
BOWL CAPACITY

Recommended work bowl capacity

FOODS	CUSTOM 11
Chopped and Puréed Fruits and Vegetables	2 cups
Chopped or Puréed Meat, Poultry, Fish or Seafood	1¾ pounds
White Bread Dough	2 pounds (4 cups flour, yielding two 1-pound loaves)
Nuts for Nut Butters	2 cups
Cream for Whipping	2 cups
Sliced or Shredded Fruits, Cheeses or Vegetables	11 cups
Cake Batter	3 pounds (four 8-inch layers)
Cookie Dough	2¾ pounds (65 cookies)
Thin Liquid	2¾ cups
Thick Liquid	5 cups

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Guacamole

*Serve with tortillas or crisp vegetables.
For a less pungent taste, use flat-leaf
parsley instead of cilantro.*

Yield: 2¼ cups

- 1 large garlic clove, peeled**
- 1 jalapeño, halved and seeded**
- ½ cup tightly packed cilantro leaves**
- 1 medium scallion, white part and 2 inches of green, cut into 1-inch pieces**
- 3 ripe medium avocados, peeled, halved and pitted**
- 3 tablespoons fresh lemon juice**
- Pinch cumin**
- ¼ teaspoon kosher salt**
- ¼ teaspoon chili powder**
- 1 medium tomato, quartered, seeds removed**

Use metal blade to chop garlic, jalapeño pepper, cilantro, and scallion until minced, about 15 seconds; scrape work bowl. Add avocados and all remaining ingredients, except tomato. Process until smooth, about 1 minute, scraping bowl as necessary. Add tomato and pulse about 6 to 8 times, until finely chopped. Adjust salt if necessary.

Blue Cheese and Pecan Spread

You can substitute cottage cheese for all or part of the cream cheese, and you can substitute walnuts for pecans.

Yield: 1½ cups

- ⅓ cup shelled pecans**
- 8 ounces cream cheese, cut in 1-inch pieces**
- 3 tablespoons blue cheese**

Process nuts with metal blade until finely chopped, about 10 seconds. Add cream cheese and blue cheese. Process until well mixed and smooth, about 10 seconds. (If substituting cottage cheese, process until smooth, about 90 seconds.)

Cheese Coins

These tender and flavorful appetizers are easy to make, convenient to serve, and they can be refrigerated or frozen.

Yield: 100 cheese coins

- 8 ounces Cheddar, cut into 1-inch pieces**
- 4 ounces unsalted butter, at room temperature, cut into 1-inch pieces**
- ¼ teaspoon kosher salt**
- ¼ teaspoon hot sauce**
- 1 cup unbleached, all-purpose flour**
- Nonstick cooking spray**

Use metal blade to chop cheese until it resembles coarse meal, about 30 seconds. Add butter, salt and hot sauce. Process until smooth, about 60 seconds; scrape bowl. Add flour and process until just mixed in. Chill dough until firm, about 1 hour.

Divide dough into 3 equal parts and roll each into a cylinder about 1½ inches in diameter. Chill until firm, about 2 hours.

Preheat oven to 400°F and coat baking sheets with vegetable oil cooking spray. Cut dough into ⅛-inch slices and place 1½ inches apart on baking sheets. Bake until lightly colored, about 10 minutes; do not brown. Transfer to wire rack to cool.

Unbaked, plastic-wrapped cylinders keep for about a week in the refrigerator. Cooked cheese coins can be frozen and reheated for 6 to 8 minutes in a 300°F oven.

Chunky Gazpacho

This refreshing, cold soup can be ready in less than 10 minutes. You may serve it at once, but it improves with chilling.

Yield: 4½ cups

- 1 small garlic clove, peeled**
- ½ small jalapeño, halved and seeded**
- 4 scallions, trimmed and cut into 1-inch pieces**
- 1 celery stalk, cut into 1-inch pieces**
- ½ medium bell pepper, cut into 3 pieces**

- 2 tomatoes, seeded**
- 2 cups tomato or vegetable juice**
- 1 medium cucumber, peeled, halved lengthwise and seeded**
- 2 tablespoons fresh lemon juice**
- 1 teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**

Use metal blade to process garlic and jalapeño pepper until finely chopped. Add scallions, celery and bell pepper. Pulse/chop to medium chop. Put in large mixing bowl. Pulse/chop one tomato until coarsely chopped. Add to mixing bowl. Purée remaining tomato until smooth, about 1 minute. With machine running, pour in ½ cup of tomato juice and process until smooth. Add to mixing bowl with remaining tomato juice and stir.

Insert thin slicing disc, stand cucumber pieces upright in feed tube and slice, using light pressure. Add to mixing bowl with remaining ingredients and stir to combine. Cover and chill before serving.

Leek and Potato Soup/ Vichyssoise

Louis Diat, longtime chef at the New York Ritz Hotel, transformed the everyday Leek and Potato Soup into a cold soup suitable for parties.

Yield: 4 cups Leek and Potato Soup or 6 cups Vichyssoise

- 2 medium leeks, white part only, thoroughly cleaned**
- 1 small onion, halved**
- 1 tablespoon unsalted butter**
- 2 medium, all-purpose potatoes, peeled**
- 1½ cups chicken stock**
- 1 cup water**
- Salt and freshly ground black pepper, to taste**
- 1 cup milk**
- ¼ cup heavy cream**
- Chopped chives for garnish**

Cut leeks to fit feed tube. Use standard slicing disc to slice leeks and onion. Melt butter in large saucepan over medium heat. Add leeks and onion; sauté, stirring often, until soft but not brown, about

10 minutes.

Cut potatoes in half crosswise, and use standard slicing disc to slice them. Add potatoes, stock and water to saucepan. Bring to boil over medium-high heat. Reduce heat to low, cover and simmer gently, stirring occasionally until vegetables are very tender, about 25 minutes. Adjust seasoning and serve hot as Leek and Potato Soup, or proceed as follows for cold Vichyssoise.

Strain liquid into large saucepan and set aside. Use metal blade to purée vegetables, stopping once to scrape bowl. Whisk puréed vegetables into reserved liquid, add milk and bring to a boil over moderate heat, stirring constantly. Remove from the heat and stir in cream. Season to taste with salt and pepper. Refrigerate until thoroughly chilled. Taste again for seasoning and sprinkle with chopped chives.

Lentil Soup

This hearty winter soup is a meal on its own, accompanied by crusty bread and a salad.

Yield: 6 cups

- 8 ounces lentils**
- 1 garlic clove, peeled**
- ½ small onion, halved**
- ½ medium celery stalk, cut into 1-inch pieces**
- ½ medium carrot, peeled, cut into 1-inch pieces**
- 2 medium tomatoes, quartered**
- 2½ cups beef broth**
- 2½ cups water**
- 2 teaspoons white wine vinegar**
- ½ teaspoon paprika**
- ½ teaspoon kosher salt***
- ⅛ teaspoon freshly ground black pepper**
- Pinch dried thyme**
- ½ pound Polish kielbasa or other smoked sausage**

Wash lentils under cold, running water, drain and put them in a large saucepan.

Use metal blade, pulse/chop garlic, onion, celery and carrot until finely chopped. Put in pot with lentils. Add tomatoes to work bowl, and chop into fine pieces. Add to pot with all remaining ingredi-

ents, except sausage. Cover and cook over medium heat for about 1 hour.

Freeze sausage until hard to the touch, but easily pierced with tip of a sharp knife, about 30 minutes.

Drain and reserve soup liquid. Purée solids with metal blade. Return purée to broth and stir to combine. Use standard slicing disc to slice sausage. Add sausage to soup and reheat gently over medium-low heat until sausage is heated through, stirring occasionally, about 20 minutes.

*Optional; omit salt if using salty sausage.

Split Pea Soup

A perfect family lunch or supper.

Yield: 6 cups

¾ pound split green peas
1 garlic clove, peeled
¾ large onion, quartered
1 pound smoked ham hocks
5¼ cups water
2 medium carrots, peeled
1 large celery stalk
1 medium potato, peeled
Kosher salt
Freshly ground black pepper

Rinse peas and place in a large saucepot. Use metal blade to chop garlic fine, about 10 seconds. Add onion and pulse until coarsely chopped, about 6 to 8 pulses. Transfer to saucepot with peas. Add ham hocks and water. Bring to a boil over medium-high heat. Reduce heat, cover and simmer for 1 hour, stirring occasionally. Uncover and simmer until hocks are tender, about 30 to 40 minutes. Stir occasionally and add more water if necessary. Remove hocks and let them cool while preparing vegetables.

Cut carrots into feed-tube lengths, then halve lengthwise. Cut celery into feed-tube lengths, then halve lengthwise. Cut potato in half crosswise, then quarter halves lengthwise. Insert standard slicing disc. Stand vegetables upright in feed tube and slice with medium to firm pressure. Reserve. Purée soup with metal blade until smooth, about

15 seconds. Return to saucepot. Remove meat from hocks and pulse until coarsely chopped, 4 to 6 pulses. Add to pot with vegetables. Cover and simmer over medium-low heat until tender, stirring occasionally to prevent sticking. This will take about 20 minutes. Season to taste.

MEATS AND FISH

Meatloaf

For a spicier meatloaf, add a few drops of hot sauce and a teaspoon of Worcestershire sauce.

Yield: 1½ pounds of meatloaf

1 small onion, quartered
⅓ cup loosely packed parsley leaves
1½ slices day-old bread, broken into pieces
1½ pounds boneless chuck, cut into 1-inch pieces*
3 tablespoons milk*
1 teaspoon kosher salt
⅓ teaspoon dried thyme
1 large egg

Preheat oven to 375°F. Put all ingredients except egg in work bowl and pulse/chop 4 to 6 times. Then process continuously until chopped fine. Add egg and pulse 4 or 5 times or until desired consistency is reached, watching carefully to avoid over-processing. Pack mixture into loaf pan and bake at 375°F until cooked through, about 40 to 50 minutes.

*You can vary these ingredients by using a mixture of beef, veal and pork, or by replacing the milk with tomato juice.

Meatball Variation: Instead of making a meatloaf, shape mixture into balls of 2 tablespoons each, arrange them in a single layer in baking dish and bake at 375°F for about 25 minutes.

Chili

Kids love chili and it's a versatile dish. Serve it on hot dogs, fill tacos or eat it plain. It freezes well for about 6 months.

Yield: 4½ cups

- 3** garlic cloves, peeled
- 1** medium onion, quartered
- 1** pound boneless beef chuck, chilled, fat trimmed, cut into 1-inch cubes
- 1½** teaspoons whole cumin seeds
- 2** tablespoons vegetable oil
- 2** tablespoons chili powder
- 2** tablespoons paprika
- 1** teaspoon kosher salt
- ½** teaspoon crushed red pepper
- 1** can (8 ounces) whole tomatoes
- 1** cup water
- 2** cups red kidney beans

Process garlic and onion with metal blade until finely chopped, about 15 seconds. Reserve. Process beef cubes until coarsely chopped, about 10 to 12 pulses.

Brown cumin seeds in medium saucepot over medium heat. Shake pan constantly and cook until cumin begins to smoke, about 1 minute. Reserve.

Heat vegetable oil in same saucepot over medium heat. Add garlic and onion; cook for 2 minutes. Add beef and cook, stirring often, until no pink color remains, about 5 minutes.

Reduce heat to low. Stir in cumin, chili powder, paprika, salt and crushed red pepper; cook uncovered for 5 minutes, stirring occasionally.

Use metal blade to coarsely chop tomatoes. Add to saucepot with water and bring to boil, covered, over medium-high heat. Reduce heat to low and simmer, partially covered, for 45 minutes, stirring occasionally. Stir in the beans and cook until heated through.

Garnish with shredded Cheddar or Monterey Jack cheese if desired.

Chicken and Vegetable Stir-Fry

Stir-frying and the food processor are a most effective combination for putting a meal on the table in no time.

Yield: 8 servings

- 3** pounds boneless/skinless chicken breasts
- 2** red peppers, cored, seeded and cut vertically into 3 strips
- 8** scallions, cut to fit feed tube horizontally
- 3** zucchini, cut to fit feed tube horizontally
- 1** yellow squash, cut to fit feed tube horizontally
- ½** cup water
- 3** tablespoons dry sherry
- 3** tablespoons soy sauce
- 1** tablespoon sesame oil
- ¼** teaspoon freshly ground black pepper
- 1** tablespoon cornstarch
- 1** garlic clove, peeled
- 1** 1-inch piece fresh ginger
- ¼** cup vegetable oil

Split chicken breasts lengthwise. Tuck ends under to form compact shapes of uniform thickness. Wrap individually in plastic wrap and freeze on baking sheet until firm to the touch, but easily pierced with the tip of a sharp knife.

Insert standard slicing disc. Stand peppers on long ends and slice, using light pressure. Lay scallion pieces in feed tube horizontally and slice into slivers, using light pressure.

Insert shredding disc. Shred zucchini and squash, using light pressure. Remove and reserve vegetables.

Use metal blade to mix water, sherry, soy sauce, sesame oil, black pepper and cornstarch until smooth, about 15 seconds. Reserve.

Use metal blade to finely chop garlic and ginger. Do not empty work bowl. Insert standard slicing disc. Unwrap chicken pieces and cut to fit feed tube vertically. Stand chicken pieces tightly in feed tube and slice, using firm pressure. Leave in work

bowl. Heat vegetable oil in skillet over medium heat. Add chicken mixture and cook, stirring vigorously, until chicken is opaque, about 3–5 minutes.

Add vegetable mixture and stir-fry until crisp-tender, about 2 minutes. Add soy sauce mixture, cook, stirring, until sauce thickens, about 1 minute. Serve over brown or white rice.

Crab Cakes

These delicate seafood cakes are perfect with drinks. If you're feeling festive, substitute cooked lobster meat for half of the crabmeat.

Yield: 54, ½-ounce crab cakes

- 4** slices white bread, lightly toasted
- 1** garlic clove, peeled
- 1** small onion, quartered
- 1** tablespoon unsalted butter
- 1** tablespoon parsley leaves
- 1** pound lump crabmeat, picked over to remove cartilage
- ¼** cup mayonnaise
- 1** large egg
- 1** tablespoon fresh lemon juice
- ¼** teaspoon kosher salt
- Tartar Sauce (see recipe on page 27)**

Preheat oven to 375°F. Break bread slices in quarters and process with metal blade to fine crumbs, about 40 seconds. Reserve ¼ of crumbs and put remainder in pie plate.

With machine running, drop garlic through feed tube and process until finely chopped, about 10 seconds. Add onion and chop fine, about 10 seconds. Melt butter in a medium skillet over medium heat. Add garlic/onion mixture and cook until golden brown, stirring, about 10 minutes.

Using metal blade, chop parsley fine, about 5 seconds. Add cooked onion mixture, crabmeat, mayonnaise, egg, lemon juice, salt and reserved bread crumbs; pulse until combined, about 8 times.

Form mixture into 1½-inch cakes. (About ½ ounce each.) Coat them with crumbs in pie plate and place on buttered baking sheet. (Recipe may be prepared ahead to this point and refrigerated up

to 4 hours.) Bake in preheated oven until golden brown, about 10 to 15 minutes. Serve with Tartar Sauce.

Mashed Potatoes

The shredding disc processes cooked potatoes to the right texture. Be careful not to over-process when you mix them with the other ingredients.

Yield: 4 servings

- ¼** cup hot milk
- 2** tablespoons butter, cut into 1-inch pieces
- ½** teaspoon kosher salt
- Freshly ground black pepper**
- Pinch of nutmeg (optional)**
- 3** large potatoes, peeled, boiled and drained

Put all ingredients except potatoes in work bowl and insert shredding disc. Place potatoes in large feed tube and process. Leave in work bowl. Remove shredding disc and carefully insert metal blade. Pulse 2 or 3 times, until liquid is absorbed. Potatoes will become gluey if you over-process.

Wonderfully light, fluffy mashed potatoes can also be made with the optional Whisk Attachment (DLC-855).

Potatoes au Gratin

You can use baking or boiling potatoes for this elegant dish.

Yield: 8 servings

- 3** ounces Gruyère cheese, cut into 1-inch cubes
- 2** garlic cloves, peeled
- 1** medium onion, quartered
- 2½** cups milk or half-and-half
- 1** teaspoon kosher salt
- Ground white pepper**
- 3** large potatoes (about 10 ounces each), peeled and cut flat at ends

Preheat oven to 400°F and butter an 2-quart baking dish. Process cheese with metal blade until it is finely grated. Reserve. With machine running, drop garlic and onion through feed tube and process until finely chopped. Put garlic/onion mixture in a medium saucepan with milk, salt and pepper.

Insert shredding disc and shred potatoes, one at a time, using firm pressure on pusher. Add shredded potatoes to saucepan and bring mixture to a boil over medium-high heat, stirring continuously to prevent scorching.

Spread potato mixture in prepared baking dish and sprinkle with reserved cheese. Bake for 25 minutes, or until potatoes are tender and cheese is golden. Let stand for 10 minutes before serving.

Shredded Carrots and Zucchini

Because shredded vegetables cook so quickly, all their natural flavor and crispness are preserved.

Yield: 4 servings

- 3 medium carrots, peeled**
- 2 medium zucchini**
- ¼ cup unsalted butter**
Kosher salt
Freshly ground black pepper, to taste
- ½ teaspoon chopped fresh tarragon (or ¼ teaspoon dried)**

Cut carrots and zucchini to fit feed tube horizontally. Process with shredding disc.

Melt butter in large skillet over medium-high heat. Add shredded vegetables, salt and pepper. Cover and cook until crisp, about 2 or 3 minutes. Season with tarragon.

SALADS

Sliced Tomatoes on Shredded Lettuce

You can prepare all the elements of this salad in the work bowl.

Yield: 6 servings

- ¼ cup loosely packed parsley leaves**
- 1 medium shallot, peeled**
- 1½ tablespoons red wine vinegar**
- 4½ tablespoons vegetable oil**
- ½ teaspoon Dijon mustard**
- ½ teaspoon granulated sugar**
- ½ teaspoon kosher salt**
Freshly ground black pepper
- 4 firm, ripe, medium tomatoes, cored and cut flat at ends**
- 1 medium head romaine lettuce, washed**

Use metal blade to finely chop parsley and shallot. Add vinegar, oil, mustard, sugar, salt and pepper through the feed tube while the machine is running. Leave in work bowl. Remove metal blade and insert standard slicing disc. Slice tomatoes, using light pressure.

Cut lettuce into sections to fit feed tube. Use slicing disc with medium pressure.

Transfer contents of work bowl to platter, arranging tomatoes over lettuce in an attractive pattern.

TIP: When preparing a meal, make the dishes with the least amount of wet ingredients first. In many cases, wiping the work bowl with a paper towel between recipes is sufficient.

Creamy Coleslaw

Coleslaw only takes minutes to prepare when you don't have to slice the cabbage by hand.

Yield: 5 cups

- 1/4 cup loosely packed parsley leaves**
- 1 1-oz. piece peeled onion**
- 1/3 cup mayonnaise**
- 1/2 tablespoon red wine vinegar**
- 1/4 teaspoon kosher salt**
- 1/4 teaspoon freshly ground black pepper**
- 1/2 large carrot**
- 1/2 medium head green cabbage**

Process parsley with metal blade until minced. Add onion and process until minced. Add all remaining ingredients, except carrot and cabbage; process 5 seconds to combine. Remove metal blade.

Cut carrot in half crosswise. Core cabbage and cut it into wedges. Insert shredding disc and shred carrot, using firm pressure. Insert thin slicing disc and slice cabbage, using firm pressure. Add contents of work bowl to mixing bowl and toss to combine. Adjust seasoning. Serve immediately or refrigerate for up to 24 hours. Before serving, drain excess liquid and adjust seasoning. Serve chilled.

Shredded Carrot Salad

The brilliant colors of carrots and peas make this fresh and simple salad a welcome addition to a party buffet table.

Yield: 8 servings

- 2 pounds young carrots**
- 3 large scallions, trimmed and cut into 1-inch pieces**
- 1/4 cup fresh lemon juice**
- 1/4 cup vegetable oil**
- 1 teaspoon kosher salt**
- 1 teaspoon granulated sugar**
- Pinch ground allspice**
- Pinch ground cinnamon**
- Freshly ground black pepper**
- 1/2 cup cooked peas, fresh or frozen (thawed)**

Cut carrots to fit feed tube horizontally. Parboil them in salted water until you can just pierce them with the tip of a sharp knife, about 3 to 5 minutes. Drain and rinse under cold water. When cool, blot dry with paper towels.

Process scallions with metal blade until they are finely chopped. Add lemon juice, oil, salt, sugar, allspice, cinnamon, and pepper; process for about 3 seconds. Leave the dressing in the work bowl.

Insert shredding disc. Pack carrots horizontally in feed tube and shred, using medium pressure. Transfer contents of work bowl to serving bowl. Add peas and toss gently to coat all ingredients with dressing. Serve cold or at room temperature. Adjust seasoning just before serving.

SAUCES

Pesto

A classic pasta sauce from Italy. One cup is enough for 1 pound of pasta. It's also good on boiled potatoes or in soups.

Yield: 1 1/3 cups

- 4 ounces imported Parmesan, room temperature, cut into 1-inch (2.5cm) pieces**
- 4 small garlic cloves, peeled**
- 2 2/3 cups tightly packed, fresh basil leaves**
- 1/3 cup pine nuts**
- 3/4 teaspoon kosher salt**
- 1/3 cup olive oil**

Use metal blade to chop cheese and garlic, about 30 seconds. Add remaining ingredients, except oil, and process until combined, about 8 pulses. With machine running, pour oil through feed tube. Process until combined, about 10 seconds. Scrape bowl and continue processing until smooth, about 20 seconds.

Pesto keeps for up to 5 days in the refrigerator and it also freezes well. Some people prefer to omit the cheese when freezing pesto and add it just before serving.

No-Cook Cranberry-Orange Relish

Only 1 cup of sugar sweetens 1 pound of cranberries. Most cooked relishes call for 2 cups of sugar.

Yield: 1¾ cups

- 2 cups fresh cranberries**
- ½ navel orange, unpeeled and quartered**
- ½ cup granulated sugar**

Use metal blade to coarsely chop fruit, about 8 to 10 pulses. Add sugar and process to combine, about 20 seconds. Store in refrigerator.

Salsa

Serve this sauce as a topping for tacos, or with grilled fish or chicken. It is best when fresh; it may become slightly bitter after standing a day.

Yield: 2⅔ cups

- 2 jalapeños, halved and seeded**
- ⅓ cup packed cilantro leaves***
- 1 tablespoon fresh lime juice**
- ⅛ teaspoon kosher salt**
- 5 medium tomatoes, cored and quartered**
- 1 medium onion**

Use metal blade to process peppers and cilantro until finely chopped, about 20 seconds. Scrape bowl. Add lime juice and salt; pulse twice to combine.

Add tomatoes and onion; pulse until coarsely chopped, about 10 to 12 times.

Transfer to serving dish. Stir and serve within 1 or 2 hours.

* Substitute flat-leaf parsley if cilantro is not available.

Raspberry Sauce

A fine finish for ice cream, sherbet or cake. You can substitute strawberries for the raspberries.

Yield: 1 cup

- 1 10-ounce package frozen raspberries, thawed**
- 1 tablespoon honey**

Use metal blade to purée raspberries and honey for 30 seconds. Transfer to fine sieve placed over a mixing bowl. Press solids through the sieve with back of spoon and discard seeds. Serve at room temperature or warm slightly to serve over ice cream.

Mayonnaise

Adding oil very slowly is essential for the mayonnaise emulsion – the hole in the pusher adds the oil at just the right speed for success. Flavored vinegar or fresh or dried herbs can be added for a flavored mayonnaise.

Yield: 1¼ cups mayonnaise

Recipe may be doubled

- 2 large egg yolks**
- 2 tablespoons white wine vinegar or fresh lemon juice**
- 2 tablespoons water**
- 1 teaspoon granulated sugar**
- 1 teaspoon dry mustard powder**
- ½ teaspoon kosher salt**
- ⅛ teaspoon ground white pepper**
- 1 cup flavorless vegetable oil**

Have a shallow pan of ice water ready. In a small skillet, use a whisk to stir together the egg yolks, vinegar or lemon juice, sugar, dry mustard, salt, and pepper until completely blended. Cook over very low heat, stirring constantly, until the mixture bubbles in 1 or 2 places – do not allow eggs to scramble. Remove from the heat and place in the ice water bath, stir to cool down.

Insert the metal blade. Place the egg mixture in the work bowl. Cover and insert the pusher. Turn the machine on and add half the oil to the pusher; the oil will run through the pusher very slowly into the work bowl to create the emulsion. When it has totally run through, add the remaining oil to the pusher. As the emulsion is made, the sound of the machine will become deeper. Transfer mayonnaise to a container, cover and chill until ready to use. Will keep for 2 to 3 days in the refrigerator.

Herb Mayonnaise: Add ¼ cup tightly packed fresh green herbs when you put the egg in the work bowl. Recommended herbs are parsley, dill and tarragon, with stems removed.

Tarter Sauce: Triple the amount of lemon juice. When mayonnaise is finished, add these ingredients: 3 small gherkins, ¼ small onion, 1 tablespoon capers, 1 tablespoon bottled horseradish and 3 drops hot sauce. Process until gherkins and onion are chopped fine, about 10 seconds.

Pastry Cream

Spread about one cup of this cream in a cooked, 9-inch tart shell and arrange sliced, fresh fruit on top.

Yield: 1½ cups

- 1¼ cups milk**
- 2 large egg yolks**
- ¼ cup granulated sugar**
- ½ teaspoon pure vanilla extract**
- 3 tablespoons unbleached, all-purpose flour**
- 2 tablespoons unsalted butter, softened**

Bring milk to a boil in small saucepan over medium heat. Insert metal blade and add egg yolks, sugar, vanilla and flour. Process until just combined. With the machine running, pour hot milk through feed tube in a steady stream. Return mixture to saucepan and whisk over medium heat until it boils. Reduce heat to low and simmer for 2 minutes, whisking constantly. Remove from heat and stir in butter. Cool to lukewarm before using.

Chocolate Sauce

You can make a delicious chocolate sauce in 1 minute! No more worries about melting chocolate on top of the stove.

Yield: about 1 cup

- 5 ounces semisweet chocolate, broken into ½-inch pieces**
- ¼ cup superfine sugar**
- ⅓ cup very hot water**

Use the metal blade to coarsely chop chocolate with sugar, about 6 pulses. Then process continuously until chopped to a fine powder, about 60 seconds. With machine running, slowly pour hot water through feed tube. Process until chocolate melts, about 45 seconds, stopping once to scrape bowl.

Mint Variation: Add 1 tablespoon of peppermint extract, crème de menthe or peppermint schnapps to water after it is heated.

PASTRY

Basic Pastry

This is the basic dough for pies, tarts and quiches.

Yield: three 9-inch pie shells

- 2⅔ cups unbleached, all-purpose flour**
- 2 sticks very cold, unsalted butter, cut into 1-inch pieces**
- 1 teaspoon kosher salt**
- ½ cup ice water**

Use metal blade to process flour, butter and salt until mixture is like coarse meal, about 8 seconds. Add ice water a tablespoon at a time and pulse until dough begins to clump together. Do not let it form a ball. Divide dough into three equal parts and put each in a plastic food storage bag. Work through bag to press dough together into a ball, then flatten into a disk. Refrigerate dough for at least 1 hour.

Roll each disk of dough on lightly floured surface into a circle about ⅙ inch thick. Press into place in pie pan. Use kitchen shears to trim dough, leaving 1-inch overlap beyond pan. Fold overlap under and pinch crust to form decorative edge. Prick bottom and sides with fork and refrigerate crust for 30 minutes, or until firm.

Preheat oven to 400°F, 15 minutes before baking.

Line pie shell with parchment paper and fill it with uncooked beans or rice. Bake for 12 minutes. Remove paper, beans or rice. Prick shell again and bake it 6 minutes longer, or until it is lightly browned. Let cool on wire rack.

Fruit Tart Variation:

Use a 9-inch tart pan instead of a pie pan. Bake shell according to above directions. When cooked shell is thoroughly cool, remove shell from pan, fill with about 1 cup of pastry cream (see recipe on page 27). Arrange sliced, fresh fruit (kiwi, peaches, raspberries, etc.) decoratively on top.

QUICK BREADS, YEAST BREAD AND PIZZA

Cornbread

This is a particularly moist and flavorful cornbread which is best served warm.

- 4 **tablespoons unsalted butter**
- 1 **cup yellow cornmeal**
- 1 **cup unbleached, all-purpose flour**
- 2 **tablespoons granulated sugar**
- 1/3 **teaspoon baking powder**
- 1/4 **teaspoon baking soda**
- 1/4 **teaspoon kosher salt**
- 1 1/3 **cups buttermilk**
- 2 **large eggs**
- 1/2 **cup fresh, frozen or canned corn kernels**

Preheat oven to 425°F. Melt butter in a 9 x 9-inch baking pan. Coat sides and bottom of pan with melted butter. Reserve.

Use metal blade to process dry ingredients until combined, about 10 seconds. Add melted butter, buttermilk and eggs; process until mixed, about 5 seconds. Scrape work bowl and gently stir in corn kernels.

Pour into prepared pan and bake until a toothpick inserted in center comes out clean, about 25 minutes.

Muffin Variation: For corn muffins, pour batter into greased, standard-size muffin tins. Fill them 3/4 full. Bake in preheated 425°F oven for about 25 minutes. Makes 8 muffins.

Coffee Cake

This makes an excellent breakfast or brunch cake. Also serve as a sweet addition to lunch or supper.

Dough

- 1 **package (2 1/4 teaspoons) active dry yeast**
- 2 **tablespoons granulated sugar, divided**
- 1/4 **cup warm water (105°F–110°F)**
- 1/3 **cup sour cream**
- 1/4 **cup cold milk**
- 1 **large egg**
- 1 **teaspoon pure vanilla extract**
- 3 **cups unbleached, all-purpose flour**
- 4 **tablespoons butter, cold and cut into 1-inch pieces**
- 1/2 **teaspoon kosher salt**
- 2 **tablespoons unsalted butter, melted and divided**

Filling

- 1/2 **cup packed light brown sugar**
- 1/2 **cup dates, cut into 1-inch pieces**
- 1/2 **cup pecan halves**
- 1 **teaspoon ground cinnamon**

In a 2-cup liquid measure dissolve yeast and 1 tablespoon sugar in warm water. Let stand until foamy. Stir together the sour cream, milk, egg and vanilla extract and add to the yeast mixture.

Using the metal blade, process flour, cold butter, salt and remaining sugar for 10 seconds. With machine running, add yeast mixture through feed tube in a steady stream as fast as flour absorbs it. After dough cleans inside of work bowl, continue processing 40 seconds more to knead it.

Shape dough into a ball and place it in a lightly floured plastic food storage bag. Squeeze out air and close top with wire twist. Let rise in a warm place until doubled in size, about 1 hour.

Roll dough on lightly floured surface into 20 x 12-inch rectangle. Brush with 1 tablespoon of melted butter. With remaining butter, brush inside of a 9 x 13-inch pan.

Use metal blade to combine brown sugar, dates, pecans and cinnamon until coarsely chopped, about 45 seconds. Spread filling over dough. Roll dough up, jelly-roll fashion, from long side.

Use sharp knife to cut rolled dough into ¾-inch slices. Place slices in buttered pan, cut side up, and let rise until doubled in size.

Preheat oven to 375°F, 15 minutes before baking. Bake coffee cake until golden and bubbly, about 20 to 25 minutes. Serve warm.

White Bread

We used unbleached, all-purpose flour and had great results.

Yield: two 1-pound loaves

- 1 package (2¼ teaspoons) active dry yeast**
- ½ cup warm water (105°F–110°F)**
- 2 teaspoons granulated sugar**
- 4 cups unbleached, all-purpose flour**
- 3 tablespoons unsalted butter, cut into 1-inch pieces**
- 1½ teaspoons kosher salt**
- 1 cup ice water**
- Vegetable oil for pans**

Stir yeast and sugar into warm water in 2-cup measure and let stand until foamy, 5 to 10 minutes. Use metal blade to process flour, butter and salt for 20 seconds. Add ice water to yeast mixture.

With machine running, pour liquid through feed tube in a steady stream, only as fast as flour absorbs it. Continue processing until dough cleans inside of work bowl and forms a ball. Then let machine run for 60 seconds to knead dough.

Shape dough into a ball and place in a lightly floured plastic storage bag. Squeeze out air and close end with wire twist, allowing space for dough to rise. Let rise in a warm place until dough has doubled in size, about 1 to 1½ hours.

Punch dough down and shape into 2 loaves. Place each in an oiled 6-cup loaf pan. Cover with oiled plastic wrap and let rise in a warm place until dough just rises above top of pan, about 45 minutes. Preheat oven to 375°F, 15 minutes before baking. Bake until top is browned, about 35–40 minutes. Remove from pan and cool on wire rack.

Whole Wheat Variation: Replace half of all-purpose flour with an equal amount of whole wheat flour.

Basic Pizza Dough

With this dough, you can make large pizza crusts to serve several, or small ones to serve a few.

Yield: one 14-inch pizza crust or two 9-inch pizza crusts

- 1 package (2¼ teaspoons) active dry yeast**
- 1 teaspoon granulated sugar**
- ¾ cup warm water (105°F–110°F)**
- 1⅔ cups unbleached, all-purpose flour**
- ¾ teaspoon kosher salt**
- 2 teaspoons olive oil**
- Vegetable oil for pan**
- 1½ tablespoons cornmeal for pan**

Stir yeast and sugar into warm water and let stand until foamy, about 5 to 10 minutes. Insert metal blade, put flour and salt in work bowl and turn on machine. Pour yeast mixture through feed tube and process about 45 seconds, until dough pulls away from sides of bowl. Add olive oil through feed tube and process 60 seconds longer.

If dough sticks to sides of bowl, add more flour, 1 tablespoon at a time, processing 10 seconds after each addition, until dough leaves sides of bowl, but remains soft.

Roll dough on floured surface into a circle, rotating and turning dough often and using enough flour so it doesn't stick. If dough resists rolling, let it rest for a few minutes and try again. Roll dough into a 15-inch circle for a flat 14-inch pizza pan, or into a 10-inch circle for a flat 9-inch pizza pan.

Oil pan(s) lightly and sprinkle with cornmeal. Fold rolled dough in half loosely, then in half again. Position point at center of pan and gently unfold. Press into place from center outward, turn under the 1-inch overhang and shape it into a rim. Crust(s) is now ready to bake and fill.

Pizza in a Hurry

It takes no longer to make this pizza than to wait for one you order to take out.

Yield: One 14-inch pizza

- 1 14-inch pizza crust (previous recipe)**
- 4 ounces Parmesan, at room temperature**
- 2 ounces pepperoni, cut into 3 pieces**
- 12 ounces mozzarella, very cold**
- 1 small onion, peeled, ends cut flat**
- 1 medium green pepper, cored, seeded and cut flat at stem**
- 1 medium tomato, cored and cut flat at ends**
- 1 cup Tomato Pizza Sauce (recipe follows)**
- Pinch granulated sugar**
- Freshly ground black pepper**
- ½ teaspoon dried basil**
- ½ teaspoon dried oregano**

Preheat oven to 425°F and place rack in lower third. Bake pizza crust for 6 minutes. In the meantime, prepare filling.

Use metal blade to process Parmesan and pepperoni until coarsely chopped. Reserve.

Insert shredding disc and process mozzarella. Reserve.

Insert standard slicing disc and slice onion. Reserve. Slice green pepper and reserve. Slice tomato, using light pressure. Set aside on paper towels to drain.

Use rubber spatula to spread Tomato Pizza Sauce evenly over pre-baked crust, leaving rim exposed. Separate onion slices into rings and distribute them over sauce. Distribute shredded mozzarella over onions. Arrange tomato slices over cheese and sprinkle with a pinch of sugar and pepper.

Distribute Parmesan and pepperoni mixture, then green pepper slices, over tomatoes. Sprinkle evenly with basil and oregano. Return pizza to oven and bake for 18 minutes, or until rim of crust is golden and bottom is deep brown.

Tomato Pizza Sauce

When this sauce stands, liquid may accumulate on the surface. Pour off all but 2 tablespoons, then stir well before using.

Yield: 2 cups

- 2 large tomatoes, peeled, seeded and quartered**
- 1 cup canned tomato sauce**
- ¼ cup tomato paste**
- ¾ teaspoon dried oregano**
- ¾ teaspoon dried basil**
- 1 teaspoon granulated sugar**
- Kosher salt and freshly ground black pepper**

Use metal blade to coarsely chop tomatoes, about 6 pulses. Add remaining ingredients and pulse 4 times to mix.

DESSERTS

Apple Pie

Yield: One 9-inch pie

Pastry for two 9-inch pie shells (see Basic Pastry recipe, page 27)

- ½ cup granulated sugar**
- 3 tablespoons unbleached, all-purpose flour**
- ¾ teaspoon ground cinnamon**
- ⅛ teaspoon ground nutmeg**
- 2 pounds apples, peeled and cored**

Preheat oven to 375°F. Roll out 2 pastry shells as directed in Basic Pastry recipe (page 27). Place one in a 9-inch pie plate and reserve remaining pastry shell.

Use the metal blade to process the sugar, flour, cinnamon and nutmeg, about 5 seconds. Leave in work bowl.

Insert the standard slicing disc. Slice apples using medium pressure. Transfer apple/spice mixture to the pie plate. Place second crust over apples.

Pinch crust edges together and form a decorative edge. With a sharp knife, make 6–8 small cuts in top crust to allow steam to escape. Place pie on a baking sheet and bake until juices bubble, about 45 minutes.

Fudgy Brownies

These easy-to-make brownies are always a favorite in lunchboxes or for after-school snacks.

Yield: 24 brownies

- Nonstick cooking spray**
- 4 ounces unsweetened chocolate**
- 1½ cups packed light brown sugar, divided**
- ½ cup unsalted butter, melted**
- 4 large eggs**
- 1½ teaspoons pure vanilla extract**
- 1 cup unbleached, all-purpose flour**
- ¼ teaspoon kosher salt**
- 1½ teaspoons baking powder**
- ¾ cup pecan halves**

Preheat oven to 350°F. Spray a 9 x 9-inch square pan with nonstick cooking spray.

Use metal blade to coarsely chop chocolate with half the sugar, about 6 to 8 pulses. Then process continuously until finely chopped, about 20 seconds.

With machine running, pour hot butter through feed tube. Process until smooth, about 30 seconds. Add remaining sugar, eggs and vanilla extract. Pulse twice, then process 10 seconds more. Add dry ingredients and nuts. Pulse/chop until just mixed, about 6 to 8 times. Spread in prepared pan.

Bake until outside is slightly crusty and inside is still moist, about 20 minutes. Cool completely and cut into squares.

Chocolate Chip Oatmeal Cookies

Toasted nuts and oats make these cookies good for you as well as delicious.

Yield: 48, 2½-inch cookies

- ¾ cup quick-cooking oats**
- 1 cup pecan halves**
- 1 cup unsalted butter, cut into 1-inch pieces**
- ½ cup granulated sugar**
- ¾ cup packed light brown sugar**
- 2 large eggs**
- 1 teaspoon pure vanilla extract**
- 1½ cups unbleached, all-purpose flour**
- 1 teaspoon baking soda**
- ¾ teaspoon kosher salt**
- 9 ounces semisweet chocolate chips**
- Nonstick cooking spray**

Preheat oven to 350°F and place rack in center. Toast oats and pecans on baking sheet until lightly browned, about 10 minutes. Remove and reserve. Raise oven temperature to 375°F.

Use metal blade to process butter and both sugars until smooth, about 2 minutes. Scrape work bowl as necessary. Add eggs and vanilla extract; pulse until just mixed, about 6 times.

Add toasted pecans, flour, baking soda, salt and half the toasted oats. Pulse until mixed, about 8 times. Remove to large bowl, add remaining oats and chocolate chips and stir to mix. Drop by rounded teaspoonfuls onto greased baking sheets 1 inch apart and bake until golden brown, about 11 minutes.

Carrot Cake

To make this delicious, moist cake look really professional, place a marzipan carrot in the center. You can buy them at many pastry or candy shops.

Yield: 8 to 10 servings

Softened butter for pans
Fine, dry breadcrumbs for dusting pans
 $\frac{1}{2}$ **pound carrots, peeled**
 $\frac{1}{2}$ **cup granulated sugar**
 $\frac{1}{2}$ **cup packed dark brown sugar**
2 large eggs
 $\frac{1}{2}$ **cup corn oil**
1 teaspoon pure vanilla extract
 $\frac{3}{4}$ **cup walnut pieces**
1 cup unbleached, all-purpose flour
 $\frac{1}{2}$ **tablespoon unsweetened cocoa**
1 teaspoon baking powder
1 teaspoon ground cinnamon
 $\frac{1}{2}$ **teaspoon baking soda**
 $\frac{1}{2}$ **teaspoon kosher salt**
 $\frac{1}{2}$ **cup raisins**
Cream Cheese Frosting (recipe follows)

Preheat oven to 350°F. Butter two 8-inch round cake pans, line bottoms with parchment paper and butter paper. Dust pans with breadcrumbs.

Cut carrots into lengths to fit tube horizontally. Use shredding disc to shred carrots; reserve.

Process sugars, eggs, oil and vanilla extract with metal blade until smooth, about 15 seconds. Add walnuts and dry ingredients; pulse until combined, about 6 times, stopping once to scrape down work bowl. Use spatula to stir in raisins and carrots.

Divide batter between prepared pans and bake in preheated oven until a cake tester inserted in the center comes out clean, about 35 to 40 minutes. Cool in pans for 2 to 3 minutes and turn out onto wire racks to cool completely. Remove paper.

Spread frosting between layers and on top and sides of cake.

Cream Cheese Frosting

This quick, easy frosting is delicious on carrot cake, but it is also good on many other cakes.

Frosts two 8-inch layers

$\frac{1}{2}$ **pound (two standard packages) cream cheese, room temperature, and cut in 1-inch pieces**
 $\frac{1}{2}$ **stick unsalted butter, room temperature and cut into 1-inch pieces**
1 cup confectioners' sugar
 $\frac{1}{2}$ **teaspoon pure vanilla extract**

Use metal blade to process cream cheese and butter until combined, about 10 seconds. Add sugar and process until smooth, about 5 seconds. Add vanilla extract and process until smooth, about 15 seconds.

Pear Frozen Yogurt

Yield: Six 1-cup servings

4 medium pears, peeled and cored
 $\frac{1}{3}$ **cup confectioners' sugar**
 $\frac{2}{3}$ **cup yogurt**
 $1\frac{1}{2}$ **tablespoons fresh lemon juice**

At least 5 hours before serving, prepare fruit by cutting it into 1-inch pieces. Freeze all the fruit in a single layer on baking sheet.

A few minutes before serving, process frozen fruit and sugar with metal blade, pulsing about 8 times. Then process continuously until fruit is finely chopped, scraping work bowl and cover as necessary.

Add yogurt and lemon juice; process just until mixture becomes smooth and creamy, scraping down work bowl as necessary. Taste for sweetness, adding more sugar if necessary.

Serve immediately, or freeze for later use. To prepare frozen mixture for serving, cut into 1-inch chunks. Process with metal blade just until mixture becomes smooth and creamy.

Banana-Apple Sherbet

Yield: 5 servings

- 3 medium Golden Delicious apples, peeled and cored**
- 3 small bananas**
- 1½ tablespoons confectioners' sugar**
- 2 tablespoons fresh lemon juice**

At least 5 hours before serving, prepare fruit by cutting it into 1-inch pieces. Freeze $\frac{3}{4}$ of fruit in a single layer on baking sheet and refrigerate remaining fruit.

A few minutes before serving, process frozen fruit and sugar with metal blade, pulsing about 8 times. Then process continuously until fruit is finely chopped, scraping work bowl and cover as necessary.

Add refrigerated fruit and lemon juice; process just until mixture becomes smooth and creamy, scraping down work bowl as necessary. Taste for sweetness, adding more sugar if necessary.

Serve immediately, or freeze for later use. To prepare frozen mixture for serving, cut into 1-inch chunks. Process with metal blade just until mixture becomes smooth and creamy.

Limited Three-Year Warranty (U.S. and Canada ONLY)

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Pro Custom 11™ Food Processor that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Pro Custom 11™ Food Processor will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of

purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished.

Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® Pro Custom 11™ Food Processor should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, daytime phone number, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order made payable to Cuisinart. **NOTE:** For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart