

 ARISTON

RECIPE BOOK





CHEF MENU

ALL THE RECIPES

BAKED PASTA

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| Lasagna | 05 |
| Cannelloni | 06 |

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| Aubergine Gratin | 09 |
| Tomato Gratin | 10 |

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 **ARISTON**

BAKED PASTA

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|---------------|----|
| Crepes Gratin | 04 |
| Lasagna | 05 |
| Cannelloni | 06 |

CREPES GRATIN

SERVES 6

PREPARATION: 50 min

COOKING TIME*: 35-45 min

RECOMMENDED EQUIPMENT:

Rectangular non-stick dish

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)



FOR THE CREPES

100 g of flour, 250 ml of milk
3 whole eggs, 1 tablespoon of olive oil
salt, nutmeg

FOR THE FILLING

400 g of ricotta cheese, 200 g of spinach
40 g of parmesan cheese salt, pepper
1 egg, nutmeg

FOR BECHAMEL SAUCE

50 g of butter, 60 g of flour
1l of milk, salt, nutmeg
60 g of parmesan cheese

Prepare the crêpe batter by mixing together all the ingredients, whisking together thoroughly.

Leave to rest in the refrigerator for at least 15 minutes.

Make the crêpes using a small, non-stick crêpe pan.

Blanche the spinach. Cool it immediately afterwards in cold water and then squeeze out the excess water.

Chop finely and add to the ricotta along with the salt, pepper, nutmeg, eggs and parmesan cheese.

Fill the crêpes and fold them over in the middle to close.

TO MAKE THE BECHAMEL SAUCE

Melt the butter then add the flour, mixing thoroughly all the time to prevent any lumps forming. Add milk a little at a time and continue cooking, stirring until the sauce reaches the

desired consistency. Once cooked, season with a little salt and grated nutmeg.

Spread some sauce over the bottom of a dish and arrange the crêpes on top.

Cover generously with the bechamel sauce and sprinkle with grated parmesan. Bake in the oven until golden brown.

Select “**CASSEROLE**” from the “**RECIPES**” menu then the “**CREPES GRATIN**” recipe and confirm.

TIPS AND VARIATIONS

- As an alternative, you can use button mushrooms, sliced and sautéed.



ARISTON

LASAGNE

SERVES 6/8

PREPARATION: 2 hours

COOKING TIME*: 45-60 min

RECOMMENDED EQUIPMENT:

Rectangular non-stick dish

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

500 g of fresh pasta for lasagne
180 g of grated parmesan cheese
200 g of chopped cheese
(either mozzarella, scamorza or provola)

FOR THE MEAT SAUCE

7500 g of minced beef
800 g of tomatoes (canned or chopped)
1 stock cube
1 medium onion
30 g of butter
6-7 tablespoons of olive oil
1 glass of red wine, celery, carrot, salt

FOR 600 g OF BECHAMEL SAUCE

(alternatively, you can use shop-bought ready made bechamel sauce)
50 g of butter, 60 g of flour
1 l of milk, salt, nutmeg

TO MAKE THE MEAT SAUCE

Chop the celery, carrot and onion and sweat them in the oil and butter.
Add the meat and brown it. Add the wine and allow it to evaporate, then add the tomatoes, stock cube and salt. Cover and cook over a low heat for about an hour.

TO MAKE THE BECHAMEL SAUCE

Melt the butter then add the flour, mixing thoroughly all the time to prevent any lumps forming.
Add milk a little at a time and continue cooking, stirring until the sauce reaches the desired consistency.
Once cooked, season with a little salt and grated nutmeg.

Butter the dish. Spread two tablespoons of meat sauce over the bottom of the dish, then arrange a layer of lasagne sheets, followed by meat sauce, bechamel sauce, chopped cheese and a sprinkling of grated parmesan cheese.
Continue adding layers in this way until you have finished nearly all the ingredients.
Finally, cover generously with bechamel sauce, a good sprinkling of grated parmesan cheese and a few knobs of butter.

Select **“CASSEROLE”** from the **“RECIPES”** menu then the **“LASAGNE”** recipe and confirm.

TIPS AND VARIATIONS

- If you are making fish or vegetable lasagne, you can use vegetable stock instead of milk and olive oil instead of butter for the bechamel sauce.

INGREDIENTS

250 g of fresh pasta sheets for cannelloni or lasagne
60 g of parmigiano cheese (30 g for the filling)
a few knobs of butter.

FOR THE FILLING

70 g of leeks
30 g of celery
3 tablespoons of olive oil
350 g of minced beef (prime lean beef)
200 ml of stock
80 g of spinach
60 g of fresh tomato
1 egg, 30 g of parmigiano cheese

FOR 300 g OF BECHAMEL SAUCE

(alternatively, you can use shop-bought ready made bechamel sauce)
30 g of butter, 30 g of flour
0.5 l of milk, salt, nutmeg

PREPARING THE FILLING

Cut the celery and leek into julienne strips and sauté them in a casserole dish with the olive oil. Add the cubed meat then season with salt and pepper. Add the spinach and the chopped tomato. Cook until the cooking juices have evaporated. Add the stock and finish cooking the meat. The filling must be soft but not too runny. Blend the mixture, add the whole egg, the parmigiano cheese and the nutmeg. Mix well.

TO MAKE THE BECHAMEL SAUCE

Melt the butter then add the flour, mixing thoroughly all the time to prevent any lumps forming. Add milk a little at a time and continue cooking, stirring until the sauce reaches the desired consistency. Once cooked, season with a little salt and grated nutmeg.

With the aid of a piping bag, fill the pasta sheets and roll them up. Cut the cannelloni to the desired size. Butter the glass dish and spread a ladle of sauce over the bottom.

Arrange the cannelloni in the dish and cover with the remaining sauce. Sprinkle with parmigiano cheese and dot with a few knobs of butter.

Select **"CASSEROLE"** from the **"RECIPES"** menu then the **"CANNELLONI"** recipe and confirm.

TIPS AND VARIATIONS

- You can use the crêpes filling (spinach and ricotta) for the cannelloni if you like.

 **ARISTON**

CANNELLONI

SERVES 4

PREPARATION: 1 hour

COOKING TIME*: 25-40 min

RECOMMENDED EQUIPMENT:

Rectangular glass dish (35x 25 cm approx.)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)



 **ARISTON**

VEGETARIAN MEALS

| | |
|-------------------|----|
| Vegetable Strudel | 08 |
| Aubergine Gratin | 09 |
| Tomato Gratin | 10 |

ARISTON

VEGETABLE STRUDEL

SERVES 8

PREPARATION: 40 min

COOKING TIME*: 30-40 min

RECOMMENDED EQUIPMENT:

drip tray and baking tray supplied

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

500 g of puff pastry

1 egg

150 g of cheese (toma or emmenthal)

15 g of basil

1 aubergine

2 courgettes

1 red pepper

1 yellow pepper

1 leek

2 vine tomatoes

Cut the vegetables into julienne strips and cook them in the pan for a few minutes with a little olive oil, trying to keep them crunchy.

Let the vegetables cool. Add the cheese chopped into fine strips, the strips of tomato, the basil and then season with salt and pepper.

Roll out the puff pastry and spread the vegetable filling out in the centre.

Brush the edges of the pastry lightly with beaten egg and fold them over to seal the strudel.

Brush the strudel with beaten egg and bake on the drip tray lined with greaseproof paper.

NOTE

If you have to combine two sheets of pastry to reach the suggested weight, overlap them a little to create a single rectangular sheet of pastry.

Select **"VEGETABLES"** from the **"RECIPES"** menu then the **"VEGETABLE STRUDEL"** recipe and confirm.

TIPS AND VARIATIONS

- You can use, ready grilled, frozen aubergines. If you are using fresh aubergines, you can dip them in flour and fry them instead of grilling them.

INGREDIENTS

4-5 aubergines (approx. 1.5kg)
1 large onion
5-6 tablespoons of olive oil
800 g of chopped tomatoes
350 g approx. of mozzarella
100 g of grated parmesan cheese fresh basil

Cut the aubergines into approx. 1 cm thick slices, salt them and let them rest on a tea towel for around an hour. Sear the aubergines under a hot grill.

Sauté the onion in the oil, add the chopped tomatoes, season with salt and cook over a low heat for around 40 minutes. Dice the mozzarella.

Spread two tablespoons of tomato sauce over the bottom of the dish, then arrange a layer of aubergines, followed by the sauce, some diced mozzarella and a sprinkling of grated parmesan cheese and a little fresh basil. Continue adding layers in this way until you have finished nearly all the ingredients.

Finally, cover the last layer with tomato sauce and a good sprinkling of grated parmesan cheese.

Select “VEGETABLES” from the “RECIPES” menu then the “AUBERGINE GRATIN” recipe and confirm.

TIPS AND VARIATIONS

• You can use, ready grilled, frozen aubergines. If you are using fresh aubergines, you can dip them in flour and fry them instead of grilling them.

ARISTON

AUBERGINE GRATIN

SERVES 6/8

PREPARATION: 50 min

COOKING TIME*: 40-50 min

RECOMMENDED EQUIPMENT:

Rectangular non-stick dish (approx. 35 cm x 25 cm)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

TOMATO GRATIN

SERVES 4/6

PREPARATION: 30 min

COOKING TIME*: 30-40 min

RECOMMENDED EQUIPMENT:

non-stick dish (approx. 26cm long)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

4/8 vine tomatoes
130 g of sliced bread (cut off crusts)
15 g of basil
10 g of parsley
1/2 clove of garlic
2 tablespoons of olive oil
salt, pepper

Cut the tomatoes in half and scoop out the seeds.
Salt the tomatoes and then turn them upside down on a tea towel to drain.
Prepare the herby bread mix by blitzing the sliced bread, basil, parsley, garlic, olive oil, salt and pepper together in a food processor.
Stuff the tomatoes with the bread mixture and arrange them in the dish.
Drizzle with olive oil and bake in the oven.

Select “**VEGETABLES**” from the “**RECIPES**” menu then the “**TOMATO GRATIN**” recipe and confirm.

TIPS AND VARIATIONS

- If you like, add a few mint leaves to the herby bread for extra flavour.
- Stuffed tomatoes can be served cold as a summer hors d'oeuvres.



 **ARISTON**

MEAT & POULTRY

| | |
|-----------------|----|
| Leg of Lamb | 12 |
| Kebabs | 13 |
| Roast Chicken | 14 |
| Chicken Breasts | 15 |

LEG OF LAMB

SERVES 4/6

PREPARATION: 20 min

COOKING TIME*: 60-70 min

RECOMMENDED EQUIPMENT:
drip tray or baking tray supplied

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

RECIPE BOOK

12



INGREDIENTS

1 leg of lamb, approx. 2 kg
2 cloves of garlic
salt, pepper



Prepare the leg of lamb, trimming off excess fat.

Chop the garlic into pieces, then rub the lamb with the garlic.
Season to taste with salt and pepper.

Place the meat directly on the drip tray lined with a sheet of greaseproof paper.
Place the drip tray on the third shelf.

Select **"MEAT"** from the **"RECIPES"** menu then the **"LEG OF LAMB"** recipe and confirm.

TIPS AND VARIATIONS

- After cooking, leave the meat to rest for at least ten minutes, covered with a sheet of tin foil, so that the juices inside the meat settle evenly.
- The leg of lamb can be boned by removing the initial part of the bone.
- Once cooked, the lamb can be brushed with mustard and left to rest in the oven, which will still be hot after switch off.

INGREDIENTS

4/8 meat kebabs (It is best to avoid adding sausages since they have different cooking times to other types of meat)
garlic
sage
some rosemary
olive oil
salt, pepper

Roughly chop the garlic, rosemary and sage and place them in a bowl with oil and salt.

Leave the kebabs in this marinade for at least 30 minutes.

Place the kebabs on the grill on the fifth shelf of the oven. Pour approx. 1l of water into the drip tray and place it on the second shelf.

> The oven will signal when to turn the meat. <

Select “**MEAT**” from the “**RECIPES**” menu then the “**KEBABS**” recipe and confirm.

The end of cooking time/start delay cannot be set for this recipe.

TIPS AND VARIATIONS

- In alternative to the meat, you can use fish, cut into cubes of the same size: prawns, cuttlefish, salmon, angler fish.

ARISTON

KEBABS

SERVES 4/8

PREPARATION: 10 min plus 30 minutes for marinating

COOKING TIME*: 15-25 min

RECOMMENDED EQUIPMENT:

grill and drip tray supplied with oven

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

1 chicken weighing 1/1.5kg
garlic
olive oil
some rosemary
sage
salt, pepper

Wash and dry the chicken. Stuff it with a mixture of chopped aromatic herbs, garlic, salt and pepper. Lightly oil the skin and season with salt. Place the chicken on the grill on the third shelf. Pour approx. 1l of water into the drip tray and place it on the first shelf.

Select **"POULTRY"** from the **"RECIPES"** menu then the **"ROAST CHICKEN"** recipe and confirm.

TIPS AND VARIATIONS

- Before cooking, flavour the chicken by stuffing it with herbs, a few cloves of garlic and the rind of an orange or lemon.

 **ARISTON**

ROAST CHICKEN

SERVES 4/6

PREPARATION: 10 min

COOKING TIME*: 50-70 min

RECOMMENDED EQUIPMENT:

grill and drip tray supplied with oven

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

4/8 slices of chicken breast
(no less than 1 cm thick)
olive oil
garlic
salt, pepper
sage, rosemary

Chop the garlic, rosemary and sage and place them in a bowl with oil and salt.
Leave the chicken slices in this marinade for at least 30 minutes.
Place the chicken breasts on the grill on the fifth shelf of the oven. Pour approx. 1l of water into the drip tray and place it on the second shelf.

> The oven will signal when to turn the chicken. <

Select “POULTRY” from the “RECIPES” menu then the “CHICKEN BREASTS” recipe and confirm.

The end of cooking time/start delay cannot be set for this recipe.

TIPS AND VARIATIONS

- The chicken breast can also be served cold, cut into cubes or strips and accompanied with a tasty salad of rocket or mixed leaves with a tangy dressing of balsamic vinegar or citrus juice.
- As an alternative, you can use turkey breast of the same size.

 ARISTON

CHICKEN BREASTS

SERVES 4/8

PREPARATION: 10 min plus 30 minutes for marinating

COOKING TIME*: 15-20 min

RECOMMENDED EQUIPMENT:
grill or drip tray supplied with oven

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)



 **ARISTON**

FISH

| | |
|---------------------|----|
| Grilled Trouts | 17 |
| Salmon with Herbs | 18 |
| Hazelnut Crust Fish | 19 |

GRILLED TROUTS

SERVES 4

PREPARATION: 20 min

COOKING TIME*: 20-30 min

RECOMMENDED EQUIPMENT:
drip tray or baking tray supplied

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)



INGREDIENTS

4 trout weighing 230/250 g each
Rosemary
Sage
Garlic
Thyme
Salt and pepper
Extra virgin olive oil



Gut, scale, wash and dry the trout. Season with salt and pepper both inside and out. Stuff the herbs inside the bellies. Lay the trout on the drip tray lined with baking paper.

Drizzle with extra virgin olive oil.

Select **"FISH"** from the **"RECIPES"** menu then the **"GRILLED TROUTS"** recipe and confirm.

TIPS AND VARIATIONS

- Serve the trout with mayonnaise or a mayonnaise-based sauce like tartare or chive sauce
- Mixed grilled vegetables make an excellent side dish
- The trout can be flavoured according to your personal preference with citrus fruits (lemon, orange, lime)

SALMON WITH HERBS

SERVES 4

PREPARATION: 20 min

COOKING TIME*: 15-25 min

RECOMMENDED EQUIPMENT:

shallow non-stick dish (approx. 26 cm long)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

600/700 g of salmon fillet

10 g of olive oil

100 g of white or sliced bread

1 heaped teaspoon of dried thyme – or a few sprigs of fresh thyme (10 g)

1 heaped teaspoon of dried basil – or, even better, a few leaves of fresh basil (15 g)

1 clove of garlic
salt

Cut the fillet into 4/5 parts. Grease the oven dish with half the olive oil. Rub salt and pepper all over the salmon and place it in the dish.

Chop the bread, basil, thyme and garlic together and spread this crumb mixture generously over the salmon.

Select "FISH" from the "RECIPES" menu then the "SALMON WITH HERBS" recipe and confirm.

TIPS AND VARIATIONS

- Serve the salmon with steamed potatoes to enhance the flavour of the fish.

ARISTON

HAZELNUT CRUST FISH

SERVES 4

PREPARATION: 30 min

COOKING TIME*: 15-30 min

RECOMMENDED EQUIPMENT:

drip tray or baking tray supplied

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

600 g of white fish fillets (cod, hake, sea bass)
100 g of white bread
80 g of hazelnuts or almonds
5 g of fresh basil
5 g of parsley
dill
garlic
salt, pepper
extra virgin olive oil

Briefly blitz the white bread and hazelnuts separately in a food processor. Chop the basil, parsley, dill and garlic with a knife. Combine the ingredients, add three tablespoons of olive oil and season with salt and pepper. Mix together well with the aid of a spatula.

Dip the fish fillets in the hazelnut crumb coating, pressing lightly down with your hands to ensure the crumbs coat the fillets well. Lay the fish fillets on the drip tray lined with baking paper. Drizzle with extra virgin olive oil and cook using the dedicated function.

Select **"FISH"** from the **"RECIPES"** menu then the **"HAZELNUT CRUST FISH"** recipe and confirm.

TIPS AND VARIATIONS

- For the crust, you can use almonds instead of hazelnuts if you prefer
- The fish fillets in crust can be served with steamed potatoes and fresh chopped tomatoes with fresh basil
- Also excellent served with aromatic seasonal salad leaves



 **ARISTON**

SIDE DISHES

| | |
|------------------|----|
| Roast Potatoes | 21 |
| Potato Gratin | 22 |
| Vegetable Gratin | 23 |
| Stuffed Pepper | 24 |

ROAST POTATOES

SERVES 4/6

PREPARATION: 20 min

COOKING TIME*: 30-40 min

RECOMMENDED EQUIPMENT:

drip tray or baking tray supplied with oven

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)



INGREDIENTS

1.5 kg of potatoes
some rosemary
olive oil
salt



Peel, wash and cut the potatoes into small pieces and place them in the drip tray lined with greaseproof paper. Sprinkle with salt and rosemary.
Drizzle with plenty of oil and stir.

> The oven will signal when to stir the potatoes. <

Select “VEGETABLES” from the “RECIPES” menu then the “ROAST POTATOES” recipe and confirm.

The end of cooking time/start delay cannot be set for this recipe.

TIPS AND VARIATIONS

- If you like, you can use new potatoes and cook them in their jackets.
- Flavour the potatoes before cooking with a few cloves of garlic and some shallots.

INGREDIENTS

1Kg of potatoes
150 g of grated gruyère cheese
200 ml of milk
250 ml of cream
40 g of butter
1 clove of garlic
15 g of shallots
salt, pepper, nutmeg

Peel and finely slice the potatoes.
Place a knob of butter in a casserole dish and sauté the chopped garlic and shallots, then add the milk and cream.
Arrange the potatoes in the buttered pyrex dish.

Pour the milk and cream mixture over the potatoes and season with salt, pepper and nutmeg.

Sprinkle the grated cheese over the potatoes.
Lastly, dot with butter.

Select “**VEGETABLES**” from the “**RECIPES**” menu then the “**POTATO GRATIN**” recipe and confirm.

TIPS AND VARIATIONS

- Before cooking, add 150 g of porcini mushrooms (sliced thinly and cooked with olive oil, parsley and garlic) or a tablespoon of dried porcini mushrooms (soaked and then chopped).

ARISTON

POTATO GRATIN

SERVES 4/6

PREPARATION: 30 min

COOKING TIME*: 55-65 min

RECOMMENDED EQUIPMENT:

non-stick dish (approx. 28cm long)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

VEGETABLE GRATIN

SERVES 4/6

PREPARATION: 40 min

COOKING TIME*: 10-15 min

RECOMMENDED EQUIPMENT:

shallow pyrex dish (approx. 26 cm long)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)



INGREDIENTS

750 g of vegetables (for example, broccoli, Brussels sprouts, leeks, cauliflower, fennel)
40 g of grated gruyère type cheese
1 tablespoon of breadcrumbs
a little butter (to taste)

FOR THE BECHAMEL SAUCE

25 g of butter
30 g of flour
500 ml of milk
salt, nutmeg



Wash and cut the vegetables. Blanch the vegetables for a few minutes in boiling, salted water, then drain and dry them.

Butter the dish and add the vegetables to it.

Cover with the bechamel sauce.

Mix the breadcrumbs and cheese together and sprinkle over the bechamel sauce. Dot with butter.

TO MAKE THE BECHAMEL SAUCE

Melt the butter, pour in the flour, mixing thoroughly all the time to prevent any lumps forming. Add the milk a little at a time and continue cooking, stirring constantly until the sauce reaches the desired consistency.

Once cooked, season with a little salt and a pinch of grated nutmeg.

Select **“VEGETABLES”** from the **“RECIPES”** menu then the **“VEGETABLE GRATIN”** recipe and confirm.

TIPS AND VARIATIONS

- Use smoked Ceder in place of gruyère.

INGREDIENTS

4 medium sized peppers
150 g of sausage meat
150 g of minced beef
150 g of cooked ham, chopped
200 g stale or sliced bread
50 g of Ceder cheese, roughly chopped
milk as required
2 cloves of garlic
sage, rosemary, basil
olive oil

Cut the peppers in half. Remove the seeds and the ribs. Soak the bread in the milk and then squeeze it dry.

Mix together the meat, cooked ham, bread, cheese and chopped herbs to taste.

Stuff the peppers with this mixture and place them in the dish. Drizzle with olive oil.

Select “VEGETABLES” from the “RECIPES” menu then the “STUFFED PEPPER” recipe and confirm.

 ARISTON

STUFFED PEPPER

SERVES 8

PREPARATION: 30 min

COOKING TIME*: 50-60 min

RECOMMENDED EQUIPMENT:

rectangular non-stick oven dish

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)



PIZZA & SALTY CAKES

| | |
|----------------------|----|
| Pizza - Pizza 2 Pans | 26 |
| Vegetarian Pie | 27 |
| Quiche Lorraine | 28 |

PIZZA - PIZZA 2 PANS

PREPARATION: 2 hours

COOKING TIME*: 25-35 min

RECOMMENDED EQUIPMENT:

drip tray or baking tray supplied with oven

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

FOR 1 TRAY

350 g of flour
200 ml of water
18 ml of olive oil
14 g of dry yeast
7 g of salt
3.5 g of sugar
250 g of tomato pulp
150 g of mozzarella
olive oil, salt, oregano

FOR 2 TRAYS

Place on shelves 1 and 4
700 g of flour
400 ml of water
35 ml of olive oil
25 g of fresh yeast
13 g of salt
7 g of sugar
500 g of tomato pulp
300 g of mozzarella
olive oil, salt, oregano



Dissolve the yeast in warm water (around 35°C) - Use the amount of water stated in the ingredients - Heap the flour in a mound on a board, make a well in the middle and mix in the salt, sugar and lastly the oil. Slowly add the water to the flour and begin bringing it together into a dough. Knead well until the dough is smooth and elastic. Place the dough in a large container, cover with a damp cloth and allow to rise in the oven using the "DOUGH PROVING" function for 45 minutes.

In the meantime, add the oil, oregano and salt to the tomato sauce.

Once the dough has risen, roll it out to line the oiled drip tray. Cover the pizza base with the tomato sauce and the chopped mozzarella.

Select "PIZZA" from the "RECIPES" menu then the "PIZZA" or "PIZZA 2 PANS" recipe and confirm.

TIPS AND VARIATIONS

- A variety of different kinds of flour can be used for the pizza base, such as rye, buckwheat or wholemeal: for best results, use two parts with plain flour and one part with flour of your choice.
- Add the pizza topping of your choice before baking in the oven.

ARISTON

VEGETARIAN PIE

SERVES 6/8

PREPARATION: 40 min

COOKING TIME*: 50-60 min

RECOMMENDED EQUIPMENT:

shallow metal pie dish (diameter approx. 28 cm)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

250 g of fresh puff pastry
450 g of mixed vegetables: artichokes, asparagus and mushrooms
150 g of roughly grated gruyère cheese
3 eggs
200 ml of single cream
100 ml of milk
salt, pepper, paprika
olive oil

Blanche the vegetables in boiling salted water for a few minutes, then drain.
Sauté the chopped vegetables in a pan with a little oil.

Line the pie dish with baking paper and then roll out the puff pastry to cover the bottom and edges.

Spread the vegetables over the pastry base and sprinkle with the grated cheese.

Beat the eggs in a bowl together with the cream and milk. Season with salt and paprika and pour the mixture evenly over the vegetables.

Select **"PIE"** from the **"RECIPES"** menu then the **"VEGETARIAN PIE"** recipe and confirm.

TIPS AND VARIATIONS

- Fresh seasonal vegetables will give the best results. If chopped very fine, there is no need to blanch.
- The vegetarian pie can be served with steamed fish fillet or as an hors d'oeuvres with a warm vegetable sauce (creamed leek, tomato or pumpkin).



ARISTON

QUICHE LORRAINE

SERVES 6/8

PREPARATION: 30 min

COOKING TIME*: 40-50 min

RECOMMENDED EQUIPMENT:

shallow metal pie dish (diameter approx. 30 cm)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)



INGREDIENTS

250 g of fresh shortcrust pastry
150 g of bacon, diced
4 eggs
2 onions cut into julienned pieces
10 g of chopped parsley
200 ml of milk
200 ml of single cream
100 g of roughly grated gruyère cheese
salt, pepper
olive oil



Line the pie dish with baking paper and then roll out the shortcrust pastry to cover the bottom and edges.

Spread the sautéed bacon over the bottom of the dish along with the julienned onion sweated in a little olive oil, then sprinkle the cheese on top.

Beat the eggs in a bowl together with the milk and cream, seasoning with salt and pepper to taste.

Pour the mixture evenly over the dish and garnish with chopped parsley.

Select **"PIE"** from the **"RECIPES"** menu then the **"QUICHE LORRAINE"** menu and confirm.

TIPS AND VARIATIONS

You can also make the following varieties of quiche:

- potato and bacon
- leek and ham
- fish and artichoke
- spinach and salmon



 **ARISTON**

CAKES

| | |
|---------------------|----|
| Chocolate Pear Cake | 30 |
| Marble Cake | 31 |
| Cheese Cake | 32 |
| Yoghurt Cake | 33 |

INGREDIENTS

3 eggs
170 g of sugar
150 g of butter
250 g of plain flour
10 g of baking powder
1 pinch of salt
2/3 pears (approx. 200 g)
1 tspn. of vanilla essence
80 g of dark chocolate flakes

Beat the eggs, sugar, vanilla essence and salt together until light and fluffy.
Add the softened butter and mix gently.
Add the sieved flour and the yeast.
Beat well until the mixture is smooth and uniform. Peel the pears, chop them into small pieces and add to the mixture.
Add the flakes of chocolate too.
Pour the mixture into a buttered cake tin which has been dusted with flour.

Select “DESSERT” from the “RECIPES” menu, then the “CHOCOLATE PEAR CAKE” recipe and confirm.

TIPS AND VARIATIONS

- In alternative to the chocolate flakes, you can use 80 g of flaked almonds.
- Some of the pears can be cut into segments and arranged in a decorative sunburst pattern on top.
- The cake without chocolate can be served with custard flavoured with grappa.

ARISTON

CHOCOLATE PEAR CAKE

SERVES 6/8

PREPARATION: 30 min

COOKING TIME*: 45-55 min

RECOMMENDED EQUIPMENT:

deep metal cake tin (diameter approx. 26 cm)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

ARISTON

MARBLE CAKE

SERVES 6/8

PREPARATION: 30 min

COOKING TIME*: 45-55 min

RECOMMENDED EQUIPMENT:

metal ring cake mould (diameter 26 cm, height 8/10 cm approx.);

Alternatively, a loaf tin (30 cm x 10 cm)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

250 g of plain flour

150 g of butter

180 g of sugar

1 tspn. of vanilla essence

200 ml of milk

3 eggs

8 g (1 ½ teaspoon) of baking powder

30 g of chocolate powder

Beat the sugar and vanilla essence with the eggs (which should be of room temperature) to obtain a creamy mixture. Add the softened butter.

Sieve the flour and add the yeast. Add the flour and milk a little at a time, stirring all the while to obtain a thick mixture.

Butter the ring cake mould, dust it with flour and pour in half of the mixture. Take the remaining mixture and stir in the sieved chocolate powder.

Next pour the second half of the mixture into the tin and try to create a two-colour spiral, swirling the mixture with a fork.

Select **“DESSERT”** from the **“RECIPES”** menu then the **“MARBLE CAKE”** recipe and confirm.

TIPS AND VARIATIONS

- Serve the cake accompanied by coffee flavoured custard.

ARISTON

CHEESE CAKE

SERVES 6/8

PREPARATION: 30 min

COOKING TIME*: 38-50 min

RECOMMENDED EQUIPMENT:

deep metal cake tin (diameter approx. 26 cm)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

280 g of tea biscuits
100 g of butter
3 eggs
100 g of sugar
280 g of ricotta cheese
wild berry jam

Crumble the biscuits into a bowl.
Melt the butter and add it to the biscuits.

Line the bottom of a cake tin with greaseproof paper and pour the mixture into the tin, lightly pressing it down over the base.

Beat the eggs, sugar and ricotta together and spread this mixture over the biscuit base. Bake in the oven and then allow to cool. Glaze with the jam.

Select **“DESSERT”** from the **“RECIPES”** menu then the **“CHEESE CAKE”** recipe and confirm.

TIPS AND VARIATIONS

- In alternative to wild berry jam, you can use: blackberry, blueberry or raspberry jam.

YOGHURT CAKE

SERVES 6/8

PREPARATION: 30 min

COOKING TIME*: 40-60 min

RECOMMENDED EQUIPMENT:

deep metal cake tin (diameter approx. 26 cm)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

200 g of sugar
3 whole eggs
200 g of plain white flour
100 g of wholemeal rye flour
125 g of yoghurt
17 g of baking powder
60 g of mild oil
1 orange, juice and rind
1 pinch of salt

Cream the eggs and sugar together.
Mix the two flours with the baking powder and salt.
Add the flour mixture to the eggs, yoghurt, oil, orange juice and grated rind.

Mix the ingredients together well. Pour the mixture into a buttered, floured cake tin. Bake in the oven.

Select **"DESSERT"** from the **"RECIPES"** menu then the **"YOGHURT CAKE"** recipe and confirm.

TIPS AND VARIATIONS

- In alternative to rye flour you can use wholemeal wheat flour.
- Serve the cake with creamy natural yoghurt.



 **ARISTON**

DESSERT

| | |
|------------|----|
| Fruit Tart | 35 |
| Strudel | 36 |
| Apple Pie | 37 |

FRUIT TART

SERVES 6/8

PREPARATION: 40 min

COOKING TIME*: 30-40 min

RECOMMENDED EQUIPMENT:

Shallow pie dish (diameter 28 cm - 30 cm)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)



FOR THE SHORTCRUST PASTRY

300 g of plain flour
1 whole egg
2 egg yolks
180 g of butter
150 g of sugar
grated rind of one lemon
1 pinch of salt
1 tspn. of vanilla essence



FOR THE CONFECTIONER'S CUSTARD

500 ml of milk
3 egg yolks
1 whole egg
125 g of sugar
50 g of flour
1/2 tspn. of vanilla essence
rind of half a lemon
seasonal fruit
gelatin for desserts
(to taste)

TO MAKE THE BASE

Cream the softened butter and sugar together. Add the eggs, salt, lemon rind and flour and knead together briefly. Place this pastry mixture in the refrigerator for about 30 minutes. Butter the dish and dust it with flour. Roll out the pastry and use it to line the bottom and sides of the dish. Prick the pastry with a fork and bake in the oven. Once cooked, remove the pastry case from the oven and allow it to cool before filling it.

TO MAKE THE CONFECTIONER'S CUSTARD

Bring the milk with the lemon rind to the boil. Mix the sugar, flour, eggs and vanilla essence together in a bowl. Slowly add the milk to the mixture. Bring back to boil and then switch off immediately.

Remove from the heat and allow to cool, stirring from time to time. Slice the fruit. When the confectioner's custard has cooled, spread it over the bottom of the tart, decorate with the fruit and glaze with the gelatin for desserts.

Select "DESSERT" from the "RECIPES" menu then the "FRUIT TART" recipe and confirm.

TIPS AND VARIATIONS

- If you like, you can add a layer of sponge cake between the confectioner's custard and the fresh fruit.
- For a jam tart, before cooking spread the jam of your choice (strawberry, apricot, fig, peach) over the pastry base and decorate with the remaining pastry.

ARISTON

STRUDEL

SERVES 8/10

PREPARATION: 40 min

COOKING TIME*: 40-60 min

RECOMMENDED EQUIPMENT:

baking tray supplied with oven

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

500 g of puff pastry (fresh or frozen), or
2 x 250 g packs of puff pastry (fresh) ready rolled
400 g of apples
50 g of raisins
50 g of flaked or chopped almonds (or pine nuts)
40 g of biscuit crumbs
60 g of sugar
grated peel of an orange
100 g of apricot jam
cinnamon
1 whole egg
milk

NOTE: if you have to combine two sheets of pastry to reach the suggested weight, overlap them a little to create a single rectangular sheet of pastry.

Soak the raisins in a little rum.

Peel and finely slice the apples. Drain and dry the raisins and place them in a bowl along with the apples, almonds, orange peel, biscuit crumbs, sugar, cinnamon and jam and mix all the ingredients together thoroughly.

Roll the pastry out on a floured work surface to obtain a rectangle the same size as the baking tray.

Line the baking tray with greaseproof paper and then add the pastry. Place the filling in a line along the middle of the pastry.

Wet the edges with a little milk and fold them over to seal the strudel. Lastly, brush the pastry with beaten egg.

Select **“DESSERTS”** from the **“RECIPES”** menu, then the **“STRUDEL”** recipe and confirm.

TIPS AND VARIATIONS

- You can use different varieties of apple, but remember to adapt the amount of sugar depending on the sweetness of the apples used.
- You can use puff pastry made with wholemeal flour.
- Honey can be used instead of some of the sugar.
- A variation on the classic recipe is pear strudel made with fresh pear, sugar and flakes of chocolate.

ARISTON

APPLE PIE

SERVES 6/8

PREPARATION: 50 min

COOKING TIME*: 75-90 min

RECOMMENDED EQUIPMENT:

shallow metal pie dish (diameter approx. 28 cm)

*Optimal cooking times will automatically be determined by the selected function (Auto RECIPES)

INGREDIENTS

4 apples
250 g of plain flour
50 g of butter
1 pinch of salt
80 ml of cold water
10 g of baking powder
100 g of sugar

FOR THE CUSTARD

500 ml of milk
2 eggs
10 g of corn flour
50 g of sugar
40 ml of rum (optional)
1 tspn. of vanilla essence
10 g of plain flour
gelatin for desserts

TO MAKE THE BASE

Mix the flour sieved with the salt, add the softened butter, sugar, baking powder and next the water, then bring together into a firm dough. Leave to rest in the refrigerator for 30 minutes.

TO MAKE THE CUSTARD

Heat the milk with the vanilla essence and then remove from the heat. In another bowl, beat the sugar, egg, flour and corn flour together.

Add this mixture to the milk, stirring constantly on the heat to obtain a creamy custard. Once cooked, add rum to taste. Line the pie dish with baking paper. Roll out the pastry to cover the bottom and edges. Spread the custard prepared earlier over the pastry.

Cut the apples into segments (about 1/2 cm thick). Arrange the slices of apple so that they are slightly overlapping, covering all the pastry.

Once cooked, let the cake cool and then glaze it with the gelatin for desserts.

Select **"PIE"** from the **"RECIPES"** menu, then the **"APPLE PIE"** recipe and confirm.

TIPS AND VARIATIONS

- Crumble some biscuits on top of the pastry before pouring the custard on top: this will ensure the pastry stays crisp, not soggy.
- Before baking, give the apples a light dusting of powdered cinnamon.

