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RECIPE BOOK - PAIN & DÉLICIES



RECIPE BOOK

PAIN & DÉLICIES



PAIN & DÉLICES

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.





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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.

Stoneground bread flour

Stoneground refers to the type of milling process rather than a type of flour. Instead of the modern milling method of using steel rollers, the grains are crushed between mill stones.

Rye flour

Bread baked with 100 % rye flour, such as pumpernickel, has a heavy and dense texture. Usually it is combined with other flours in a recipe. Loaves often have flat or sunken top crust. Rye flour is available from some large supermarkets and health food shops. *Do not use more than the stated quantity of rye flour as it could overload the motor.*

Spelt flour

Spelt is an ancient variety of wheat that dates back to Roman times. Although part of the wheat family, genetically it is a completely different species. Some people who are allergic to ordinary wheat flour can tolerate Spelt flour although it does contain gluten. Loaves often have a flat or slightly sunken top. Spelt Flour is available from health foods and large supermarkets.

For more information on different types of bread flour look at www.fabflour.co.uk

Yeast: This is essential in traditional bread making, giving bread the volume and taste we all know and love.

The recipes in this book all use flaked type dried yeast labelled 'Fast Action', 'Easy Bake', 'Easy Blend' or 'Quick' on the packet. Do not dissolve this type of yeast in water before use. It can be combined with the dry ingredients in the bread machine and will still work as required. Once a sachet of dried yeast has been opened, seal it well immediately and use it within the manufacturers recommended time. Bread or dough that fails to rise is often caused by stale yeast.

Yeast for baking can also be purchased in two other types – Fresh Yeast and Dry Granular Yeast. Fresh yeast is generally available from supermarkets which have an instore bakery or your local bakers. If using fresh yeast crumble it with your fingers into the bread pan so that it dissolves more easily. Use the table below as a conversion guide. Dried granular yeast, usually sold in small tins, must be dissolved in a little warm water before use. The liquid must be at a temperature close to 37°C, any less and the bread will not rise as well but if too hot it could kill the yeast. We do not recommend using this type of yeast in the Pain & Delices.

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

Quantity/weight equivalents for dried flaked yeast and fresh yeast

Fast Action or Easy Bake type dried flaked yeast (in tsp)	1	1½	2	2½	3	3½	4	4½	5
Fast Action or Easy Bake type dried flaked yeast (in grams)	3	4½	6	7½	9	10½	12	13½	15
Fresh yeast (in g)	9	13	18	22	25	31	36	40	45

Baking powder: this should only be used for baking cakes, teabreads and soda bread. It is not suitable for bread making. Self-raising flour eliminates the need for baking powder.

Liquids: For best results, all liquids added to the bread machine should be at room temperature at 18–20°C. Some recipes use lukewarm liquid (but not hotter than 38°C) to ensure the correct reaction with the yeast. You can use water, milk, fruit or vegetable juices.

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. *Do not use fresh milk on the 'Delayed Start' programme as it could sour overnight.*

Accurate measuring of the liquid is essential using the measuring beaker provided. The amount of liquid required may vary slightly when making the same recipe, as the absorption of the flour may vary from brand to brand or even batch to batch, so you may need to adapt the quantity of liquid used by 1 to 2 tablespoons to achieve the same cooked result.

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. *Do not use low fat spreads or butter substitutes.*

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 brioche 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 cottage/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 porridge, rice, yogurt and soft cheese.

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

Delayed start function

Your bread maker has a delayed start function for the bread programmes 1-4, and 6-10. You can programme your bread in advance and choose what time you want the bread to be ready, providing the recipe does not contain perishable ingredients such as milk or eggs. This function is not available for programme 5 and programmes 11 to 20.

Storing and Slicing Homemade Bread

Once the bread has cooled, it is best wrapped in a clean tea towel to prevent the crust from softening. Store the wrapped bread in a cool, dry place. Do not keep bread in the refrigerator as it stales more quickly and draws the water out.

Slice bread with a sharp, serrated edge knife.

Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercial bread. It is best eaten fresh on the day that it is made. Breads which contain milk powder or fat usually keep fresher longer. Bread without any fat or which contains egg should be eaten on the day it is made. Use up any dry bread for making delicious, crispy toast.

Homemade bread can be frozen on the day it is made by placing it in a sealed polythene bag. However, the crust softens when defrosted and the bread will not have the same crustiness as the original bread. Although it is possible to freeze bread made in your Pain & Delices, we feel that freshly baked bread is far superior in texture.

For gluten-free recipes

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.

Gluten free premixes and bread mixes

Gluten free premixes or 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.



Too liquid



OK



Too dry

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.



Measuring spoon

Use the spoon provided for measurements in tsp or tbsp.



1 tsp

1 teaspoon (tsp) = 5 ml

1 tbsp

1 tablespoon (tbsp) = 15 ml

Preparing fermented dough starter

(for Linseed bread recipe page 16)

Ingredients	500 g
Water	190 ml
Fast action or Easy bake dried yeast	1 tsp
Strong white bread flour	320 g
Salt	1 tsp

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.

Leavened
dough

PROG. 11





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 tbsps
Vinegar (use distilled white, cider or white wine vinegar)	1½ tbsps
Salt	1½ tsp
Granulated sugar	1 tbsps
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
Time	2h 01
Ingredients	
Lukewarm water (30°C)	350 ml
Egg whites, medium size	2
Sunflower oil	4 tbsps
Vinegar (use distilled white vinegar, cider vinegar or white wine vinegar)	1 tsp
Salt	1 tsp
Granulated sugar	2 tbsps
Gluten free white bread flour (we used Doves Farm)	500 g
Gluten free quick or easy bake dried yeast*	2 tsp

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

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

Gluten free
savoury
bread

PROG. 1

Gluten free
savoury
bread

PROG. 1



Gluten Free Seeded Brown Bread

Weight	1 kg only
Crust colour	Medium or Dark
Time	2h 01
Ingredients	
Lukewarm water (at 30°C)	260 ml
Lukewarm milk (at 30°C)	200 ml
Egg white, medium size	1
Salt	1 tsp
Granulated sugar	1 tbsps
Vinegar (use distilled white, cider or white wine vinegar)	1 tsp
Sunflower oil	6 tbsps
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.

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
savoury
bread

PROG. 1



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 sweet
bread

PROG. 2

Gluten Free Almond Cake

Weight	750 g only
Crust colour	Light
Time	1 h 45
Ingredients	
Eggs, beaten	4
Caster sugar	190 g
Salt	Pinch
Melted butter, cooled	145 g
Ground almonds	180 g
Gluten free plain flour (we used Doves Farm)	210 g
Gluten free baking powder	3 tsp
Almond extract	1 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 remaining ingredients to the bread pan in the order listed. Place the bread pan in the machine. Select Programme 3 and Light crust colour. 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 bread pan. Loosen the edges of the cake with a plastic spatula. Leave for 10 minutes before turning the cake onto a cooling rack. If necessary, turn the cake onto its side to remove the kneading paddle. Cool completely before slicing.

Gluten free
cake

PROG. 3



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	1¼ 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 2¼ tsp
Gluten free baking powder*	2 tsp
Plain chocolate chips	100 g

* 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 sweet
bread

PROG. 2

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.

Gluten free
cake
PROG. 3



Wholemeal Bread (65%)

Weight	500 g	750 g	1000 g
Crust colour	Light or Medium		
Time (for Prog. 8)	2h 40	2h 45	2h 50
Time (for Prog. 9)	2h 00	2h 05	2h 10
Ingredients			
Water	210 ml	270 ml	410 ml
Salt	1 tsp	1½ tsp	2 tsp
Granulated sugar	1½ tsp	2 tsp	3 tsp
Sunflower oil	1½ tbsps	2 tbsps	3 tbsps
Strong wholemeal bread flour	200 g	270 g	400 g
Strong white bread flour	130 g	180 g	260 g
Fast action or Easy bake dried yeast	1 tsp	1½ tsp	2 tsp

Select the desired loaf weight and refer to the ingredients table. Add the ingredients to the pan in the following order: water, salt, sugar and oil. Then add the two types of flour followed by the dried yeast. Place the pan in the machine. Select the programme required, 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.

* With programme 9, Rapid Wholemeal bread, it is normal for the loaf to have a denser texture and smaller rise than with programme 8, Wholemeal bread.

Rye & White Bread

Weight	500 g	750 g (Maximum quantity for this bread recipe)
Crust colour	Medium	Medium
Time	2h 40	2h 45
Ingredients		
Water	250 ml	360 ml
Salt	1½ tsp	2¼ tsp
Granulated sugar	1½ tsp	2¼ tsp
Sunflower oil	4 tsp	2 tbsps
Rye flour	175 g	260 g
Strong white bread flour	175 g	260 g
Fast action or easy bake dried yeast	1½ tsp	2¼ tsp

Add all the ingredients to the bread pan, in the exact order listed. Place the bread pan in the machine. Select programme 10, the weight and medium 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. Bread made with large amounts of rye flour will have a stickier texture than ordinary white bread dough. 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.

Wholemeal
bread
PROG. 8

Rapid
Wholemeal
bread*
PROG. 9

Rye bread
PROG. 10



Linseed Bread made with fermented dough

Weight	500 g	750g	1000 g
Crust colour	Light or Medium		
Time	2h 40	2h 45	2h 50
Ingredients			
Water	170 ml	260 ml	340 ml
Salt	¾ 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 bread
PROG. 8



Wholemeal Sandwich Bread

Weight	500 g	750g	1000 g*
Crust colour	Light or Medium		
Time	2h 40	2h 45	2h 50
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 tbsp	1½ tbsp	2 tbsp
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	1 tsp	1½ tsp	2 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 bread
PROG. 8



Rapid White Bread

Weight	500 g	750g	1000 g
Crust colour	Light or Medium		
Time	Depends on programme and crust colour set		
Time	1h 25	1h 30	1h 35
Ingredients			
Water (at 35°C to 40°C)	210 ml	280 ml	360 ml
Salt	¾ 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 tbsp	2 tbsp	2½ tbsp
Strong white bread flour	325 g	445 g	580 g
Fast action or easy bake dried yeast	1½ tsp	2½ 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. 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.

Rapid basic white bread
PROG. 5

Brioche

Weight	500 g	750g (maximum quantity)
Crust colour	Light	Light
Time	3h 20	3h 25
Ingredients		
Milk, lukewarm	40 ml	60 ml
Eggs, beaten	1	2
Softened butter	60 g	90 g
Salt	½ tsp	¾ 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.

Sweet bread
PROG. 7



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	2¾ 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.

Sweet
bread

PROG. 7



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.

Leavened
dough

PROG. 11



Fresh Egg Pasta

Weight of dough	500 g	750g	1000 g
Time	0h 15	0h 15	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.

Pasta
dough
PROG. 12



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 light crust colour. 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 bread pan. Loosen the edges of the cake with a plastic spatula. Leave for 10 minutes before turning the cake onto a cooling rack. Cool completely before slicing.

Cake
PROG. 13



Porridge with rolled oats

Porridge
PROG. 15

	Makes about 650 g	Makes about 1.3 kg (maximum quantity)
Serves	3	6
Time	0h 25	0h 30
Ingredients		
Porridge oats (not instant or quick cook type)	100 g	200 g
Milk (whole, semi-skimmed or skimmed)	600 ml	1200 ml
Sugar, optional	about 3 tsp	about 2 tbsps
Extra hot milk, for serving	about 100 ml	about 200 ml

Measure all the ingredients into the bread pan in the exact order listed. Place the bread pan in the machine. Select programme 15 and set the cooking time by pressing the - button. Then press the START/STOP button. At the end of the programme, if 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.

Serving tip: To make it tastier, add honey, a sprinkle of ground cinnamon, chopped dried apricots and halved whole hazelnuts just before serving.



White Rice

Cereals
PROG. 16

Quantity obtained	500 g
Time	0h 30
Ingredients	
Water	400 ml
Salt	½ tsp
White basmati rice, well washed	200g

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 40 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.

Cereals
PROG. 16



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 press 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.

Yogurt
PROG. 18

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. If necessary, continue cooking until the programme finishes and retest for a set. When ready, switch off the machine and remove the bread pan. Carefully remove the paddle using heatproof tongs. Leave the jam for 10 minutes, then ladle or pour into warmed jars and cover with jam papers. Store in the refrigerator and use within 1 month.

* 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.

Jam
PROG. 17



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.

Drinkable
Yogurt
PROG. 19



Soft white cheese

Cottage
cheese

PROG. 20

Makes	Approx. 175g
Time	3h 00
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.