

The Most Trusted Name in the Kitchen®

Cuisinart®

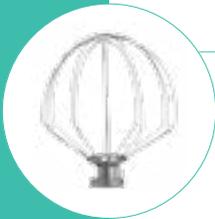


Precision Master Stand Mixer SM-50.
Featuring recipes from Rowie Dillon

PRECISION MASTER

STAND MIXER 5.2 LT

The Cuisinart® Precision Master™ Stand Mixer has the capacity, power and precision engineering to handle any job a recipe calls for. These four accessories included with the stand mixer allow you to mix, whip and knead dough, and with 12 speeds you'll always do it just right.



Chef's Whisk

Ideal for whipping eggs, egg whites or cream or for airing and combining dry ingredients



Flat Mixing Paddle / Beater

Stir, mix or beat - perfect for cookies and batters



Dough Hook

Kneads and combines or creates doughs for breads, rolls and pizza as well as biscuits



Splash Guard with Pour Spout

Prevent splattering when mixing & adding ingredients - especially when mixing wet and dry ingredients

500
WATT

5.2
LITRE

12
SPEED

TILT
HEAD



FEATURES

- Large 5.2 litre capacity polished stainless steel bowl
- Powerful 500-watt motor handles the heaviest mixing tasks
- 12-speeds for precision mixing
- Tilt-back head allows easy access to the mixing bowl
- Includes chef's whisk, flat mixing paddle, dough hook and splashguard with pour spout
- Instruction and Recipe book included
- Limited 3-year product warranty
- Colours: White, Brushed Chrome, Red

COMPONENTS



- 1.** 500 Watt Motor
- 2.** Tilt-Back Head
- 3.** Attachment Port
- 4.** Accessory Port
- 5.** 5.2L Stainless Steel Bowl with Handle
- 6.** Head-Lift Release Lever
- 7.** On/Off and Speed Control Dial
- 8.** Blue Light Ring
- 9.** Chef's Whisk
- 10.** Flat Mixing Paddle
- 11.** Dough Hook
- 12.** Splash Guard with Pour Spout

OPTIONAL ATTACHMENTS



Meat Grinder

Grinds a variety of ingredients, including meats, poultry, nuts and vegetables. Includes fine and coarse grinding plates and small and large sausage nozzles. Easy to clean & easy to assemble.

Pasta Roller & Cutter Set

Rolls pasta dough into thin sheets to cut into a variety of homemade pastas including fettuccini, & spaghetti and a pasta roller perfect for lasagna & hand-cut pasta.



Pasta Extruder

Makes 6 different types of pasta – everyone's favourites – effortlessly! Create homemade spaghetti, small and large macaroni, bucatini, rigatoni and fusilli. Each pasta plate is labeled accordingly.

Dessert Maker

Turn fresh fruit into frozen desserts; make ice cream, frozen yoghurt and more. Includes two paddles and 1½ litre capacity.





TOMATO TART

BY ROWIE DILLON



INGREDIENTS

- 100 g (3½ oz) lupin flour
- 2 1/2 tbsp gluten-free cornstarch (cornflour)
- 1 tsp salt
- 1/2 tsp gluten-free baking powder
- 125 g (4½ oz) unsalted butter, chopped and chilled
- 200 g (7 oz) cold mashed potato
- 400 g (14 oz) variety of tomatoes, halved
- 3 eggs
- 3 egg yolks
- 250ml (8 1/2 oz) pouring cream
- ½ freshly grated nutmeg
- ½ teaspoon
- ½ tbsp chopped dill
- ½ tbsp chopped flat-leaf parsley
- ½ tbsp currants
- sea salt & freshly ground black pepper
- extra herbs, to serve

TOMATO TART

SERVES 6-8



Dough Hook
Kneads dough for
breads, rolls and pizza

Method

1. Preheat oven to 180°C (350°F). Lightly grease a 23 cm (9 in) round fluted, loose-based flan tin.
2. Sift the flours into the mixing bowl and use your hands to mix in the salt, baking powder, butter and potato. Insert the Dough Hook and mix together for 3 minutes until it comes in a ball shape.
3. Roll out the pastry between two sheets of baking paper to make a 30 cm (12 in) circle, dusting as you go. Press into the prepared tin and line the pastry shell with baking paper and pastry weights or uncooked rice. Blind bake for 15 minutes. Cool slightly and remove the baking paper and weights. Reduce oven to 160°C (230°F).
4. For the filling, place the halved tomatoes, cut side up, on the baked pastry to cover the entire base.
5. In the mixing bowl whisk together the eggs, egg yolks, cream, nutmeg, dill, parsley and currants. Pour into the pastry case and bake for 25 minutes or until just golden.
6. Season with salt and pepper, garnish with a few extra herbs and serve.



Make your own semi-dried tomato's with the Cuisinart Dehydrator

WAFFLES WITH ALMOND BUTTER & CHOCOLATE

BY ROWIE DILLON



INGREDIENTS

- 200 g (7 oz) buckwheat flour
- 1 tbsp coconut sugar
- 1 1/4 tsp gluten-free baking powder
- 1 tsp bicarbonate of soda (baking soda)
- 1/4 tsp salt
- 1/4 tsp ground cinnamon
- 300 ml (10 fl oz) buttermilk
- 4 tbsp melted butter or coconut oil
- 1 large egg
- 100 g (3½ oz) dark chocolate
- 100 g (3½ oz) almond butter

WAFFLES WITH ALMOND BUTTER & CHOCOLATE

■ **MAKES 6 WAFFLES**



Chef's Whisk

Ideal for whipping eggs,
egg whites or heavy cream

Method

1. Preheat a waffle iron. In a medium bowl, mix together the buckwheat flour, coconut sugar, baking powder, bicarbonate of soda, salt and cinnamon.
2. Fix the Pouring Spout to the mixing bowl and use the Chef's Whisk attachment to whisk together the buttermilk, melted butter and egg.
3. Pour the dry mixture into the wet mixture and mix on low speed until there only a few small lumps remaining. Make sure all the liquid is incorporated. Set your batter aside to rest for 5 minutes.
4. Pour the batter into your hot waffle iron and cook until the waffles are barely letting off steam and they are lightly crisp to touch. Repeat with the remaining batter.
5. Melt the chocolate in a heatproof bowl over a saucepan of simmering water (do not let the base of the bowl touch the water).
6. Serve with almond butter and drizzled warm melted chocolate.

Rowie says: "The Whisk has awesome coverage because of its shape and the friction when mixing - it covers the surface area of the bowl which makes it more efficient and mixing more even."

Professional tip!

Use Cuisinart's 4 Slice Waffle Maker for great results!



DECADENT CHOCOLATE MOUSSE CAKE

BY ROWIE DILLON



DECADENT CHOCOLATE MOUSSE CAKE

■ **SERVES 4**

INGREDIENTS

- 340g dark chocolate, chopped 70% Cocoa Solid
- 225g unsalted butter, chopped
- 210g castor sugar
- 100ml water
- 5 eggs
- 250g raspberries



Flat Mixing Paddle

Stir, mix or beat - perfect for cakes, cookies, batters & whipping

Method

1. Preheat oven to 120°C. Grease and line an International Bakeware 20cm round cake tin.
2. Melt the chocolate and butter in a heatproof bowl over a saucepan of simmering water (do not let the bowl touch the water)
3. Place the Splash Guard in position and beat the eggs and 70g of the sugar in a bowl with the flat mixing paddle for 8 minutes, or until tripled in volume.
4. Combine the remaining sugar and the water in a saucepan over medium heat and stir until the sugar has dissolved. Pour into the melted chocolate and set aside to cool slightly. If the mixture goes lumpy, give it a stir.
5. Pour the chocolate mixture into the egg mixture and beat slowly until smooth. Pour into the prepared tin. Place a folded tea towel in a large roasting tin.
6. Place the cake tin on top of the tea towel and add enough water to reach $\frac{3}{4}$ of the way up the side of the tin. Bake for 1 hour or until set - it should be bouncy and firm but still a little sticky. Cool in the water. Set aside to cool.
7. Gently turn out onto a serving plate when completely cool. Decorate the cake with raspberries and serve.

HOMEMADE SAUSAGE ROLLS

BY ROWIE DILLON



INGREDIENTS

- 450g warm cooked mashed potato
- 1¼ cups rice flour
- ½ gluten free corn flour
- 1 teaspoons salt
- 100g butter or dairy free margarine
- 2 eggs

FILLING

- 150g pork
- 150g chicken
- 150g lamb
- 2 eggs
- 3 tsp tomato paste
- 1 tbsp gluten-free sweet chilli sauce
- 2 tsp wholegrain mustard
- 1 tbsp chopped flat-leaf parsley
- 1 tbsp chopped coriander

HOMEMADE SAUSAGE ROLLS

■ **MAKES 9-10**



Meat Grinder

For fresh mince with no additives

Method

1. Preheat oven to 180°C (300°F). Line two baking trays with baking paper.
2. Place mashed potato, rice flour, corn flour, salt and butter in your mixing bowl and add 1 egg. Combine with the dough hook. Wrap dough in baking paper and set aside for 30min to rest.
3. To make filling, use the Meat Grinder attachment to mince pork, chicken and lamb. Combine the minces, eggs, tomato paste, sweet chilli sauce, mustard, parsley and coriander in a large bowl.
4. Dust a 40cm long piece of baking paper with cornflour. Place pastry on baking paper. Roll out to a 1cm thick 22cm x 30cm rectangle.
5. Cut pastry into 3. Shape ⅓ of the mince mixture into a 22cm long sausage, Place along 1 side of the pastry strip. Roll pastry up to enclose.
6. Repeat twice with remaining pastry strips.
7. Transfer to a large baking tray with baking paper.
8. Whisk remaining egg in a bowl. Brush rolls with egg. Prick each roll three times.
9. Bake for 30min or until golden. Cut each roll into quarters.



PERFECT PASTA

BY ROWIE DILLON



INGREDIENTS

- 250g (2 cups) gluten-free cornflour
- 140g (1 cup) potato flour
- 300g (2 cups) fine polenta, plus extra for dusting
- 3 eggs
- 11 egg yolks
- 185ml (¾ cup) soda water

PERFECT PASTA

■ YIELDS 1.3KG



Pasta Roller
Makes fresh pasta
in minutes

Method

1. Sift the flours and polenta into the mixing bowl. Make a well in the centre and add the eggs, gently working them in at low speed. Add the egg yolks and work them into the mixture, adding a little soda water, a tablespoon at a time, until the mixture comes together to form a firm elastic ball.
2. Place the dough on a long sheet of baking paper, lightly dusted with a little of the extra polenta. Knead the pasta firmly with the heel of your hand for 3 minutes. Shape the dough into a log and divide into 6 portions. Loosely cover 5 portions with plastic wrap.
3. Take one portion of the dough and using the Pasta Roller attachment on low speed, roll out evenly until about 3mm thick. Set aside and repeat this process with the remaining portions of dough.
4. Choose your preferred cutter and re-roll to cut the dough lengthways.
5. Cook immediately in a large pot, in batches (don't overcrowd the pot), in salted and simmering water (that has just been turned down from boiling) with a few drops of olive oil for 3-5 minutes, or until al dente. Drain and serve with your favourite pasta sauce.

Rowie says: "You could use this recipe to make rigatoni - Add ½ cup cold mashed potato!"

Professional tip!

Use Cuisinart's Mini Prep Food Processor to make Pesto!



SORBET SANDWICHED IN MELTING PASTRY

BY ROWIE DILLON



INGREDIENTS

- 80g unsalted butter, chopped
- 60g (1/3 cup, lightly packed) brown sugar
- 3 tablespoons golden syrup
- 2 teaspoons ground ginger
- 1 teaspoon lemon juice
- 1 tablespoon quinoa flour, sifted
- 30g (1/4 cup) gluten-free cornflour, sifted
- **Sorbet**
- 500g strawberries, hulled and thinly sliced
- 500g ripe bananas, peeled and thinly sliced

SORBET SANDWICHED IN MELTING PASTRY

■ **MAKES 6**



Dessert Maker

Turn fresh fruit into frozen desserts

Method

1. Place Ice Cream Bowl attachment in freezer 24 hours ahead
2. Line a large tray with baking paper.
3. To make the sorbet, arrange the thinly sliced fruit in a single layer on the prepared tray and place in the freezer for approximately 2 hours until half frozen. Place the frozen fruit in the Ice Cream Bowl attachment and process until thick and creamy. Transfer to an airtight container and return to the freezer for 1 hour.
4. Preheat the oven to 160°C. Grease two baking trays.
5. Combine the butter, sugar, 2 tablespoons of the golden syrup, the ginger and lemon juice in a saucepan over low heat and cook until the butter has melted. Remove from the heat and carefully stir in the flours until smooth.
6. Drop 12 well-spaced (2cm apart) teaspoons of the mixture onto the trays. Bake for 5 minutes, or until golden brown. Set aside to cool for 3-5 minutes, then slide the pastry rounds off the trays with a knife.
7. Sandwich scoops of the sorbet between two pastry rounds. Drizzle with the remaining golden syrup and serve immediately.

ABOUT

ROWIE DILLON

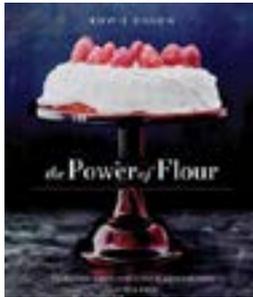
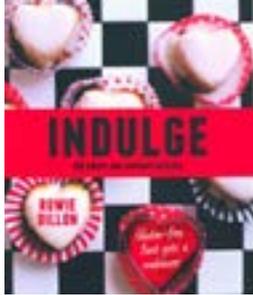
Rowie Dillon is Australia's Queen of gluten-free cooking and baking and a highly respected and industry recognized leader in the free-from baking space, although you don't have to be 'free-from' to enjoy Rowie's food.

In 2001 Rowie created Rowie's Cakes - a kitchen where "every wickedly delicious morsel that leaves the kitchen is 100% wheat free, dairy free and gluten free." Her Rowie's Cakes range of products is testament to the fact that it is possible for naughty tasting food to be good for you and can be found in Woolworths, David Jones & About Life, on-board Qantas, Etihad, Emirates and Tiger air as well as at many of Sydney's finest and hatted restaurants.

Rowie has baked for celebrities and politicians. She has also regulatory appearance on TV and radio as well as contributing to magazines and newspapers and regularly appearing at live cooking demonstrations at culinary events .

Rowie gives her time generously; supporting "Kids in the Kitchen" classes to help children gain a better and more fun understanding of Good Food Habits, supporting the Red Cross Big Cake Bake and as an Ambassador for Diabetes NSW. As a woman in Global Business; Rowie was honoured to be part of the Women in Global Business Programme inspiring Indonesian women in business on International Women's Day in March 2016.

Rowie Dillon's association with CUISINART will bring a new dimension to this already well-established brand bringing a fun and modern element to the most trusted name in the kitchen: CUISINART.



The recipes in this booklet have been created by Rowie Dillon and are included in her renowned 'Indulge' cookbook as well as her latest, 'The Power of Flour'. Rowie's books are available in most bookstores worldwide.

For more information, please visit

www.rowiescakes.com.au

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