

EASY PREP PRO

Recipe Ideas



Cuisinart®



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GREEN PESTO

INGREDIENTS

- 50g of well packed Basil Leaves
- 230ml of Extra Virgin Olive Oil
- 30g Pine Nuts
- 2 Cloves of Garlic
- Crushed Sea Salt (pinch)
- 60g Parmesan Cheese

METHOD

1. Set up the fine grating/shredding disc in the large work bowl and grate the parmesan on 'HIGH'.
2. Remove the parmesan and grating disc from the bowl.
3. Set up the small work bowl and small chopping/mixing blade.
4. Place all the ingredients except for the grated parmesan into the small bowl and process on 'HIGH' until well combined.
5. Add the parmesan and pulse a few times until it is roughly mixed through. Leave a little texture from the parmesan.
6. Store in a sealed container and place in the fridge. Consume within 3 to 4 days.

RED PESTO

INGREDIENTS

- ½ Large Red Pepper
- 200g Cherry Tomatoes
- 2 Cloves of Garlic (do not peel but wrap the bundle of cloves in baking paper)
- 20g Cashew Nuts (soaked for 4-6 hours then drained and rinsed)
- 20g Parmesan Cheese
- 1 Handful of Fresh Basil
- ½ tbsp Balsamic Vinegar
- ½ tbsp Extra Virgin Olive Oil
- 1 Pinch of Sea Salt
- 1 Pinch of Black Pepper

METHOD

1. Preheat the oven to 140°C/ 275°F / Gas Mark 1.
2. Remove the seeds from the red pepper and lay on a baking tray with the whole cherry tomatoes.
3. Roast the tomatoes and pepper slowly in the oven for 90 mins to reduce the moisture and concentrate their sweet flavour. Halfway through, add the wrapped garlic to the roasting tray.
4. Set up the fine grating/shredding disc and grate the parmesan cheese on 'HIGH'.
5. Remove the disc and set up the small work bowl with the small chopping/mixing blade.
6. Squeeze the roasted garlic out of their skins into the small work bowl, then add the roasted tomatoes and pepper, plus the rinsed cashews, parmesan, balsamic vinegar, extra virgin olive oil, sea salt and black pepper, and nearly all of the basil (save some for decorating).
7. Process using the 'PULSE' function until you have made a chunky pesto. Taste for seasoning.

ITALIAN STYLE COLESLAW

INGREDIENTS

- 250g Savoy Cabbage
- 50g Parmesan Cheese
- 25g Sunflower Seeds
- 40g Sultanas
- 1 tsp Sea Salt
- 20g Chopped Anchovies (optional)
- 3 tbsp Extra Virgin Olive Oil
- Juice of 1 Lemon

METHOD

1. Set up the medium slicing disc in the large work bowl and process the cabbage on 'HIGH'.
2. Remove the disc and place the cabbage into a large mixing bowl.
3. Set up the fine slicing disc in the large work bowl and process the parmesan on 'HIGH'.
4. Place the parmesan into the bowl with the cabbage.
5. Add the sunflower seeds, sultanas, sea salt and anchovies (if desired) in the mixing bowl. Mix thoroughly.
6. Drizzle over the olive oil and lemon juice, then toss all the ingredients together.



CHOCOLATE & HAZELNUT SPREAD

INGREDIENTS

- 375g Hazelnuts
- 150ml Maple Syrup
- 3 tbsp Cocoa Powder
- 150ml Water

Hints & Tips

Add liquid in a slow, steady stream, only as fast as dry ingredients absorb it. If liquid splashes or splatters, stop adding it but do not turn off the machine. Wait until ingredients in bowl have mixed, then add remaining liquid slowly.

The cocoa can be replaced with raw cocoa powder to create a 'healthier' alternative.

METHOD

1. Preheat the oven to 200°C (fan 180°C)/ 400°F/ Gas Mark 6.
2. Bake the hazelnuts for approximately 10 minutes, being careful not to burn them. Remove from the oven and allow to cool slightly.
3. Wrap the hazelnuts in a clean tea towel and gently rub them together to remove the skins.
4. Set up the large work bowl with the large chopping/mixing blade and place the skinned hazelnuts into the bowl.
5. Process on 'HIGH' for 8 to 10 minutes until they become a fine grainy paste.
6. Add the maple syrup and cocoa then process again on 'HIGH' ensuring the ingredients are thoroughly mixed.
7. Gradually add the water through the feed tube while continuing to process until the mixture comes together as a smooth butter.

WILD GARLIC MAYONNAISE

INGREDIENTS

- 2 Egg Yolks
- 1 tsp Dijon Mustard
- 1 Lemon (juiced)
- 150ml Olive Oil
- 150ml Groundnut Oil
- 30g Wild Garlic Leaves (chopped)
- 2-3 tbsp Water
- Sea Salt and Black Pepper

Hints & Tips

Wild garlic is easily found in the hedgerows during spring, if this is unavailable replace with 2 cloves of crushed garlic.

METHOD

1. Set up the small work bowl with the small chopping/mixing blade.
2. Add the egg yolks, dijon mustard and lemon juice. Blend briefly using the 'PULSE' function.
3. With the processor on 'LOW', gradually add the oils. Start off very slowly, allowing the emulsion to begin forming.
4. Add the wild garlic leaves and a little salt and pepper and continue to process.
5. Slowly add enough water to thin the mayonnaise down to a good dipping consistency.
6. Place in a sealable container and store in the fridge.

PEANUT BUTTER

INGREDIENTS

- 450g Roasted Unsalted Peanuts (shelled and peeled)
- ½ tbsp Ground Nut Oil
- Sea Salt (qty to taste)
- 1-3 tsp Honey (optional)

Hints & Tips

If you prefer your peanut butter crunchy, hold back approx. 100g of nuts and roughly chop them using the small work bowl. Add them when you supplement with salt or honey at the end of the process.

METHOD

1. Set up the large chopping/mixing blade in the large work bowl.
2. Place half the nuts in the bowl and chop on 'HIGH' for about 15 seconds so they break up.
3. Add the remaining nuts and process on 'HIGH', allowing the appliance to keep running until a compact mass starts to form (the peanuts will no longer resemble nuts). This could take approx. 5 minutes. If necessary, scrape the sides down with a spatula.
4. Add the ground nut oil and continue to process on 'HIGH' until a paste forms. The nuts will release their own oils. This can take between 10-15 minutes.
5. When you are happy with the consistency add salt to taste or sweeten with honey.
6. Run the machine on 'PULSE' just enough to mix through.
7. Spoon into a jar and store in the fridge for up to a month.

QUICK VEGETABLE STOCK

INGREDIENTS

- 2 Medium Carrots
- 1 Large Onion
- 2 Celery Stalks
- 1 Clove of Garlic (peeled)
- 1 Bay Leaf
- Sprig of Thyme or Parsley Stalks
- A few Black Peppercorns
- 1 tbsp Olive Oil
- 1 litre of Water

METHOD

1. Wash and peel the vegetables.
2. Set up the medium grating/shredding disc in the large work bowl and grate the carrots, onion, celery and garlic on 'HIGH'.
3. Heat the olive oil in a pan on a medium heat.
4. Add the grated vegetables, peppercorns, and herbs to the pan.
5. Sauté, stirring occasionally for approx. 5 minutes until the vegetables have softened slightly.
6. Add 1 litre of water, bring to the boil then simmer uncovered for approx. 10 minutes.
7. Strain the stock and use immediately or allow to cool and refrigerate.

PIZZA DOUGH

INGREDIENTS

MAKES APPROX. 2 SMALL PIZZA BASES

- Strong White Flour, plus some extra for dusting the work surface
- 100g Spelt Flour
- 1 tsp Fast Action Yeast
- 1 tsp Salt
- ½ tsp Caster Sugar
- 1 tbsp Olive Oil
- 140ml Warm Water

METHOD

1. Set up the large chopping/mixing blade in the large work bowl.
2. Add the flours, yeast, salt and sugar then process using the 'PULSE' function for a few seconds to combine.
3. Remove the pusher accessory and using the 'PULSE' button, slowly pour the olive oil and then the water through the feed tube.
4. Once the dough starts to clean the inside of the work bowl press the 'LOW' button and continue to process for 10-20 seconds.
5. Stop the processor and test the dough to ensure it is properly kneaded. If it feels hard, lumpy or uneven, continue processing until it feels uniformly soft and pliable. Be careful not to overwork the dough. Do not worry if it is slightly sticky.
6. Lightly dust your work surface with a little flour.
7. Turn the dough out onto your floured work surface and work the dough into a ball, lightly with hands, until smooth and pliable.
8. Place into a large polythene bag or covered bowl and leave in a warm place for approximately 1½ hours or until it has doubled in size.
9. Dust hands with flour before knocking the dough back. Shape into 2 balls and roll out to the size of your pizza pan using a rolling pin. Do not be afraid to add a dusting of flour to ensure that the dough does not stick to the work surface or the rolling pin.
10. Lift onto the pan and press out the edges.
11. Top your pizza bases with your favourite toppings and bake in a preheated oven at 220°C/425°F/Gas Mark 7 (approx. 10-15 min).

BASIC WHITE BREAD

INGREDIENTS

MAKES A 700g LOAF

- 700g Strong White Flour, plus some extra for dusting the work surface
- 1 tsp Easy Blend Dried Yeast
- 1 ½ tsp Salt
- 1 tsp Sugar
- 425ml Lukewarm Water
- 1 ½ tsp Olive Oil

METHOD

1. Set up the large work bowl with the large chopping/mixing blade. Add the flour, yeast, salt and sugar, then process using the 'PULSE' button for a few seconds to combine.
2. Remove the pusher accessory and using the 'PULSE' button, slowly pour the oil and water through the feed tube. Once the dough starts to clean the inside of the work bowl, press the 'LOW' button and continue to process for 5-10 seconds.
3. Stop the appliance and test the dough to ensure it is properly kneaded. If it feels hard, lumpy or uneven, continue processing until it feels uniformly soft and pliable. Be careful not to overwork the dough. Do not worry if it is slightly sticky.
4. Lightly dust the work surface with some flour and turn the dough out. Work into a ball, lightly with hands, until smooth and pliable.
5. Place into a large polythene bag and leave in a warm place for approximately 1 1/2 hours or until doubled in size.
6. Remove from the bag, knock back and place in a 450g well greased loaf tin. Stand in a warm place until well risen, approximately 50 minutes.
7. Place in a preheated oven, 220°C/425°F, Gas Mark 7 and bake for approximately 30-40 minutes, or until golden brown. The loaf should sound hollow when removed from the tin and tapped on the bottom.
8. Remove from oven and turn onto a wire rack to cool.

Hints & Tips

Add liquid in a slow, steady stream, only as fast as dry ingredients absorb it. If liquid splashes or splatters, stop adding it but do not turn off the machine. Wait until ingredients in bowl have mixed, then add remaining liquid slowly. Pour liquid onto dough as it passes under feed tube opening. Do not pour liquid directly onto bottom of bowl.

For textured dough, you may add ingredients such as cheese, nuts and raisins, immediately after adding the water in step 2.

Troubleshooting

Dough is too dry

While machine is running, add water, 1 tablespoon at a time until dough cleans the inside of the bowl.

Dough is too wet

While machine is running, add flour, 1 tablespoon at a time until dough cleans the inside of the bowl.

Lump of dough forms on top of blade and does not become uniformly kneaded

Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the work bowl.

CHERRY TOMATO TART WITH BLACK OLIVE AND BASIL PESTO

INGREDIENTS

SAVOURY PASTRY

- 250g Plain Flour, plus some extra for dusting the work surface
- 125g Salted Butter (diced)
- 10g Caster Sugar
- 2g Salt
- 1 Egg Yolk
- 35ml of Water

TOMATO MIX

- 250g Tomato Passata
- 2 Eggs
- 80g Parmesan Cheese

CARAMELISED ONIONS

- 2 Red Onions, cut into halves
- 50g Salted Butter

GARNISH

- 100g Barrel Aged Feta
- 500g Mixed Cherry Tomatoes
- 80g Tapenade

PRESENTATION

- 50g Barrel Aged Feta
- 20g Tapenade
- 20g Green Pesto
- 20g Red Pesto
- ½ Punnet of Basil Cress

METHOD

SAVOURY PASTRY

1. Set up the large work bowl with the large chopping/mixing blade.
2. Add the flour, diced butter, sugar and salt to the bowl, then process on 'HIGH' until all the ingredients combine to form a fine powder without lumps (approx. 3min depending on the temperature of the butter).
3. Mix the water and egg yolk together in a jug.
4. As the dry mix is processing on 'LOW', slowly pour the liquid mixture through the feed tube. Keep processing until all the ingredients come together (approx. 1min).
5. Remove, wrap in cling film and refrigerate for 1 hour.
6. Lightly dust your work surface with a little flour and roll out the pastry to 3 mm thick.
7. Line a 4cm x 20cm tart tin with the pastry. Secure the pastry from falling by pressing it against the top edge of the tin with your fingers.
8. Refrigerate for 20 min.
9. Preheat the oven to 180°C/ 350°F/ Gas Mark 4.
10. Place a sheet of parchment paper on top of the pastry and fill the tin with dry beans (you can also use dry rice, dry lentils or pie weights).
11. Pre bake for approx. 20 min in the oven until the pastry is a light, golden brown colour (ensure you do not overcook the pastry as the case will be going back into the oven).
12. Remove the beans/rice/lentils or weights from the pastry tray.

METHOD CONTINUED

TOMATO MIX

1. Set up the fine grating/shredding disc in the large work bowl and process the cheese on 'HIGH'.
2. Remove the disc and set up the small work bowl with the small chopping/mixing blade.
3. Place the passata, eggs and cheese into the small bowl and process on 'LOW' for approx. 1 minute.

CARAMELISED ONIONS

1. Set up the fine slicing disc in the large work bowl and process the onions on 'HIGH'.
2. Melt the butter in a pan, add the onions and stir over medium heat until they start colouring to golden brown.

GARNISH

1. Stab each cherry tomato with the tip of a knife.
2. Blanch in boiling water for 10 seconds then in ice cold water until cold.

3. Peel the tomatoes and lay them on a baking tray lined with parchment paper.
4. Cook in a 100°C heated oven for 1 hour 30min (or when they reduce by half their size).
5. In the meantime, spread the tapenade on the bottom of the pastry case.
6. Place the caramelised onions on the top, crumble the feta and pour the tomato mix over until you reach a depth of 2/3 of the tart case.
7. Bake in a 160°C/ Gas Mark 3 heated oven for 30 min until the mix is completely set.
8. Place the cherry tomatoes on the top and shine with a little olive oil and a brush.

PLATING

1. Pipe small amounts of the tapenade, green and red pesto on the top.
2. Crumble some more feta.
3. Scatter basil cress on the top.



SESAME CHICKEN SALAD

INGREDIENTS

Serves 2

SESAME DRESSING

- 5 tbsp Extra Virgin Olive Oil
- 2 tbsp Toasted Sesame Oil
- 1 Lime (juiced)
- 1 tbsp Runny Honey
- 1 tsp Tamari

SALAD

- 2 Chicken Breasts (uncooked)
- ½ Small Cucumber (100g)
- 1 Little Gem Lettuce (cut in half lengthways)
- 1 Pak Choy (cut in half lengthways)
- 3 Spring Onions
- 50g Cashew Nuts
- 2 tbsp Sunflower Seeds
- Handful of Chopped Coriander

METHOD

1. Set up the small work bowl and small chopping/mixing blade.
2. Using the 'PULSE' button, roughly chop the cashew nuts. Once processed remove the nuts and set aside.
3. For the dressing, add all the dressing ingredients into the small work bowl and process on 'HIGH'. Reserve for later.
4. Drizzle a teaspoon or two of the dressing over the chicken breasts and cook on a hot griddle pan for 5 minutes either side or until cooked through and the juices are running clear.
5. Set up the medium slicing disc in the large work bowl and process the cucumber, lettuce, pak choy and spring onions on 'LOW'.
6. Place the sliced salad ingredients into a bowl and combine with the cashew nuts, sunflower seeds and coriander.
7. Slice the chicken and toss through the salad.
8. Drizzle with the sesame dressing to finish.

QUINOA AND TURMERIC FRITTERS

INGREDIENTS

Makes 12

- 1 Large Sweet Potato (340g)
- 260g Quinoa
- 2 Lemons
- 2 tbsp Tahini
- 3 tbsp Tomato Puree
- 7 tbsp Brown or White Rice Flour
- 2 tbsp Ground Turmeric
- 2 tbsp Ground Cumin
- 1 tbsp Fresh Coriander (chopped)
- Olive Oil
- Salt and Pepper

METHOD

1. Peel the sweet potato, then chop it into small pieces and either steam or boil them until they are soft (approx. 20 minutes).
2. Rinse the quinoa with cold water until the water runs totally clear.
3. Place the quinoa in a saucepan with the juice from one of the lemons and add 600ml of boiling water.
4. Bring to the boil and after several minutes turn down to simmer for 10-15 minutes, (covered), until all the water has been evaporated and the quinoa is fluffy.
5. Drain the sweet potato pieces once they are soft.
6. Set up the large chopping/mixing blade in the large work bowl and add the sweet potato to the large work bowl.
7. Process the potato on 'LOW' with the juice of the other lemon plus the tahini, tomato puree, rice flour, turmeric, cumin, salt and pepper. Blend until totally smooth.
8. Preheat the oven to 200°C (fan 180°C)/ 400°F/ Gas Mark 6.
9. Place the sweet potato mix into a large mixing bowl.
10. Ensure the quinoa is well drained and then stir into the sweet potato, add the chopped coriander and mix thoroughly until they are sticky.
11. Grease a large baking sheet with olive oil and scoop 2 tablespoons worth of the mixture onto it and shape into a circle. Make up the rest of the fritters until you have twelve.
12. Bake for 20 minutes until the fritters are perfectly stuck together.

Hints & Tips

To help create a good fritter shape you can use a cookie cutter with an 8cm diameter. Fill this in the centre with some of the mixture, smooth off the top and then gently pull off the cutter to leave a circular shape ready to bake.

PRAWN LAKSA CURRY

INGREDIENTS

Serves 4

FOR THE LAKSA PASTE

- ½ tsp Cumin Seeds
- ½ tsp Coriander Seeds
- 4 Macadamia Nuts
- ½ tsp Paprika
- ½ tsp Turmeric Powder
- 3 Shallots (finely chopped)
- ½ tbsp Ginger (grated)
- ½ tbsp Galangal (grated)
- 1 clove of Garlic (crushed)
- 1 stalk Lemon Grass (white part only, finely sliced)
- 1 Green Chilli (finely chopped and seeds removed)
- ½ tbsp Shrimp Paste
- 6 Asian Basil Leaves (normal basil will suffice)

FOR THE CURRY LAKSA

- 1 tbsp Coconut Oil
- 400ml Chicken Stock
- 1 tbsp Palm Sugar (can be substituted with granulated brown sugar)
- 150g Raw Prawns
- 400ml Coconut Milk
- 3 Pak Choy (chopped)
- 300g Fresh Egg Noodles
- 2 tbsp Coriander (chopped)
- 1 Lime

METHOD

1. Set up the small work bowl and small chopping/mixing blade.
2. Add the cumin seeds, coriander seeds and macadamia nuts into the bowl. Process on 'HIGH' until the spices are ground together.
3. Add the remaining paste ingredients and process on 'HIGH' to become a paste.
4. In a wok or large pan add the coconut oil and laksa paste.
5. Sauté on a medium heat for 5 minutes, stirring and being careful not to burn the paste.
6. Add the chicken stock, coconut milk and palm sugar. Bring to a gentle simmer for about 20 minutes, stirring occasionally.
7. Add the prawns and pak choy. Cook for about 3 minutes (the prawns are cooked when they turn pink).
8. Cook the egg noodles according to the pack instructions and distribute between 4 bowls.
9. Add the prawn curry laksa and sprinkle with some freshly chopped coriander and a squeeze of lime.



BEETROOT, COURGETTE AND FENNEL PIZZA

INGREDIENTS

MAKES APPROX. 2 SMALL PIZZAS

- 2 Pizza Bases
- 2 tbsp Tomato Paste
- 1 Small Courgette (100g)
- ½ Small Fennel (100g)
- 1 Medium Beetroot (100g)
- 100g Feta Cheese
- 1 tbsp Fresh Oregano
- 2 Handfuls of Rocket
- 2 tbsp Olive Oil

METHOD

1. Preheat the oven to 220°C/ 425°F/ Gas Mark 7.
2. Make your pizza bases using the pizza base recipe (see page 8).
3. Place the pizzas onto pizza trays.
4. Spread a tbsp of tomato paste on each of the pizzas.
5. Set up the medium slicing disc and large work bowl and process the courgette & fennel on 'HIGH'.
6. Remove the courgette and fennel from the bowl and arrange on the pizzas.
7. Change the disc to medium grating/shredding and grate the beetroot.
8. Remove the beetroot from the bowl and arrange on the pizzas.
9. Set up the small work bowl with the small chopping/mixing blade and process the feta using the 'PULSE' button until it is slightly crumbled, then spread over each pizza.
10. Spread the fresh oregano over the pizzas.
11. Drizzle half the olive oil over the pizzas and bake for 10 to 15 minutes.
12. Remove from the oven and cover the pizzas with the rocket and drizzle over the remaining olive oil.

TEMPURA SPRING VEGETABLES

INGREDIENTS

- 250g Raw Vegetables (such as courgette, asparagus, tender stalk broccoli, fennel, and spring onions)
- 150g Plain Flour
- Salt
- 330ml Lager
- 2 Egg Whites
- Groundnut Oil or Sunflower Oil for frying

METHOD

1. Set up the large chopping/mixing blade in the large work bowl.
2. Add the flour and a good pinch of salt.
3. Whilst processing on 'LOW', slowly add the lager through the feed tube, ensuring there are no lumps of flour remaining. You will have a smooth thin paste.
4. Remove from the large work bowl and leave to rest for approx. 30 minutes.
5. Whilst the batter is resting, prepare your vegetables by slicing them thinly lengthways.
6. Once your batter has rested, whisk the egg whites in a separate bowl until they stiffen and gently fold them into the batter.
7. Heat the oil in a large, heavy-based frying pan over a moderate heat (the oil only needs to be about a cm in depth).
8. Test the oil temperature by dropping a little batter into the hot oil; the batter should sizzle immediately in the pan and turn golden brown in approx. 1 minute.
9. Gently dip the sliced vegetables into the batter one at a time.
10. Remove, allowing any excess batter to drip off, then place them into the hot oil.
11. Cook for 3 to 4 minutes until both sides are golden brown.
12. Allow time between cooking the vegetables. It is best to cook them in batches.
13. As your tempura vegetables are ready, remove them from the oil, and place on some kitchen paper so any excess oil can drain away.
14. Season with salt immediately.
15. Once you have all your tempura vegetables ready you can quickly pop them into a very hot oven for a minute (unless you have already eaten them!).

Hints & Tips

Compliment with the 'Wild Garlic Mayonnaise' recipe (page 6).

CARROT CAKE WITH MASCARPONE ICING

INGREDIENTS

Serves 4

CAKE

- 75g Walnut Pieces
- 100g Carrots
- 225g Self-raising Flour
- 2 tsp Baking Powder
- 125g Light Muscovado Sugar
- 2 Ripe Bananas
- 2 Eggs
- 150ml Sunflower Oil

ICING

- 250g Tub Mascarpone Cheese
- 200g Cream Cheese
- 150g Icing Sugar, sifted
- Zest of 1 Orange

METHOD

1. Pre-heat the oven to 180°C/ 350°F/ Gas Mark 4.
2. Lightly grease a 20cm (8 inch) deep round cake tin and line with non-stick baking parchment.
3. Set up the small work bowl with the small chopping/mixing blade. Chop the walnut pieces using the 'PULSE' function. Remove the small bowl and reserve 50g of the chopped walnuts for the cake and 25g for the icing.
4. Set up the large work bowl with the fine shredding/grating disc and grate the carrots.
5. Remove the disc and fit the large chopping/mixing blade to the work bowl. Add all the cake ingredients including 50g of the chopped walnuts to the grated carrots in the large work bowl.
6. Use the 'PULSE' button until the mixture starts to come together and then process on 'LOW' until you have a smooth mixture. Do not over mix. Turn the mixture into the prepared cake tin and gently level the surface.
7. Bake in the pre-heated oven for about 50 minutes or until the cake is well risen, golden and beginning to shrink away from the sides of the tin. A fine skewer inserted into the centre of the cake should come out clean.
8. Allow the cake to cool in the tin for a few minutes before carefully turning out onto a wire rack.
9. For the mascarpone icing, set up the small work bowl with the small chopping/mixing blade.
10. Add the mascarpone cheese, cream cheese and icing sugar to the small work bowl. Combine the ingredients using the 'PULSE' button. Add the orange zest and again combine using the 'PULSE' button. Do not over process or the icing will become a little runny.
11. To prepare the cake, slice it lengthways through the centre giving you 2 round halves. Sandwich these two halves together with a third of the icing (spread evenly). Use the remaining icing to cover the top (and sides if desired).
12. Top with the remaining chopped walnuts.
13. Serve immediately.

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MIXING



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GRATING



SLICING



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