cooking time: 35 minutes

Level of difficulty: Easy

## INGREDIENTS

### CHERRY MIXTURE

500g frozen cherries

200ml water

150g caster sugar

50g cornflour

1 lemon, zest and juice

¼ tsp cinnamon powder

⅛ tsp star anise

### OTHER

3–4 sheets puff pastry

1 egg

## METHOD

Cut the frozen cherries into quarters then divide into two halves. Place the first half into a medium saucepan along with all the remaining cherry mixture ingredients and place on a medium heat. Stir for 10–15 minutes. The mix will start out cloudy but will thicken and become clear as the cornflour cooks, it must be stirred frequently so it does not catch on the bottom of the pot. When thickened add the remaining cherries, stir until combined then set aside to cool.

Leaving the base sheet of the pastry attached, mark out the puff pastry into thirds with the back of a knife. Place 250–300g of cherry mix down the centre of the pastry leaving 1–2cm space on each end of the pastry. Use a knife and cut on a 45 degree angle from the edge of the sheet to the previous ⅓ marker leaving a 1cm space between each cut. Be careful not to cut through the back sheet. Once complete fold over the first piece on the left hand side, removing it from the back sheet then repeat that step for the right hand side. Repeat that process all the way to the top then pinch the edges to seal the strudel. Continue this until all the mix has been used.

Place the strudel on a universal tray. Beat the egg then brush the strudel. Insert the tray of shelf level 2 of the oven. Select CircoTherm® at 200°C, with a low level of steam and bake for 35 minutes. Serve immediately.



# Chocolate banana puffs

Oven setting: CircoTherm®

Serves: 6  
Preparation time: 30 minutes  
Cooking time: 18 minutes  
Level of difficulty: Easy

## INGREDIENTS

200g dark chocolate melts  
½ cup cream  
3 sheets butter puff pastry, thawed  
2 bananas, sliced  
Ice cream, for serving  
Icing sugar, for dusting, if desired

## METHOD

Preheat oven on CircoTherm® to 200°C.

Place the chocolate into a bowl. Heat the cream in a saucepan on an induction cooktop setting 6, bring the cream just to the boil then pour onto the chocolate and stir well until melted and smooth. Chill until firm enough to spread.

Cut each sheet of pastry into 4 even squares. Place a teaspoon of the chocolate mix into the centre of a square of pastry and top with 3 slices of banana. Bring each corner of the pastry up toward the centre and join together in the centre. Carefully pinch together the four edges to seal in the filling then place on a greased universal tray (see note). Repeat with remaining pastry, chocolate and banana to make 12 puffs.

Bake the puffs for 12–15 minutes or until golden (you may find a little chocolate will leak out). Meanwhile heat the remaining chocolate mixture in a saucepan on an induction cooktop setting 2, stirring until the chocolate becomes warm and sauce consistency.

Place the hot puffs onto serving plates, serve with ice cream a drizzle of the chocolate sauce and a dusting of icing sugar. Serve immediately.

## NOTE

Once the edges of pastry are sealed for the puffs, use sharp scissors to make 4–6 small slits in the sealed edges. This will provide a decorative edge to the pastry once baked.







# Coffee éclairs

Oven setting: **CircoTherm®**

Makes: **Approx. 10**  
 Preparation time: **30 minutes**  
 Cooking time: **35 minutes**  
 Level of difficulty: **Medium**

## INGREDIENTS

### FOR CHOUX PASTRY

100ml water  
 1 pinch salt  
 65g butter  
 100g flour  
 2 large eggs

### FOR COFFEE CREAM

1 sheet gold leaf gelatine (see note)  
 1 tsp instant coffee stirred into 20ml boiling water or 1 shot of espresso coffee (30ml)  
 200ml thickened cream  
 30g sugar

### FOR ICING

200g icing sugar  
 1 tsp instant coffee mixed with 30ml boiling water or 1 shot of espresso coffee (30ml)

### IN ADDITION

1 x 1cm piping nozzle  
 1 x 5mm piping nozzle  
 2 x piping bags

## METHOD

For the choux pastry, mix water, salt and butter into a medium saucepan. Place on induction level 6 or medium heat for gas. Once the butter has melted, add the flour and stir continuously for 2–3 minutes to form a ball.

Remove from the heat and place the mixture in a bowl of an electric mixer. Using a whisk attachment, select medium speed, add the eggs one at a time and mix until the pastry is smooth. Place the 1cm nozzle into the piping bag and fill with the choux pastry.

Preheat oven on CircoTherm® to 160°C.

Splash a little water onto the multipurpose pan and then place baking paper over it (the water will help to adhere to the paper to the pan when piping). Pipe the choux pastry into 5–8cm long éclairs and then cook for 30–35 minutes. Once cooked, remove from oven and use a chopstick to create a hole from one end of the éclair to the other (this will help the pastry dry out).

While the éclairs are cooling, make the filling. Place the gelatine leaf in cold water (this will help it to dissolve later). Remove gelatine from the water and discard water. Add the gelatine to the dissolved coffee or espresso, stir until dissolved and then place in the fridge to cool. Using an electric mixer, combine the cream and sugar and whip until stiff peaks form. Stir in the espresso mixture. Place a 5mm nozzle in the piping bag then add the cream. Pipe the cream into the éclairs, filling with the cream until it can be seen at the end.

To make the icing, combine cooled espresso and icing sugar in a bowl of an electric mixer. Mix until there are no lumps. Using a small palette knife, spread over the top of each éclair and serve. Alternatively, the icing can also be piped on using a piping bag and nozzle.

## NOTE

This recipe was tested with two sheets of McKenzie's brand gelatine sheets. Unfilled éclairs can be made 2–3 days in advance, stored in an airtight container in the refrigerator. If the éclairs soften, they can be refreshed in the oven on CircoTherm® at 160°C for 5 minutes.









## Coffee roulade with coffee cream

Oven setting: CircoTherm®

Serves: 8

Preparation time: 15 minutes

Cooking time: 15 minutes

Level of difficulty: Medium

### INGREDIENTS

6 eggs

175g golden caster sugar

175g self raising flour

2 tbsps strong espresso coffee

50g butter, melted

75g walnut meal

Dutch cocoa, for dusting

### FILLING

400ml thickened cream

2 tbsps coffee flavoured liqueur

1 lemon, finely zested

### METHOD

Preheat oven on CircoTherm® to 200°C. Grease and line the multipurpose pan.

Whisk eggs and sugar together until light and fluffy, about 5 minutes. Fold in flour and walnut meal, then fold in coffee and butter.

Pour mixture into the prepared multipurpose pan and spread out with a spatula to level the surface. Bake for 12–15 minutes until pale but cooked and springy in the middle.

Remove from oven and allow to cool a little, then turn out onto a clean tea towel and roll up like a swiss roll, and allow to cool.

Whip the cream to soft peaks with the coffee liqueur and fold in the lemon zest.

Carefully unroll the sponge and remove the tea towel. Spread over the coffee cream, then roll up again. Dust with cocoa and serve.





# Easter egg mille feuille

Oven setting: **BreadBaking and VarioSteam**

Makes: **18**

Preparation time: **1 hour**

Cooking time: **10 minutes**

Level of difficulty: **Medium**

## INGREDIENTS

2 sheets ready rolled puff pastry

100g dark chocolate

50g white chocolate

200g thick double cream

250g strawberries, sliced

## METHOD

Preheat oven on BreadBaking to 210°C with medium steam and line two trays with baking paper.

You can choose to cut the pastry by hand or using an egg shaped cutter.

**By hand:** Cut each pastry sheet to make 18 oval 'egg' shapes approx. 6cm x 4cm.

**Using a cutter:** Alternatively, you can use an egg shaped cutter which will be quicker than cutting the shapes by hand. A 7cm x 5cm wide cutter was used to create the mille feuille images in on this page. Approx. 15 were cut from each sheet of pastry using the cutter.

Pierce the pastries well with a fork. Cook on shelf positions 1 and 3 for 10–11 minutes or until pastry is golden and crispy. Allow to cool, then using a sharp knife, carefully cut each pastry so as to split it in half to form two thin egg shapes. Reserve 18 of the flat bases of the pastry to ice for the top layer of the mille feuille.

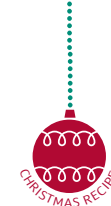
Melt the dark and the white chocolate in two separate small saucepans on Induction level 1. Spread the dark chocolate evenly over the flat base side of the 18 reserved pastries. Place the white chocolate in a piping bag and pipe 4 thin lines horizontally over the dark chocolate.

Use a skewer to drag vertical lines through the chocolate to create a feathered effect. Allow the chocolate to set.

To assemble the pastries place one egg shape onto a tray and spread with some cream. Top with a slice of strawberry and another pastry shape. Repeat until you have three layers then top with the iced pastry shape to form the last layer. Continue to make 18 mille feuille.







Oven setting: CircoTherm®

Serves: 8–10  
 Preparation time: 1 hour  
 Chilling time: 5 hours  
 Cooking time: 20 minutes  
 Level of difficulty: Medium

## INGREDIENTS

### GINGERBREAD

125g butter  
 ½ cup brown sugar  
 ½ cup golden syrup  
 1 egg yolk  
 2½ cups plain flour, sifted  
 1 tbsp Gewürzhaus Gingerbread Spice, sifted  
 1 tsp bicarb soda, sifted

### CARAMEL

1¼ cups sugar  
 ½ cup water  
 300ml cream

### FRUIT MINCE CREAM

500g cream cheese, softened  
 ¼ cup caster sugar  
 400ml cream  
 1 cup fruit mince (store bought or homemade)

### CUSTARD

900g tub double thick vanilla custard

## METHOD

### GINGERBREAD

Preheat oven on CircoTherm® to 160°C.

Beat the butter and sugar in a bowl with an electric mixer until creamy. Add the egg yolk and golden syrup and beat until combined. Stir in the sifted dry ingredients and mix well. Turn the dough onto a lightly floured surface and knead until smooth. Press dough into a disc, cover with plastic wrap and place in the refrigerator for 30 minutes.

Place the dough between 2 pieces of baking paper and roll out until 4mm thick. Use an 8cm star shaped cookie cutter to cut out approx. 32 stars. Place onto trays lined with baking paper, leaving room for expansion. Reroll any excess dough to make additional stars.

Bake for 12–15 minutes or until brown. Remove from oven and transfer onto a wire rack to cool.

### CARAMEL

Meanwhile combine the sugar and water in a saucepan and stir over a medium heat until the sugar has dissolved. Bring to the boil and continue cooking, without stirring until golden. Remove from the heat then slowly and carefully pour in the cream and stir until smooth. Cool.

### FRUIT MINCE CREAM

Beat the cream cheese and sugar with an electric mixer until smooth then add the cream and beat again until thick. Fold through the fruit and chill.

### TO ASSEMBLE

Reserve 4 or 5 gingerbread stars for decoration. Break the remaining stars into rough pieces and divide into 6 groups.

Layer one quantity of gingerbread into the base of a 3.5 litre trifle bowl. Spread with one-third of the fruit mince cream. Top with another layer of gingerbread. Spoon over one-third of the thick custard then drizzle with caramel sauce. Repeat this process twice more to make 6 layers finishing with the caramel sauce. Cover and refrigerate for 4 hours or overnight to allow the gingerbread to soften. Decorate with the reserved gingerbread stars prior to serving.



**Gingerbread trifle**



# Granola with coconut yoghurt

Raid the health food shop, nut stand or supermarket aisle for all your favourite muesli ingredients. Coconut yoghurt is easy to make, once you get the hang of it. NEFF ovens have the perfect low temperature setting for making yoghurt.

Oven setting: CircoTherm®

Serves: 4

Preparation time: 30 minutes

Chilling time: 6 hours for the yoghurt

Cooking time: 30 minutes,  
plus 12 hours for the yoghurt

Level of difficulty: Medium

## INGREDIENTS

### GRANOLA

2 cups whole grain rolled oats

¾ cup coconut flakes

½ cup natural flaked almonds

¼ cup sunflower seeds

¼ cup linseed

1 tsp ground ginger

1 tsp ground cinnamon

½ cup maple syrup

1 tbsps vegetable oil

1 cup mixed dried fruits of your choice (currants, dried blueberries, dried raspberries etc)

½ cup buckinis

¼ cup puffed amaranth

### COCONUT YOGHURT

2 x 400g cans coconut cream

4 tbsps coconut yoghurt

## METHOD

Preheat oven on CircoTherm® to 160°C. Mix the oats, coconut, nuts and seeds, spices, syrup and oil in a large bowl. Spread mixture out on a large baking tray. Bake in oven for about 25 minutes, stirring to redistribute after about 10 minutes. Remove from oven and cool on tray.

Mix together with your choice of dried fruits, buckinis and puffed amaranth. Store in airtight jar.

To make the coconut yoghurt, chill the coconut cream in the fridge overnight, to thicken it. Carefully scoop out the thick cream from the top and reserve the thin liquid for another use. Heat the coconut cream in a small saucepan and whisk until smooth. Remove from heat and leave to cool until the temperature is 37°C (around body temperature). Add the yoghurt and whisk until combined.

Heat oven on CircoTherm® to 40°C.

Pour yoghurt into clean jars, place lids on top and place in oven for 12 hours or overnight. Remove from oven and place in fridge to set and thicken for 6 hours.

To serve, scoop some yoghurt into a bowl, add granola, drizzle over extra maple syrup, fresh fruits and serve.

## NOTE

Coconut yoghurt is available in health food stores and most supermarkets.





# Lemon butter coconut cupcakes

Oven setting: CircoTherm® and VarioSteam

Makes: 24  
 Preparation time: 20 minutes  
 Cooking time: 24 minutes  
 Level of difficulty: Easy

## INGREDIENTS

### LEMON BUTTER

2 eggs  
 2 egg yolks  
 125g butter, melted  
 150ml lemon juice  
 ½ cup caster sugar

### CUPCAKES

125g butter, softened  
 ¾ cup caster sugar  
 2 eggs, lightly beaten  
 1¾ cups self raising flour, sifted  
 150ml milk  
 1½ cups lemon butter  
 2 eggs, lightly beaten, extra  
 ⅓ cup caster sugar, extra  
 2 cups desiccated coconut

## METHOD

### LEMON BUTTER

Place the eggs and egg yolks into a medium glass heatproof bowl. Whisk lightly then add the remaining ingredients and mix well to combine. Place the bowl onto the wire rack on shelf 1, select FullSteam 80°C and set the cook time to 20 minutes and press start. Once finished, remove from the oven and whisk until smooth.

Alternatively, place the bowl over a saucepan of water, making sure the water is not touching the base of the bowl. Cook over a medium heat, Induction level 5, stirring regularly until the mixture thickly coats the back of a spoon. Remove from heat and continue to whisk for a further minute.

Cover the lemon butter directly with plastic wrap and allow to cool completely. Refrigerate until ready to use.

### CUPCAKES

Preheat oven on CircoTherm® to 170°C with a low level of steam if available on your oven. Line 2 x 12 cup standard muffin pans with liners. Place a wire rack on shelf positions 1 and 3.

Cream the butter and the sugar with an electric mixer until pale and creamy. Add the eggs and beat well. Add half the flour then mix on a low speed until just combined. Add the milk, mix again, then add the remaining flour and mix to form a smooth batter.

Spoon the mixture into the prepared pans. Using the back of a spoon, slightly spread the mixture leaving a dip in the centre. Spoon the lemon butter over the cake batter and use a skewer to lightly swirl the mixes together.

Combine the extra eggs and sugar in a medium bowl with the coconut and mix well. Sprinkle the coconut mix on top of the lemon butter. Use the back of a spoon to gently press and smooth the surface.

Bake for 22 to 24 minutes or until golden and cooked.







# Mango white chocolate lamingtons

Oven setting: CircoTherm®

Makes: 24

Preparation time: 1 hour

Cooking time: 35 minutes

Level of difficulty: Medium

## INGREDIENTS

2 eggs, lightly beaten

1¼ cup caster sugar

2 tsp vanilla essence

300ml pure cream

2 cups self raising flour

1 cup finely diced mango

## ICING

1 cup milk

250g white chocolate, chopped

5 cups icing sugar

5–6 cups shredded coconut, toasted

## METHOD

Place wire rack on shelf 2 and preheat oven on CircoTherm® to 180°C. Grease and line a 30cm x 20cm lamington pan.

Combine eggs, sugar and vanilla in a large mixing bowl. Using a balloon whisk, mix together until well combined and mixture is creamy. Add the cream and whisk again until thoroughly combined.

Sift the flour over the mixture and fold gently to form a smooth batter. Fold in the mango. Pour the mixture into prepared pan. Bake for 30–35 minutes or until cake is cooked when tested with a skewer. Allow to cool then cut cake into 24 pieces.

Make the icing by placing the milk and chocolate in a saucepan over a low heat, induction level 3, and cook stirring occasionally until chocolate has melted. Sift the icing sugar into a large bowl and make a well in the centre. Pour in the chocolate mixture and mix until smooth, making sure there are no lumps of icing sugar.

Coat the cake pieces in the white chocolate icing then toss in the toasted coconut.

## NOTE

Coconut can be toasted in a large frying pan over a low to medium heat, stirring regularly. It can also be toasted in the multipurpose pan on CircoTherm® 150°C for 8–10 minutes. Stir once during cooking time.





# Maple fruit steamed custards

Oven setting: **FullSteam**

Makes: **6**

Prep time: **15 minutes**

Cooking time: **50 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

2 yellow nectarines, stone removed and sliced  
 250g strawberries, hulled and halved  
 ⅓ cup maple syrup  
 2 tsp vanilla bean paste  
 300ml thickened cream  
 5 eggs  
 1 tbsp plain flour  
 1 yellow nectarine, extra, stone removed and sliced  
 2 tbsps butter  
 ¼ cup brown sugar

## METHOD

Layer the nectarine slices and strawberries into 6 x 185ml greased ramekins.

Combine in a large bowl the maple syrup, vanilla, cream, eggs and flour and whisk until smooth. Pour the custard mixture over the fruit in each ramekin.

Place the ramekins into the large perforated tray and cook on FullSteam, 80°C for 40–45 minutes or until just set. Allow to cool at room temperature then chill.

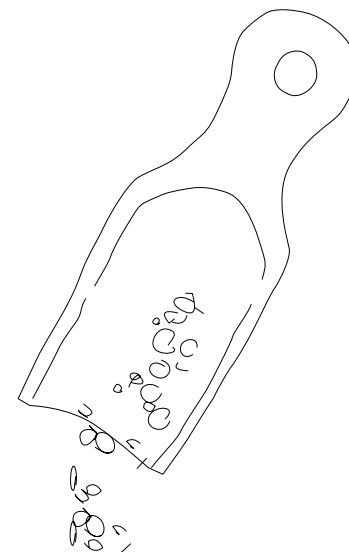
In a small saucepan combine the butter and brown sugar and cook over a medium heat, induction level 5 for 3–4 minutes, stirring until the butter and sugar become syrupy and slightly thickened. Cool slightly.

Decorate the custards with the reserved nectarine slices then drizzle each with a little of the syrup. Serve immediately.





# Nutella cream choux pastry



Oven setting: CircoTherm®

Serves: 6–10

Preparation time: 30 minutes

Cooking time: 35 minutes

Level of difficulty: Medium

## INGREDIENTS

200ml water

1 pinch salt

130g butter

200g plain flour

4 large eggs

2 gelatine sheets

200g Nutella

150g milk chocolate

300ml cream

50g sugar

100g hazelnuts, crushed

## METHOD

For Choux pastry, mix water, salt and butter into a medium pot. Place on induction level 6 or medium heat for gas. Once the butter has melted, add the flour and stir all ingredients for 5 minutes.

Remove from heat and place in a mixer. Using a whisk attachment, mix on medium, add the eggs 1 at a time and mix until all combined.

Preheat oven on CircoTherm® to 160°C.

Splash a little water onto your universal tray and then place baking paper over it (the water will help to adhere the paper to the tray). Using a large spoon, spoon the dough onto the tray, creating mounds about 3cm apart. Cook for 45 minutes. Once cooked, remove from oven and carefully cut each choux in half.

For the Nutella cream place the gelatine leaf in cold water (this will help it to dissolve later). Add 100g Nutella, 50g chocolate and 100ml cream into a small pot and heat on induction level 5 until the chocolate has melted. Remove gelatine from the water and add to the chocolate Nutella mix, stir until combined and set aside until it has come to room temperature. Using a mixer, combine the remainder of the cream and sugar and whip till stiff peak. Stir in the Nutella mixture and add 75g crushed hazelnuts.

Place a 1cm nozzle into a piping bag then add the Nutella mix. Fill each choux with the cream then place the choux lid back on top of the cream. For the ganache, melt 100g chocolate and 100g Nutella together in a pot until the chocolate has melted. Dip the cream puffs into the Nutella mix and sprinkle with the remaining crushed hazelnuts.



# Passionfruit semifreddo sandwiches

Oven setting: **CircoTherm®**

Serves: **8–10**

Preparation time: **1 hour**

Cooking time: **20 minutes**

Freezing time: **Overnight**

Level of difficulty: **Hard**

## INGREDIENTS

6 eggs

200g caster sugar (divided into two 100g portions)

2 x 2 tsp vanilla paste or 1 vanilla pod

450ml cream

120g fresh passionfruit pulp

2 stems of mint, leaves removed and torn into small pieces

200g unsalted butter

1 lemon, zested

275g flour

50g raw sugar

## METHOD

### SEMIFREDDO

Separate 5 eggs, keeping each yolk separate. Place 4 egg yolks into a medium mixing bowl with 100g caster sugar and ½ of the vanilla.

Fill a medium sized pot one quarter full with water and place on your cooktop, bring to the boil. Place the mixing bowl with the egg yolks on top of the pot and whisk or use a hand mixer until the mix doubles in size then set aside.

In a mixer whip the cream until stiff peaks form, add the egg yolk mix, passionfruit and mint and fold through the cream.

Line a 24cm sheet tray with 2 pieces of cling film and pour the mix into it, spread out to 1.5–2cm high then place in the freezer overnight.

### SANDWICH COOKIE

In a mixing bowl place 200g butter and 100g sugar and cream until the butter is light in colour, add 1 whole egg and 1 yolk and mix until combined then add 2 tsp vanilla, lemon zest and flour, mix until everything is combined.

Dampen your benchtop and place down a layer of cling film about 60cm long. Have it overhanging the edge of the bench by about 10 cm. Place down a second sheet overlapping the first by ¼.

Place the dough at the front of the bench in the centre then shape it to form a rough log shape around 5–7cm in diameter then coat with the 50g of raw sugar

Lift and tuck the overhanging cling film underneath the dough and roll until you have reached the end of the cling film. Pinch the cling film at the edges of the dough and bring it back to the front of the bench and roll away from you. The dough should compress leaving a nice round log. Tie each end in a knot and place in the fridge to firm up, approx. 1 hour.

Once firm, cut the cookies into 7.5mm thick disks. Place baking paper onto a baking tray and place 8 cookies onto each sheet. Place the trays onto level 1, 2 and 4 of the oven. Set oven on CircoTherm®, 160°C and cook for 20 minutes from a cold oven, then remove and cool.

Once the semifreddo is frozen and the cookies are cold, use a 7cm or 8cm cookie cutter to cut out the semifreddo. Place each piece between 2 cookies, give a gentle squeeze then return to the freezer. Serve when required.





# Spiced red velvet cupcakes with frosting

Oven setting: CircoTherm®

Makes: 12

Preparation time: 45 minutes

Cooking time: 25 minutes

Level of difficulty: Easy

## INGREDIENTS

80g butter, softened

$\frac{3}{4}$  cup caster sugar

1 egg

1½ cups plain flour, sifted

$\frac{1}{4}$  cup cocoa, sifted

1 tbsp Gewürzhaus Mayan Chilli  
Chocolate Spice, sifted

1½ tsps baking powder, sifted

1 cup buttermilk

1–2 tsps red food colouring gel

$\frac{1}{2}$  tsp bicarbonate soda

1 tsp white vinegar

## FROSTING

150g cream cheese, softened

100g butter, softened

1½ cups pure icing sugar, sifted

$\frac{1}{2}$  cup full cream milk powder

Extra Gewürzhaus Mayan Chilli Chocolate Spice,  
for sprinkling

## METHOD

Preheat oven on CircoTherm® to 160°C.

Cream the butter and sugar in a bowl with an electric mixer until light and fluffy, add the egg and beat well. Fold in the sifted dry ingredients and combined buttermilk and colouring. Dissolve the bi carb soda in the vinegar then stir through until well combined.

Spoon the mixture into 12 x  $\frac{1}{3}$  cup capacity patty paper lined muffin pans. Bake for 20–25 minutes or until cooked when tested. Allow to cool thoroughly on a wire rack.

Beat the cream cheese and butter in a bowl with an electric mixer until smooth, gradually add the icing sugar and continue beating until light and fluffy. Gently fold through the milk powder and mix well, then chill until firm enough to pipe.

Spoon the frosting into a piping bag fitted with a star piping tip. Pipe frosting onto each muffin and finish with a sprinkle of the chilli chocolate powder.











## Grilled nectarines or peaches

Oven setting: CircoRoast

Serves: 8

Preparation time: 30 minutes

Cooking time: 10–15 minutes

Level of difficulty: Easy

### INGREDIENTS

200g palm sugar

10g ginger

200ml coconut milk

½ tsp salt

4 white nectarines or peaches

50g caster sugar

### METHOD

Grate or thinly slice the palm sugar. Place with the ginger, coconut milk and salt in a small to medium sized saucepan and bring to the boil, reduce and simmer for a further 10 minutes then strain.

Preheat the oven on CircoRoast to 220°C. Run a knife around the centre of the nectarines or peaches then twist to separate from the core. Place onto a universal tray with baking paper underneath and lightly dust with the caster sugar then roast for 15 minutes on level 3. Drizzle with the coconut syrup and serve.





# Steamed porridge

Oven setting: **FullSteam**

Serves: **1**

Preparation time: **2 minutes**

Cooking time: **8 minutes**

Level of difficulty: **Easy**

## INGREDIENTS

1/3 cup rolled oats

150ml water

## SERVING SUGGESTIONS

Brown sugar or coconut sugar

Milk

Natural yoghurt

Maple syrup

Honey

Banana

Berries

Fresh dates

Chopped nuts

## METHOD

Combine the oats and the water in a serving size bowl.

Place the bowl into the large perforated tray and place into the oven on shelf position 2 or 3.

Select FullSteam, 100°C and cook for 8 minutes.

Serve with selected toppings.

## NOTE

A number of bowls can be steamed at the same time without increasing the cooking time.











# Wagon wheel Christmas truffles

Appliance used: Induction cooktop

Makes: 14  
Preparation Time: 1 hour plus chilling time  
Cooking Time: 10 minutes  
Level of difficulty: Medium

## INGREDIENTS

180g butter  
1 tbsp golden syrup  
250g plain biscuits  
¼ tsp nutmeg  
2 tbsps raspberry jam  
14 white marshmallows  
180g dark chocolate, chopped  
30g coha  
Freeze-dried raspberries, crushed

## METHOD

Place the butter and golden syrup in a small saucepan and place on a low heat, Induction level 3 until butter is melted. Mix well to combine.

Break the biscuits into pieces and place into a food processor and process to a fine even crumb. Add the nutmeg and melted butter mix and continue to process until blended.

Spread the raspberry jam all over each marshmallow. Place some biscuit crumb mix into the palm of your hand then place a marshmallow on top. Spoon more biscuit crumb mix over the top and carefully mould the biscuit mix around the marshmallow squeezing firmly and shaping into a ball. Chill until completely firm, overnight if possible.

Combine the chocolate and coha in a small saucepan and place over a low heat, induction level 1. Pour the chocolate into a glass or jug. Place a bamboo skewer into the centre of a chilled biscuit ball and carefully dip in the chocolate to completely coat. Place onto a tray lined with baking paper, remove the skewer and sprinkle with crushed dried raspberries. Repeat to coat all the biscuit balls. Allow the chocolate to set before serving.

## NOTE

These truffles can be made a few days before serving and stored in an airtight container in the refrigerator.













## Acknowledgements

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