Thank you for purchasing this Pain & Délices product.

- Please read the instructions supplied with your appliance carefully before using this product and save them for future use.

- The recipes in this book have all been specially developed for use with ingredients, such as bread flour and dried yeast, sold in the UK to give optimum results.

- Please follow the recipes carefully as substituting with alternative ingredients or adapting the recipes may affect results.

- This product is intended for household use only.
Introduction

Please read these introductory pages carefully as they contain important information to make your recipes a success.

The Pain & Delices allows you to please your whole family with great authentic sandwich-sized breads any day of the week. Your bread machine takes care of every stage in bread making, from mixing and rising to baking. The hardest part of the process is waiting one hour for your freshly baked bread to cool before slicing.

This recipe book provides ideas for making delicious baguettes as well as traditional and speciality breads, and even gluten free loaves. The recipes have all been specifically developed and tested for use with bread flours and dried yeast available in the United Kingdom to ensure success with your Pain & Delices. We advise you take care if adjusting the quantities of the ingredients stated, otherwise it could upset the critical balance of the recipe and alter the results.

One thing that may come as a surprise to you when first using your bread maker, is that all baked loaves have a hole underneath where the kneading paddle is positioned when the bread is cooked in the bread pan. This is normal but we consider that the delicious taste of home baked bread more than compensates for this.

Whether you are inexperienced at making bread or have been making your own bread for years, please take time to read the information at the beginning of this recipe book. Remember successful bread making depends on two important fundamentals: accurate measuring, and the quality and freshness of the ingredients used.

If you have any problems, please refer to the Troubleshooting section in the instruction manual.

Ingredients Used for Bread Making

Flour: To make bread, flour with a high gluten content is essential. Only use flour specially sold for bread making labelled as “Strong Bread Flour” or “Bread Flour”. These types of flour have a naturally high protein content, which forms more gluten during kneading and results in well-risen bread with a light texture. In bread making, the gluten combines with water to form the elastic strands that trap carbon dioxide bubbles created by the yeast, causing the bread to rise.

Do not use plain or self-raising flour for making yeast breads as they are unsuitable.

Some of the types of flours available in the United Kingdom are listed below.

- White strong bread flour
  Used in classic white loaf recipes and for French bread. Always use strong bread flour.

- Wholemeal bread flour (also called Wholewheat bread flour)
  All of the bran and wheat germ are present in this flour. Loaves made with wholemeal bread flour have a denser texture and are less well risen. Recipes using a mixture of strong white bread flour and strong wholemeal bread flour give a lighter texture loaf. If making a 100% wholemeal loaf, do not use more than the stated quantity of wholemeal bread flour as it could overload the motor.

- Brown bread flour or Wheatmeal bread flour
  During milling only 10-15 % of the bran and wheat germ has been extracted. Brown bread has a lighter texture than wholemeal bread.

- Granary® or Malted Grain bread flour
  Crushed wheat or rye grains are mixed with malted wholemeal flour. This gives the bread a nutty flavour and coarse bits. The texture is slightly heavier than white bread.
Quantity/weight equivalents for dried flaked yeast and fresh yeast

If adapting recipes to use fresh yeast, check the stated amount in the recipe and use the conversion table below.

Water is commonly used in many bread recipes as it helps to create a nice crisp crust. In winter, water straight from the tap may be too cold and you may need to leave it at room temperature first.

Milk and dairy products generally make loaves which are softer and have a more tender crust. If using fresh milk, we advise using semi-skimmed or skimmed milk to avoid the bread having a close texture. Use milk at room temperature and not straight from the refrigerator.

Salt: Salt is an essential ingredient in bread making, it enhances the taste and controls yeast growth, preventing over-rising. It must be carefully measured, as too little salt can make the dough rise too much and then sink on cooking, whereas too much salt slows down the fermentation process. When adding ingredients, it is important that the salt and yeast do not come in contact before the selected programme starts since this can slow down the fermentation process.

Use ordinary table salt. Do not use coarsely ground salt or salt substitutes.

Sugar: This also helps the fermentation process. It feeds the yeast and gives the bread a golden crust. Generally granulated sugar is used in the recipes, but other types of sugar can be used, including caster sugar, Demerara sugar, brown sugar, honey, treacle, golden syrup and even maple syrup. Some recipes do not have any sugar added and rely on the yeast to ferment with the natural sugars present in the flour.

Like salt, sweet ingredients must be measured accurately for the bread to rise properly.

Artificial sweeteners cannot be substituted for sugar as the yeast does not react with them.

Fats and oil: The addition of fats such as butter or oil gives a softer, richer bread and increases the bread’s storage time. If using butter, cut it into small pieces and it must be of a soft consistency to allow it to combine with the other ingredients more evenly.

Milk and milk products: Loaves made with milk or milk products are generally softer and have a more tender crust. If using the ‘Delayed Start’ programme use dried skimmed milk powder instead of fresh milk to avoid it souring.

Eggs: They enrich the dough, improve the colour, and give it a softer texture. They are used in brioches and enriched bun doughs.

Flavourings and added ingredients: Flavourings such as herbs, spices, seeds, nuts, fresh or dried fruit, vegetables, grated cheese, crumbled bacon or sliced olives may be added to recipes to make a delicious variety of breads.

Fine textured ingredients such as dried herbs and ground spices can be added to the bread machine at the same time as the flour.

Some recipes will state that coarse textured or delicate ingredients should be added to the bread machine during the kneading cycle when the first beep sounds, except for gluten free bread programmes 1 and 2 and the bread dough programme 11. Adding extra ingredients at this stage ensures such additions stay intact during the kneading process. Limit the quantity of these ingredients as adding too many will prevent the dough from rising properly.

Wet or moist ingredients, such as olives or sundried tomatoes, should be drained well and blotted dry with paper towel.
**How to Use Your Pain & Delices Bread Maker**

Your Pain & Delices Bread Maker comes with all the necessary accessories including:
- A bread pan with a kneading paddle in which you can make different kinds of loaves up to 1000 g in dough weight.
- A graduated measuring beaker and spoon for accurate measuring of ingredients.
- A metal hook used to remove the paddle if it gets stuck in the loaf.
- A yoghurt pot and lid for making home-made natural yogurt and natural drinking yogurt.
- A graduated soft cheese pot for draining soft cheese and curd cheese.

**Bread Making Basics**

Your bread maker takes care of all the stages in bread making when making loaves, just like a professional baker. Each stage follows on automatically from kneading to rising to baking, and even to keeping the baked bread warm!

1. When you want to make a loaf, choose your recipe and assemble all the necessary ingredients. Measure them carefully for accuracy. Follow the ingredient order as indicated when adding them to the baking pan to ensure good quality bread.

2. Once all the ingredients are in the baking pan, place it in the machine and select the appropriate programme in the menu. Your bread maker has 20 different pre-programmed settings to allow you to make a variety of breads using different types of flour plus the possibility of making cakes and jam, even purée, rice, yoghurt and soft cheese.

3. Select the weight of your loaf on the control panel. This refers to the weight of dough made:
- 500 g
- 750 g
- 1000 g

4. Select the colour of crust from the control panel:
- Light (recommended for sweet breads, brioches and cakes)
- Medium
- Dark

Once these steps are completed, simply start the programme by pressing the Start/Stop button and baking will commence. The display screen indicates the cooking time. At the end of cooking, the loaf is ready to be removed from the baking pan using oven gloves. Loosen the sides and corner of the loaf with a heat resistant plastic spatula. Do not use metal utensils as these will damage the bread pan. Shake the baking pan firmly a few times to loosen the loaf and turn it over the loaf onto its side. If the paddle is stuck in the loaf, leave the loaf to cool for about 5-10 minutes, then gently remove the paddle using the metal hook, do not touch the paddle as the metal may still be extremely hot. Stand the loaf upright and leave to cool for at least one hour before slicing and enjoying the taste of fresh, homemade bread.

**Programmes**

Programme 1: Savoury gluten free bread
Programme 2: Sweet gluten free bread
Programme 3: Gluten free cake
Programme 4: Basic white bread
Programme 5: Rapid basic white bread
Programme 6: French bread
Programme 7: Sweet bread
Programme 8: Wholemeal bread
Programme 9: Rapid wholemeal bread
Programme 10: Rye bread
Programme 11: Leavened dough
Programme 12: Pasta
Programme 13: Cake
Programme 14: Cooking only
Programme 15: Porridge
Programme 16: Cereals
Programme 17: Jam
Programme 18: Yogurt
Programme 19: Drinkable yoghurt
Programme 20: Cottage cheese

**Using the programmes**

Programmes 1, 2 and 3 should be used for making gluten-free bread or cakes. For each of the programmes, only one weight is available.

Gluten-free bread and cakes are suitable for people who are intolerant to gluten (coeliac disease). Gluten is found in several cereals (wheat, barley, rye, oats, kamut, spelt, etc.).

It is important to avoid cross-contamination with flours containing gluten. Take special care to clean the bread pan, kneading paddle and all utensils to be used for making gluten-free bread and cakes. Make sure also that the yeast and baking powder used is gluten-free.

**For gluten-free recipes**

- Gluten-free bread and cakes are suitable for people who are intolerant to gluten (coeliac disease). Gluten is found in several cereals (wheat, barley, rye, oats, kamut, spelt, etc.).
- Gluten free premixes and bread mixes have been developed for making gluten free bread. Follow the advice on the packaging of how to prepare the mixture and bake in a breadmaker. These gluten free preparations are available in large supermarkets, health food stores and can be ordered in chemists. They are also available on the internet.
Adjusting the results when using premixes and bread mixes

Not all gluten-free Premix brands and gluten free bread mixes give the same results. You may have to adjust the recipes and do some trial runs in order to get the best results:

You should adjust the quantity of liquid according to the consistency of the dough. It should be relatively supple but not liquid (see photographs below). However, cake mixture should be more liquid.

Preparation

Here are a few tips and simple rules to get the best results for your gluten-free bread.

Before following the recipes to make gluten free bread, please check that the ingredients used don’t themselves contain gluten as indicated on the packaging.

The consistency of gluten-free flours does not lend itself to optimum mixing: if using a mixture of different gluten free flours it is advisable to sieve them, without the yeast, to avoid lumps forming.

Similarly, help will be required during kneading; scrape down any unmixed ingredients stuck to the sides of the pan or in the corners using a spatula (wooden or plastic to avoid scratching the coating), until they are all incorporated.

When adding additional ingredients to the recipe, if they become stuck to the walls, push them to the centre of the bread pan using a spatula (wooden or plastic to avoid scratching the coating), so they are incorporated in the dough.

Gluten-free bread will have a denser consistency and a paler colour than normal bread.

Gluten-free bread does not rise like traditional bread and often remains flat on the top.

The nature of the ingredients used for gluten-free recipes does not make it possible to obtain good browning of the bread. The top of the bread will often remain fairly white.

Preparing fermented dough starter

(for Linseed bread recipe page 16)

Ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Water</td>
<td>190 ml</td>
</tr>
<tr>
<td>Fast action or Easy bake dried yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Strong white bread flour</td>
<td>320 g</td>
</tr>
<tr>
<td>Salt</td>
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Add all the ingredients to the bread pan in the exact order listed. Place the bread pan in the machine. Close the lid. Select programme 11 and press the START/STOP button. After 29 minutes, manually stop the machine by pressing the START/STOP button. Remove the bread pan and leave to stand at room temperature (at 20 C) for 1 hour, then transfer to a sealed container and store in the refrigerator (at 4 C).

When using the fermented dough starter for bread making, remove from the refrigerator and allow to return to room temperature before use (takes about 1-1½ hours).

TIP: the ferment can be kept for up to 48 hours in the refrigerator.

Measuring spoon

Use the spoon provided for measurements in tsp or tbsp.

TIP: the ferment can be kept for up to 48 hours in the refrigerator.

Preparing fermented dough starter

(for Linseed bread recipe page 16)

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When using the fermented dough starter for bread making, remove from the refrigerator and allow to return to room temperature before use (takes about 1-1½ hours).

TIP: the ferment can be kept for up to 48 hours in the refrigerator.
Gluten Free Sundried Tomato Bread

Weight: 1 kg only
Crust colour: Medium or Dark
Time: 2h 01

Ingredients:
- Lukewarm water (at 30°C): 350 ml
- Egg whites, medium size: 2
- Olive oil: 4 tbsp
- Vinegar (use distilled white, cider or white wine vinegar): 1½ tbsp
- Salt: 1½ tsp
- Granulated sugar: 1 tsp
- Herbes de Provence: 3 tsp
- Gluten free white bread flour (we used Doves Farm): 500 g
- Gluten free quick or easy bake dried yeast*: 2 tsp
- Sundried tomatoes in oil, drained & chopped into pieces: 75 g

* Check the ingredients list on the packaging as some dried yeast contains wheat.

Drain the sun-dried tomatoes and pat dry with paper towel to remove the excess oil, weigh to obtain 75 g. Add all the ingredients in the exact order listed above except the sun-dried tomatoes. Place the bread pan in the machine. Select Programme 1, Medium or Dark crust colour, depending on your preference, and press START/STOP button. After five minutes mixing open the lid and using a plastic spatula, scrape down any unmixed ingredients stuck on the sides of the pan and in the corners. Do not use your fingers. Close the lid. Cut the sundried tomatoes into 1.5 cm pieces. When the ‘extra ingredients’ beep sounds, add the chopped sundried tomatoes. At the end of the programme, switch off the machine, remove the pan and turn out the bread. Best used on day of making.

Variation: Substitute dried mixed herbs for the Herbes de Provence.

Gluten Free White Bread

Weight: 1 kg only
Crust colour: Medium or Dark
Time: 2h 01

Ingredients:
- Lukewarm water (30°C): 350 ml
- Egg white, medium size: 1
- Salt: 1 tsp
- Granulated sugar: 2 tbsp
- Vinegar (use distilled white vinegar, cider vinegar or white wine vinegar): 1 tsp
- Sunflower oil: 6 tbsp
- Gluten free white bread flour (we used Doves Farm): 500 g
- Gluten free quick or easy bake yeast*: 2 tsp

* Check the ingredients list on the packaging as some dried yeast contains wheat.

Measure all the ingredients into the bread pan in the exact order listed above. Place the bread pan in the machine. Select Programme 1, Medium or Dark crust colour, depending on your preference, and press the START/STOP button. After five minutes mixing lift the machine lid and using a plastic spatula, scrape down any unmixed ingredients stuck on the sides of the pan and in the corners. Do not use your fingers. Close the lid. At the end of the programme, switch off the machine, remove the pan and turn out the bread. Best used on day of making.

Variation: Instead of the seeds listed in the recipe above, 60 g of mixed seeds for bread (linseed, millet, sunflower, sesame, poppy) can be used.

Gluten Free Seeded Brown Bread

Weight: 1 kg only
Crust colour: Medium or Dark
Time: 2h 01

Ingredients:
- Lukewarm water (30°C): 260 ml
- Lukewarm milk (at 30°C): 200 ml
- Egg white, medium size: 1
- Salt: 1 tsp
- Granulated sugar: 1 tbsp
- Vinegar (use distilled white, cider or white wine vinegar): 1 tsp
- Sunflower oil: 6 tbsp
- Gluten free brown bread flour (we used Dove’s Farm): 500 g
- Gluten free quick or easy bake yeast*: 2 tsp
- Sunflower seeds: 20 g
- Sesame seeds: 20 g
- Poppy seeds: 20 g

* Check the ingredients listed on the packaging as some dried yeast contains wheat.

Prepare as Gluten Free Sundried Tomato bread recipe but omitting the sundried tomatoes.
Gluten Free Brioche

Weight 1 kg only
Crust colour Medium
Time 2h 15

Ingredients
Lukewarm milk (at 30°C) 200 ml
Beaten eggs, medium size 4
Salt 1 tsp
Granulated sugar 80 g
Melted butter, cooled slightly 100 g
Doves Farm FREEE white bread mix 500 g
Gluten free quick or easy bake dried yeast* ½ tsp
* Check the ingredients listed on the packaging as some dried yeast contains wheat.

Measure all the ingredients into the bread pan in the exact order listed above. Place the bread pan in the machine. Select Programme 2, Medium crust colour and press the START/STOP button. After a few minutes mixing open the lid and using a plastic spatula, scrape down any unmixed ingredients stuck on the sides of the pan and in the corners. Do not use your fingers. Close the lid. At the end of the programme, switch off the machine, remove the pan and turn out the bread. Best used on the day of making.

Gluten Free Chocolate Chip Bread

Weight 1 kg only
Crust colour Medium
Time 2h 15

Ingredients
Lukewarm water (at 30°C) 100 ml
Lukewarm whole milk (at 30°C) 120 ml
Beaten eggs, medium size 3
Melted butter, cooled slightly 50 g
Salt ½ tsp
Sugar 50 g
Xanthum gum 1½ tsp
Gluten free white bread flour (we used Doves Farm) 400 g
Gluten free quick or easy bake dried yeast* 1 x 7 g sachet or 2½ tsp
Gluten free baking powder* 2 tsp
Plain chocolate chips
* Check the ingredients listed on the packaging as some dried yeast and baking powder contains wheat.

Add all the ingredients in the exact order listed above. Place the bread pan in the machine. Select Programme 2, and Medium crust colour, then press START/STOP button. After five minutes mixing open the lid and using a plastic spatula, scrape down any unmixed ingredients stuck on the sides of the pan or in the corners. Do not use your fingers. Close the lid. When the ‘extra ingredient’ beep sounds add the chocolate chips. At the end of the programme, switch off the machine, remove the pan and turn out the bread. Leave to cool for at least 4 hours to allow the chocolate chips to cool and harden. Best used on the day of making.

TIP: Refrigerate the chocolate chips before making the loaf, especially in warm weather, so that they are more resistant to kneading.
Gluten Free Ham & Cheese Loaf

Weight 750 g only
Crust colour Light
Time 1h 45

Ingredients
Lukewarm whole milk (at 30°C)* 120 ml
Eggs, medium size* 6 eggs
Extra virgin olive oil* 60 ml
Salt* 1 tsp
Ground black pepper* good pinch
Gluten free white plain flour (we used Doves Farm) 310 g
Gluten free baking powder 4 tsp
Ham, skin removed & diced** 200 g
Gruyere, grated** 200 g
Whole pitted green or black olives, optional** 40 g

Whisk together all the ingredients marked with (*) until well mixed. Pour into the bread pan. Add the gluten free flour and baking powder in this order. Place the bread pan in the machine. Select Programme 3 and Light crust colour, then press the START/STOP button. After five minutes mixing open the lid and, using a plastic spatula, scrape down any unmixed ingredients stuck on the sides of the pan and in the corners. Do not use your fingers. Close the lid. If adding olives, drain and pat dry with paper towel. When the ‘extra ingredient’ beep sounds (after about 11 minutes) add the ingredients marked with (**). At the end of the programme, switch off the machine and remove the pan. Leave in the pan for 5 minutes and then turn out the loaf.

TIP: Delicious served while slightly warm cut into cubes or thin slices with aperitifs before dinner or cold for picnics and packed lunches.
## Linseed Bread made with fermented dough

<table>
<thead>
<tr>
<th>Weight</th>
<th>500 g</th>
<th>750 g</th>
<th>1000 g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crust colour</td>
<td>Light</td>
<td>Medium</td>
<td></td>
</tr>
<tr>
<td>Time</td>
<td>2h 40</td>
<td>2h 45</td>
<td>2h 50</td>
</tr>
</tbody>
</table>

**Ingredients**
- Water 170 ml, 260 ml, 340 ml
- Salt ½ tsp, 1 tsp, 1½ tsp
- Golden linseeds 20 g, 30 g, 40 g
- Brown linseeds 20 g, 30 g, 40 g
- Fermented dough, at room temperature* (see page 9) 75 g, 115 g, 150 g
- Strong white bread flour 260 g, 390 g, 520 g
- Fast action or Easy bake dried yeast ¾ tsp, 1 tsp, 1½ tsp

Select the desired loaf weight and refer to the ingredients table. Add the ingredients to the pan in the exact order listed. Place the bread pan in the machine. Select programme 8, the weight, the crust colour and press the START/STOP button. Close the lid. At the end of the programme, switch off the machine and remove the bread pan. Turn the bread onto a cooling rack. If necessary, turn the bread onto its side to remove the kneading paddle with the hook provided.

* When using the sour dough starter for this recipe, remove it from the refrigerator and weigh the required quantity, then allow the starter to return to room temperature before use (takes about 1-1½ hours).

## Wholemeal Sandwich Bread

<table>
<thead>
<tr>
<th>Weight</th>
<th>500 g</th>
<th>750 g</th>
<th>1000 g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crust colour</td>
<td>Light</td>
<td>Medium</td>
<td></td>
</tr>
<tr>
<td>Time</td>
<td>2h 40</td>
<td>2h 45</td>
<td>2h 50</td>
</tr>
</tbody>
</table>

**Ingredients**
- Water 240 ml, 370 ml, 440 ml
- Salt 1 tsp, 1½ tsp, 2 tsp
- Granulated sugar 2 tsp, 3 tsp, 3½ tsp
- Dried skimmed milk powder 1 tsp, 1½ tsp, 2 tsp
- Sunflower oil 1 tsp, 1½ tsp, 2 tsp
- Strong wholemeal bread flour 225 g, 340 g, 400 g
- Strong white bread flour 120 g, 180 g, 220 g
- Fast action or Easy bake dried yeast ½ tsp, 1 tsp, 1½ tsp

* The quantities of ingredients are not directly scaled to the other loaf sizes for the 1000 g recipe. The rise may be less for the 1000 g loaf.

Select the desired loaf weight and refer to the ingredients table. Add the ingredients to the bread pan in the exact order stated. Place the pan in the machine. Select programme 8, the weight, the crust colour, and press the START/STOP button. Close the lid. At the end of the programme, switch off the machine and remove the bread pan. Turn the bread onto a cooling rack. If necessary, turn the bread onto its side to remove the kneading paddle with the hook provided.

## Wholemeal White Bread

<table>
<thead>
<tr>
<th>Weight</th>
<th>500 g</th>
<th>750 g</th>
<th>1000 g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crust colour</td>
<td>Light</td>
<td>Medium</td>
<td></td>
</tr>
<tr>
<td>Time</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Ingredients**
- Water 210 ml, 280 ml, 360 ml
- Salt ½ tsp, 1 tsp, 1½ tsp
- Sugar 2 tsp, 3 tsp, 1 tbsp
- Sunflower oil 3 tsp, 1 tbsp, 1½ tbsp
- Dried skimmed milk powder 1½ tsp, 2 tsp, 2½ tsp
- Strong white bread flour 325 g, 445 g, 580 g
- Fast action or Easy bake dried yeast 1½ tsp, 2 tsp, 3 tsp

For the Rapid Basic Bread programme the water must be between 35°C to 40°C. Measure all the ingredients into the bread pan in the exact order listed. Place the bread pan in the machine. Select programme 5, the weight, the crust colour, and press the START/STOP button. Close the lid. At the end of the programme, switch off the machine and remove the bread pan. Turn the bread onto a cooling rack. If necessary, turn the bread onto its side to remove the kneading paddle with the hook provided. Cool the bread completely before slicing.

## Brioche

<table>
<thead>
<tr>
<th>Weight</th>
<th>500 g</th>
<th>750 g</th>
<th>(maximum quantity)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crust colour</td>
<td>Light</td>
<td>Light</td>
<td>Light</td>
</tr>
<tr>
<td>Time</td>
<td>3h 20</td>
<td>3h 25</td>
<td></td>
</tr>
</tbody>
</table>

**Ingredients**
- Milk, lukewarm 40 ml, 60 ml
- Eggs, beaten 1, 2
- Softened butter 60 g, 90 g
- Salt ¼ tsp, ½ tsp
- Granulated sugar 35 g, 35 g
- Strong white bread flour 195 g, 290 g
- Fast action or Easy bake dried yeast 1 tsp, 1½ tsp

Add all the ingredients to the bread pan in the exact order listed. Place the bread pan in the machine. Select programme 7, the weight and Light crust colour. Start the programme by pressing the START/STOP button. After 5 minutes open the lid and scrape down the sides and corners using a plastic spatula. At the end of the programme, switch off the machine and remove the bread pan. Turn the bread onto a cooling rack. If necessary, turn the bread onto its side to remove the kneading paddle with the hook provided. Cool the bread completely before slicing.
White Sandwich Bread

Weight 500 g 750g 1000 g
Crust colour Light or Medium
Time 3h 20 3h 25 3h 30

Ingredients
Milk, at room temperature 22°C 120 ml 210 ml 200 ml
Softened butter, at room temperature 35 g 55 g 75 g
Eggs, medium size 1 1 2
Salt 1 tsp 1 ½ tsp 1¾ tsp
Sugar 20 g 2 tbsp 2¼ tbsp
Strong white bread flour 275 g 410 g 500 g
Gluten* 1 tsp 1¼ tsp 2 tsp
Fast action or easy bake dried yeast ¾ tsp 1 tsp 1¼ tsp

* Gluten, also called Vital Gluten or Wheat Gluten powder or Gluten powder, is available from some health food shops and online. Gluten makes bread dough more elastic, improves the rise creating a better chewiness and crumb to the final loaf.

Select the desired loaf weight and refer to the ingredients table. Add all the ingredients into the bread pan in the exact order listed. Place the bread pan in the machine. Select programme 7, the weight, the crust colour and press the START/STOP button. Close the lid. At the end of the programme, switch off the machine and remove the bread pan. Turn the bread onto a cooling rack. If necessary, turn the bread onto its side to remove the kneading paddle with the hook provided.

Pizza

Makes 1 x 12” deep pan pizza base or 2 x 10” pizza bases (500 g of dough)

Time 1h 09

Ingredients
Water 200 ml
Salt 1 tsp
Olive oil 1 tbsp
Strong white bread flour 320 g
Fast action or easy bake dried yeast 1 tsp
Strong white bread flour 260 g

Measure all the ingredients into the bread pan in the order listed. Place the bread pan in the machine. Select programme 11. Press the START/STOP button. At the end of the cycle, when the machine beeps, open the lid and remove the bread pan. Turn the dough out onto a lightly floured board. Shape into a smooth ball. Flatten using a rolling pin or with the heel of your hand. For a deep pan pizza form a 32 cm (12 in) circle. For a thin and crispy base cut the dough in half and form two 25 cm (10 in) circles. Place on a lightly oiled baking tray or pizza pan. Leave to prove in a warm place for 30-40 minutes. Add the toppings of your choice and bake in a preheated oven at 220°C/fan oven 200°C/Gas 7 for 15–20 minutes for thin base pizzas and 20-25 minutes for deep pan pizza or until crisp on the base and the topping is cooked.

TIP: The uncooked, rolled out pizza base can be frozen without any toppings on. Use from frozen, add the topping and cook in a preheated oven as instructed above.

To make 1000 g pizza dough, the maximum quantity, double the quantity of the ingredients.
Fresh Egg Pasta

Weight of dough

- 500 g: 0h 15
- 750 g: 0h 15
- 1000 g: 0h 15

Ingredients

- Water: 45 ml, 60 ml, 90 ml
- Eggs: 3, 4, 6
- Salt: ½ tsp, ¾ tsp, 1 tsp
- Italian type 00 pasta flour or Strong white bread flour: 375 g, 500 g, 750 g

Measure all the ingredients into the bread pan in the order listed. Place the bread pan in the machine. Select programme 12. Press the START/STOP button. After 2 minutes stir the mixture with a plastic spatula to scrape down any flour on the sides and corners. At the end of the cycle, when the machine beeps, open the lid and remove the bread pan. Leave the pasta to rest for a few minutes and then feed through a pasta machine into the shape required. Alternatively, roll out into a thin sheet and cut into strips for tagliatelle. Cook in plenty of boiling water for 3 minutes and serve with pasta sauce.

Almond Cake

Weight

- 1000 g only

Crust colour

- Light

Time

- 1h 45

Ingredients

- Eggs, beaten: 4
- Caster sugar: 180 g
- Salt: Pinch
- Softened butter, at room temperature: 140 g
- Ground almonds: 180 g
- Plain flour: 200 g
- Baking powder: 3½ tsp
- Almond extract: ½ tsp

Beat the eggs, sugar and salt in a mixing bowl using an electric mixer for 2 minutes until pale and fluffy. Transfer the mixture to the bread pan. Add the softened butter to the bread pan in pieces and then the remaining ingredients in the order listed. Place the bread pan in the machine. Select programme 13 and set the crust colour to light. Start the programme by pressing the START/STOP button. 10 minutes before the end of the programme, open the lid and insert a metal skewer into the centre of the cake. If it comes out with no mixture attached it is cooked. If not, re-test in 5 minutes. When the cake is cooked, switch off the machine and remove the cake. Serve sprinkled with sugar or salt and additional milk.

Porridge with rolled oats

Makes about 650 g

Ingredients

- Porridge oats (not instant or quick cook type): 100 g
- Milk (whole, semi-skimmed or skimmed): 600 ml
- Sugar, optional: about 3 tsp
- Extra hot milk, for serving: about 100 ml

Measure all the ingredients into the bread pan in the order listed. Place the bread pan in the machine. Select programme 15 and set the cooking time to 30 minutes by pressing the + button, then press START/STOP button. Five minutes before the end of the cooking time, open the lid and add 60 g granulated sugar. At the end of the programme, the porridge is cooked to your liking remove immediately. For thicker porridge, leave on the keep warm setting for 5 minutes. When it is ready, switch off the machine and remove the porridge. Serve sprinkled with sugar or salt and additional milk.

White Rice

Quantity obtained: 500 g

Ingredients

- Water: 400 ml
- Salt: ½ tsp

Add all the ingredients in the pan in the order listed. Select programme 16 and increase the cooking time to 30 minutes by pressing the + button, then press START/STOP. Halfway through cooking open the lid and stir with a wooden spoon. At the end of the programme, if the rice is cooked remove immediately. If not, leave in the machine for another few minutes. When it is cooked, press the START/STOP button to switch off the machine and remove the rice immediately.

Milk Rice Pudding

Place 200 g Arborio risotto rice and 800 ml whole or semi-skimmed milk in the bread pan. Do not add sugar. Close the lid. Select programme 15 (Porridge) and set for 45 minutes. Five minutes before the end of the cooking time, open the lid and add 60 g granulated sugar. At the end of the programme, switch off the appliance. If the rice pudding is too thick stir in additional hot milk. Serve immediately. Serve 4.

TIP: For 2 servings halve the ingredient quantities. Prepare as above and cook for 60 minutes.
Buckwheat

Quantity obtained 540 g
Time 0h 25

Ingredients
Water 450 ml
Buckwheat 200g
Salt ½ tsp

Add all the ingredients in the pan in the order listed. Select programme 16 and increase the cooking time to 30 minutes by pressing the + button, then press START/STOP. Halfway through cooking open the lid and stir with a wooden spoon. At the end of the programme, press the START/STOP button to switch off the machine and remove the pan immediately.

Soft Set Strawberry Jam

Makes* Approx. 454g/1lb
Time 0h 55

Ingredients
Strawberries 350 g
Fresh lemon juice 1½ tbsp
Jam sugar** 350 g

Wash and hull the strawberries. Cut into 1-cm pieces and place in the bread pan. Add the lemon juice and then the sugar. Select programme 17. Start the programme by pressing the START/STOP button. Place a few saucers in the refrigerator to chill. 5 minutes before the end of the programme, test to see if the jam is set. Drop a spoonful of jam on a chilled saucer and leave to cool slightly. Stand back when opening the lid as hot scalding steam will escape. Push your finger through the jam, if the surface wrinkles, the jam is ready.

* When making jam never exceed the quantity in the recipe otherwise it could boil over.
** Jam sugar contains sugar and pectin and is available in large supermarkets.

Natural yogurt

Makes Approx. 850 ml
Time 9h 00

Ingredients
UHT long-life whole milk 750 ml
Natural plain yogurt, store purchased* 125 g

* Choose the longest use by date

Use the UHT long-life milk at room temperature, not straight from the refrigerator (do not boil the milk in advance). Mix the milk and natural yogurt until well combined. Pour into the yogurt pot without the cheese strainer. Place the pot without its lid in the bread pan after removing the paddle. Close the lid. Select programme 18 and increase the time to 9 hours by pressing the + button, then press the START/STOP button. At the end of the programme allow to cool completely in a cool place. Cover with the lid and chill in the refrigerator for at least 4 hours. Use within 7 days.

TIP: For a creamier, thicker consistency yogurt use Greek natural yogurt instead of plain yogurt. If preferred, you can substitute UHT semi skimmed milk for UHT whole milk. Sweeten the yogurt after preparation by stirring in caster sugar to your taste.

SERVING SUGGESTION: Serve in individual glasses with a layer of jam or compote at the base and top up with natural yogurt.

Drinking yogurt

Makes Approx. 850 ml
Time 6h 00

Ingredients
UHT long-life whole milk 750 ml
Natural plain yogurt, store purchased* 125 g
Runny honey 3 tbsp

* Choose the longest use by date

Use the UHT long-life milk at room temperature, not straight from the refrigerator (do not boil the milk in advance). Mix the milk, natural yogurt and honey until well combined. Pour into the yogurt pot without the cheese strainer. Place the pot, without its lid, in the bread pan after removing the paddle. Close the lid. Select programme 19 and increase the time to 6 hours by pressing the + button, then press the START/STOP button. At the end of the programme allow to cool completely in a cool place. Cover with the lid and chill in the refrigerator for at least 4 hours. Use within 7 days. Stir before using.
**Soft white cheese**

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<tr>
<th>Makes</th>
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**Ingredients**

- Fresh whole milk* 750 ml
- Fresh lemon juice 1½ tbsp
- Natural plain yogurt, store purchased** 60 g
- Salt, to taste 1 pinch
- Finely chopped fresh chives, optional 2 tsp

* Do not use UHT long-life or homogenised milk. Only use very fresh, unopened milk instead of opened milk that has been in the refrigerator for a few days.

** Choose the longest use by date possible.

Fit the cheese strainer inside the yogurt pot. Mix the milk, lemon juice and natural yogurt until well combined, and pour into the yogurt pot. Place the pot, without its lid, in the bread pan after removing the paddle. Close the lid. Select programme 20 and increase the time to 3 hours by pressing the + button, then press the START/STOP button. When the programme has finished, leave the yogurt pot to cool. Then lift the cheese strainer to let it drip and drain off the whey, takes about 2–3 minutes. Transfer the strained cheese to a bowl, season with salt to your taste and add the chopped chives, if desired. Cover with cling film and chill in the fridge overnight. Use within 2 days.

**TIP:** All the utensils and your hands must be scrupulously clean. The yield can vary considerably depending on the freshness and fat content of the milk.