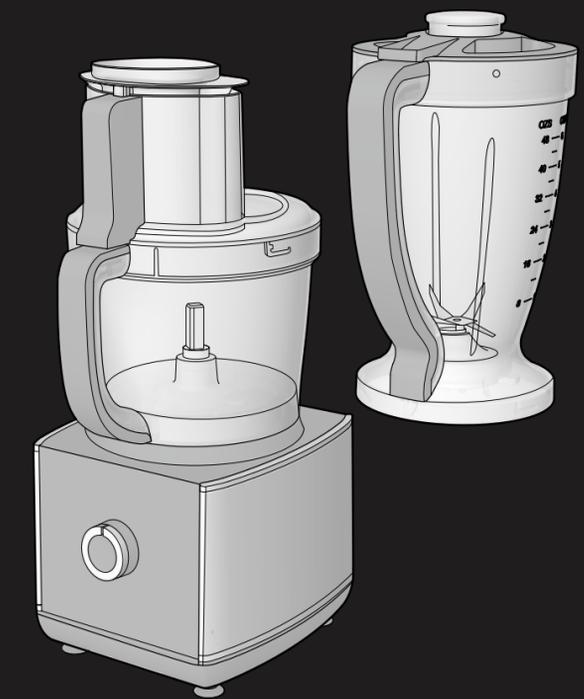


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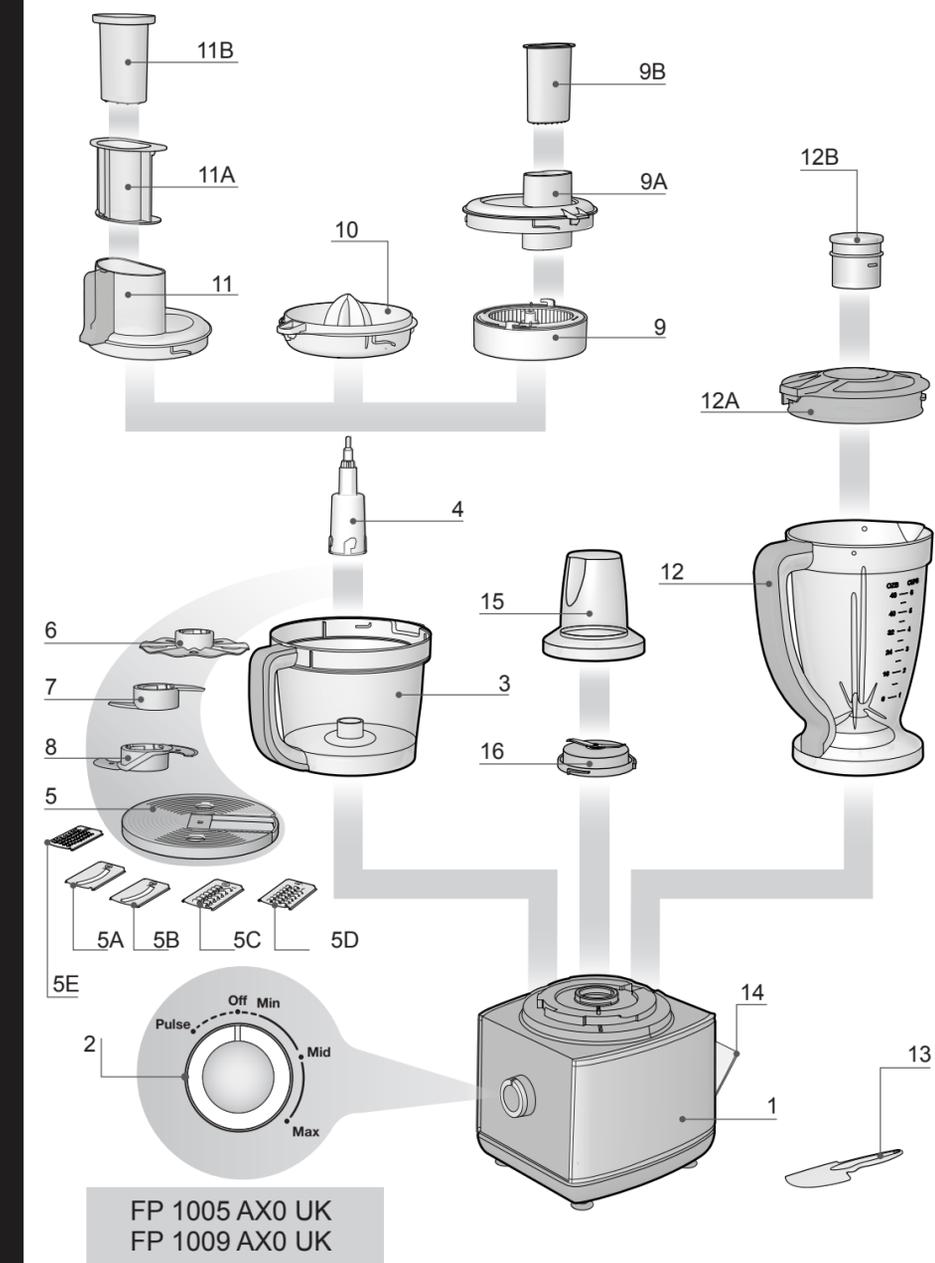
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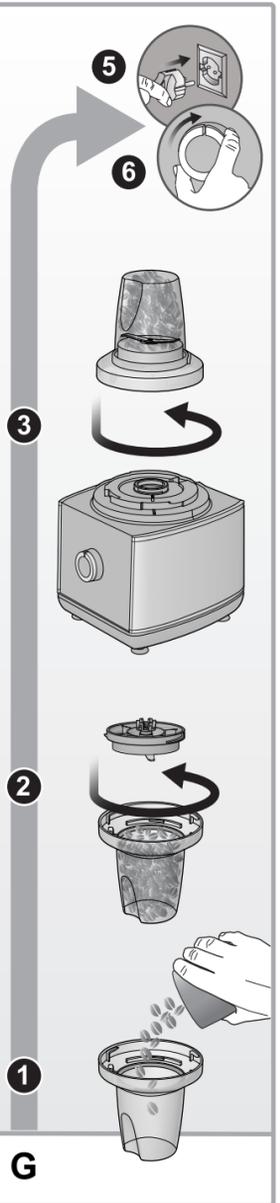
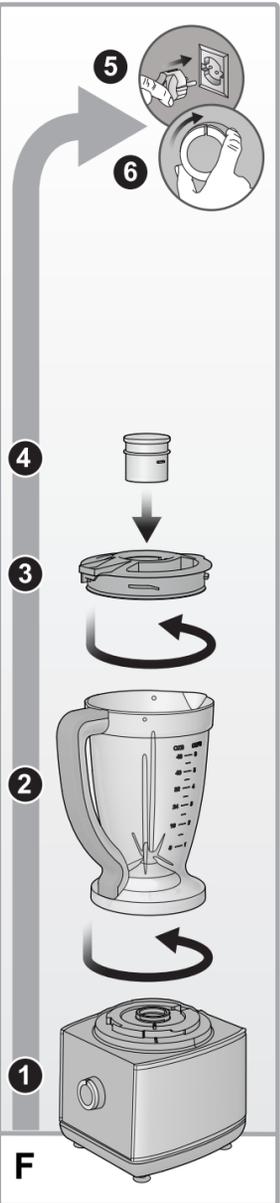
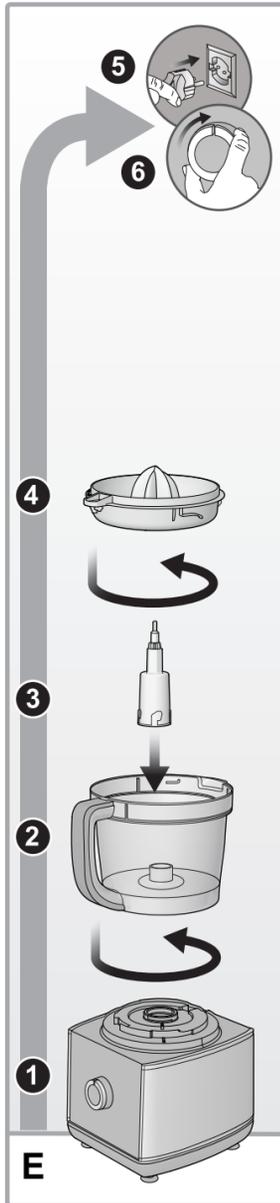
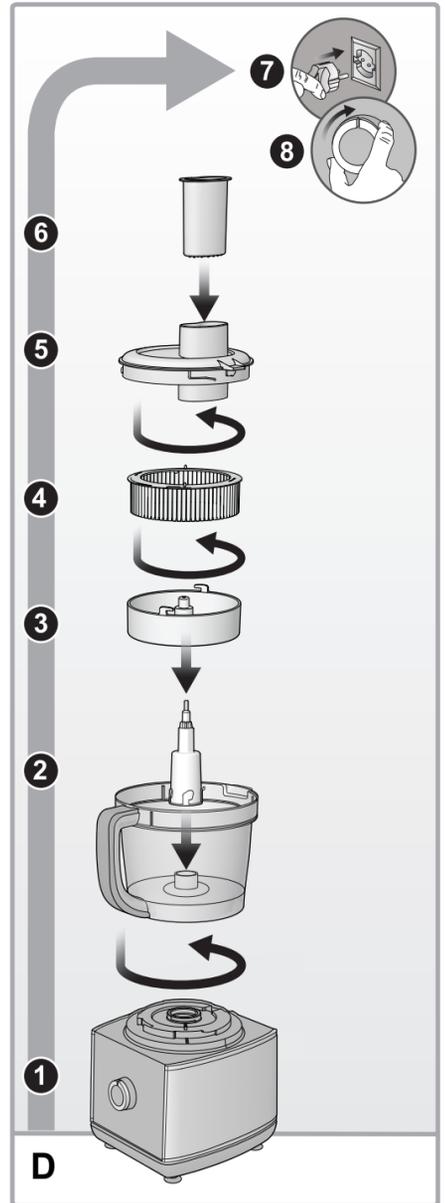
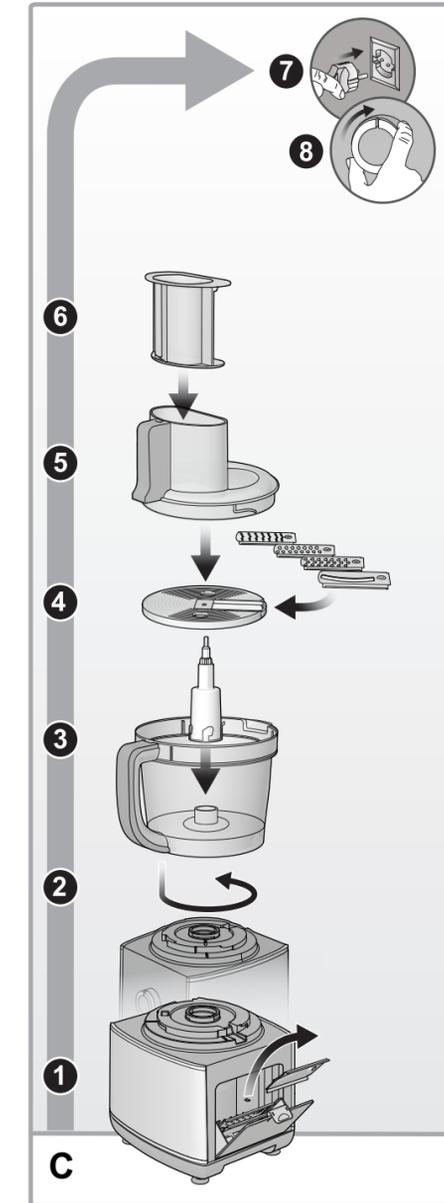
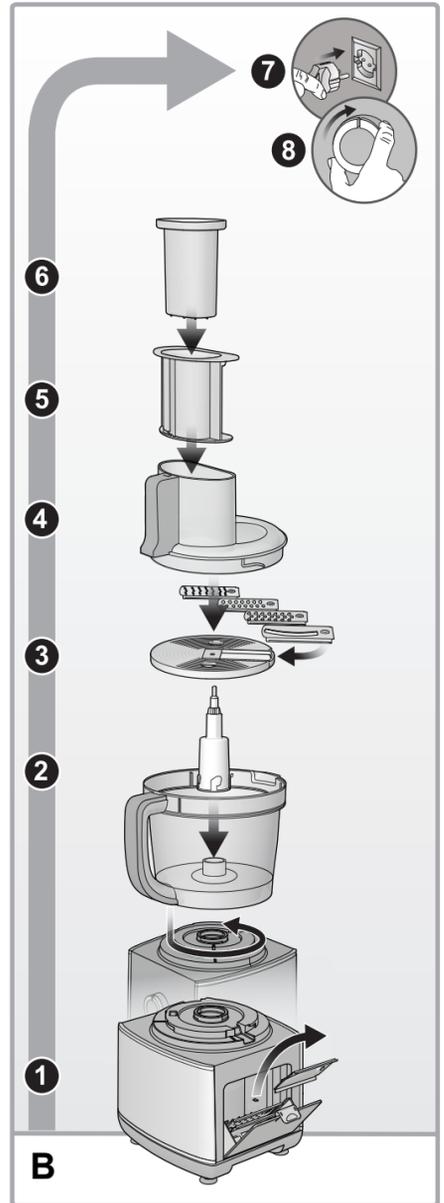
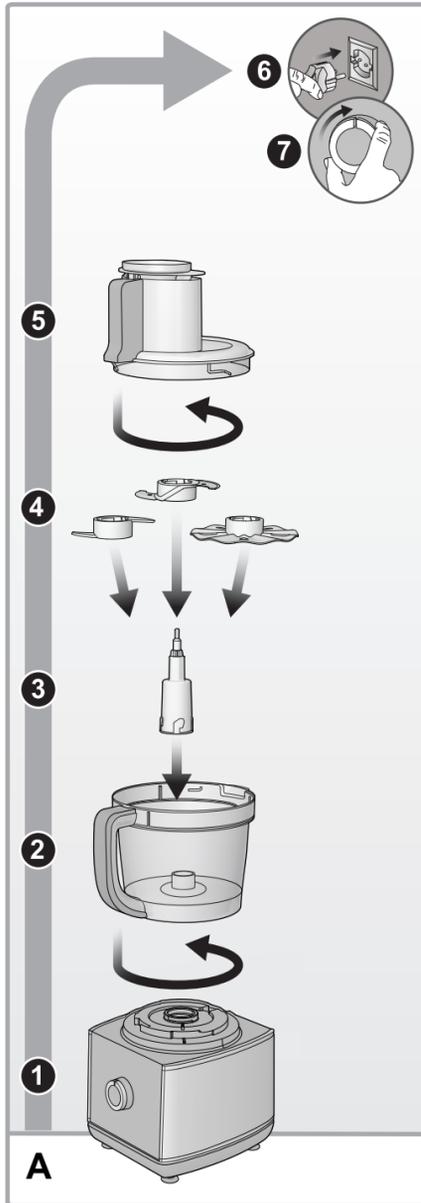
EN Operating Instructions

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FP 1005 AX0 UK
 FP 1009 AX0 UK



PARTS AND FEATURES

- | | |
|-----------------------------|-------------------------------------|
| 1. Base | 9A. Lid |
| 2. Control knob | 9B. Pusher |
| 3. Bowl | 10. Citrus Press |
| 4. Drive shaft | 11. Bowl Lid |
| 5. Insert carrier disc | 11A. Big Food Pusher |
| 5A. Fine slice insert | 11B. Small Food Pusher |
| 5B. Coarse slice insert | 12. Jug Assembly |
| 5C. Fine shredding insert | 12A. Jug lid |
| 5D. Coarse shredding insert | 12B. Measuring cup |
| 5E. Grating blade | 13. Spatula |
| 6. Beating disc | 14. Accessories storage compartment |
| 7. Kneading hook | 15. Milling cup jug |
| 8. Chopping Blade | 16. Blade unit |
| 9. Juice extractor | |

Knob

OFF — Processor should always be left in OFF position when unit is not in use.

FROM OFF TO MAX — Operating speed steplessly, adjustable from minimum to maximum speed

PULSE — Turn the knob anticlockwise to “PULSE” and hold for unit to operate. When released, unit will stop. Use PULSE for short processing tasks, such as chopping nuts, raw meats, or vegetables.

This lets you check processed results and control the tininess continuously until the knob turns to “OFF”.

INTRODUCTION

Thank you for purchasing our product.

In doing so, you have opted for an effective, high performing appliance.

If the instructions for correct use of this appliance are not observed, the manufacturer’s liability for any resulting damage will be excluded.

Operating instructions may describe different models. Any difference is clearly identified.

IMPORTANT INFORMATION FOR YOUR SAFETY

When using electrical appliances, basic safety precautions should always be followed, including the following.

- Connect and operate the appliance only in accordance with the specifications on the rating plate.
- Read all instructions. Keep these instructions for future use.
- To protect against risk of electrical shock, do not put base, cord, or plug in water or other liquid.
- Do not leave the running appliance unattended.
- Keep children away from appliance.
- Supervise children to prevent them from playing with the appliance.
- Do not allow persons with restricted physical, sensory, perceptive or mental abilities, or with lack of experience and knowledge to operate the appliance unless they are supervised or have been instructed in the use of the appliance by somebody who is responsible for their safety.

- If the power is interrupted, the appliance remains switched on and restarts when the power is restored.
- Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn unit off, grasp plug, and pull out from wall outlet. Never yank on cord.
- Avoid contacting moving parts and keep fingers out of discharge opening.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- To prevent injury, repairs such as replacing a damaged cord should only be carried out by our customer service.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Keep hands and utensils away from moving blades or Discs while processing food to prevent the possibility of severe personal injury or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
- Blades are sharp. Handle carefully. Be sure to insert or remove Chopping Blade and Slice/Shred Disc by touching non-cutting edges to avoid injuries.
- To avoid injury, never place Chopping Blade or Slice/Shred Disc on Base without first putting Bowl properly in place. Make sure motor, Disc, and/or Chopping Blade have stopped completely before removing cover.
- Be certain cover is securely locked in place before operating appliance.
- Never feed food into chute by hand. Always use Food Pusher.
- Do not operate this appliance in the presence of explosive and/or flammable fumes.
- This appliance is intended for household use only, not for commercial or industrial use. Use for anything other than intended will void the warranty.

- Do not attempt to defeat the cover interlock mechanism.
- Do not leave the appliance unattended while it is running.
- To reduce the risk of electric shock, do not attempt to remove the bottom cover. There are no user serviceable parts inside. Repair should be done only by authorized personnel.
- For your protection, this unit has an interlock system so the processor won't operate unless the Bowl is locked onto the Base and the Cover is correctly locked onto the bowl. Be sure the Big Food Pusher on the Bowl Lid is also in the lock position. Do not attempt to operate the unit without the Bowl lid, Bowl and Big Food Pusher being correctly in place. Be sure the Base is on a flat, dry and clean surface before you begin processing.

BEFORE FIRST USE

- When unpacking the product and removing packing material, handle the Chopping Blade, and Slice/Shred Disc carefully; they are very sharp.
- Wash all parts except the Base in hot, soapy water. Rinse them dry. These parts can also be placed in the dishwasher. Be sure to read this Use & Care Book, paying special attention to the sections on "How to Use" and "Care and Cleaning" to learn the correct methods for taking the unit apart and cleaning.

USE YOUR FOOD PROCESSOR

 **Please read "Important information and safeguards" paragraph before using.**

Tips and operating techniques

Be sure to process small amounts of liquids (about 2 cups or less) at a time. Larger amounts may leak from the bowl.

CHOPPING BLADE/BEATING DISC/KNEADING HOOK (A)

1. Place the unit base on a dry level surface.
2. Attach the bowl and snap the Bowl handle and rotate it anticlockwise until it is fully locked on the Base.
3. Put down the Drive Shaft until it is correctly placed on the bowl.
4. Insert Chopping Blade / Beating disc/ Kneading hook into the drive shaft and release.
5. Add ingredients.
6. Attach lid with pusher and rotate it anticlockwise until it is fully locked into the bowl.

SLICING, SHREDDING AND GRATING INSERTS

 **Be sure the unit is OFF and the cord is unplugged before use.**

Use Food Pusher when processing food - never use hand to push food directly.

Let unit do the work, heavy pressure will not speed operation. Do not use the processor continuously for more than 3 minutes at a time, allow a rest period of 5 minutes between working cycles (when mixing, the cycles can be longer, e.g. 5 minutes on end).

The blade and grater attachments are not suitable for processing walnuts, nuts, horseradish and similar foods. Use the grater attachment to process hard cheeses.

How to process small or long pieces of food (B)

1. Place the Bowl onto the Base at first.
2. Ensure the Drive shaft is placed in position.
3. Extract the required insert from the drawer.
4. Insert the required insert into the carrier disc.
5. Attach the carrier disc to the drive shaft.
6. Lock the cover with the big food pusher.
7. Put small, long food with the small food pusher. Use the Food Guide to help you prepare food for slice/shred processing.
8. Rotate the knob clockwise until it is on "MIN"/"MAX" for continuous processing. Put down the big food pusher with about 400-500g force.

9. After processing food, rotate the knob anticlockwise until it is on "OFF", allow the disc to stop rotating, twist the Cover towards unlock to remove the cover.

How to process large pieces of food (C)

1. Place the Bowl onto the Base at first.
2. Ensure the Drive shaft is placed in position.
3. Insert the required insert into the carrier disc.
4. Attach the carrier disc to the drive shaft.
5. Lock the cover with the big food pusher.
6. Put the large food into the big food chute on the cover, then push the big and small food pusher together. Use the Food Guide to help you prepare food for slice/shred processing.
7. Rotate the knob clockwise until it is on "MIN"/"MAX" for continuous processing, put down the big food pusher with about 400-500g force.
8. After processing food, rotate the knob anticlockwise until it is on "OFF", allow the disc to stop rotating, twist the Cover towards unlock to remove the cover.

 **Removing big food pusher will stop the motor.**

USE THE JUICE EXTRACTOR ATTACHMENT (D)

 **Please read "Important information and safeguards" paragraph before using.**

Use this function to squeeze the juice out of pip fruits (e.g. apples, pears), berries, pitted stone fruits, vegetables (e.g. carrots, tomatoes).

1. Place the Bowl onto the Base at first.
2. Ensure the Drive shaft is placed in position.
3. To assemble the juice extractor attachment, screw the grater with the filter basket in the lock position in an anticlockwise direction.
4. Attach cover for juice centrifuge and rotate in an anticlockwise direction.
5. Turn the rotary switch to a low speed setting.
6. Add fruit or vegetables through the feeding tube and only gently push forward with the

pusher. Cut beforehand if necessary.

- After processing, set the rotary switch briefly to high speed and leave the appliance running until all the fruit pulp has been squeezed out.

 **Maximum processing quantity: 250g fruit or vegetables.**

USE THE CITRUS PRESS ATTACHMENT (E)

 **Please read “Important information and safeguards” paragraph before using.**

 **Be sure the unit is OFF and the cord is unplugged before use.**

The pressure cone can not be removed from the juice.

Halve the food/fruit in advance.

Let unit do the work, heavy pressure will not speed operation. Do not use the processor continuously for more than 30 minutes at a time, allow a rest period of 1 minute between working cycles.

- Place the Bowl onto the Base at first.
- Ensure the Drive shaft is placed in position.
- Screw on the Citrus Press as far as possible in an anticlockwise direction.
- To extract juice from the fruit, set the rotary switch to low speed and press the fruit onto the pressing zone.

 **Do not exceed the max liquid level in the bowl. Empty the bowl soon.**

USE THE BLENDER ATTACHMENT (F)

 **Please read “Important information and safeguards” paragraph before using.**

 **Before first use, wash all parts except the unit base: the Measuring cup, lid, jug assembly (the jug assembly includes jug, blade assembly, gasket and jug base). The jug assembly is non-decomposable. Blades are sharp. Handle carefully. Never place blender motor base in water or other**

liquids.

- Place the jug assembly onto the Base at first. Put down the jug assembly until it is correctly placed on the Base, snap the jug assembly handle and rotate it anticlockwise until it is fully locked on the Base.
- Place the food to be blended into the jug.
- Put the lid on the jug and rotate it anticlockwise till lock position. Be sure the measuring cup is in place.
- Ensure the knob is on “OFF”. Plug the cord into a standard electrical outlet.
- For best results when crushing ice, use “PULSE”. To activate it, rotate it anticlockwise until it is on “PULSE”; to stop crushing, release the knob.
- If you want to add ingredients while the blender is on, remove the measuring cup and feed through the lid opening.
- When finished blending, rotate the knob until it is on the “OFF” position.

 **There is only one position for the jug assembly to be locked onto the Base. The unit won't operate if the jug assembly is not correctly placed onto the Base.**

Tips and Techniques

- Blender may be damaged. Do not process deep-frozen ingredients (except ice cubes). Do not operate when empty.
- Cut food into small pieces, about 2 in. (5 cm) before adding to the blender. To chop, grate or prepare fruit smoothies using fresh or frozen fruit, cut foods into 3/4 in. (2 cm.) pieces.
- For best circulation of foods that are to be blended with some liquid, pour the liquid into the jug first, then add solids.
- Following items should never be placed in the unit as they may cause damage: bones, large pieces of solid frozen foods, or tough foods such as turnips.
- To crush ice, fill blender jug half-full with cold water. Add about 2 cups of ice cubes. Hold one hand firmly on the lid and rotate the knob on pulse position. If more ice is needed, remove the cap and add cubes one by one through the hole in the lid. **DO NOT CRUSH ICE WITHOUT LIQUID.** Failure to follow

these directions can result in damage to the blades, jug, blender, and possibly result in personal injury.

USE THE MILLING CUP ATTACHMENT (G)

Use the milling cup for herbs, nuts and coffee beans.

- To open the cup, screw counter-clockwise the blade unit (yy).
- Put your ingredients into the jug (xx). Fill it no more than half full.
- Screw the blade unit onto the jug clockwise, until it is finger tight.
- Place the milling cup onto the power unit and turn to lock.
- Switch on to maximum speed or use the pulse control.

Safety

- Never fit the blade unit to your machine without the jug fitted.
- Never unscrew the jug while the mini chopper/mill is fitted to your
- machine.
- Don't touch the sharp blades. Keep the blade unit away from
- children.
- Never remove the mini chopper/mill until the blades have
- completely stopped.

Important

- To ensure long life of your mini chopper/mill, never run for longer than 30 seconds.
- Switch off as soon as you've got the right
- consistency.
- Use for dry ingredients only.

Tips and Techniques

- Herbs are best milled when clean and dry.

CARE AND CLEANING

 **Please read “Important information and safeguards” paragraph before using.**

- Before cleaning, be sure the unit is switched off and the cord is unplugged.
- Whenever possible, rinse parts immediately after processing for easy cleanup.
- Wipe the Base, Control knob, and feet with a damp cloth and dry immediately and thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, non-abrasive cleaner. Do not immerse the Base in liquid.
- All removable parts can be washed in hot, sudsy water; after washing rinse, and dry thoroughly. If necessary, use a small nylon bristle brush to thoroughly clean the Bowl and Food Chute/Cover, this type of brush will also help prevent cutting yourself on the Chopping Blade, Slice/Shred Disc and blender Blade.
- Do not use abrasive pads or cleansers on any plastic or metal parts.
- Do not fill the Bowl with boiling water or place any of the parts in boiling water.

Tips and Techniques

Some foods, such as carrots, may temporarily stain the Bowl. To remove stains, make a paste of 1 tablespoon of baking soda and two tablespoons of warm water. Apply the paste to the stains and rub with a cloth. Rinse in sudsy water and dry.

To clean bowls, fill the dirty bowl halfway with hot water and add a couple of drops of liquid dish soap. With the top firmly in place, turn the knob to high speed for about 30 seconds. Most of the debris pour right out with the soapy water, and the bowl need only to be rinsed or washed lightly by hand.

FOOD PREPARATION GUIDE

Chopping blade

FOOD	AMOUNT	DIRECTIONS	SPEED
BABY FOOD	Up to 4 cups (1000ml)	Add up to 4 cups(1000ml) cooked vegetables and/or meat to Bowl, along with 1/4 cup(60ml) liquid per cup of solid food. Process continuously to desired fineness.	med/max
BREAD CRUMBS	Up to 10 slices	Cut either fresh or dry bread slices into 1 1/2-2 inch (3.75&5cm) pieces. Add to Bowl and process to fine crumbs.	med/max
COOKIE/ CRACKER CRUMBS	Up to 5 cups (1,250ml)	Use for crumbing graham crackers, chocolate or vanilla wafers. Break larger crackers into 1 1/2-2 inch(3.75&5cm) pieces. Add to Bowl and process to fine crumbs.	med/max
CRANBERRIES, MINCED	3 cups (750ml)	Pulse to chop to desired fineness. Can also add sugar to make cranberry relish.	pulse
EGGS, CHOPPED	Up to 12	Peel, dry and halve hard-cooked eggs. Add to Bowl. Pulse to chop, checking fineness after 4-5 pulses.	pulse
GARLIC, MINCED	Up to 12	Be sure bowl is dry. Drop clove(s) down food chute while unit is running.	max
MEAT,CHOPPED (RAW OR COOKED)	Up to 2.5 cups (600ml)	Cut the meat into 1"(2.54cm) cubes. Add to bowl and pulse to chop.	max
MUSHROOMS, CHOPPED	Up to 12	Halve large ones and add to Bowl. Pulse to desired fineness.	pulse
NUTS, CHOPPED	2 cups	Add to bowl and pulse to chop.	pulse
ONIONS, CHOPPED	Up to 2 large	Quarter, and add to bowl. Pulse 1 or 2 times to coarsely chop. For green onions, up to 2 cups (500ml) cut into 1" (2.54cm) pieces.	pulse
PARMESAN OR ROMANO CHEESE, GRATED	Up to 1-1/2 cups(375ml)	Allow cheese to reach room temperature. Cut the meat into 1"(2.54cm) cubes. Add to bowl and pulse to coarse chop; process continuously to finely grate.	max

PARSLEY, CHOPPED	Up to 2 large	Add to Bowl and Pulse to chop to desired fineness, about 10-15 seconds. Process other herbs in same manner (basil, cilantro, mint).	pulse
PEPPER, GREEN, RED, YELLOW CHOPPED	Up to 1 pepper	Cut the meat into 1"(2.54cm) cubes. Add to bowl and pulse to chop.	pulse
SOUPS, PUREED OR CREAMED	2 cups (500ml)	Add up to 2 cups of hot (less than 80°C) vegetable soup for pureeing and creaming. Process to desired smoothness.	med/max
SQUASH (BUTTERNUT), PUMPKIN OR SWEET POTATOES PUREED	Up to 5 large (1250ml), 1"(2.54cm) cubes	Add 1/4 cup(60ml) of cooking liquid per cup of food. Pulse to finely chop then process continuously to puree.	pulse/max
STRAWBERRIES, PUREED	2 cups (500ml)	Hull and halve large berries. Add to bowl and pulse to chop. Process continuously to puree.	pulse/max
TOMATOES, CHOPPED	4 medium	Quarter tomatoes. Add up to 4 and pulse to desired size.	pulse

Shredding blades

FOOD	DIRECTIONS	SPEED
CABBAGE	Use shredding disc for very fine cabbage or slaw. Cut into pieces to fit chute. Shred using light pressure. Empty Bowl as cabbage reaches disc.	med
CARROTS	Position in chute and shred.	med
CHEESE, CHEDDAR	Cheese must be well chilled. Cut to fit chute.	med
CHEESE, MOZZARELLA	Cut to fit chute. Cheese must be chilled in freezer for 30 minutes prior to shredding. Use light pressure.	med
POTATOES	Cut to fit chute.	med
ZUCCHINI	Cut to fit chute, either lengthwise or horizontally.	med

Slicing blades

FOOD	DIRECTIONS	SPEED
APPLE	Halve and stack horizontally in chute. Use light pressure.	med/max
CABBAGE LETTUCE	Cut to fit chute.	med/max
CARROTS	Cut to fit chute.	med/max
CELERY	Remove string. Pack chute for best results.	med/max
CUCUMBER	Cut to fit chute.	med/max
MUSHROOMS	Stack chute with mushrooms on their sides for lengthwise slices.	med/max
ONIONS	Halve and fill chute, positioning onions upright for coarsely chopped results.	med/max
PEACHES PEARS	Halve and core. Position upright in chute and slice using light pressure.	med/max
PEPPER, GREEN, RED, YELLOW CHOPPED	Halve and core. Fit pepper up bottom of chute, squeezing slightly to fit if necessary. Cut large ones into quarters or strips, depending on desired results. Slice using moderate pressure.	med/max
PEPPERONI	Cut into 3"(8cm) lengths. Remove inedible casing.	med/max
POTATOES	Peel if desired. Position in chute, cutting large potatoes in halves.	med/max
STRAWBERRIES	Hull. Arrange berries on their sides for lengthwise slices.	med/max
TOMATOES	Use small tomatoes for whole slices, halve if necessary. Use gentle, but firm pressure.	med/max
TURNIPS	Peel. Cut to fit chute.	med/max
ZUCCHINI	Slice off ends. Use small squash for whole slices; halve larger ones to fit chute.	med/max

Juice extractor attachment

FOOD	DIRECTIONS
APPLE	Cut to fit chute. Use light pressure.
CARROTS	Cut to fit chute.
CELERY	Remove string. Pack chute for best results.

Citrus Press

FOOD	DIRECTIONS
ORANGE	Halve the fruit. Use firm pressure.
LEMONS	Halve the fruit. Use firm pressure.

Beating disc

FOOD	DIRECTIONS	SPEED
EGG WHITES	4 - 6 Egg Whites work 2 minute	max
WHIP CREAM		max

Blender

FOOD	AMOUNT	DIRECTIONS	SPEED
CARROTS	Up to 5 cups (1,250ml)	Cut the carrot into 0.6"(1.5cm) cubes. Add up to 5 cups(1250ml) to jug, along with 1.5 cup(360ml) liquid per cup of solid food, blending continuously to desired fineness.	pulse/med/max
STRAWBERRY BANANA SMOOTHIE	1/2 cup (120 ml) orange juice 1 cup (about 5 oz./140 g) fresh strawberries, washed and hulled 1 medium banana, cut into 3 pieces 1 container (8 oz./240 ml) vanilla low-fat yogurt 1 Tbsp. honey (15ml) 3 ice cubes	In blender jug add first 5 ingredients in order. Cover and mix on "Blend" (5) for 10 seconds. While blender is running, remove the cap. Add ice cubes and continue to blend until mixture is thick, smooth and creamy.	pulse/med/max
REFRIED BEANS Make approximately 3 cups (720 ml)	2 cans (15-16 oz/ 425-454 g each) pinto beans or 4 cups (960 ml) freshly cooked pinto beans with their liquid 1 small onion, chopped 2 garlic cloves, chopped. 1/4 cup (60 ml) bacon drippings or vegetable oil	1. Drain beans and reserve liquid. In a medium skillet, cook beans, onion and garlic. Cover medium-high heat until onions are very soft. 2. Place 1 cup of the bean mixture in blender jug; cover and blend on mix. While blender is running, remove the cap and add a small amount of the reserved bean liquid through the opening as needed to smooth out the mixture. Continue to add beans, 1 cup at a time, and liquid as needed, until all beans are used and mixture is smooth.	med/max

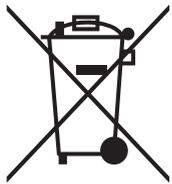
Kneading hook

FOOD	AMOUNT	DIRECTIONS	SPEED
LEAVENED CAKES	Max 500 g flour	Add the ingredients one at a time until the mixture is well-blended.	mid/med
SHORT PASTRY	Max 500 g flour	Add the ingredients one at a time until the mixture is thick and well-blended.	mid/max
SHORT PASTRY	Max 500 g flour	I Add the ingredients one at a time until the mixture is smooth and well-blended.	med

Grinding

ALIMENTO	AMOUNT	DIRECTIONS	SPEED
COFFEE BEANS	Half full	Grind using PULSE for no more than 15 sec at a time until you get the desired consistency.	pulse
NUTS/ LMONDS	Half full	Grind using PULSE for no more than 15 sec at a time until you get the desired consistency.	pulse

DISPOSAL



The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimize the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection. For further information relating to the correct disposal of exhausted household appliances, owners may contact the relevant public service or their local dealer.



RECIPE BOOK

FP 1005 AX0 UK

RUSSIAN SALAD

Ingredients for 4 servings: 250 g of tuna in oil, anchovies in oil, 2 potatoes, 2 carrots, 300 g of peas, 2 eggs, mustard, 1 lemon, peanut oil, salt.

Install beater disc and place in the food processor bowl 2 eggs, a bit of mustard and 1 pinch of salt. Beat while adding, little by little, approx. 2 dl of oil. When the mixture is light and smooth, add 4 table-spoons of filtered lemon juice. Drain the tuna and chop it. Do the same with 8 anchovy fillets. Peel the potatoes, chop them coarsely using the chopper blade and immediately place them in water and lemon juice to stop them from darkening. Wash the 2 carrots and slice them using the slicer blade. Bring to the boil a pot full of water and blanch the potatoes for 5 minutes. Drain and soak them in icy water, then finally drain them after 5 minutes. Do the same with the carrots, blanching them for 3 minutes. Do the same with the peas, blanching them for 1 minute. Place in a bowl the potatoes, carrots, peas, tuna and anchovies, add the mayonnaise and mix thoroughly, add salt to taste and some oil. Leave in the fridge to stand for 2 hours.

RABBIT LIVER TERRINE

Ingredients for 6 servings: 400 g of rabbit liver, 100 g of unsmoked bacon, 2 onions, 6 slices of home-made bread, 2 bay leaves, 2 juniper berries, dry Marsala wine, cream, butter, salt and pepper.

Install the chopper blade in the food processor. Peel the onions and finely chop them. Transfer the chopped onions into a saucepan and fry them slightly with a knob of butter. Cook for approx. 10 minutes, stirring every once in a while with a wooden spoon. Meanwhile, chop the liver and the bacon using the food processor with the chopper blade installed. Place them in a saucepan and brown them with 40 g of butter. After 5 minutes, add the onions, bay leaves, squashed juniper berries and cook for another 10 minutes. Pour 1 glass of wine and steam over a high heat. Remove the bay leaves and juniper berries then process the mixture again using the chopper blade and adding 100 g of butter at room temperature. Allow to cool down and add 2 glasses of cream, whipped with the beater disc. Add salt and pepper to taste. Pour the mixture in a plum cake mould lined with non-stick paper and place it in the fridge for at least 6 hours. Turn out the pâté and serve with the toasted bread slices cut in 3 parts.

ONION SOUP

Ingredients for 4 servings: 1 kg of white onions, 40 g of flour, 4 slices of home-made bread, 100 g gruyère cheese, vegetable stock, dry white wine, butter, salt and pepper.

Finely slice the onions using the slicer blade and sweat them over low heat, with the butter and a ladle of vegetable stock for 20 minutes. Sprinkle with the sifted flour and cook for another 2 minutes. Steam with 1 glass of white wine and add stock to cover all onions. Bring to the boil and cook over a low heat for 40 minutes, occasionally stirring and adding some hot stock if the mixture gets too dry. Add salt and pepper to taste. Grate the cheese using the chopper blade. Serve the soup in 4 terracotta bowls, with a slice of toasted bread cut in 3 parts. Sprinkle with cheese and grill for a few minutes.

HOMEMADE BISCUITS WITH FENNEL SEEDS

Ingredients for 24 biscuits: 600 g of type 00 flour (finely ground), 200 g of sugar, 15 g of aniseeds, 1 sachet of baking powder, butter

Install the mixing blade in the food processor and mix the sifted flour with sugar, 125 g of softened butter and 1 pinch of salt. Add the aniseeds and some cold water to obtain a firm, yet soft, mixture. Mix for 10 minutes, add the baking powder, quickly mix and form a long loaf. Using a bread knife cut 24 discs. Set them onto an oven plate lined with non-stick paper and cook in the oven at 200° C for 20 minutes, then allow to cool. Cut into 1.5 cm thick slices and grill in the oven at 200° C for 5 minutes.

CRÊPES WITH CHERRY SAUCE

Ingredients for 12 crêpes: 125 g flour, 3 eggs, 1 lemon, 400 g stoned cherries, brown sugar, milk, butter, salt.

Sift the flour in the bowl of your food processor and install the beater disc. Add 1 pinch of salt, the eggs and mix until obtaining a batter with no lumps. Then add 2.5 dl of milk little by little, carrying on mixing, until obtaining a smooth and fluid mixture. Add 30 g of melted butter. Cover the bowl and leave to stand at room temperature for 1 hour. Meanwhile, prepare the jam by coarsely chopping the cherries using the chopper blade. Weigh the chopped cherries and place them in a saucepan with half of their weight of sugar and the filtered juice of half a lemon. Cook for 20 minutes. Use a non-stick frying pan with a diameter of approx. 18 cm to melt a small quantity of butter and pour a ladle of batter. Tilt the pan to spread the mixture all over and cook the crêpe over medium-high heat. As soon as the bottom side is solid, use a spatula to detach it from the bottom of the pan and turn it over, then cook for another minute. Once ready, place the crêpes one on top of the other on a dish to keep them soft, and cover them with a clean cloth. Take the cooked cherries with a strainer and spread them over the crêpes. Fold the crêpes in four and place them on a large dish. With a ladle, take the cherry sauce left in the saucepan and spread it onto the crêpes. Serve warm.

RECIPE BOOK

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Blade 1 cuts thick slices; blade 2 cuts thinner slices.

Hors d'oeuvres

TOMATO AND STRAWBERRY GAZPACHO

Ingredients for 4 servings: 400 g of datterini tomatoes, 400g of strawberries, 1 bunch of basil, extra virgin olive oil, Szechuan pepper, salt.

Wash the tomatoes, cut them coarsely and put them in the centrifuge. Clean and wash the strawberries and put them in the blender with the water drained from the tomatoes, 4 spoons of oil, a pinch of pepper and one of salt. Add 4 ice cubes, blend and pour in 4 glasses. Decorate with some basil leaves and serve.

Entrées

CHEESE GNOCCHI

Ingredients for 4 servings: 1 kg of white-fleshed potatoes, 250 g type 00 flour (finely ground), 1 egg, nutmeg, 100 g toma cheese, 100 g fontina cheese, 60 g grana padano cheese, cream, salt and pepper.

Steam-cook the potatoes for 40 minutes, peel them and pass them in the potato masher when still hot, letting them fall in a bowl. Install the mixing blade. Transfer the potatoes into the bowl of the food processor, add the egg, a pinch of salt and grind some nutmeg. Start mixing, then add little by little the sifted flour until obtaining a soft and smooth mixture. Set it on a rolling board and form several cylinders having 2 cm diameter. Using the blade of a knife slightly sprinkled with flour, cut 2-3 cm thick smaller cylinders. Using your floured fingers, roll one piece at a time on the back of a grater, sprinkled with flour, too, and slightly press as you roll them. When ready, set them well spaced on a cloth slightly sprinkled with flour. Install the grater in the processor and grate the grana padano cheese. Insert the chopper blade and cut the other types of cheese into irregular chunks. Heat 4 dl of cream in a double boiler and add the cheese chunks. Grind some nutmeg and mix until obtaining a smooth sauce. Cook the gnocchi in a saucepan full of boiling water with some salt. As soon as they appear on the surface, then take them out using a strainer. Place the gnocchi in an oven-proof dish and pour the cheese sauce on top. Sprinkle with grana padano cheese and brown in the oven at 220° C for a few minutes.

Main courses

DUCK À L'ORANGE

Ingredients for 4 servings: 1 boned duck of 1.5 kg ready for cooking, 5 oranges, flour, brown sugar, apple vinegar, Grand Marnier, butter, salt and pepper.

Cut the duck into pieces and sprinkle it with salt and pepper. Heat up 50 g of butter in a large oval pan, add the duck pieces and brown them all over, over high heat for 6 minutes. Add a glass of liquor and flame. Put the lid on, decrease the heat to minimum level and cook for 40 minutes, mixing every

once in a while. Drain the duck and keep it warm. Install the slicer blade 1 in the food processor. Peel 2 oranges and cut them in slices. Place the orange slices in a non-stick frying pan with some stock made from cooking the duck and cook for 5 minutes. Peel the orange, removing any white flesh and cut the zest using slicer blade 2. Place the zest in a saucepan with some boiling water and blanch for 3 minutes. Install the squeezer and juice the remaining oranges. Filter and pour the juice in a saucepan, add one tablespoon of vinegar, 2 tablespoons of sugar and a ladle of duck stock. Bring the contents of the saucepan to the boil, add 30 g of butter sprinkled with flour and stir over low heat for 10 minutes. Add salt and pepper to taste, filter and add the drained zest. Place the duck on a large hot serving dish, garnish with the braised orange slices and spoon the sauce onto the meat.

Main courses

MUSHROOM FRICASSEE

Ingredients for 4 servings: 600 g of champignon mushrooms, 4 egg yolks, 1 lime, chives, 1 clove of garlic, vegetable stock, extra virgin olive oil, salt and pepper.

Juice half a lime using the squeezer. Install the chopper blade and chop a handful of chives. Clean the mushrooms and slice them using the slicer blade 1. Brown the garlic with a little olive oil and a pinch of chopped chives in a saucepan. Add the mushrooms and some vegetable stock, then cook over high heat for 10 minutes, delicately turning the mushrooms over. Meanwhile, install the beater disc in the food processor and beat the yolks with the filtered lime juice. Once cooked, add salt and pepper to taste and turn the heat off. Add the mixture of yolks and lime juice to the mushrooms while mixing rapidly. Sprinkle with chives and serve.

Desserts

COFFEE MUFFINS WITH ZABAGLIONE CREAM

Ingredients for 4 servings. For the muffins: 350 g of type 00 flour (finely ground), 2 eggs, 180 g of sugar, 1 sachet of baking powder, 10 g of coffee beans, 70g of milk, 120 g of butter, salt. For the zabaglione cream: 5 eggs, 120 g of sugar, dry Marsala wine.

For the muffins. Grind the coffee with the milling cup and prepare the coffee using a moka machine. Install the beater disc and beat the eggs with sugar until obtaining a light and fluffy mixture. Remove the disc and install the mixing blade, then add the melted butter, milk, cold coffee, a pinch of salt and baking powder sifted with flour. Mix until obtaining a smooth mixture and place it into 4 silicone moulds (grease the moulds with butter and sprinkle with flour if they are made from aluminium). Bake in the oven at 180° C for 15/18 minutes. For the zabaglione cream. Take the eggs out of the fridge 2 hours before. Separate the yolks and beat them in the food processor using the beater disc together with sugar until the mixture is clear and creamy. Pour 1.5 dl of Marsala wine little by little, mixing it perfectly. Place the mixture in a deep mixing bowl and cook the zabaglione in a bain-marie while continuing to beat it with a whisk for about 10 minutes. Never bring it to the boil. Once cooked, its volume should have increased and the cream will be light and fluffy. Let it cool down a bit. Turn out the muffins when they are still hot and serve with the warm zabaglione cream.