



Chocolate Cake



the Bakery Chef™ Hub

Breville

Chocolate Cake



the Bakery Chef™ Hub

 Prep - 30 mins Cooking - 50 mins

 Makes - 1 x 18cm double decker cake

CAKE

120g cake flour
60g cocoa powder
½ tsp. baking powder
½ tsp. bi-carbonate soda
Pinch ground cinnamon
100ml milk
100ml fresh cream
1 tsp. vanilla paste
200g unsalted butter
120g caster sugar

150g brown sugar
2 eggs, lightly beaten

CHOCOLATE FUDGE ICING

450g icing sugar
90g cocoa powder
160g unsalted butter, softened
110ml boiling water
1 tsp. vanilla paste
70g dark chocolate, melted
¼ tsp. salt

Method

CAKE

1. Pre-heat oven to 170°C fan forced or 190°C conventional.
2. Grease and line 2 x 18cm cake tins with baking paper.
3. Sift together the flour, cocoa powder, baking powder, bi-carbonate soda and cinnamon. Set aside.
4. Place the milk, cream, vanilla, butter, caster sugar and brown sugar into a saucepan and heat on a low to medium heat until the butter is melted. Let the milk and cream mixture cool slightly.
5. Place the milk and cream mixture into the bowl of the bench mixer and whisk on speed 3 to combine. Whilst still whisking, add the eggs to the mixture, and continue to whisk until the eggs are combined.
6. Fold in the sifted flour mixture to make a smooth batter.
7. Divide the cake mixture between the prepared cake tins and bake for 25 minutes or until a skewer comes out clean, when inserted into the centre.
8. Let the cake cool in the oven with the door ajar for 15 minutes before turning out onto a cooling rack. Let the cake cool completely before icing.

CHOCOLATE FUDGE ICING

1. Sift the icing sugar and cocoa powder together into the bowl of the bench mixer. Add the softened butter and boiling water to the dry ingredients. Attach the scraper beater to the bench mixer. Turn the speed control dial to 1 and mix for 30 seconds. Increase the speed to 5 and mix for 2 minutes. Add the vanilla paste, melted chocolate and salt to the icing and mix again on speed 4 for 1 minute.

ASSEMBLY

1. Trim the top of the cakes if required.
2. Place a little dollop of icing onto the centre of the serving plate.
3. Place one cake onto the serving plate. Top the cake with 1 cup of icing and spread it out evenly. Place the second cake on top (make sure this cake is upside down, so it has the neat edges at the top). Spread a thin layer of icing all over the cake and place into the fridge for 30 minutes. This will set the first layer of icing to ensure the second layer of icing will not have crumbs in it.
4. Once the first layer is set. Remove the cake from the fridge and spread the remaining icing evenly on the cake. Serve the cake at room temperature.



Chocolate Chip Muffins



the Bakery Chef™ Hub

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Chocolate Chip Muffins



the Bakery Chef™ Hub

 Prep - 10 mins Cooking - 20 - 25 mins

 Makes - 16 (¼ cup muffin mixture in a ⅓ cup muffin case)

335g self-raising flour

110g caster sugar

110g brown sugar

2 eggs

250ml milk

1 tsp. vanilla essence

100g melted butter

200g (1 cup) chocolate chips – a mix of milk and dark chocolate

Method

1. Pre-heat oven to 160°C fan forced or 180°C for conventional.
2. Sift the self-raising flour, caster sugar and brown sugar together and place into the bowl of the bench mixer. Make a well in the centre of the dry ingredients.
3. Lightly beat together the eggs, milk and vanilla by hand and pour into the well of the dry ingredients in the bowl.
4. Attach the scraper beater to the bench mixer.
5. Turn the speed control dial to speed 1 and drizzle in the melted butter. Mix for 1 minute or until the butter is combined.
6. Add ⅔ of the chocolate chips to the mixture and combine on speed 1 for 30 seconds.
7. Lightly grease 16 muffin cases (⅓ cup capacity) and scoop a ¼ cup of muffin mixture into each muffin case.
8. Sprinkle the remaining chocolate chips on the top of the muffins.
9. Bake in the oven for 20-25 minutes.
10. Allow to cool slightly in the tray before removing to cool on a wire rack.
11. Eat warm or at room temperature.



Coleslaw with Peanut Dressing



*the Bakery Chef™ Hub
with the Processor Chef™ Attachment*


Breville®

Coleslaw with Peanut Dressing



the Bakery Chef™ Hub
with the Processor Chef™
Attachment

 Prep - 15 mins

 Serves - 6 as a side

DRESSING

3 tbsp. toasted sesame seeds
2 tbsp. rice vinegar
1 tbsp. soy sauce
1 tsp. mirin
½ tsp. caster sugar
2 tbsp. peanut butter

COLESLAW

¼ red cabbage, cut into small wedges
¼ green cabbage, cut into small wedges
3 large carrots, peeled
2 shallots, sliced
½ bunch coriander, chopped

Method

1. Fully assemble the Processor Chef™ hub attachment with the slicing blade inserted. Attach to the Bakery Chef™ Hub bench mixer. Place a large bowl underneath the food processor food spout to catch the sliced cabbage. Feed all the cabbage through the chute using the food pusher.
2. Change the slicing blade to the coarse shredding disc. Feed the carrots through the chute using the food pusher.
3. Place the toasted sesame seeds, rice vinegar, soy sauce, mirin, caster sugar and peanut butter into a medium sized jar and shake until the peanut butter is combined.
4. Add the sliced shallots and chopped coriander to the bowl containing the cabbage and carrot. Dress with a little of the dressing, to taste, and toss to combine and coat.
5. Use the remainder of the dressing to serve with the coleslaw.



Butter Cake with Custard Icing



the Bakery Chef™ Hub

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Butter Cake with Custard Icing



the Bakery Chef™ Hub

 Prep - 1 hr Cooking - 50 mins

 Makes - 1 x 20cm double decker cake

CAKE

250g butter
2 cups caster sugar
4 eggs
2 tsp. vanilla paste
2 ¼ cups self-raising flour
½ cup custard flour
1 cup milk

CRÈME PATISSERIE

1 cup milk
½ cup fresh cream
¾ cup caster sugar
4 egg yolks
¼ cup corn flour
1 ½ tsp. plain flour
Pinch salt
1 tsp. vanilla paste

ICING

1 cup butter, room temperature
½ cup icing sugar, sifted
½ tsp. vanilla paste

Method

CAKE

1. Pre-heat the oven to 180°C fan forced or 200°C conventional. Grease and line 2 x 20cm cake tins with baking paper.
2. Place the butter and sugar into the bowl of the bench mixer with the scraper beater fitted. Beat on speed 1 for 30 seconds to combine the ingredients. Increase to speed 5 and beat for 5 minutes until light and fluffy. Add the eggs and vanilla paste and beat for a further 2 minutes. Add the flour, custard powder and milk. Beat on speed 1 to combine the ingredients then increase to speed 5 and beat for a further 3 minutes.
3. Divide the batter between the prepared cake tins. Bake in the oven for 1 hour 15 minutes. Allow to stand for 5 minutes before turning out to cool completely.

CRÈME PATISSERIE

1. Place the milk and cream into a saucepan and heat - do not boil.
2. Put the egg yolks and sugar into the bowl of the bench mixer with the whisk fitted. Whisk on speed 7 for 4 minutes until light and fluffy. Add the corn flour and plain flour and whisk for a further 2 minutes. Add the salt and vanilla to the egg yolk mixture. Decrease to speed 1 and slowly pour the warmed milk and cream into the mixture whilst whisking. Whisk until

combined. Place the mixture into a heavy based saucepan on a low to medium heat. Continually whisk by hand until thick. Pour into a bowl and cover with a piece of baking paper to avoid a skin forming on the top. Place the crème patisserie in the fridge until cool.

ICING

1. Remove the crème patisserie from the fridge and allow to come to room temperature. Place the butter into the bowl of the bench mixer with the scraper beater fitted. Beat on speed 6 until light and fluffy, about 4 minutes. Add the sifted icing sugar and mix on speed 1 until the icing sugar is incorporated. Increase to speed 6 and beat for 30 seconds. Decrease to speed 3 and gradually add the crème patisserie to the butter, creaming well after each addition.

ASSEMBLY

1. Spoon 1 ½ cups of icing onto the top of one cake and spread it out evenly. Place the second cake on top (make sure this cake is upside down, so it has the neat edges at the top). Spread a thin layer of icing all over the cake and place it into the fridge for 30 minutes. This will set the first layer of icing, to ensure the second layer of icing will not have crumbs in it. Spread the remaining icing over the cake.
2. Serve.



Fresh Fettuccine with Mushrooms and Pecorino



*the Bakery Chef™ Hub
with the Pasta Chef™ Attachments*

Breville

Fresh Fettuccine with Mushrooms and Pecorino

 Prep - 2 hrs Cooking - 20 mins

 Serves - 4



the Bakery Chef™ Hub
with the Pasta Chef™ Attachments

250g '00' pasta flour
pinch salt
2 eggs
3 egg yolks
1 tbsp. olive oil
Additional flour for shaping
50g semolina

TO SERVE

2 tbsp. butter
1 tbsp. olive oil
4 cloves garlic
300g Swiss brown mushrooms
10 leaves sage – finely cut
2 sprigs thyme, leaves picked and stalks discarded
120g pecorino – grated
Salt and freshly cracked pepper

Method

1. Place the flour and salt into the bowl of the bench mixer. Make a well and add the eggs, egg yolks and olive oil. Attach the dough hook to the bench mixer and turn the speed control dial to speed 2. Allow the mixer to combine and knead the ingredients for 5 minutes. If the dough has not combined, add 1-2 tsp. of water and continue to knead for a further 2 minutes.
2. Remove the dough ball from the mixing bowl and onto a floured bench. Knead to a smooth ball. Wrap the dough in cling wrap and allow to rest at room temperature for 1-2 hours.
3. Dust the bench area lightly with semolina and flour. Divide the dough into 4 and using a rolling pin, flatten the dough until it fits through the pasta roller on the thickest setting #8 on the pasta thickness control dial.
4. Attach the Pasta Chef™ pasta roller to the Bakery Chef™ Hub bench mixer.
5. Set the roller to the thickest setting #8. Feed the pasta dough through three times on this setting. Decrease the setting to #6. Feed the pasta dough through twice on this setting. Decrease the thickness setting to #4 and feed the pasta dough through a further 3 times on this setting. Decrease the thickness setting to #3 and feed the pasta dough through twice on this setting.
6. Lay each rolled length of pasta dough out on the bench to dry a little whilst you continue with the remaining dough. Sprinkle a little of the semolina/flour over the pasta sheets. Allow the pasta sheets to dry for 15 minutes on each side. Cut the pasta sheets to be shorter lengths (30cm).
7. Attach the fettuccine cutter to the Bakery Chef™ Hub bench mixer. Place a lightly floured tray underneath the pasta cutter on the bench to catch any falling pasta. Feed the pasta sheets through the cutter and gather the fettuccine as it comes out of the roller. Do not leave in a lump as it may stick. Lay or hang in a single layer.
8. Fill a large pot with water and season it with salt. Bring the water to a rolling boil.
9. While the water is boiling, heat a large frying pan on a high heat. Add the butter and olive oil and allow to melt and heat. Add the garlic and mushrooms and cook until the mushrooms have softened. Add the chopped sage and thyme leaves and toss to combine.
10. Place your pasta into the boiling water. Boil for 1-2 minutes or until the pasta is al dente. Check the bite of the pasta before you remove it from the water. Drain the water from the pasta.
11. Add the drained pasta into the frying pan and toss. Season with salt and freshly cracked pepper. Sprinkle the grated pecorino on the pasta and toss to combine.



Lasagne



*the Bakery Chef™ Hub
with the Pasta Chef™ Attachment*

Breville

Lasagne



Prep - 3 hrs Cooking - 2 hrs 40 mins



Serves - 6



the Bakery Chef™ Hub
with the Pasta Chef™ Attachment

PASTA

250g '00' pasta flour
Pinch salt
2 eggs
3 egg yolks
1 tbsp. olive oil
50g semolina and
additional plain flour
for shaping

BOLOGNAISE SAUCE

1 tbsp. vegetable oil
½ tbsp. garlic
1 brown onion, finely diced
500g beef mince
70g tomato paste
2 small carrots, grated
6 button mushrooms, grated
¾ cup red wine
½ cup beef stock
400g tin chopped tomatoes
1 tsp. dried mixed herbs

Salt and pepper

Pinch caster sugar

BECHAMEL SAUCE

80g butter
80g plain flour
750ml milk
½ cup grated parmesan
½ cup tasty cheese
Salt and pepper
Pinch nutmeg
½ cup extra tasty cheese to
sprinkle on the top

Method

PASTA SHEETS

1. Place the flour and salt into the bowl of the bench mixer. Make a well in the flour and add the eggs, egg yolks and olive oil to the well. Attach the dough hook to the bench mixer and turn the speed control dial to speed 2. Allow the mixer to combine and knead the ingredients for 5 minutes. If the dough has not combined, add 1-2 tsp. of water.
2. Remove the dough ball from the bowl and onto a floured bench. Knead to a smooth ball. Wrap the dough in cling wrap and allow to rest at room temperature for 1-2 hours.
3. Start the bolognaise sauce whilst the pasta is resting.
4. Dust the bench area lightly with the semolina and flour. Divide the dough into 3 and using a rolling pin, flatten the dough until it will fit through the pasta roller on the thickest setting #8 on the pasta thickness control dial.
5. Attach the pasta roller to the Bakery Chef™ Hub bench mixer.
6. Set the Pasta Chef™ pasta roller to the thickest setting #8. Feed the pasta through three times on this setting. Decrease the setting to 6, feed the pasta through twice. Decrease the thickness to 4 and feed the pasta through a further 3 times.
7. Lay the rolled pasta sheets out on the bench with a dusting of semolina and flour.

BOLOGNAISE SAUCE

1. Heat a large heavy based pot on a medium to high heat.
2. Add the onion and garlic. Sauté for 2 minutes.
3. Add the beef mince and stir until brown. Add the tomato paste and stir for a further 2 minutes. Add the carrot, mushroom, red wine, beef stock, chopped tomatoes, mixed herbs, salt, pepper and caster sugar. Stir to combine well. Bring to the boil and reduce the heat to allow the bolognaise to gently simmer. Simmer for 2 hours.

BECHAMEL SAUCE

1. Warm the milk to be 80°C. In a separate heavy based saucepan, melt the butter. Add the flour to the butter and stir continuously until it is a light, sandy colour. Add the milk to the butter/flour mixture and stir as you pour. Use a whisk if required to avoid lumps. Whisk until thickened. Remove from the heat and set aside. Add the cheeses to the bechamel sauce, salt and pepper to your tasting. Add the pinch of nutmeg.

ASSEMBLY

1. Pre-heat the oven to 180°C fan forced or 200°C conventional.
2. Layer the sauces/pasta into a 30cm x 20cm baking dish, in the following order - 1 ½ cups of bolognaise sauce. 1 layer of pasta (cut the pasta to fit the baking dish). 1 cup of bechamel. 2 cups bolognaise sauce. 1 layer of pasta. 1 cup bechamel. 1 ½ cup bolognaise. 2 cups bechamel. 1/3 cup grated tasty.
3. Bake in the oven for 40 minutes.
4. Serve.



Pavlova



the Bakery Chef™ Hub

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Pavlova



the Bakery Chef™ Hub

 Prep - 20 mins Cooking - 40 mins

 Makes - 1 pavlova

6 egg whites
1 ½ cups caster sugar
1 tbsp. corn flour
1 tsp. vinegar
½ tsp. vanilla essence
300ml fresh cream

300g fresh strawberries, rinsed and hulled and cut into ¼'s
1 green kiwi fruit, peeled and sliced
1 golden kiwi fruit, peeled and sliced
100ml raspberry coulis

Method

1. Pre-heat the oven to 120°C fan forced or 140°C conventional. Line a large baking tray with baking paper.
2. Place the egg whites into the bowl of the bench mixer. Attach the whisk.
3. Whisk on speed 7 until soft peaks form - about 2 minutes.
4. Continue to whisk. Whilst whisking, add the sugar, 1 tablespoon at a time every 30 seconds, until the sugar is depleted. Whisk until thick, glossy and the sugar has dissolved, about 8 minutes. Pause the bench mixer and rub a little of the meringue between 2 fingers; it should feel smooth with no sugar grit. Add the corn flour, vinegar and vanilla and whisk until combined.
5. Spoon the meringue onto the baking tray and smooth the sides to form a nice round shape.
6. Place the baking tray into the oven and reduce the temperature to 110°C. Bake for 40 minutes. Turn the oven off, open the oven door and keep the door ajar whilst the pavlova cools, for at least 1 hour.
7. Place the fresh cream into the bowl of the bench mixer with the whisk fitted. Whisk for approximately 2 minutes or until the cream is thick. Spoon onto the cooled pavlova.
8. Top the pavlova with the strawberries and sliced kiwi fruits.
9. Drizzle with the raspberry coulis.
10. Serve.



Pesto Zoodles with Chorizo and Haloumi



*the Bakery Chef™ Hub
with the Spiraliser Chef™ Attachment*

Breville

Pesto Zoodles with Chorizo and Haloumi

 Prep - 15 minutes Cooking - 15 minutes

 Serves - 4



*the Bakery Chef™ Hub
with the Spiraliser Chef™
Attachment*

*1kg medium zucchinis, cut into
15cm lengths
250g haloumi, diced
1 chorizo, small dice
100g semidried tomatoes, diced*

*2 tbsp. olive oil
2 tbsp. basil pesto
Pinch sea salt
¼ tsp. fresh black pepper
4 fresh basil sprigs*

Method

- 1. Attach the Spiraliser Chef™ attachment to the Bakery Chef™ hub mixer. Fit the spiraliser with the medium spiral blade. Pierce one end of the cut zucchini onto the food skewer and slide the food pusher onto the spiraliser track. Place a medium bowl underneath the spiraliser to catch the spiralised zucchini.*
- 2. With the zucchini in place, increase the speed control dial to speed 4 and apply gentle pressure to the food pusher. Push until the zucchini is spiralised. Repeat with the remaining zucchinis.*
- 3. Heat a large electric frying pan on a medium to high heat. Add the olive oil and diced chorizo. Sauté the chorizo for 1-2 minutes or until beginning to brown. Add the diced haloumi and allow to brown. Remove the chorizo and haloumi and set aside.*
- 4. Add the spiralised zucchini to the hot frying pan. Sauté for 5 minutes. Return the chorizo and haloumi to the zucchini noodles and stir through. Add the semi-dried tomatoes and pesto and stir to combine.*
- 5. Divide between serving bowls and serve with fresh basil.*



Pizza Dough






the Bakery Chef™ Hub


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Pizza Dough



the Bakery Chef™ Hub

 Prep - 20 mins  Cooking - 20 mins  Proofing - 2 hours

 Serves - 4 x 20cm pizzas

380ml warm water

1 ½ tsp. dried yeast

570g bread flour

2 tsp. salt

2 tbsp. olive oil

400ml passata

Pizza toppings as desired

Method

1. Put the warm water and yeast in a small bowl for 5 minutes and allow the yeast to dissolve. It should be a little foamy on the top. If not, start again with new yeast.
2. Place the flour and salt into the mixing bowl of the Bakery Chef™ Hub bench mixer with the dough hook fitted.
3. Pour the water with the yeast into the flour and add the olive oil.
4. Combine the ingredients on speed 1 for 1 minute. Increase to speed 4 and knead for 10 minutes.
5. Place the dough into a large bowl, cover with cling wrap and allow to rest in a warm place for about 1 hour or until the dough has doubled in volume.
6. Divide the dough into 4 and roll each into a ball.
7. Place on a floured tray, cover with a loose layer of plastic wrap and allow to rest for 1 hour.
8. Pre-heat the oven to 200°C fan forced or 210°C conventional.
9. Place the dough balls onto a floured surface and roll out to be a 20cm round and place onto a pizza tray.
10. Top the pizzas with 100ml passata and your choice of desired toppings.
11. Bake for 20 minutes.
12. Remove from oven and slice into halves or quarters to serve.



Potato Bake




*the Bakery Chef™ Hub
with the Processor Chef™ Attachment*

Breville

Potato Bake

 Prep - 15 mins Cooking - 50 mins

 Makes - 20 x 30cm baking dish



*the Bakery Chef™ Hub
with the Processor Chef™
Attachment*

2kg Desiree potatoes, peeled

1 clove garlic, crushed

450ml fresh cream

½ tsp. ground white pepper

2 tsp. salt

200g grated tasty cheese

Method

1. Pre-heat the oven to 170°C fan forced or 190°C conventional.
2. Assemble the Processor Chef™ hub attachment with the slicing blade inserted. Attach to the Bakery Chef™ Hub bench mixer. Place a large bowl underneath the food processor food spout to catch the sliced potatoes. Cut the potatoes to a smaller size if needed to fit into the feed chute of the food processor.
3. Feed the potatoes through the chute using the food pusher until they are all sliced. Add the garlic, cream, salt, pepper and ¾ of the tasty cheese to the bowl of potato slices and combine.
4. Arrange the potatoes neatly in a 20 x 30cm baking tray. Pour any remaining cream mixture over the arranged potatoes. Sprinkle the top with the remaining tasty cheese.
5. Place the baking tray into the oven and bake for 50 minutes.
6. Remove from the oven and serve.



Lamb Kibbeh



*the Bakery Chef™ Hub
with the Grinder Chef™ Attachment*

Breville

Lamb Kibbeh

 Prep - 1 - 2 hours Cooking - 1 hour

 Makes - 40 - 50 kibbeh



the Bakery Chef™ Hub
with the Grinder Chef™
Attachment

KIBBEH FILLING

450g lamb shoulder, diced
110g onion, roughly
chopped
10g garlic, roughly chopped
½ tsp. all spice
¼ tsp. ground cinnamon
½ tsp. ground cumin
Salt and pepper
1 tbsp. vegetable oil
¾ cup pine nuts, toasted
200g Greek,
diced to be 1cm x 1cm

KIBBEH CASING

750g lamb shoulder, diced
130g onion, roughly chopped
10g garlic, roughly chopped
2 tsp. ground cumin
1 tsp. ground coriander
½ tsp. ground cinnamon
2 tsp. all spice
2 tbsp. chopped mint
2 tsp. salt
2 cups bulgur – soaked
in water for 30 mins,
drained well and squeezed
free of water

ADDITIONAL INGREDIENTS (optional)

1 cup bulgur – soaked
in water for 30 minutes,
drained well and squeezed
free of water
½ cup sesame seeds

TO SERVE

1 cup hummus

Method

1. Chill the grinder and tray in the freezer for 30 minutes prior to grinding. Fit the grinder with the fine grinding disc and attach the grinder to the bench mixer.
2. Assemble the kibbeh former onto the grinder and fit to the bench mixer. Place a tray on the bench underneath the bench mixer.

KIBBEH FILLING

2. Mix the lamb, onion and garlic together. Place a bowl under the grinder and feed the lamb, onion and garlic mixture through the chute of the grinder and into the bowl underneath. Combine the all spice, cinnamon, cumin, salt and pepper together and set aside.
3. Heat a large frying pan on medium to high heat. Add 1 tbsp. of vegetable oil to the frying pan and add the 450g of the minced lamb to the frying pan. Sauté and stir until the mince has lightly browned. Add the mixed spices and continue to sauté for a further 2 minutes. Place into a large bowl and allow to cool. Stir through the toasted pine nuts. Set aside.

KIBBEH CASING

1. Mix the lamb, onion and garlic together. Place a bowl under the grinder and feed the lamb, onion and garlic mixture through the chute of the grinder and into the bowl underneath. Combine the cumin, coriander, cinnamon, all spice, chopped mint, salt, soaked and drained bulgur together and add to the minced lamb.

3. To form the kibbeh casing, feed the lamb mince mixture through the chute using the pusher and lay the casing on the tray underneath – do this in batches if required.
4. Cut the kibbeh casing in 6-8cm lengths.
5. Pinch one end of each cut kibbeh length and fill with about 1 tbsp. of the filling mixture and 1 cube of fetta. Pinch the other end of the same kibbeh length to seal, then shape using moist hands. Continue until the casing and filling is depleted.
6. (optional) Mix the additional soaked 1 cup of bulgur and sesame seeds. Roll the kibbeh in the bulgur/sesame mixture.

COOKING

1. Heat your deep fryer to 170°C. Working in batches, fry the kibbeh until a deep brown – about 4 to 5 minutes. Remove the kibbeh and transfer to a tray lined with a paper towel to soak up the excess oil.
2. Serve hot or at room temperature with hummus.