



Tomato Salsa



the Kitchen Wizz™ Peel & Dice
With precision processing and
ultra-durable bowl

Breville®

Tomato Salsa – 8mm Dicing



Prep time 10 minutes



Serves 4 people as a side dish



*the Kitchen Wizz™
Peel & Dice
8mm Dicing Kit*



- 1 medium red onion, peeled*
- 6 plum tomatoes, firm ripe*
- 3 tablespoons chopped fresh coriander leaves*
- 1 jalapeno pepper, seeded (optional), and finely chopped*
- 2 tablespoon of extra virgin olive oil*
- 2 tablespoons freshly squeezed lime juice*
- 2 teaspoon of red wine vinegar*
- Coarse salt and freshly ground black pepper to taste*

Method

- 1. Insert the 8mm dicing kit into the food processor.*
- 2. Insert the onion into the feed chute and apply even pressure.
Insert the tomatoes into the feed chute and apply even pressure. Combine all ingredients together.*

- 3. Add salt and pepper to your desired taste.*

Tips

You can also add capsicums using the 8mm dicing kit for extra crunch.

*If you want a less intense onion flavour place onion in a fine mesh strainer and rinse under cold water.
Shake off excess water.*

To make it into a salad add loads of your favourite lettuce leaves and toss lightly with salad dressing.



Greek Salad



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Greek Salad – 8mm & 16mm Dicing



Prep time 15 minutes



Serves 4-6 people as a side dish



the Kitchen Wizz™
Peel & Dice
8mm & 16mm
Dicing Kits



- 1 small red onion, peeled*
- 6 firm ripe Roma tomatoes*
- 2 small Lebanese cucumbers*
- 1 red capsicum, seeds removed*
- 220g marinated feta*
- ½ cup marinated Greek olives, pits removed*
- 1 tablespoon fresh oregano, chopped*
- ¼ cup olive oil*
- 1 ½ tablespoons red wine vinegar*
- 1 pinch brown sugar*
- Coarse salt and freshly ground black pepper to taste*

Method

- 1. Insert the 8mm dicing kit into the Food processor. Insert red onion into the feed chute and apply even pressure.*
- 2. Change dicer. Insert 16mm dicing kit into the Food processor.*
- 3. Add tomatoes, cucumbers, and capsicum one at time into the feed chute and apply even pressure.*
- 4. Mix all vegetables together and season with salt and pepper.*
- 5. Cut feta cheese into small pieces and sprinkle over the salad.*

Tips

*Toss through with your favourite salad leaves.
Have on its own or with roasted fish or lamb.*




Minestrone Soup



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Minestrone Soup – 8mm Dicing

 Prep 10 minutes
Cooking time 35 minutes

 Serves 4 people



1 onion, peeled
2 medium carrots, peeled
2 celery stalks
2 small zucchini
1 ½ tablespoon olive oil
2 cloves garlic, minced
¼ cup dry red wine
400g tin diced tomatoes
1 cups tomato passata (thin tomato puree)
4 cups chicken stock or water
2 cups water
1 teaspoon dried oregano
2 cups uncooked pasta shells
Salt and Pepper

Method

1. Insert 8mm dicing kit into the Food processor.
*Insert onion, celery and carrots one at time into the feed chute applying even pressure. Set aside.
Dice zucchini and set aside separately.*
2. Heat oil in a large heavy base pot to medium heat. Add the garlic and onion, celery and carrot. Cook for 4-6 minutes until it is tender.
3. Add wine and reduce by half.
4. Stir in tomatoes, stock, water and oregano. Bring to a boil and then reduce the heat to a simmer for 15 minutes. Add more water if required.
5. Stir in pasta and zucchini. Return to a boil then reduce heat; simmer uncovered 12 to 15 minutes or until pasta is tender.



Fruit Salad



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Fruit Salad – 16mm Dicing



Prep time 15 minutes



Serves 10 people as a desert



the Kitchen Wizz™
Peel & Dice
16mm Dicing Kit

¼ cantaloupe, peeled

¼ watermelon, peeled

1 dragon fruit, peeled

2 kiwi fruit

1 apple, cored

1 pear, cored

2 fresh limes squeezed

100g raspberries

100g strawberries, halved

100g blueberries

Mint, torn

Method

1. Insert 16mm dicing kit into the Food processor.
Insert the melons, dragon fruit, kiwi, apple and pear one at time into the feed chute applying even pressure.
2. Toss all the fruits and torn mint together and serve in your favourite bowl.

Tips

For a sweeter fruit salad add a little fine sugar or sugar syrup when tossing the fruits together.

When in season dice peaches and nectarines.

You can add nuts and seeds to give the salad a lovely crunch.



Heston Blumenthal's Beetroot Risotto



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Heston Blumenthal's Beetroot Risotto

- 8mm Dicing, Slicer and Peeler

 Prep time 40 minutes
Cooking time 30 - 40 minutes

 Serves 4 people



the Kitchen Wizz™
Peel & Dice
8mm Dicing Kit
& Peeler

For the pickled beetroot cubes

300g white wine vinegar

1 teaspoon white caster sugar

½ teaspoon salt

200g peeled and diced raw beetroot,
using the peeler attachment and the 8mm
dicing kit

For the Risotto

400g beetroot juice (approx. 1kg raw
beetroot will yield approx.

400g fresh juice)

300g peeled and diced raw beetroot,
using the peeler attachment and the
8mm dicing kit

Groundnut or grapeseed oil

400g carnaroli risotto rice

100g sherry

1.2 lt white chicken stock, warmed with
20 green cardamom pods crushed

For the Acidulated Butter

100g peeled and thinly sliced onions

185g dry white wine

300g white wine vinegar

250g unsalted butter, cubed

To Finish and Serve

30g parmesan cheese, grated

50g acidulated butter
salt

1 fennel bulb, finely shaved with a mandolin,
seasoned with olive oil and salt

100g burrata, torn into small pieces

Method

1. For the pickled beetroot cubes, combine the vinegar, sugar and salt in a bowl and whisk together. Add the beetroot cubes and leave to marinate for at least 30 minutes.
2. For the acidulated butter place the onions, wine and vinegar in a saucepan over a high heat and reduce the liquid by three quarters, approximately 10-15 minutes. Remove from the heat and whisk in the butter a little at a time until well emulsified. Leave to infuse for 20 minutes at room temperature, then pass through a fine sieve, using a whisk to help push the solids through. Roll into a log and wrap in parchment paper or put into a bowl. Keep in the fridge until required.
3. For the risotto coat the bottom of a wide-bottomed saucepan with a thin layer of oil and place the pan over a medium-high heat. Add the rice to the oil and toast until lightly coloured, stirring continuously. Add the sherry to the rice and cook until the liquid has reduced by three-quarters. Add the beetroot dice and juice and reduce. Pour in half of the warmed chicken stock, stir and allow to cook for 10 minutes. Continue adding stock one ladle at a time until the risotto is tender and most of the liquid has been absorbed.
4. To serve, stir the Parmesan, acidulated butter, a pinch of salt into the risotto. When combined, remove from the heat and leave to rest for 3 minutes. Divide the risotto between four plates. Dress the fennel shavings with oil and salt and place a pile in the centre of each plate on top of the risotto. Drain the pickled beetroot cubes and sprinkle them around the plate with the burrata pieces before serving.



Heston Blumenthal's Pomme Puree



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Heston Blumenthal's

Pomme Puree - 16mm Dicing, Peeler and Smoking Gun™

⌚ Prep time 15min for Pomme Puree, 5 min to smoke butter
Cooking time 30 - 40minutes

🍴 Serves 4 people as a side



For the Smoked Butter

75g butter

Pinch of Breville's Hickory wood chips

Breville's Smoking Gun™

For the Pomme Puree

500g waxy potatoes, peeled with the peeler attachment

salt

75g unsalted butter, diced

75g smoked butter

100g whole milk, warmed

10g truffle oil

Tip

Smoked butter gives your Pomme Puree additional flavour but you can also use un-smoked butter to create a beautiful Pomme Puree.

Method

1. Dice 75g butter in 2.5cm big cubes. Put butter in a bowl and cover with plastic wrap. Add pinch of hickory wood chips to the burn chamber of the Breville Smoking Gun™. Place hose under plastic wrap with the opening sitting above the butter. Seal the plastic wrap. Turn smoking gun on to **HIGH SPEED** and ignite wood chips. Switch to **LOW SPEED** and smoke for a few seconds until bowl is filled with a dense smoke. Remove hose and reseal plastic wrap. Let infuse for 3 minutes.
2. Bring a saucepan of unsalted water to 72°C over a medium heat. Cut the potatoes using the 16mm attachment, add to the pan and bring the water temperature back up to 72°C. Hold the potatoes at this temperature for 30 minutes, removing the pan and adjusting the heat as necessary. After 30 minutes, drain the potatoes and rinse them under cold water.
3. Bring a saucepan of fresh salted water to the boil and add the potatoes. Cook until extremely soft and falling apart. Drain the potatoes, and then return them to the pan over a very low heat to dry them out. Combine both butters (smoked and un-smoked) in a large bowl. Put the potatoes through a ricer on to the butter in a bowl, and mix together. Put this mixture through a sieve, then add the warmed milk and salt to taste.



Potato Salad



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Potato salad – 8mm & 12mm Dicing & Peeler

 Prep time 15 minutes
Cooking time 15 minutes

 Serves 6 people as a side dish



the Kitchen Wizz™
Peel & Dice
8mm & 12mm
Dicing Kit & Peeler

1 kg round red or white potatoes
(about 8 medium), peeled
2 stalks celery
1 small red onion, peeled
1 cup mayonnaise
2 tablespoons cider vinegar or
white wine vinegar
1 teaspoon Dijon mustard
4 hard-cooked eggs, quartered or chopped
½ cup chopped herbs
(parsley, tarragon, chives)
Coarse salt and freshly ground pepper,
to taste

Method

1. Peel the potatoes using the food processor potato peeler. Rinse and drain the potatoes. Change the spindle. Remove the disc spindle and insert the geared spindle. Then insert the 12mm dicing kit into the Food processor.
2. Feed the potatoes one at a time into the chute and use the pusher to apply even pressure. Once all the potatoes are diced place in a pot with cold salted water. Bring to the boil and cook on the stove until just tender. Once cooked strain and run under cold water. Allow potatoes to drain and cool completely.
3. Rinse the food processor bowl and assemble the 8mm dicing kit. Feed the celery and then the onion into the chute using the pusher to apply even pressure.

4. Mix all ingredients together and season with salt and pepper.

Tips

Mix the mayonnaise, vinegar and mustard. If the mayonnaise is very thick you can add a tablespoon of water.

You can substitute the Dijon mustard for hot English, seeded or yellow mustard.

For something different try adding sliced red radish for a little peppery crunch or fresh peas and beans.



Chicken Pot Pie



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Chicken Pot Pie – 8mm & 12mm Dicing

 Prep time 10 minutes
Cooking time 40 minutes

 Serves 8 people



1 large onion, peeled
2 medium size carrots, peeled
2 celery sticks
40g butter
1 tablespoon olive oil
300g button mushrooms, quartered
2 cloves garlic, minced
½ cup cognac (or white wine)
4 tbs plain flour

3 cups chicken stock
800g of chicken (poached or roasted skinless chicken) torn into 4cm pieces
1 tbs thyme and 1 tbs parsley
½ cup sour cream
4 sheets puff pastry large, 1-2 cm larger than your pot on each side
Egg wash
8 x 1 cup ceramic pie dishes or one large pie dish

Method

1. Using the 8mm dicing kit feed one at a time the onion, carrot and celery into the chute and use the pusher to apply even pressure.
2. In a large pot heat the butter and oil over medium heat, add the onion, carrot, celery and sweat for 5 minutes. Increase the heat to medium high and add the mushrooms and garlic, sauté for 2-4 minutes.
3. Add the alcohol and reduce by ¾.
4. Add the flour and stir well to ensure there are no lumps. Stir in the stock, bring to a simmer and cook for 6-8 minutes.
5. Stir in the chicken and herbs. Cook for a further 10 minutes. Remove from the heat and stir through the sour cream. Season with salt and pepper.
6. Transfer mixture evenly into 8 individual ceramic dishes or a large pie dish.
7. Combine egg with a tablespoon of water or milk. Cut your pastry to allow it to overhang 1-2cm on all sides. Brush the pastry with egg wash and lay over pie dish/s egg wash side down so that the egg will stick to the side of the pot/s.
8. Using a sharp knife make a hole in the centre to allow steam to release during cooking. Egg wash the top and bake at 190°C for 20-25 minutes or until the pastry is crisp and golden.



Vegetable Quesadillas



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Vegetable Quesadillas – 8mm & 12mm Dicing

 Prep time 10 minutes
Cooking time 10 minutes

 Serves 4 people (8 mini Quesadillas)



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Peel & Dice
8mm & 12mm
Dicing Kits

½ cup red onion, peeled
1 capsicum, seeds removed
1 zucchini
3 (150g) yellow squash
6 (80g) mushrooms, sliced
2 tablespoon olive oil
¼ cup coriander, roughly copped
Cooking spray
8 mini (8 inch) whole wheat tortillas
1 ¼ cups shredded sharp Cheddar cheese

Method

1. Insert the 8mm dicing kit into the Food processor.
Insert the onion into the feed chute and apply even pressure.
2. Change Dicing Kit.
Insert 12mm dicing kit into the Food processor.
Add capsicum, zucchini and squash one at time into the feed chute and apply even pressure.
3. In a large non-stick pan heat the oil to medium high, cook the onion for 2 minutes or until softened. Add the capsicum, zucchini, squash and mushrooms. Cook for a further 3-4 minutes, or until just tender.
Remove vegetables from pan.
4. Stir in coriander, season with salt and pepper.
5. Arrange 8 tortillas on a clean work surface. Spread the vegetable mixture on half of each tortilla and sprinkle evenly with cheese.
6. Wipe out the pan. Coat the pan with cooking spray. On medium high cook tortilla in batches for 2-3 minutes each side or until golden.



Heston Blumenthal's Pumpkin and Apple Chutney



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Heston Blumenthal's

Pumpkin & Apple Chutney - 12mm Dicing

 Prep time 10 minutes
Cooking time 55 minutes

 Makes approximately 3 - 4 cups



30g rapeseed oil

250g onions, cut into 12mm cubes with the dicing kit

50g piece of ginger, peeled and finely chopped

1 long red chilli, deseeded and finely chopped

4g black (or green) cardamom pod, bashed open

6g cinnamon sticks, snapped in half

5g black mustard seeds

2g cumin seed

6g garlic clove, peeled and finely sliced

500g pumpkin, peeled and cut into 12mm cubes with the dicing kit

250g green big cooking apples, peeled and cored, cut into 12mm cubes with the dicing kit

1g ground turmeric

250g light soft brown sugar

100ml cider vinegar

Method

1. Place a pan over medium high heat and add the oil. Gently fry the onions, ginger, chilli, cardamom, cinnamon, mustard and cumin seeds together for 5 mins. Add the garlic, pumpkin and apples. Cook for an additional 10 to 15 mins or until the onions and apples are soft and the squash is cooked through but still holds its shape. Stir in the turmeric and sugar. Simmer for 5 mins.
2. Pour in the vinegar, season with salt, then bring the chutney back to a simmer. Cook, stirring regularly, for about 30 mins or until the apple has cooked through. Once cold, place the chutney in an airtight container and place in the fridge.