

S M E G

RECIPE BOOK
HAND MIXER

10 recipes



Legend



difficulty



serves



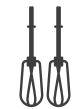
preparation time



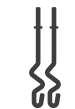
cooking time



wire whisks



optimus beaters



dough hooks

	Spring	2
	Salmon and avocado wraps with rainbow salad	
	Mini galette with strawberries and cream ice cream	
	Salted waffles with dill cream cheese, pears and avocado	
	Summer	8
	Mini pancake bowl with fresh fruit	
	Summer vegetables pie	
	Autumn	12
	Salted braids with pesto and walnuts	
	Cream cheese bundt cake	
	Apple pie with almonds and amaretti biscuits	
	Winter	18
	Chocolate salted caramel cookies	
	Pizza with spicy salami, onion and olives	



Easy



6 wraps



35 minutes



25 minutes

INGREDIENTS

Dough:

320g plain flour
140ml water
2tbsp extra virgin olive oil
5g salt

Filling:

200g smoked salmon
100g cherry tomatoes
1 avocado
Red cabbage
Pepper
Salt

ACCESSORIES



SALMON AND AVOCADO WRAPS WITH RAINBOW SALAD

In a bowl add the flour, water, oil and salt, and work the dough initially with the first speed of your Hand Mixer. Increase the speed to level 4 after a few minutes to allow the dough to come together.

Bring the dough into a ball, cover with a damp tea towel, or cling film stand at room temperature for 30 minutes.

Start making the filling by cutting the red cabbage, avocado and cherry tomatoes into slices.

Divide the dough into 6 even balls and roll them into thin circles, until approximately 20cm in diameter.

Heat a frying pan over a low-medium heat and cook on both sides, until golden brown.

Top the cooked wraps with salmon, avocado and sliced cherry tomatoes and red cabbage. Heat through in the pan and serve hot.





Easy



6 mini galette



20 minutes



35 minutes

INGREDIENTS

Dough:

370g plain flour

250g cold butter

4tbsp caster sugar

8tbsp cold water

5g salt

Filling:

500g fresh strawberries

50g sugar

Juice of 1 lemon

Ice cream

Topping:

Sugar

Flaked almonds

ACCESSORIES



MINI GALETTE WITH STRAWBERRIES AND CREAM ICE CREAM

Pour the flour, butter, sugar and salt into a high-sided bowl. Using the first speed of the Hand Mixer, begin gently mixing with the beater attachment.

Once the mixture has combined and the texture becomes light and creamy, increase the speed of the mixer and slowly add the water until the ingredients are combined.

Bring the dough to a smooth ball, wrap in cling film and allow to rest in the fridge for at least half an hour.

Slice the strawberries and place in a bowl, along with the lemon juice and the sugar. Allow to rest to draw out natural juices.

Roll out the dough to a thickness of 5mm. Using a pastry cutter with a diameter of approximately 15cm, cut into even discs.

Arrange the strawberries in the centre of the dough and pinch the galette dough to close. Brush the dough with egg and milk and add the flaked almonds and the sugar on top of the fruit.

Bake in a static oven at 180°C for 30/35 minutes.

Once cooled, add a scoop of cream ice cream and serve.





Easy



10 waffles



10 minutes



25 minutes

INGREDIENTS

Dough:

190g plain flour
280g milk
2 eggs
60g grated cheese
60ml extra virgin olive oil
12g instant yeast
7g salt

Filling:

250g cream cheese
200g peas
Dill, chopped
1 avocado
Salt
Pepper

ACCESSORIES



SALTED WAFFLES WITH DILL CREAM CHEESE, PEAS AND AVOCADO

Separate the egg whites from the yolks, and whisk them with the maximum speed of the Hand Mixer. In another bowl, mix the egg yolks with the milk and extra virgin olive oil. Add the grated cheese and mix again. In the same bowl, add the flour and baking powder and using the first speed, mix the mixture.

Incorporate the whipped egg whites with a spatula, taking care not to dismantle the mixture.

Pour about a ladle of the mixture onto a pre-heated and greased waffle iron. Cook for about 5 minutes, or until golden brown.

Shell the peas and pass half of them in a pan with a drizzle of oil.

Slice the avocado.

In a bowl, add the spreadable cheese and season with black pepper and chopped dill.

Spread a layer of cheese on your waffles and add the avocado and peas.

Garnish with fresh dill.





Easy



4 servings



15 minutes



25 minutes

INGREDIENTS

Dough:

250g plain flour

180g milk

20g sugar

2 eggs

2tsp dried yeast

5g salt

Topping:

150g strawberries

4 plums

1/2 melon

1 banana

100g Greek yogurt

Honey

ACCESSORIES



MINI PANCAKE BOWL WITH FRESH FRUIT

Combine the flour, salt and yeast in a bowl. Mix with a spoon and set aside.

In a second bowl add the milk, eggs and sugar. Beat at speed 5 for a few seconds, until combined.


Gently pour the egg mixture into the dry ingredients. Using the Hand Mixer, beat gently until all the flour is used and the pancake batter is smooth and velvety.


Spoon the mixture into a piping bag. Heat a non-stick pot with a little butter, and as soon as it is hot, pipe the mini pancakes into the pan. Cook them until they are well golden, flipping halfway between cooking.


Prepare the fruit and cut into even chunks.


In a bowl, mix the mini pancakes with the sliced fruit, spoon over the Greek yogurt and honey to taste.



 Medium

 6 servings

 30 minutes

 35 minutes

INGREDIENTS

For a 24 cm mold

Dough:

300g plain flour
150g cold butter, cubed
30ml cold water
6g salt

Filling:

300g cream cheese or cottage cheese
2 eggs
2 courgettes
2 beef tomatoes
1/2 aubergine
Salt
Basil

ACCESSORIES



SUMMER VEGETABLE PIE

In a large bowl, combine the flour, butter, water and salt. Using the dough hook attachments, turn the Hand Mixer on to the lowest speed and knead the mixture for about 5/7 minutes.

Once the mixture reaches a sandy consistency, using your hands, ball the dough together, cover with cling film and leave to rest in the fridge for 30 minutes.

In a bowl, mix the eggs with the cheese and set aside.

Wash the vegetables and cut the tomatoes into thin, even slices. Chop the courgette and aubergine into cubes.

After resting, roll out the dough into a circle until 4 mm thick.

Lay the dough in the flan dish, pushing the dough to the corners and trim the edges. Pierce the base with a fork all over.

Pour the egg and cheese mixture over the bottom, add the sliced tomatoes and finally the courgette and aubergine.

Optionally, you can sprinkle with grated cheese and fresh basil or oregano.

Bake at 175°C for 35 minutes, until golden.





Medium



6 servings



15 minutes



35 minutes

INGREDIENTS**Dough:**

400g plain flour

240ml water

55g grated cheese

3tbsp extra virgin olive oil

10g instant yeast

10g salt

Filling:

200g pesto

60g shelled walnuts

ACCESSORIES

SALTED BRAIDS WITH PESTO AND WALNUTS

Pour the flour, grated cheese, instant yeast and salt into a large bowl.

With the Hand Mixer on the lowest speed, knead using the dough hook attachments for 7 minutes.

When the dough pulls away from the side of the bowl, form the dough into a ball. Cover and leave to rest for 15 minutes.

Chop the nuts finely with a knife.

Once the dough is rested, on a floured work surface, roll the dough into a rectangle about 40x50cm.

Spread the pesto on half the dough, sprinkle over the nuts and seal the edges well.

Cut strips about 1.5cm down the short side.

Using three strips, form the braids and place them onto a baking tray with parchment paper.

Brush the braids with egg wash and bake in a static oven at 180°C for 20/25 minutes or until golden brown.





Medium



12 servings



25 minutes



55 minutes

INGREDIENTS**Dough:**

200g very soft butter
 3 eggs at room temperature
 140g brown sugar
 150g caster sugar
 150g plain flour
 125g Greek yogurt
 35g cocoa powder
 30g espresso
 1 sachet instant yeast
 Pinch salt

Filling:

170g cream cheese
 40g caster sugar
 1 egg
 2tbsp plain flour

ACCESSORIES

CREAM CHEESE BUNDT CAKE

Soften the cream cheese by beating on a low speed for two minutes with the Hand Mixer. Cover and store in the fridge until ready to use.

In a bowl sift the flour, cocoa and yeast and stir.

In a large bowl, add the soft butter, brown sugar and caster sugar.

Using the Hand Mixer on the third speed setting, whisk the butter with the two types of sugar until pale and fluffy. Next, add one egg at a time, alternating with a spoon of yogurt. Pour in the espresso and keep mixing to combine.

Slowly add in the flour while continuing to whisk. The mixture should be firm and frothy.

Grease a bundt tin and pour half the mixture to the bottom.

Form a groove in the mixture with the back of a spoon and pour the cream cheese mixture into the well. Cover with the remaining part of the cake mix.

Bake in a static oven at 180°C for about 50/55 minutes. Allow to cool for 10 minutes before flipping the bundt tin over to serve.





Medium



12 servings



25 minutes



60 minutes

INGREDIENTS

Ingredients for a 26 cm mold

Dough:

340g plain flour
200g cold butter, cubed
3tbsp sugar
7tbsp ice water

Filling:

1kg Granny Smith apples
200g almonds
100g amaretti biscuits
80g brown sugar
1 lemon juice
3tsp cinnamon

ACCESSORIES



APPLE PIE WITH ALMONDS AND AMARETTI BISCUITS

Pour the flour, cold butter and sugar into a bowl. With the optimus beaters start working the dough until it becomes sandy. At this point add the water and continue working until you get an almost compact compound. Transfer to a plane, form a rectangle, and cool for 30 minutes covered with cling film.

Start washing and peeling the apples. Cut them into small cubes. Add the juice of a lemon, brown sugar, cinnamon and flour and mix everything well.

Add the almonds and the crumbled amaretti biscuits.

Spread half the dough up to a thickness of about 4 mm and coat a 26 cm apple pie baking tray. Pierce the bottom with a fork and pour the filling into the mold. Using the second half of the dough, cover the mold. Trim the edges and seal them. Brush with milk and egg, sprinkle with sugar and bake at 180°C for 60 minutes.





Easy



20 cookies



15 minutes



12 minutes

INGREDIENTS

Dough:

270g plain flour
150g soft butter
200g Muscovado sugar
100g caster sugar
350g chocolate chips
3 eggs
3g salt
1 tsp baking soda
2tsp vanilla extract

Topping:

Salted caramel
Flaked Salt (optional)

ACCESSORIES



CHOCOLATE SALTED CARAMEL COOKIES

In a large bowl, add the soft butter, caster sugar and Muscovado sugar.

Using the beater attachments, gently start the Hand Mixer at speed 1, and beat the butter with sugar until the mixture is pale and fluffy.

Add the vanilla extract and mix to combine.

Add the eggs and baking powder. Once mixed, pour in the flour, beating to create a smooth mix.

Once smooth and creamy, add the chocolate chips. Gently stir with a spoon to incorporate.

Rest the mixture in the fridge for one hour.

On a baking tray lined with parchment paper, use an ice cream scoop or spoon to form balls.


Arrange the balls, leaving space between them, so they have space to expand in the oven.


Bake in a static oven at 180°C for 12 minutes.


Allow to cool on a wire rack for 30 minutes. Finally, drizzle over caramel and salt flakes for garnish.



 Medium

 2 pizzas

 20 minutes

 10 minutes

INGREDIENTS

Dough:

300g plain flour
200ml room temperature water
7g fresh yeast
7g salt

Filling:

200g mozzarella
200g tomato puree
100g spicy salami
1 red onion
100g pitted olives
2tbsp oil
Dried oregano
Fresh basil leaves to garnish

ACCESSORIES



PIZZA WITH SPICY SALAMI, ONION AND OLIVES

Dissolve the salt in the water and pour into a large bowl with the flour.

Crumble in the fresh yeast and start to knead the dough using the dough hooks on the lowest setting, working up to speed 3 for about 7 minutes.

Once the dough pulls away from the side of the bowl, split the dough in two, form balls and cover. Leave in a warm place and allow to prove for about 3 hours, or until doubled in size.

Prepare the tomato sauce by adding the oil and oregano to the tomato puree.

Cut the mozzarella into strips and the onion into very thin slices.

After three hours of proving time, the balls will have doubled in size.

On a floured work surface, form the dough balls into even rounds, stretching with your hands and rolling thinly with a rolling pin.

Top with tomato sauce, spicy salami and mozzarella.

Transfer carefully to a hot oven and bake at 250°C for about 10 minutes. Once cooked, add the olives and onion.

Slice and serve immediately.



smeg.it

