



*Fetta Spread with Avocado on Sourdough*



*the Mini Wizz™ Quad Blade Chopper*

**Breville®**

# Fetta Spread with Avocado on Sourdough



the Mini Wizz™ Quad  
Blade Chopper



Prep - 10 mins



Makes - 1 ½ cup

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## Ingredients

*1 clove garlic, sliced*  
*2 tsp. vegetable oil*  
*200g Danish fetta*  
*¼ cup Natural yoghurt*  
*1-2 tsp. lemon juice*  
*½ cup sour cream*  
*Pinch salt and ground white pepper*  
*1 avocado, flesh only*  
*4 slices of toasted sourdough*  
*¼ tsp. salt*

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## Method

1. Place the oil and garlic into a small pan and heat on a low heat until the garlic is fragrant, for about 1 minute. Take off the heat and allow to cool.
2. Assemble the quad blade into the processing bowl, then add all of the ingredients, including the garlic and oil.
3. Lock the cover on to the processing bowl and attach the motor body. Plug in and turn on at the power outlet.
4. Press and hold the POWER button for 10-20 seconds. Remove the cover and carefully scrape the sides down with a silicon scraper. Re-assemble the food processor and process for an additional 10-20 seconds, until smooth.
5. Spread the fetta spread onto your toasted sourdough and serve topped with sliced avocado.



*Beetroot Hommus*



*the Mini Wizz™ Quad Blade Chopper*

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# Beetroot Hommus



*Prep - 15 mins     Cooking - 1 hr 30 mins*



*Makes - 350ml*



*the Mini Wizz™ Quad  
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## Ingredients

- 1 medium beetroot**
- 1 tsp. vegetable oil**
- 2 tbsp. olive oil**
- 3 cloves garlic, roughly chopped**
- 1 x 420g tin chickpeas, drained and rinsed**
- 1 tbsp. tahini**
- 3 tbsp. lemon juice**
- ½ tsp. salt**

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## Method

1. *Pre-heat the oven to 160°C. Place the beetroot on a small tray and drizzle a little vegetable oil on the beetroot, rubbing it over the skin. Place the beetroot into the oven and roast until soft for 1 -1 ½ hours. Remove from the oven and allow to cool slightly. Peel the skin off the beetroot and cut into ¼ pieces.*
2. *Heat a small pan on a low heat. Add the olive oil and cook the garlic cloves for 2 minutes. Remove from the heat and allow to cool slightly.*
3. *Assemble the quad blade into the processing bowl, then add the rinsed chickpeas, tahini, lemon juice, salt, beetroot, garlic and olive oil.*
4. *Lock the cover on to the processing bowl and attach the motor body. Plug in and turn on at the power outlet.*
5. *Press and hold the power button for 30 seconds or until the desired consistency is reached.*
6. *Remove the quad blade from the processing bowl and use a silicon spoon/ spatula to scoop out the hommus.*
7. *Serve with crudités or crackers.*

*Tip: Keep in an air-tight container for up to 2 weeks.*





*Crispy Fried Chicken*



*the Mini Wizz™ Quad Blade Chopper*

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# Crispy Fried Chicken



the Mini Wizz™ Quad  
Blade Chopper



Prep - 15 mins + minimum 3 hrs marinating time    Cooking - 20-30 mins



Serves - 4-6

## Ingredients

**350g chicken breast, cut into strips**

**200ml buttermilk**

**2 tbsp. hot sauce**

### CRUMB MIXTURE

**80g white bread, cut into 2cm cubes**

**1 tsp. salt**

**1 tsp. paprika**

**2 cloves garlic, rough chop**

**½ tsp. fine black pepper**

**1 tsp. mustard powder**

**Pinch dried thyme**

**Pinch dried mixed herbs**

**¼ tsp. ground ginger**

**20g cornflakes**

**150g plain flour**

**1 egg**

**1L vegetable oil**

## Method

1. Mix the chicken strips, buttermilk and hot sauce together and place in the fridge for a minimum of 3 hours - overnight is best.
2. Assemble the quad blade into the processing bowl, then add the bread, salt, paprika, garlic, black pepper, mustard powder, dried thyme, mixed herbs and ground ginger.
3. Lock the cover on to the processing bowl and attach the motor body. Plug in and turn on at the power outlet.
4. Press and hold the power button for 10-20 seconds.
5. Remove the motor body and the processing bowl cover and add the cornflakes to the processing bowl. Replace the cover and motor body.
6. Pulse 2-3 times to just slightly break up the cornflakes and to briefly combine with the bread.
7. Carefully remove the quad blade and tip the crumb mixture into a large bowl - add 1 tbsp. of the plain flour and stir through.
8. Place the remaining flour into a separate bowl.
9. Crack the egg into another separate bowl.
10. Remove the chicken from the fridge and remove the chicken strips from the buttermilk. Tip the remaining buttermilk into the egg and whisk the egg and buttermilk together.
11. Line the bowls up in this order, ready to crumb the chicken strips - flour, egg, crumb mixture.
12. Dust the chicken in the flour first, then dip the floured chicken strips into the egg / buttermilk mixture.
13. Place the chicken into the crumb mixture and coat all over. Continue until all of the chicken has been coated in the crumb mixture..
14. Place the 1L of vegetable oil into a large 3L pot and heat the oil to be 170°C.
15. Cook the chicken strips in batches to avoid over-crowding in the pot. Add ¼ of the chicken strips and fry for 3 minutes or until the chicken is cooked through. Repeat until all the chicken is cooked.
16. Serve hot.

*Tip: Always allow hot oil to cool completely before removing from the stove.*





*Dukkah*



*the Mini Wizz™ Quad Blade Chopper*

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# Dukkah



Prep - 2 mins



Makes - 1 cup



the Mini Wizz™ Quad  
Blade Chopper

Cooking - 20-30 mins

Serves - 4-6

## Ingredients

- ½ cup whole almonds, roasted***
- ¼ cup pistachio nuts, roasted***
- 1 tbsp. ground cumin***
- 1 tbsp. ground coriander***
- ¼ cup sesame seeds, lightly toasted***
- 1 tsp. black sesame seeds, toasted***
- ¾ - 1 tsp. sea salt***

## Method

1. Place the cumin, coriander and sesame seeds into a dry pan and sauté on a medium heat for 1-2 minutes or until you can smell the fragrant of the spices and the sesame seeds are a light brown. Remove the pan from the heat and tip the spices on a plate to cool slightly, until required.
2. Assemble the quad blade into the processing bowl, then add the whole roasted almonds and pistachio nuts.
3. Lock the cover on to the processing bowl and attach the motor body. Plug in and turn on at the power outlet.
4. Press and hold the power button for 10 seconds or until desired coarseness is reached.
5. Carefully remove the quad blade and pour the almonds into a mixing bowl. Add the toasted spices, sesame seeds and sea salt. Stir to combine. Add a pinch more salt if require.
6. Ready for use.

*Tip: Allow the dukkah to cool before placing into an airtight container / jar. Store up to 2 weeks.*





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# Guacamole

 *Prep - 10 mins*

 *Serves - 1 cup*



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## Ingredients

*2 large ripe avocados, flesh only*

*1 tsp. fresh lemon juice*

*1 tsp. olive oil*

*Pinch sugar*

*¼ tsp. salt*

*Good pinch ground white pepper*

*4 slices sourdough – toasted*

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## Method

1. *Assemble the quad blade into the processing bowl, then add the avocado flesh, lemon juice, olive oil, sugar, salt and pepper.*
2. *Lock the cover on to the processing bowl and attach the motor body. Plug in and turn on at the power outlet.*
3. *Press and hold the power button for 5-10 seconds for a chunky consistency.*
4. *Carefully remove the quad blade from the processing bowl. Using a silicon spoon or scraper, scoop the guacamole into a serving dish and serve scooped onto toasted sourdough.*



*Green Curry Paste – Chicken (mild)*



*the Mini Wizz™ Quad Blade Chopper*

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# Green Curry Paste – Chicken (mild)



the Mini Wizz™ Quad  
Blade Chopper

 Prep – 45 mins    Cooking – 1hr

 Serves – 4-6 – makes ½ cup paste

## Ingredients

2 tbsp. sesame oil  
1 tbsp. vegetable oil  
2 Chicken marylands  
8 button mushrooms, cut into quarters  
250ml chicken stock  
400ml coconut milk  
2 carrots, peeled, cut into 1 cm dice  
1 tsp. rice wine vinegar  
1 tsp. soy sauce  
1 tsp. fish sauce  
2-4 kaffir lime leaves  
1 small tin of sliced bamboo shoots,  
drained, liquid discarded  
10 leaves Thai basil

## PASTE

1 long green chilli  
1 stem lemongrass  
10g ginger  
3 coriander roots only  
½ tsp. ground turmeric  
5 shallot stems, white part only – 30g  
4 cloves garlic – 20g  
5g shrimp paste  
⅛ tsp. ground white pepper  
⅛ tsp. ground cumin  
¼ tsp. ground coriander  
Zest of ½ lime  
¼ tsp. salt  
2 tsp. fish sauce

## Method

1. Assemble the quad blade into the processing bowl, then add all of the paste ingredients.
2. Lock the cover on to the processing bowl and attach the motor body. Plug in and turn on at the power outlet.
3. Press and hold the POWER button for 20 seconds, remove the cover and carefully scrape the sides down with a silicon scraper. Repeat this 2-3 times until the paste is smooth.
4. Heat a 3L pot on a medium heat. Add 1 tbsp. sesame oil and vegetable oil. Add the chicken marylands to the pot and cook for 3 minutes on each side or until the chicken is browned all over. Remove the chicken from the pot and set aside.
5. Add the remaining sesame oil to the pot and add the paste. Stir continuously for 1-2 minutes. Add the mushrooms and sauté for 2 minutes. Add the chicken stock,

coconut milk, carrot and return the chicken marylands to the pot. When the liquid begins to boil, reduce to a low to medium heat and simmer for 20-30 minutes or until the chicken is cooked through.

6. Remove the chicken marylands and carefully pull the meat from the bone and return the meat to the curry, discard the bones.
7. Add the rice wine vinegar, soy sauce, fish sauce, kaffir lime leaves and bamboo shoots. Stir to combine. Stir through the Thai basil leaves and serve with steamed jasmine rice.





*Lamb Kofta*



*the Mini Wizz™ Quad Blade Chopper*

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# Lamb Kofta



*Prep - 15 mins    Cooking - 10-15 mins*



*Makes - 4 pieces*



*the Mini Wizz™ Quad  
Blade Chopper*

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## Ingredients

*250g lamb shoulder, sinew removed,*

*cut into 3-5cm pieces*

*50g red onion, diced*

*1 garlic clove*

*½ tsp. ground black pepper*

*¼ tsp. ground nutmeg*

*¼ tsp. paprika*

*½ tsp. ground coriander*

*½ tsp. ground cinnamon*

*½ tsp. ground cloves*

*½ tsp. ground cumin*

*½ – ¾ tsp. salt*

*½ tsp. allspice*

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## Method

1. *Assemble the quad blade into the processing bowl, then add all of the ingredients.*
2. *Lock the cover on to the processing bowl and attach the motor body. Plug in and turn on at the power outlet.*
3. *Press and hold the POWER button for 20 seconds. Remove the cover and carefully scrape the sides down with a silicon scraper. Process for a further 10 seconds if required.*
4. *Carefully remove the quad blade from the processing bowl and roll into 4 long sausage shapes and thread a stick through the centre.*
5. *Heat a large sized frying pan on a medium to high heat and cook the koftas for 3-4 minutes each side, or until cooked through.*
6. *Ready to serve.*



*Mango Tropsicle*



*the Mini Wizz™ Quad Blade Chopper*

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# Mango Tropsicle



*Prep - 10 mins + freezing time*



*Makes - 300ml*



*the Mini Wizz™ Quad  
Blade Chopper*

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## Ingredients

*200g mango flesh cut into 3cm pieces*

*½ banana, cut into rough slices*

*100ml apple juice*

*60g passionfruit pulp*

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## Method

- 1. Assemble the quad blade into the processing bowl then add the mango flesh, banana and apple juice.*
- 2. Lock the cover on to the processing bowl and attach the motor body. Plug in and turn on at the power outlet..*
- 3. Press and hold the power button for 10-20 seconds for a smooth consistency.*
- 4. Carefully remove the quad blade from the processing bowl. Using a silicon spoon, stir in the passionfruit pulp.*
- 5. Pour the liquid into 3 x 100ml popsicle moulds and position a popsicle stick in the centre. Place in the freezer to freeze for at least 4 hours.*

*Tip: Run the moulds under warm water to easily remove the popsicles from the moulds.*





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# Mixed Berry Crumble



*Prep - 15 mins    Cooking - 180°C for 45 mins*



*Makes - 1 x 20cm pie dish*



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## Ingredients

**125g blackberries**

**140g raspberries**

**150g blueberries**

**30g caster sugar**

**2 tsp. corn flour**

## CRUMBLE TOPPING

**$\frac{3}{4}$  cup plain flour**

**$\frac{1}{4}$  cup caster sugar 75g**

**1  $\frac{1}{2}$  tbsp. brown sugar**

**$\frac{3}{4}$  tsp. ground cinnamon**

**100g cold butter, cubed**

**3 tbsp. desiccated coconut**

**Pinch ground ginger**

## Method

1. *Toss the blackberries, raspberries, blueberries, caster sugar and cornflour together and put into a 20cm oven safe pie dish. Set aside.*
2. *Assemble the quad blade into the processing bowl, then add plain flour, brown sugar, ground cinnamon, butter and coconut.*
3. *Lock the cover on to the processing bowl and attach the motor body. Plug in and turn on at the power outlet.*
4. *Press and hold the power button for 15-30 seconds until the ingredients have come together.*
5. *Carefully remove the quad blade from the processing bowl, then loosely spread the crumble mixture out evenly over the berries and do not push down to compact.*
6. *Pre-heat the oven to 180°C.*
7. *Place the berry crumble into the oven and bake for 30-40 minutes or until the berries are bubbling and the crumble is golden.*
8. *Use heatproof mitts to remove the crumble from the oven and serve with vanilla ice cream.*