

'BELLINI ADDICTS' RECIPES

A COLLECTION OF RECIPES FOR THE
BELLINI INTELLI KITCHEN MACHINE
COMPILED BY THE MEMBERS OF THE
FACEBOOK GROUP "BELLINI ADDICTS"
revised 25 April 2013



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SPREADS, PRESERVES, **SAUCES, DRESSINGS & DIPS**

BEETROOT DIP - Susan Hargadon-Niksic

2 cloves Garlic
1 tsp Cumin seeds (I used powder)
20g Olive Oil
340-420g tin Baby Beetroot
100g Greek Yoghurt
Seas salt to taste

Place garlic (and cumin seeds, if using) in bowl and chop 5 seconds – Speed 7
Scrape down sides
Add oil (and cumin powder, if using) sauté Temp 100 – 4 min – Speed 2
Add drained beetroot, yoghurt and sea salt – ensure closed lid on
Pulse on Turbo for 2 seconds

CHICKPEA & OLIVE DIP – Karen Schefe

1 can chickpeas, drained
3/4 cup deseeded olives
2 cloves garlic
1/4 cup olive oil

Throw first 3 ingredients in the bowl and process on speed 5 for 5 seconds.
Add oil (put the lid on) and process speed 5 for 3 seconds.
Scrape down sides and pulse again if necessary. Add pepper if you so wish.

TOMATO, SPINACH & CASHEW DIP – Karen Schefe

1 cup sundried tomatoes
1 cup salted or unsalted cashews (i used salted & it was good)
2-3 spinach leaves (minus the stalks)
1 clove garlic
pepper
olive oil
white vinegar

Place garlic, nuts & tomatoes in bowl & process speed 5 for 6 seconds.
Add spinach and process speed 4, 6 seconds.
Scrape down sides of bowl and add a splash of olive oil, white vinegar & some ground pepper.
Pulse on speed 4 a second at a time (keep an eye on it here so it doesn't become mush).

RED CAPSICUM & SUNDRIED TOMATO DIP – Jelena Dakic

This dip is fantastic as is and can also be used as a sandwich spread, as a bruchetta topping or even as a base for various salads (I will post a recipe for an easy rice salad which uses this as a main dressing component separately)

- 40g Parmesan Cheese (cut into 1-2cm cubes)
- 2 cloves of Garlic
- 120g Sundried (or semi-dried) Tomatoes
- 1 large Capsicum, deseeded and cut (approximately) into eights
- 120g Roasted Cashews (can be substituted by Almonds or Pine Nuts)
- 2 tablespoon Plain (white) or Cider Vinegar
- 2 tablespoon olive oil (can use the oil sundried tomatoes come in)

Place the chopping blade into the bowl (and during the whole process make sure measuring cup is inserted into the lid – else your ingredients will ‘fly out’ :-))

Place parmesan and garlic into bowl and mill for 9-10 seconds on speed 9

Scrape any parmesan/garlic that may have stuck to bowl edges and add all remaining ingredients

Press Pulse button 2-3 times until everything has been blended roughly

This dip will easily keep in the fridge for at least a week (in an airtight container) and if you desire a ‘creamier’ consistency you can add more olive oil.

You can make this dip more fragrant and/or spicy by adding either of these ‘optional extras’ to the 1st step (i.e. with parmesan and garlic):

- lemon rind
- 1 small seeded chilli

Another variation to this dip is to substitute parmesan cheese and nuts almonds with the same quantity of either Australian feta or Danish feta cheese and a teaspoon of your favourite mustard. OR for a dairy free version, omit the cheese and increase the nut content

GARLIC & HERB DIP – Lara O’Neill

- Small bunch of parsley
- 1 small clove garlic, cut in half
- 2 spring onions, roughly chopped
- 250g cream cheese

Place parsley, garlic & spring onions into BIKM jug. Chop for 15 seconds on speed 7. Scrape down the sides of the jug & add cream cheese. Mix for 20 seconds on speed 5, (or until desired consistency is achieved). EASY!!!!



PEANUT BUTTER – Lara O’Neill

400g salted peanuts
80ml oil

Place peanuts into BIKM jug & process for 20 seconds on speed 7.
Add oil & continue blending until nuts are pulverised & a smooth paste is achieved.
Place peanut butter into a container & store in the fridge.

SWEETENED CONDENSED COCONUT MILK - Justine Pye

800ml coconut cream
320g sugar

Place ingredients in bowl and cook for 40 minutes/110 deg/speed 4/MC off but strainer over the top of the lid. This is like molten lava, so be super careful while it’s still hot.
Cool before use.
This recipe makes approximately 500 to 600 grams

BUTTER – Lara O’Neill

600g cream
500ml cold water
Tablespoon sunflower oil
Pinch of salt

Insert Stirring Blade into Bowl with Mixing Tool. Add cream. Speed 3 for around 7 minutes.
Remove the Bowl and strain the “butter” through the straining Bowl. You can choose to keep the buttermilk for later use in cakes or biscuits.
Put “butter” back into the Bowl; add the cold water, mix at speed 3 for around 35 seconds.
Strain it again to remove the buttermilk. Place the “butter” back into the Bowl, add sunflower oil & salt. Remove the Mixing Tool. Blend at speed 3 for around 30 seconds.

JODIE’S YOGHURT - Jodie Wiren

1600g full cream milk
200g thickened cream
200 grams of natural yoghurt

Cook Milk and thickened cream at 37 deg for 25 min speed 1
Add 200 grams of natural yoghurt and heat for another 5 min.
Pour into thermo server and leave for minimum 6 hours. Retain 200 grams of yoghurt for your next batch.
If you want a thicker yoghurt strain off the whey using a muslin cloth and refrigerate.
If you don’t have a thermo server put in a container wrap in a towel and put in an esky.
You can add flavourings like fruit or honey or vanilla when you serve it up.

CHEESE SAUCE- Nicola Anne Bartlett

60g plain flour
500g milk
30g butter
1 tablespoon oil
1/2 teaspoon salt and white pepper to taste

Place all ingredients into BIKM bowl and cook for 9 min temp 70c speed 4.
Reduce to speed 2 and while machine is running add 70g of shredded cheese.

MAYONNAISE - Michelle Mason

2 egg yolks
pinch of salt
40g lemon juice
250g extra virgin olive oil
Note: To make aioli sauce stir through garlic and parsley when done

Place yolks, salt and lemon juice into the bowl and mix for Time: 3 seconds Speed: 4
Select speed 4 set time to a few minutes and slightly tilt measuring cup and in a slow and steady stream, add olive oil to the bowl by pouring it over the measuring cup while it is operating.

Once all the oil has been poured, check the mayonnaise

If a thicker consistency is desired add extra olive oil, adjust salt and lemon juice and mix for a further Time: 3sec Speed: 5

BERNAISE SAUCE - Michelle Mason

3/4 tsp dried tarragon
1 spring onion
1/2 tsp peppercorns
2 tbsp white wine vinegar
2 tbsp white wine
2 tbsp lemon juice
3 egg yolks
125g butter, cubed
salt and pepper, to taste

Place tarragon, spring onion and peppercorns into the bowl and chop for Time: 10 seconds
Speed: 8

Put mixing tool into place, add vinegar, wine, lemon juice, eggs, butter, salt and pepper and blend for Time:4min. Temperature:70°C Speed:3

If sauce separates or is not thick enough add 1 tsp of boiling water through the measuring cup hole while blending for Time: 20 seconds Speed: 9

HOLLANDAISE SAUCE - Michelle Mason

4 egg yolks
130g butter
40g lemon juice
salt and ground white pepper, to taste

Place all ingredients in the bowl and select Time: 4 min. Temperature: 70°C Speed: 3
Season to taste.

Note:

To lighten the sauce, add some whipped cream before serving. The sauce is a good accompaniment for gratin potatoes or served with asparagus, fish and seafood. Orange juice can be used as an alternative to lemon juice.

HOLLANDAISE SAUCE - Kellie Osborne

salt & pepper (to taste)
130g unsalted butter
4 egg yolks
juice from ½ small lemon

Put the butterfly shaped tool in and add all ingredients and cook for around 8 minutes, 90 degrees speed 3

If you find it a bit too lemony add some mustard and mixed it through at the end

BETH'S PIZZA SAUCE - Beth McDonald

1 onion quartered
3 cloves of garlic
800g tinned tomatoes
1 heaped teaspoon dried Italian herbs (or chopped fresh herbs),
1 teaspoon sugar
salt to taste
a good glug of olive oil

In Bella's jug, process onion & garlic speed 6 for 6 seconds.

Scrape & process again, speed 6 for 4 seconds

Add a good glug of olive oil & turn on Bella, speed 1, 100 degrees for 4 minutes.

Add tomatoes & process for 8 seconds on speed 7

Add in herbs, sugar & cook on 100 degrees, speed 2 for 14 minutes without the measuring cup. (I put the cooking basket on top of the lid so that sauce doesn't splatter everywhere!)

This sauce is great on pizzas. I make this recipe and freeze what I don't use straight away in a zip lock bag for our next pizza night!



SALSA – Amy Ireland

1 Red onion
1 clove garlic
Tomatoes
Loads of fresh coriander
Chilli
About 3 tablespoons on cider vinegar, lemon juice
About 3/4 tablespoon of sugar

I blitzed the onion first, and then pulsed the tomatoes with the remaining ingredients a couple of times... It tasted better the next day... Next time I would reduce the onion and garlic, but it was still very nice

More yum! I fried some bacon, chorizo then added left over salsa... Cooked it - blitzed it (kept some chunks of chorizo out and then fried my spaghetti in it! Delish!

CANNED TOMATO RELISH - Jo-Anne Cronk Howard

2 x 400g cans tomatoes
2 large onions, cut into small cubes
1 apple, peeled, cut into small cubes
1 tblsp curry powder
1 Tblsp salt
1 dessert spoon mustard
180g white vinegar
80g white sugar
60g brown sugar
1 Tblsp corn flour

Place all ingredients except cornflour into Bellini jug.

Cook on 100 degrees, speed 1 for 30 minutes.

Make a paste with cornflour mixed in a little vinegar. Add to relish and cook on 100 degrees, speed 1 for a further 1 minute.

Pour relish into sterilised jars and seal. (Relish will be runny, but will thicken on cooling).

Made enough to fill 3 x 500ml jars

CHILLI JAM - Jelena Dakic

600g red chillies
1 stalk of lemon grass
1/2 bulb of garlic (peeled and chopped into 1-2cm lengths)
1+1/4 cups white vinegar
5 cups sugar (can use any sugar - but recommended mix of white and brown or raw)
60ml fish sauce

Halve chillies lengthwise and set aside 1 handful

Deseed remaining chillies and add to Bellini Jug with lemongrass vinegar garlic and fish sauce and blend until smooth paste achieved (15 sec at a time start speed 3 and increase to 6 while blending, scrape down the sides and repeat 2 more times)

Cook on 100deg speed 2 for 8 min

Add sugar and fish sauce and cook 100deg speed 2 for 6 min (until it boils)

While that is boiling take the handful of chillies that have been set aside and slice finely by hand (as it will look better than being processed by the machine - alternative is to blend these chillies on speed 5 for 15sec before any other cooking is done and set aside)

Add sliced chillies to the sauce and continue to cook on lower temperature (80deg) speed 2 for 20min until chilli sauce consistency achieved.

PS: For a 'milder' flavour you can also deseed the 'handful' of chillies which has been set aside before slicing them

CHOC HAZELNUT SPREAD – Amanda Wright

120g whole Hazelnuts
380g raw sugar
60g cocoa powder
1 cup canola oil

Place hazelnuts in BIKM and dry roast for about 15 mins (with mixing blade in) speed 1 on 100. I found that I needed to do this stage for longer, might have been just the hazelnuts)

Remove and scrub of skins by rolling them in a clean dry tea towel.

Place the sugar in jug and process for 30 secs, speed 9 take sugar out of jug. Add nuts and process for 20 secs, speed 8.

Add cocoa powder and icing sugar, process for 20 secs, speed 8. Add the oil and process 4-5 minutes on speed 3.

This is a recipe for the Thermomix and I found I had to allow a bit longer times. It was still a bit gritty at the end but it tastes great and the kids love it. :)

RASPBERRY JAM – Lara O'Neill

600g frozen raspberries
600g raw sugar
Juice of one large lemon

Using the chopping blade, put in berries, then sugar, then lemon juice.

I then left it to stand for 5 minutes to allow juice to seep through the sugar.

Set machine at 100 degrees, speed 2, for 25 minutes. Then, speed 2, steam temperature for 5 minutes.

Allow to cool and pour into hot sterilised jars, so the jars don't crack with the hot jam.

Allow to sit in jars, lids on, overnight if possible.

600g of berries made 2 & a half large jars. You could make less quantity if you want, but use equal amount of sugar to berries, e.g., 300g berries = 300g raw sugar.

STRAWBERRY JAM - Linda Sanchez

500g chopped fresh strawberries
500g raw sugar
Juice of 1 lemon

Place all ingredients into BIKM jug with mixing blade for 20mins on 100 degrees and speed 2. Then cook for another 5mins on the steam temp on speed 2.

BLUEBERRY JAM – Lara O'Neill

500g frozen blueberries
500g raw sugar
Juice of half an orange
Juice of half a lemon

Place blueberries in jug first with chopping blade.

Add sugar then add the juices and allow them to soak thru the sugar for 5 minutes.

Set on speed 2, 100 degrees for 22mins

Set on speed 2, steam temp for 5 minutes. Do all this with the measuring lid ON or u will have a mess :-)

Allow to cool slightly then pour into freshly sterilised HOT jars. Makes 2 large size jars :-)

ENJOY!!!

MULBERRY JAM - Luisa Baum

2 kilo of sugar to 1.75k mulberries
3 tablespoons pectin (jamsetta)
Cook as for **Strawberry Jam** above.

KIWI FRUIT & BANANA JAM – Kylie Haber

350g kiwi fruit
150g banana
1tsp lemon juice
250g sugar
1tsp AGAR-AGAR (this is the setting agent from health food shops and contains no nasties).

Chop fruit &, including lemon juice place in BIKM for 7 seconds on speed 4.
Add sugar and agar-agar cook for 8 minutes on 100 degrees at speed 2.
Pour into hot rinsed jars and close immediately.

FIG & WALNUT PASTE - Gwyn Alcorn

500 g blood plum flesh inc skin (cut around the stone - cheeks off first then sides)
250 g water
Juice of ½ lemon
500 g raw sugar

Place plum pieces in jug with water and cook 7 mins 100deg speed 1 - leave MC in.
When finished, puree on speed 7 for 5 seconds

Add sugar and lemon juice and blend on speed 4 for 30 seconds

Cook 30 minutes, Steaming temperature, speed 3 - strainer basket on top of lid (to prevent splatters). With 8 minutes left on the timer, strainer basket can be removed to allow for more evaporation.

Cooking time can be extended a little (5 minutes) and this will give a thicker more solid paste.
Prepare a suitable dish to pour your paste into when ready - I use a square cake tin 18cm x 18cm - a ceramic baking tray is fine similar dimensions. The smaller the dish the thicker the paste.

Line with baking paper - mitre the corners of the paper for a good fit. Alternatively, silicone moulds are fine.

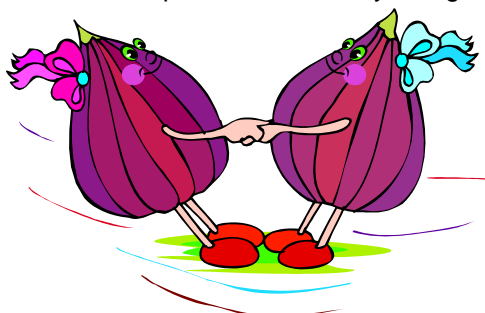
When cooking time has finished check for setting point - the paste should be looking thick and when a small amount placed on a ceramic plate gels - it is ready to pour into your chosen mould.

The plum paste will look like a ruby when it is set - if you prefer a denser pinker look, upon completion of cooking time, place mc in lid and mix at speed 8 for about 20 seconds - this whips it up and brings some air into it and makes it more opaque with a different finish.

Tip When cool and set, the paste can be cut and wrapped in food grade cello paper and given as gifts or stored in layers (use glad go between) in an air tight container in pantry.
(use hygiene gloves or sterile utensils only when handling as this is good breeding ground for bacteria)

Will keep easily for 6 months like this

Plums are plentiful right now and this is a great alternative to quince paste I just blitzed some walnuts first and then followed the recipe. I did use only 400g of sugar as that was all I had!!!



SALADS

KIM CHI SALAD - Clare Jamieson

1/4 head of cabbage
1 carrot
1/2 red capsicum
1/2 red onion
Dressing
1cm ginger
2 tblsp apple cider vinegar
2 tsp honey
1 tsp sea salt

Place half cabbage in BIKM bowl, chop 15-20seconds, speed 4. Set aside in salad bowl.
Add remainder of cabbage, carrot, capsicum and onion to Bellini bowl, 15-20seconds speed 4.
Add to salad bowl and mix well.
To make dressing add ginger, vinegar, honey and sea salt, pulse to chop ginger then mix 15seconds speed 2.
Drizzle over salad, toss to combine.
Dressing is great summer BBQ salad. Can be stored for up to a month in a jar in the fridge.

PICKLED WHITE RADISH (DAIKON) SALAD – Jelena Dakic

This is one of our favourite salads as it takes less than 2 minutes to prepare, it is delicious and very refreshing plus it aids digestion (and the 'unplanned', but welcome, benefit is that it is full of Vitamin C and folacin thus has been used in Japan for centuries due to its beneficial diuretic and decongestant properties).

3 tblsp white or cider vinegar
3 tblsp olive oil
1 large (850g) white (daikon) radish peeled, sliced into 3-4 cm rings
1 small red onion, peeled and quartered (OR same quantity of raw leek sliced into 3-4 pieces/rings)
Salt and pepper to taste
Optional: to add to the dressing
1 tablespoon caster sugar



Put the chopping blade into the bowl/jug and add radish and onion.
Chop it into approx 5mm large pieces by pressing 'pulse' repeatedly 3-4 times.
Empty the chopped radish/onion into the salad bowl, pour over the remaining ingredients and toss well to coat and your salad is ready.
This salad tastes better the longer it is allowed to marinate (ideally should be made at least 1hr in advance) and will easily keep in an airtight container for several days easily.

CARROT & BEETROOT SALAD WITH CITRUS DRESSING – Jelena Dakic

An easy salad that takes just a couple of minutes to prepare

300g raw Beetroots, peeled and cut into 3-4 cm cubes

300g raw carrots, peeled and cut into 3 cm rings

150g celery, sliced into 3-4 cm lengths

Peel of 1 small to medium orange or grapefruit

Flesh of 1/2 small to medium orange or grapefruit (cut in half)

1 tablespoon of olive oil

1 tablespoon of cider vinegar

OPTIONAL EXTRAS:

- Salt & pepper to taste

- a handful of toasted Nuts & Seeds (almonds, cashews, pine nuts, sunflower seeds) which you should roughly chop on 'pulse' setting and set aside to sprinkle over the salad.

Place orange peel in the bowl and chop by pressing 'pulse' 2 or 3 times.

Add the orange/grapefruit and 'pulse' for 2 sec

Scrape the peel down from the edges of the bowl and add the remaining ingredients (excluding nuts/seeds if you will be using them for the topping).

Chop lightly by pressing 'pulse' 3 - 4 times.

Please note that you wish to only chop (NOT blend) - i.e. ideally all vegetables should be in approx 5mm chunks.

If you chop/blend them too long you may end up with a juice instead of the salad :-)

Pour out into the bowl and sprinkle with toasted seeds/nuts.

It will keep in the fridge for a week :-)

PLEASE NOTE that there are also a couple of variations of this salad:

- You can vary this salad by mixing through baby spinach leaves once done chopping

Or

- instead of celery you can use same quantity of fetta cheese (cut into 3-4cm cubes) and also replace the orange with a lemon (as fetta does not go too well with orange :-)) and a teaspoon of mustard



BREAD & PASTRIES

WHOLEMEAL & CHIA BREAD - (adapted from Belinda Shannon's white bread recipe)

320g warm water
7g yeast
1 TBS honey
350g wholemeal flour
100 g plain flour
30 g chia bran / seeds (I used bran as I didn't have seeds)
20 g natural protein powder (not really necessary – maybe use a bit more flour if omitted)
5g bread improver
1 tsp salt
2tbs olive oil
Extra oil for greasing

Put stirring blade in bowl. (Do NOT use plastic mixing tool/butterfly)

Put warm water, honey and yeast in bowl.

Mix 5 seconds, speed 3.

Let sit for 5-10 minutes until foamy.

Put the rest of the ingredients in the bowl. Mix 10 seconds, speed 6. (This step is really important so you don't damage the machine. Do not use speed 1 at the start)

Knead for 2 minutes, speed 1.

Put a little oil in the bottom of a large bowl and empty dough into bowl.

I tipped the bowl upside down and removed the blade to help get the dough out.

Turn the dough over a few times in the bowl to coat with oil and cover the bowl with a damp tea towel.

Place in a warm spot for 45mins to double in size.

Punch the dough in the bowl then turn out onto a floured surface. Knead by hand for 1minute until returns to its original size.

Shape into a loaf shape and put into a greased loaf tin. Brush or spray the surface with a little oil and put in a warm spot for 30 minutes to double in size.

Preheat oven to 200c (I used 180c fan forced)

Cook bread for 25-30 minutes. It will sound hollow when you tap the bottom if it is ready. Turn it out immediately onto a wire rack to cool.



WHITE BREAD – Belinda Shannon

320g warm water

7g yeast

1tsp sugar

500g plain flour

5g bread improver (This ingredient is not essential, but I have been experimenting with it and have been really happy with the results. The crust turns out softer and the bread keeps a little better)

1/2tsp salt

2tbs olive oil

Extra oil for greasing

Put stirring blade in bowl. (Do NOT use plastic mixing tool/butterfly)

Put warm water, sugar and yeast in bowl.

Mix 5 seconds, speed 3.

Let sit for 5-10 minutes until foamy.

Put the rest of the ingredients in the bowl.

Mix 10 seconds, speed 6. (This step is really important so you don't damage the machine. Do not use speed 1 at the start)

Knead for 2 minutes, speed 1.

Put a little oil in the bottom of a large bowl and empty dough into bowl. I tipped the bowl upside down and removed the blade to help get the dough out.

Turn the dough over a few times in the bowl to coat with oil and cover the bowl with a damp tea towel.

Place in a warm spot for 45mins to double in size.

Punch the dough in the bowl then turn out onto a floured surface.

Knead by hand for 1minute until returns to its original size.

Shape into a loaf shape and put into a greased loaf tin. Brush or spray the surface with a little oil and put in a warm spot for 30 minutes to double in size.

Preheat oven to 200c.

Cook bread for 25-30 minutes. It will sound hollow when you tap the bottom if it is ready. Turn it out immediately onto a wire rack to cool. This dough is great for bread rolls or pizza too. It will make 2 pizza bases. It can also be frozen before the second prove.



MULTIGRAIN WHITE BREAD - Gwyn Alcorn

I used the recipe on the back of the Wallaby's Baker Flour bag and adapted it to Bellini.

500g Wallaby's Bakers Flour

6 g salt

6g bread improver

6g sugar

6g dried yeast

20g Canola Oil

315g water

Chia, Pepitas and linseed.

Add dry ingredients (except seeds) to Bellini and mix 6 sec on speed 3

Add water and oil and mix speed 6 for 20 secs

Add seeds and mix speed 4 for 20 secs

Place dough on floured bench top and knead until smooth and elastic

Place in bowl, cover and place in microwave until doubled in size (door closed but microwave not on)

Knock back and knead again for about 5 minutes until smooth. Shape and place in prepared tin

Cover and put in microwave again until doubled in size (about 25 minutes)

Spray lightly with water and cook in 200 fan forced oven for approx 25 minutes



LSA BREAD - Jodie Wiren

300 grams water

500 grams bakers flour

50 grams LSA (Linseed, Sesame, Almond Mix - can make your own)

2 tsp yeast

2 tsp salt

1 tsp sugar (Rapadura)

2 tsp bread improver

15 grams oil

Heat water temp=37 time=1 min speed=2

Add in order yeast sugar flour salt improver and oil and Mix 5 sec speed 5

Knead 6 min

Rise for 45 min

Put in tin cook from cold oven at 200 for 30mins.

You can do a knock down and double rise if you like - I usually don't bother

FOUR RYE BREAD VARIATIONS – Jelena Dakic

Common Ingredients for all 4 breads:

- 320g rye flour
- 1 tsp salt
- 1 pinch sugar
- 1 heaped tsp yeast (or 1+1/2 for 'weaker performers')
- 1 tablespoon oil

Optional ingredients (highly recommended):

- 1 heaped tblspn any milk powder
- 1 handful sesame seeds

PLUS

| Rye and Wheat flour | Rye and Wholemeal flour | Rye and Wholemeal Spelt | Spiced Rye Bread |
|---|---|---|--|
| <ul style="list-style-type: none"> • 300g plain or SR flour 1 handful of flour (for kneading) | <ul style="list-style-type: none"> • 300g Wholemeal plain or SR flour 1 handful of Wholemeal flour (for kneading) | <ul style="list-style-type: none"> • 300g Wholemeal Spelt flour • 1 handful of spelt (for kneading) | <ul style="list-style-type: none"> • 300g Wholemeal plain or SR flour • 1 handful of Wholemeal flour (for kneading) • 1 teaspoon caraway seeds • 1 teaspoon whole fennel seed, coarsely ground • 1 heaped tablespoon cocoa powder |
| <ul style="list-style-type: none"> • 350g lukewarm water | <ul style="list-style-type: none"> • 400g lukewarm water | <ul style="list-style-type: none"> • 370g lukewarm water | <ul style="list-style-type: none"> • 400g lukewarm water |



Add yeast sugar and water to the jug (water should be same temp you would use for baby's milk bottle), cover with the lid, MC in and let it 'sit' 15 min (for yeast to activate)
 Add all remaining ingredients EXCEPT for seeds and mix speed 6 for 20 sec

Mix speed 4 for 15 sec then Add sesame (and other) seeds and mix speed 4 for 15 sec

Tip into oiled dish, cover tightly with cling film and leave in warm place to rise for 60 min.

I like to leave it in the microwave which I have first heated up by boiling 1 mug of water for 60sec

Tip the dough onto kneading surface you have first dusted with flour and knead for approx 30-40 sec. If unsure how all you need to do is pull the dough edges onto the dough itself (i.e. from the edges towards the centre). Rye makes it very sticky so when all flour is incorporated I stop kneading and shape it by gently 'rolling' it into a log shape.

Score the top surface several times (approx 1cm deep) with a VERY SHARP knife (you need to cut rather than pull the dough). At least 2 long cuts will be required else your bread will 'split' while it bakes (will not alter the taste, just the appearance)

Place onto baking paper on a lightly greased baking dish, cover again lightly with cling film and leave in a warm spot for another 20 min to rise again (you may wish to turn the oven on as it needs to be pre-heated).

Turn oven on to preheat to MAX temp.

Once the dough has risen again take the cling wrap off and place into a preheated oven and reduce temp to 180deg fan forced and bake for 40 min. You will know it is done when the crust is golden, the bread will have almost doubled in size again during baking and if you tap the bottom of the loaf it will have a 'hollow' sound

Leave it on cooling rack uncovered to cool (at least 20min before cutting it) to ensure optimum crunchy crust



WHOLEMEAL, MULTIGRAIN, SPELT & WHEAT BREAD – Jelena Dakic

7g (1 tsp dry/instant yeast)
1/2 tsp sugar
1 tablespoon skim milk powder (this is
OPTIONAL and can be substituted with 100g
lukewarm milk (or left out altogether)
1 tsp cooking salt
1 tablespoon of oil
320g wholemeal spelt flour
150g mixed grains (I use equal quantities of
linseed, soy bits, Pepitas/pumpkin seed,
sunflower and sesame)
150g white flour
375g of lukewarm water (if using milk instead of
milk powder reduce this quantity by the amount
of milk used)
1 additional handful of either flour (to dust hand and work bench while kneading)



Place chopping blade into the BIKM bowl and add yeast, sugar, skim milk powder and water to the bowl, place the measuring cup ON and process for 30sec, speed 1 temp =37
When processing has stopped leave it completely COVERED in the bowl for further 7min.
Check at that point and if you see fine foam /froth like substance in the bowl it means yeast has activated and you can continue with step 2. If the mixture does not appear 'frothy' please leave it covered for another 5 min as that frothy appearance means yeast has activated
Add oil, all flour and salt and cover with the measuring cup inserted and process at speed 6 for 40 sec, temp =0

Add all seeds and grains and process for further 20 sec at speed 4, temp = 0

Empty the bowl content into a large greased metal or glass bowl, cover the top of the bowl tightly with cling wrap and leave in a warm (ideally sunny) spot for 50 min during which it will at least double (may even triple) in volume.

Dust a small area of the bench top with flour (1 handful will be enough) and empty the dough onto it and knead gently for about 1 min.

If unsure how all you need to do is pull the dough edges onto the dough itself (i.e. from the edges towards the centre).

Shape the dough into a loaf shape and place onto baking paper on a baking dish (ensuring the uneven looking side is now turned down and the visible side/top is smooth), cover again lightly with cling film and leave in a warm spot for another 20 min to rise again (you may wish to turn the oven on as it needs to be pre-heated).

Once the dough has risen again take the cling wrap off and score the top surface lightly (no more than 5mm deep) with a VERY SHARP knife (you need to cut rather than pull the dough) and at least 2 long cuts will be required else your bread will 'split' while it bakes (will not alter the taste, just the appearance)

Place the loaf into a preheated oven (190deg fan forced or 200deg if not fan forced) and bake for 25-30 min. You will know it is done when the crust is golden, the bread will have almost doubled in size again during baking and if you tap the bottom of the load it will have a 'hollow' sound

Leave it on cooling rack uncovered to cool (at least 20min before cutting it) to ensure optimum crunchy crust

CORN / POLENTA BREAD (& / OR MUFFINS) – Jelena Dakic

- 2 eggs
- 1 cup of polenta (maize) flour
- 1 cup self raising flour
- 2 cups Milk
- 1 small onion, quartered
- 1/2 cup diced Australian Fetta cheese (or any other preferred white firm cheeses EXCEPT for the Danish feta...)
- 1/4 cup oil (can be substituted with a teaspoon of oil and 1/4 cup of thickened cream or for LOW FAT VERSION buttermilk or low fat plain yoghurt)
- salt to taste
- OPTIONAL EXTRAS (use a combination of any 2)
- 1/4 cup lightly fried bacon pieces
- 1/4 cup Diced pitted kalamata olives
- 1/4 cup cooked (can be defrosted or canned) corn kernels
- 1 small deseeded red capsicum (diced finely)

1. Turn your oven to 250deg to preheat as it needs to be very hot when the bread/cupcakes are placed in it
2. Place the chopping blade into the BIKM and chop the onion by pressing 'Pulse' button twice briefly
3. Scrape down sides of the bowl add the oil and sauté for 3, min temp = 100, speed 1 and Measuring cup inserted
4. Add polenta flour and milk and cook for 10 min, temp = 9, speed 1 and Measuring cup inserted
5. Add ALL remaining ingredients (except for salt) and mix for 30 seconds speed 1
When mixed briefly taste the mixture to determine if salt required (as fetta can be salty enough to compensate for salt at times) and if needed add salt to taste (usually 1/4 teaspoon will be sufficient)
6. Check that the consistency of the mixture is the same as that of an average cake batter and if too thick add more milk (to get a cake batter consistency) and stir for a few seconds to combine.

Baking Instructions

To bake as 'muffins' pour into a well greased muffin tin, turn the temperature of the oven down to 190deg and bake on the middle rack for 15-20 min (depending on your oven strength)
To bake as a bread, I recommend lining shallow baking dish with baking paper (batter should be no thicker than the thickness of an average foccacia when poured into the dish), place in preheated oven (on the middle rack), turn temperature to 190deg for 45 min. Once baked, allow it to cool somewhat in the baking dish before slicing it (while still very hot it will be very soft - almost runny but will completely firm up as it cools). meant to be eaten warm or cold
You can easily refrigerate this bread or even freeze this bread and when defrosted pop into the microwave for 30sec and will taste exactly the same as when you have baked it.
We usually bake the double measure and freeze half (but you need to extend cooking time in BIKM by 6-7 min if doubling the quantity)

NAAN BREAD

220 g Milk
1 Egg, lightly beaten
2 tbsp Olive Oil
80 g Greek style Plain Yoghurt
2 tsp Instant Yeast
550 - 600 g Baker's Flour
1/2 tsp Baking Powder
1 tsp Sugar
1/2 tsp Salt

Preheat oven to 230°C and place heavy metal tray in oven to heat (I put foil onto the trays).
Combine milk, egg, oil, yoghurt and yeast in Bellini bowl and blend 3 Sec, Sp 7.

Warm for 3 Min. 50°C Speed 2.

Add flour, salt, sugar, baking powder to Bellini bowl. Mix on sp 5, 10 seconds.

Knead for 3 min, sp 3.

Place into a large oiled bowl, cover tightly with plastic wrap and leave to rise for 2 hours.

Knead dough on oiled bench, until smooth.

Divide dough equally (I had 8 balls). Roll out to 1/2 cm thickness.

Brush/spray with oil, (can be flavoured with garlic) and sprinkle with sesame seeds or herbs if desired.

Place on hot oven tray and cook for 10 Min, until a bit puffed and light brown on top.

CHICKEN AND ZUCCHINI PINWHEELS - Lindy Hoad

2 Sheets of puff pastry (frozen)
2 Chicken breasts, cooked and roughly chopped
2 spring onions, roughly chopped
1 large zucchini grated and set aside
2 slices of multigrain bread, torn up
1 tsp curry powder
½ cup of mayonnaise
½ tsp mixed herbs
salt and pepper to taste
Sesame seeds
1 egg lightly beaten to brush over pastry

Using Speed 5 for 10 seconds process the chicken, bread, spring onion, mayonnaise, curry powder and mixed herbs, salt and pepper and tip out into another bowl

Stir in the grated zucchini through the mixture till well combined (done outside of Bellini to keep it's shape and texture) and then spread evenly over both pastry sheets (now thawed) leaving a 2 cm gap along one end uncovered by mixture.

Slowly and evenly roll up the pasty sheet(s) encasing the mixture in the pastry and wet the pastry on the gap with a little water, pressing to sides of pastry together to seal well.

Slice into 6 or 7 slices across each roll approx. 3cm thick.

Place on baking paper lined baking tray and brush pastry with beaten egg and then sprinkle with sesame seeds.

Cook in 200 C oven for 20 -25 mins until pastry is puffed and cooked through and they look golden

BANANA BREAD – Trudy

200g brown sugar
1 tsp cinnamon
125g butter, cubed
3 large ripe bananas
2 eggs
225g self raising flour

Pre-heat oven to 180c and grease a 23cm loaf pan

Place sugar, cinnamon and butter into the bowl and mix for Time - 15 secs Speed - 4

Scrape down bowl with the spatula. Add the bananas and eggs and mix for Time - 10 secs Speed - 4

Add flour and mix for Time - 20 secs Speed - 4

Pour mixture into pan and bake for 40 minutes or until a skewer inserted into the centre comes out clean

Enjoy!!!!

CINNAMON SCROLLS – Stef Schwartz

300 g Self Raising Flour
90g Butter, cut into chunks
150 g milk
'FILLING'
120 g Butter
80 g Soft brown sugar
2 tsp cinnamon, sultanas
'ICING'
150 g white sugar
1 tbsp boiling water
(I didn't actually make the icing... tasted delish without)



Dough

Pre-heat oven to 210C (190C gas) & Prepare a baking tray with a sheet of baking paper.

Place flour and butter into mixing bowl and mix 5 sec/speed 5 until mixture resembles breadcrumbs. (You may need to do this a bit longer to get the correct consistency... maybe about 15 seconds?)

With lid set to locked position, knead 40 - 60 sec/ Interval Setting (this is a TM term... I just added the butterfly attachment) adding milk gradually through the top hole until a soft dough is formed.

Turn out dough onto baking paper and roll out dough into a rectangle approx. 25 x 40cm and 5mm thick.

Filling

Place all ingredients for filling into mixing bowl and mix 10 sec/speed 4 or until creamy mixture has formed.

Spread mixture evenly over dough rectangle, sprinkle on top as many sultanas as you desire.

Roll up dough from the long side and using a sharp knife, cut rolled up dough into 3cm pieces.

Place dough pieces, cut side up, on prepared baking tray and cook in the oven for 12 min or until golden brown. (I had to cook for a lot longer... more like 25 minutes)

Remove from oven and allow to cool while you prepare icing.

Icing

Weigh sugar in mixing bowl and mill 20 sec/speed 9 into icing sugar.

Add boiling water and mix 5 sec/speed 3 or until all sugar is incorporated and a smooth texture is achieved.

PIZZA & PASTA

PIZZA DOUGH, YEAST FREE - Yvonne Kadwell

This is a nice quick pizza dough for when you don't have any yeast - always works a treat for me! A little like scone dough.

1 1/2 cups self raising flour
2 tbsp oil
1 egg
1/4 cup water

Sift flour, make a well in the centre, and add oil, egg and water.

Turn out onto lightly greased surface, knead lightly.

Roll out to fit greased tray.

Top with your choice of toppings and cook in hot oven for 10-15 minutes until cheese is bubbling and base is crispy.

BEST & QUICKEST PIZZA - Annemaree Hargreaves

280g water
30g yeast
40g olive oil
2tbls salt
500g bakers '00' flour

Use mixing blade (blunt blade).

Place water, oil and salt in mixing bowl speed 2, temp 40.c, time 1 minute.

Add yeast and flour and mix on speed 8, time 6 sec, scrape sides.

Knead dough on speed 2 for 2 minutes.

Transfer dough to floured bowl and allow to rest on bench covered with cloth for 30 minutes.

Break into 3 balls and allow to sit for 15 minutes.

Form pizzas on floured bench then transfer to slightly oiled tray.

Cook for 5 minutes on 200-220.c.

Add topping and continue to cook for 15 minutes (depending on topping).



PIZZA DOUGH - Leah Kelly

30g fresh yeast or 1 sachet dry yeast
20g oil
2tsp Salt (Cooking or Rock)
500g bakers flour
280g water or milk

Place the 280g water/milk, yeast, oil and salt into the main bowl. Mix for 5 seconds, speed 3. Add the flour. Continue mixing for 6 seconds on speed 8 to combine. Close lid. Knead the dough for 2 minutes. Transfer the dough to a floured bowl and let dough rise to double the quantity (approx.30 minutes). Break dough into four balls and let rest again for 15 minutes. Form your pizzas and add your favourite topping. Bake in hot oven - 200 degrees to 220 degrees until cooked. Cooking time with depend on toppings used.

NOTES: Do not let the dough over-rise; keep in the fridge. If not used on the same day, knead dough again the next day for 30 seconds. This will refresh the dough. Freeze pizza dough for use at a later date by wrapping in plastic and placing in the freezer. The recipe quantity cannot be halved.

VARIATIONS:

Pizza Bianca – use good quality olive oil as a base and add rock salt to taste, oregano, rosemary, basil.

Pizza Margarita – use homemade tomato sauce and top with thinly sliced tomatoes, thinly sliced cheese and fresh basil.



INSTANT (NO YEAST) PIZZA DOUGH - Nyree Scott

375g yoghurt
440g SR Flour (or any flour can be used, including GF)
salt to taste (if you want extra salt as some yoghurts already have salt)

Add everything to the jug and process as follows:
Speed 6 for 20sec
speed 4 for 15 sec
scrape down sides of the bowl and process speed 4 for 10 sec
Roll out thinly, top and bake

PASTA DOUGH - Amanda Wright

This recipe is straight of the back of the Pasta Type "00" Plain flour box. I realised afterwards that I left the oil out when I made my pasta dough but it still worked perfectly.

250g Pasta Tipo "00" plain flour
Pinch of salt
1 tblsp extra virgin olive oil
2eggs
3 egg yolks

Place all the ingredients in jug and combine for 20 seconds on speed 6. Since I used the Bellini I allowed for an extra 10 seconds mixing time.



'NEVER FAIL' POTATO GNOCCHI – Jelena Dakic

125g instant mashed potato powder (if working with have dehydrated potato flakes 'pulse' them for few seconds to achieve powder consistency)
400g tap water
2 tablespoons of oil
1 large egg
200g plain flour
1/2 teaspoon baking powder

1. Place chopping blade into your BIKM and add instant potatoes, flour and baking powder and mix for 8sec on speed 4
2. Add water, oil and egg and process for 10 sec speed 5
3. Scrape down the sides of the bowl and process further 10 sec speed 6 until dough is formed
4. Tip out the content of the bowl onto a lightly floured surface (you may need to use a wooden spoon to help you empty the bowl as the mixture is rather sticky).
Once the content has been emptied, to get the remainder of the dough that sticks to the blades out (and avoid cutting myself in the process) I pop the BIKM bowl back onto the stand, cover and press PULSE twice briefly (that will get all the remaining dough off the blades onto the sides of the bowl and you can scrape it off easily)
5. Roll the dough into a rope like shape (approx 1cm in diameter) and cut into approx 1.5-2cm long slices/chunks
6. Flatten each piece lightly in the palm of your hand (or roll it down the back of a fork to achieve the traditional gnocchi grooves)
7. As this is in fact fresh pasta dough you will need to cook the gnocchi in a deep pot with a lot of boiling water, so make sure you use a suitable pot and boil water in it.
Once the water is boiling rapidly add gnocchi, making sure not to overcrowd the pot – they need enough room to move (depending on the size of your pot you may need to do this in 2-3 batches) and cook for no more than 3-5minutes.
NOTE: easiest way to 'time' gnocchi it to wait until they have floated to the surface and then allow them to cook another 30sec to 1 minutes (if you allow them to cook more than 1 min after they have floated to the top they will get waterlogged. Taste will not be affected but texture will as they will feel soggy...)

BREAKFAST, SNACKS AND

SIDE DISHES

POTATO PANCAKES - Amanda Codling

2 potatoes on speed 8 for approximately 8 seconds - drain them on paper towels to get rid of excess water.

Put in mixing tool, potatoes, 2 tblsp plain flour, chives, salt, pepper and 3 eggs and mix for 6 seconds on speed 3.

Cook on BBQ hot plate or frypan with olive oil until golden (like a pancake).

MCDONALD'S LIKE BUTTERMILK PANCAKE BATTER - Jelena Dakic

1 cup sugar
2 cups plain flour
1 heaped tsp baking powder
3 eggs
1/2 cup oil
1 1/2 cup buttermilk

Use the chopping blade

To the bowl add sugar, flour and baking powder and mix speed 6 for 6 sec

Add all eggs, buttermilk and oil and mix on speed 6 for 10 sec.

Scrape down the sides (flour will stick to bowl sides) and mix further on speed 6 for 10 sec

LOW FAT CRUNCHY WAFFLE BATTER - Jelena Dakic

2 eggs
2 tsp sugar
1/2 cup water
1 tsp vanilla
1/4 tsp salt
2 cups (300g) self raising flour
2 tablespoons corn flour
1/2 cup milk + 100g buttermilk + 1tsp oil (OR for full fat version use : 3/4 cup milk + 80g melted butter)

I prefer the lower fat one but both will produce lovely crispy batters

Just throw everything into the BIKM jug and blend until well combined - speed 3 for 20 sec
Scrape down sides and mix speed 5 for 20 sec (or until combined)

IMPORTANT : let the batter rest ideally for 30min (15 min is the minimum) before making waffles - that is what will help them rise and turn crunchy and golden

FLUFFY PANCAKES – Kerrie Podd

3 cups flour
3 cups milk
2 eggs
2 tblspn sugar
1-2 tblspn butter (melted)
1/2 tsp Baking powder

Place all Ingredients into bowl except flour
Process for 5-6 seconds speed 4
Add flour and process speed 6 for 6-8 seconds
Scrape down sides and process speed 4 for 3-5 secs

APPLE & OATMEAL PANCAKES (gluten and dairy free)

2 cups of gluten free rolled oats
1/3 cup brown sugar
2 teaspoons baking powder
1 tsp cinnamon
½ tsp mixed spice
2 eggs
250ml soy or coconut milk
2 apples, diced

With chopping blade in the bowl, add diced apple, cinnamon, mixed spice and sugar. Pulse a few times to chop it all up.
Add soy milk (or coconut), rolled oats, eggs and baking powder. Mix for 2 minutes on speed 7 or until mixture is well combined.
Pour mix into a frypan as per normal pancake method, and cook with your favourite non dairy spread (I use Nuttalex). Enjoy while hot with your favourite toppings. I prefer natural honey.

APPLE PIKELETS - Amy Ireland

2 cups self raising flour
2 tblsp caster sugar
1 apple, grated
2 eggs, lightly beaten
Sprinkle of cinnamon
1 1/3 cup milk
butter and icing sugar to serve

Cut up the apple and grate it with the skin on
Place all the ingredients into a bowl
some recipes you don't have to measure really well but this one you should.
Mix with a wooden spoon
Heat your electric frying pan. Spray with cooking spray. Pour small amounts of the batter into little circles. Sprinkle with cinnamon.
When bubbles appear on the top it's time to flip them over. Flip again until both sides are golden.
Freeze individually and take out as needed. Great for breakfast too.

CRUMPETS

375g Baker's flour
½ tsp caster sugar
5g dried yeast
300g milk
200g warm water
1 egg
½ tsp salt
½ tsp bi-carbonate soda

Place 1 tablespoon of the flour, the caster sugar, yeast and 100g of the milk into the BIKM bowl.

Set to mix for 5mins/ 37 degrees/ speed 2. The mixture should start to become frothy.

Add the remaining flour and milk, plus the warm water, egg and salt. Mix for 10 seconds/ speed 7 to form a thick batter. If the batter looks more like bread mix, add a little more warm water, and mix again for 5secs/ speed 7 until the consistency reaches that of a thick batter. Then, mix for a further 8 minutes/ 37 degrees/ speed 1.

Leave the mixture in the BIKM bowl to prove for about 1 hour, or until it bubbles.

Once the mixture has proved, add the bi-carb soda and gradually increase the speed to beat for 2 minutes/ speed 5.

To cook the crumpets, oil 4 egg rings and fry pan. Place the rings in the pan and heat for a minute on medium to high, then turn down the heat a little.

Pour about 1.5cm of batter into each ring and cook for 5 minutes, or until the surface has dried and is full of holes. You may need to play with the pan temperature to find the right balance between a golden base and plenty of bubbles. If the pan is too hot, the base starts to smell burnt before bubbles are formed, and if it's too cold, the surface slowly wrinkles rather than breaking into bubbles.

When ready, lift off the rings and turn the crumpets to cook on the other side for a minute, or until golden. Turn on to wire rack to cool.

Clean the rings, oil the pan again and repeat the process.

Serve with butter and favourite topping.



FRUIT & NUTS OATS (PORRIDGE) – Jelena Dakic

(Yummy, fruity and nutty with no artificial flavourings - makes up a 2L batch)

1 handful of dried apricots (to me they are 'a must' as the smell of them cooking makes this dish irresistible)

1 handful of mixed dried fruit (raisins, sultanas, mango, etc... whatever your hearts desires or you can find cheaply at the local supermarket)

1 handful of whole almonds (or hazelnuts or walnuts or whatever is your favourite desert nut)

1 heaped tablespoon of coconut

500ml of Cooking (or microwavable) Oats (no need for the expensive processed ones as you will mill them in the Bellini)

Approx 750ml - 1L of water

OPTIONAL

Milk to taste

Also, obviously you can chose your favourite dried fruits and need not stick to the ones we use
Please NOTE:

If the measurements seem unclear or not specific enough please read the whole recipe and you will understand how we have worked these quantities out - as you do not need scales or measuring cups for this one at all



1. Place the chopping blade into the BIKM bowl and add the dried fruit (you will know that you have the right quantity when they come up close to the 500ml mark on the side of the bowl - do not go over it) and process by pressing 'PULSE' and holding it down for 3 seconds (literally just hold down the pulse button, count to 3 and then let go of the pulse button).

The result will be coarsely chopped/diced fruit.

If your household is NOT into dried fruit you can simply process another few seconds and this will completely dice the fruit which will become invisible in the end product (flavour will be there but there will be no 'chewiness' thus kiddies will not have a clue it is there)

2. Add the nuts, coconut and oats to the bowl (you will know the correct quantity of Oats has been added if the mixture is now reaching the 1L mark on the side of the bowl or is going just over it) and process by pressing 'PULSE' and holding it down for 4 seconds - the result will be even finer fruit & oats and coarsely chopped nuts.

Again, if you are trying to 'hide the nuts' from fussy kids - just process for 6 seconds (instead of 3) and all will be very fine

3. Add tap water until you fill the bowl to just UNDER the 2L mark (please do not overfill the bowl - do not exceed the 2L mark)

4. Place the Measuring Cup into the lid and cook at 100degrees, speed 2 for 15 minutes.

When the cooking time runs out please do not worry if it seems runny / a tad watery as within a few minutes it will have thickened

5. As soon as it is done cooking pour out into the serving dish (or into a container where you will store it) and rinse the cooking bowl. Do not let it sit in the bowl for more than 1-2 minutes as it thickens VERY quickly and you will find that wash up is more difficult when it thickens as it just sticks to everything

Please note that you can, once cooked, add a cupful or two of milk to it (if you like your Oats runnier and with milk) but since we have started cooking this we have found that we do not need milk - tastes good enough without it.

You can also refrigerate these oats for a few days in an airtight container and just reheat in the microwave when you wish to eat.

HOMEMADE INSTANT PORRIDGE MIX - Jennifer Inky Hodge

Makes 8 single serve meals

2 Tbsp nuts (we used macadamia) or you could substitute dried apple

3 cups of Rolled Oats (I used Coles brand)

1 cup of desiccated coconut (you'll hardly taste it)

1 tbsp of Brown sugar (personally I'd like a little more but I LOVE sweet things!)

1 tbsp Flax Meal (personal preference for my kids :-)

1 ½ cups of Milk Powder (you can use more if you like it milky)

1 tbsp of Cinnamon (or 2 tbsp of Milo)

Use chopping blade, add nuts to the jug and mill speed 6 for 10 seconds

Add all other ingredients and process for 20 seconds on speed 5

Scrape down the sides of the jug and process 15 seconds on speed 6 (or even 7) until everything has been milled finely

We put 2/3 cup of mixture into snack size zip lock bags (this made 8), make sure you label them with the following:

To eat - Add 2/3 cup of water to 2/3 cup of mixture in a bowl and cook in microwave for 1 minute. My kids like to add a little jam (also made in the Bellini) from a squeezezy bottle when it's cooked :-)

BIRCHER MUSLI - Tracey Evans Alexis

Should be the day/night before and it keeps in the fridge beautifully for a few days...if it lasts that long ☐

1 cup milk

1 cup juice (whatever you have, apple, orange...)

100g natural yoghurt

1/2 cup sultanas

3 cups rolled oats (not the quick oats)

2 apples (core removed) - any kind

1 cup dried apricots

1 cup dried dates

1/2 cup almonds or other unsalted nuts

Note: I often use a seed mix in place of the nuts. If I do, I add them in the 2nd step as they don't need chopping.

Place the above ingredients in the jug. SP6 for 5 secs or until chopped.

Add all remaining ingredients and mix on SP2 for 10 - 20 seconds, just until all blended.

Place in a sealed container in the fridge overnight. Thin out with extra milk if required when ready to eat.

COOKING FRANKFURTERS - Diana Maddigan

Packet of frankfurters

Hot water

10 frankfurters in hot water for 15 mins at 100 degrees, speed 3.

Perfectly cooked frankfurters for the kids hotdogs - only 1 split :-)

CORN & BACON MUFFINS

6 pieces of bacon
1 cup tinned sweet corn or fresh which has been cooked until tender
Small red onion
175g/6oz fine cornmeal
125g/4oz gluten-free flour
2 teaspoons gluten free baking powder
2oz tasty cheese
A good splash of vegetable oil
200mls/7oz milk
2 eggs

Chop bacon and onion and place in jug with teaspoon of oil. Cook at speed 1, with heat at 100 degrees for 2mins.

Add all other ingredients and mix together at speed 1 until all is combined (approximately 20 seconds).

Bake in preheated oven at 220 degrees Celsius for 15-20 minutes or until golden.

ZUCCHINI AND CORN MUFFINS - Sam Gray

1 small zucchini
1/2 cup grated cheese (you could do this first in e Bellini)
1 small can creamed corn (185g)
1 small can corn kernels(125g)
2 cups SR Flour
50mls olive oil
1 egg
1 cup milk

Pulse zucchini chunks (I pulsed mine twice for a couple of seconds)

Add in all remaining ingredients (except corn kernels)

Mix on Speed 4 for 15-20 seconds. I added the corn kernels in the last 6 seconds through the MC.

Scrape down sides and Pour into greased mini muffin trays

Bake on 180 for 20 mins

* for variations add ham, spinach, feta

MASHED POTATO – Lara O’Neill

750g potatoes
500g water
170g milk
40g butter
Salt and pepper to taste

Place water in the machine with the mixing blade, speed 1, 100 degrees, and 5 minutes.

Then, add potatoes cut in half or quarters depending on potato size, I used Dutch creams. Speed 1, 100 degrees, 15 minutes.

Drain out the water (careful, it will be VERRRYYYY HOT!) and add the mixing tool.

Add butter, milk, salt and pepper and blend on speed 4 for 30 seconds.

MASHING POTATOS for firmer / dryer texture – Jelena Dakic

Cook potatoes as suggested in insert steaming basket (as Bellini's official Recipe book) OR for a larger quantity cube potatoes and cook them on the stove

STEP 1 : Drain potatoes and add to the BIKM Jug with either blade inserted and mash on speed 2 for 30 seconds. IF you use butter with your mash add butter before you start to process BUT add no liquids

STEP 2 : Take the lid off and check consistency and dryness. Add salt and pepper to taste AND if using milk add a small 'splash' only OR if making butterless mash add plain or Greek yoghurt and process on speed 3 for another 15 seconds.

Check the texture of your potatoes and they may be done at this point. If not continue to blend on speed 3 in 10second intervals until you are happy with the texture

IF you are in a rush and not wanting to blend on low speed you can use speed 5 or 6 BUT only ever use it for 3-4 seconds at a time as there is a matter of seconds difference between making them 'mashed' and paste like on high speeds.

STEAMING RICE TO PERFECTION – Jelena Dakic

ANY WHITE RICE

Add 1L of water to the bowl/jug, put the insert steaming basket into the bowl and add rice to it (no more than 350-400g). Cover and put the measuring cup in (lock it) and set time to 18-20 min, sped to 3 and temperature to ST (one level above 100deg)

When done cooking (timer goes off) take the basket out and tip it out into the serving dish so that the rice which was on top of the basket is now on the bottom of the pile/dish and what was on the bottom of the basket is now on top and cover. Even though rice that was on top of the basket will appear dry-ish and what was on the bottom may appear soggy but do not let it worry you. Just let it sit covered in the serving dish for 3-5 min and then fluff with a fork and serve

The 3-5 min covered 'resting time' allows moisture to re-distribute and all grains will be perfect evenly cooked and moist even if they did not seem that way when the timer went off :-)

ANY BROWN RICE

Add insert basket into the Bowl/Jug, put the rice into the basket (ideally more than 350g) and then pour in tap water until it has covered the rice by 1cm. You will get a nicer flavour to add in a teaspoon of vegetable stock powder at this point but this is not essential.

Cover and put the measuring cup in (lock it) and set time to 25 min, sped to 3 and temperature to ST (one level above 100deg)

When the timer goes off follow same steps as described for WHITE rice above(ie tip into serving dish, cover and let it sit for 3-5 min before fluffing and serving)

BASIC CREAMY POLENTA – Jelena Dakic

1L milk (or favourite stock) **

1 + 1/3 cup polenta flour **

1 tablespoon oil

Salt to taste

*** Use liquid to polenta ratio as stated on packaging as some flours can be more absorbent than others*

Add the liquid, salt and oil into the jug and heat for 5 min on speed 3 temp = 90 (for milk) or temp=100 (for stock). Need to stay under 100 for milk so it would not boil over

Set the cooking time for another 10 min, 90deg, speed = 3 and press Start

When it starts cooking add the polenta through the opening on the lid and just let it cook

When the timer goes off you need to check that it is well cooked (ie that there are no grains left and if for some reason there are grains just continue cooking same speed and temperature for another 2 min

Favourite Sunday brekkie at our house when with 1 cup of cubed fetta added to cooked polenta (mixed 30 sec speed 2)

CORN & ZUCHINNI FRITTERS – Amy Ireland

1 zucchini, grated
1 400g can corn
1.5 cup self raising flour
2 eggs
1 cup milk

Mix together and cook in the same way as pikelets in the previous recipe.

ASPARAGUS AND CORN FRITTERS - Luisa Baum

1 garlic clove, peeled and cut in ¼'s
4 stems spring onion, top part removed, cut into 3
1 tblspns oil
2 bunches asparagus, woody ends removed and par boiled, cut into 3
1 can creamed corn 410 g
1 ½ cups SR flour
1 teaspoon baking powder
1 or 2 eggs
A handful of finely grated tasty cheese (I had finely grated mozzarella)
salt and pepper to taste.

Pulse garlic and spring onions 2 or 3 times, scrape down bowl, add oil, cook on 100, speed 1 for 2 minutes, scrape down bowl, cook further 1 minute.

Add asparagus to bowl, pulse twice, check for size (to your liking)
scrape down bowl.

Add creamed corn, SR flour, baking powder and 1 egg

Mix 30 seconds on speed one, scrape down bowl, mix further 30 seconds on speed 1. Add 2nd egg if mixture is too thick.

Add grated cheese and salt and pepper if desired, pulse until blended.

Heat a flat bottomed frypan over medium high heat, add oil.

When oil is hot, drop large spoonfuls of the batter into the pan, turn when the batter has firmed up.

Serve with chilli and onion jam or sweet chilli sauce, chutney or even tomato sauce.

Makes approx 30 large spoon sized fritters

ZUCCHINI SLICE

1 onion, quartered
3 rashers bacon, rind removed and roughly chopped
1 tsp curry powder
40g olive oil
4 zucchinis, cubed
1 carrot, peeled and cubed
75g tasty cheese, shredded
5 eggs
60g self raising flour
Salt and pepper to taste

Pre-heat oven to 180°C.

Place onion and bacon into the bowl, process for 10seconds on speed7.

Scrape down sides of the bowl add curry powder and oil. Sauté for 1 minute at temperature 100°C on speed 1

Place zucchini and carrot into the bowl and process for 15 seconds on speed 6.

Add cheese, eggs and flour. Season to taste. Blend for 10 seconds on speed 4.

Pour mixture into a lined baking tray.

Bake in the centre shelf of the oven for 40-45 minutes.

ZUCCHINI FRITTERS – Jelena Dakic

4 large zucchini (sliced into approx 2cm rings)
1 to 3 large cloves of garlic (please see Note on bottom of recipe)
1 large onion (quartered)
2 large eggs
Approx 1 cup of flour (may need more if batter too runny)
½ tsp salt (or to taste)
¼ tsp pepper (or to taste)
A small 'splash' of milk (only if batter appears too dense after all ingredients are combined)

Blend garlic and onion (speed 5 for 10 seconds, scrape down and repeat)
Add zucchini rings (will fill the bowl to 2L mark) and blend speed 5 for 15 seconds
Scrape down and blend speed 5 again for 10 sec so that everything is evenly processed
Add eggs, flour, salt and pepper and process 15 sec speed 4
Scrape down and ONLY if batter appears too thick add a tiny splash of milk and process speed 4 for 8 second to combine. If batter appears to be of a cake batter like consistency no need for milk or further blending

I just fried them on medium heat a non stick pan that I sprayed some oil - kind of like you would pancakes / hot cakes and served with a dollop of Greek Yoghurt

NOTE: 3 cloves of garlic will make it very garlicky as what prompted me to make this is wanting to make a taste that served with yoghurt will mimic Tzatziki dip BUT if you do not want to feel garlic use just 1 clove



STOCK & SOUPS

CHICKEN STOCK PASTE – Kylie

300g chicken (recipe says legs but I used thigh)
200g mixed white veg cut into pieces (leek, onion, garlic, celery)
4 sprigs of fresh herbs (thyme, rosemary, parsley)
150g coarse sea salt
100g white wine
1 bay leaf
1 clove
5 coriander seeds

Mince up 300g of raw chicken 5 sec/speed 7 – set aside.

Chop veggies & herbs 10 sec/speed 5.

Then add remaining ingredients, take of measuring cup and put on the simmering basket and cook for 25 min/speed 2/steam temp

Once cooked replace measuring cup and blend 1 min, speed 10. I put a tea towel around the measuring cup when blending hot mixture.

Store in a clean sealed jar and meant to last several months. Use 1 tsp in 500g water for chicken stock.

VEGETABLE STOCK – Susan

200g Celery, roughly chopped
2 Carrots, roughly cut
1 Onion, peeled and halved
1 Tomato, halved
1 Zucchini, roughly cut
1 clove Garlic
1 Bay Leaf
Few leaves – Basil, Sage and Rosemary
1 bunch Parsley
150g Rock Salt
1 Tablespoon Oil

Insert chopping blade- place all vegetables in bowl and chop - 10 seconds – Speed 7

Add salt and oil then cook for 20 mins – Speed 1 – ST temp – cap on loosely – this may splutter over sides, beware that this will be hot.

Thoroughly mix after cooking 1 min – Speed 9

Note – the salt used in this recipe is designed to preserve it. If you reduce the salt the shelf life will reduce accordingly. Using the quantity of salt stated in this recipe it can last up to 3 months stored in a glass jar in the fridge.

EASY POTATO & LEEK SOUP – Jelena Dakic

1/4 cup cooking oil
1 small onion, quartered
2 large garlic cloves halved
5 medium peeled Desiree, pink eye or Pontiac potatoes, cut into cubes (approx 3cm in size)
2 leeks, pale section only, washed, cut into approx 4-5cm long chunks (small enough to fit into the opening on the lid)
1/2 cup either sour or thickened cream
Pinch of salt
Pepper to taste
4-5 cups of water
Pinch of vegetable or chicken stock powder

Insert chopping blade into the bowl and pour in leeks, onion and garlic into the bowl.
Cover the bowl and chop the ingredients roughly by pressing 'pulse' button 3 - 4 times.
Scrape down the sides and pour in the oil.
Cook for 3 minutes on 100 degrees speed 1.
Add potatoes, stock, salt and pepper into the bowl and pour in the water (enough to just cover the potatoes).
Cook for 20 minutes on 100 degrees speed 1
Add your cream/sour cream and allow to cool (uncovered) for 5 - 10 minutes before you cover it again and blend to desired consistency.

Note: please make sure opening on the bowl is covered during all cooking time as well as during the blending process.
Also, while blending hold a kitchen towel the plastic cover/lid insert to ensure no hot soup splashes out onto your hands.

PUMPKIN SOUP - Samantha Bagg

1 onion quartered
2 cloves of garlic peeled
1tsp oil
1 small/med butternut pumpkin peeled and chopped into chunks
300-400ml water
2 tsp chicken or veg stock and 1/3 cup cream

Put onion and garlic in bowl speed 5 for 10 seconds
Scrap down bowl add oil and cook for 2mins speed 1 100deg
Add pumpkin, water and stock cook with lid off speed 1 30min 90deg
Check that it's cooked you may need more water.
Let cool with lid off for 10-20 mins
Add cream and Purée on speed 5 for 1-2mins

ROASTED TOMATO & ZUCCHINI SOUP – Ba Kelly

This is a very mild tomato soup, so will be enjoyed by all ages. Suggest adding a dash of Tabasco (or similar) for the more adventurous.

10 Roma tomatoes, cut in halves
1/2 zucchini, cut into medium slices
1 onion
2 cups of chicken stock
2 Tbsp cream or other substitute
Salt, pepper and olive oil as required to taste

Pre-heat oven to 180C (yes, you'll need to use an appliance other than the Bellini!)
Place tomato halves and zucchini slices on a baking tray (foil-lined if not non-stick).
Drizzle with olive oil and season with salt and pepper.
Roast in oven for 25 mins or until lightly browned. Remove and set aside to cool while continuing recipe.

Place onion in Bellini and blitz on Speed 4 for 5-7 seconds, using chopping blade.

Add 20g of olive oil and sauté on 100C for 3 mins on Speed 1.

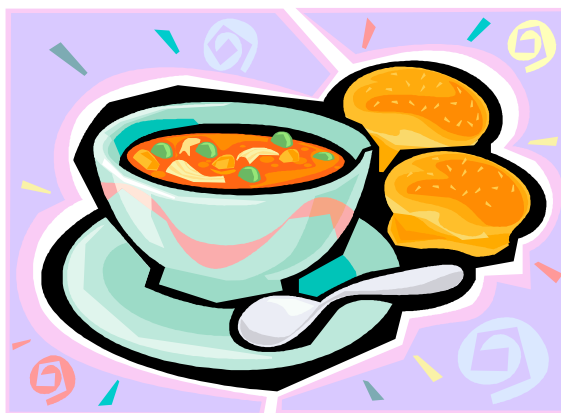
Add roasted tomatoes and zucchini and chicken stock.

Cook on 100C for 7 minutes on Speed 1. Note: I tilted my measuring cup so the hole was partially covered - this prevented splatter, but didn't stop steam escaping.

Once cooked, place measuring cup properly in hole and blitz the whole dish for 20 seconds on Speed 9 until soup is super smooth (I actually left it a little bit more texturised for our tastes).

Add cream or substitute and combine on Speed 4 for a few seconds.

Adjust seasoning as required.



VEGETABLE & COCONUT LAKSA STYLE SOUP – Jelena Dakic

2 cans (800ml) reduced fat coconut cream
2 tablespoons of oil
1 large onion, quartered
2 small carrots sliced into thin rings (less than 5mm thickness)
1/2 cup frozen sliced beans
1/2 cup frozen corn kernels
2-3cm piece of ginger (peeled and cut into 6-8 pieces) – equivalent to 2 tablespoons
10 cloves garlic, halved
1 heaped tsp cumin seeds
1 heaped tsp mustard seeds
1 heaped tsp fenugreek seeds
1 heaped tsp coriander seeds
1 heaped tsp of cardamom seeds (pls discard the peel/shell)
1 tsp hot mustard powder
1 heaped tablespoon vegetable stock powder
OPTIONAL ingredients
2 – 4 small chillies (deseed for milder flavour)
2 medium potatoes diced into approx 5mm cubes OR
1/2 cup diced pumpkin (no larger than 1cm cubes) OR
500gm of diced chicken or fish (3-4cm cubes for fish and less than 2cm cubes for chicken)

Insert Chopping blade into BIKM, add all dried spices and roast on temp=100, speed=1 for 1min 30sec with Measuring Cup OFF.

Uncover and allow to cool for 2 min and blend for 30 sec speed 8.

Scrape down the sides of the bowl, add garlic, ginger, onion and if you are using chilli add that too and blend for 30 sec speed 8.

Scrape down sides of the bowl, add oil and vegetable stock powder and blend on speed 8 further 10 sec.

Scrape down sides of the bowl and cook for 6 min, speed 1, temp = 100 deg

Add ALL remaining vegetables, coconut cream and cook for 30 min, speed 1, temp = 100 deg with Measuring cup Inserted (insert Measuring cup 'upside down' to avoid rattling as the steam builds up)

Serve hot with freshly cooked rice, Couscous, roti bread or can even be served with any crusty sourdough type bread...



NOTES:

If you are using fish or chicken add 5 minutes into step 5 (i.e. allow the mixture to cook for 5 min before you add protein) and extend cooking time by 5 min.

This is a versatile recipe that can be made hot or mild and also can be used as a Laksa type soup, served over rice or even have fish or meat added to it. As this is spicy (pls note spicy does not mean 'chilli type' hot) to make it milder you can use spices as listed below with a double quantity of coconut cream (or halve the spice quantities).

PRAWN & CHICKEN LAKSA

'PASTE'

25g lemon grass
1 tsp turmeric
1 large onion, quartered
1 tsp cumin seeds
4 clove garlic
2 tsp coriander, leaves & stalks
8 macadamia nuts
2 tsp shrimp paste
1 small red chilli, to taste
50g coconut milk
1 tsp curry powder
20g butter or ghee
25g fresh ginger, peeled and halved

'SAUCE'

400g can coconut milk
150-200g prawns, shelled
150g chicken stock, or water
80-100g chicken, small cubes with chicken stock cube
2 tsp brown sugar
8 kaffir lime leaves, split or 2 tsp fish sauce
1 tsp of leaves from jar/tin
2 tsp lime juice

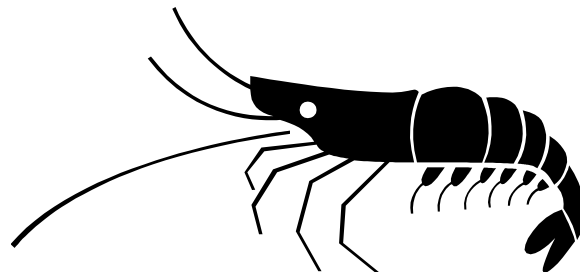
Bok Choy,

2 small whole pieces, salt to taste roughly chopped

'NOODLES'

300g fresh egg noodles
100g dried rice noodles-

Place all paste ingredients except butter into Main Bowl and grind for 10 sec speed 7-Scrape down sides of bowl with spatula and mix for 10 sec speed 7-Scrape down sides again and also remove any paste from inside of the lid.-Add the butter and cook for 8 min 100°C speed 1.-Add the sauce ingredients except the Bok Choy, prawns and chicken Cook for 15 min 100°C speed 1.-Add cubed chicken and roughly chopped Bok Choy and cook for 7 min 100°C speed 1.-Place noodles in separate large bowls and cover with boiling water, then cover the bowl. You can increase/reduce the quantity of noodles depending on how many you prefer.-Check to see if the chicken is almost cooked. Add prawns into Main Bowl and cook for 4-5 min 100°C speed 1.-Transfer Laksa to a large covered serving bowl or warming dish. Stir noodles with fork and place noodles into 4 medium or 6 small serving dishes.-Add the cooked Laksa and sprinkle bean sprouts and coriander on top.



MAIN MEAL IDEAS

STUFFED MUSHROOMS - Clare Jamieson

1 Clove garlic
6 walnuts
2 spring onion
1 tomato
1 capsicum
Few leaves basil
2 tblsp spoon bread crumbs
Parmesan (as much as you like)
Mushrooms to stuff

Chop garlic, walnuts, spring onion and process speed 6 for 5 secs
Sauté 100deg sp1 3mins
Add rest of ingredients and process speed 5, 5 secs. If needed give a quick pulse so everything is a fine consistency
Remove mushroom stems and spoon in mixture, bake in oven for approx 25mins at 180deg
This amount of stuffing made 8 small field mushrooms.
Enjoy



CHOLE CHAAT AKA CHICKPEA CURRY - Amy Ireland

2 tblspn oil
1/2 onion
1 garlic clove
1 tspn ground coriander
1 tspn ground cumin
1/4 tspn ground turmeric
1 tspn garam masala
2cm piece of ginger
200g tin chopped tomatoes (I used fresh tomatoes, halved and quickly chopped before cooking tonight and they were lovely)
2 tblspn veggie stock concentrate
600g tinned chickpeas, drained

Put onion and garlic into jug and chop on sp 6 for 5 seconds, scrape down bowl and pulse once or twice to finish chopping
Put oil into jug and cook on sp 2, temp 100 for approx 4 mins (I stopped it halfway to give it a stir and make sure it wasn't catching too much. If onion isn't a golden colour, cook for longer.)
Add spices and fry off for 40 secs on temp 90.
Add tomatoes and do a quick chop sp 5 10 second, or until roughly chopped.
Add in ginger and veggie stock and then cook on sp 1, temp 90 for 5 mins.
Add in 1/4 of chickpeas and pulse twice.
Add in remaining chickpeas and cook for 8 mins on temp 90 sp 1.
Garnish with fresh coriander and serve with steamed rice and naan

FELAFELS

1/2 onion peeled and quartered
2 cloves garlic
400g can of Chick peas, drained
2 tbsp fresh parsley
2 fresh chillies, deseeded (optional)
2 tbsp breadcrumbs
2 tbsp plain flour
1 tsp ground cumin
Salt and pepper to taste

Pre-heat oven to 180°C.

Place onion, garlic, chick peas, parsley, breadcrumbs, flour and cumin into the bowl.

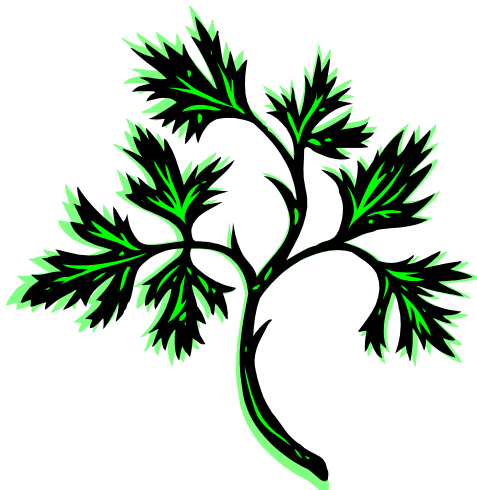
Process using the pulse function 5 times.

Add salt, pepper and optional chillies roughly cut and blend for Time: 30 seconds Speed: 4

Shape mixture into golf ball size pieces, slightly flattened.

Transfer onto a baking tray lined with paper. Brush both sides with oil and bake for Time: 40-45 minutes, turning half way through.

PLEASE NOTE: To avoid dry felafels, brush them with oil when turning them half way through cooking.



LOW FAT LENTIL BURGERS - Roberta Clay

1 cup lentils of choice
1 cup Brown rice
1.5 cups oatmeal
4 cups water
1.5 cups carrots grated
1 onion finely chopped
2 garlic cloves crushed
1 tsp salt

Cook lentils and rice in jug with the water until cooked, approx 45 mins 100 speed 1

Mix other ingredients into rice, shape into patties and cook approx 6 mins until nicely browned.

PUMPKIN & BACON RISOTTO – Lara O’Neill

350g Butternut Pumpkin
500g water
40g Parmesan cheese, more if you want a sharper taste
1 onion, chopped
2 cloves garlic, peeled
150g diced bacon, rind removed
375g Arborio rice
1 ltr chicken stock
50g olive oil
50g butter

Place water into BIKM jug, attach cooking basket & add the pumpkin. Cook for 15 minutes, or until tender, on speed one at 100 degrees. Empty into a bowl & set aside for later use & empty the water from the jug.

Using chopping blade, pulse cheese four times, then grind for 10 seconds on speed 7.

Transfer into a bowl for later use.

Put onion & garlic into jug and chop for 10 seconds on speed 7.

Change from chopping blade to mixing blade & scrape down the bowl, add oil & bacon & cook for 3 minutes on speed 2 at 100 degrees.

Add rice & cook for 2 minutes, speed 2, 100 degrees.

Add stock & pumpkin & cook for 25 minutes at 90 degrees on speed 2.

Season with salt & pepper, add parmesan & butter & mix together on speed 2 for one minute.

HONEY BAKED PUMPKIN, CHICKEN & PANCETTA RISOTTO - Lana Shepherd

approx 400g of roasted pumpkin diced in 2cm
250g chicken thigh cubed
200g Arborio rice
4 slices of pancetta cut in strips
1 onion quartered
3 cloves of garlic
1 stem of celery chopped to 3cm lengths
¼ cup of peas
¼ cup of corn
100ml white wine
400ml chicken stock,
1 tblspn Vegeta stock powder
1 handful of Parmesan
1 tablespoon honey
3 tblspns butter
Salt & Pepper to taste
Some olive oil for cooking

Before you start cooking in the Bellini start roasting the diced pumpkin ensuring to first lightly coat with oil, liberally salt and pepper it then pop into preheated oven and roast for 15min 220 degrees

After 15 min drizzle pumpkin with honey then pop back into oven for another 15min

Meanwhile in Bellini, I add into the jug onion, garlic, celery and chop for 7 sec speed 5

Scrape down side add 1 tablespoon oil 1 tablespoon butter and cook for 5 min, 100 temp, speed 1 (I don't change blades and I leave measuring cup in through the cooking process)

Add pancetta and chicken thigh cubed and cook for 5min, 100 temp, speed 1

Scrape down sides and add rice and cook for 2 min, 100 degrees, speed 1

Add 100ml white wine and cook 1 min, 100 degrees, speed 1

Scrape down sides, add chicken stock, Vegeta stock powder and half of the cooked pumpkin cubes and cook for 15 min, 100 degrees, speed 1

5 min before the time ends, remove measuring cup from the lid and add peas and corn

When timer ends, keep the lid on for 7 min then open lid add 2 tblspns butter and handful of Parmesan and remainder of pumpkin and cook on 100 degrees, speed 1 for 2 min

ZUCCHINI & BACON PASTA - Kelly Robinson

1 small onion
1 clove garlic
3-4 rashers bacon (chopped/diced)
1-2 medium sized zucchini
Lactose Free Cream
Parmesan Cheese
Cooked pasta

I peeled the zucchini (so the kids couldn't see the 'green bits') and blitzed it in Bella (using pulse).

Place the zucchini in separate bowl.

Blitz onion & garlic and then add olive oil and fry off in Bella.

Add the bacon and let cook through in Bella. Add zucchini and cook for 8 minutes.

Add cream and let boil for 5-8 minutes. Add parmesan cheese and let melt through.

Add zucchini sauce to the drained pasta and stir through. Serve and top with extra parmesan if required.



LOW FAT TOMATO AND TUNA RISOTTO - Rebecca

1 onion
1 clove of garlic
Dash of olive oil
350g rice
1 table spoon of veg stock powder
1L of water (More water can be added if it seems to dry)
1 tin of diced tomato or 4 fresh tomatoes
1 large tin of tuna in brine
30g grated parmesan
Torn Fresh basil to serve

Cut onion into quarters

Place onion and garlic in bowl speed 5 for 3 seconds

Scrape down sides and add oil speed 1, temp 100, for 4 mins

Add rice speed 1, temp 100 for 1 min

Add water and stock powder cook on speed 1 temp 100 for 15 mins

After that time open lid place tomato and tuna in and continue to cook speed 1 temp 100 for 5 mins

In the last min put Parmesan to stir thru

Place in heat retaining bowl for 5 mins before serving stir thru basil

PRAWN AND CHICKPEA CURRY

(serves 4 and has 459cal per serve including 1/2 cup of cooked basmati rice)

2 tspn olive oil
1 brown onion, peeled and quartered
1 tblspn ground cumin
1 tblspn ground coriander
1 tspn ground cardamom
2 tspn ground cinnamon
1/2 tspn chilli powder
4 cloves of garlic, peeled
thumb size piece of ginger, peeled
1/4 bunch coriander stems, washed
440g can diced tomatoes
375g can Carnation Light and Creamy coconut flavoured evaporated milk
1 tblspn of veggie stock concentrate or 1 stock cube or half cup stock
150g snow peas, trimmed
300g of raw peeled prawns, tail on (or off if you prefer)
400g tin chickpeas, rinsed and drained
2 cups cooked basmati rice to serve (cook this while curry is cooking)
Coriander leaves to serve

Put olive oil, onion, garlic, ginger and coriander stems into jug and process on sp 6 for about 15 seconds or until you have a paste (I added a little bit of water and it processed down better that way).

BASIC TUNA MORNAY (pasta optional) – Fran Beard

1 clove garlic
1 onion quartered
50g butter
50g plain flour
500g milk
80g cheese
1 tsp mustard (optional)
1 cup peas (frozen)
1 cup corn kernels (frozen)
425g tin of tuna,
Drained, 300g pasta

Chop garlic and onion for 2 seconds on speed 7.

Sautee garlic and onion, ST temp, speed 1 for 2 minutes. (I used temp 100 degrees). Add butter, flour, milk, cheese and mustard (if using). Cook for 7 minutes at 90 degrees on speed 3.

Add in a large tin of tuna, peas, corn and pasta (if using). Cook for 10-12 minutes at 100 degrees, speed soft on reverse. If using pasta cook for 15-17 minutes.

I used the chopping blade throughout the recipe, no butterfly blade at all. Cut the cheese into 1 cm cubes and threw it in.

STEAMED SALMON FILLETS WITH AN EASY RICE SALAD – Jelena Dakic

This whole dish takes less than 30 min to prep and cook and will result in a solid dinner, enough rice salad for another meal and a Red Capsicum & Sundried Tomato Dip.

- 2-4 medium salmon fillets (either skinned or scales removed)
- 200-400g basmati (or long grain rice). Actual quantity depending on how much salad you wish to make - 400g will result in a salad quantity sufficient to completely fill a 2L container)
- 900g water (for steaming only)
- 1 large onion (quartered)
- 2 medium carrots (cut into 2-3cm rings)
- couple of sticks of celery (cut into 3-4cm lengths)
- a handful of each frozen corn and frozen peas (or you can substitute them by same quantities of canned in which case you will not be steaming them)
- 120-150g of the Chunky Capsicum & Sundried Tomato Dip (recipe already posted on Bellini's 'FB notes' page and you need to refer to that recipe for the ingredients) – it is approximately half to two thirds of the quantity made in the dip recipe
- one quarter of a cup of oil (can use less – add to own taste once salad assembled)
- handful of roasted cashews, pine nuts or sunflower seeds (as salad topping)
- salt and pepper to taste

To prepare this whole meal in the shortest time possible I suggest you do everything in this order:

Steam rice, fish, corn and peas 1st,

While they steam prepare ingredients for the dip and peel/chop veggies

Once rice has been steamed, just empty the water from the jug, prepare the dip and after you have made the dip (and emptied the bowl) process the remaining veg (no need to wash up in between).

STEAMING (Step 1)

- Rinse the rice under the tap (we use basmati but long grain will do just as well) and pour into the steamer insert/basket
- Place the basket into the cooking bowl/jug and pour water over it and secure the lid
- Into the external steamer dish, into the bottom level (deeper dish) pour the corn and peas; place the 2nd level (the tray) on top of it and place some baking paper onto the tray. Onto the baking paper place your salmon fillets (skin side down) and season it with salt and / or pepper if you wish
- Please steamer dish in position (on top of the cooking bowl/jug and cover it with the clear lid
- Cook for 18-20 minutes, temperature 110degrees (ST setting), speed 3 (how long you cook will depend on the thickness of your salmon. Rice will be done after 18min but 2 extra minutes will not harm it
- Once cooked remove the steamer dish:
- place Salmon fillets onto a plate and lightly cover to keep warm
- tip out the peas and corn into a dish you will use to assemble your rice salad
- tip out the rice over the peas and corn and cover

Please note that I usually find that the rice on the very top of the steamer basket to be somewhat dry to touch (and you may think it has not been cooked) but I empty the rice into the salad bowl 'upside down' i.e. so that rice which was on top during cooking is now on the bottom and you will find that the 2 min it takes to prepare the remaining ingredients are enough for this rice to now absorb moisture from other ingredients and finish cooking

SALAD DRESSING (Step 2)

- Empty the rice water from the bowl/jug and prepare the Red Capsicum & Sundried Tomato Dip (recipe provided separately in 'Dips' section)
- Pour half of the dip onto the cooked rice/corn/pea mixture and store the other half in the fridge to use as a dip
- Into the empty bowl place onion, carrot and celery and chop roughly by pressing 'Pulse' 3 – 4 times
- Empty chopped veggies onto rice, add the desired amount of oil, salt and pepper and stir through with a fork (or large metal spoon – please no plastic or wooden spoons or you will mush the rice)
- Sprinkle roasted nuts over the salad and serve with warm salmon fillets

SMOKED SALMON – James Langley

You can do what you want with the salmon, this is just basics on how to smoke it in the Bellini

Assemble Bellini with chopping blade.

Place enough smoking chips in the Bellini to cover the bottom and half the blades.

Roughly chop smoking chips on speed 4 for 3 seconds.

Scrape down sides of bowl.

Place Cooking basket in Bellini and lay a small piece of foil on the base of basket.

Thinly slice salmon fillets so they are nice little pieces

Lay salmon on foil side by side, if you've got another small piece place another piece of foil on top of 1st piece, then place next piece on foil.

Smoke on speed 1 for 60 minutes and "ST" temp.

When time is up check salmon, and swap top and bottom fillets. Refill wood chips if needed.

Reset time for another 60 minutes on speed 1 on "ST" temp.

Once done, leave Bellini off but salmon in, to keep warm.

PROVE TO YOUR FAMILY AND FRIENDS THAT YOU ARE A TRUE MASTERCHEF!!!

CHICKEN & MUSHROOM RISOTTO – Alishia Gaff

Place in bowl and chop on speed 5 for 3 seconds:

- 1 clove garlic

- 1 onion

Scrape down sides, add and sauté for 4 minutes, 100def Speed 1

- 30g olive oil

- 200g cubed chicken breast

Add and cook for 20 minutes, 100°, speed1 (May need to be cooked longer, check rice to see)

- 180g sliced fresh mushrooms

- 350g Arborio rice (I JUST USED NORMAL RICE)

- 1 Chicken Stock Cube

- 800MI Water

- 200MI White wine

Immediately pour into serving dish and cover for 5 minutes or so, to allow juices to soak in.

CHICKEN, BACON & PEA RISOTTO – Luisa Baum

1 onion cut into 8

1 garlic clove, peeled

30 ml olive oil

400g chicken breast cubed into 2 cm pieces

4 rashers rindless bacon, cut into strips then cut in half

350 g Arborio rice

1 ltr chicken stock (1 used salt reduce but you could use stock cubes and water)

1 cup baby peas, thawed

40-80 grams parmesan cheese

Chop onion and garlic on speed 5, 10 seconds.

Change to stirring blade (optional)

Scrape down sides of jug, add oil, bacon and chicken, sauté for 4 minutes, speed 1, 100 deg, scrape down jug and repeat.

Add rice to jug, 2 min, speed 1, 100 temp, this is to coat the rice.

Scrape down, add stock. Cook 20 minutes, speed 1, 100 temp. After this time check the rice, mine was not far from done, add the baby peas refasten the lid for 5 to 10 minutes.

Add the parmesan cheese and let it stir on speed 1 for a minute.

It worked out really well for me. You can also replace 200 mls of stock with 200mls of white wine, my husband doesn't like wine so I left it out.

TOMATO & CHORIZO (BASMATI) RICE – Jelena Dakic

1+1/2 cups basmati rice
1 chorizo sausage broken into 4-5 pieces
1 medium onion (peeled and quartered)
1 medium carrot (peeled and cut into 3-4cm rings)
2 cloves of garlic (peeled and cut in half)
1 can (400g = 1+1/2 cup) of chopped/crushed tomatoes
1+1/2 cups of water
1 cup frozen peas
1/2 cup of any other frozen veggies (corn, cut beans, broccoli...)
1 tablespoon of vegetable (or chicken) stock powder
1 teaspoon of paprika
1 teaspoon of sugar
Couple of pinches of pepper and salt
(Salt only if your stock powder is 'salt free' as most chorizos and stock powders often have a bit of salt in them already)
Optional extras to sprinkle before serving:
Chopped parsley or basil
Shaved or grated parmesan

Place chopping blade into BIKM bowl and add chorizo, onion, garlic and carrot and chop by pressing 'pulse' 3-4 times
(Please note that this process will pretty much mince your chorizos. If you wanted chorizos 'chunky' in the finished dish you should process the veggies first, add chorizos and briefly press 'pulse' just 1 more time)
Scrape down the sides of the bowl, add oil and cook (Measuring Cup OFF) - on 90deg, speed 1 for 4 minutes
Add rice and cook (Measuring Cup OFF) - 90deg, speed 1 for 2 minutes
Add tomatoes, water, vegetable stock, paprika, pepper and sugar and cook (Measuring Cup ON) - 100deg, speed 1 for 10 minutes
Add frozen veggies and cook - 90deg, speed 1 for further 9 minutes
When finished cooking allow to stand in the bowl still covered (both the lid and measuring cup ON) for another 3 -4 min before serving

PLEASE NOTE:

Since I personally hate washing up I cook this whole dish with the chopping blade in the bowl (meaning that some 2-5% of rice does get sliced in half or so).
If you wanted to ensure all your rice remains 'whole' you may wish to take the chopping blade out and put in the blunt mixing blade before you start the cooking process.



CHORIZO AND SUNDRIED TOMATO RISOTTO - Victoria Maher

1 onion, quartered
1 garlic clove, peeled
250g sliced chorizo
¼ to ½ cup sundried tomato, roughly chopped (can chop with onion in Bell, but I didn't want it blitzed to oblivion; I also threw in a few pieces of capsicum at this point but don't think it made a huge flavour impact...)
½ cup sliced mushroom
1L chicken stock
30g olive oil
350g Arborio rice
Shaved Parmesan

Blitz onion & garlic for 8 seconds, speed 5.

Scrape down sides and & blitz a little longer if you would rather smaller pieces of onion.

Scrape down sides, add chorizo & olive oil & cook on speed 1 for 4 minutes, ST, measuring cup off.

Add remaining ingredients except for Parmesan & cook on 100 degrees for 20 minutes, speed 1, measuring cup on.

When complete, pour into a serving dish & allow to rest for about 8 minutes.

Serve with shaved Parmesan on top

CREAMY TOMATO & SALAMI FETTUCCHINE

1/2 Onion
1 clove garlic
small bunch parsley
1/2 red capsicum
100g zucchini
30g oil
400g tomatoes, quartered
300ml water
200g cream, I used Philly cream for cooking
1 tbsp veg stock powder or concentrate
250g-300g Fettuccine, snapped in half
100g Salami, sliced thinly

Place onion, garlic + parsley in bowl, chop for 5secs sp 7

Add capsicum + zucchini chop for 3sec sp 5

Swap for mixing blade

Add oil, sauté 2 mins (MC off)

100deg sp 1

Add tomatoes, water, cream, stock and cook for 12mins 100deg sp 1

Add fettuccine (use spatula to push into liquid / submerge)

Add salami and cook for 10mins 100deg sp 1

This was sooooo Delicious :)

ISRAELI COUSCOUS – Jelena Dakic

1 cup Israeli Couscous
1 tbsp extra-virgin olive oil
2 cups water (or chicken or vegetable stock)
1 small to medium onion (cut in 8 pieces)
2 cloves of garlic (halved)
1 small to medium red capsicum, de-seeded and cut in 8 pieces
1 tablespoon of vegetable stock powder
Pepper to taste

OPTIONAL INGREDIENTS:

1/4 cup of frozen corn
1/4 cup of frozen peas
1/2 cup shredded roasted chicken (pretty much any leftover roast you may have in the fridge can be used)

CAPSICUM SUBSTITUTES: (any one of these veg. can be used instead of capsicum)

1 cup of sliced mushrooms (if used they should be added in step 2)

Or

1/2 cup of pitted whole olives (if used they should be added in step 2)

Or

1/2 cup semi-dried or sun-dried tomatoes + 1 tablespoon of capers (added in step 1)



Place MIXING BLADE into the BIKM and add onion, garlic and capsicum and blend for 10sec, speed 6

Add oil and 'Optional ingredients' and cook at 100deg, speed 1 for 4 min (take Measuring Cup OFF)

Add Israeli Couscous and cook for further 2 min, at 100deg, speed 1 (take Measuring Cup OFF)

Add vegetable stock powder, water and pepper (insert Measuring Cup into the lid) and cook for 10 min, at 100deg, speed 1
After cooking is completed leave it to sit in the bowl (covered) for another 3-4 min before serving

If desired you can sprinkle over some shaved parmesan or shredded favourite herbs

CREAMY GARLIC CHICKEN - Clare Jamieson

125g parmesan, cubed
3 cloves garlic, peeled
1\2 cup parsley
2 tblsp oil
500g chicken, cubed
250g cream

Place parmesan in bowl, 5 seconds, speed 8, set aside.

Add garlic and parsley to bowl, 3 seconds, speed 8.

Change to mixing blade, scrape down sides with spatula, and add chicken and oil.

Cook 15 minutes, 100 degrees, speed 1.

Add cream and parmesan, 5 minutes, 100degrees, speed 1.

Serve with pasta. If you prefer a thicker sauce I would remove measuring cup in the last 5minutes of cooking.

CHUNKY CHICKEN RAGU WITH PASTA - Jelena Dakic

All cooked in the same jug :-)

4 skinned, deboned chicken thighs, cubed (approx 2cm chunks)
1 medium to large onion, quartered
Half a bulb of garlic (peeled)
1 medium carrot sliced into 2-2cm chunks
Handful of celery sliced into 3-4cm chunks
Tbsp of vegetable stock powder
800g canned, diced tomato
2 tblsp of cooking oil
2 cups of regular pasta (we like to use penne)
Salt and pepper to taste



Put chopping blade into the jug and you will NOT be needing the clear measuring cup for this recipe (i.e. lid needs to be able to 'vent' throughout cooking). Place onion, garlic, carrot and celery into the jug and chop by pressing 'pulse' 3 - 4 times. Scrape down the sides, pour in oil and cook for 3 minutes on 100 degrees, speed 1. Add chicken and cook for 10 minutes on 100 degrees, speed 1. Add tomatoes, salt and pepper (we skip the salt usually but add 1/2 teaspoon of pepper) and then top with water to ensure the whole content of the jug comes up to 2L mark and cook for 15 minutes on 100degrees, speed 1. Add pasta and cook for further 18 minutes on 70degrees, speed 1. Check the pasta to ensure it has been cooked and serve topped with your favourite cheese :-)
This will give you the full 2L jug of ragu and pasta - enough for 4 hungry adults :-)
Please note:

If you wish to 'bulk up' the meal (i.e. more than 4 mouth to feed) you can add into the steamer basket that goes on top of the jug your favourite veggies at the same time add tinned tomatoes to the jug, and place on top of the jug to steam them. Veggies will too steam while the sauce is cooking and when the sauce and pasta are all done just combine them with the veg in a larger bowl

If you find the pasta has not cooked completely just leave it covered (with the 'measuring cup' in) in the jug another 3-5 minutes until it reaches desired consistency (it requires no additional heat as the residual heat of the sauce will cook it further). Also, if you like your pasta 'al dente' make sure NOT to leave in jug for too long once cooking process has finished :-)

We use wheat pasta but millet pasta seems to work just as well... Rice pasta tends to get more shredded so if you want to try rice pasta try to reduce cooking time and let it spend more time cooking via 'absorption' method as described in note 2:-)

If you like your Ragu to have the 'traditional consistency' (i.e. meat to be shredded) just before you are to add pasta do the following:

- (a) Allow the mixture to cool uncovered 5-10 and blitz it on speed 5-6 for 30 seconds or until desired consistency is achieved
- (b) Cook for further 3 min on 100degrees, speed 1 (to recover temperature required for cooking pasta)
- (c) Add pasta and cook as per original instructions (18 min on 70degrees, speed 1)

CHICKEN, BACON & MUSHROOM RISOTTO - Trudy Clough

1 onion quartered
3 rashers short cut bacon (not in original recipe)
2 Tbsp butter
500g Raw Chicken cubed
2 Cups stock (veggie or chicken) original recipe said 3 cups but was too watery for me
1 Cup Arborio rice rinsed
1 Cup mushrooms sliced
1/2 cup Cashews, roughly chopped (depends how big you want your cashew chunks)
1/2 cup parmesan grated
6 leaves fresh basil

Use Chopping blade and if parmesan is not grated chop into cubes and grate on Speed 6 for 5 to 10 Seconds and set aside

Place onion and bacon in bowl and chop speed 5 for 5-10 seconds

Put in butterfly attachment (mixing tool) and add butter and chicken and Cook 4 minutes 90C Speed 1

Remove butterfly.

Add 1 cup stock, rice, remainder of stock and Cook 20 mins 90C Speed 1

When there is 6 minutes to go add mushrooms, cashews and 2 Tbsp parmesan.

When 1 minute to go add basil.

Check if rice is cooked, may need another 2 minutes cooking time

Serve topped with remaining parmesan

Cook paste sp 2, temp 60 or 70 for 7 mins (keep an eye on it, just to ensure it doesn't burn)

Add tomatoes and cook sp 1, temp 80 for 15 mins

At this point, you need to make sure your rice is ready to serve, as it needs to be plated up immediately to avoid the prawns overcooking.

Add coconut evaporated milk, stock, 1/2 cup water, snow peas, chickpeas and prawns and cook sp 1, temp 100 for 5 mins

Serve and garnish with coriander leaves. And Enjoy!!!

RED CURRY CHICKEN RISOTTO - Janet Bucar

Number of People: 4-5

1 onion quartered

2 garlic cloves small handful flat leaf parsley or coriander

3 Tbsp. red curry paste

40g olive oil

130g chopped carrot

1 large red capsicum quartered

2 chopped spring onions

600g chicken breast cubed - or could use thigh strips

400g can coconut milk

300g water

1 Tbsp. vegetable stock concentrate

300g Arborio rice

Place onion, garlic & parsley into jug. Chop for 5 seconds, speed 7.

Scrape down jug and add oil, red curry paste and chopped spring onions. Sauté for 3 minutes, 100c, speed 1.

Add in capsicum and carrot and chop for 3 seconds, speed 7.

Scrape down jug and add in the cubed chicken (or thigh strips) and 100g of the coconut milk (reserve rest in the can). Cook for 2 minutes, 100c, speed 1.

Add in remaining coconut milk, Arborio rice, 300g water, stock and salt & pepper to taste, then cook for 17 minutes, 100c, speed 1. Cook with the MC cap out and place the steaming insert basket on top of lid or put a paper towel over to stop splatter.

Mix on speed 3 to combine for a couple of seconds, then turn back down to speed 1 for the cooking period.

Allow the risotto to rest for 5 minutes before serving

CHICKEN CURRY & RICE - Sue Delavale

1x onion quartered
1x carrot roughly chopped
800ml chicken stock (add more if needed)
2 tsp curry powder (I used Keens)
2 tblsp plain flour
2 tblsp gravox powder
Salt & pepper
800g chicken thigh diced (not too small or it will shred)

Using chopping blade, chop onion & carrot, 2sec speed 7.
Scrape down bowl change to mixing blade and add curry powder and sauté 2 minutes speed 1.
Combine flour, gravy mix and salt & pepper into a plastic bag, add chicken and shake to coat.
Add to BIKM with chicken stock and cook at 100 for 25 minutes on speed 1.
Serve with rice or steamed veggies.
PLEASE NOTE: I also added some frozen baby beans in the last 5 minutes of cooking.

SPICED COCONUT CHICKEN - Leah Kelly

1.6kg chicken drumsticks
400ml coconut milk
4-6 large green chillies, halved
3 tblsp finely chopped coriander
Natural yoghurt to drizzle
'MARINADE'
1 tblsp grated fresh ginger
2 tsp finely grated garlic
7 tblsp natural yoghurt
2 green chillies, seeded and chopped
Finely grated zest and juice of 1 lime
1 tblsp crushed cardamom pods
1 tsp ground cumin 1 tsp ground coriander
1 tsp turmeric
Salt and ground black pepper to taste
2 tblsp oil

Make the marinade. Place cardamom, ginger, garlic, half the yoghurt, green chillies, cumin, coriander, turmeric, lime juice and zest in BIKM. Process until smooth, season and pour into glass bowl.
Add chicken to marinade and toss to coat evenly. Cover and marinate in the fridge for 6-8 hrs or overnight if time permits.
Heat oil in large, non-stick pan over a low heat. Remove chicken from marinade and reserve the marinade.
Add chicken to the pan and brown all over, then add the coconut milk, remaining yoghurt, reserved marinade and green chillies and bring to boil..

COCONUT CURRIED CHICKEN - Kym Matek

Yummiest dinner tonight coconut curried chicken n veg on bed of rice

1 brown onion

1 clove garlic

½ tablespoon olive oil

1 heaped tsp curry paste (homemade or shop bought)

400g rinsed white rice (or less – just not more than 400g)

1 tin coconut milk

1 tin water

500g diced or cubed chicken (thin slices or cubed no larger than 2cm)

1 large julienned carrots

1 bunch asparagus

1 zucchini

1 red capsicum sliced

Add onion, garlic and oil to the jug, process till fine (speed 5 for 10-15 sec), scrape sides down and cook on 100 deg speed 1 for 4 min AND add curry paste through opening on the lid at about 3 min mark.

Add 1 tin coconut milk and 1 tin water into jug

Add rinsed rice to insert steaming basket and place into jug

To the lower tray of the steaming accessory add sliced/diced chicken and to the top tray add firmer veg (the ones that need longer to steam) and cover with lid

Cook 16min speed 1 on steam temperature

When timer done remove the Steaming accessory briefly and add softer veggies to the rice and stir quickly, then replace the steaming accessory and cook further 8 min speed 1 steam temperature

When done cooking combine the coconut curry sauce from the jug with the chicken and vegetables and serve over rice

CHICKEN & COCONUT CASHEW CURRY - Stef Schwartz

130 g raw unsalted cashew nuts

2 teaspoons coriander seeds

2 teaspoons cumin seeds

1/2 teaspoon turmeric

1 stick cinnamon broken in half

1 pinch chilli flakes

1 onion peeled and halved

2 cloves garlic

30 g oil - vegetable or peanut

750 g chicken thigh, cut into 3cm chunks

200 g coconut milk

100 g water

1 Lemon - juice and rind

80 g baby spinach

Roast cashew nuts for 4-5 minutes ST temp, speed 1.

Add cumin, coriander, turmeric, cinnamon and chilli flakes and cook for 2 minutes, ST temperature, and speed 1.

Mill 30 seconds on speed 9. Set aside.

Place onion and garlic in BIKM bowl and chop for 3 – 5 seconds on speed 6.

Scrape down sides of bowl and add oil and cook for 2 minutes, 100 degrees speed 1.

Add chicken, cashew and spice mix, coconut milk and water. Cook for 20 minutes 100 degrees, speed 1.

Add lemon juice and spinach and cook for 3 minutes, 100 degrees, speed 1 cook some rice to accompany it.

HONEY MUSTARD CHICKEN - Sarah Garrett

550g chicken cubed
1 onion, halved
1 tblspn wholegrain mustard (can reduce if prefer)
½ tsp turmeric
1 tblspn stock paste (or ½ tsp of chicken stock powder)
1.5 tblspn honey
2 tblsp flour
100ml water
150ml cream
30g olive oil

Put onion in TM and chop for 3 sec speed 7
Add oil and sauté for 2 min speed 1 at 100deg
Add turmeric and flour and stir for 3 sec on speed 4
Add water and cook 1 min, 70 deg on speed 1
Place chicken, stock, mustard and honey into bowl and cook for 5 min, 100deg, speed 1.
Add cream and cook for 20 min, 100deg speed 1.
If you like a thicker sauce add some cornflour and water paste and cook for further 2 min, 100 deg speed 1
Personally I have found it to be a little runny so I'm going to drop the water back a little and see if that helps

APRICOT CHICKEN - Vanessa McPhee

1 onion
1 clove of garlic
1 tsp minced ginger
3 carrots
2 celery sticks
One 400g can apricot nectar
120g dried apricots
1 pot concentrated chicken stock
400-500g chicken breast, cut into strips.

Put onion (quartered), garlic, ginger, one stick of celery and one carrot into Bellini. Pulse until finely chopped, then scrape down the sides of the bowl, add a dash of olive oil and cook 4 minutes, speed 1, 100C.

Add apricot nectar, chicken stock and dried apricots. Cook 3 minutes, speed 1, 100C.
Dice remaining carrots and celery. Add these and the chicken breast then cook 15 minutes, speed 1, 100C.

Notes:

The apricot flavour is very strong and I'm inclined to leave out the dried apricots next time. This has made 4 adult serves, there's quite a lot of liquid so if you need to feed more people you will probably be able to add more chicken and diced vegetables without adjusting the other ingredients too much. The recipe this was loosely based on only had the carrot and celery going in at the first step. I like my apricot chicken to have some chunks of vegetables, so I added the extra. If you're hiding veggies for fussy kids, then just blitz them all in the first step.



SRI LANKAN CHICKEN CURRY

1 x onion diced (for the BIKM I quartered it)
1 ½ tsp garlic crushed (I usually use 2-3 cloves and just chucked them in whole)
1 ½ tsp ginger crushed (for BIKM I just peeled a knob of ginger and roughly chopped it)
500gm diced chicken thigh (I used about 800-900gm for my family of five)
½ tsp cumin ground
2 x cardamom pods crushed
1 x string of fresh curry leaves (I actually freeze mine so I always have them)
2 tsp roasted curry powder (I just use any old curry powder)
½ tsp paprika
2 tsp sugar
1 tsp turmeric
½ cup vinegar
1 tin crushed tomatoes (I only had whole toms last time and it worked fine)

Quarter the onion and roughly chop the ginger.

Chop onion, ginger and garlic. Time: 5 secs, Speed: 8 4. Scrape down sides of bowl. Add slurb of oil. And cook. Time: 3 mins. Temp: 100 degrees. Speed: 1

Add the rest of the ingredients.

Note: I kept the chopping blade in and just made sure the chicken was cut into large pieces so it didn't get shredded.

Cook. Time: 28 mins. Temp: 100 degrees. Speed:1. If you are concerned that the chicken hasn't cooked, just cook it a bit longer!

VIETNAMESE CHICKEN - Leanne Storey

Robogourmet recipe adapted to Bellini cooking

3 cloves garlic
800g chicken breast – sliced
3cm ginger root - sliced
6 star anise. (I used 2, 6 seemed excessive)
2 small red chillies
1 stalk of lemongrass
2 tbsp fish sauce
1 tbsp brown sugar
200g orange juice
4 spring onions - roughly chopped
1 tbsp corn flour - optional

Chop the garlic for 5 secs/speed 5.

Add chicken and sliced ginger and cook for 5 mins/100C/speed 1.

Add remaining ingredients except corn flour and cook for 15 mins/100C/speed 1.

Strain the liquid off and place meat into a Thermo server type dish to stay warm

Return liquid to jug and add the corn flour to make a sauce and cook for 1min 30sec /steaming temperature/speed 3.

Place the chicken on rice and steamed vegetables and serve with the sauce.

NOTE: After chopping I changed to mixing blade and just cooked on 100 speed 1. I left out the chilli to make it kid friendly but I think it would be nice to have it in there for some "bite". All the kids loved it :).

THAI CHICKEN CURRY - Amy Ireland

270g can coconut milk
2 tblsp green curry paste
100g sliced bamboo shoots
90g green beans, cut in half
3 tblsp fish sauce
400g chicken, cut into chunks
1 lime, zest and juice
½ red capsicum, sliced
½ cup freshly torn basil

Place coconut milk into bowl, 5mins 100deg sp 1. Keep an eye on it, if it starts to boil over remove measuring cup but replace before next step.
Add the paste, bamboo, beans, fish sauce, chicken, lime juice and zest. cook 10mins 100deg, sp 1.
In the last 5mins of cooking remove measuring cup and add capsicum and basil

WHOLE STEAMED CHICKEN - Ash Kaye

1.7kg chicken
Couple of sticks of celery
1.5L water
Optional:
Some garlic, ginger, onion and celery – please see note

Add water to the jug and place steaming accessory on top
Put a couple of sticks of celery on the lower steaming tray and place the chook over them and cover with the clear lid. I did have to flatten the chook a little so the lid would fit securely.
I steamed it for 60 mins at ST temp (speed 3) and let rest covered for another 10mins.
Cooked it perfectly and it is very succulent and juicy.

NOTE: I put half a head of garlic and a piece of ginger in the cavity and also had garlic, onion, ginger and celery in the bowl with the water to make a stock



HAINANESE CHICKEN RICE - Charlene Burling

Chilli Sauce

50g red chillies, seeded, halved
10 - 20g ginger (fresh)
25g garlic (whole cloves)
50g white vinegar
1/2 tsp salt
1/4 tblsp sugar
Blend chilli, ginger, garlic for 5 sec Speed: 6
Scrape down sides and repeat.
Add remaining ingredients and blend 1 min Speed 4
You can add more salt / sugar to taste.



Ginger Dip

60g fresh ginger
25g eschalots
50g oil
1/4 tsp salt
Place ginger and eschalots into bowl and mince Time: 5 sec Speed: 7
Scrape down sides and repeat for a couple of seconds if required
Add oil and salt and cook Time: 5 min Speed: 2 Temp: 90
Remove and set aside in serving bowl

Chicken & Rice

2 tblsp Chinese wine, salt, pepper and 1 tsp sesame oil for rubbing over chicken
1 whole chook (1.5 - 2.00kg)
4 cloves garlic
1 spring onion, chopped in 1/2
4 slices fresh ginger
2 eschalots (if large use 1)
1 tblsp oil
salt to taste
400g jasmine rice
1 lit chicken stock

Rub chicken with mixture and place 2 cloves garlic, spring onion, 2 slices of ginger in base of Varoma or inside cavity of chicken and then place chicken on top in Varoma without steaming tray, set aside.

Place remaining garlic, ginger, eschalots and oil into bowl and sauté: Time: 2 min Speed: 2 Temp: 90

Add rice and salt and sauté Time: 2 min Speed: 2 Temp 100 (reduce to 90 if burning)

Remove rice and place in basket, set aside.

Place 1 lit chicken stock in jug, place lid on without the little cap, place Steaming accessory on top with lid on and steam Time: 30 - 45 min Speed: 3 Temp: 110

Bring liquid level back to 1lt mark on inside of jug by adding in water.

Place rice basket in bowl, replace lid and Steaming accessory containing chicken and cook Time: 15 - 20 min Speed: 3 Temp: 110

Remove Steaming accessory and lid and fluff rice with a fork.

Slice chicken into slices and serve on a bed of the rice with a small bowl of broth on the side with the sauce and dips as accompaniment

Broth for serving

Using remaining liquid left in jug add and mix for 5sec on speed 3 :

3tsp soy

1/2 tap sesame oil

Remove and divide into individual small serving bowls

Add some sliced spring onion for serving

THAI CHICKEN BURGERS (Serves: 6 Prep time: 30+ Minutes)

Delicious chicken burgers with a Thai flavour.

500 g chicken breast
1 cup fresh breadcrumbs
2 tablespoons sweet chilli sauce
2 tablespoons soy sauce
1 tablespoon lime juice
1 egg
½ cup coriander, chopped (optional)
2-3 spring onions, finely sliced
2 tablespoons oil
6 bread rolls
1 large avocado
Mixed lettuce leaves
1 carrot, grated
Sour cream or mayonnaise, to serve

Mince Chicken breast in bowl.

Add half of the breadcrumbs, soy sauce, sweet chilli sauce, lime juice, egg, coriander and shallots. Mix on speed 4 for 20 seconds.

Shape mixture into burger patties and lightly roll in remaining breadcrumbs.

Cover and place in refrigerator for at least one hour if time permits.

Heat oil in large frypan, then fry patties until golden brown and cooked through.

Serve on bread rolls with mixed lettuce leaves, carrot and sliced avocado, topped with a dollop of mayonnaise or sour cream

CHICKEN PIE (Serves 4)

2 cups chopped roasted chicken
1 stalk celery – finely chopped
½ brown onion – roughly chopped
5 sage leaves – or - ½ tea spoon dried sage
2 medium potatoes - cubed
¾ cup corn kernels – fresh / frozen or canned
¾ cup baby peas - frozen
1 clove garlic – peeled
3 tblsp olive oil
1 cup milk
½ cup water
1 tblsp plain flour
½ cup grated tasty cheese

Insert Chopping Blade into Bellini Intelli Kitchen Master Bowl. Add onion, sage (if using fresh) & garlic, at speed 5, for 4 seconds.

Insert Mixing Blade in Bellini Intelli Kitchen Master Bowl. Add diced carrot, celery, sage (if using dried) and olive oil. Sauté on speed 1, for 4 minutes, at 100 degrees. Scrape down; add flour and season with salt and pepper, cook at speed 1, for 2 minutes at 100 degrees.

Scrape down, add milk and water, and cook on speed 1, for 3 minutes at 100 degrees. Add potatoes and corn, cook further 10 minutes (or until potatoes are soft but not mushy, at speed 1, for 100 degrees.

Add frozen peas and diced chicken – cool.

Line pie dish with Short Crust Pastry, sprinkle with half the cheese, fill with cooled mixture, sprinkle with cheese, top with pastry and bake at 200 degrees for 20 minutes or until golden brown.

JFC (JACQUI'S FRIED CHICKEN) - Jacqui Kennedy

1kg chicken thighs.
2cups of buttermilk.
1 heaped teaspoon cayenne pepper
1 teaspoon paprika
1 pinch of salt
1 pinch of black pepper
2 cups plain flour
1 pinch of salt
1 pinch of pepper

Add, buttermilk, cayenne pepper, paprika, salt and pepper into bowl and mix speed 3, 60sec. Check that the peppers have blended well with the buttermilk. If not blended smoothly just give a little more time.

In a large bowl add chicken thighs (I also used a few chicken drumsticks), add buttermilk mix, cover with glad wrap and place in fridge for min 2hours.

Add 2cups flour, pinch of salt and pepper in a flat container. So pick up chicken from the buttermilk bowl, just let it drip for a bit to get rid of excess buttermilk mix. Transfer chicken to the flour mix. Roll and coat the chicken well in the flour mix.

I shallow fried in olive oil the chicken, then placed in oven whilst I continued to shallow cook the rest of the chicken.

Left the chicken in the oven at approx 180 for 15mins. (whilst I made a salad.)

My kids claim this tasted like original KFC.

I will be playing with this recipe a bit for a more zinger burger flavour! :)

FLAVOUR VARIATION - BY LUISA BAUM

2 tablespoons paprika
1 tablespoon onion salt
1 teaspoon celery salt
1 teaspoon rubbed sage
1 teaspoon garlic powder
1 teaspoon ground allspice
1 teaspoon ground oregano
1 teaspoon chilli powder
1 teaspoon black pepper
1 teaspoon basil leaves
crushed 1 teaspoon marjoram leaves

Crush everything finely (add to BIKM jug and mill for 30 sec speed 8, scrape down sides and mill again until fine powder consistency achieved)

Combine and store in airtight jar

To coat chicken, combine with 1 cup of flour, 4 teaspoons spice mix (or one 20 gram tablespoon) 2 tablespoons light brown sugar and 1 tsp salt

QUICK MEXICAN CHICKEN WRAPS FILLING - Bernie Pitt

1 jar of favourite salsa (shop bought or homemade)
1 sachet Mexican seasoning
500-600g roughly diced chicken

Add all ingredients to the jug and cook for 12 min, speed 1
temp=100degrees

Shred for 10 seconds speed 3 and serve in a wrap of your choice



LEFT OVER CHICKEN TACO BOWLS - Jacqui Kennedy

So we had tacos the other night and we always have a few wraps left over. I hate waste so I converted 3 wraps into lunch for 4! My leftovers was:

3 wraps/ burritos

1 chicken thigh (small)

1 corn cob

Handful of cheese

leftover tablespoon of sour cream

salad lettuce mix - a handful

some chilli and favourite spice blend

I cut the wraps into ¼s and fit into a muffin tray cups, put in oven 180 for about 8mins
Whilst this is cooking, I roughly cut chicken, place in Bellini, added little bit of olive oil and some chilli flakes/spices and using chopping blades, cook 70, speed 2, sec 3mins
Scrape side of the jug add corn cut from the cob. Cook 80, speed 3, sec 3mins

Repeat previous step

Assemble bowls: I did lettuce in the bottom, meat mix, sour cream then cheese

This feed 4 with 3 bowls each

LAMB ROGAN JOSH - Leah Kelly

8 garlic cloves crushed

6cm piece of finely grated ginger

2 teaspoons of ground cumin

2 teaspoons of paprika

2 teaspoons of ground coriander

1kg boneless leg or shoulder of lamb, cut into 2cm pieces

3 tablespoons of ghee or oil

1 onion roughly chopped into segments

9 cardamom pods

6 cloves

3 Indian bay leaves (I am using up regular bay leaves)

2 x 6cm cinnamon sticks

¾ cup plain yoghurt

6 strands of saffron

¼ teaspoon garam masala



Mix garlic, ginger, cumin, paprika, coriander and lamb, cover and pop in the fridge for 2 hrs or overnight.

Use chopping blade, blitz onion on speed 6 for 5 seconds

Add 1 tablespoon oil or ghee and put on heat 100, speed 2, 7 mins

In a fry pan on med heat, heat 2 tablespoons oil or ghee and fry off cardamom, cloves, bay leaves and cinnamon sticks for 1 min or until fragrant

Turn to high and add in meat and brown well (you can remove the chopping blade and replace with stirring blade at this point)

Add meat and spices from fry pan into jug, with onion and put on heat 70, speed 1, 15 minutes (cup in lid)

Then with cup out of lid cook on heat 100, speed 2 for 3 mins

Add 125 ml water/stock and cook heat 90, speed 1, 7 mins (cup in lid)

Cook heat 100, speed 1, 1 ½ mins

Add 250ml water

Cook heat 80, speed 1, 30 mins (or until meat is tender) with cup out last 10 mins

Add ¾ cup yoghurt, ¼ teaspoon garam masala and 6 strands of saffron, pop roti in steam basket and cook on SR, speed 1 for 7 mins.

You can add in a little cornflour at the end if you prefer a thicker sauce.

Serve with rice, roti and some fresh coriander.

ENJOY!!!

BEEF GOULASH - Jelena Dakic

2 medium onions, peeled and quartered
5 cloves of garlic
3 medium carrots, cut into 3cm wide rings
1 celery stick cut into 4cm lengths
1 kg beef chuck steak cut into 2-3cm cubes
4 heaped tblsp of crushed dry red paprika (can be substituted with regular mild/sweet paprika powder)
2 heaped tsp of smoked paprika powder (if unavailable just use regular paprika powder)
1 heaped tblsp of concentrated vegetable stock powder
1 tblsp of oil
Water
Pepper to taste

Optional:

1 medium deseeded chilli (for a hot goulash)
1 heaped tablespoon of corn starch dissolved in 1/4 cup of water (if you wish a thick soup)

Place the chopping blade into your BIKM bowl and add all the veggies. Chop them by pressing PULSE 3-4 times for 1 sec at the time.

Scrape down the sides of the bowl, add oil and sauté for 5 min (temp = 100deg at speed = 1) with the Measuring Cup OFF.

Add the beef and sauté for 8 min (temp = 100deg at speed = 1) with the Measuring Cup OFF.

Add all the paprika, vegetable stock powder and pepper and sauté for 2 min (temp = 100deg at speed = 1) with the Measuring Cup OFF.

Add enough water for the goulash mixture to reach the 2L mark on the side of the bowl and cook for 8 min (temp = 100 deg at speed 1) with the Measuring Cup INSERTED.

When the time elapses, simmer for further 50 min (temp = 70 deg at speed 1) with the Measuring Cup INSERTED.

If you wish a thick goulash consistency in the last 5 minutes of cooking add the dissolved corn starch through the opening in the measuring cup.

When cooked serve hot over your choice of Mashed (or just Crushed) potatoes OR Rice or Pasta or Couscous (for a Gluten Free option you could use Millet or similar pasta or couscous).

As this will produce a full 2L bowl with the addition of the potatoes etc you will be producing a very large quantity of food so enough to feed a group of adults (or to simply freeze a full sized meal for another day as it freezes really well).

You can also opt to serve with a side of steamed veggies which you would steam in the steamer accessory and would need to start steaming as soon as you add the water to the bowl as the steaming accessory would be replacing the 'Measuring Cup' in that case).



SHREDDED BEEF TACOS – Stef Schwartz

1 tablespoon cumin seeds or ground
1 tablespoon coriander seeds or ground
1 tablespoon paprika
1 tablespoon tomato paste
3 cloves garlic
2 small Red Onions
1 large green chilli, unseeded
1/2 litre beef stock
600 gram Beef Steak, cubed
1 handful fresh coriander leaves (I omitted these, didn't have any handy)
Salt to taste

Place cumin and coriander seeds into BIKM bowl and dry roast until fragrant (Temperature: 100 – Speed: 1). Then Mill spices together (10 seconds speed 9).

Empty ground spices into a separate bowl, add paprika, and coat beef steak.

You can leave residual spices in the bowl for the next step.

Place garlic, onions and chillies into bowl and chop for 2 seconds on speed 7. Scrape down, add bit of oil and sauté for 2 minutes at 100 Temperature on speed 2.

Add beef stock to bowl. Place coated beef into basket and insert into bowl.

Cook for 20-25 minutes at 100°C on speed 2.

Remove basket and set aside. Drain stock through strainer into a separate bowl and return solids to BIKM bowl.

Place cooked beef into BIKM bowl and add fresh coriander and salt.

Add 80-100g of the reserved stock and tomato paste

Shred beef for 5 seconds speed 6. (This was quite shredded, I think you could do 3 seconds speed 4/5 would be enough).

Serve in warm jumbo tortillas with Salads of choice (I used chopped tomato salad and guacamole that I made while beef was cooking... although you could probably make an amazing guacamole in the BIKM too).

DEVILLED SAUSAGES - Raechel Gribbin

8 thin beef sausages
1 onion
1 clove garlic
1 green apple finely sliced
250ml water
2 teaspoons soy sauce
4 tablespoons tomato paste
4 tablespoons Worcestershire sauce
2 teaspoons mustard
2 tablespoons brown sugar
1 tablespoon corn flour

Place 1 litre of water into bowl and place the sausages in the steaming tray, cook for 20 mins 100 degrees, SP 2

When finished set aside to cool

Empty water from bowl

Chop onion and garlic 7 sec SP 5

Change to blunt blade or reverse for Thermomix

Add a little oil to garlic & onion add the sliced apple & sauté for 3 mins at 100 deg SP 1

Add water, corn flour, soy sauce, tomato paste, Worcestershire sauce, mustard & brown sugar combine 10 sec SP 2

Slice sausages and add to bowl. Cook for 10 mins at 100deg SP1

STUFFED PEPPERS - Jacqui Kennedy (GF)

500g beef mince.
4 large capsicums
3 large flat mushrooms cut into finely diced pieces.
2 carrots.
1 small onion.
1 tablespoon Moroccan spice.
1 corn cob- corn cut from the cob.
Sprinkling of cheese to top with

Roughly cut onion and carrots and add to Bellini bowl, with cutting blade and process Speed 8, 15 sec.

Scrape down sides and cook Speed 1, heat 100, 3mins

Scrape down the sides and add the beef mince and Moroccan spice and cook Speed 1, heat 100, 6 mins

Scrape down the sides and add corn and mushrooms and cook Speed 1, heat 90, 3mins

Cut around the top of the capsicum stem, remove all seeds and line capsicums into greased baking dish

Place mince in capsicums and cook in the oven heat 200, for 15-20mins until capsicums are soft. Top with grated cheese

The capsicums I used were so large I cut them in half for my smaller kids.

Enjoy.

ITALIAN MEATBALLS - Suzie Styles

1 onion
1 carrot
½ cup zucchini
2 teaspoons favourite herbs (mine is just mixed herbs)
2 pieces of bread (i use crusts)
1 egg
1 clove garlic
500g minced (beef, chicken or pork whatever you like (i use beef)
6 whole tomatoes (or 1 tin of tomato soup)
1 packet of Minestrone dry soup mix (or 1 heaped tablespoon favourite vegetable stock powder)

Add all EXCEPT for mince, tomato and soup mix to the jug blitz till it is like breadcrumbs (speed 6, 30sec) - use chopping blade

Add mince and I mixed long enough to mix it (sp 6, 30sec)

Roll in to balls and add to casserole or suitable baking dish one layer high

Add to the jug tomatoes and soup and Blitz till all smooth (speed 8 for 15 sec, scrape down sides and repeat

Pour over meatballs put in oven 180C for 1hour

BEEF STROGANOFF

Juice of one lemon
1 tsp of mustard (I used 1 tablespoon of Masterfood wholegrain mustard)
2 bay leaves
1 onion, quartered
30mls oil
500g rump steak cut into 2cm cubes
1 tablespoon tomato paste
Salt and pepper, to taste
100g mushrooms, quartered
100mls beef stock (I didn't use this as I made the veggie stock concentrate and used this instead)
100mls red wine (I used white as I already had it)
1 tablespoon cornflour
120mls cream

Cut beef into 2cm strips and marinate in lemon and mustard for 1 hour. (I ran out of time so I didn't marinate it for very long, it was only about 15 minutes and was still fine).
Place onion into the bowl with chopping blade and chop for TIME - 5 seconds SPEED - 6
Add oil and sauté - TIME - 3 min TEMPERATURE - 100c SPEED - 1
Scrape food away from the blade and put the mixing tool into place. Add meat, flour bay leaf, tomato paste, salt and pepper and cook for TIME- 10 min TEMPERATURE - 90c SPEED - 1
Add mushrooms, stock, wine and cream and cook for TIME - 25 min TEMPERATURE - 90c SPEED - 1
Serve with Rice
This really was so easy and very yummy!!
Enjoy

COTTAGE PIE – Lara O'Neill

1 onion
1 clove garlic
3 carrots, chopped roughly
2 tblsp oil
500g beef mince
1 tblsp vegetable stock powder
400g can sliced champignons
400g can corn kernels
300g water
1 tblsp tomato paste
1 tsp worstershire sauce
Mashed potato/sweet potato
1 cup grated tasty cheese

Place chopping blade in BIKM jug & add onion, garlic & carrots. Chop on speed 6 for 5 seconds.
Add oil & cook on speed 1, 2 minutes at 100 degrees.
Add mixing tool, the mince. Cook on speed 2, 10 minutes at 100 degrees.
Add vegetable stock powder, champignons, corn, water, tomato paste, worstershire sauce and cook on speed 1, 20 minutes at 100 degrees.
Pour into a casserole dish, top with mashed potato, sweet potato or both, and then top with grated cheese. Cook in a moderate oven till cheese is golden brown.

POTATO MOUSSAKA – Jelena Dakic

A great family favourite with main ingredients being potatoes and mince thus very much loved by any kid that tries it.

It is a relative of a Greek moussaka but originates in the Balkans (and is nowhere near as complex :-). While instructions below may look long there are actually just 5 steps to making this dish :-)

Approx 1.5kg of thinly sliced potatoes (or, ideally, no more than 5mm thick slices)

500-600g of mince (pork or beef)

1 large onion quartered

1 large carrot cut into 2-3cm thick pieces

A handful of celery cut into 3-4cm pieces

2 small (or 1 large) cloves of garlic

1 tablespoon of oil

1 heaped teaspoon of vegetable stock powder

1 heaped teaspoon of ground paprika

Salt and pepper to taste pepper

1 egg

Half a cup of milk

Optional:

A handful of grated mild cheddar to sprinkle on top (added at the same time egg and milk are added).



Into the BIKM bowl place onions, carrots, celery and garlic and chop them by pressing 'pulse' 3-4 times.

Add oil and sauté for 3 minutes on temp 100deg speed 1.

Once Veggies are cooked add the vegetable stock powder and pepper (leave the salt out in case Veg. Stock Powder has salt in it) and set cooking time to 6min, temp 100deg and speed to 1 AND as soon as you start the cooking process again add the mince through the opening on the lid in smallish chunks.

Once all the mince has been added take a quick look through the opening on the lid to check there are no visibly large chunks of mince and if you see any just increase the speed to 3 for 5 seconds and then turn down to 1 and let it cook.

While the meat is browning peel and slice potatoes.

Grease the bottom and sides of your baking dish and layer half the potatoes into it ensuring the whole dish is covered and the potato layer is relatively even in thickness (ideally no thicker than 2cm).

Once the mince has finished cooking add ground paprika and pulse couple of times and taste to gauge how much additional salt will be required.

Layer the mince over the potatoes in the baking dish again ensuring even coverage and then layer the remaining potatoes over it.

Lightly drizzle (or spray) some oil on top and salt it lightly (please remember that while the mince might feel 'salty enough' you are also using 1.5kg of potatoes so some additional salt is required to ensure dish is not bland.

Bake in a centre of a preheated oven on 210 degrees for 45min.

Lightly beat the egg and milk and pour over the Moussaka and place back into the oven for 10 additional minutes (same temperature).

PLEASE NOTE:

- If you are using a glass baking dish you need to ensure that the milk is at lukewarm (you pop the milk only into the microwave for 30sec before you add eggs to it). Do not pour cold milk into your glass dish as the temperature change will cause the dish to crack/break.

- You can, if you wish, skip adding the egg and/or milk altogether but will still need to cook it the full 55-60min.

ORANGE AND GINGER PORK - Leah Kelly

2.5cm fresh ginger cubed,
2 cloves garlic,
2 tblspn soy sauce,
1 tblspn wholegrain mustard,
juice of 2 oranges,
1 tblspn raw sugar,
30g oil,
1 onion chopped,
1/2 red capsicum sliced,
500g pork sliced,
4 heads of broccoli
4 heads of cauliflower
1 carrot chopped slightly
2 minute noodles (cooked separately to be ready when the rest of the dish is cooked)
(instead of noodles could serve with rice and use vegetables of choice)

STEP 1 add oil, ginger, garlic and onion, speed 5, 5 seconds, scrap down bowl, 4 minutes on steam setting, speed one.

STEP 2 add soy, orange juice, raw sugar, mustard, carrot bits mix speed 5, 4 seconds

STEP 3 add pork 15 minutes, 100C speed 2.

STEP 4 Add all vegetables chunky with 5 min remaining on clock then

STEP 5 Serve over 2 minute noodles.

It is quite "juicy with liquid" - hubby gave it 8/10.

PORK THAI GREEN CURRY - Cassandra Westphal

2 tspn olive oil
500g diced pork
5 tblspns green curry paste
1 cup (250ml) coconut milk
1/2 cup (125ml) chicken stock
700g potatoes, peeled and cut into 2cm pieces
250g green beans, trimmed and cut into 4cm pieces
Juice of 1 lime
1 1/3 cups jasmine rice
Fresh coriander leaves & lime wedges, to serve



1. Place diced pork and oil into BIKM jug and cook. Time 10 mins | Temp 100°C | Speed 1
2. Remove pork from BIKM jug, add curry paste to jug and heat. Time 1 min | Temp 100°C | Speed 1
3. Add coconut milk and stock. Time 5 mins | Temp 100°C | Speed 1
4. Add potatoes and cook (remove measuring cup). Time 10 mins | Temp 100°C | Speed 1
5. Add pork back to BIKM jug and cook (remove MC). Time 5 mins | Temp 100°C | Speed 1
6. Add beans and cook. Time 5 mins | Temp 100°C | Speed 1
7. Stir in lime juice. Time 15 secs | Speed 3
8. Serve with rice and top with coriander and lime wedges

CAKES

Original 30 Second Orange Cake

1 whole orange cut into quarters
225g butter
3 eggs
200g sugar
300g Self Raising Flour

Preheat oven to 180C. Grease and line 20cm spring form cake tin.
Place orange and butter into mixing bowl and mix 7 sec/speed 8.
Add remaining ingredients and combine 20 sec on speed 4.
Pour into 20cm round cake tin and bake for 50-60 minutes.
Tip - Can be made with half the quantity of sugar.

30 Second Orange Cake- Healthy Version

I tweaked this recipe for my own needs and to the taste of my family so this may or may not to be your liking, but my family loves it.

1 whole orange cut into quarters
100gm Gold n Canola Lite Marg (this is just what I had in the fridge)
½ cup of apple sauce
½ tsp Bi-carb soda
70g sugar (this makes it sweet enough for us, you may like to add more)
2 eggs
300g Wholemeal Self raising flour

Combine apple sauce and bi-carb soda then follow instructions for the 30 second Orange Cake:

Place orange, marg and the apple sauce mixture into BIKM and mix 7 secs on speed 8.
Add the remaining ingredients and combine 20 secs on speed 4.
Pour into cake tin and bake for 50-60 mins.
Please feel free to experiment and tweak this to your liking.
I worked this out to be 164 cal's per slice. Serves 12.

CHOCOLATE CAKE

120g butter
2 Eggs
100g Milk
Tsp Vanilla
120g Sugar
120g SR Flour
30g Cocoa
Tsp Baking Powder
Pre Heat Oven 180C and Line & grease square cake tin.
Melt: 120g Butter 2mins, 60deg, speed 4.
Add remaining ingredients and mix for 30 seconds on speed 5.
Pour into tin and bake for 25-30 minutes.

BANANA CAKE – Amy Ireland

Cake

300 g caster sugar (could possibly be reduced as that's a lot)
125 g softened butter
250 g medium very ripe bananas
1 teaspoon vanilla
2 eggs
225 g Self Raising Flour
1/2 teaspoon bi-carb soda
120g Milk or Buttermilk

Cream Cheese Icing

90 g cream cheese
45 g Butter softened
210 g icing sugar
1 tablespoon lemon juice

Preheat oven. To 170 degrees Celsius. Grease and line a 22cm cake tin.

Place sugar, (mill on speed 7 for 3 seconds if using raw sugar), butter, banana, vanilla and eggs into bowl speed 6 for 1 min. With around 10 seconds to go add milk or buttermilk.

Add flour and bi-carb and mix on speed 4 until just combined. (2 seconds). Pour batter into tin.

Bake for about 50 - 60 minutes, or until a skewer or knife inserted in the centre of the cake comes out clean.

Leave cake to cool on a wire rack. Spread cooled cake with cream cheese icing.

Mix cream cheese and butter on speed 4 for 10 seconds. Add icing sugar and lemon juice and mix until smooth.

COFFEE CAKE A

1 cup white rice flour
¼ cup maize meal
½ cup Buckwheat flour
1 teaspoon baking powder gluten free
½ teaspoon Bi Carb Soda
¼ teaspoon cinnamon
½ tsp Nutmeg
2 teaspoon Instant coffee
185g Brown sugar
1 cup rice bran
½ cup vegetable oil
¾ cup buttermilk or yoghurt
¾ cup chopped raisins or sultanas
1 egg beaten lightly

Place all ingredients into jug. Mix on speed 2 for approximately 25 seconds or until all is combined.

Pour into fluted ring tin, bake at 180 degrees for approximately 45 minutes.

(If no ring tin is available place an empty greased tin in the centre of a regular tin and then pour batter in)

COFFEE CAKE B (sweetened with dates and palm sugar) - Leah Kelly

150g of pitted dates
50g of liquid palm sugar
40ml of espresso
125g butter
2/3 cup buttermilk
2 eggs
250g wholemeal self raising flour

Preheat oven to 170C and grease small loaf tin.

Add dates to the Bellini bowl with chopping blade and chop sp 6 for 10 seconds.

Add palm sugar, coffee and butter to the Bellini bowl and melt 80C, speed 1 for 4 mins until melted nicely together.

Add buttermilk, eggs and flour and mix speed 5 / 10 secs. Scrape down sides and make sure it is all mixed without over mixing.

Pour batter into the tin.

Bake for approximately 35 mins.

CARROT CUPCAKES – Lara O’Neill

4 medium carrots, peeled & chopped
200g sugar
200g plain flour
Pinch salt,
2 tsp baking powder
Pinch bi-carb
2 tsp mixed spice
80g sultanas
50g crumbed walnuts
100ml oil
3 eggs
1 tsp Vanilla



Cake

Place carrots into the jug with chopping blade. Chop on speed 6 for 15 seconds.

Scrape down bowl & replace chopping blade with mixing blade. Add to the carrots; flour, sugar, salt, baking powder, bi-carb & mixed spice. Mix on speed 4 for 1 minute, or until evenly combined.

Add sultanas & walnuts; combine at speed 2 for 10 seconds.

Add mixing tool & add oil, eggs & vanilla to the mixture. Combine at Speed 2 for 2 and 1/2 minutes.

Pour into pre-prepared muffin tray & bake in a moderate oven 25-30 minutes. Ice when cooled.

Cream Cheese Icing

250g cream cheese
60g butter or margarine
130g icing sugar
1 tsp vanilla

Place cheese & butter or margarine in the jug with mixing blade at speed 5 for 20 seconds.

Add icing sugar & vanilla, mix at speed 5 for 15 seconds, scrape down sides & finish off for 15 seconds on speed 2.

SPONGE CAKE – Luisa Baum

6 eggs, separated

230grams caster sugar

230grams self raising flour (I used 40 grams of custard powder and 190grams of cornflour instead)

Preheat oven to 180 degrees and grease a 24cm spring form pan or 2x20cm pans greased. Insert mixing tool and place egg whites into the bowl; beat for 5 minutes on speed 4 until stiff. Add the sugar and beat for 1 minute on speed 2. Add egg yolks and mix for 1 minute, speed 1. Remove the mixing tool.

Gradually add the flour, incorporating with the spatula through the lid, on speed 2. I let it mix only 15 seconds, then did the rest of the folding myself.

Pour into the greased pan(s) and bake approx 40 minutes. This is dependent on your oven; mine is set at 160-ish with the fan on. It has risen nicely but I think I did overbeat just a little when adding the sugar as I had the speed higher than 2, operator error

PLEASE NOTE: if replacing the SR flour with cornflour and custard powder you will need to also add a tsp of baking powder and 1/2 tsp of bi carb. This is what I left out and it would have made a difference to the end result of my sponge.

DAIRY, EGG & GLUTEN FREE CHOCOLATE CAKE

3 Cups Rice Flour

½ cup Cocoa powder

2 cups caster sugar (I only use 1 cup of raw sugar)

1 tsp salt

2 Cups water (I blend 1 cup of water with half tin of beetroot then add more water if necessary to make the 2 cups of liquid)

2/3 cup oil (I use olive or canola)

2 tblsp lemon juice

1 tsp vanilla essence

Add ½ tin beetroot and 1 cup water to the Bellini blend on high for 10 sec speed 10. Pour back into the measuring jug and make sure there is 2 cups worth of liquid OR if you don't wish to add beetroot just measure out 2 cups of water to add later.

Add dry ingredients into Bellini, and then add oil and water. Blend on speed 5 for 20 sec. take off lid and scrape down sides. Blend on speed 5 for a further 40 sec or until completely mixed and smooth. If you are using beetroot you may need to increase the time and speed so it is not chunky, make sure you stop and scrap sides.

Put into an oiled cake tin and bake on 180* until cooked through. It will take at least 45 minutes depending on tin. It is normal for there to be cracks on top of the cake due to the nature of being egg free and the use of rice flour. I ice with a mixture of dairy free spread cocoa powder and icing sugar. This cake is even better the next day being stored in a refrigerator.

CAKES - Amanda Codling

125g butter

1 tsp Vanilla essence

3/4 cup sugar

2 eggs

1/2 cup milk

1 1/2 cups self raising flour

Add all ingredients into your Bellini and whizz on speed 4 for approx 15 seconds (until all combined). Then on speed 8 for approx 20 seconds. Place in cupcake trays and bake for approx 15-20mins until golden in 180 degree oven. Really easy and light and fluffy cakes it was a really easy recipe and my kids LOVED it - I actually put sprinkles on top before baking which they thought was great and didn't need to ice them.

FLOURLESS CITRUS & ALMOND CAKE – Jelena Dakic

Please note that the cake is very 'citrusy' (quite tart) and while adults find it addictive, to please the kids you may need to increase the amount of sugar or dust with icing sugar once baked and cooled.

3 medium oranges (or 4 large lemons)

2 cups of whole almonds

1+1/4 cup sugar (can increase to 1+1/2 cups if you have a 'very sweet tooth' :-)

3 eggs

1 teaspoon of vanilla extract

1 teaspoon baking powder (optional)

Optional:

1/3 cup of poppy seeds (add to mixture same time eggs are added)

1 heaped tablespoon of icing sugar (to dust over baked cake)

Pour 1.7l of water into the BIKM bowl (water level should be half way between the 1.5 and 2L marks on the side of the bowl)

Place whole washed (unpeeled) fruit in the cooking basket and insert into the bowl (ensuring each orange is approx 80% submerged)

Place the lid on with the measuring cup IN - Cook for 35 min, temp 100, speed 3

Use the Spatula to take the cooking basket out (as it is VERY hot) and leave it in the sink or on a plate for any remaining water to completely drain off the fruit, empty the bowl and leave for 2-3min to 'dry off' and cool (it will dry on its own in that time as it is very hot and water will evaporate quickly)

Place almonds into the bowl and mill them to a very fine consistency (speed 8 for 8 sec.)

Scrape sides down and add the whole oranges into the bowl

Puree the content (speed 6 for 10 sec.)

Scrape down sides of the bowl and puree again (speed 7 for 5 sec)

Scrape down sides of the bowl and add vanilla extract, sugar, 3 eggs and baking powder and mix well (speed 5 for 12 sec)

Pour into a greased baking dish (if using a round tin it should be approx 22cm in diameter) and bake for an hour in preheated oven at 180deg (or 170 deg if fan forced)

PUMPKIN, CHOCOLATE & ORANGE CAKE

250g pumpkin

125g butter

Rind of one orange

1/2 cup caster sugar

1 egg

1 tablespoon of golden syrup

1 1/4 cup self raising flour

1/2 teaspoon bi-carbonate of soda

2 tablespoons cocoa

1 tablespoon custard powder

1/4 cup orange juice

Place 500ml water in thermo then place small basket in with pumpkin and cook it for 15 min on heat 100 on speed 2

When pumpkin done blend in thermo on pulse till mashed

Place in bowl in fridge to cool then add to thermo bowl butter rind and sugar and mix on speed 2 till blended put egg and golden syrup blend on speed 2 for 1 min

Then add all the dry ingredient and orange juice and mix on speed 4 for about a min or until combined place into greased loaf tin and bake for about 1 hour.

RED VELVET CUPCKES – Trudy

350g (2 1/3 cups) plain flour
2 tblsp cocoa powder
1 tsp bi-carbonate of soda
1 tsp baking powder
315g (1 1/2 cups) caster sugar
250ml (1 cup) buttermilk
185ml (3/4 cup) vegetable oil
2 eggs
3 tsp red food colouring
2 tsp white vinegar
Dollar Sweets Fairy Fives sprinkles, to decorate frosting
250g pkt cream cheese, at room temperature
100g butter, at room temperature
195g (1 1/4 cups) pure icing sugar, sifted
1 tsp vanilla extract

Preheat oven to 180°C. Line eighteen 80ml (1/3-cup) capacity muffin pans with paper cases. Sift the flour, cocoa powder, bi-carbonate of soda and baking powder into a large bowl. Stir in the sugar.

Place the buttermilk, oil, eggs, food colouring and vinegar in the Bellini jug and mix on Speed - 5 Time - 30 seconds

Add the flour mixture to the Bellini jug and mix on

Speed - 5 Time - 30 seconds

Scrape down bowl and mix again

Speed - 5 Time - 30 seconds

Divide the mixture among the prepared pans. Bake for 20-25 minutes or until a skewer inserted into the centre comes out clean. Transfer the cupcakes to a wire rack to cool completely.

To make the cream cheese frosting, place the cream cheese, butter, icing sugar and vanilla in the Bellini Jug with the mixing tool in place.

(Make sure your cream cheese and butter are at room temperature)

Mix on

Speed 8 - Time 20 seconds

Scrape down bowl and mix again

Speed 8 - Time 20 seconds

Pipe the icing over the cupcakes and top with the sprinkles.

I used non toxic glitter on top instead of the sprinkles.



CHOCOLATE, FRUIT & NUT LOAF (Egg & Dairy Free) – Jelena Dakic

100g prunes
100g dried figs (can be replaced by any of your favourite semi-dried fruit like sultanas, apricots...)
1 tablespoon raisins soaked in rum (or in apple juice for alcohol free version)
5 large granny smith apples cored and quartered (can use any apple variety that is NOT sweet)
100g walnut halves
100g whole hazelnuts (shelled)
1 heaped tablespoon plain cocoa powder (for cooking)
200g sugar
250g plain flour
1 teaspoon ground cinnamon
1 tablespoon baking powder

Please note that you will also need to use a large mixing bowl for this dish in the final step as the mixture is VERY dense and processing it fully in the BIKM is likely to produce a 'mushy' result while the cake texture is best if the fruit and nuts are not 'pulverised'

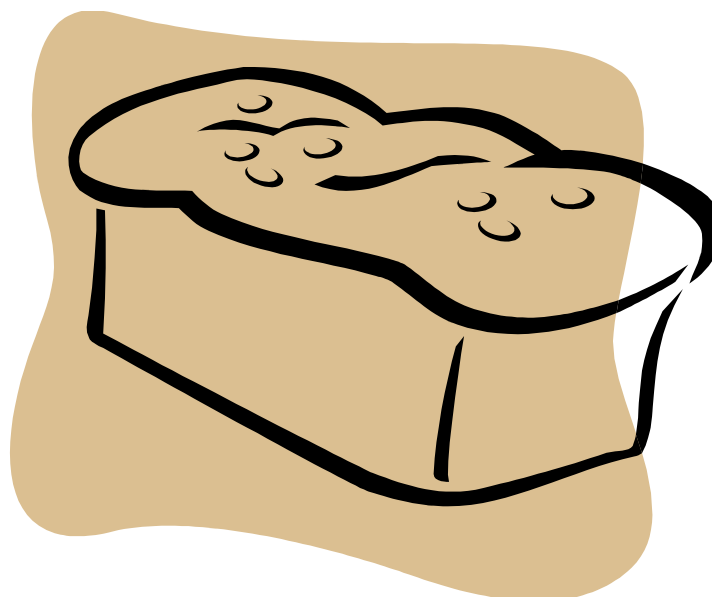
Place the chopping blade into BIKM, add apples and 'grate' it roughly (speed 6, time = 6sec) Scrape down sides of the bowl and add all 'dry' ingredients (flour, sugar, cinnamon, cocoa and baking powder) and roughly mix through (speed 7, time = 7sec) and tip the content out into a large mixing bowl

Into BIKM add all remaining ingredients and process briefly by pressing PULSE twice (just 1sec each time) and tip out the content into the mixing bowl

Mix the batter further with a wooden spoon to ensure all ingredients are well incorporated (if you do this step in BIKM it will get over-processed and this cake works best if dried fruits and nuts are not too processed)

Grease and coat with flour a bread loaf tin and pack the batter into tightly into it

Bake in the preheated oven at 160deg (not fan forced) for 90 min (best results achieved when baked on the lower half of the oven - 1st or 2nd rack).



BISCUITS, COOKIES AND

SCONES

MILO BISCUITS - Kacey

125g butter
1 cup sugar
2 cup self raising flour
¼ cup Milo or more if you want stronger flavour
1 egg

Cream butter and sugar for 30 seconds speed 5.
Add remaining ingredients, 10 seconds on speed 5.
Pulse and check until well combined.
Roll into balls and place on lined tray and cook in preheated 180deg oven 10-15 minutes

COCONUT BISCUITS

125g coconut oil (or butter)
1 cup brown sugar
1/2 cup coconut
1/2 cup self raising flour
1/2 cup plain flour
1 tsp coconut essence
1 egg

Throw everything in bowl. Keep in lid & process 6 seconds, speed 4. Scrape down sides and process 2 seconds, speed 6.
Roll into 3/4" balls, place on greased trays & flatten slightly (leave room for spreading) and bake at 180*c for 15 minutes.
Cool for a few minutes on tray to crisp up.
These keep for up to a week (if you're lucky). Change the coconut to any flavour if you wish.
Makes 24-36.

FLOURLESS PEANUT BUTTER BISCUITS – Lara O'Neill

The original of this recipe came from Chef Claire Robinson from the TV show 5 ingredient fix on the food network channel, I just converted it...

1 cup natural peanut butter
1 cup white sugar
1 egg, lightly beaten
1 tsp vanilla essence.

Place all ingredients into BIKM, set to speed 5 for 45 seconds with mixing blade, or longer will be needed to combine if you decide to use commercial peanut butter.
Once combined, roll 1 tblsp of mixture into balls and place on an UNGREASED baking sheet. Lightly press down with a fork and place a salted peanut on top.
Bake at 180 degrees for around 10-12 minutes, making sure u switch trays over halfway through.

'NEVERFAIL' SCONES – Belinda Butcher

3 cups Self raising flour
2 tsp baking powder
2 Tbsp icing sugar
250 ml Thickened cream
125 ml cold water

Use blunt/stirring blade and sift dry ingredients into jug, then add cream and water

Mixing on speed 6 for 5-6 seconds

Lightly dust bench with flour and tip batter out. Flatten to 1-2 cm thick then cut out scones

Place on baking tray lined with baking paper. Cook for 12-15 mins in a preheated oven 190°C (fan forced) or 200°C regular oven, till golden on top

I find these never fail and u can add whatever u like to make sweet or savoury. I have made cheese and chive, sundried tomato and herb, u could add choc chips or dried fruit for a sweet version



BEST EVER SCONES - Susan

400 grams self raising flour
20 g butter
30 g sugar
1 egg
125 ml cream
125 ml milk

Preheat oven to 220 degrees Celsius.

Place flour and butter into bowl and mix for 8-10 seconds on speed 9 until bread crumb consistency

Place sugar, egg, milk and cream into bowl and mix for 5-10 seconds on speed 4 until mixture is combined

Lightly knead mixture for 30 seconds on interval speed until mixed

Pour dough mixture onto well floured surface (or well floured bread mat) and lightly pat dough into 3cm thickness.

NOTE: Dough will be very light and sticky - this is ok. Cut into rounds with scone cutter. Place scones together (touching each other) onto oven tray lined with greaseproof paper. Glaze with a little milk and bake in a very hot oven at 220 degrees for 10 to 15 minutes. Cool in a clean tea towel on a wire rack.

STICKY DATE COOKIES – Luisa Baum

125g unsalted butter
3/4 cup pitted dates
1/2 cup water
1 cup brown sugar
1 egg
1 tsp vanilla essence
1 cup self raising flour
1 1/2 cups plain flour

Pre-heat oven to 160 degrees Celsius, line baking trays with greaseproof paper.
Place dates into the bowl and chop 8 seconds, speed 7.
Add butter, water and sugar to bowl and cook 5 minutes, temp 100, speed 1. Allow to cool for 5 minutes.
Stir in egg, vanilla and flour, mix on speed 4, time will vary between appliances.

CHOC-RASPBERRY COOKIES - Victoria Maher (Vegan)

1/2 cup Raspberry jam
1 cup sugar
1/3 cup mild olive oil
2 tsp vanilla extract
Heaped 1/2 cup unsweetened cocoa powder
1 1/2 cups plain flour
3/4 tsp bi-carb soda
1/4 tsp salt

Preheat oven to 190 degrees.
Begin with blunt blade. Add jam, sugar, oil & vanilla to bowl, mix on Speed 3 for 5 seconds.
In another bowl, combine dry ingredients. Add dry ingredients a tablespoon at a time through hole in lid while mixer turns on speed 4 (just set the timer to a few minutes & stop when dry mix is gone).
Mixture will look like crumbly soil. With wet hands scoop out walnut sized clumps & squeeze together firmly, then roll into balls & flatten.
Place on baking paper covered cookie sheets slightly apart - they will not spread during baking - bake for 10 minutes & transfer to cooling rack.

ANZAC BISCUITS - Emma Rees

125 g butter
1/4 cup golden syrup
1/2 teaspoon bi carb soda
1 tablespoon boiling water
1 cup plain flour
1 cup rolled oats
1 cup coconut
2/3 cup brown sugar

Preheat oven to about 175degrees
Melt butter and syrup in jug sp1 temp 80 2 minutes
Dissolve bi carb in boiling water add to mix sp 4, 10 secs
Add rest of dry ingredients sp 4, 20 secs until combined
Roll into balls and flatten slightly with fingers
Bake 12-15 mins for chewy and a bit longer for crunchy
Enjoy

CHOC CHIP COOKIES

130 grams butter
180 grams brown Sugar
1 teaspoon vanilla essence
1 egg
160 grams plain flour
80 grams wholemeal self raising flour
90 grams nuts (chop up before starting then set aside) or coconut.
120 grams chocolate chips

Place butter, sugar and vanilla essence in bowl and mix on Speed 4 for 40seconds or until creamy.

Add egg and beat on Speed 4 for 10 seconds.

Add flour, SR flour, nuts and mix on Speed 4 for 20 seconds.

Either add choc chips and mix on speed 2 to incorporate choc chips or I found it easier just to mix them in by hand.

Roll spoonfuls of mixture into balls and place on trays lined with baking paper. Flatten slightly and bake for 12-15 minutes. Stand on trays for 2-3minutes before transferring to a wire rack to transfer completely.

NOTE - I used gluten free flour instead and used 120grams of plain and 120grams of self raising.

Place heaped teaspoons onto trays, cook 20minutes or until golden.

These came up really well but next time I will add some caramel chips after the flour has been mixed in :)



CHICKPEA CHOC CHIP COOKIES – Leah Kelly

1 cup firmly packed brown sugar
3/4 cup butter
1 egg
2 tsp vanilla extract (not imitation vanilla)
400gm can chickpeas
2 cups choc chip
2 cups plain flour
1/2 cup rolled oats
1 tsp baking soda (bi-carb)
1/4 tsp salt

Cream butter and sugar very well, speed 5, 45 seconds, stopping 2-3times to scrape down the bowl.

Add egg and vanilla, speed 4, 10 seconds, scrape again.

Add chickpeas speed 5, 20 seconds.

Add flour, oats, bi-carb, salt, speed 5, 20 seconds.

Add choc chips, speed 3, 15 seconds.

Drop in spoonfuls on baking sheet, bake 180C for 12 minutes.

FUDGY WUDGY COOKIES

100g oil
2 tsp vanilla extract
250g brown sugar
2 small eggs (1 if it's a bigger)
185g flour (I used gluten free)
1.5 tsp bi-carb soda
20g cocoa powder
90g sultanas
100g organic raw cashews (I just used almonds and any other nuts I had in the cupboard)
180g dark chocolate broken up (will use dairy free version next time)

Place chocolate into BIKM bowl, turn the dial to close lid position and pulse once for 2 seconds button. Check to see if it has broken up enough. If not, pulse again.

Add nuts and pulse a further 2 times. Tip into a bowl and set aside.

Without washing the BIKM bowl, combine oil (or butter), vanilla, sugar and eggs on speed 4 for 20 sec or until smooth.

Add flour, bi-carb soda and cocoa and mix on speed 4 until combined (20secs?). As the mixture thickens you may need to increase the speed or use the spatula to assist incorporation.

Stir through remaining ingredients on -speed 2 for 20 seconds (or until mixed, may need to hand mix last bit).

Place tablespoonfuls of mixture onto a tray and bake for 8-10 min at 180°C. Allow to cool for 5 min on the tray to set.

NOTES - For fudgy cookies cook for 8 min. Cookies will be soft when removed from the oven but will harden as they cool. For crunchy cookies cook for 10 min.

COOKIE CUTTER BISCUIT DOUGH– Polly Chan

125g butter
2 cups flour
1 1/2 tsp baking powder
1 egg
65g sugar

Place all ingredients into bowl and mix for 12 seconds on speed 6. Scrape down then 50 seconds on speed 2.

Tip into a bowl and knead into a smooth ball.

Cover and place in fridge for at least 15 minutes.

Engage help of kids in rolling and cutting into their favourite shapes.

Place onto lined baking tray and bake approximately 10 minutes, depending on shape and size.

NOTES - I found the dough a bit wet when I sent to roll it out so added some more flour and it worked well. This dough is barely sweet, so can be sweetened or flavoured however you like; it has only 65% of the sugar of gingerbread biscuits, and no golden syrup. The dough looks very crumbly, but once you start working it, it comes together well.

I have a similar recipe to this... As a variation, you can add cocoa powder and cut down some flour to make it chocolate flavoured. You can make a vanilla and chocolate biscuit and roll it up and cut it up into pin wheels :) or make checkered patterns :)

MUFFINS, SLICES AND OTHER DESSERTS

CHOC CHIP MUFFINS

200gcaster sugar
4eggs
200gbutter
200gplain flour
2tsp baking powder
100gchoc chip bits

Pre-heat oven to 180c. Fill a 12 capacity muffin tin with paper muffin cases
Place sugar into the bowl and process for - Time - 45 seconds Speed: 8
Remove sugar and blade and now place the mixing blade in the bowl.
Add sugar back to the bowl and eggs and process for - 2 minutes - 37c on Speed 3
Scrape down sides of the bowl and process again for - 2 minutes Speed - 4 NO HEATTHIS
TIME
Add butter and beat for - Time - 1min 30 seconds Speed - 7
Add flour, baking powder and combine for - Time - 1 min Speed - 3
Add chocolate chips and combine for - Time - 30 seconds Speed - 3
Fill muffin cases and cook for approx 15 minutes.

This is a rough cooking time as lots of ovens cook either quicker or slower.

CHOCOLATE BUTTERMILK MUFFINS – Lara O’Neill

175gButter
4eggs
330gwhite sugar
225gSelf Raising Flour
1/2teaspoon vanilla essence
1/2teaspoon ground cinnamon
200grams buttermilk
50grams cocoa powder

Beat butter and sugar on speed 6 for around 1 minute until pale and creamy.
Add eggs one at a time with a quarter of the flour for each egg, mix on speed 6 for 20 seconds for each egg, stop and scrape down inside of bowl with spatula.
Beat in buttermilk, vanilla and cinnamon on speed 5 for 1 min.
Add cocoa and mix speed 5 for 30 seconds.
Pour into greased muffin trays and cook for 25 minutes at 180 degrees.



BANANA & LINSEED MUFFINS (dairy free) - Tara Mitchell

1 1/2 cups SR Flour
115g caster sugar
115g margarine
2 eggs
1teaspoon bi carb
2tablespoons soy milk
2mashed bananas
2tablespoons of linseed

Insert mixing blade, cream margarine and sugar Speed 4, 1 minute.
Add eggs. Speed 3 for 30seconds, add banana and mix for 30 sec on speed 3.
Add the soy milk and bi carb and stir with the spatula. Then add in the flour and mix on speed 3 until well combined.
Add linseed and mix for 30 seconds. Transfer mix to greased muffin tray and bake at 180 degrees for approx 20 minutes until nice and springy.
Makes 12.

LEMON SLICE

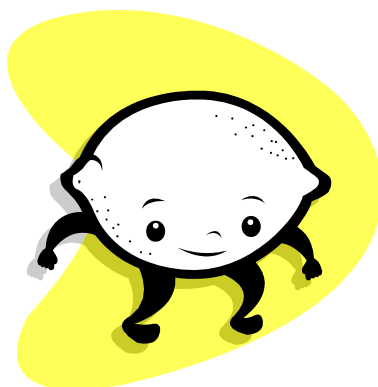
Base

1pktMarie biscuits (could make your own?)
120grams Butter
80grams coconut
200grams condensed milk
1lemon

Icing

240grams icing sugar
60grams butter
Lemon juice
Extra Coconut

Chop Lemon rind for 15-20 seconds on Speed 9
Add biscuits and crush on Speed 8 for 5 seconds.
Add coconut and mix on Speed 4 for 5 seconds
Set aside dry mixture.
Add butter to bowl and melt on 60 degrees for 2 minutes.
Add condensed milk and the juice of half a lemon.
Add dry mixture back to bowl with butter mixture and mix on Speed 4 for 10seconds using the spatula to assist.
Spread into lined slice tin and set in fridge.
Icing - mix icing sugar, butter and lemon juice in bowl on speed 4forapprox 30 seconds.
Spread over cooled slice and sprinkle over extra coconut.



APPLE & BLUEBERRY MUFFINS (any fruit could be used)

160g self-raising flour
150g wholemeal flour (or plain white flour)
180g milk
150g raw sugar
2 eggs
70g olive oil
1/2tsp baking powder
100g blueberries
2 apples, cored and chopped into cubes (I pulsed the apples for a few seconds then put them in aside before adding the flour etc.
I didn't bother washing the bowl between and it worked fine. I left the skin on the apple too.)

Place all ingredients, except the fruit, into the bowl and mix for 30 seconds on Speed 4.
Add apples and mix for a further 10 seconds on speed 3.
Carefully mix in blueberries by hand using a spatula(I do the mixing by hand so the blueberries don't just turn to mush)
Spoon the batter into a greased muffin tray and bake in a moderate oven for 20- 25 minutes or until golden brown.

EASY CHOCOLATE SLICE

125 g butter (room temp and cubed)
140g self-raising flour
140g brown sugar
30g of desiccated coconut
15g cocoa
1egg (or two if you have smallish eggs)
Optional: 100s and 1000s (on top before baking) or chocolate icing or just as is

Preheat the oven to 180°C and line a slice baking tray with baking paper.
Place butter in bowl and melt for 3 minutes at 60°C on Speed 2or until butter completely melted.
Add remainder of ingredients and mix for 10seconds on Speed 4, stopping to scrape down side of bowl if necessary.
Pour into prepared baking tray (sprinkle with 100sand 1000s if using them)
Bake for about 20-25 minutes (the slice will harden as it cools).
Allow the chocolate slice to cool in the baking tin for 10 minutes before removing to a wire rack.

BLISS BALLS - Helena Powell

200gms mixed raw nuts (I used almonds, cashews and Brazil nuts)
400gms Pitted dates
¼ cup raw cacao
1 tblsp raw honey
1 tblsp organic coconut oil

Blitz the nuts and dates in the BIKM until fine crumbs.
Add remaining ingredients and give another blitz and then check the consistency.
Add a splash of water if needed to form an almost dough like mix, then roll into ball and cover in coconut and pop in the fridge.

RASPBERRY FRIANDS - Kellyanne Macarone

30g almond meal
125g butter
100g castor sugar
100g self-raising flour
45g coconut
4 egg whites
Fresh or frozen raspberries

Blitz whole almonds in jug to make almond meal. Set aside
Place butter in jug, melt on 80 degrees, speed 2 for 2-3 min
Add almonds, sugar, flour, coconut & egg whites to bowl. Combine for 30 seconds on speed 3.
Line muffin/friand tin with butter, cut baking paper to size and stick in tin to butter. Press raspberries into top of mixture.
Spoon in mixture & bake in 180 degree oven for 20min.

Only made 8 so will increase quantities next time! :)

GLUTEN & SUGAR FREE RASPBERRY MUFFINS – Jodie Steele

3 large eggs
3 tblsp honey
1 tsp vanilla essence
2 tblsp coconut oil, softened
1/2 tsp apple cider vinegar
1 cup gluten free self raising flour
1 tsp baking powder
1/2 tsp salt
3 handfuls raspberries
OPTIONAL - 100g white choc

Pre-heat oven 180 degrees.

Mix coconut oil, honey and vanilla speed 5/30 seconds.

Set speed 5/ 30secs start, and add eggs one at a time through the measuring cup hole. Allow each egg to mix in. Add apple cider vinegar.

Add all dry ingredients to bowl. Mix speed 1/10 sec.

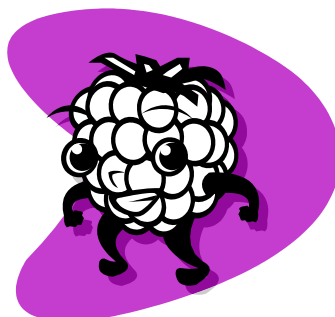
Add raspberries (and chocolate if you're not worried about the sugar free element). Mix speed 1/ 30 seconds.

Spoon into muffin cases to 3/4 full.

Cook for 15-20 minutes.

Can be frozen or eaten within 4 days.

These taste yummy without the chocolate, but I'm weak and I put a little piece on the top of each one. It melts through while it's cooking and adds a little indulgence :)



HEALTHY CHOC BALLS - Narelle Bugeja

50g rolled oats
1 handful of dried apricots or dates (I use a combo of both)
50g coconut flour/almond flour
85g freshly squeezed orange juice (use a little water to make it up if you're short)
1 heaped tablespoon cocoa powder (or cacao powder if you have it)
2 tablespoons peanut butter (I make this in the Bellini first: just throw in a handful of peanuts and blitz speed 7-8 til smooth)
2 heaped tablespoons shredded coconut
Desiccated coconut to coat

If making your own peanut butter, do that first

Place oats in bowl & blitz 6 seconds/ speed 8 til roughly shredded.

Add dried fruit & blitz again for a few seconds speed 5

Add almond/coconut flour, OJ, peanut butter, cocoa and shredded coconut. Blend 5secs on speed 4.

If the mixture doesn't stick together well, add 10g water until desired consistency is achieved, to allow you to roll in balls.

Form 2.5cm wide balls and set aside. Roll in coconut.

Set in the fridge for an hour or two.

NOTES - These were amazing. I used prunes cause that is all I had 10 and 16 year olds have no idea!!! I like that they are not sickly sweet.

CREAMED RICE - Amy Weir

1 Ltr (4 cups) Milk
1/3 cup (75gms) caster sugar
1 Teaspoon Vanilla Extract
1.2 cup (100gms) uncooked white medium grain rice

Combine milk, vanilla and sugar in bowl with stirring blade on temp 80 speed 2 for 10 minutes or until sugar is dissolved and milk is warmed up.

Sprinkle rice into bowl, temp 80 speed 1 for around 30 minutes or until rice is cooked and milk has thickened up.

I did it for 10 minutes, check, 10 minutes, check, and 10 minutes and so on until it was cooked. Rice did break up a bit and I think I may have cooked for too long as it was a bit gluggy but delicious!

STICKY DATE RICE PUDDING - Susan Garwood

10 Pitted dates (more if you have a really sweet tooth)
130g of Arborio rice
1ltr of milk (more if it goes to thick)

Put the dates in the jug and blitz for 5-10 seconds at speed 10.

Put the mixing tool in and add the rice and milk. Take the cup out and place the basket on the lid. Cook for 15 minutes on speed 1 at 100. (If you like it baked place in a dish and finish in the oven.)

Scrape down the sides and cook for 15 minutes on speed 1 at 90.

Check the rice is cooked then just 5 more minutes on speed 1 to thicken and cool slightly.

TRIPLE CHOC CHEESECAKE - Nicola Bartlett

1 cup of chocolate ripple biscuits
3 tablespoons butter
1/2 a block of dark chocolate
1/2 block of white chocolate
2 tablespoons of Cointreau or/and orange liquor
3x250 grams Philly cream cheese
1 teaspoon of vanilla
3/4 cup of sugar
3 eggs

Preheat oven to 180c.

Place biscuits in Bellini and pulse.

Add melted butter, press into spring form tin and bake for 10 minutes. Take out to cool.

Turn oven up to 200c

Place cheese and sugar in Bellini and put on for 2 minutes on speed 8, add eggs one at a time and then vanilla.

Split into 2 bowls and melt the chocolate so you have one white lot and one dark lot. Place the orange liquor into the white lot mix well.

Add the dark chocolate to the biscuit base, and then add the white on top.

Place in oven and bake 10 min on 200c, then turn oven down to 160c and bake for 35 to 40 min.

After it has cooled melt a block of Cadbury milk chocolate in Bellini with 30 grams of butter and teaspoon of oil and place on top of cheesecake. Place in fridge to set!



APPLE SLICE – Leah Kelly’s Mum

2 cup self raising flour
1 cup of sugar (or dates that have been processed down very finely)
1 teaspoon bi-carb
1 teaspoon nutmeg
2 eggs
150g butter cut into pieces
1 x 400g tin pie apple
1 teaspoon vanilla

Preheat oven to 180 and grease lamington tin.

Insert mixing blade.

Put butter, sugar (or very finely ground dates), spices into jug and mix on speed 2, temp 70/80 for approx 3 minutes until melted and well combined.

Add in remaining ingredients, except apples and mix on speed 5 for 15 seconds or until just combined.

Add in apples and mix on sp 3 for approx 10 seconds, or until mixed.

Bake for 45 minutes or until golden brown and scrumptious looking.

Eat warm or cold.

(Please note, I've converted this to Bellini off the top of my head, so just monitor how it's looking)

COCONUT SLICE - Bernie Pitt

A very versatile recipe allowing for both flour and sweetener substitutions ☐

1 cup spelt flour (or wholemeal, or coconut or white)
½ cup sweetener (rapadura or coconut sugar or xylitol)
1 cup milk (or rice milk, or almond milk)
1 cup desiccated (or shredded) coconut
1 tsp baking powder (optional)

Add all ingredients to the jug and mix Speed 4 (or 5) for 30 sec

Pour into a lined tin and bake in a 180 degree preheated oven for 30mins

GF SLICE – Amanda Brown

125g butter
1 whole orange
2 packets of Arnott's rice cookies
¼ cup sugar
½ cup desiccated coconut.

Melted butter in the Bella

Added whole orange and PULSE until smooth

Add 2 packets of Arnott's rice cookies, 1/4 cup sugar and 1/2 cup coconut and PULSE again.

Tip out and press into a slice tin lined with baking paper

Sprinkle with coconut and set overnight in the fridge

Delicious!

DAIRY FREE CARAMEL SLICE - Justine Pye

Slice Base

80g nuttalex
100g brown sugar
150g self-raising flour
60g fine desiccated coconut

Caramel Layer

500g sweetened condensed
coconut milk
80g golden syrup

Chocolate Topping

150g dairy free chocolate

SLICE BASE

Add nuttalex to bowl and cook for 3 minutes / 60deg / sp 2 until melted.

Add brown sugar, flour and desiccated coconut. Mix for 40 seconds/sp. 4, scraping down the sides halfway so all ingredients are combined well. The texture will be like a fine breadcrumb. Line a 20cm square cake tin with baking paper and press base mix firmly into the bottom, smoothing with the back of a large spoon.

Bake for 15 minutes in a 180c oven.

CARAMEL LAYER

Add golden syrup and sweetened condensed coconut milk into the bowl. Mix for 3 minutes/80c/speed 2 or until ingredients are smooth and well combined.

Pour over the top of the slice base and cook in a 180c oven for 20-25 minutes or until golden.

When the slice is first cooked and hot, it looks like the caramel layer splits, however once cooled the caramel becomes firm. Any coconut oil that rests on the surface can be removed by laying a paper towel over the top, however wait until the slice is almost cold and the caramel is firm.

Refrigerate until cold.

CHOCOLATE TOPPING

Break chocolate into squares, then chop for 10 seconds/sp. 9. Cook for 2 minutes/50c/sp. 4, or until melted.

Pour over the top of cold caramel slice and refrigerate until chocolate has set.

This is super rich, so consider cutting into 1 inch squares before storing in the refrigerator

MARSHMALLOW PAVLOVA - Julie Smith

4 egg white. - room temperature
1 cup caster sugar

Add butterfly shaped tool to the jug and whip egg whites in a very clean dry jug (do not preheat jug – just normal temp). Speed 4 for 5-6 mins
Slowly add caster sugar through MC hole while whipping - speed 4 for 5 mins until dissolved
Place baking paper on tray and spoon on to shape
Place in oven set at 120deg cook for 1 to 1.5 hours or until crisp
Leave in oven, door ajar until cool



PERFECT MERINGUE - Rosie Bell

3 egg whites (eggs straight from fridge)
300g caster sugar
pinch of salt

Wipe out v clean bowl, lid, blades etc with vinegar on paper towel (just to be safe :))
Use the chopping blade with the plastic butterfly shaped attachment
Add all ingredients and blend on speed 3, 37 deg for 11 minutes.
I just put dollops of mix on a baking tray then put them in 100deg oven for an hour. Then left to cool for another hour and done!
There's a few cracks but nothing major. A lower temp for longer should eliminate the cracks.
There's no leakage of sugar syrup though which is the most important thing (as that would mean the sugar wasn't properly incorporated during the beating stage).



LEMON MERINGUE PIE - Charlene Burling

Ingredients from this recipe have been taken from an Exclusively Food recipe and adapted to suit Bellini / SuperChef.

LEMON FILLING

56g cornflour
170g sugar (I used caster)
180ml lemon juice (fresh is best but I only had the fridge stuff)
230ml water
60g butter cut into pieces
3 large egg yolks (keep whites for meringue)
Place Lemon Juice, Sugar, Butter, Eggs, & Cornflour into jug/bowl and mix Time: 15 sec Speed: 6
Insert butterfly shaped tool and cook Time: 8 Min Speed: 1 Temp: 80deg until thickened.
Set aside.



PASTRY

70g self raising flour
130g plain flour
30g caster sugar
120g cold butter cut into pieces
1 large egg
Preheat oven to 150/160 degrees (fan forced oven)
Place all dry ingredients in jug + butter and process for Time: 10 sec Speed: 7
Add egg and knead for Time: 15 sec Speed: 1 or until mixture forms a ball (add a little water if not coming together)
Turn out onto lightly floured board and knead lightly. Cover with plastic wrap and refrigerate for 1/2 - 1 hour.
Roll out and place in baking dish. Poke holes all over the base and sides with a fork (this is to stop the pastry from bubbling).
Line with baking paper and weight down with baking weights or rice. Blind bake in oven Temp: 150/160 for 10 minutes
Remove weights and Bake Temp: 150/160 for 10 - 15 minutes
Set aside to cool completely

MERINGUE

3 egg whites from fridge
300g caster sugar
pinch salt
Blend all ingredients 11 min Speed: 3 Temp: 40
You may need to add the sugar in the last couple of minutes of cooking however I haven't perfected this as yet, still a work in progress.

PIE ASSEMBLY:

Add lemon filling to cooled base and distribute evenly.
Top with meringue and use the back of a spoon to form peaks by pressing down gently and lifting.
Bake at 190 degrees for 7 - 10 minutes or until meringue is lightly coloured.
Allow to cool and refrigerate.
Enjoy!

VELVETY EGG FREE SEMOLINA CUSTARD –Jelena Dakic

This is a very versatile dessert can be as flavoursome or plain as you wish.
Your imagination (or kids' taste) is your only limitation and it is guaranteed to set.

1 L of milk

1 cup Semolina flour

1/2 tsp vanilla extract

1/4 to 1 cup of sugar (I recommend no more than 1/4 cup and you can taste immediately when cooked - if you find the custard not to be sweet enough just add more sugar immediately when cooked and stir to dissolve)

OPTIONAL INGREDIENTS / FLAVOURS

(You can choose 1 of these or a combination of 2 of your favourites)

1/4 cup desiccated coconut

Grated zest of 1 large lemon (for stronger 'lemony' flavour leave out vanilla extract all together)

1/2 cup dried fruit

1/4 cup melting chocolate 'buttons' (finely broken up chocolate)

1/2 cup lightly chopped favourite berries (fresh or thawed)

1 cup well drained tinned fruit (chopped into small pieces of mashed)

1/4 cup favourite jam

Place the Mixing/Blunt blade into the BIKM bowl.

Wet the blades, bottom and sides of the BIKM bowl by pouring some tap water into it, swirl and then empty it (this will help prevent custard from 'sticking' to the bottom of the bowl as it cooks)

Pour the milk into the bowl and cook for 2min 30sec at 90 deg speed 2 with the Measuring Cup inserted into the lid.

Take the measuring cup OFF and set the mixture to cook for another 8 min on 90deg speed 2 and as soon as it starts cooking again pour in through the hole in the lid the semolina, sugar and vanilla extract and insert the Measuring Cup back into the lid.

If you will be adding other/optional ingredients please refer the notes at the bottom of this post.

When cooked pour into serving bowls and for thicker consistency allow to cool to room temperature (even though it can be eaten hot). This dessert can also be refrigerated and will easily keep for a few days in the fridge.

Please note that during cooking it is a good idea to lift the Measuring cup out of the lid at least once (after approx 3 min) just very briefly to allow some of the excess steam to evaporate thus reduce the potential for milk boiling over. Once the mixture starts to thicken there is no chance of it boiling over thus lifting out measuring cup is only recommended once 2-3 min after semolina was added.

Please note if you use optional ingredients/flavours:

If you are using : Desiccated Coconut, Lemon Zest or Dried Fruit you should add it to the BIKM bowl mid cooking – with 4 min left on the clock, and add it through the opening on the lid – do not stop the cooking cycle. If you are using melting chocolate, you should add it to the BIKM bowl in the last 2 minutes of cooking and add it through the opening on the lid – do not stop the cooking cycle

If you are using: chopped berries, tinned fruit or jam you should add it to the BIKM bowl in the last minute of cooking and add it through the opening on the lid – do not stop the cooking cycle.

As the addition of fruit can sometimes drop the temperature of the mixture if the end result appears 'runny' you can add another 2 min to the cooking cycle at same settings as previously (90deg, speed 2).

LOW FAT CUSTARD (sets THICK) – Jelena Dakic

2 egg yolks

60 - 80g sugar (depending how sweet you like it)

500g milk (we use skim but I am sure full cream will work)

80g corn flour (i.e. corn starch) – if you do not wish it to set thick reduce corn flour to 60g

1 teaspoon of vanilla extract for flavouring

FLAVOUR VARIATIONS

- For chocolate custard add 1 heaped tablespoon of cocoa powder + 1 heaped tablespoon sugar before milling sugar in 1st step
- For lemon flavoured custard add pulp of 1 lemon after you mill sugar and process speed 4 for 15 sec (before adding flour/eggs/other ingredients)

Mill sugar for 30-40sec on speed 7 (to get custard sugar).

Add flour, eggs, milk and vanilla extract.

Cook for 10-11minutes, temp 90 speed 3.

NOTE: If you notice a small amount of corn flour (i.e. a very thick custard - maybe a tablespoon or so) settle on the bottom of the jug (around the blade) you can stir it briefly with a wooden spoon then blend at speed 3 for 5 sec just before emptying the bowl (just to re-incorporate it into the custard).

CRÈME ANGLAISE (CUSTARD) - Bellini

300 ml milk

300 ml cream

150 g caster sugar

9 egg yolks

1 tsp vanilla paste (or one vanilla bean, well scraped).

Place milk and sugar in bowl with butterfly attachment. Combine yolks, cream and vanilla in a separate container/bowl.

Set to 70 degrees, speed 1, 5 minutes.

When finished, set machine to 80 degrees, speed 2, 15 minutes.

Slowly pour cream/egg mixture through opening while machine is going.

Test for thickness when the 15 minutes is up. I found this produced an anglaise that is of medium body when chilled. It would make an excellent ice cream base. Running at 80 degrees, speed 2 for an extra 3 minutes produces a thicker custard than you'd use in an ice cream churn, but suitable for pouring.

Strain and cool before placing in refrigerator.



CHOCOLATE CUSTARD - Gemma Lee

500g milk
2 eggs
100g sugar
30g cornstarch /cornflour
2 tbsp cocoa

Place milk, eggs, sugar & cornflour into the bowl and cook about 5min, speed 3, 80C.

Add cocoa & blend for 15sec, speed 4 or until combined.

Pour into ramekins/glasses/bowls and refrigerate until cool.

NOTES - Just work it until it looks right. It will form a skin but all custards do. You can eat this warm, but I very much prefer it cold as it has a nicer texture, not as runny. It can be very rich so I only eat it in small proportions. Enjoy everyone!!

FRANGELICO TIRAMISU

500g mascarpone cheese
80g sugar
4 eggs - separated (best at room temp)
Pinch of salt
1 cup good quality espresso coffee (sweetened with 2 tbsp sugar)
2 tbsp Frangelico
1 tsp vanilla bean paste
1 packet Savoiardi biscuits
Cocoa powder

Using butterfly attachment, whisk egg whites & pinch of salt to form stiff peaks - 37 degrees, speed 3, about 5-6 minutes

Set egg whites aside in separate bowl & clean out KM bowl

Using butterfly again, beat egg yolks with sugar speed 3 for 3 minutes

Add mascarpone cheese and vanilla bean paste mix speed 3 for another 3 minutes

Tip cheese mix into a fresh bowl & gently combine in the egg whites

Combine coffee with Frangelico, dip half the biscuits in one by one & place in flat rectangular dish.

Spoon over half the cheese mixture

Sift cocoa powder on top

Repeat with remaining biscuits and cheese mix, more cocoa powder on top

Cover & refrigerate for at least 6 hours (if you can wait that long!) for flavours to develop fully

Enjoy!

LEMON & COCONUT STEAMED PUDDINGS - Kylie

60g sugar
Zest 1 lemon
130g butter at room temperature
1 egg yolk + 3 eggs
170g self raising flour
180g coconut milk
1000g water (FOR STEAMING)
Shredded coconut to garnish

Place sugar and zest into bowl and mill 10 sec/speed 10.
Add butter and mix 8 sec/speed 7.
Add eggs, flour, milk and mix 8 sec/speed 5.
Divide batter between 12 silicone cupcake moulds (I used Kmart ones \$2 for 6)
Rinse mixing bowl and add water.
Set steamer into position and steam 20 min/Steam temp/speed 2.
Check if they are done using a skewer; allow cakes to cool slightly whilst you make the syrup in a clean bowl.

Lemon syrup (for steamed puddings)
170g sugar
15g water
50-60g fresh lemon juice

Place all ingredients in a clean bowl and cook 3 min/90 degrees/speed 2.

STICKY DATE RICE PUDDING - Susan

10 Pitted dates (more if you have a really sweet tooth)
130g of Arborio rice
1 ltr of milk (more if it goes to thick)

Put the dates in the jug and blitz for 5-10 seconds at speed 10.
Put the plastic whisk in add the rice and milk.
Take the cup out and place the basket on the lid.
Cook for 15 minutes on speed 1 at 100.
(If you like it baked place in a dish and finish in the oven.)
Scrape down the sides and cook for 15 minutes on speed 1 at 90.
Check the rice is cooked then just 5 more minutes on speed 1 to thicken and cool slightly.



EASY QUICK CHEESECAKE DESSERT - Amanda Codling

1/3 cup sugar
1 pkt Philly Cheese
1 tsp vanilla essence
¼ cup cream
Melted chocolate
Tim Tams, crushed

Put sugar, Philly Cheese and vanilla essence into BIKM and mix on speed 8 for 10 seconds or until smooth.

Add cream and mix on speed 7 for 10 seconds.

Place in bowls and drizzle with melted chocolate and lightly mix chocolate through. Top with crushed Tim Tams.

NOTES - You can replace vanilla essence with peppermint essence and top with choc mint biscuits or peppermint crisp chocolate for something different. I used caramel chocolate and honeycomb Tim Tams.



SWEET POTATO DUMPLINGS FILLED WITH FRUIT – Jelena Dakic

First follow steps 1 through to 4 of the 'Never fail' Potato Gnocchi Recipe from 'Pizza % Pasta' section to produce the dough then follow additional ingredients and steps outlined below:

DUMPLING FILLING

20-24 pitted small ripe plums or reconstituted prunes
(or same volume of any of your favourite reconstituted dry fruit)

DUMPLING COATING

250g sugar
1/2 teaspoon of cinnamon (optional)
250g fine bread crumbs (or semolina)
60g (3 tablespoon) or butter or oil

1. If you are making the dumplings from reconstituted fruit, the easiest way is to cover dry fruit with boiling water from a kettle (enough to cover it by 1cm) and pop it in the microwave and cook on high for 6min and leave it in the hot water until dough has been made (i.e. do not drain the water off until the dough is ready)

2. Make the coating by lightly frying the breadcrumbs (or semolina) in the butter (or oil) until it golden then tip the toasted ingredients into the sugar and cinnamon and combine with a fork until - consistency will be similar to wet sand

NOTE: When it comes to toasting the breadcrumbs/semolina I do this in a pan on the stove (high heat) while stirring constantly to ensure it does not burn (as it takes approx 2 min). In BIKM the 'toasting' part will take some 10 - 12 min and if you really wanted to do this in your BIKM use speed 1, temp=100 and cook 3 min at a time, scrape down the sides and repeat until desired colour achieved

4. Roll the dough into a log shape (approx 6cm in diameter) and cut into approx 1.5cm wide slices/chunks (you will get approx 19-22 slices)

5. Flatten each slice lightly in the palm of your hand, pop one piece of fruit into it and roll the dumpling between the palms of your hands into a ball shape

NOTE : if you are using reconstituted raisins or small berries or such as you may need to add 2 to 3 to the centre of each dumpling - fruit content should equal the size of a reconstituted prune or apricot

6. As this is in fact pasta dough you will need to cook the dumplings in a deep pot with a lot of boiling water (DO NOT add oil or salt).

Once the water is boiling rapidly add dumplings, one at a time to it, ensuring they have enough room to move (depending on the size of your pot you may need to do this in 2-3 batches) and cook for no more than 5-7 minutes.

NOTE: easiest way to 'time' dumplings it to wait until they have floated to the surface and then allow them to cook 2 more minutes (if you allow them to cook more than 3 min after they have floated to the top they will get waterlogged. Taste will not be affected but texture will as they will feel soggy...

7. As soon as the dumplings have cooked remove them with a slotted spoon onto a dry plate, to allow any excess water to drain for a min and then place directly into the coating mixture and roll them to ensure they have been coated well and then onto the serving platter...

Any leftover coating can be sprinkled over the top of all dumplings...

This dessert can be eaten hot or cold and will happily keep in the fridge for a few days (in an airtight container)

Dumplings on the photo were made with reconstituted apricots and the 2nd photo show how I roll the dough and shape the dumplings



'LAZY' FRUIT PIE WITH MOCK PASTRY – Jelena Dakic

Prep time under 30sec as no traditional dough involved ☺

You can also use any store bought pie filling; crushed up drained canned fruit or make your own (3 filling suggestions and recipes also provided below the pie recipe)

PIE 'CRUST'

1 cup sugar
2 cups plain flour
1 heaped tsp baking powder
3 eggs 1/2 cup oil
1+1/2 cup buttermilk (personal preference would be Dairy Farmers or ALDI brands)



OPTIONAL Ingredients

2-3 tblspns of semolina (only if pie filling very runny – or you can strain the filling instead)

Preheat oven to 200deg

Place chopping blade in BIKM bowl and add sugar, flour and baking powder and mix (speed 6 for 6 sec).

Add all eggs, buttermilk and oil and mix on speed 6 for 10 sec.

Scrape down the sides and mix further on speed 6 for 10 sec.

Pour a half (or just over a half) of the mixture into a greased baking dish which has been well dusted / coated on both the bottom and the sides with flour

Place into the middle rack of preheated oven and bake 15min for the dough to firm up a tiny bit (you want the 'dough' which does not feel 'runny' when you touch the surface – also no visible 'movement' in the batter when you move the baking dish).

Take the dish out of the oven, gently spoon the pie filling over the whole surface and pour the rest of the batter over the filling covering the whole surface.

NOTE: before you spoon over the filling if you find the filling to be very runny you can either strain it more or simply dust the pie surface lightly with semolina flour, spoon the filling over and then dust with semolina again before pouring over the rest of the batter.

Bake for further 40min and serve (or you can allow it cool, dish with icing sugar before serving).

PIE FILLING SUGGESTIONS

Chop and blend below listed ingredients in BIKM for 20 sec on speed 7 for firm fruits(or speed 4 for Cherries), then Cook for 10min temp = 100, speed =1 .

Cherry pie : 2 jars pitted Morello cherries (DRAINED) + 2 tablespoon oil +sugar to taste.

Apple pie : 1 kg cored and quartered apples + 2tablespoon oil + sugar to taste.

Apple & Berry pie : 700g apples + 300gfavourite berries (fresh or defrosted) + 2 tablespoon oil + sugar to taste.

Or you can use any canned (or otherwise preserved) fruit

FROZEN DESSERTS

VANILLA ICECREAM - Leah Kelly

I usually whip up a large bottle of thickened cream and then add in a tin of condensed milk and vanilla beans or vanilla extract and beat until thick and smooth. Pop into container in freezer and beat twice during the freezing process, to stop it from getting icy :)

STRAWBERRY SORBET

Freeze your strawberries. Take a few tablespoons of caster sugar and about 1/2 cup of juice and heat on speed 3, temperature 80 for 40 seconds.
Add frozen fruit and process on speed 5 for 60 seconds and the speed 9 for 30 seconds :)

RASPBERRY SORBET -Sarah Kuwte

100 grams of sugar
350 grams of frozen raspberries, or any other frozen fruit
150 grams of heavy cream

Put the sugar into the bowl.

Pulse on Turbo 3 times, 1-2 seconds each until powdered.

If you are using frozen fruit other than raspberries, it is best to chop them into smaller chunks as they will blend more evenly.

Put the frozen and loose raspberries into the bowl.

Then add the cream into the bowl. Close the lid, turn the time onto 20 seconds and turn the speed of the machine from 0 to 10 slowly during the 20 seconds.

After the machine goes off, check your product. You may need another 10 seconds, or so, of mixing.

WHITE CHOCOLATE & CHAI TEA ICECREAM - Jacqui Kennedy

1/4 cup boiling water
5 chai tea bags
400g can sweetened condensed milk
200g white chocolate
250g Philadelphia cream cheese
1 1/4cup thickened cream
2 teaspoons vanilla paste

Pour boiling water & chai tea bags in cup, brew for 5mins, then squeeze tea bags out (hard) put to the side to cool. (I put this in the fridge.)

Add chocolate to Bellini. Speed 8, 20 seconds.

Add condensed milk to Bellini, heat 60, speed 2, 1 minute. Check chocolate & condensed milk have melted together, if not repeat last step.

I put Bellini bowl in the fridge to cool for 20mins.

Add Philly cheese, speed 7, sec 30.

Add cream & vanilla paste & tea mix to Bellini bowl, Speed 7, 1min, until soft peaks form.

Freeze. Enjoy.

PEANUT BUTTER ICECREAM – Alishia Gaff

180g peanut butter
180g sugar
330ml cream
330ml milk
1/8 teaspoon vanilla extract
Pinch of Salt

Add all Ingredients to Bellini Jug and whizz until smooth. (Doesn't take too long.)
Pour into container and freeze.
When semi frozen whizz again and freeze again

FRUITY SORBET DREAM - Susan Hargadon-Niksic

65g Sugar
300g Frozen fruit – I used 200g Strawberries/100g frozen banana
1 egg white

Place sugar in bowl with sharp blade inserted, pulverize 20 seconds – Speed 9(viola Icing Sugar!)
Add fruit and chop for 15 seconds – Speed 8 Scrape down and insert Butterfly tool.
Add egg white and mix 45 seconds on Speed 4.
Any mix of 300g of frozen fruit is amazing in this dish.....



RUM AND RAISIN ICE CREAM - Betty Hodson

120g raisins soaked in 5 tbsp dark rum (Bundy) for at least 3 hours, preferably overnight
600ml whipping
1 vanilla pod
4 large egg yolks
115g caster sugar

Using stirring tool

Add put 600ml whipping cream into bowl. Split open vanilla pod, scrape seeds into cream, and add whole pod. Set to 70, speed 1, 5 mins.

Whisk egg yolks and caster sugar together till pale and mixture leaves a trail when whisk is lifted.

Remove vanilla pod from cream. Add yolk and sugar mixture to cream. Set to 80, speed 2, 15 mins.

Pour mixture into metal container and stand in ice cold water to stop cooking process. Leave to cool completely.

Place in ice cream churn, adding raisins just before churning is complete.

Place in freezer in container with lid.

OR if no churn, freeze in freezer proof container, uncovered for one to two hours or until it begins to freeze around edges. Turn mixture into bowl and stir with fork until smooth. Add raisins. Return to container and freeze for further 2 to 3 hours till completely frozen

ASSORTED BEVERAGES

CREAMY NUTTY HOT CHOCOLATE - Lucy Wales

20g hazelnuts (microwave approx 1 min and rub to remove skins)
80g raw cashews
2 tbs (more or less) sugar - brown is good
1 heaped tsp good quality cocoa (Home Brand is great, and GF as well)
2-4 squares dark chocolate

Put nuts and sugar in bowl, pulse for approx 15 seconds.
Scrape bowl, pulse again for about 10 seconds. It should be forming lumps by now.
Add chocolate and cocoa and pulse again for about 10 seconds.
Add approx 500mL water and blend for about 10 seconds on speed 5 to combine everything.
Cook speed 3, 80 degrees for 6 minutes.
Cover bowl with a tea towel and pulse briefly several times to froth it up. Enjoy!
This makes enough for two people.

ICED COFFEE - Clare Kennington

30g sugar
40ml coffee
330g ice cubes
150g milk
Pulverize sugar and coffee 20 seconds on speed 9.
Add ice and milk grind 5min speed 6/7 and enjoy ☺

BANANA THICKSHAKE - Carlene Jager

6-8 Ice cubes (omit if you'd prefer milkshakes)
600g Milk
3 scoops ice cream (I used the Vanilla ice cream I made)
2 ripe Bananas (can substitute for any other fruit)

Place all ingredients into the jug and mix together for 1-2 minutes on speed 9.
I did it on speed 7 because I thought the Bellini was going to take off into orbit. I've never used that speed before. Only problem – I was left with a tiny (1-2 tsp) bit of banana in the bottom so speed 9 should fix that.

MIXED BERRY SMOOTHIE – Lara O'Neill

1 cup frozen, mixed berries
1 banana, broken into several pieces
1 tblsp LSA (linseed, sunflower & almond) mix
1 tblsp honey
500ml soy milk

Place all ingredients into BIKM jug with chopping blade.
Set timer for 25 seconds, start at speed 5 & every 5 seconds or so, move up a speed until you get to 9.
This is my everyday breakfast

