

KitchenAid

KITCHEN COMFORT

A combination of scrumptious recipes and dream machines that inspire even the most reluctant cook to put together a heart-warming meal.



PUMPKIN SOUP WITH CRISPY SAGE LEAVES AND AMARETTI CRUMBLE

Serves: 4
Prep: 10 minutes
Cook: 1 hour

Pumpkin Soup

- 750g Pumpkin
- 4 tbsp Olive oil
- 1 Red onion
- 2 Garlic cloves
- ½ tsp Cracked cardamom pods
- 500ml Vegetable stock
- Zest of 1 orange, grated
- A handful of fresh sage leaves
- Salt and freshly ground black pepper

Amaretti Crumble

- 40g Crunchy amaretti biscuits
- 50g Almonds, ground
- ¼ tsp Cinnamon, ground
- 20g Butter

Preparation

Pumpkin soup is a winter staple, a comfort food at its best. Serve with a crispy crumble for added texture and fried sage leaves for a subtle infusion of flavour.

1. First prepare the amaretti crumble. Coarsely crush the amaretti biscuits in the *Hand Blender* chopper and mix with the almonds and cinnamon. Melt the butter in a small pan and sauté the amaretti mixture until golden brown. Leave to cool.
2. Preheat the oven to 200°C. Peel the pumpkin and scoop out the seeds. Cut into slices. Drizzle over one tablespoon of olive oil and roast in the oven for 30 to 40 minutes, or until the pumpkin is cooked through.
3. Chop the onion and garlic with the coarse shredding drum on the *Rotor Vegetable Slicer/Shredder* on speed four.

4. Heat two tablespoons of olive oil in a large saucepan and sauté the onion and garlic until softened. Remove pumpkin from oven and cut the pumpkin flesh into cubes and add to the pan with the cardamom pods.
5. Pour in the vegetable stock and gently simmer until the vegetables are tender.
6. Blend the soup with the *Hand Blender*. Add the orange zest and purée until the soup is completely smooth. Season to taste with salt and pepper and keep warm.
7. Heat the last tablespoon of olive oil in a small pan and fry the sage leaves until crispy. Drain on kitchen paper.
8. Ladle the soup into bowls and sprinkle the amaretti crumble on top. Decorate with a few crispy sage leaves and enjoy at once.



PIZZA RUSTICA

Makes: 2 pizzas
Prep: 20 minutes
Rest: 1 hour
Cook: 20 minutes

Ingredients

- 15g Fresh yeast
- 250ml Lukewarm water
- A pinch of sugar
- 1 tbsp Olive oil
- 400g White bread flour
- ½ tsp Salt

Topping:

- 1 Courgette, small
- 1 Yellow pepper
- 125g Mushrooms
- 3 tbsp Olive oil
- 280g Jar artichokes in olive oil
- 400g Canned chopped tomatoes, blended
- 1 tsp Oregano, dried
- A handful of black olives
- 250g Smoked mozzarella
- Small basil leaves, to garnish
- Salt and freshly ground black pepper

Preparation

You can add as many ingredients as you like to this pizza; try chorizo sausage, anchovy fillets, capers, sun-dried tomatoes, hard-boiled eggs etc.

1. Crumble the yeast into a liquid measuring cup and add the water, sugar and olive oil. Stir until the yeast has dissolved and leave for 10 minutes until the mixture starts to foam.
2. Place the flour and salt in the stand *Mixer bowl*. Mix together with the flat beater on speed two.
3. Change to the dough hook and gradually add the yeast mixture on speed two. Knead for one minute until the dough forms a ball. Cover with a damp tea towel and leave to rise for one hour, or until doubled in volume.
4. Prepare the topping. Dice the courgette, slice the pepper thinly and chop the mushrooms with the appropriate discs in the *Food Processor*. Heat the olive oil in a large frying pan and sauté the vegetables on a high heat until al dente. Drain the artichokes. Add to the vegetables and season to taste. Leave to cool.
5. Preheat the oven to 200°C. Punch down the dough, then knead briefly on speed two. Divide the dough into two pieces and roll each one out into a thin circle. Grease two pizza pans and place the dough in the pans. Make a slightly thicker rim around the edge of the dough.
6. Spread the chopped tomatoes over the dough, then top with the vegetables. Sprinkle the oregano and olives over the top, then finish with the diced mozzarella. Bake for 15 to 20 minutes until the dough is cooked and the cheese is golden brown and bubbling. Garnish with basil leaves and serve at once.





BELGIAN CHOCOLATE WAFFLES WITH CARAMELISED BANANAS

Serves: 8
 Prep: 15 minutes
 Rest: 1 hour
 Cook: 25 minutes

Ingredients

- 85g Butter
- 150g Belgian dark chocolate (70% cocoa)
- 375ml Milk
- 1 tsp Vanilla extract
- ½ tsp Cloves, ground
- 285g Flour
- 2 tbsp Sugar
- 25g Cocoa powder
- ¼ - ½ tsp Salt
- 7g Dried yeast
- 3 Eggs
- A pinch of salt

Caramelised Bananas

- 4 Large bananas
- 25g Butter
- 25g Sugar
- 8 scoops of Speculaas ice cream, to serve

Preparation

The combination of waffles and chocolate make for a quintessentially Belgian dessert. For variations, replace the bananas with pears, mangos or strawberries. Speculaas ice cream, a typical Belgian ice cream flavour, can be replaced with any spiced ice cream, such as: cinnamon, clove, nutmeg or ginger.

1. Melt the butter and 50g chocolate. Remove from the heat and stir in the milk, vanilla, cloves and remaining finely chopped chocolate. Sieve the flour, sugar, cocoa powder, salt and yeast into the Stand Mixer bowl. Mix with the flat beater on speed one for 30 seconds.
2. Separate the eggs. Place the wire whisk on the Stand Mixer and mix the chocolate mixture and egg yolks into the flour on speed six until you obtain a thick and smooth batter. Transfer to a large bowl, cover and leave at room temperature for one hour.
3. Clean and dry the mixer bowl and wire whisk thoroughly. Whisk the egg whites and salt on speed eight until stiff. Fold the egg whites into the batter with a large metal spoon.
4. Heat the Waffle Baker and pour enough batter into the iron to coat the base thinly, then close the iron and cook the waffles for three to four minutes. The waffles are cooked when they can easily be removed from the iron. Keep the waffles warm and continue with the remaining batter.
5. Make the caramelised bananas. Slice the bananas lengthways or into thick slices. Heat the butter in a heavy-based pan and add the bananas and sugar. Cook on a high heat until the bananas caramelize but retain their shape.
6. Serve with the warm waffles and Speculaas ice cream.

