



wizzo

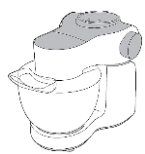
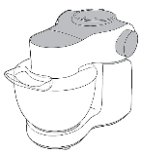
Moulinex®

Temperature / thermostat conversion table

Thermostat 1	30 °C 86 °F
Thermostat 2	60 °C 140 °F
Thermostat 3	90 °C 194 °F
Thermostat 4	120 °C 248 °F
Thermostat 5	150 °C 302 °F
Thermostat 6	180 °C 356 °F
Thermostat 7	200 °C 392 °F
Thermostat 8	240 °C 464 °F
Thermostat 9	270 °C 518 °F

Tip: to find the equivalent of the required thermostat in °C, multiply its number by 3.

Speeds conversion table

 4 speeds 700W	 7 speeds 1000W
Speed 1	Speed 1
Speed 2	Speed 2-3
Speed 3	Speed 4
Speed 4	Speed 5-6-7
Pulse	Pulse

List of abbreviations

tsp	Teaspoon
tbsp	Tablespoon



The Essentials

- Pancake batter
- Choux pastry
- Scones
- Shortcrust pastry
- Shortbread
- White loaf
- Seeded loaf



Special Moments

- Molten chocolate cake
- Lemon cake
- Marble cake
- Lemon meringue pie
- Meringues
- Fruit clafoutis



Appetizer

- Gougères
- Fougasse
- Mayonnaise
- Tomato & basil verrines
- Vegetable muffins
- Savoury loaf



Savoury Moments

- Quiche Lorraine
- Coleslaw
- Stuffing
- Springtime quiche
- Chicken pie
- Pizza dough
- La Reine pizza





Pancake batter

“Here's a great way to enjoy a perfect evening with friends or family: throw a crêpe party! Sweet, savoury, or both - the choice is yours!”

For: 4-6 people

Preparation: 5 minutes

Cooking: 5 minutes

Difficulty: ★★☆☆

Accessories:



Ingredients

4 eggs
500 ml milk
60 g sugar
40 g butter
½ vanilla pod
180 g flour

Preparation

- 1-** In the blender bowl, add the eggs, milk, sugar, butter and vanilla seeds scraped from the pod.* Mix at speed 2 for 30 seconds.
- 2-** Leave the blender running and gradually add the flour through the opening in the lid, until you get a smooth mixture.
- 3-** Leave the mixture to rest in a cool place for at least 1 hour.
- 4-** Butter a crêpe pan and cook your crêpes one-by-one, keeping a careful eye on them while they are in the pan.
- 5-** That's it! They're ready! Enjoy!

*To remove the seeds from a vanilla pod, take a sharp knife and cut it in half, lengthways. Separate the two pieces and use the blade of your knife to scrape out the interior of your vanilla pod.



Choux pastry

“The most difficult thing isn't to make them, but to stop eating them! Cover them with sugar nibs to make homemade chouquettes, a perfect idea for snack time!”

For: 40 small choux pastries

Preparation: 30 minutes

Cooking: 25 minutes

Difficulty: ★★★

Accessories:



Ingredients

170 ml water
130 g butter
1 pinch of salt
200 g flour
170 ml milk

Preparation

- 1-** Put the water, butter and salt in a pan and bring to the boil. Then, add the flour and use a wooden spoon to beat it vigorously. Dry out* the dough for 2 minutes on a low heat, then transfer it to the Wizzo stainless steel bowl.
- 2-** Add the beater and beat the mixture at speed 1 for 5 minutes. Add the eggs one by one while mixing at speed 3. Set this mixture aside in a bowl.
- 3-** Use two spoons or a piping bag to form your choux pastries to the size of a walnut, and decorate them with nib sugar.
- 4-** Bake for 25 minutes on a baking tray covered with baking parchment, in an oven preheated to 180 °C.

**Drying out the dough means heating it on a low light in order to remove any excess water or humidity. To do this, beat it energetically with a spatula over the heat. As you beat it back and forth you will notice that it no longer sticks to the pan, and that means that it is well dried out.*



Scones

“ At tea time or breakfast time, serve these scones with jam and whipped cream for a very British treat! ”

For: 6 people

Preparation: 15 minutes

Cooking: 12 minutes

Difficulty: ★★★

Accessories



Ingredients

50 g raisins
1 tbsp rum
225 g flour
1 tbsp baking powder
Salt
25 g sugar
75 g butter
1 egg
50 ml milk

For the wash:

1 egg yolk
Milk

Preparation

- 1-** Place the raisins to soak in a small bowl with a tablespoon of rum or water for around fifteen minutes, until they swell.
- 2-** Fit the beater into the stainless steel bowl of the Wizzo, and add the flour, baking powder, salt, sugar and butter. Mix at speed 2 for 3 minutes, then move to speed 1 before adding the egg, milk and drained raisins. Combine until the mixture becomes smooth and even.
- 3-** Sprinkle some flour over your workbench and use a rolling pin to spread out the dough to a thickness of 1 cm. Then, use a cutter or a drinking glass to cut out circles of 5 cm in diameter, and place them on a baking tray, preferably covered with baking parchment.
- 4-** Brush the scones with a mixture of egg yolk and milk.
- 5-** Bake your scones for approximately 12 minutes, in an oven pre-heated to 180 °C, until they have risen and are golden.



Shortcrust pastry

“An unbeatable classic, a basic recipe: shortcrust pastry. With this recipe, quiches, pies and tarts will hold no secrets from you!”

For: 6-8 people

Preparation: 10 minutes

Cooking: 10 minutes

Difficulty: ★★☆☆

Accessories:



Ingredients

200 g flour
100 g butter
Salt
Black pepper
50 ml water or 1 egg

Preparation

- 1-** Add the flour, butter, salt and pepper to the stainless steel bowl of the Wizzo
- 2-** Attach the beater and the lid, then run it at speed 1 for 3 minutes, until the mixture has a sandy texture*.
- 3-** Keep the beater running and add the water or the egg, until the dough comes together in a ball.
- 4-** Cover it and leave it to rest for at least 1 hour in the refrigerator.
- 5-** Use your rolling pin to spread out the mixture. That's it, your shortcrust pastry is ready to be filled or baked!

* i.e. when it is crumbly



Shortbread

“A great pâtisserie classic: shortbread! Ideal as a base for red berry tarts, chocolate or even citrus tarts.”

For: 8-10 people

Preparation: 10 minutes

Cooking: 10 minutes

Difficulty: ★★☆☆

Accessories:



Ingredients

300 g flour
180 g butter
110 g icing sugar
1 pinch of salt
1 egg

Preparation

- 1-** Put the flour, butter, sugar and salt into a stainless steel bowl. Attach the beater and the lid to the Wizzo, and run it at speed 1 for 2 minutes.
- 2-** Add the egg and leave the appliance to run until the mixture comes together in a ball.
- 3-** Cover it and leave it to rest for at least 1 hour in the refrigerator.
- 4-** Use your rolling pin to spread it out, and then use a cutter to cut out the shapes. Place the small pieces of shortbread in an oven pre-heated to 180 °C for at least 10 minutes.
- 5-** If the shortbread biscuits are a little soft when you take them out of the oven, take them out anyway, they will harden as they cool... and finally, enjoy!

Instead of small shortbread biscuits, you can also use this dough to make a fruit or chocolate tart.



White loaf

“A staple part of French cuisine, discover how to make your own loaves of bread! Soft or crusty, you choose how to bake it.”

For: one 800 g loaf of bread

Preparation: 15 minutes + 1 hour 30 resting time

Cooking: 40 minutes

Difficulty: ★★★

Accessories:



Ingredients

500 g flour
320 ml lukewarm water
10 g dried baker's yeast
or 20 g fresh yeast
1 level tbsp salt

Preparation

- 1-** Pour the flour, salt and baker's yeast into the stainless steel bowl then insert the kneading attachment and place the lid on the Wizzo. Run the machine for a few seconds at speed 1 to fully blend the mixture.
- 2-** Add the lukewarm water through the opening in the lid, then knead for 8 minutes, always at speed 1.
- 3-** Cover the dough with a tea towel and leave it to rest at room temperature for approximately 30 minutes, so it can start to rise.
- 4-** Rework the dough by hand into a ball. Place the ball of dough on a buttered and floured baking tray. Allow to rise for a second time at room temperature for about an hour.
- 5-** Make cuts on the top of the loaf with a sharp blade, and brush with lukewarm water.
- 6-** Place your loaf in the oven, with a small container of water as this helps the bread to form a golden crust.
- 7-** Bake for 40 minutes in an oven pre-heated to 240 °C.

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



Seeded loaf

“Family size or as individual rolls, discover a taste for homemade bread. And for a modern twist, sprinkle with some poppy seeds or sesame seeds before cooking!”

For: one 800 g loaf of bread

Preparation: 15 minutes + 1 hour 30 resting time

Cooking: 30 minutes

Difficulty: ★★★

Accessories:



Ingredients

500 g cereal bread flour
1 level tbsp salt
10 g dried baker's yeast
300 ml lukewarm water
Oat flakes to decorate

Preparation

- 1-** Pour the flour, salt and baker's yeast into the stainless steel bowl then insert the kneading attachment and place the lid on Wizzo. Run the machine for a few seconds at speed 1 to fully blend the mixture.
- 2-** Add the water through the opening in the lid, then knead for 8 minutes, at speed 1.
- 3-** Cover the dough with a tea towel and leave to rest for 15 minutes in a warm place so it can start to rise.
- 4-** Place the dough on a floured surface. Flatten the dough by hand into a square. Bring the points towards the centre, then re-flatten the dough, and repeat.
- 5-** Shape into a long loaf. Put the 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 again and leave to rise for 1 hour in a warm place.
- 6-** Then make a cut 1 cm deep along the length of the loaf.
- 7-** Put the loaf in a preheated oven at 240 °C, with a small container full of water to help form a nice golden crust.
- 8-** Bake for 30 minutes, allow to cool and ... enjoy!



Molten chocolate cake

“The perfect recipe for chocolate lovers! As rich and creamy as you like, serve this molten cake with whipped cream or custard for an extra luxurious touch.”

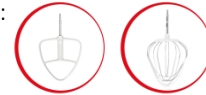
For: 8 people

Preparation: 25 minutes

Cooking: 35 minutes

Difficulty: ★★☆☆

Accessories:



Ingredients

200 g dark chocolate
125 g butter
4 eggs
150 g sugar
1 pinch of salt
200 ml single cream
1 sachet vanilla sugar
1 sachet baking powder
50 g ground almonds 125 g flour

Preparation

- 1-** Melt the chocolate and butter together over a bain marie or in the microwave. Stir it all together and set aside in a bowl.
- 2-** Separate the eggs and also set them to one side.
- 3-** Fit the beater into the Wizzo stainless steel bowl, and then add the egg yolks, sugar, salt, cream, vanilla sugar and the melted chocolate/butter mixture. Gradually increase the speed from 1 to 3 for one minute, until the mixture becomes even.
- 4-** Run the appliance at speed 2 and incorporate the yeast, ground almonds and flour, and mix at speed 3. Set aside in a large mixing bowl.
- 5-** Clean the Wizzo bowl, then insert the whisk attachment. Beat the egg whites at speed 4 for 1 minute and 20 seconds. Use a plastic spatula to delicately combine them with the mixture.
- 6-** Pour the mixture into a buttered and floured mould and bake for 35 minutes in an oven pre-heated to 180 °C.

Test with a knife to check it is cooked. If the blade comes out clean, your cake is baked! Be careful, this technique does not work to check whether a fondant is cooked.



Lemon cake

“The freshness of a lemon in a light and moist cake! Have a go at combining it with mint. Sprinkle over a few fresh mint leaves when it comes to serving time.”

For: 6 people

Preparation: 15 minutes

Cooking: 45 minutes

Difficulty: ★★☆☆

Accessories:



Ingredients

1 unwaxed lemon
3 eggs
175 g sugar
Salt
100 ml milk
200 g flour
1 tbsp baking powder
800 g melted butter

Preparation

- 1-** Wash the lemon and then use a peeler or zester to finely remove its zest. Press it and extract its juice.
- 2-** Add the eggs, sugar, zest and salt to the stainless steel bowl fitted with the whisk and lid. Start the appliance at speed 1, and then increase the speed to speed 3 over 1 minute.
- 3-** Add the milk and lemon juice, then mix it again until the mixture is even.
- 4-** Replace the whisk with the beater and run the Wizzo at speed 3. Add the flour, baking powder and butter, and then mix for 1 minute.
- 5-** Pour the mixture into a cake tin and bake for around 45 minutes in an oven pre-heated to 180 °C.

Test with a knife to check it is cooked. If the blade comes out clean, your cake is baked!



Marble cake

“A cake that reveals its true glory when you cut it, and when you taste it! Combining the flavours of cocoa and vanilla, this cake will delight young and old alike!”

For: 6 people

Preparation: 15 minutes

Cooking: 55 minutes

Difficulty: ★★☆☆

Accessories:



Ingredients

175 g flour
1 sachet baking powder
200 g icing sugar
1 sachet vanilla sugar
175 g butter
3 eggs
15 g unsweetened cocoa powder

Preparation

- 1-** Fit the beater into the Wizzo stainless steel bowl, and add the flour, baking powder, sugar, vanilla sugar and butter. Mix at speed 2 for 3 minutes.
- 2-** Add the eggs and run the appliance at speed 3 for approximately 1 minute until the mixture becomes even.
- 3-** Line a cake tin with baking paper and pour in 2/3 of the mixture.
- 4-** Add the cocoa to the remaining mixture and run the appliance for 30 seconds at speed 3.
- 5-** Pour the remaining mixture into the mould and quickly mix it together until the two mixtures are combined.
- 6-** Bake for around 55 minutes in an oven pre-heated to 180 °C.

Test with a knife to check it is cooked. If the blade comes out clean, your cake is baked!



Lemon meringue tart

“Discover the perfect marriage between the acidic taste of the yellow lemon and the sweetness of Italian meringue. A real delight, that you can also make with other citrus fruits!”

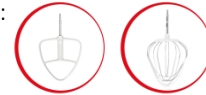
For: 6-8 people

Preparation: 30 minutes

Cooking: 40 minutes

Difficulty: ★★★

Accessories:



Ingredients

For the pastry:

250 g flour
125 g butter
30 g ground almonds
80 g icing sugar
1 pinch of salt
1 egg

For the topping:

6 eggs
300 g sugar
3 unwaxed lemons
50 g melted butter

For the meringue:

3 egg whites
120 g icing sugar
1 pinch salt

Preparation

1- Prepare the mixture: fit the beater into your bowl, then add the flour, diced butter, ground almonds, icing sugar and salt, then place the lid on the bowl. Run at speed 3 for 3 minutes. When the mixture starts to look crumbly, add the egg to the mixture and continue to run the appliance until the dough forms a ball. Then, leave to rest for 1 hour in the refrigerator.

2- Prepare the garnish: 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 bowl fitted with the whisk and the lid. Then whisk from speed 1 to speed 3 until the mixture is smooth.

3- Butter a 28 cm cake tin. Roll out the pastry to 4 mm thick, lay it into the tin, and prick with a fork. Cover it with baking paper, and pour some dried pulses over that. Blind bake the pastry in your oven pre-heated to 180 °C for 10 minutes. Remove the baking paper and the dried beans. Pour the topping onto the tart base and continue cooking for 25 minutes at 180 °C.

4- Prepare the meringue: attached your multi-blade whisk and the lid, then beat the egg whites in the bowl at speed 3. After 45 seconds, add the sugar, without stopping the whisk. Run the appliance at speed 4 for 2 minutes. When the tart is cooked, cover it with meringue using a spoon or a piping bag. Put the tart in the oven for a few minutes until the meringue is lightly browned.



Meringues

“*Ideal to enjoy with coffee or simply snack when the mood takes you, these delicious French meringues will delight your taste buds!*”

For: 4-6 people

Preparation: 10 minutes

Cooking: 2 hours

Difficulty: ★★★

Accessories:



Ingredients

3 egg whites lemon juice
125 g sugar
1 pinch of salt

Preparation

- 1-** Beat the egg whites at speed 3 in the Wizzo stainless steel bowl, with the multi-blade whisk and the lid attached.
- 2-** After 45 seconds add the sugar, without stopping the whisk. Mix at speed 4 for 2 minutes.
- 3-** Use a spoon or a piping bag to place your meringues on a baking tray covered in baking parchment, in shapes of about 3 cm in diameter.
- 4-** Bake for 2 hours in an oven pre-heated to 90 °C.

For a soft interior and crunchy exterior, reduce the cooking time to approximately one hour.



Fruit clafoutis

“A surprising and delicious recipe to use seasonal fruit. Serve with a ball of ice cream for a gourmet touch!”

For: 6-8 people

Preparation: 15 minutes

Cooking: 40 minutes

Difficulty: ★★☆☆

Accessories:



Ingredients

300 g fruit of your choice
(apples, pears, cherries,
plums, etc.)
2 eggs
150 ml milk
50 g sugar
200 g cream
75 g flour

Preparation

1- Wash, hull and dice your fruit. Butter and flour a deep cake tin and place the fruit inside.

2- Insert the blender accessory into the Wizzo, then add the eggs, milk and sugar. Run the appliance for 30 seconds at speed 2, then gradually add the flour. Run the appliance for another few seconds.

3- Pour this mixture over the fruit and bake for approximately 40 minutes in an oven pre-heated to 180 °C.

**A deep cake tin is generally a round or oval mould with high sides, used to prepare sponge cakes, gateaux or even clafoutis.*



Gougères

“Discover our recipe for traditional gougères with Comté cheese! Consider counting them before you put them on the table, because they might not be on the plate for very long!”

For: 4 people

Preparation: 15 minutes

Cooking: 20 minutes

Difficulty: ★★☆☆

Accessories:



Ingredients

250 ml water
80 g butter
Salt
150 g flour
150 g grated Comté cheese
1 pinch of grated nutmeg

Preparation

- 1-** Put the water, butter and salt in a pan and bring to the boil. Then, add the flour and use a wooden spoon to beat it vigorously. Dry out* the dough for 2 minutes on a low heat, then transfer it to the Wizzo stainless steel bowl.
- 2-** Add the beater to the Wizzo and beat the mixture at speed 1 for 5 minutes. Add the eggs one by one and mix at speed 3. Then, once the mixture is even, add 2/3 of the Comté cheese, nutmeg and mix for 20 seconds.
- 3-** Use a spoon or a piping bag to form your choux pastries on a baking tray and sprinkle them with cheese.
- 4-** Bake for around 20 minutes in an oven pre-heated to 180 °C.

*Drying out the dough means heating it on a low light in order to remove any excess water or humidity. To do this, beat it energetically with a spatula over the heat. As you beat it back and forth you will notice that it no longer sticks to the pan, and that means that it is well dried out.



Fougasse

“Enjoy a little culinary sunshine thanks to this recipe for fougasse with olives. Add sundried tomatoes or even goat's cheese to personalise it to your own taste...”

For: 4-6 people

Preparation: 10 minutes

Cooking: 20 minutes

Difficulty: ★★★

Accessories:



Ingredients

400 g flour
50 ml olive oil
10 g dried baker's yeast or
20 g fresh yeast
1 tsp salt
1 tsp of pepper
10 pitted olives
1 tbsp thyme
240 ml lukewarm water

Preparation

- 1-** Place the flour, olive oil, yeast, salt and pepper in the stainless steel bowl fitted with the kneading attachment. Place the lid on the Wizzo and run at speed 1.
- 2-** Pour in the lukewarm water and knead for 5 minutes, always at speed 1. Add the diced olives and thyme, then knead again (speed 1) for a few seconds until even.
- 3-** Leave to prove for 40 minutes in a room at a moderate temperature.
- 4-** Use a rolling pin to spread out the dough and use a cutter to cut out some shapes. Leave to prove again for 40 minutes.
- 5-** Bake for around 20 minutes in an oven pre-heated to 200 °C.



Mayonnaise

“The ideal home condiment to accompany your crudités and cold meats! Add a few sprigs of chives or lemon zest to create a delicious sauce to eat with grilled fish!”

For: 4-6 people

Preparation: 5 minutes

Cooking: -

Difficulty: ★★☆☆

Accessories:



Ingredients

1 egg yolk
1 tbsp mustard
1 tsp vinegar
Salt
Black pepper
200 ml oil

Preparation

- 1-** Put the egg yolk, mustard, vinegar, salt and pepper into the stainless steel bowl fitted with the multi-blade whisk.
- 2-** Run at speed 4, gently pouring in the oil. Once it is well incorporated into the mixture, leave it to run for a few seconds, until the mayonnaise is well whipped.
- 3-** Your mayonnaise is ready! Place it in a container, then store it in the refrigerator before serving.



Tomato & basil verrines

“Impress your guests with this fresh and light springtime verrine! For a gourmet touch, serve with olive oil grissini...”

For: 6-8 people

Preparation: 20 minutes

Cooking: -

Difficulty: ★★★

Accessories:



Ingredients

400 g peeled and
deseeded tomatoes
2 red peppers
14 basil leaves
3 tbsp olive oil
1 tbsp Sherry vinegar
200 ml liquid cream with
30% fat content, very cold
Salt
Black pepper

Preparation

1- Add the blender accessory to Wizzo. Add the peeled* and deseeded tomatoes, the roughly chopped cooked peppers, olive oil and half of the basil leaves. Mix for 1 minute, gradually increasing the speed from 1 to 4. Season with salt and pepper to taste.

2- Add the whisk and the lid to the stainless steel bowl and then pour in the Sherry vinegar, cream, salt and pepper. Whisk at speed 4 until the cream becomes firm (approximately 1 minute and 30 seconds). Add the rest of the finely chopped basil to the mixture. Adjust the seasoning to taste.

3- Pour the tomato juice into the verrines and place a spoon of chantilly cream on top before serving to impress your guests!

**To peel the tomatoes, remove the stem, then make an incision in the form of a cross on the opposite side. Immerse in salted boiling water for 10 seconds. Drain them and then plunge them immediately into cold water in order to stop them cooking. You will see that the skin peels off very easily!*



Vegetable muffins

“Are you looking for an idea for an original recipe for an apéritif and to impress your guests? We've found it: courgette, carrot and cumin muffins, as mellow as you'd wish...”

For: 4-6 people

Preparation: 15 minutes

Cooking: 20 minutes

Difficulty: ★★☆☆

Accessories:



Ingredients

1 courgette
1 carrot
150 g flour
3 eggs
100 ml oil
120 ml milk
1 tsp cumin
Salt
Black pepper
1 tsp baking powder Grated cheese

Preparation

- 1-** Cut the courgette and carrot into small dice.
- 2-** Pour the flour, eggs, oil, milk, cumin, salt, pepper and yeast into the stainless steel bowl fitted with the beater and the lid. Mix, increasing the speed from speed 1 to speed 3
- 3-** Once the mixture is smooth, add the diced vegetables and mix for a few seconds at speed 1.
- 4-** Pour the mixture into your muffin tins, add the grated cheese on top, and bake for 20 minutes in an oven pre-heated to 180 °C.



Savoury loaf

“A recipe for a savoury cake that can be adapted according to your taste. Diced chicken, cubes of cheese, olives or even small grilled vegetables: the choice of flavours is endless!”

For: 6-8 people

Preparation: 15 minutes

Cooking: 45 minutes

Difficulty: ★★☆☆

Accessories:



Ingredients

170 g flour
4 eggs
50 ml olive oil
100 ml white wine
10 g baking powder
Salt
Black pepper

Your choice of ingredients:

Olives, diced chicken,
cubes of cheese...

Preparation

1- In the stainless steel bowl fitted with the beater and the lid, pour the flour, eggs, olive oil, white wine and baking powder, starting at speed 1 and then increasing to speed 3.

2- Add your choice of garnish (meat, grilled vegetables, cheese, etc.) and mix for a few seconds at speed 1.

3- Pour the mixture into a cake tin that has been buttered and floured, and bake for approximately 45 minutes in an oven pre-heated to 180 °C.

Test with a knife to check it is cooked. If the blade comes out clean, your cake is baked!



Quiche Lorraine

“Accompanied by a green salad dressed with olive oil, this recipe for quiche lorraine with diced chicken is ideal for a family dinner!”

For: 4 people

Preparation: 10 minutes

Cooking: 30 minutes

Difficulty: ★★★

Accessories:



Ingredients

1 sheet of shortcrust pastry
300 g diced chicken
200 g thick crème fraîche
4 eggs
1 tsp grated nutmeg
Salt
Black pepper
100 g grated Gruyère cheese

Preparation

- 1-** Use the Moulinex recipe from this book to prepare your shortcrust pastry. Use it to line a 28 cm tart tin. Blind bake* it for 10 minutes at 180 °C.
- 2-** Fry the diced chicken in a hot frying pan and drain it on some kitchen towel.
- 3-** In the stainless steel bowl fitted with the beater, add the cream, eggs, nutmeg, salt and pepper, then mix it at speed 3 for 30 seconds.
- 4-** Place the diced chicken in the base of the tart, add the cream and egg mixture, then sprinkle with grated cheese.
- 5-** Bake for around 30 minutes in an oven pre-heated to 180 °C.

*Blind baking means an initial bake. Cover your pastry with a sheet of baking parchment, and cover that with dried pulses, so that it maintains its initial shape.



Coleslaw

“You'll love this subtle combination of the crisp carrot and parsnip with the melting texture of beetroot, all lightly lifted by the mustard.”

For: 4-6 people

Preparation: 10 minutes

Cooking: -

Difficulty: ★★☆☆

Accessories:



Ingredients

2 carrots
2 parsnips
1 beetroot
3 tbsp mayonnaise
1 tbsp sweet mustard
Salt
Black pepper

Preparation

- 1-** Peel the carrots, parsnip and beetroot.
- 2-** Add your vegetable chopping accessory with the "coarse" grater in the Wizzo. Grate your vegetables at speed 3 in the stainless steel box.
- 3-** Combine the mayonnaise and mustard in a separate dish. Season to taste, then pour the sauce over the crudités.
- 4-** Put cling film over the mixing bowl and leave to rest in a cool place for 30 minutes before serving!



Stuffing

“Discover this recipe for meat stuffing, both authentic and original thanks to the hint of parsley. It will be perfect for your terrines or stuffed vegetables!”

For: 4-6 people

Preparation: 10 minutes

Cooking: 2 hours

Difficulty: ★★★

Accessories:



Ingredients

1 onion
2 shallots
1/2 bunch flat-leaf parsley
500 g pork belly
500 g veal
1 tbsp cognac
1 tbsp salt
1 tsp of pepper

Preparation

- 1-** Start by peeling and finely chopping the onion and shallots.
- 2-** Wash and chop the flat-leaf parsley.
- 3-** Place it all in a stainless steel bowl and place it on the Wizzo.
- 4-** Insert your meat mincing accessory, fitted with the "fine" grate and add both meats cut into small dice of 2 cm² - gradually at speed 3.
- 5-** Pour in the cognac, add the salt and pepper.
- 6-** Position the blender and the lid on the Wizzo, then run the appliance at speed 1 for 1 minute.
- 7-** To cook a terrine, bake the stuffing in a bain marie, in an oven pre-heated to 160 °C for about 2 hours.

If you have the mincing bowl accessory, you can mix the onion, shallots and parsley on pulse mode.



Springtime quiche

“A light and colourful springtime dish, ideal for a dinner with family or friends. Serve this quiche with a salad of lamb's lettuce, and this will meet with unanimous approval!”

For: 6-8 people

Preparation: 30 minutes

Cooking: 35 minutes

Difficulty: ★★★

Accessories:



Ingredients

1 sheet of shortcrust
pastry
350 g carrots
350 g courgettes
350 g fresh salmon
3 eggs
200 ml crème fraîche
100 ml milk
Paprika
Salt
Black pepper

Preparation

- 1-** Use the Moulinex recipe from this book to prepare your shortcrust pastry. Use it to line a 30 cm tart tin. Blind bake* it for 10 minutes at 180 °C.
- 2-** Add your vegetable chopping accessory with the "coarse" grater in Wizzo. Peel the carrots and grate them at speed 3. Do the same for the courgettes.
- 3-** Place a knob of butter in the saucepan and cook the vegetables on a low heat for 25 minutes.
- 4-** Finely slice the salmon, then lay the slices and the vegetables over the pre-baked pastry.
- 5-** Add the eggs, cream, milk, paprika, salt and pepper to the stainless steel bowl. Attach the beater to the Wizzo and mix for 45 seconds at speed 2. Pour this mixture over the vegetables.
- 6-** Bake for around 35 minutes in an oven pre-heated to 180 °C.

*Blind baking means an initial bake. Cover your pastry with a sheet of baking parchment, and cover that with dried pulses, so that it maintains its initial shape.



Chicken pie

“Full of flavour, this chicken and vegetable pie will delight your guests' taste buds! Impress them: before cooking, take a fork and draw rosettes onto the pastry.”

For: 6 people

Preparation: 15 minutes

Cooking: 45 minutes

Difficulty: ★★★

Accessories:



Ingredients

For the pastry:

250 g flour
115 g butter
65 g margarine
Salt
50 ml water

For the sauce:

40 g butter
50 g flour
250 ml chicken stock
60 ml liquid cream

For the filling:

1 onion
2 leeks
50 g peas
2 celery sticks
50 g fresh mushrooms
450 g cooked and diced chicken
1 beaten egg
Salt and Pepper

Preparation

1- Prepare the pastry: add the flour, butter, margarine, salt and pepper to the stainless steel bowl. Attach the beater and the lid, then run it at speed 1 for 3 minutes, until the mixture has a sandy texture. Pour in the water while leaving the appliance running until the pastry comes together in a ball. Cover it, and leave it to rest in a cool place for at least 1 hour until you roll it out.

2- Prepare the sauce: melt the butter in a pan, add the flour and stir it energetically until you achieve a sort of béchamel. Add the poultry stock and whisk for 2 to 3 minutes. Pour in the liquid cream, adjust the seasoning and set to one side.

3- Prepare the garnish: after first washing the vegetables, chop the onions, cut the leeks and dice the celery. Slice the mushrooms. Sauté the mushrooms in butter for 10 minutes. Add the diced chicken and cook for another 5 minutes. Combine the mixture from the pan with the béchamel sauce.

4- Assembly: roll out 2/3 of the pastry on your workbench, then place it in a 28 cm tart tin. Fill the tart with your mixture. Roll out the remaining third of the pastry and place it over the filling. Press together the edges of the pie to make sure they stick well. Then, use baking parchment to make a small chimney and place it in the middle of the pie. Finally, brush the pastry with beaten egg to achieve a golden colour when it bakes.

5- Bake: place in the oven and bake for approximately 45 minutes in an oven pre-heated to 180 °C.



La Reine pizza

“Take a culinary trip to Italy thanks to our recipe for La Reine pizza! Neapolitan, three cheese, margherita... they're all waiting for you!”

For: 4 people

Preparation: 10 minutes

Cooking: 10 minutes

Difficulty: ★★★

Accessories:



Ingredients

For the batter:

400 g flour
2 tbsp olive oil
4 g dried baker's yeast
2 tsp salt
220 ml lukewarm water

For the topping:

1 ball of mozzarella
2 slices of cooked ham
120 g button mushrooms
3 to 4 tbsp tomato sauce

Preparation

- 1-** Prepare the dough: place the flour, olive oil, yeast and salt into the stainless steel bowl fitted with the kneading attachment. Fit the lid. Switch on to speed 1.
- 2-** Pour in the tepid water and continue to beat until the dough comes together in a ball.
- 3-** Leave to prove until the dough has doubled in volume.
- 4-** Prepare the pizza: cut the mozzarella and ham into small bits, and slice the mushrooms. Spread out the dough and then pour over the tomato sauce. Spread half of the diced mozzarella and add the pieces of ham and mushrooms.
- 4-** Cover the rest with mozzarella.
- 5-** Place in the oven and bake for 10 minutes in an oven pre-heated to 260 °C.

Moulinex



WIZZO

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together...*