



**Bennett Read**

**8-IN-1 GOURMET CHEF**



*Recipe Guide*

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## **IMPORTANT**

Please read your Bennett Read 8-IN-1 GOURMET CHEF User Guide thoroughly before using the appliance. It contains important information regarding operation & safety.

## PLEASE NOTE:

Temperatures, methods etc shown are approximate & may vary depending on the type & amount of food used.

Images shown are for display purposes only and may vary slightly from the recipes.

## CREAMY WHOLE-WHEAT OATS

### INGREDIENTS:

250ml whole-wheat oats  
1ml salt  
750ml low fat or full cream milk  
5ml soft butter  
15ml brown sugar

### METHOD:

1. Set the Gourmet Chef to 220 - 240°C
2. Add the oats and salt to the Heating Bowl and gradually stir in the milk, butter and sugar
3. Warm slowly, stirring often, until the milk thickens and the porridge comes to a boil
4. Serve with honey, cinnamon and fresh seasonal fruits to taste

# Breakfasts

## PERFECT POACHED EGGS

### INGREDIENTS:

2 teaspoons white vinegar  
4 eggs, at room temperature  
Bread, toasted, buttered, to serve

### METHOD:

1. Pour cold water into the Heating Bowl up to the Max-Fill Line and set to 220 - 240°C. Add vinegar. Bring to the boil, then reduce heat to 120°C (water should still be simmering around the edge)
2. Crack 1 egg into a shallow bowl. Using a wooden spoon, stir water to create a whirlpool. Tip egg into water. Cook for 2 to 3 min for a soft yolk or 3 to 4 min for firm. Using a slotted spoon, remove egg from water
3. Skim foam from water. Poach remaining eggs
4. Serve hot on a bed of avocado and buttered toast
5. Season to taste



## SPICY HONEY-GLAZED BACON

### INGREDIENTS:

500g thick-cut bacon  
2 tablespoons honey  
1/4 teaspoon ground coriander  
1/8 teaspoon cayenne pepper  
1 tablespoon sesame seeds

### METHOD:

1. Set the Gourmet Chef to 220 - 240°
2. Add the honey, coriander and cayenne to the Heating Bowl and cook until melted, about 1 minute. Transfer to a small bowl
3. Arrange the bacon slices in the Gourmet Chef Heating Bowl. Brush the spiced honey on one side of the bacon, put the lid on and set the timer for 10 minutes.
4. Sprinkle lightly with sesame seeds and cook for 5 to 10 minutes longer, depending on the thickness and fattiness of the bacon, until sizzling and browned.
5. Transfer the bacon to paper towels, glazed side up, to drain and cool slightly.
6. Serve hot



# Breakfasts

## SCRUMPTIOUS SCRAMBLED EGG

### INGREDIENTS:

4 eggs  
1/4 cup milk  
salt and pepper, as desired  
2 teaspoons butter

### METHOD:

1. Beat eggs, milk, salt and pepper in medium bowl until blended
2. Set the Gourmet Chef to 160 - 180° and heat the butter in the Heating Bowl
3. Pour in the egg mixture. As the eggs begin to set, gently pull the eggs across the pan with a spatula, forming large soft curds
4. Continue cooking – pulling, lifting and folding eggs – until thickened and no visible liquid egg remains. Do not stir constantly
5. Serve hot



**TIP:**  
Best enjoyed with spicy  
honey-glazed bacon

## SAVOURY RICE

### INGREDIENTS:

2 cloves garlic, chopped  
 1 onion, finely chopped  
 250 grams (9 ounces)  
 smoked bacon, chopped  
 1 green bell pepper, diced  
 1 yellow bell pepper, diced  
 1 heaping tablespoon mild  
 curry powder  
 400 grams (14 ounces)  
 cooked basmati rice  
 2 tablespoons fresh thyme  
 leaves, chopped  
 Salt and freshly ground  
 black pepper

### METHOD:

1. Set the Gourmet Chef to 180°C
2. Heat the oil then add the garlic and onions and cook until slightly soft
3. Add the bacon and cook until slightly crispy
4. Add the peppers and cook until just starting to soften
5. Then add the curry powder and cook for a further 30 seconds or so
6. Now add the rice and thyme and stir until combined
7. Season to taste and keep warm, covered with foil or a lid, until serving time

# Sides



## PROUDLY SOUTH AFRICAN PAP

### INGREDIENTS:

480ml maize meal  
 6ml salt  
 1L boiling water  
 300ml room tempera-  
 ture water  
 10g butter

### METHOD:

1. Set the Gourmet Chef to 220 - 240°C
2. Add boiling water to the Heating Bowl along with the salt and bring to a rapid boil with the lid on
3. Once water boils, combine your maize meal and 300ml room temperature water in a bowl. Pour the maize meal mixture into the boiling water and mix thoroughly to prevent lumping
4. When mixture starts to bubble and all pap is fully dissolved with water, place lid on the cooking pot and reduce the heat to low
5. Stir regularly and allow pap to cook
6. Once cooked, turn the Gourmet Chef off and add butter into pot and mix it together using a folding motion until all the butter is incorporated into the pap



**TIP:**  
 Best served at a  
 braai with tomato  
 & onion relish

## CLASSIC JACKET POTATO

### INGREDIENTS:

4 large baking potatoes  
2 tsp olive oil  
200ml soured cream

Plus any or all of the following

50g cheddar, grated  
4 crispy bacon rashers, chopped  
4 spring onions, thinly sliced

### METHOD:

1. Set the Gourmet Chef to 180 - 200°C
2. Rub a little oil over each potato
3. Bake for 20 minutes, then reduce the temperature to 190 - 170°C
4. Bake for 45 minutes - 1 hour until the skin is crisp and the flesh soft
5. Cut a cross on top of the potato, squeeze the sides, add a dollop of soured cream or your favourite toppings

# Sides



## ROAST VEGETABLES

### INGREDIENTS:

1 small butternut squash, cubed  
2 red bell peppers, seeded and diced  
1 sweet potato, peeled and cubed  
3 potatoes, cubed  
1 red onion, quartered  
1 tablespoon chopped fresh thyme  
2 tablespoons chopped fresh rosemary  
1/4 cup olive oil  
2 tablespoons balsamic vinegar  
salt and freshly ground black pepper

### METHOD:

1. Set Gourmet Chef to 180 - 200°C
2. In a separate large bowl, combine the squash, red bell peppers, sweet potato, and potatoes. Separate the red onion quarters into pieces, and add them to the mixture
3. In a small bowl, stir together thyme, rosemary, olive oil, vinegar, salt, and pepper. Toss with vegetables until they are coated
4. Spread the vegetables evenly in the Heating Bowl and put the lid on
5. Set the timer for 35 to 40 minutes, stirring every 10 minutes, or until vegetables are cooked through and browned

**TIP:**  
Best served with  
roast chicken



## DELICIOUS DUMPLINGS

### INGREDIENTS:

250ml all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 tablespoon margarine  
125ml cup milk

### METHOD:

1. Set Gourmet Chef to 220 - 240°C
2. Stir together flour, baking powder and salt in medium size bowl. Cut in butter until crumbly. Stir in milk to make a soft dough
3. Drop by spoonfuls into boiling stew in the Heating Bowl. Cover and simmer for 15 minutes without lifting lid
4. Best enjoyed with oxtail stew

## STEAMED SEASONAL VEGETABLES

### INGREDIENTS:

Fresh cauliflower  
Fresh broccoli  
2 fresh carrots, diced  
2 red peppers, sliced  
Green beans trimmed  
1.5L chicken or vegetable stock  
10ml toasted sesame seeds  
5ml chopped fresh ginger

### METHOD:

1. Set the Gourmet Chef to 140°C
2. Pour the stock and ginger into the Gourmet Chef and allow to start steaming
3. Insert the high rack into the Gourmet Chef and place all vegetables onto the rack, or in an oven safe dish on top of the rack if chopped too finely
4. Put the lid on, set the timer for 5-10 minutes and allow to steam until tender
5. Arrange on plate and drizzle with sesame seeds and soy sauce, or garnish to taste

## TRIPLE COOKED CHIPS

### INGREDIENTS:

4 large potatoes, cut into chunky chips  
2L vegetable oil, for frying  
Sea salt, to serve

### METHOD:

1. Set the Gourmet Chef to 220 - 240°C and add cold water, salt and potato chunks to the Heating Bowl. Boil for 6-8 minutes or until tender
2. Drain well, place in a bowl and shake with the lid on to fluff up the edges. Take care not to break up the chips
3. Add the oil to the Heating Bowl and heat to 180°C
4. Place the chips into the Deep Fry Basket and lower carefully into the hot oil. Fry the chips for 5-8 mins until crisp but not brown. Dry thoroughly on kitchen paper and leave to cool
5. Allow the Gourmet Chef to return to 180°C, then cook the chips again for 5 minutes or so until golden brown



**TIP:**  
Best enjoyed with  
home made burgers

## BEER-BATTERED ONION RINGS

### INGREDIENTS:

750ml all-purpose flour  
2 eggs, separated  
250ml beer  
4 tablespoons butter, melted  
salt to taste  
3 large onions, sliced into rings  
2 quarts oil for frying

### METHOD:

1. Sift flour into a large bowl. In another large bowl, whisk egg yolks. Mix in beer, butter and salt. Set aside 250ml of flour for dipping the onion rings. Slowly stir the egg yolk mixture into the remaining flour and mix well. Allow the mixture to stand 30 to 60 minutes
2. In a small bowl, stiffly beat the egg whites. Gently combine the egg whites with the batter
3. Coat each onion ring with flour and dip into batter
4. Add the oil to the Heating Bowl and heat to 180°C
5. Place the onion rings into the Deep Fry Basket and lower carefully into the hot oil
6. Deep fry the battered rings, several at a time, until golden brown
7. Drain on paper towels and serve

# Sides



## SOUTH AFRICAN SLAP CHIPS

### INGREDIENTS:

4 whole potatoes  
750ml White Vinegar  
Oil, for frying  
2 pinches Salt

### METHOD:

1. Peel the potatoes and cut them into chips
2. Pour the vinegar into a bowl if. Drop the chips into the vinegar and allow to sit for about 10 minutes
3. Next, drain the chips of the vinegar (don't rinse them). Lay them out on paper towels and pat dry
4. Add the oil to the Heating Bowl and heat to 180°C
5. Carefully lower small batches of the cut chips into the oil and fry for about 5 minutes until the chips are tender but NOT brown. Remove from the oil and lay on paper towel to allow the oil to drain
6. Once all the potatoes have gone through one step of frying, reheat the oil to 180°C and repeat the frying process until the chips crisp up and turn golden brown. Remove from the oil and lay on paper towels to allow the oil to drain
7. Allow to rest for about 1 minute before salting the chips. Season to taste. Serve with steak, chicken or fish



## BUTTERNUT SOUP

### INGREDIENTS:

- 1 1/2kg butternut squash
- 2 large brown onions, finely chopped
- 3 small garlic cloves, finely chopped or 1 elephant garlic clove
- 500ml chicken stock
- 1 teaspoon lemon juice
- 250ml water
- 3 small strong green chillies or 1 large jalapeno, no pips, finely chopped
- 1 tablespoon melted butter
- 250ml fresh pouring cream

### METHOD:

1. Peel and pip the butternuts and cut into about 5cm square chunks
2. Set the Gourmet Chef to 220 - 240°C
3. Add the melted butter, onions, garlic and chillies into the Gourmet Chef Heating Bowl and cook until the onions are soft and transparent
4. Next, add the lemon juice and chicken stock and stir until well mixed
5. Add the water and the cubes of butternut, and simmer until the soup is thick and all the ingredients are well blended together, about 1 hour
6. Remove the soup from the Gourmet Chef and liquidise with a food processor (we recommend the Bennett Read Kitchen Boss)
7. Swirl a tablespoon or two of fresh cream into the centre of each bowl of soup just before serving and garnish to taste



# Starters

## BBQ CHICKEN WINGS

### INGREDIENTS:

- 18 chicken wings
- 1 teaspoon kosher salt
- 1 teaspoon garlic powder
- 1/2 teaspoon sugar
- 1/2 teaspoon paprika
- 1/2 teaspoon black pepper
- 1/4 teaspoon cayenne
- cooking spray

### METHOD:

1. Wash & dry, then season the wings with the salt, garlic, pepper, cayenne, sugar, and paprika
2. Set the Gourmet Chef to 220 - 240°C
3. Place the wings in the Gourmet Chef Heating Bowl and cook for 35 - 40 minutes, depending on the size of the wings, turning once. Remove from the Gourmet Chef when cooked through
4. To make the sauce; slowly simmer the sauce ingredients over low heat
5. Dip the wings in the sauce and set the temperature to 190°C. Cook for another 5 minutes, or until the sauce is bubbling

### SAUCE:

- 250ml barbecue sauce • 125ml honey • 2 tablespoons ketchup • 2 tablespoons hot sauce
- 4 tablespoons butter • 1/2teaspoon garlic powder



**TIP:**  
Serve with chips  
& onion rings

## CRISPY CRUMBED MUSHROOMS

### INGREDIENTS:

2 ½ cups breadcrumbs  
3 tablespoons chopped parsley  
1 dash salt & milled pepper  
6 cups button mushrooms  
4 tablespoons self-raising flour, for dusting  
3 large eggs, beaten  
Oil for deep frying

### METHOD:

1. Combine breadcrumbs & parsley together in a bowl and season with salt & pepper
2. Dip each mushroom into water, then dust with flour. Then dip into egg & coat with breadcrumb mixture
3. Place on a baking tray and chill in the fridge for 5 minutes
4. Add the oil to the Heating Bowl and heat to 180°C
5. Place the battered mushrooms into the Deep Fry Basket and lower carefully into the hot oil
6. Deep-fry the mushrooms in batches for 3 minutes or until cooked through and golden brown
7. Remove from oil and drain off excess oil on absorbent paper
8. Serve with tartare sauce



# Starters

## FRIED HALLOUMI WITH SWEET CHILLI SAUCE

### INGREDIENTS:

16 pieces of halloumi cheese  
Sweet chilli sauce  
Vegetable oil

### METHOD:

1. Add the oil to the Heating Bowl and heat to 180°C
2. Place the halloumi pieces in the Deep Fry Basket and carefully submerge it in the hot oil
3. Deep fry the halloumi pieces for 5 - 10 minutes, turning a few times
4. Remove the halloumi and place them on a paper towel to drain off excess oil
5. Serve with sweet chilli sauce & herb salad



## CHILLI BITES

### INGREDIENTS:

1 ½ cups Chickpea flour  
 ½ cup self raising flour  
 1 tsp baking powder  
 1 tsp coriander powder  
 1 tsp cumin powder  
 ¼ tsp turmeric  
 1 tsp salt  
 1-2 tsp red chilli flakes  
 (depending how hot you like it)  
 1 large potato, coarsely grated  
 1 large onion, coarsely grated  
 2 handfuls finely shredded spinach leaves  
 Oil for frying

### METHOD:

1. Sift all the dry ingredients into a large mixing bowl. Then add in the remaining ingredients to the bowl
2. Mix in enough water to make a thick batter
3. Add the oil to the Heating Bowl and heat to 180°C
4. Lower the Deep-fry Basket carefully into the hot oil
5. Drop heaped teaspoonfuls of the chilli bite mix into the oil 1 at a time
6. Turn over when they are golden brown
7. Once the other side is golden brown, remove and drain on absorbent paper

# Starters



## VEGGIE STIR FRY

### INGREDIENTS:

6 cups finely chopped mixed vegetables (carrots, red cabbage, baby marrows, onions, mushrooms, pineapple)  
20ml sesame oil  
10ml crushed garlic  
10ml fresh chopped ginger  
100ml light soy sauce  
50ml sweet chilli sauce

### METHOD:

1. Set the Gourmet Chef to 160 - 180°C
2. Add mixed vegetables and all other ingredients to the heating Bowl and sauté for 5 minutes
3. Add sesame oil and sweet chilli sauce



# Mains

## SEARED TUNA

### INGREDIENTS:

4 fresh tuna steaks  
15ml sesame oil  
10ml sesame seeds  
250ml light soy sauce  
50ml dry sherry  
10ml fresh ginger  
10ml chopped coriander  
Salt

### METHOD:

1. Set the Gourmet Chef to 220 - 240°C
2. Add sesame oil and a sprinkle of salt to the Heating Bowl
3. Seer the tuna steaks for 1 minute on each side; until brown but not cooked through
4. Remove the tuna steaks, roll them in sesame seeds and set aside
5. Add the remaining ingredients to the Gourmet Chef Heating Bowl and stir to make a light sauce
6. Cut the tuna steaks into slices
7. Serve with sauce



## ROAST CHICKEN WITH LEMON AND THYME

### INGREDIENTS:

1 whole chicken  
 12 baby potatoes peeled and halved  
 4 onions peeled and quartered  
 6 lemons quartered  
 Zest of 3 lemons  
 1 bulb of garlic halved  
 1 small bunch fresh thyme  
 500ml chicken stock  
 Chicken spice mix: 10ml ground cumin, 10ml ground coriander, 10ml paprika, 2ml ground cloves, 2ml cayenne pepper  
 Salt & pepper to taste  
 Olive oil

### METHOD:

1. Set Gourmet Chef to 180°C
2. Place the Low Rack into the Gourmet Chef Heating Bowl
3. Rub the chicken with spice mix and brown on all sides; then remove chicken from the Gourmet Chef
4. Add olive oil and onions and sauté them. Then place the chicken back into the Gourmet Chef
5. Add the stock, lemon, garlic & thyme
6. Set the timer for 1 hour
7. Then add the baby potatoes, season with salt and pepper and roast for another 30 minutes or until the chicken is cooked through and the potatoes are tender
8. Place the chicken on a serving plate with baby potatoes. Garnish with lemon wedges & fresh thyme

Mains



## LAMB CUTLETS ON SLOW ROASTED BABY POTATOES WITH CRANBERRY SAUCE

### INGREDIENTS:

8 lamb cutlets, 2 bones each  
 12 baby potatoes halved  
 500ml red wine  
 500ml beef stock  
 1 tin whole cranberry sauce  
 100ml Moroccan spice (20ml cumin, 50ml ground coriander, 10ml cinnamon, 5ml ground cloves, 5ml ground ginger, 5ml cardamom, 5ml nutmeg)  
 6 carrots cut into batons  
 2 onions – quartered  
 50ml fresh ground garlic  
 Fresh rosemary  
 Olive oil  
 1 tsp cornstarch

### METHOD:

1. Combine all spices for the Moroccan spice and rub onto lamb cutlets. Set aside. Set the Gourmet Chef to 180 - 200°C and add olive oil to the cooking pot
2. Once the oil has heated up, place lamb cutlets into the Heating Bowl & brown on all sides until golden brown
3. Add the garlic, red wine, beef stock and rosemary to the cooking pot and put the lid on
4. Set the timer for 30 minutes
5. After 30 minutes, add the potatoes, onions and carrots and cook for another 25 minutes or until the potatoes are soft
6. Remove the cutlets and vegetables and simmer for 5 minutes. Add the cranberry sauce and simmer for another 5 minutes
7. Add 5ml oil and thicken with cornstarch
8. Arrange cutlets, potatoes and vegetables on the plate. Add sauce and garnish

**TIP:**  
 Combine cornstarch with a small amount of water before adding to sauce to thicken



## BUTTER CHICKEN

### INGREDIENTS: Chicken Marinade:

500g boneless chicken breast, cut into 1 ½ inch cubes

2 tablespoons tandoori masala

1 teaspoon ginger paste

1 teaspoon garlic paste

125ml yogurt

1 tablespoon oil

### Butter Chicken Sauce:

2 tablespoons ghee (clarified butter)

1 large onion, thinly sliced

1 ½ teaspoon ginger paste

1 ½ teaspoon garlic paste

1 can crushed tomatoes

1 teaspoon chili powder

1 ½ tablespoon coriander powder

1 ½ teaspoon cumin powder

½ cup heavy whipping cream

½ teaspoon garam masala

¼ teaspoon dried fenugreek leaves

### METHOD: Chicken marinade

1. In a medium bowl, combine the tandoori masala, ginger, garlic, and yogurt and whisk until smooth
2. Add the chicken
3. Marinate for a minimum of 20 minutes (for best results, marinate for 12-24 hours, covered in the refrigerator)

### METHOD: Butter Chicken Sauce

1. Set the Gourmet Chef to 180°C and heat the ghee
2. Add the onions and sauté until they turn translucent but don't allow the onions to brown
3. Next, add ginger and garlic paste and let cook for 30 seconds
4. Add the can of crushed tomatoes, chili powder, coriander powder, and cumin powder and continue to cook for 5 minutes. If the mixture starts bubbling rapidly, add about ¼ cup of water and continue to cook
5. Remove from heat, add the mixture to a blender and blend until smooth
6. At this point you can cool and refrigerate the sauce for 24-48 hours (or freeze it for up to 3 months)

### METHOD: Butter Chicken

1. Heat the remaining tablespoon of oil at 180°C
2. Add the marinated chicken and cook for about 5-6 minutes, stirring as required to brown all sides
3. Add the butter chicken sauce to the pot and heat through
4. When the sauce begins to bubble, add the cream and garam masala
5. When the sauce begins to simmer, add the crushed fenugreek leaves
6. Serve over basmati rice or with naan

Mains



## OXTAIL STEW

### INGREDIENTS:

2 tablespoons olive oil  
 Salt and black pepper to taste  
 4 – 5 lb Rumba Meat Oxtail (about 3 packages)  
 2 medium leeks  
 1 onion, chopped  
 6 garlic cloves, chopped  
 250ml red wine  
 1 can (400 gr) plum tomatoes  
 5 tablespoons tomato paste  
 3 cups beef or chicken stock  
 1 tablespoon Worcestershire sauce  
 2 sprigs of fresh thyme  
 2 sprigs of fresh rosemary  
 2 bay leaves  
 2 sticks of celery, sliced  
 4 medium carrots, sliced  
 3 medium potatoes, peeled and chopped  
 ¼ cup all-purpose flour  
 1 cup frozen peas

### METHOD:

1. Set the Gourmet Chef to 180°C and heat the oil in the Heating Bowl
2. Season the oxtail with salt and pepper and add to the Gourmet Chef Heating Bowl to sear on both sides
3. Next, set the Gourmet Chef to 110°C (slow cook)
4. Add leeks, onion, garlic, red wine, plum tomatoes, tomato paste, beef stock, Worcestershire sauce, thyme, rosemary and bay leaves
5. Put the lid on and cook at 110°C for 4 hours or until the meat falls away from the bone
6. Remove from the Gourmet Chef and strip the meat from the bones, discarding the bones and excess fat. Reserve meat
7. Pass the stew broth through a fat separator
8. Then return the broth and meat to the Gourmet Chef
9. Add celery, carrots, and potatoes. Cover and cook on high for 2½ hours, or until vegetables are fork tender
10. In a small bowl, whisk together flour and half a cup of stew broth
11. Slowly add the flour mixture to the Gourmet Chef, while stirring. Then add the frozen peas
12. Cover with the lid and cook for an additional 30 minutes on 180°C, or until thickened
13. Serve hot

**TIP:**  
 Best enjoyed with dumplings

Mains



## PORK BELLY

### INGREDIENTS:

2kg piece boneless pork belly (skin on)  
 2 garlic cloves  
 Pinch of ground cloves  
 ½ teaspoon caraway seeds  
 ½ teaspoon dried chilli flakes  
 2 tablespoons thyme leaves  
 2 tablespoons olive oil  
 1 tablespoon lemon juice  
 2 onions, sliced

### METHOD:

1. To begin, score the pork belly skin and fat in a criss-cross pattern. Do not cut into the meat
2. Place garlic, ground cloves, caraway seeds, chilli, thyme and some sea salt in a mortar and pestle and crush to a paste
3. Stir in the olive oil and lemon juice and rub over the pork
4. Stand at room temperature for 30 minutes
5. Set the Gourmet Chef to 220°C and place the Low Rack into the Heating Bowl
6. Arrange the onion slices on the Low Rack and sit the pork on top
7. Roast for 30 minutes with the lid on, then reduce the Gourmet Chef temperature to 170°C and roast for a further 3 hours or until the pork is tender and cooked through, and the skin is crisp
8. Rest the pork belly, uncovered, for 20 minutes
9. Optional sides: baked potato, roast vegetables and salad

Mains



## CHEESE FONDUE

### INGREDIENTS:

1 Garlic Clove, grated  
 250ml dry White Wine  
 200 grams Emmentaler cheese (at room temperature)  
 200 grams Gruyère cheese (at room temperature)  
 50 grams Smoked Cheddar (at room temperature)  
 2 tablespoons Cornstarch  
 1 tablespoon fresh Lemon Juice  
 Toasted bread cubed and/or lightly blanched vegetables, for dipping

### METHOD:

1. Set the Gourmet Chef to 100 - 120°C
2. Shred or grate all the cheese finely and toss well with cornstarch
3. Add wine and garlic to the Gourmet Chef Heating Bowl, bring to bubbling simmer and start adding cheese by the handful
4. Keep whisking as you go to incorporate the cheese until the mixture is smooth and the cheese has melted
5. Add the lime juice
6. Season with salt and pepper if necessary
7. Reduce heat to simmer
8. Serve with dippers such as bread bites, breadsticks etc directly from your Gourmet Chef Heating Bowl (be careful not to scratch the non-stick surface)



# Dessert

## CHOCOLATE FONDUE

### INGREDIENTS:

1 can Sweetened Condensed Milk  
 1 ½ cups Chocolate Chips (semi-sweet or milk chocolate)  
 Strawberries, bananas, pineapple, brownies, marshmallows, cookies or any other dipping item of your choice

### METHOD:

1. Set the Gourmet Chef to 100 - 120°C
2. Combine ingredients in the cooking pot
3. Stir and cook over medium-low heat until chocolate is melted and mixture is smooth
4. Transfer chocolate to Fondue Pot or serving bowl
5. Delicious with strawberries, bananas, pineapple, brownies, marshmallows, cookies or any other dipping item of your choice
6. Serve with fondue forks or skewers (not included) directly from your Gourmet Chef Heating Bowl (be careful not to scratch the non-stick surface)



## CINNAMON DOUGHNUT POPS

### INGREDIENTS:

1 extra large egg, beaten  
125ml milk  
1 teaspoon vanilla essence  
60ml castor sugar  
250ml self-raising flour  
2.5ml baking powder  
Vegetable oil for deep frying

### CINNAMON SUGAR:

250ml castor sugar  
2 teaspoons ground cinnamon

### METHOD:

1. Mix castor sugar and cinnamon in a bowl
2. Whisk egg, milk and vanilla essence
3. Sift all dry ingredients and slowly add in egg mixture
4. Set the Gourmet Chef to 180°C and add the oil to the Heating Bowl
5. Once the oil has heated up, drop spoonfuls of batter into the oil and allow to deep fry until puffed and golden
6. Remove the doughnuts and allow excess oil to drain onto a paper towel
7. Toss doughnuts in cinnamon sugar
8. Serve while hot



# Dessert

## BREAD PUDDING

### INGREDIENTS:

500ml granulated sugar  
5 large beaten eggs  
500ml milk  
2 teaspoons pure vanilla essence  
3 cups cubed bread, allow to stale overnight  
125ml packed light brown sugar  
1/4 cup butter, softened  
1 cup chopped pecans

### SAUCE:

250ml granulated sugar  
125ml butter, melted  
1 egg, beaten  
2 teaspoons pure vanilla essence

### METHOD:

1. Mix together granulated sugar, eggs, and milk in a bowl; add vanilla. Pour over cubed bread and let sit for 10 minutes
2. In another bowl, mix and crumble together brown sugar, butter, and pecans
3. Set the Gourmet Chef to 180°C
4. Pour bread mixture into the Gourmet Chef
5. Sprinkle brown sugar mixture over the top and bake for 35 to 45 minutes, or until set
6. Remove from the Gourmet Chef
7. For the sauce: Mix together the granulated sugar, butter, egg, and vanilla in the Gourmet Chef over medium heat
8. Stir together until the sugar is melted
9. Pour over bread pudding. Serve warm or cold





## **8-IN-1 GOURMET CHEF**

THE ALL-PURPOSE COOKING SOLUTION

