



wizzo

Savoury mini choux pastries

Zebra Cake

Pizza flowers

Puff pastry rolls

**Sunshine tart with ricotta
and sun dried tomatoes**

**Fougasse with sun dried
tomatoes , parmesan and rosemary**

Individual pavlovas

Plaited brioche

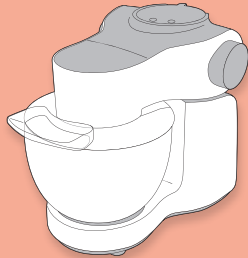
**Muffins with
chestnut cream**

Girly Swiss Roll

Burger buns

Tefal®

Speeds conversion table



4 speeds 700W

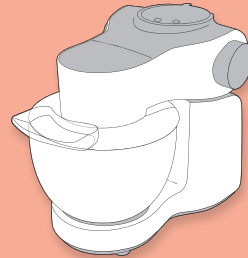
Speed 1

Speed 2

Speed 3

Speed 4

Pulse



7 speeds 1000W

Speed 1

Speed 2-3

Speed 4

Speed 5-6-7

Pulse



Savoury mini choux pastries

For: 6 people

Preparation: 30 mins

Cooking time: 18 mins

Accessories used:



Ingredients

120 ml milk • 120 ml water • 80 g butter • 1/2 teaspoon salt • 150 g flour • 4 eggs • 150 g fromage frais • 1/2 red onion • 1 tablespoon sesame seeds • 10 pink radishes • Salt and pepper

Preparation

1 Pour the milk, water and salt into a pan and add the butter. Warm on medium heat. As soon as it reaches boiling point, remove from the heat and pour in the flour all at once. **2** Beat vigorously with a wooden spoon.

3 Place the dough into the stainless steel bowl of the mixer fitted with the whisk. Start the mixer at speed 2, with the lid on, then add the eggs one by one through the lid. Increase the speed to speed 3 and whisk until it reaches a smooth paste.

4 Place the choux pastry in a piping bag fitted with a round tip.

Preheat the oven to 210°C. **5** Pipe mounds of dough the size of a large walnut on to a tray covered with greaseproof paper, lightly spacing them out. Bake for 10 minutes at 210°C then lower the oven to 200°C with the door slightly open for 8 minutes.

6 Wash and cut the radishes into thin slices. Peel and chop the red onion. Add the fromage frais, red onion and sesame seeds to a mixing bowl and season with salt and pepper.

7 Cut off the top of the choux pastries.

8 Garnish the choux pastries with cream and then add the sliced radishes. Replace the lids and store in the refrigerator.



Tefal

Savoury mini choux pastries



Zebra Cake

For: 6 people

Preparation: 15 mins

Cooking time: 40 mins

Accessories used:



Ingredients

300 g wheat flour • 250 g brown sugar • 120 ml milk • 250 ml sunflower oil • 4 eggs • 1 sachet of baking powder • 1 level teaspoon cinnamon • 25 g unsweetened cocoa powder

Preparation

1 Place 250 g flour, the brown sugar, milk, baking powder and eggs into the stainless steel bowl fitted with the mixer. Attach the lid and run the mixer, gradually increasing the speed from 1 to 3, for 1 minute. When the batter is smooth, reduce the speed to 2, then gently pour in the oil through the lid.

2 When the mixture is smooth, pour half into a mixing bowl. At the remaining flour and cinnamon to the bowl of the mixer, then replace the stainless steel bowl on its base and restart the mixer at speed 3 for 1 minute. Add the cocoa to the mixing bowl and combine gently with a spatula.

3 4 Preheat the oven to 180°C. Butter and flour a springform deep cake tin. Place 1 tablespoon of the batter containing the cocoa powder into the centre of the tin. Gently pour one tablespoon of the cinnamon batter into the centre of the first circle, then continue the same way with the remaining batters, always pouring it into the centre, alternating a spoon of chocolate batter and a spoon of cinnamon batter.

Bake for around 40 minutes, use the point of a knife to check it is cooked. Remove from the tin and allow to cool on a rack.



Tefal

Zebra Cake



Pizza flowers

For: 6 people

Preparation: 20 mins

Cooking time: 15 mins

Accessories used:



Ingredients

250 g flour • 1 teaspoon dried baker's yeast • 120 ml tepid water • 3 tablespoons olive oil • 1 teaspoon caster sugar • 1/2 teaspoon salt • 200 ml tomato passata • 1 mild chorizo • 100 g grated comté cheese • 3 sprigs thyme

Preparation

- 1** Mix the yeast with the tepid water and leave to rest for 5 minutes. Put the flour, sugar, salt and olive oil into the stainless steel bowl of the mixer fitted with the kneading hook. Start the mixer at speed 3. After a few second, add the water and yeast. Allow the mixer to run until the dough forms a smooth, even ball. Cover the bowl with a tea towel and leave to rise for 1 hour 30 minutes in a warm place. After this time, remove the dough from the bowl and knead for a while.
- 2** Spread the dough out relatively thinly on a floured work surface. Cut into a dozen strips approximately 20 cm in length by 3 cm wide.
- 3** Cut the chorizo into fine slices. Spread some tomato sauce onto each strip of dough. Distribute the slices of chorizo across the top of the dough. Sprinkle with grated comté cheese.
- 4** Roll up the strips to form a rose shape. Place the flowers onto a tray lined with greaseproof paper. Sprinkle with thyme leaves and bake for around 15 minutes. Serve hot or warm.



Tefal

Pizza flowers



Puff pastry rolls

Accessories used:



Ingredients

50 g diced butter • 250 g butter • 500 g flour • 1 pinch salt • 120 ml water • 120 ml tepid milk • 2 sachets dried baker's yeast • 50 g caster sugar

Preparation

1 Mix the yeast with the tepid milk and leave to rest for 5 minutes.

Put the flour, salt, caster sugar and 50 g diced butter into the stainless steel bowl fitted with the kneading hook. Start the mixer at speed 3. After a few seconds, add the water and milk and yeast. Allow the mixer to run until the dough forms a smooth, even ball.

Cover the bowl with a tea towel and leave to rise for at least 3 hours in the refrigerator. After this time, remove the dough from the refrigerator.

2 Divide the ball of dough in half and spread each piece into a strip of approximately 15 cm by 60 cm. Place one on top of the other to form a cross.

3 Wrap the 250 g butter in food grade cling film and then use a rolling pin to form it into a square of approximately 15 cm on each side. Place the square of flattened butter into the centre of the cross.

4 5 6 Close the strips of dough over the butter.

7 8 9 Roll out the dough into a rectangle of approximately 60 cm by 25 cm.

10 11 12 Roll the rectangle along the long side to obtain a long sausage. Use the rolling pin to gently flatten the sausage, then roll it into the shape of a snail shell.

13 Flatten the snail shape and roll out the pastry quite thinly.



Tefal

Puff pastry rolls



Sunshine tart with ricotta and sun dried tomatoes

For: 6 people

Preparation: 40 mins

Cooking time: 20 mins

Rest time: 3 hours

Accessories used:



Ingredients

50 g diced butter • 250 g butter • 500 g flour • 1 pinch salt • 120 ml water • 120 ml tepid milk • 2 sachets dried baker's yeast • 50 g caster sugar • 1 egg yolk • 100 g ricotta cheese • 8 sun dried tomatoes, diced • Oregano • 1 drizzle olive oil

Preparation

- 1** Follow the steps to prepare the puff pastry rolls (refer to the recipe for puff pastry rolls).
- 2** Preheat the oven to 180°C. Cut 2 large circles of pastry.
- 3** Spread the ricotta over one of the two circles, leaving 2 cm at the edge. Sprinkle with sun dried tomatoes and oregano. Drizzle with olive oil.
- 4** Lightly moisten the edge of the pastry, then cover with the second circle of pastry.
- 5** Seal the edges well.
- 6** Place a glass in the centre of the tart, and cut around fifteen strips from the edge of the glass to the edge of the pastry.
- 7** Remove the glass and gently twist each strip over, but not so far that it detaches from the centre.
- 8** Wash with egg yolk diluted with a little bit of water, then bake for 15 to 20 minutes. Serve warm.



Tefal

Sunshine tart with ricotta and sun dried tomatoes



Fougasse with sun dried tomatoes, parmesan and rosemary

For: 6 people

Preparation: 30 mins

Cooking time: 25 mins

Rest time: 3 hours 30 min

Accessories used:



Ingredients

200 g flour • 1 teaspoon dried baker's yeast • 80 ml olive oil • 80 ml tepid water • 10 diced sun dried tomatoes • 2 sprigs of rosemary • 2 tablespoons parmesan • 1 level tsp salt

Preparation

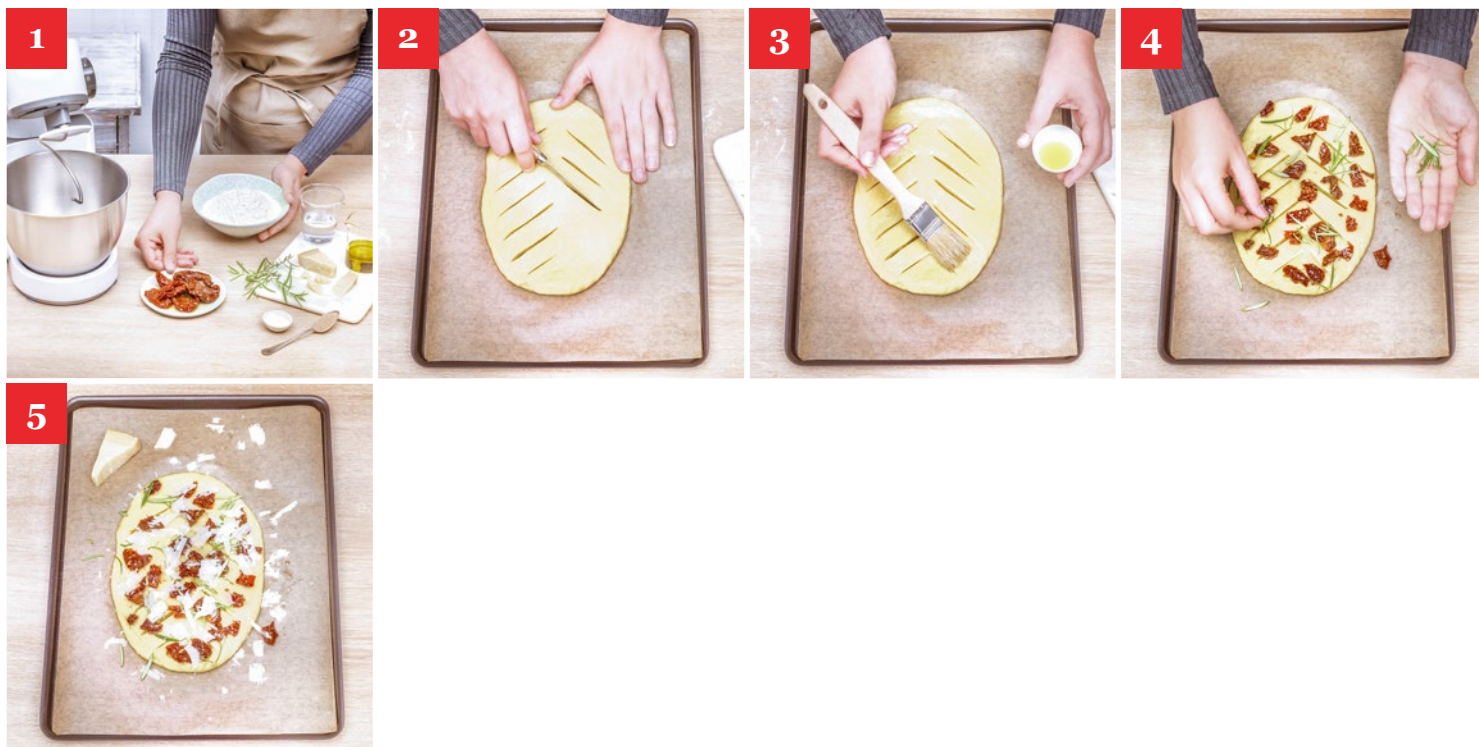
1 Mix the yeast with the tepid water and leave to rest for 5 minutes. Place the flour, salt and olive oil into the stainless steel bowl of the mixer, fitted with the kneading hook. Start the mixer at speed 3. After a few seconds, add the water and yeast. Allow the mixer to run until the dough forms a smooth, even ball. Place the lid on the bowl and leave to rise for 1 hour 30 minutes in a warm place. After this time, remove the dough from the bowl and knead for a while to form a ball. Press the dough out to an oval shape about 1 cm thick, on a floured work surface. **2** Cut six slits on each side of the dough, like the veins of a leaf.

3 Brush with olive oil.

4 Add the diced sun dried tomatoes and sprigs of rosemary.

5 Sprinkle with parmesan. Leave to rest for a few minutes.

Preheat the oven to 200 °C. Bake the fougasse for around 12 minutes until it is slightly golden. Allow to cool before serving.



Tefal

Fougasse with sun dried tomatoes, parmesan and rosemary



Individual pavlovas

For: 6 people

Preparation: 20 mins

Cooking time: 45 mins

Accessories used:



Ingredients

6 egg whites • 1 pinch salt • 300 g caster sugar • 2 tablespoons icing sugar • 1 teaspoon white vinegar • 2 tablespoons cornflour • 200 ml whipping cream • 40 g flaked almonds • 250 g mixed red berries (raspberries, blackcurrants, redcurrants)

Preparation

1 Preheat the oven to 120°C. Place the eggs and a pinch of salt into the stainless steel bowl fitted with the whisk attachment. Place the lid on the mixer and start it running at speed 3. Once the egg whites are firm, gradually add the caster sugar, and then add the vinegar and cornflour. Increase the speed to 4 and leave to run for another minute. The mixture must be thick and shiny.

2 3 Cover a tray with greaseproof paper. Place 2 large tablespoons of egg white into a pastry cutter and then gently lift it off to achieve relatively high cylinders.

Bake for 45 minutes. At the end of the cooking time, remove the meringues from the oven and leave to cool. Pour the whipping cream into the stainless steel bowl fitted with the whisk attachment. Place the lid on the mixer and start it running at speed 4. When the cream starts to thicken, add the icing sugar. Continue whisking until you achieve a thick chantilly cream.

4 5 Place a little chantilly cream, some flaked almonds and red berries onto each meringue. Serve immediately.



Tefal

Individual pavlovas



Plaited brioche

For: 6 people

Preparation: 30 mins

Cooking time: 25 mins

Rest time: 3 hours 30 min

Accessories used:



Ingredients

250 g flour • 100 ml tepid milk • 1/2 sachet dried baker's yeast • 60 g butter • 1 whole egg • 1 egg yolk • 1/2 teaspoon salt • 50 g caster sugar • 30 g sugar crystals

Preparation

1 Mix the yeast with tepid milk and leave to rest for 5 minutes. Put the flour, sugar, whole egg and salt into the stainless steel bowl of the mixer fitted with the kneading hook. Run the mixer at speed 2 for 3 minutes. Add the milk and yeast after a few seconds and leave to run until you achieve a smooth dough. Add the softened, diced butter and run the mixer again at speed 3 for 4 minutes. **2** The dough must be soft, even and sticky. Cover the bowl with a tea towel and leave to rise for 1 hour in a warm place. After this time, cover the bowl in cling film and refrigerate for at least 1 hour.

Once the dough is well risen, knead it and divide it into 3 evenly sized balls.

3 Stretch the 3 pieces and roll them to make 3 identical sausage shaped strips of about 40 cm long (if the dough is too soft, place it in the refrigerator for a little while). **4** Place the strips side-by-side on a tray covered with greaseproof paper and plait them together, ensuring to seal both ends well. Cover the brioche with a damp cloth and leave to rise for 1 hour 30 minutes at room temperature.

Once the brioche has risen, preheat the oven to 180°C. **5** Brush with egg yolk diluted with a little water.

6 Sprinkle the brioche with sugar crystals and bake for around 20 minutes until golden.



Tefal

Plaited brioche



Muffins with chestnut cream

For: 6 people

Preparation: 20 mins

Cooking time: 30 mins

Accessories used:



Ingredients

3 eggs • 120 g brown sugar • 150 g flour • 150 g softened butter • 350 g chestnut cream • 1 sachet of baking powder • 1 pinch salt • 150 ml of liquid cream • 80 g mascarpone • Icing sugar

Preparation

1 Preheat the oven to 160°C. Place the brown sugar, salt and eggs into the stainless steel bowl fitted with the mixer attachment. Place the lid on the mixer and start it running at speed 4. When the preparation starts to thicken a little, lower the speed to 3 and add the flour and baking powder. Restart the mixer at speed 3 for 1 minute. **2** Set aside 2 tablespoons of chestnut cream. Add the softened diced butter and chestnut cream and run the mixer at speed 4 for 1 minute.

3 Pour the mixture into muffin tins and bake for around 30 minutes. Once baked, allow the muffins to chill.

4 Pour the well chilled cream and mascarpone into the stainless steel bowl fitted with the mixer attachment. Run the mixer at speed 4 for around 2 minutes. When the cream has thickened, add 2 tablespoons of chestnut cream and run the mixer again at speed 4 for a few seconds.

5 Pour the cream into a piping bag. Pipe the cream on to the muffins. Set aside in a cool place.

6 Sprinkle with icing sugar before serving.



Tefal

Muffins with chestnut cream



Girly Swiss Roll

For: 8 people

Preparation: 30 mins

Cooking time: 12 mins

Rest time: 1 hour

Accessories used:



Ingredients

For the pink dots: 40 g melted butter • 40 g icing sugar • 1 egg white • 40 g flour • Pink food colouring

For the genoise sponge • 3 large eggs • 100 g caster sugar • 100 g flour • 1 pinch of salt
1 small pot of raspberry jam

Preparation

1 Place the melted butter and icing sugar into the stainless steel bowl fitted with the whisk attachment. Start the mixer at speed 3. After a few seconds, add the egg white and flour. **2** When the mixture is smooth, add the food colouring a drop at a time until you achieve the desired colour.

Transfer the batter to a piping bag. **3** Place little dots of different sizes onto a silicone baking sheet. Place the baking sheet into the refrigerator for at least 1 hour.

Preheat the oven to 180°C. Separate the whites from the yolks of 2 eggs. Place 2 egg yolks and a whole egg with half the caster sugar into the stainless steel bowl fitted with the whisk attachment. Add the flour and run the mixer at speed 2 then increase to speed 3 to achieve a smooth batter. **4** Set the batter aside in a mixing bowl. Wash and dry the bowl. Place the egg whites and a pinch of salt into the stainless steel bowl fitted with the whisk attachment. Place the lid on the mixer and start it running at speed 3. When the egg whites start to thicken, add the sugar and then increase the speed to 4. Once the egg whites are firm and glossy, gently incorporate them into the batter.

5 **6** Spread this mixture over the silicone tray to cover the dots. Bake for approximately 12 minutes.

7 Take the genoise sponge out of the oven and turn it over quickly onto a damp cloth.

8 Turn it over again on the cloth, so that the dots are against the cloth. Spread the raspberry jam onto the genoise sponge while it is still slightly warm.

9 Gently roll up the genoise sponge.



Tefal

Girly Swiss Roll



Burger buns

For: 8 people

Preparation: 30 mins

Cooking time: 12 mins

Rest time: 2 hours

Accessories used:



Ingredients

500 g flour • 1 sachet dried baker's yeast • 10 g salt • 20 g caster sugar • 200 ml water • 80 ml tepid milk • 1 egg • 30 g butter • Mixed seeds (sunflower, pumpkin)

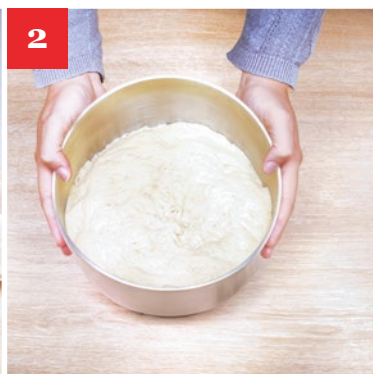
Preparation

1 Mix the yeast with the tepid milk and leave to rest for 5 minutes. Put the flour, salt, sugar, and egg into the stainless steel bowl of the mixer fitted with the kneading hook. Start the mixer at speed 2. After a few seconds, pour in the water and then the milk mixed with the yeast. **2** Leave the mixer to run for at least 4 minutes, until the dough forms a smooth, even ball. Add the softened, diced butter and restart the mixer for around 2 minutes. Cover the bowl with a tea towel and leave to rise for at least an hour and a half in a warm place.

3 After this time, remove the dough from the bowl and knead for a while. Divide the dough into 8 equal portions. Form even sized balls and place them on a tray lined with greaseproof paper. Cover with a tea towel and leave to rest for another 30 minutes.

4 When the bread rolls are well risen, pre-heat the oven to 200°C. Use a brush to lightly wash the rolls with a little water, and sprinkle them with seeds. Bake for 12 minutes until they are golden.

Split the rolls in half and fill with burgers, salad, crisp vegetables and homemade sauce.



Tefal

Burger buns

