



masterchef
gourmet
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Essential patisserie

Chantilly cream
Shortcrust pastry
Crepe batter
Waffle batter
Cereal bread
Brioche
White bread
Choux pastry

Exceptional moments

Lemon meringue tart
Strawberry cream cake
Vanilla macarons
Tiramisu pots
Raspberry and white chocolate cupcakes
Royal chocolat

Gourmet snacks

Chocolate chip cookies
Chocolate and pecan brownies
Chocolate mousse
Carrot cake and icing
Irresistible apple cake
Chocolate cake pops

Savoury moments

Courgette gratin
Savoury loaf
Tomato juice with basil chantilly
Pizza dough
Meatballs

Moulinex®

Conversion table temperatures / thermostat

30° C	Thermostat 1
60° C	Thermostat 2
90° C	Thermostat 3
120° C	Thermostat 4
150° C	Thermostat 5
160° C	Thermostat 5-6
180° C	Thermostat 6
200° C	Thermostat 6-7
210° C	Thermostat 7
220° C	Thermostat 7-8
240° C	Thermostat 8
260° C	Thermostat 8-9
270° C	Thermostat 9

Chantilly cream

For: 6/8 people

Accessories used:



Ingredients

25 cl very cold liquid crème fraîche • 50 g icing sugar

Preparation

Put the crème fraîche and the icing sugar in the stainless steel bowl fitted with the kneader and the lid. Run the appliance on speed 7 for two minutes, then on maximum speed for three and a half minutes.



Shortcrust pastry

For: 6/8 people

Accessories used:



Ingredients

200 g plain flour • 100 g butter • 50 ml water • One pinch salt

Preparation

Put the flour, butter and salt into the stainless steel bowl. Fit the kneader and the lid and run for a few seconds on speed 1. Add the lukewarm water while the appliance is running. Allow the appliance to run until the pastry forms a ball. Allow the pastry to rest in a cool place, covered with cling film, for at least an hour before rolling out and cooking.



Crepe batter

For: 20 crepes

Accessories used:



Ingredients

750 ml milk • 375 g flour • 4 eggs • 40 g sugar • 100 ml oil • 1 tablespoon orange flower water or flavoured alcohol

Preparation

Put the eggs, oil, sugar, milk and selected flavouring into the blender bowl. Select speed 3 and run the appliance for a few seconds. Then add the flour through the opening in the measuring cap and allow to run for one and a half minutes. Allow the batter to rest for at least an hour at room temperature before making the crepes.



Waffle batter

For: 24 waffles

Accessories used:



Ingredients

250 g plain flour • 15 g fresh baker's yeast • 2 eggs • 1 pinch salt • 400 ml milk • 125 g softened butter • 1 sachet vanilla sugar (or a few drops of vanilla extract)

Preparation

Mix the baker's yeast in a little lukewarm milk. Fit the blender bowl to the appliance, and add the eggs, salt, vanilla sugar, remaining milk, butter and the yeast mixture. Lock the lid. Run the appliance on speed 7 and gradually add the flour through the measuring cap opening in the lid. If necessary, use the Pulse function for a few seconds to improve the integration of the flour into the batter. Run the appliance for about two minutes, until the batter is smooth. Allow to rest for an hour before making the waffles.

Tip: Serve the waffles with chantilly cream, chocolate sauce, etc.



Cereal bread

For: 1 loaf of 800 g

Accessories used:



Ingredients

500 g cereal bread flour • 285 ml lukewarm water •
10 g dried baker's yeast* • 10 g salt • Oat flakes for
topping



Preparation

Put the flour, salt and baker's yeast in the stainless steel bowl. Fit the kneader and the lid. Run the appliance for a few seconds on speed 1 to mix. Then add water through the opening in the lid. Knead for eight minutes. Cover the dough with a tea towel and leave to rest for 15 minutes in a warm place. Next place the dough on a floured surface. Flatten the dough by hand into a square. Fold the points into the centre, then flatten the dough with your fist. Repeat the operation again. Shape a long loaf. Put the resulting loaf into a 25 cm long tin. Lightly moisten the surface of the loaf and sprinkle with oat flakes. Cover the dough with a damp tea towel and leave to rise for 60 minutes in a warm place. Then make a cut 1 cm deep along the length of the loaf. Put the loaf in a preheated oven at 240 °C, with a small container full of water to help form a nice golden crust. Cook for about 30 minutes. Remove the loaf from the tin and leave to cool on a wire rack.

Tip: Make little rolls for guests. Sprinkle them with poppy or sesame seeds.

* in UK use dried yeast labeled 'Easy Bake' or 'Fast Action'

Brioche

For: 6 people

Accessories used:



Ingredients

250 g white bread flour • 5 g salt • 25 g sugar
• 100 g butter • 2 whole eggs and 1 egg yolk
• 3 tablespoons lukewarm milk • 2 tablespoons water
• 5 g dried baker's yeast*



Preparation

Put the flour into the stainless steel bowl, and create two hollows: put the salt in one, and the yeast, sugar, lukewarm milk and water in the other. The salt and yeast should not be added together because the yeast reacts badly to contact with salt. Add the eggs, and fit the kneader and lid. Select speed 1 and knead for 15 seconds, then on speed 3 for two minutes 45 seconds. Without stopping the appliance, incorporate the butter within one minute, which should not be too soft (leave it at room temperature for half an hour before using). Continue kneading for five minutes on speed 3, then five minutes on speed 5. Cover the dough and leave it to rise for two hours at room temperature, then work the dough vigorously by hand by slapping it into the bowl. Cover the dough and leave to rise for a further two hours in the refrigerator; work the dough by hand again by slapping it into the bowl. Then cover with cling film and leave the dough to rise overnight in the refrigerator. The next day, butter and flour a brioche tin. Shape the dough into a ball. Place it into the tin and leave to rise in a warm place until the dough has filled the tin (two to three hours). Put it into the oven at 180 °C and leave to cook for 25 minutes.

Tip: Add chocolate chips or glacé fruit.

* in UK use dried yeast labeled 'Easy Bake' or 'Fast Action'

White bread

For: 1 round loaf of 800 g

Accessories used:



Ingredients

500 g white bread flour • 300 ml lukewarm water •
10 g dried baker's yeast* • 10 g salt



Preparation

Put the flour, salt and dried yeast into the stainless steel bowl. Fit the kneader and the lid and run for a few seconds on speed 1. Add the lukewarm water through the opening in the lid. Knead for eight minutes. Allow the dough to rest at room temperature for around half an hour. Then work the dough by hand into a ball. Place the ball of dough on a buttered, floured baking sheet. Allow to rise for a second time at room temperature for about an hour. Preheat the oven to 240 °C. Make cuts on the top of the loaf with a sharp blade, and brush with lukewarm water. Put a small container full of water into the oven: this helps the bread to form a golden crust. Bake for 40 minutes at 240 °C.

Tip: Baker's yeast should never come into direct contact with either sugar or salt, which prevent the yeast from acting.

* in UK use dried yeast labeled 'Easy Bake' or 'Fast Action'

Choux pastry

For: 20 large or 40 small choux

Accessories used:



Ingredients

300 ml water • a little salt • a little sugar • 120 g butter • 240 g plain flour • 6 eggs



Preparation

In a pan, heat the water with the butter, salt and sugar. Bring to the boil and add the flour to the pan all at once. Stir with a wooden spatula until the pastry absorbs all of the liquid. Allow to cool. After cooling, put the pastry into the stainless steel bowl, and fit the mixer and the lid. Select speed 1 and incorporate the eggs one by one, through the opening in the lid. After total incorporation of the eggs, work the pastry for a further two to three minutes until it is smooth. Using a small spoon or a piping bag, make small heaps of pastry on a buttered, floured baking sheet. Cook in the oven at 180 °C for 40 minutes. Allow to cool in the oven with the oven door open. Do not remove from the oven immediately, as you risk the choux sinking. When they are completely cool, fill them with firm whipped cream, ice cream or confectioner's custard.

Tip: To make gougères, replace the sugar with a pinch of salt and sprinkle the choux with grated cheese before cooking.

Chocolate chip cookies

For: 20 large cookies

Accessories used:



Ingredients

250 g unsalted butter, softened • 125 g caster sugar • 125 g brown sugar • 1 tsp of vanilla extract • 2 whole eggs • 400 g flour • 1 tsp of baking powder • 200 g chocolate chips



Preparation

Put the butter and both sugars in the stainless steel bowl. Place the bowl in the mixer and mix for 20 seconds at speed 5. Turn the processor off and scrape down the inner sides of the stainless steel bowl using a spatula, then mix again for 20 seconds at speed 7. Add the rest of the ingredients, place the lid on and mix at speed 3 until you have a smooth dough. Form into a ball of dough, wrap it in cling film and place it in the refrigerator for at least 1 hour. Preheat your oven to 180°C, remove the dough from the refrigerator and divide it into small balls. Place them on a baking sheet lined with parchment paper and bake them in the oven for around 10 minutes.

Tip: you can replace the chocolate chips with nuts or dried fruits.

Chocolate and pecan brownies

For: 6/8 people

Accessories used:



Ingredients

3 large eggs • 200 g dark chocolate • 200 g butter •
15 g butter for the baking tin • 180 g sugar • 2 sachets
of vanilla sugar • 80 g sieved flour • 50 g pecan nuts



Preparation

Preheat your oven to 200°C and grease a 20 cm square baking tin using the butter. Melt the chocolate and the 200 g of butter in the microwave and mix well. Place the eggs and the sugars in the stainless steel bowl. Attach the multi-prong whisk and the lid, then mix for 1 minute at speed 8. Add the melted chocolate and mix for 20 seconds at speed 8. Then add the sieved flour and mix for 15 seconds at speed 8. Finish by adding the pecan nuts to the mixture and fold in using a spatula. Pour the mixture into the greased tin and bake for 25 minutes at 200°C. Allow to cool before serving.

Tip: you can replace the pecan nuts with walnuts and serve with a scoop of ice cream or whipped cream.

Chocolate mousse

For: 6/8 people

Accessories used:



Ingredients

150 g good quality plain chocolate • 150 g caster sugar • 6 eggs



Preparation

Break the chocolate into pieces. Put the pieces into a small pan with two tablespoons of water. Melt on very low heat, stirring with a wooden spoon. Remove the pan from the heat when the chocolate forms a smooth paste. Add the six egg yolks, stirring constantly. Beat the egg whites until they form stiff peaks with 25 g of sugar in the stainless steel bowl fitted with the multi-blade whisk and the lid, on speed 7 for one and three-quarter minutes. Add the rest of the sugar and whisk on maximum speed for 30 seconds. Add a spoonful of beaten egg whites to the egg/chocolate mixture and mix vigorously to relax the dough. Then carefully incorporate the remaining beaten egg whites into the chocolate mixture. Put into the refrigerator and leave for several hours.

Tip: Add the finely grated zest of an orange to the beaten egg whites.

Carrot cake and icing

For: 8/10 people

Accessories used:



Ingredients

For the batter: 130 g brown sugar • 120 ml sunflower oil • 4 eggs • Zest and juice of 1 orange • 240 g flour • 10 g baking powder • 2 tsp of ground cinnamon • 250 g grated carrots • 50 g crushed walnuts • 50 g raisins

For the icing: 100 g melted butter • 150 g soft cheese with 25% fat • 100 g icing sugar



Preparation

Prepare the batter: Preheat the oven to 180°C. Set up the mixer and the stainless steel bowl, then add the brown sugar, oil, eggs, and the juice and zest of the orange to the bowl. Place the lid on top and mix at speed 7 for 1 minute. Add the flour, baking powder and cinnamon, then mix again at speed 7 for 1 minute. Finish by adding the carrots, walnuts and raisins to the mixture and mix at speed 3 for 15 seconds. Grease and flour a round cake tin, pour the batter into the tin and bake for 45 minutes at 180°C.

Prepare the icing: Whilst the cake is in the oven, set up the stainless steel bowl and the mixer. Add the melted butter, soft cheese and icing sugar, and mix at speed 3 until you have a smooth mixture. Set aside in the refrigerator. When the carrot cake has fully cooled, spread the icing on top of the cake using a spatula.

Tip: you can decorate your cake with some curls of grated coconut.

Irresistible apple cake

For: 8 people

Accessories used:



Ingredients

4 apples, diced • 250 g caster sugar • 2 whole eggs
• 150 ml milk • 125 g melted butter • 250 g flour •
1 sachet of baking powder • 2 tsp of powdered
vanilla • 2 tsp of ground cinnamon • 2 pinches of salt



Preparation

Preheat your oven to 180°C. Set up the stainless steel bowl and mixer and add the eggs, milk and butter to the bowl, then add the powdered ingredients (sugar, flour, baking powder, powdered vanilla, ground cinnamon and salt). Position the lid on top and mix at speed 8 for 2 minutes. Turn the processor off, lift up the top of the machine and scrape down the inner sides of the bowl using a spatula. Replace the top of the machine and mix again for 1 minute at speed 8. Once your batter is ready, add the diced apple and mix well using a spatula. Grease and flour your cake tin, pour the batter into the tin and bake for 50 minutes at 180°C.

Tip: to give the cake even more flavour, you can add a tablespoon of rum.

Chocolate cake pops

Accessories used:



Ingredients

For the batter: 75 g melted butter • 2 eggs • 100 g sugar • 60 g ground hazelnuts • 65 g flour • ½ sachet of baking powder • 150 g fromage frais

For the coating: 200 g dark chocolate • 2 tbsp rapeseed oil • a packet of lollipop sticks or wooden skewers • pearl sugar or chocolate sprinkles for decoration



Preparation

Preheat the oven to 175°C. Set up the stainless steel bowl and multi-prong whisk and add the eggs, sugar, melted butter, ground hazelnuts, flour and baking powder. Mix at speed 5 for 15 seconds, then switch it to the maximum speed for 4 minutes. Pour the mixture into a greased and floured cake tin and bake for 40 minutes at 175°C. Once the cooked cake has fully cooled, crumble it into a large bowl, add the fromage frais and, using your hands, knead together until you have a dough. Form the mixture into balls around the size of small ping pong balls, then place them on a baking sheet lined with parchment paper. Insert a wooden lollipop stick into each little cake ball and place them in the refrigerator for 30 minutes.

To prepare the coating for the cake pops, put the chocolate and oil into a bowl and place in the microwave (at a low power) in order to melt the mixture. Once the mixture is melted dip your cake pops into it, let a bit of the chocolate drip back into the bowl and place the cake pops on the baking sheet lined with parchment paper. Decorate the cake pops with the pearl sugar or chocolate sprinkles before the chocolate hardens then place back in the refrigerator.

Tip: to vary the colours and decorations of your cake pops, you can coat them with milk chocolate or white chocolate. You could also add food colouring to the white chocolate.

Lemon meringue tart

For: 6/8 people

Accessories used:



Ingredients

For the pastry: 250 g plain flour • 125 g butter • 30 g ground almonds • 80 g icing sugar • 1 egg • 1 pinch salt

For the topping: 6 eggs • 300 g sugar • 3 unwaxed lemons • 100 g melted butter

For the meringue: 3 whites of egg • 60 g icing sugar • 1 pinch salt



Preparation

Prepare the pastry: Put the flour, cold butter cut into small cubes, ground almonds, sugar and salt in the stainless steel bowl fitted with the kneader and the lid. Run the appliance on speed 1 for ten seconds to mix, then on speed 5. When the mixture looks like breadcrumbs, add the egg through the opening in the lid and allow to run for a further five minutes. Stop the appliance as soon as the pastry forms a ball. Allow the pastry ball to rest for at least one hour in the refrigerator, covered with cling film.

Prepare the topping: Wash and dry the lemons. Grate the zest and press the lemon juice. Put the eggs, sugar, lemon juice and zest and the melted butter in the stainless steel bowl fitted with the mixer and the lid. Run the appliance on speed 1 to speed 7 until the mixture is even. Heat the oven to 210 °C. Butter a 28 cm diameter tart tin or tart tin. Roll out the pastry to 4 mm thick and prick with a fork. Cover with baking parchment and dried beans. Bake blind for 15 minutes. Remove the baking parchment and the dried beans. Pour the topping onto the tart base and continue cooking for 25 minutes at 180 °C.

Prepare the meringue: Beat the egg whites with 20 g of icing sugar in the stainless steel bowl fitted with the multi-blade whisk and the lid, on speed 7 for one and a half minutes, then on maximum speed until the whites form stiff peaks. Add the remaining 40 g of icing sugar at the end, continuing to whisk. When the tart is cooked, cover it with meringue using a spoon. Put the tart in the oven for a few minutes until the meringue is lightly browned.

Tip: Decorate the top of your tart with lemon slices.

Strawberry cream cake

For: 6/8 people

Accessories used:



Ingredients

For the sponge cake: 4 eggs • 125 g caster sugar • 125 g flour

For the mousseline cream: ½ L milk • 250 g sugar • 4 eggs • 70 g flour • 250 g softened butter, diced • 1 vanilla pod • 500 g strawberries • 1 cake ring



Preparation

Prepare the sponge cake: preheat your oven to gas mark 7 (210°C). Set up the stainless steel bowl and the multi-prong whisk, then whisk together the eggs and sugar at speed 8 for 5 minutes until you have a very pale mixture. Turn off the mixer, then use a spatula to mix in the sieved flour by hand, folding upwards from the bottom of the bowl. Line a deep 40 x 30 cm baking tray with baking paper. Pour the mixture into the lined tray and smooth it out using the spatula, then bake it for 7 minutes. Leave it to cool and cut into 2 identical sponge discs using the cake ring.

Prepare the mousseline cream: slice the vanilla pod in half and scrape out the vanilla seeds. Pour the milk into a saucepan, add 125 g of sugar and the vanilla seeds. Bring to a boil. In the meantime, place 125 g of sugar and the eggs in the stainless steel bowl. Attach the flex whisk and whisk the mixture for 2 minutes at speed 8. Add the flour and mix again for 30 seconds at speed 8. Pour a quarter of the boiling milk into the egg mixture and mix for 30 seconds at speed 5. Pour this mixture into the saucepan with the rest of the milk and cook over a medium heat, whisking it continuously by hand, until you have a thick cream. When the cream has thickened pour it into a bowl, cover it with cling film, and set it aside for 1 hour until it has cooled down to room temperature. Wash and dry the stainless steel bowl. Add the cream that you had set aside and use the flex whisk to whisk it at speed 8. After 1 minute, turn the processor down to speed 5 and gradually incorporate the diced softened butter. Continue to whisk for 30 seconds until you have a smooth mixture.

Assembly: Line the metal cake ring with parchment paper. Place 1 of the 2 sponge cake discs in the bottom of the cake ring and keep the second disc set aside for use on top of the strawberry cream cake. Cut the strawberries in half and place them around the circumference of the ring, with the cut surface facing outwards. Place a third of the cream inside the cake ring and spread out well. Add the chopped strawberries and then add a thin layer of cream on top. Finish by adding the second cake disc on top of the strawberry cream cake. Cover the strawberry cream cake with cling film and place it in the refrigerator for 24 hours. Remove the cream cake from the refrigerator 30 minutes before serving in order to finish decorating.

To decorate the strawberry cream cake: Dust the work surface with icing sugar and roll out the marzipan on the work surface. Cut out a disc of marzipan the same size as the cake ring and place it on top of the strawberry cream cake.

Tip: decorate your strawberry cream cake with a few strawberries.

Vanilla macarons

Accessories used:



Ingredients

For the macaron shells: 200 g icing sugar • 200 g ground almonds • 2 x 80 g egg whites • 200 g caster sugar • 75 ml water • ½ vanilla pod

For the mousseline cream: 500 ml milk • 6 egg yolks • 125 g sugar • 100 g butter, diced • 20 g flour • 30 g cornflour • ½ vanilla pod



Preparation

Prepare the shells: blend the 200 g of icing sugar and the 200 g of ground almonds in a food processor. This mixture is called «tant pour tant», or “so-much for so-much”. Sieve the «tant pour tant» then set aside. Bring the water and caster sugar to the boil in a saucepan, without stirring the mixture. Use a thermometer to check that the temperature of the syrup does not exceed 115°C. Set up the stainless steel bowl and the flex whisk. In the bowl, beat 80 g of egg whites at speed 5 until stiff peaks form and increase the speed when the temperature of the syrup reaches 105°C. Take the syrup off the heat when it reaches 115°C and pour it slowly into the beaten egg whites in the stainless steel bowl. Continue to whisk this mixture for 6 minutes so that the resulting meringue cools down a little. Add the rest of the unbeaten egg whites (80 g) to the “tant pour tant” mixture that you set aside and mix until you have a smooth mixture. Slice the vanilla pod in half and scrape out the vanilla seeds of one half, adding them to this mixture. Combine around a third of the meringue with the almond paste using a flexible spatula in order to loosen it a little, and add the rest of the meringue whilst “macaron-ing”. This means to mix it together using a spatula, lifting upwards from the bottom, for around 1 minute. Place this mixture in an 8 mm piping bag. Line a baking sheet with parchment paper. Using the piping bag, pipe the mixture into small and uniform walnut-sized balls, evenly spaced on the baking tray. Gently tap the underside of the baking tray and leave to dry at room temperature for around 30 minutes. Preheat the oven to 150°C. Bake for 14 minutes then place the baking paper on a moistened work surface in order that the shells can be easily removed.

Prepare the vanilla mousseline cream: heat the milk over a gentle heat, adding the vanilla seeds from the other half of the vanilla pod. In the stainless steel bowl, and using the flex whisk, whisk the egg yolks with the sugar for 2 minutes at speed 8, then add the flour and the cornflour and whisk again for 1 minute at speed 7. Pour the hot milk into the mixture, blend it all together using a hand whisk and put the resulting mixture over a low heat for around 3 to 4 minutes, stirring continuously until the cream thickens. Off the heat, mix in the diced butter. Pour the cream into an airtight container and place it in the refrigerator for at least 1 hour 30 minutes.

Assembly: Transfer the vanilla mousseline cream into an 8 mm piping bag and fill half of the shells. Top each filled shell with an empty macaron shell and store in an airtight container.

Tip: you can replace the vanilla with strawberry jelly and add pink food colouring to the macaron shell mixture.

Tiramisu pots

For: 6/8 people

Accessories used:



Ingredients

3 cups of strong coffee • 3 eggs • 1 box of sponge fingers • 75 g caster sugar • 250 g mascarpone • a bit of bitter cocoa powder



Preparation

Separate the egg yolks from the egg whites. In the stainless steel bowl, mix together the egg yolks and the sugar using the multi-prong whisk at speed 8 for 2 minutes until the mixture is very pale. Add the mascarpone and whisk again at speed 8 for 2 minutes. Place this cream in a mixing bowl and set to one side. Wash and dry the stainless steel bowl and the whisk. Transfer the egg whites into the stainless steel bowl and attach the flex whisk. Whisk the egg whites until stiff peaks form for 30 seconds at speed 7, add 1 teaspoon of sugar and whisk again for 1 minute 30 seconds at speed 8. Gently fold the beaten egg whites into the mascarpone cream using a spatula.

Assembly: soak some sponge fingers in the coffee then place them in the bottom of the glass pot as the first layer. Add a layer of cream, then another layer of soaked sponge fingers. Continue to repeat these layers until the glass pot is full, finishing with a layer of cream. Dust with cocoa powder and place the glass pots in the refrigerator for at least 12 hours.

Tip: Replace the coffee with fruit juice and add fresh fruit for a light dessert.

Raspberry and white chocolate cupcakes

For: 12 cupcakes

Accessories used:



Ingredients

For the batter: 170 g flour • 150 g caster sugar • 150 g softened butter • 3 eggs • 1 tsp of baking powder • 45 g whole milk • 1 tsp of vanilla extract • 100 g frozen raspberry pieces

For the icing: 60 g egg whites • 65 g caster sugar • 115 g softened butter • 100 g white chocolate • 2 tbsp rapeseed oil • Paper cupcake cases • Muffin or cupcake tin



Preparation

Prepare the batter: Preheat the oven to 180°C. Set up the stainless steel bowl and the mixer, then add the flour, baking powder, sugar, eggs, vanilla, butter and milk into the bowl. Place the lid on top and mix at speed 8 for 2 minutes. Finish by adding the raspberry pieces and mix at speed 5 for 15 seconds. Place a paper cupcake case in each muffin tin hole and fill each case up to 2/3 full with the batter. Bake for 15 minutes at 180°C then leave them to cool completely.

Prepare the icing: melt the white chocolate together with the rapeseed oil in the microwave at a low power. Place the egg whites and sugar in a bain-marie bowl and whisk together until the mixture doubles in volume and is glossy. Set up the stainless steel bowl and the whisk. Place this mixture in the bowl and place the lid on top, then whisk at speed 7 until it forms soft peaks on the whisk. Then add the softened butter and mix at speed 8 for 30 seconds. Lift up the top of the machine, scrape down the inner sides of the bowl using a spatula and add the melted white chocolate. Mix one last time at speed 8 for 30 seconds. Place your icing in a bag with a star tip and decorate your fully cooled cupcakes.

Tip: indulge yourself and decorate your cupcakes with sugar pearls or chocolate sprinkles.

Royal chocolat

For: 8 people

Accessories used:



Ingredients

For the biscuit: 45 g ground almonds • 10 g grated coconut • 20 g ground hazelnuts • 50 g icing sugar • 20 g flour • 80 g egg whites (3 small eggs) • 50 g sugar

For the crunchy praline: 240 g praline chocolate • 140 g crêpes dentelles (French crispy pancakes) • 200 g pot of chocolate icing • Patisserie ring, 26 cm in diameter

For the chocolate mousse: 90 g milk • 3 leaves of gelatine • 90 g dark chocolate • 50 g milk chocolate • 250 g whipped whipping cream, 30% fat



Preparation

Prepare the biscuit: In a bowl, mix together the icing sugar, flour, ground almonds, ground hazelnuts and coconut. Transfer the egg whites into the stainless steel bowl and attach the flex whisk. Whisk on maximum speed until the egg whites form very firm peaks. Gradually add the sugar in order to make a very firm meringue. Add the dry mixture and gently fold using a spatula. Place the mixture in a piping bag. Pipe out a disc that is 1 cm thick and 25 cm in diameter on a baking tray lined with parchment paper and dust with icing sugar. Bake for around 15 minutes at 170°C.

Prepare the crunchy praline: melt the chocolate in the microwave with a spoon of rapeseed oil. Crush the crispy pancakes and combine with the melted chocolate. Spread a 5 mm layer of the mixture between 2 sheets of parchment paper and place in the refrigerator. When the biscuit is chilled, prepare the chocolate mousse: melt the dark chocolate and the milk chocolate in the microwave. In a saucepan, bring the milk to the boil and add the pre-soaked gelatine (soak it in cold water for around 10 minutes and then wring it out in order to soften it). Pour the hot milk over the melted chocolate and mix well using a hand whisk in order to get a smooth mixture. Leave to cool. Make sure that the stainless steel bowl is very cold, then into it add the liquid cream. Attach the multi-prong whisk and the lid, then whisk for 2 minutes at speed 7, then for 4 minutes at speed 8. Add the whipped cream to the chocolate and gently fold the mixture in order to obtain a chocolate mousse.

Assembly: line the patisserie ring with parchment paper in order to ensure that the ring can be easily removed. Place the biscuit disc at the bottom of the ring. Out of the crunchy praline, cut out a disc that is the same diameter as the biscuit and lay it on top of the biscuit. Replace the ring around the biscuit and finish by adding the chocolate mousse. Make sure that the mousse is fully smoothed out and place the cake in the freezer for at least 12 hours. Before serving, place the cake on a cake rack and remove the ring. Gently warm the chocolate icing in the microwave and cover the cake with the icing. After 5 minutes, transfer the cake onto a cake platter and leave it to defrost for 2 hours before serving.

Courgette gratin

For: 6 people

Accessories used:



Ingredients

1 kg courgettes • 3 eggs • 250 g crème fraîche • 100 g gruyère • salt, pepper, nutmeg



Preparation

Preheat the oven to 220°C. Using the vegetable cutter fitted with the slicing cone, select speed 5 and slice the courgettes. Brown them in a frying pan for 10 minutes. Set to one side. Using the vegetable cutter fitted with the grating cone, grate the gruyère at speed 3. Set aside. In the stainless steel bowl fitted with the multi-prong whisk and the lid, beat the eggs and the crème fraîche at speed 5. Add the salt, pepper and nutmeg. Select speed 3 and run for 30 seconds. Place half of the courgettes into a buttered oven proof dish and sprinkle with half of the gruyère. Place the remaining courgettes into the dish, and top with the remaining gruyère. Cover the courgettes with the egg, crème fraîche, salt, pepper and nutmeg mixture. Cook in the oven for 25 to 30 minutes at 220 °C. Serve hot.

Tip: For a touch of freshness, add a little mint.

Savoury loaf

For: 6 people

Accessories used:



Ingredients

200 g plain flour • 4 eggs • 11g baking powder • 100 ml milk • 50 ml olive oil • 12 sun-dried tomatoes • 200 g feta cheese • 15 pitted green olives • a touch of curry powder (optional) • salt and pepper

Preparation

Preheat the oven to 180 °C. Butter and flour a loaf tin. In the stainless steel bowl fitted with the mixer and the lid, mix together the flour, eggs and baking powder, starting on speed 1 then increasing to speed 5. Add the olive oil and the milk and mix for one and a half minutes. Reduce to speed 1 and add the dried tomatoes (cut into pieces), cubed feta, green olives (cut into pieces) and curry powder. Season. Pour the mixture into the tin and put into the oven for 30 to 40 minutes, depending on the oven. Pierce with a knife to check that the loaf is cooked.

Tip: Replace the feta with mozzarella and add a few chopped basil leaves.



Tomato juice with basil chantilly

For: 8 verrines

Accessories used:



Ingredients

4 tomatoes • 2 red peppers • 14 large basil leaves • 4 tablespoons olive oil • 2 tablespoons vinegar • 200 ml whole liquid cream*, very cold • salt and pepper

Preparation

Cut the tomatoes, red peppers and six large basil leaves into pieces. Put them through the juice extractor. Add the vinegar and three tablespoons of olive oil, and pour 150 ml of water into the feed chute to «rinse» the juice extractor basket and collect the rest of the juice. Stir the tomato juice, adding salt and pepper to taste. Pour the liquid cream, a tablespoon of olive oil and the rest of the chopped basil into the bowl. Season. Fit the multi-blade whisk and lid. Whip the mixture for ten minutes, until it forms stiff peaks. Set aside in the refrigerator for 30 minutes. Pour the tomato juice into verrines or small glasses. Place a tablespoonful of basil chantilly on top before serving.

Tip: Replace the basil with chives.

*In UK use whipping cream



Pizza dough

For: 1 pizza

Accessories used:



Ingredients

150 g bread flour • 90 ml lukewarm water • 2 tablespoons olive oil • 3g dried baker's yeast* • Salt

Preparation

Put the flour and salt into the stainless steel bowl fitted with the kneader. Fit the lid. Run for a few seconds on speed 3, add the yeast then increase to speed 7. Add the lukewarm water, then the olive oil and allow to run until the dough forms a smooth ball. Allow to rise until the pastry has doubled in volume. Roll out and use according to the recipe.

*in UK use dried yeast labeled 'Easy Bake' or 'Fast Action'



Meatballs

For: 4 people

Accessories used:



Ingredients

500 g lean beef steak • 1 level tablespoon plain flour • 1 medium sized spring onion • 1 clove garlic • 3 branches parsley • Salt and pepper

Preparation

Preheat the oven to 200 °C. Mince the meat on speed 7 with the mincer head fitted with the small hole screen. Put the minced meat and all the other ingredients into the stainless steel bowl. Fit the mixer and the lid and run for one minute on speed 1. Make walnut-sized balls by rolling a small portion of the mixture between your palms. Place the meatballs onto a baking sheet covered in baking parchment. Put into the oven for 25 minutes. Turn the meatballs halfway through cooking time.

Tip: Replace the beef with lamb and the parsley with coriander.

