




Potato Salad



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

Sage

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 Kit
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 – 12mm Dicing

 Prep time 10 minutes
Cooking time 40 minutes

 Serves 8 people



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

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 12mm 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. Bush 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)



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

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.