

Make it with

KitchenAid®
ATTACHMENT RECIPES



IN
PARTNERSHIP
WITH

Harvey Norman

JOYCE MAYNE

BOMAYNE

Table of Contents



3-PIECE PASTA ROLLER AND CUTTER ATTACHMENT

KSMPRA RECIPES

Tsukemon Ramen	4
Cacio Pepe	6
Fettuccine Pasta with Heirloom Tomatoes, Burrata & Balsamic	8
Easy Spinach and Ricotta Cannelloni	10



GOURMET PASTA PRESS ATTACHMENT

KSMPEXTA RECIPES

Fusilli with Roasted Chicken and Mushrooms	12
Bucatini with Baby Greens Pesto	14
Macaroni with Fresh Tomato Sauce	16



FRESH PREP SLICER AND SHREDDER ATTACHMENT

KSMVSA RECIPES

Carrot Cake Pancakes	18
Sweet Potato, Green Pea and Haloumi Fritter	20
Grilled Salmon with Radish and Mango Salsa	22



FOOD GRINDER ATTACHMENTS

KSMMDGA/KSMFGA RECIPES

Linguine with Spinach Pesto and Crispy Breadcrumbs	24
Spiced Lamb Burgers with Haloumi and Cucumber Sauce	26
Falafel	28



SAUSAGE STUFFER ATTACHMENT KIT

KSMSSA RECIPES

Garlic and Herb Pork Sausage	30
Chorizo	32



FOOD PROCESSOR ATTACHMENT

KSM2FPA RECIPES

Zucchini Herb Fritters	34
Coconut Custard Tarts with Diced Fruit Medley	36



JUICER & SAUCE ATTACHMENT

KSM1JA RECIPES

Spicy Brown Mustard	38
Classic Fresh Tomato Soup	40



7 BLADE SPIRALISER PLUS WITH PEEL, CORE & SLICE ATTACHMENT

KSM2APC RECIPES

Sweet and Spicy Sweet Potatoes with Garlic Mayo	42
Root Vegetable Nests	44
Zucchini Noodle Stir Fry	46



VEGETABLE SHEET CUTTER ATTACHMENT

KSMSCA RECIPES

Caramelized Pear Crêpes with Pistachios	48
Avocado Crab Rolls	50
Rainbow Spring Rolls	52



ICE CREAM BOWL MAKER ATTACHMENT

KICA0WH RECIPES

Espresso Ice Cream	54
Lemon Curd Cheesecake Ice Cream	56



SIFTER + SCALE ATTACHMENT

KSM5FTA RECIPE

Ultimate Chocolate, Sea Salt, and Olive Oil Brownies	58
--	----



Tsukemon Ramen

The combination of the noodles and broth is delicious and comforting with a spicy kick!



Prep time:
40 minutes



Cook time:
25 minutes



Makes:
4 servings

INGREDIENTS

Noodle dough:

- 1 tsp bi-carbonate soda
- 2 cups plain flour
- ½ cup warm water
- 1 tsp salt

Ramen broth:

- 1 tbsp sake
- ¼ cup mirin
- ¼ cup soy sauce
- 5 cm x 5 cm kombu sheet
- ¼ cup dried bonito flakes
- 1 tbsp sesame oil
- 115 g thinly sliced pork belly
- 4 cm piece freshly grated ginger
- 3 garlic cloves minced
- 1 Thai hot chilli pepper
- 115 g shiitake mushrooms sliced
- 115 g shimeji or enoki mushrooms
- 2 spring onions chopped (reserve white portion only)
- 2 cups chicken broth
- 2 tsp red miso paste
- 1 ½ tbsp rice wine vinegar
- 170 g chashu pork
- 4 soft boiled eggs
- 115 g Japanese fish cake
- 115 g sliced bamboo

METHOD

To make the noodles:

1. First, combine the bicarb soda and warm water in a small bowl. Then add the mixture to the flour in the bowl of your Stand Mixer. Using the Dough Hook, set your mixer to speed 2 until the mixture has formed a ball, approx 5 minutes. After 5 minutes, remove the dough from your mixer bowl and knead by hand for 2-3 minutes.
2. Cut your dough into quarters, wrap in plastic wrap, and let rest for approximately 20 minutes.
3. While your dough is resting, fit your mixer with the Pasta Roller Attachment. After 20 minutes, remove the plastic wrap from your dough and flatten. Turn on your Stand Mixer and begin to feed your flattened dough through the Pasta Roller Attachment. Fold each rolled sheet in half and re-feed through the Pasta Roller, sprinkling with flour each time.
4. Continue this process until you have reached your desired noodle thickness (we recommend the level 3 setting).
5. Once your sheets of noodle dough are to your liking, replace the Pasta Roller Attachment with the Spaghetti Cutter Attachment. Feed the sheets of dough through the Spaghetti Cutter Attachment, catching the noodles once they have been fed through. Once all of your dough has been cut, dust the noodles with flour and set aside.

To make the ramen:

Soup base

1. In a small sauce pan, bring the sake to a boil over medium high heat. Add the mirin, soy sauce, konbu, and bonito flakes. Bring ingredients to a boil then reduce heat to a low slow simmer for 5 minutes. Remove from heat and set aside.

Soup ingredients

2. In a medium pot, heat the sesame oil over high heat, then add the pork belly, browning on both sides (about 2 minutes on each side). Remove pork belly from the pan and set aside later for toppings.
3. In the same pan, add ginger, both types of mushrooms, and chopped white stem of the green onion, stirring until combined. Add the chicken broth and soup base and bring to a boil. Once boiling, add the miso paste and bring to a low simmer.
4. Continue to simmer for 10 minutes. Stir in rice wine vinegar and remaining chopped green onion.

To assemble the ramen:

1. Place fresh noodles at the bottom of four bowls cover the noodles with the hot soup mixture. Place a dinner plate over each bowl let sit for 5 minutes, adding more broth if necessary. After 5 minutes add desired toppings including the pork belly, soft boiled eggs, fish cake, additional green onion or sliced bamboo.

3-PIECE PASTA ROLLER AND CUTTER ATTACHMENT KSMPPA RECIPES



Cacio Pepe

Who doesn't love a creamy, cheesy bowl of pasta when the weather gets cool?



Prep time:
30 minutes



Cook time:
5 minutes



Makes: 6 cups
or 6 servings

INGREDIENTS

Cheese sauce

- 1 cup (100 g) good quality finely grated fresh parmesan
- ½ cup (50 g) finely grated romano cheese
- 60 g butter
- freshly ground black pepper

Fresh pasta

- 2 cups (300 g) '00' flour
- generous pinch salt
- 3 eggs, lightly beaten
- 30 ml extra light olive oil
- extra flour, for dusting

METHOD

To make the fresh pasta:

1. Attach the Flat Beater to the Stand Mixer. Place flour, salt, eggs and oil into mixing bowl. Turn the Stand Mixer to speed 2 and mix until mixture is combined. Remove Flat Beater and attach Dough Hook, then knead for 3-4 minutes on speed 1, or until dough indents when touched. Cover dough and allow to rest for 30 minutes.
2. Once rested, with lightly floured hands, knead dough for about 30 seconds. Cut into pieces about 1cm thick.
3. Attach Flat Roller to the Stand Mixer. Set adjustment knob on roller to 1. Take one piece of dough and pat out to flatten. Turn Stand Mixer to speed 4 and feed dough into rollers. Fold dough in half and feed through again. Repeat this step about 3 more times, reducing the roller setting with each rolling. (Total rolling should be about 5 times.)
4. Lay pasta onto a lightly floured bench. Repeat rolling with remaining dough.
5. Remove Roller Attachment and connect Cutter Attachment. Feed dough through cutter. Lay cut pasta over the back of a chair (on a clean tea towel), or over 1 long wooden spoon/rolling pin (balanced over two saucepans, etc.) or over a pasta drying rack. Pasta can be used immediately or allowed to dry before freezing.

To cook:

6. Bring a large pot of water to a boil; Once boiled, season generously with salt. Add pasta and cook 2-3 minutes or until al dente. Strain pasta reserving about 2 cups of the pasta liquid.
7. Place pasta immediately back into the saucepan with cheeses, butter and enough of the liquid to melt the cheese and coat the pasta. Season with freshly ground black pepper and serve immediately.



Pasta water should taste as salty as sea water. The salted, starchy water helps to not only season the pasta as it cooks, but also helps to slightly thicken the sauce.





Fettuccine Pasta with Heirloom Tomatoes, Burrata & Balsamic

Home made fettuccine pasta recipe with fresh tomatoes and creamy burrata cheese. Let's start cooking!



Prep time:
70 minutes



Cook time:
10 minutes



Makes:
4-6 servings

INGREDIENTS

Pasta

- 2 cups 00 pasta flour
- ¼ tsp salt
- 2 large eggs
- 1 tsp olive oil
- 1-2 tbsp water
- semolina flour

Sauce

- 3 cups chopped heirloom tomatoes, some seeds removed
- 4 cloves garlic, roughly chopped
- 2 tbsp olive oil
- ½ tsp sea salt
- ¼ tsp freshly ground black pepper
- ¼ cup torn basil
- 2 tbsp chopped parsley
- 280 g burrata cheese
- 2 tbsp parmesan cheese
- balsamic glaze

METHOD

1. Attach flat beater to your Stand Mixer. Add flour and salt to mixer bowl and turn to speed 2 to combine. Turn mixer off and make a well in the center of flour mixture. Add eggs and olive oil to well, turn to speed 2 and mix for 2 to 3 minutes, adding water 1 tablespoon at a time until dough holds together. Remove flat beater and attach dough hook. Turn to Stir speed and knead for 2 to 3 minutes. Gather dough into a ball, wrap in plastic and let rest at least 1 hour.
2. Attach Pasta Roller attachment to mixer with adjustment knob set to 1. Divide dough into quarters and flatten 1 piece, keeping remaining dough wrapped. Turn mixer to speed 2 and feed flattened dough through rollers to knead. Fold dough in half and roll again, repeat until dough is smooth and pliable and covers the width of the rollers. Change roller setting to 2 and feed dough sheet through rollers to flatten, do not fold dough for this step. Repeat for roller settings 3 through 6. Lightly dust pasta sheet with flour and set aside. Repeat process with remaining dough.
3. Remove roller attachment and attach fettuccine cutter to mixer. Turn to speed 2 and cut pasta sheets into noodles. Twirl into nests on parchment paper and sprinkle with a little semolina until ready to use.
4. Heat olive oil in large cast iron skillet over medium high heat. When oil is hot, add garlic and sauté 2 to 3 minutes until beginning to soften and brown. Add tomatoes and cook 2 to 3 minutes longer to heat through. Season with salt and pepper. Bring large pot of salted water to a boil over high heat. Add pasta and cook about 2 minutes until al dente. Use tongs to transfer pasta to skillet and continue to cook 1 minute, letting some of the pasta cooking liquid drizzle in.
5. Transfer pasta to serving platter, sprinkle with basil and parsley and dollops of burrata. Sprinkle with parmesan cheese and lightly drizzle with balsamic glaze. Serve immediately. Makes 4 to 6 servings
6. Cook this fettuccine pasta recipe over and over again!



Easy Spinach and Ricotta Cannelloni

Super easy to prepare, this will quickly become your favourite Italian recipe.

INGREDIENTS

Pasta sheets

- 2 cups (300 g) plain flour
- good pinch salt
- 3 eggs, lightly beaten
- 30 ml extra light olive oil
- extra flour, for dusting

Filling

- 1 large onion, chopped
- 2 cloves garlic, chopped
- 1 tbs olive oil
- 1 x 250 g frozen packet chopped spinach, defrosted and excess liquid squeezed out
- 500 g tub cottage cheese
- 500 g fresh ricotta
- 200 g parmesan, grated
- 150 g mozzarella, grated
- 2 eggs
- finely grated rind of 1 lemon
- ¼ ground nutmeg
- ½ cup fresh chopped parsley
- freshly ground salt and black peppercorns, to taste
- 500 ml (2 cups) of your favourite tomato sauce

METHOD

Cannelloni pasta recipe

1. Attach the flat beater to the stand mixer. Place flour, salt, eggs and oil into mixing bowl. Turn mixer to speed 2 and mix until mixture is well combined. Attach the dough hook. Turn mixer to speed 2 and knead for 3-4 minutes or until the dough is smooth. Wrap in plastic wrap and rest (refrigerate if desired) for a minimum of 30 minutes.
2. Cut dough into 4 even sections. Attach pasta sheet roller to stand mixer. Take one section of dough and pat out to flatten. Adjust the roller setting to 1. Turn mixer to speed 4 and feed the dough into rollers. Fold dough in half and feed through again. Repeat this step twice. Adjusting the rollers to setting 2 then 3, then 4, then finally setting 5 for each roll. If dough is sticking to the rollers, use the extra flour for dusting.
3. Remove the cannelloni sheet and place on a pasta drying rack or lightly floured surface. Repeat with remaining dough until you have 4 sheets of pasta.
4. Trim each sheet to rectangle pieces about 15 x 12 cm.

Spinach and ricotta cannelloni

1. Preheat oven to 180°C (160°C fan forced).
2. Cook the onion, garlic and oil in frying pan until softened. Attach the flat beater to the stand mixer. Add the softened onion, spinach, cottage cheese, ricotta cheese, half of the parmesan and mozzarella, eggs, lemon, nutmeg and parsley to the bowl. Season to taste. Turn to speed 4 and mix until well combined.
3. Spoon about ½ cup filling onto each pasta sheet gently roll up fill the ends with a little extra filling. Place seam side down into a large baking dish.
4. Pour over the sauce and sprinkle with the remaining parmesan and mozzarella. Bake for 45 minutes covered with greased foil. Remove foil and bake for a further 10 minutes or until lightly golden. Stand 5 minutes before serving.



Prep time:
40 minutes



Cook time:
55 minutes



Makes:
4 servings



The spinach and ricotta cannelloni filling can be made the day before and refrigerated.



Fusilli with Roasted Chicken and Mushrooms

Grab the whole family and settle around the table to enjoy this heartwarming dish.



Prep time:
45 minutes
+ rest time



Cook time:
1 hour



Makes:
4 servings

INGREDIENTS

Pasta

- 2 cups pasta flour
- ¼ tsp salt
- 2 large eggs
- 1 tsp olive oil
- 1-2 tbsp water
- semolina flour

Sauce

- 2 chicken breasts, bone-in skin-on
- 2 cloves garlic, sliced
- 1 lemon, quartered
- 1 tbsp olive oil

- ½ tsp sea salt
- ½ tsp fresh ground black pepper
- 2 cups baby bella mushrooms, sliced
- 2 cloves garlic, chopped
- ½ tsp dried chilli flakes
- ¼ cup dry white wine
- 2 cups baby spinach
- 1 cup half and half
- ½ cup chicken stock
- ⅓ cup parmesan cheese
- 2 tbsp chopped fresh parsley
- salt and freshly ground pepper

METHOD

1. Attach flat beater to your Stand Mixer. Add flour and salt to mixer bowl and turn to speed 2 to combine. Stop and make a well in the center of flour mixture. Add eggs and olive oil to well, turn to speed 2 and mix for 2 to 3 minutes, adding water 1 tablespoon at a time until dough holds together. Remove flat beater and attach dough hook. Knead on Stir speed for 3 to 4 minutes. Gather dough into a ball, wrap in plastic wrap and let rest at least 1 hour.
2. Attach Pasta Press attachment with fusilli plate to mixer. Divide prepared pasta dough into small walnut-sized balls. Turn mixer to speed 10 and drop pasta balls into hopper one at a time. Use combo tool if dough becomes caught in hopper and no longer self-feeds. Extrude fusilli to 2-inch lengths, cutting with wire cutter. Lay in a single layer on a lightly floured tray. Sprinkle with a little semolina flour.
3. Preheat oven to 200°C. Pull back skin from chicken breasts and season with salt and pepper then top with garlic slices. Pull skin back over chicken arrange in large oven safe skillet (preferably cast iron) and drizzle with olive oil. Cut lemon into quarters and scatter around chicken. Roast in preheated oven 30 to 40 minutes until cooked through.
4. Remove skillet from oven and transfer chicken to cutting board. Drain all but 2 tablespoons fat from skillet. When chicken is cool enough to handle, remove skin and cut into bite size pieces.
5. Bring large pot of salted water to a boil over high heat. Add pasta and cook 3 to 4 minutes until al dente. Drain.
6. Heat skillet over medium high heat. Add mushrooms, garlic and dried chilli flakes to chicken juices. Sauté 1 to 2 minutes until mushrooms begin to brown. Deglaze pan with white wine, scraping up browned bits, about 1 minute. Add spinach, half and half, chicken stock and parmesan cheese. Reduce heat to low and simmer until thickened, 2 to 3 minutes. Stir in chicken, pasta and parsley. Season with salt and pepper and serve immediately.



Bucatini with Baby Greens Pesto

Pesto pasta, the ultimate comfort food.



Prep time:
1 hr. 15 minutes



Cook time:
10 minutes



Makes:
4 servings

INGREDIENTS

Pasta

- 2 cups 00 pasta flour
- ¼ tsp salt
- 2 large eggs
- 1 tsp olive oil
- 1-2 tbsp water
- semolina flour

Baby greens pesto

- ½ cup walnuts, toasted
- 1 clove garlic
- 2 cups packed baby greens such as spinach and/or baby kale
- ¼ cup fresh parsley
- ¼ cup fresh basil
- ½ tsp sea salt
- 1 cup olive oil
- ½ cup parmesan cheese

METHOD

1. Attach flat beater to your Stand Mixer. Add flour and salt to mixer bowl and turn to speed 2 to combine. Stop and make a well in the center of flour mixture. Add eggs and olive oil to well, turn to speed 2 and mix for 2 to 3 minutes, adding water 1 tablespoon at a time until dough holds together. Remove flat beater and attach dough hook. Knead on Stir speed for 3 to 4 minutes. Gather dough into a ball, wrap in plastic wrap and let rest at least 1 hour.
2. Attach the Pasta Press attachment with bucatini plate to mixer. Divide prepared pasta dough into small walnut-sized balls. Turn mixer to speed 10 and drop pasta balls into hopper one at a time. Use combo tool if dough becomes caught in hopper and no longer self-feeds. Extrude bucatini to desired lengths, cutting with wire cutter. Lay in a single layer on a lightly floured tray and sprinkle with semolina flour.
3. Place toasted walnuts and garlic in bowl of food processor and pulse until finely ground. Add greens, parsley, basil and salt and continue to pulse until finely chopped. Slowly pour in olive oil, pulsing to incorporate. Transfer pesto to bowl and stir in parmesan cheese. Can be made up to 2 days ahead and stored in refrigerator.
4. Bring large pot of salted water to a boil over high heat. Add spaghetti and cook 3 to 4 minutes until al dente. Drain, reserving some of the pasta cooking water. Toss pasta with desired amount of baby greens pesto, adding a bit of pasta cooking water if needed. Serve immediately with addition parmesan cheese, if desired.





Macaroni with Fresh Tomato Sauce

Juicy sweet tomatoes combined with onion, basil, garlic and white wine, create a luxuriously silky sauce that comes together in minutes.



Prep time:
1 hour



Cook time:
1 hour and
15 minutes



Makes:
4-6 servings

INGREDIENTS

- 300 g '00' pasta flour
- 100 g fine semolina
- 1 tsp fine sea salt
- 4 eggs
- 1.3 kg ripe tomatoes, halved
- 2 tablespoons olive oil
- salt and pepper
- 2 cloves garlic, minced
- 4 basil leaves, coarsely chopped
- 1 medium yellow onion, finely chopped
- 60 ml white wine
- coarsely grated parmesan cheese for serving

METHOD

1. Preheat oven 180°C. Line a large rimmed baking tray with parchment paper.
2. Attach flat beater to your Stand Mixer. Add "00" flour, semolina and sea salt to mixer bowl, turn to Stir speed and add eggs, mixing until well blended and a coarse dough forms. Exchange flat beater for dough hook. Turn mixer to speed 2 and knead for 2 to 3 minutes. Gather dough into a ball, wrap in plastic wrap and let rest 1 hour.
3. While dough is resting, place tomatoes on prepared tray. Sprinkle with half of olive oil and season with salt and pepper. Roast tomatoes 1 hour or until they collapse and are lightly browned. Chop coarsely, reserving juice. Refrigerate until needed.
4. Assemble the Pasta Press attachment with large macaroni plate to mixer. Divide prepared pasta dough into small walnut-sized balls. Turn mixer to speed 10 and drop pasta balls into hopper one at a time. Use combo tool if dough becomes caught in hopper and no longer self-feeds. Extrude macaroni to 2 cm lengths, cutting with wire cutter. Lay in a single layer on a lightly floured tray.
5. Heat remaining oil in a large skillet over medium heat. Add garlic, basil and 1 teaspoon salt, cook stirring frequently for 1 minute or until fragrant. Add onion and cook, stirring frequently for 3 to 4 minutes or until softened. Add white wine and bring mixture to a boil. Reduce heat and simmer for 2 minutes or until reduced by half. Add tomatoes and cook 5 minutes, stirring frequently, or until sauce has thickened slightly.
6. Bring a large pot of salted water to a boil over high heat. Cook pasta for 3 to 5 minutes or until al dente. Drain pasta and add to tomato sauce. Stir well and serve immediately with parmesan cheese if desired.



Carrot Cake Pancakes

These decadent pancakes will make Sunday brunch the highlight of your week.



Prep time:
10 minutes



Cook time:
5 minutes



Makes:
6 pancakes

INGREDIENTS

- 1 carrot, peeled and cut into 4-inch lengths (1 cup shredded)
- 1 cup unbleached all purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp kosher salt
- 2 tbsp brown sugar
- 1 tsp cinnamon
- ¼ cup shredded coconut
- 1 large egg
- 1 cup buttermilk
- 2 tbsp butter, melted
- 1 tsp vanilla extract
- cooking spray or melted butter

Cream cheese drizzle

- 4 oz. cream cheese, softened
- 3 tbsp powdered sugar, sifted
- 2-3 tbsp milk
- pinch of sea salt
- ¼ tsp vanilla extract

METHOD

1. Attach Fresh Prep Slicer/Shredder Attachment to your Stand Mixer, and attach medium shredding blade. Position large bowl under attachment to catch shredded carrots. Fill feed tube with carrots. Turn stand mixer to speed 6 and process. Spread shredded carrots out onto paper towel. Roll up and gently squeeze to soak up excess moisture.
2. In large bowl, whisk together flour, baking powder, baking soda, salt, sugar and cinnamon. Stir in coconut. In separate medium bowl, combine egg, buttermilk, butter and vanilla. Stir in carrots. Stir carrot mixture into dry ingredients until just combined.
3. Remove Fresh Prep Slicer/Shredder Attachment from stand mixer and attach Flat Beater. Add cream cheese to stand mixer bowl and turn to speed 6, beating until smooth. Turn off stand mixer and add sifted powdered sugar, 2 tablespoons milk, sea salt, and vanilla. Turn stand mixer to speed 4 and combine ingredients.
4. Heat griddle over medium heat. Coat with cooking spray or melt butter over griddle. Griddle is ready when a sprinkle of water dances on surface. Drop batter, 3 tablespoons at a time and cook until golden on each side, about 2 minutes. Repeat until all batter is used.
5. Serve immediately with cream cheese drizzle and additional powdered sugar, if desired.





Sweet Potato, Green Pea and Haloumi Fritter with Za'atar Yoghurt Sauce

These fritters pack a punch of flavour, and are quick and easy to make and keep in the fridge!



Prep time:
15 minutes



Cook time:
20 minutes



Makes:
6 servings

INGREDIENTS

Fritters

- 1 onion, halved
- 200 g haloumi, cut in half
- 450 g sweet potato, peeled and cut to fit feed tube
- 1 cup (130 g) frozen green peas, just thawed
- 2 tsp ground cumin
- 1 tsp salt
- 4 green onions
- ½ cup (25 g) chopped parsley
- 3 eggs, beaten
- ½ cup (75 g) plain flour
- 1 tsp baking powder
- freshly ground black pepper
- oil for pan frying

Za'atar and yoghurt sauce

- 3 tsp za'atar, plus extra for serving
- 1 small garlic cloves, minced
- 1 cup (280 g) Greek yoghurt
- 2 tbsp lemon juice
- 2 tbsp finely chopped fresh mint
- salt to taste

METHOD

1. Attach the Fresh Prep Slicer/Shredder Attachment to your Stand Mixer, and insert the medium grating blade. Position a large bowl under the attachment to catch the ingredients.
2. Turn stand mixer to speed 4 and add the onion and half the haloumi through the large feed tube.
3. Grate the sweet potato, 1 piece at a time, into the feed tube on speed 4. Repeat with remaining haloumi and set aside.
4. Add peas, cumin, salt, green onions, parsley and eggs and mix well.
5. Fold through flour, baking powder and pepper and set aside.
6. Heat oil in a large frying pan over medium high heat. Using a ½ cup measure as a guide, spoon sweet potato mixture into heated oil. Cooking 4 at a time, cook for 5 minutes, turn over and cook a further 2 minutes or until fritters are golden and crisp. Drain on paper towel and repeat with remaining batter.
7. To make the za'atar yoghurt sauce, mix all ingredients together and season to taste with salt.
8. Serve 2 fritters per person topped with yoghurt sauce and an extra sprinkle of za'atar.



Grilled Salmon with Radish and Mango Salsa over Wilted Spinach

Add a twist to a simple salmon dish with this zesty salsa.



Prep time:
10 minutes



Cook time:
10 minutes



Makes:
2 servings

INGREDIENTS

- 2 filets of salmon (170 g each)
- 30 ml olive oil plus 15 ml
- 140 g spinach
- 1 garlic clove, minced

Mango salsa

- 1 mango, diced
- 3-4 radishes, depending on size
- 1 jalapeno, minced
- 40 g red onion, diced
- 30 ml lime juice
- 20 g coriander, chopped
- salt and pepper to taste

METHOD

1. Rinse and dry spinach in a salad spinner, set aside.
2. Salt and pepper both sides of salmon. Heat grill pan over high heat until it begins to smoke, add oil and then add salmon. Cook for 4-5 minutes on each side, until each side has nice grill marks. In another skillet, heat remaining tablespoon of oil over medium heat and add garlic and cook for 30 seconds; add spinach and cook until just wilted. Salt and pepper to taste.
3. Attach Fresh Prep Slicer/Shredder Attachment to your Stand Mixer, and attach the slicing blade. Position large bowl under attachment to catch sliced radishes. Fill feed tube with radishes. Turn Stand Mixer to speed 6 and process. Repeat with any remaining radishes.
4. In a medium bowl, combine all the ingredients for mango salsa along with sliced radishes. To plate, place salmon on top of wilted salmon; top with mango salsa and garnish with coriander.





Linguine with Spinach Pesto and Crispy Breadcrumbs

Our quick and easy spinach pesto linguine with crispy breadcrumbs is full of flavour, zest and crunch!



Prep time:
10 minutes



Cook time:
10 minutes



Makes:
4 servings

INGREDIENTS

- 500 g linguine
- 4 cups bread, completely dried and cut into 1½ inch cubes
- 2 tbsp butter
- 1 tsp lemon zest
- ½ cup parmesan cheese, cut into 1 inch chunks
- ½ cup olive oil
- 3 cloves garlic, peeled
- ½ cup walnuts, toasted
- 2 cups fresh spinach, packed
- ½ cup fresh basil
- ½ cup fresh parsley
- ½ tsp sea salt

METHOD

1. Assemble and attach the Food Grinder to your Stand Mixer using fine grinding plate. Position large bowl under Food Grinder to catch food. Turn mixer to speed 6 to process dried bread, using food pusher as needed.
2. Position separate bowl under Food Grinder and grind parmesan cheese on speed 6. Set aside.
3. Melt butter in large skillet over medium heat. Add breadcrumbs and stir to coat with melted butter. Heat until golden brown, stirring constantly, 3-4 minutes.
4. Grate lemon zest over toasted breadcrumbs and let cool.
5. Heat olive oil and garlic in small saucepan over low heat until garlic is soft, about 10 minutes. Remove garlic and let oil cool.
6. Place walnuts in work bowl of food processor. Pulse until finely chopped. Transfer to small bowl and set aside.
7. Place garlic, spinach, basil, and parsley in bowl of food processor and pulse until finely chopped. Slowly drizzle in cooled olive oil until pesto looks creamy.
8. Transfer pesto to bowl and stir in walnuts, salt, and parmesan cheese. Set aside. Can be made 3 days ahead and stored in refrigerator.
9. Bring large stock pot of salted water to a boil over high heat.
10. Add linguine and cook 8-10 minutes until al dente. Drain. Toss pasta with 1 cup pesto.
11. Top with crispy breadcrumbs and serve immediately, serving additional pesto separately.



Spiced Lamb Burgers with Haloumi and Cucumber Sauce

This easy homemade burger is spiced up with aromatic cumin and chilli, a great dinner recipe for the family!



Prep time:
30 minutes



Cook time:
30 minutes



Makes:
6 servings

INGREDIENTS

Cucumber sauce

- ¾ cup plain Greek yogurt
- ½ cup seeded and finely chopped cucumber
- 1 tbsp chopped fresh mint
- 1 tsp fresh lemon juice
- 1 tsp fresh lemon zest
- 1 small clove garlic, grated

Lamb burgers

- 680 g lamb shoulder, cut into 3 cm pieces
- 2 cloves garlic
- ¼ cup finely chopped red onion
- 2 tbsp chopped fresh mint
- 1 tbsp minced fresh parsley
- ½ tsp dried red chillies
- 1 tsp cumin
- ½ tsp sea salt
- ½ tsp fresh black pepper
- 30 ml olive oil, divided
- 230 g haloumi, sliced
- 6 toasted buns

METHOD

1. Combine all ingredients for cucumber sauce in medium bowl. Cover and refrigerate until ready to use.
2. Place lamb on a parchment lined baking sheet and freeze for 20 minutes. Attach the Food Grinder Attachment with coarse grinding plate to your Stand Mixer. Position mixer bowl under attachment. Turn mixer to speed 4 and grind lamb and garlic. Remove food grinder and attach flat beater and mixer bowl to mixer. Add red onion, mint, parsley, chillies, cumin, salt and pepper, turn to Stir speed and mix until combined, about 30 seconds. Shape mixture into 6 patties.
3. Heat 10 ml olive oil in large skillet over medium high heat. Place the haloumi slices in pan, do not overcrowd, and cook 6 to 8 minutes, or until browned on both sides. Remove and set aside.
4. Add 10 ml oil to same skillet and heat over medium heat. Cook burgers in batches until cooked through, about 3 to 4 minutes per side, adding remaining oil as needed. Serve immediately with grilled haloumi and yogurt sauce on toasted buns.





Falafel

Serve with pita bread for an explosion of taste and texture in one meal.



Prep time:
20 minutes



Cook time:
25 minutes



Makes:
4-6 servings

INGREDIENTS

Tahini sauce

- 120 ml tahini
- 1 clove garlic, minced
- 10 ml fresh lemon juice
- .25 ml sea salt
- 15 ml fresh parsley, minced
- warm water

Falafel

- 2 (425 g) cans chickpeas, drained and rinsed
- ½ large onion, roughly chopped (about 150 g)
- 5 cloves of garlic
- 7.5 ml salt
- 5 ml red chilli flakes
- 10 ml cumin
- 10 ml baking powder
- 50 g all-purpose or oat flour
- 5 g fresh parsley, chopped
- 5 g fresh coriander, chopped
- canola oil for frying
- diced onion, tomato and cucumber for garnish
- pita bread

METHOD

1. Combine tahini, garlic, lemon juice, salt and parsley in medium bowl. Add just enough warm water to make the sauce a smooth consistency. Set aside until ready to use. Can be made one day ahead and stored in refrigerator.
2. Attach the Food Grinder Attachment with medium grinding plate to your Stand Mixer. Position mixer bowl under attachment. Turn mixer to speed 4 and grind chickpeas, onion and garlic. Remove food grinder and attach flat beater and mixer bowl to mixer. Add salt, chilli flakes, cumin, baking powder, flour, parsley and coriander. Turn to Stir speed and mix until combined, about 30 seconds. Cover and chill 1 hour.
3. Form falafel mixture into 20 disks about 5 cm in diameter. Heat thin layer of oil in large cast iron skillet over medium high heat. Working in batches, cook falafel 2 to 3 minutes per side until browned and crisp.
4. Serve immediately with tahini sauce, onions, tomatoes, cucumber and pita.

SAUSAGE STUFFER ATTACHMENT KIT KSMSSA RECIPES
(GRINDER ATTACHMENT KSMMGA/ KSMFGA ALSO REQUIRED)



Garlic and Herb Pork Sausage

Homemade sausages are succulent, delicious and easily made with the Sausage Stuffer and Food Grinder.



Prep time:
30 minutes



Makes:
8 sausages

INGREDIENTS

- 2 kg pork shoulder, cut into 4 cm cubes
- 225 g pork belly, cut into 4 cm cubes
- 230 g pork back fat, cut into 4 cm cubes
- 5 ml fresh black pepper
- 12 ml teaspoons sea salt
- 3 cloves garlic
- 10 ml fresh chopped thyme
- 10 ml fresh chopped parsley
- 5 ml fresh chopped rosemary
- 5 ml dried chilli flakes
- 10 ml white wine
- natural or synthetic sausage casing, about 1.25 m

METHOD

1. Place pork on parchment covered baking sheet and freeze 20 minutes. Season pork with salt and pepper.
2. Assemble the Food Grinder attachment with coarse grinding plate to your Stand Mixer. Position mixer bowl under attachment. Turn mixer to speed 4 and grind pork shoulder, pork belly, fat back, garlic and herbs .
3. Remove Food Grinder attachment. Attach flat beater and bowl to mixer. Add dried chilli and wine, turn to speed 2 and mix for 2 to 3 minutes or until well blended.
4. Attach the Sausage Stuffer attachment with large stuffing tube to mixer. If using natural casings, soak in cold water for 30 minutes, then rinse thoroughly. Grease sausage stuffer tube and slide casings on tightly and tie off end. Turn mixer to speed 4 and slowly feed ground pork mixture into hopper using food pusher. Hold tied end of casing in one hand and guide pork mixture as it fills casing. Do not pack too tightly into casing; twist and shape sausages into 4 to 5-inch links as you go.
5. Separate sausages and refrigerate or freeze until ready to cook.



Chorizo

Popular in both Mexican and Spanish cooking, this is more than your humble sausage.



Prep time:
30 minutes



Makes:
7 sausages

INGREDIENTS

- 1 kg pork shoulder, cut into 1 ½ inch cubes
- 225 g pork back fat
- 10 ml sea salt
- 2 ml fresh black pepper
- 3 cloves garlic
- 2 ml sugar
- 60 ml cider vinegar
- 5 ml cayenne
- 4 cloves garlic, peeled
- 15 ml mexican oregano
- 10 ml cumin
- natural or synthetic sausage casings, about 1.25 m

METHOD

1. Place pork on parchment lined baking sheet and freeze 20 minutes. Season pork with salt and pepper.
2. Assemble the Food Grinder attachment with coarse grinding plate to your Stand Mixer. Position mixer bowl under attachment. Turn mixer to speed 4 and grind pork mixture and garlic .
3. Remove Food Grinder attachment. Attach flat beater and bowl to mixer. Add sugar, vinegar, and spices, turn to speed 2 and mix for 2 to 3 minutes or until well blended.
4. Attach the Sausage Stuffer attachment with large stuffing tube to mixer. If using natural casings, soak in cold water for 30 minutes, then rinse thoroughly. Grease sausage stuffer tube and slide casings on tightly and tie off end. Turn mixer to speed 4 and slowly feed ground pork mixture into hopper using food pusher. Hold tied end of casing in one hand and guide pork mixture as it fills casing. Do not pack too tightly into casing; twist and shape sausages into 5 to 6-inch links as you go.
5. Separate sausages and refrigerate or freeze until ready to cook.



Zucchini Herb Fritters

Using the KitchenAid Food Processor Attachment makes these fritters a quick and healthy lunch or dinner option!



Prep time:
15 minutes



Cook time:
3-4 minutes



Makes:
6-8 fritters

INGREDIENTS

- 1 small brown onion
- 1 cup parsley, chopped
- 3 large (450 g) zucchini, trimmed, cut in half lengthways
- 1 tsp sea salt
- 2 small (240 g) yellow potatoes, such as Yukon Gold or Bintji potatoes
- 2 tsp olive oil
- 1 large egg, lightly beaten
- ½ tsp freshly ground black pepper
- ½ cup (75g) plain flour
- ¼ cup (25g) good quality grated fresh parmesan
- sea salt and freshly ground black pepper
- extra olive oil, for frying

METHOD

1. Attach the Food Processor Attachment to your Stand Mixer, and insert the dicing kit as directed. Position a large bowl under the food attachment to catch the diced onions. Turn stand mixer to speed 4 and process. Set onions aside and change to the large grating disc and place a second bowl in position. Grate the zucchini, 1 at a time, into the feed tube on speed 4. Set aside, place another bowl in position and repeat with potatoes.
2. Transfer the zucchini to a strainer and sprinkle with 1 teaspoon sea salt. Toss to combine and let drain for 10 minutes. Wring moisture from zucchini by pressing against sides of colander or wrapping in a clean dishcloth and wringing them out. Place shredded zucchini in large mixing bowl and toss with fork to loosen shreds.
3. Meanwhile, heat oil in a non-stick frying pan and cook onions, stirring occasionally until softened. Remove from heat and allow to cool.
4. Add the parsley, onions to the zucchini with the potatoes, egg, flour and parmesan cheese. Season with sea salt and fresh black pepper.
5. In a non-stick frying pan heat 1 tablespoon olive oil over medium-high heat. Drop large spoonfuls zucchini mixture into oil and flatten slightly. Cook for 3-4 minutes each side. Remove from heat and repeat with remaining mixture.



Serve with lemon wedges if desired.





Coconut Custard Tarts with Diced Fruit Medley

Light, fresh and moreish, don't try to resist these tropical delights.



Prep time:
1 hour



Cook time:
20 minutes



Makes:
10 servings

INGREDIENTS

- coconut shells
- cooking spray
- 180 g shredded unsweetened coconut
- 3 egg whites
- 165 g sugar
- coconut custard
- 3 egg yolks
- 55 g sugar
- 3 tbsp cornstarch
- 250 ml coconut milk
- 200 ml heavy cream
- 2 teaspoons vanilla bean paste or extract
- diced fruit medley
- 300 g rockmelon, skin and seeds removed
- 1-2 kiwi fruits, peeled
- 4 large strawberries, hulled
- 1 tbsp finely chopped fresh mint, plus extra for garnish

METHOD

1. Preheat oven 190°C. Cut 10 parchment paper circles to line the bottoms of a 12-cup standard non-stick muffin pan. Spray pan with with cooking spray and place parchment circles in muffin cups. Spray pan again and set aside.
2. Attach Flat Beater to your Stand Mixer. Add coconut, egg whites and sugar to mixer bowl. Turn to speed 2 and mix until well blended about 2 minutes.
3. Spoon approximately 1½ tablespoons of coconut mixture into each muffin cup. With damp fingers, press down, starting from the base and then evenly up the sides to form a thin pastry shell. Bake 12 to 15 minutes or until golden and crisp. Set aside to cool completely before removing from pan and placing on a wire cooling rack. Remove parchment circles.
4. To make custard, whisk egg yolks and sugar in a medium saucepan until sugar has dissolved and mixture is smooth. Whisk in cornstarch, coconut milk, cream and vanilla bean paste, heat over medium heat, stirring continuously until mixture thickens and just comes to a boil. Remove from heat and cool completely. Refrigerate until needed.
5. Attach the Food Processor attachment with dicing disc and blade to mixer. Cut fruit into pieces to fit feed tube. Position bowl under attachment, turn mixer to speed 4 and dice fruit. Add chopped mint to diced fruit and stir well.
6. To assemble tarts, fill coconut shells with custard, top with diced fruit mixture and garnish with mint leaves. Serve immediately.



For best results, spoon custard in only 30 minutes before serving. If left overnight the coconut base will soften. Coconut shells can be made a few days ahead and stored in a sealed container.



Spicy Brown Mustard

Not a common condiment in Australia, this mustard is perfect on a pastrami sandwich and will transport you straight to NYC.



Prep time:
10 minutes



Makes:
1 cup

INGREDIENTS

- 1/3 cup brown mustard seeds
- 1/3 cup yellow mustard seeds
- 1/3 cup apple cider vinegar
- 1/3 cup white wine vinegar
- 1/4 cup water
- 1/2 tsp salt
- 1/4 cup light brown sugar

METHOD

1. Place mustard seeds in spice or coffee grinder. Pulse 3-4 times to crack seeds. Combine all ingredients in jar with tight fitting lid. Shake to combine and let sit at room temperature 2 hours.
2. Attach the Juicer and Sauce attachment with low pulp screen to your Stand Mixer. Position containers under attachment to catch mustard and pulp. Turn to speed 10 and process ingredients from jar.
3. Store in container with tight fitting lid up to 2 weeks.





Classic Fresh Tomato Soup

Served with crusty bread this hearty soup is perfect for drizzly days.



Prep time:
20 minutes



Cook time:
40 minutes



Makes:
4 servings

INGREDIENTS

- 2 kg ripe tomatoes, chopped
- 2 tbsp olive oil
- 1 medium carrot, finely chopped
- 1 medium brown onion, finely chopped
- 2 cloves garlic, crushed
- 4 basil leaves
- 2 tbsp tomato paste
- 1 cup water
- ½ tsp dried chilli flakes
- 300 g stale bread, torn into 1cm pieces

METHOD

1. Attach the Juicer and Sauce attachment onto a your Stand Mixer and position a bowl under to collect the juice. Juice tomato, discarding pulp and reserving juice.
2. Meanwhile, heat oil in a large saucepan, add carrot, onion, garlic, basil and cook stirring for about 5 minutes or until vegetables have softened.
3. A fresh tomato soup without tomatoes is nothing so add tomato paste and cook, stirring for 2 minutes.
4. Add reserved tomato juice, water and chilli. Simmer for 30 minutes. Add bread and stand for 5 minutes before serving drizzled with oil and sprinkled with extra chilli.
5. Enjoy your fresh tomato soup and share the recipe with friends!



Sweet and Spicy Sweet Potatoes with Garlic Mayo

A delicious side to any dish, prepare to wow
your friends and family at your next dinner party.



Prep time:
10 minutes



Cook time:
20-30 minutes



Makes:
4 servings

INGREDIENTS

- 4 large sweet potatoes, cut into 10 cm sections, ends trimmed
- 4 tbsp butter
- ½ tsp cayenne
- 1 tsp ground cumin
- ½ tsp sea salt

Garlic mayo

- ½ cup prepared mayonnaise
- 2 cloves roasted garlic, smashed
- 1 tsp parsley, chopped
- freshly ground black pepper

METHOD

1. Preheat oven to 220°C.
2. Butter a 20cm x 20cm casserole dish. Set aside.
3. Attach Spiraliser Attachment to your Stand Mixer. Center one sweet potato section on fruit and vegetable skewer; attach to Spiraliser. Attach peeling blade and small core slicing blade and position at end of sweet potato.
4. Place medium bowl below blades to catch sliced sweet potato and peel. Turn stand mixer to speed 4 and process until blade reaches end of sweet potato. Repeat with remaining sweet potato sections. Place sliced sweet potatoes on end and cut in half to make half circles. Arrange cut side down in prepared casserole dish.
5. Melt butter in small sauce pan. Add cayenne and cumin. Brush seasoned butter over sweet potatoes and sprinkle with sea salt. Place in oven, bake 20 – 30 minutes until crisp.

Garlic mayo

6. Combine mayonnaise, garlic, parsley and black pepper in small bowl. Refrigerate until ready to use.
7. Serve sweet potatoes with garlic mayo immediately after baking.





Root Vegetable Nests

These healthy and fulfilling Root Vegetable Nests are a wholesome choice for dinnertime.



Prep time:
10 minutes



Cook time:
20-25 minutes



Makes:
2 servings

INGREDIENTS

- 1 medium sweet potato, cut into 10 cm sections, ends trimmed
- 1 medium yukon gold potato, ends trimmed
- 1 large beetroot, scrubbed and ends trimmed
- 2 tsp olive oil, divided
- 1 cup sharp cheddar cheese, shredded
- 1 tsp sea salt
- ½ tsp freshly ground black pepper
- 6 large eggs, poached
- 1 tsp chives

METHOD

1. Preheat oven to 200°C.
2. Attach Spiraliser Attachment to your Stand Mixer. Center one sweet potato section on fruit and vegetable skewer; attach to Spiraliser. Attach peeling blade and fine spiralizing blade, and position at end of sweet potato.
3. Place medium bowl under blades to catch spiralized sweet potato and peel. Turn stand mixer to speed 4 and process until blade reaches end of sweet potato. Repeat with potato and beetroot.
4. Prepare baking sheet with 1 teaspoon olive oil. Set aside. Toss root vegetables with shredded cheddar cheese, salt and remaining 1 teaspoon olive oil. Divide root vegetables evenly into 6 portions and space evenly on prepared baking sheet.
5. Bake until root vegetables are tender and golden brown on bottom, 20 – 25 minutes.
6. Place 1 vegetable nest on each plate, top with 1 poached egg. Garnish with chives and serve immediately.



Zucchini Noodle Stir Fry

This quick and easy zucchini noodle stir fry is a lifesaver on busy week nights.



Prep time:
30 minutes



Cook time:
10 minutes



Makes:
4-6 servings

INGREDIENTS

- 2 tbsp rice vinegar
- 4 tbsp olive oil, divided
- 1 tbsp packed brown sugar
- 1 tsp grated fresh ginger
- 1 tsp soy sauce
- ¼ tsp chilli flakes
- ¼ cup chopped green onion
- 1 jalapeño pepper, seeded and minced
- 400 grams extra firm tofu, drained and cut into 2 cm squares
- 1 clove garlic, minced
- 1 capsicum, julienned
- 2 carrots, julienned
- 2 large zucchini, ends trimmed, cut into 10 cm sections
- 1 large egg, beaten
- ¼ cup chopped fresh coriander
- ¼ cup chopped peanuts
- 1 lime, cut into wedges
- bean sprouts for garnish

METHOD

1. For marinade, whisk vinegar, 2 tablespoons olive oil, brown sugar, ginger, soy sauce, red pepper flakes and ground red pepper in small bowl. Stir in green onion and jalapeño.
2. Place tofu in single layer in baking dish or shallow bowl; pour marinade over tofu and stir gently to coat. Marinate at room temperature for 30 minutes.
3. Attach Spiraliser Attachment to your Stand Mixer. Centre one zucchini section on fruit and vegetable skewer; attach to Spiraliser. Attach medium spiralizing blade and position at end of zucchini. Place medium bowl below blade to catch spiralized zucchini. Turn stand mixer to speed 6 and process until blade reaches end of zucchini. Repeat with remaining zucchini sections.
4. Heat 1 tablespoon olive oil in large frying pan over high heat. Transfer tofu from marinade to skillet in single layer (cook in batches, if necessary). Set marinade aside. Cook tofu without stirring 1 to 2 minutes or until browned. Turn tofu and cook additional 4 to 5 minutes or until browned, stirring occasionally. Transfer tofu from skillet to paper towel lined surface to avoid excess moisture.
5. Heat remaining 1 tablespoon olive oil in same pan. Add garlic; sauté 30 seconds, stirring constantly. Add capsicum and carrots; sauté 2 minutes. Add zucchini; sauté 1 minute. Add egg; cook until egg is firm, stirring frequently. Return tofu to pan and add leftover marinade; cook 1 to 2 minutes or until heated through.
6. Divide evenly onto 4 to 6 serving dishes; sprinkle with coriander, bean sprouts and peanuts. Serve with lime wedges.





Caramelized Pear Crêpes with Pistachios

A step up from humble lemon and sugar, these caramelised pear crêpes will become a weekend staple.



Prep time:
1 hour



Cook time:
10 minutes



Makes:
12 crêpes

INGREDIENTS

- 2 eggs
- 296 ml whole milk
- 130 g flour
- 2.5 g salt
- 128 g butter, divided
- 114 g goats cheese, softened
- 20 ml honey
- 10 ml fresh lemon juice
- 3 Asian pears
- 75 g sugar
- 10 ml fresh lemon juice
- 63 g pistachios, chopped

METHOD

1. Place eggs, milk, flour, salt and 28 g melted butter in blender. Process on low for 30 seconds, increase to high speed for 45 seconds. Refrigerate batter at least 1 hour, up to 4 hours.
2. Combine goats cheese, honey and lemon juice in medium bowl. Set aside until ready to use.
3. Attach Vegetable Sheet Cutter Attachment to your Stand Mixer. Insert food holder into center of one end of pear and secure onto attachment. Insert food skewer through pear, up to first mark. Attach Thick Blade to attachment. Position bowl under blade to catch pears. Turn Stand Mixer to Speed 2 and position blade against pear to process. Repeat with remaining pears.
4. Cut pear sheets into 15cm pieces. Heat large skillet over medium heat. Working in 2 batches, melt 43 g butter and 38 g sugar in large skillet. Add ½ of the pear slices and cook without stirring, until butter and sugar begin to caramelize, 5-6 minutes. Transfer to plate and repeat with remaining pears. Reserve any pan juices.
5. Melt remaining 14 g butter. Heat 20 cm non-stick skillet over medium heat. When pan is hot, brush with melted butter. Pour scant 63 ml crêpe batter to pan, swirling to coat bottom and slightly up side of pan. Cook 45 seconds to 1 minute, then turn and cook for an additional 30 seconds. Transfer to warm oven and repeat with remaining batter.
6. To serve, spread 5 g goats cheese onto crêpe. Top with about 3 pear slices and fold. Repeat with remaining crêpes. Drizzle with any pan juices and sprinkle with chopped pistachios.



Avocado Crab Rolls

Fresh, light and packed full of goodness, these avocado crab rolls are beautiful filled with tender crab meat and creamy avocado.



Prep time:
20 minutes



Cook time:
10 minutes



Makes:
24 pieces

INGREDIENTS

- 1 medium zucchini, cut into 10 cm pieces
- 180 ml lump crab meat, broken into smaller pieces
- 1 small cucumber, julienned
- 4 sheets nori (seaweed)
- 1 avocado, peeled, pitted and sliced

Optional

- soy sauce
- wasabi

METHOD

1. Attach Vegetable Sheet Cutter Attachment to your Stand Mixer. Insert the food holder and zucchini/cucumber adapter in the center of both ends of zucchini section, aligning the red marks. Secure zucchini and food holder onto attachment. Insert food skewer through zucchini/cucumber adapter and all the way through zucchini. Attach Thin Blade to attachment. Position bowl under blade to catch zucchini. Turn Stand Mixer to Speed 2 and position blade against zucchini to process. Repeat with remaining zucchini.
2. Cut zucchini sheets into 15cm pieces, yields about 6 sheets. Spread sheets out evenly on work surface and absorb liquid with paper towel, if needed.
3. Place nori in oven and heat about 10 minutes to soften. Cut nori to fit zucchini and place on top of each sheet. Working from one end, divide avocado and cucumber slices horizontally across each sheet, about 1 inch from opposite end. Top with crab meat and roll tightly. Wrap in wax paper and refrigerate 10 minutes.
4. Cut each roll into 4 pieces and serve immediately with soy sauce and wasabi, if desired.





Rainbow Spring Rolls

Fresh-tasting spring rolls, packed with vegetables, with a sweet satay dipping sauce.



Prep time:
15 minutes



Cook time:
10 minutes



Makes:
4 servings

INGREDIENTS

- 1 large daikon radish, ends trimmed, cut into 10cm sections
 - 3-4 sheets nori (seaweed sheets)
 - 1.5 cups red cabbage, shredded
 - 1.5 cups carrots, shredded, about 2
 - 1 mango, sliced
 - 1 red pepper, cored, seeded and sliced
 - ¼ cup fresh mint leaves
 - ½ cup coriander leaves
- Peanut dipping sauce**
 - ½ cup natural peanut butter
 - 1 tbsp lime juice, about 1 lime
 - 1 clove garlic, minced
 - 1 tsp grated ginger
 - 2 tsp Sriracha
 - 1 tbsp brown sugar
 - 2 tbsp soy sauce
 - ½ tsp dried chilli flakes
 - 3-4 tbsp hot water

METHOD

1. Preheat oven to 180°C.
2. Combine all peanut sauce ingredients except water in a food processor bowl. Pour in hot water, 1 tablespoon at a time until you get to a smooth, dipping consistency. Set aside. Can be made 3 days ahead and stored in refrigerator.
3. Attach Vegetable Sheet Cutter Attachment to your Stand Mixer. Insert food holder into center of one end of radish section and secure onto attachment. Insert food skewer through radish, up to first mark. Attach Thick Blade to attachment. Position bowl under blade to catch radish. Turn Stand Mixer to Speed 2 and position blade against radish to process. Repeat with remaining radish sections.
4. Cut radish sheets into 15cm pieces, yields about 12-14 sheets. Evenly spread sheets out onto work surface. Absorb moisture with paper towel, if needed. Heat nori in oven until it begins to soften. Remove from oven and cut to fit radish sheets.
5. Lay a sheet nori on top of each radish sheet. Starting 2cm from the end, layer cabbage, carrots, mango and red pepper on top of the nori. Distribute mint and coriander over empty end of nori. Roll tightly, securing with a pick, if needed.
6. Serve immediately with peanut dipping sauce.



Espresso Ice Cream

Creamy and decadent with a espresso kick!



Prep time:
20 minutes
+ freezing



Cook time:
10 minutes



Makes:
8 servings

INGREDIENTS

- 2 ½ cups whole milk
- 1 cup heavy cream
- ¾ cup very coarsely ground espresso beans
- 1 cup caster sugar
- 3 egg yolks
- 1 tbsp + 2 tsp cornstarch
- 1 tsp vanilla
- 1 cup mini chocolate chips (optional)

METHOD

1. Heat milk, cream and espresso beans in a heavy saucepan over medium heat until bubbles form around edge of pan. Remove from heat; let steep for 10 minutes.
2. Attach wire whip to stand mixer. Whip sugar, egg yolks and cornstarch in mixer bowl on speed 5. With mixer running, pour the hot cream mixture into sugar mixture in a thin steady stream. Rinse saucepan. Pour cream mixture into saucepan. Cook over medium heat until mixture is barely simmering, whisking constantly. Strain through fine-mesh sieve into medium bowl. Stir in vanilla. Refrigerate at least 2 hours or until cold.
3. Assemble ice cream bowl attachment (as per instruction book) to mixer. Turn mixer to speed 1; pour cold mixture into bowl with mixer running. Continue to stir 20 to 30 minutes or until consistency of soft-serve ice cream. Stir in chocolate chips during the last 2 minutes of mixing, if desired.
4. Transfer ice cream to an airtight container; freeze several hours until firm.





Lemon Curd Cheesecake Ice Cream

Cheesecake in ice cream form, what's not to like?



Prep time:
20 minutes
+ freezing



Cook time:
5 minutes



Makes:
4 servings

INGREDIENTS

- 4 large egg yolks
- 1 cup sugar
- $\frac{2}{3}$ cup whole milk
- 226 g cream cheese, at room temperature, chopped
- $\frac{3}{4}$ cup lemon curd
- 1 $\frac{1}{4}$ cups heavy cream
- 8 crisp butter or vanilla cookies
- 2 tbsp butter, melted

METHOD

1. Attach wire whip to your Stand Mixer. Add egg yolks and $\frac{3}{4}$ cup sugar to mixer bowl. Turn to speed 4 and mix for 1 minute or until thick and sugar has completely dissolved. Reduce to Stir speed, gradually add milk and mix until well combined.
2. Pour mixture into a saucepan. Heat over medium-low heat, stirring constantly, for about 4 to 5 minutes, until hot but not boiling and coats the back of a spoon. Do not boil or it may curdle. Remove from heat and refrigerate until cold.
3. Exchange flat beater for wire whip. Add cream cheese and remaining sugar to bowl, turn to Stir speed and beat until smooth and creamy. Add lemon curd, and beat on Stir speed until just combined. Add cold custard and mix until smooth and combined. Transfer to a bowl and refrigerate until very cold.
4. Attach clean wire whip and bowl to mixer, add cream and whip on speed 8 until soft peaks form.
5. Fold in reserved cream cheese and lemon mixture.
6. Attach the Ice Cream Maker attachment to mixer. Turn to Stir speed, pour mixture into freeze bowl and churn for 20 minutes or until soft set. While ice cream is churning, process cookies into fine crumbs. Stir in butter and set aside. Ice cream can be served immediately with cookie crumbs sprinkled over top or for a firmer texture, transfer to an air-tight container sprinkle with crumbs and freeze for several hours.



Ultimate Chocolate, Sea Salt, and Olive Oil Brownies

Chocoholics may decide if these are the ultimate brownies, but we certainly think these fudgy squares deserve that title.

INGREDIENTS

- 1 cup unsalted butter, at room temperature
- 1 ½ cups dark brown sugar, packed
- 1 ½ cups granulated sugar
- 4 large eggs, at room temperature
- 2 tbsp sour cream, at room temperature
- 1 tsp pure vanilla extract
- 1 ½ cups all-purpose flour
- ¾ cup dutch-process cocoa powder
- ½ tsp fine sea salt

Chocolate ganache

- ½ cup heavy whipping cream
- ⅔ cup bittersweet chocolate, finely chopped
- 1 tbsp light corn syrup
- ¼ tsp flake sea salt
- extra-virgin olive oil, for drizzling
- flake sea salt, preferably maldon, for sprinkling

METHOD

1. Position an oven rack in the center of the oven and preheat the oven to 180°C. Line the bottom of the pan with parchment paper, and then spray the pan generously with coconut oil baking spray. Set aside.
2. Place the butter and brown sugar in the bowl of your Stand Mixer fitted with the flat beater. Attach the Sifter + Scale Attachment to your mixer. Weigh the granulated sugar in the ingredient hopper. Turn the mixer to low speed, open the ingredient valve, and sift the sugar into the mixer bowl. Cream the mixture on medium-high speed until fluffy, about 3 minutes. Scrape down the sides of the bowl. With the mixer running on medium, add the eggs, one at a time, incorporating each before adding the next. Beat in the sour cream and vanilla.
3. Close the ingredient valve on the Sifter + Scale Attachment, and weigh the flour, cocoa, and salt, taring the scale between ingredients.
4. With the mixer on medium-low speed, open the ingredient valve, and sift in the flour mixture. Be careful not to overmix the batter. Remove the mixer bowl, and use a rubber spatula to blend in any flour or cocoa remaining on the sides of the bowl. Scrape the batter in the prepared pan and spread evenly. Bake until a toothpick inserted into the center of the cake comes out with a few moist crumbs clinging to it, 45 to 55 minutes. (These are very decadent fudgy brownies, and not meant to be cake-like.) Transfer to a rack and cool completely.
5. When the brownies are almost cool, make the chocolate ganache. In a medium metal or heatproof bowl, combine the cream, chocolate, corn syrup, and salt. Put the bowl over a pan of barely simmering water and heat, stirring with a heatproof spatula, until the chocolate mixture is smooth and shiny. Remove from the heat. Using an offset spatula or small rubber spatula, spread the ganache evenly over the brownies. Set aside until set.
6. To serve, cut the brownies into 2-in/5-cm squares (or larger if desired!), and use a spatula to transfer them to individual dessert plates. Garnish each brownie with a drizzle of olive oil and a sprinkling of flakey sea salt.
7. Tightly wrap any remaining brownies and place in an airtight container. They will keep at room temperature for 3 to 4 days.



Prep time:
10 minutes



Cook time:
45-55 minutes



Makes:
6 servings

KitchenAid®

Kitchens are for the creators,
rule breakers and risk takers.

Share your creations with us:



@kitchenaidausnz
#makeittogether

kitchenaid.com.au