

Instructions for use

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SAFETY INSTRUCTIONS

Whenever you use an electrical appliance, you must take some basic safety precautions, including the following:

- Read through all the instructions carefully before you start. To avoid the risk of electric shock, never immerse your appliance in water or any other liquid.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Children should not play with the appliance. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Only for citrus press use: this appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- If the power cord has been damaged, or if your appliance is no longer working properly, it must be replaced or repaired by the manufacturer, a Magimixapproved after-sales service agent or a similarly qualified person, in order to avoid all risks. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Always unplug your appliance if you are leaving it unattended, and before cleaning it, or fitting or removing parts.
- Before plugging an appliance in, always check that the voltage indicated on the appliance corresponds to the voltage of your mains supply.
- Models with a chrome finish must always be connected to a grounding outlet with their original power cord.
- Never allow the power cord to dangle over the edge of your worktop or counter, and make sure it never comes into contact with hot surfaces.
- Never insert your hands – or a utensil - in the feed tube while the disc, blade or juicer is moving, to prevent serious injury and avoid damaging the appliance
- You may use a spatula, but only when the processor is not running.
- Never put the processor bowls in your microwave oven.
- Always handle the discs and blades with caution, as they are extremely sharp.
- To avoid all risk of injury, never install the metal blades or discs on the motor shaft unless the bowl has been locked into position first.



- The blades are all extremely sharp: never use the slicing disc until all the parts have been properly assembled.
- Do not use the appliance if the rotating sieve or the protecting cover is damaged or has visible cracks.
- Your appliance is equipped with a thermal protection that automatically switches the motor off if it has been running for too long or is overloaded. If this happens, turn your machine off and wait for it to cool down completely before switching it back on again.
- Never leave your appliance running unattended, even though you do not have to keep the AUTO button pressed.
- Check that the lid is completely level and correctly locked into position before switching your appliance on.
- Never attempt to override the safety mechanisms.
- Press the STOP button and wait for all the moving parts to come to a standstill before turning the lid.
- Never use your appliance outside.
- This appliance is intended solely for domestic use.
- The following usages are not covered by the warranty: in kitchen areas reserved for personnel in shops, offices and other workplace environments, on farms, by the patrons of hotels, motels and other commercial environments of a residential nature, and in bed and breakfast-type environments.

KEEP THESE IMPORTANT SAFEGUARDS IN A SAFE PLACE FOR DOMESTIC USE ONLY

ENVIRONMENTAL PROTECTION



This symbol indicates that this product should not be treated as regular household waste. It should be taken to a collection point for the recycling of electrical and electronic equipment. For more details about collection points, please contact your local council or your household waste disposal service.

Drawing on its wealth of experience,
Magimix has been designing and building
sturdy, efficient and easy-to-use kitchen appliances
in the heart of Burgundy for **more than 40 years.**
The inventor of the food processor, Magimix now proudly presents the very latest generation.

We are delighted that you have chosen our Magimix food processor to assist you in your everyday tasks within your kitchen.

We very much hope that your appliance will give you every satisfaction.

It will take all the drudgery out of cooking and put the "haute" into your cuisine.

You will soon wonder how you ever managed without your Magimix food processor, as it tirelessly chops, blends, kneads, mixes, emulsifies, whisks, grates and slices.

You will soon be making lump-free pancake batter, whipping up a batch of mayonnaise and baking delicious homemade bread.

Featuring everything from cream of courgette soup and Provençal vegetable tian to shepherd's pie and chocolate mousse, our recipe book contains more than 100 simple but delicious ideas that will have you using your food processor every day.





DESCRIPTION



* depending on the model

(1) For greater stability, thread the power cord through the notches on the underside of the motor unit.



STOP : press this button to switch the machine off.

AUTO : press this button to process in continuous mode and obtain a more even texture. Ideal for fine chopping, mixing or blending, as well as for kneading, beating egg whites, slicing or grating.

PULSE : press this button for intermittent processing. The machine automatically switches itself off as soon as you release this button, giving you complete control over the task from start to finish. Ideal for coarse chopping or mixing.
For preparations such as soups and purées, start off using the pulse button, then switch to continuous mode (AUTO).

You will achieve a smoother consistency.

1 pulse = keep the PULSE button pressed down for 1-2 seconds and release.



Never unlock the lid without pressing the STOP button first. Your appliance is fitted with a thermal failsafe that automatically switches the motor off if it is overloaded or has been running for too long. If it is activated, press the STOP button and wait until the machine has cooled down completely before switching it on again.

MAXIMUM PROCESSING CAPACITIES

	C 3200	CS 4200	CS 5200	Patissier
Brioche	0.5 kg	0.8 kg	1 kg	1.3 kg
Bread dough	0.6 kg	1 kg	1.2 kg	1.6 kg
Shortcrust pastry	1 kg	1.2 kg	1.5 kg	1.8 kg
Soup	1 l	1.3 l	1.8 l	1.8 l
Minced meat	0.75 kg	1 kg	1.4 kg	1.4 kg
Carrots	0.8 kg	1 kg	1.4 kg	1.4 kg
Egg whites (beaten)	2 - 5	3 - 6	3 - 8	3 - 12



Total weight, amounts calculated for the main bowl.

FITTING THE FOOD PROCESSING BOWLS

Wash all the parts thoroughly (except the motor unit) before using your appliance for the first time.



Place the bowl on the motor unit and turn in an anticlockwise direction to lock into place.



Slide the midi bowl onto the motor shaft, inside the main bowl.



Slide the mini bowl onto the motor shaft.



Fit the mini blade onto the motor shaft inside the Mini bowl.



Place the lid on top of the bowl and turn in an anticlockwise direction until it locks into place.

WARNING

- Triple protection: your appliance will only work if both the bowl and lid are correctly locked into place, and if the bottom of the double pusher is level with the MAX level indicator (p.17).
- Do not leave the lid in the locked position when the machine is not in use.

The Patisserie bowl can be fitted in exactly the same way as the food processing bowls.

REMOVING THE FOOD PROCESSING BOWLS



1
2
Unlock the lid by turning clockwise and lift it off.



3
Remove the blade from the mini bowl.



4
Lift the mini bowl out.



4
Lift the midi bowl out, holding it by the rim.



6
7
Release the main bowl by turning it clockwise. You can now remove it.

WARNING

- Always handle the discs and metal blades with caution, as they are extremely sharp.
- Never unlock the lid unless you have pressed the STOP button first. If the bowl will not move, check that the lid has been unlocked.

You can remove the Patisserie bowl in exactly the same way as the food processing bowls.

STANDARD ACCESSORIES



MINI BOWL: equipped with a metal blade for blending, chopping, mixing and emulsifying small amounts.



MIDI BOWL*: a practical, easy-clean bowl specially designed for use with the discs.



METAL BLADE: used in the main bowl for mincing, blending, emulsifying, chopping.
BlenderMix*: designed to ensure a smoother, creamier finish when blending soups and other liquids.



DOUGH BLADE: used in the main bowl for mixing and kneading leavened or unleavened dough. Pâtissier metal dough blade not to be used in Food Processor bowl.



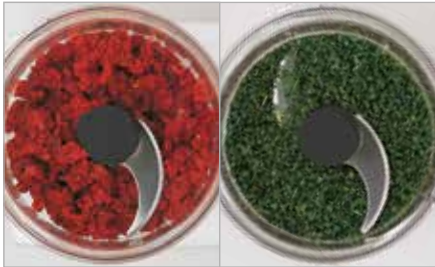
DISCS: used in the midi bowl for grating or slicing fruit, vegetables or cheese in two different thicknesses (2mm and 4mm)*



WHISK: used in the main bowl to whip cream or beat egg whites for meringues, mousses, soufflés, etc. Pâtissier whisk not to be used in Food Processor bowl.

* depending on the model

METAL BLADE



CHOPS meat, fish and fresh herbs in either PULSE or continuous mode (AUTO).



EMULSIFIES sauces, crushes ice, and chops chocolate and sugar to a powder in continuous mode (AUTO).

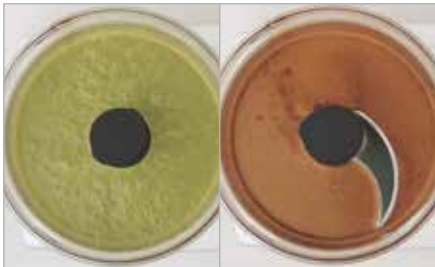


Place the metal blade on the motor shaft. It needs to be at the bottom of the bowl.

BlenderMix (depending on the model)



Place the ingredients in the bowl, put the lid on and turn it anticlockwise until it locks into position.



BLENDS soups, milkshakes, cake mixtures, pancake batter, etc.

Process in continuous mode for 1-4 minutes.



Fit the metal blade on the motor shaft. Put the ingredients in the bowl. Slot the BlenderMix in the bowl. Turn the lid until it locks into position.

The BlenderMix attachment should only be used with the metal blade.



The metal blade is extremely sharp. Always hold it by the central hub. When emptying the bowl, either remove the metal blade first or hold it in place by placing a finger on the central hub.

DOUGH BLADE (FOOD PROCESSING BOWLS)

For Food Processor only. Refer to p.13 for kneading in your Patissier.



MIXES and KNEADS leavened dough for bread, brioche, etc.



MIXES and KNEADS unleavened dough for shortcrust pastry, rich shortcrust pastry, etc.

Depending on the quantity, it usually takes less than a minute to knead a batch of dough. Place all ingredients in the bowl and replace the lid before you switch your appliance on.



Fit the dough blade on the motor shaft. It needs to be at the bottom of the bowl.



Place all the ingredients in the bowl. Put the lid on and turn anticlockwise until it locks into position.



Press **AUTO**.
Switch off as soon as the dough forms a ball or the mixture is sufficiently kneaded.



The dough blade can also be used to stir chocolate chips, dried fruit, etc., into the dough without chopping them. Simply pulse 2 or 3 times.

Never exceed the quantities recommended on p.7.

Check out our useful hints and tips on p.23.

Use the spatula to scrape any remaining flour off the sides of the bowl.

DOUGH BLADE (PATISSERIE BOWL)

For kneading in Pâtissier only.



KNEADS leavened dough for bread, brioche, etc.



KNEADS unleavened dough for shortcrust pastry, rich shortcrust pastry, etc.

Depending on the quantity, it usually takes less than a minute to knead a batch of dough. Place all ingredients in the bowl and replace the lid before you switch your appliance on.



1 Fit the dough blade on the motor shaft. It needs to be at the bottom of the bowl.



2 Place all the ingredients in the bowl. Put the lid on and turn it anticlockwise until it locks into position.



4 Switch your appliance off as soon as the dough forms a ball or the mixture is sufficiently kneaded.



5 The dough blade can also be used to stir chocolate chips, dried fruit, etc., into the dough without chopping them. Simply pulse 2 or 3 times.

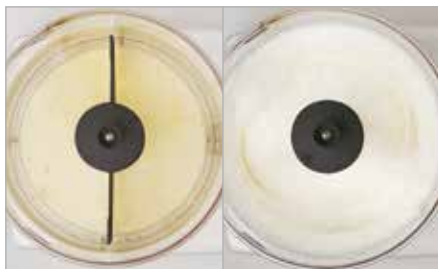
Never exceed the quantities recommended on p.7.

Check out our useful hints and tips on p.23.

Use the spatula to scrape any remaining flour off the sides of the bowl.

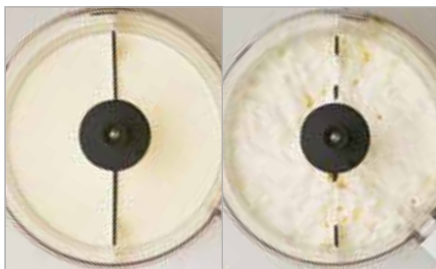
WHISK (FOOD PROCESSING BOWLS)

For Food Processor only. Refer to p.15 for whisking in your Patissier.
Your bowl must be clean and dry. To allow enough air in, remove the graduated pusher from the lid.



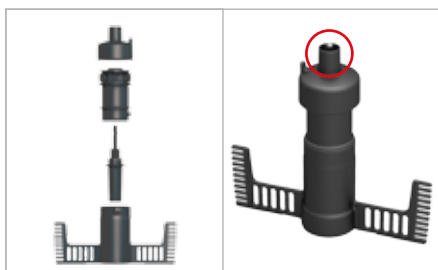
WHISKS egg whites

Put the egg whites in the bowl
Whisk continuously for 5-8 minutes,
depending on the number of egg whites.



WHIPS cream

Before you begin, chill the bowl and ingredients in the fridge for an hour. Pour the whipping or double cream into the bowl. **Whisk continuously, keeping a close eye on the cream so that it does not turn into butter.**



Make sure you fit the four sections together correctly. Check that the metal shaft has been correctly inserted. It should protrude slightly from the top.



Slot the egg whisk onto the motor shaft. Ensuring it is at the bottom of the bowl. Add the ingredients.



Put the lid on and turn until it locks into place.



When whisking egg whites or whipping cream, **remove the graduated pusher from the feed tube** to allow more air in.

Check out our useful hints and tips on p.23.

Built to an exclusive, patented Magimix design, the whisk beats the egg whites very gradually, making them stiffer and giving them more volume.

WHISK (PATISSERIE BOWL)

For whisking in Pâtissier only.

Your bowl must be clean and dry. To allow enough air in, remove the cap from the lid.



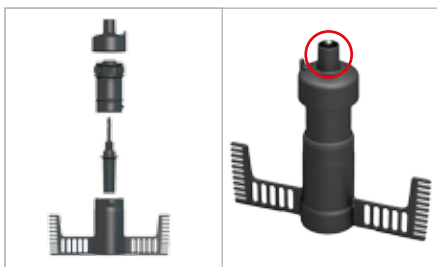
WHISKS EGG WHITES.

Put the egg whites in the bowl
Whisk continuously for 5-10 minutes,
depending on the number of egg whites.



WHIPS CREAM

Before you begin, chill the bowl and ingredients in the fridge for an hour. Pour the whipping or double cream into the bowl. **Whisk continuously, keeping a close eye on the cream so that it does not turn into butter.**



Make sure you fit the four sections together correctly. Check that the metal shaft has been correctly inserted. It should protrude slightly from the top.



Slot the egg whisk onto the motor shaft. It needs to be at the bottom of the bowl. Add the ingredients.



Put the lid on and turn until it locks into place.



When whisking egg whites or whipping cream, **remove the cap from the lid** to allow more air in.

Check out our useful hints and tips on p.23.

Built to an exclusive, patented Magimix design, the whisk beats the egg whites very gradually, making them stiffer and giving them more volume.

GRATING / SLICING DISCS

We recommend you use the discs in the midi bowl.



Lower the midi bowl into the main bowl. Slide the disc support onto the motor shaft.



Slicing/grater discs:
each disc is engraved with a code, e.g.
R/G4: 4mm grater
E/S2: 2mm slicer



Position your chosen disc so that the relevant function and thickness code is uppermost.



Slot the disc onto the disc support. Turn it anticlockwise until it locks into place (a two-stage process).



For nonreversible discs*, make sure you put them the right way up. The central plastic part should be pointing downwards.

WARNING

- Always handle the discs with caution, as the blades are extremely sharp.
- Never insert a foreign object - or your fingers - into the feed tube. Always use the pusher designed for that purpose.
- Never exceed the recommended quantities (p. 7).

* depending on the model

After grating or slicing, you will be left with tiny stubs of fruit or vegetables on your discs. This is entirely normal and ensures a flawless end result.

A) XL MODELS



The 2-in-1 feed tube comprises:
 1) **a large feed tube** for round or bulky fruit and vegetables.
 2) **a small feed tube** for small or long fruit and vegetables.



The lid is equipped with a safety system which means that your appliance will only work if the bottom of the large pusher is level with the MAX level indicator.



Large feed tube: fruit or vegetables for slicing can be left whole.



Small feed tube: when grating fruit or vegetables, stack them horizontally for longer shreds.



Small feed tube: to slice long fruit or vegetables (e.g. leeks, carrots), stand them upright and close together in the feed tube.



B) NON-XL MODELS: you may need to cut large fruit or vegetables (e.g. apples, tomatoes) in half.

Check out our useful hints and tips on p.22.

After grating or slicing, you will be left with tiny stubs of fruit or vegetables on your discs. This is entirely normal and ensures a flawless end result.

ADDITIONAL ACCESSORIES

The accessories you find in the box will vary depending on the model.



CITRUS PRESS: with a lever arm and 2 cones, yielding juice with no pips and just the right amount of pulp.



JUICER AND SMOOTHIEMix : ideal for making juices, cocktails, smoothies, nectars and coulis.



DOUGH BOWL KIT: perfect for hassle-free baking (bread, brioche, cakes). The dough is kneaded, proved and baked all in the same bowl.



MASH & PUREE KIT: for totally natural vegetable purées and fruit compotes.



DICING KIT: as well as dicing fruit and vegetables, you can also cut them into sticks or french fries.



CREATIVE DISC KIT: 3 novel discs for 3 creative cuts: fluted, julienne and extra-wide julienne.

OPTIONAL DISCS



6mm grater • 6mm slicer • Parmesan • Extra-wide julienne • Wide julienne • Fluted • Julienne

USING THE CITRUS PRESS



1 Slot the citrus press basket onto the bowl and turn it anticlockwise until it locks into position.



3 Select the right cone for the size of your citrus fruit. The larger cone should always be clipped onto the smaller one.



5 Slide the cone onto the motor shaft. Position the lever arm opposite the locking system and clip the tab to the base of the basket.



6 Position the halved fruit on the cone, pressing down gently.



7 Lower the lever arm, switch your processor on, and apply **gentle** pressure to the arm until all the juice has been extracted.



8 Switch your appliance off before **raising** the lever arm, to avoid splashing.

When juicing grapefruit, release the pressure very slightly from time to time, to extract the maximum amount of juice.

Check out our useful hints and tips on p.23.

CLEANING

Always unplug your appliance before you clean it.



1 Always clean it immediately after use (using water and washing up liquid).



ACCESSORIES: use a bottle brush to clean inside the accessories.

DOUGH BLADE: remove the detachable cap* for a more thorough clean.



4 **MOTOR UNIT:** wipe with a soft, damp cloth.

To preserve the appearance of the detachable parts and make them last as long as possible, make sure you follow these recommendations:

- Dishwasher: select the minimum temperature ($< 40^{\circ}\text{C}$) and avoid the drying cycle (generally $> 60^{\circ}\text{C}$).
- Washing by hand: do not leave the parts immersed in detergent for too long. Avoid abrasive products (e.g. stainless-steel scrubbers).
- Detergents: read the manufacturer's instructions to check their compatibility with plastic items.

Never leave parts to soak. Dry them straight after washing.

Make sure you dry the stainless steel parts thoroughly to avoid oxidizing stains.

These are purely aesthetic and do not affect the quality of the blades, discs or bowls.

Some foodstuffs such as carrots tend to stain plastic. Rubbing with a piece of kitchen paper and a little vegetable oil will remove most of this staining.

*Insert a spoon handle into the dough blade hub to push the cap off from the inside. The Compact model's dough blade does not have a cap.



Warning: always handle the blades and discs with caution, as they are extremely sharp.

Never immerse the motor unit in water.

SIMPLE

- **AUTO** button: the motor adapts its speed to the task at hand.
- **PULSE** button: for more control over the end result.

This is the setting you need for precision chopping or blending.

Place soft foods (e.g. meat, fish or soft cheese) into the freezer for a few minutes to firm them up before chopping, grating or slicing them in your food processor.

NB. they should be firm, not frozen!

PRACTICAL

- If you want to spend your time using your food processor, rather than cleaning it, do the first task in the mini bowl, then move on to the midi bowl, and finish off with the main bowl. Always start with the hard or dry ingredients and end with the liquid ones.
- If your appliance starts to vibrate, carefully wash and dry the feet, and check that you have not exceeded the maximum capacities shown on p.7.

**XL LID**

- The small feed tube is ideal for:
 - slicing long fruit or vegetables (e.g. cucumbers, carrots, leeks). Stand the fruit and vegetables upright and close together.
 - slicing small fruit or vegetables (e.g. strawberries, kiwi fruit, turnips). Introduce them into the small feed tube one at a time.
 - grating long fruit or vegetables (e.g. carrots, courgettes) or chunks of cheese. Stack them horizontally in the small feed tube.
- The large feed tube is ideal for:
 - slicing round fruit or vegetables (e.g. oranges, pineapples, apples, pears, mangoes, tomatoes, potatoes). Either cut them into large pieces before introducing them into the feed tube, or leave them whole. Make sure you do not fill it beyond the MAX level indicator, otherwise your food processor will not start.

**MINI BOWL**

- The mini bowl is ideal for processing small amounts. Use it to chop onions or herbs, mince meat, or whiz up dips, salad dressings and mayonnaise.
- Before chopping fresh herbs, check that both the herbs and the bowl are perfectly clean and dry. This will ensure you get the very best results. The herbs will also keep for longer.
- You can use the mini bowl directly as a serving dish, providing you remember to remove the metal blade first!



USEFUL HINTS & TIPS



MIDI BOWL AND DISCS

- The midi bowl is ideal for grating and slicing fruit, vegetables and cheese. Cabbage: roll the leaves one inside the other after discarding the tough core and slice.
- Some foodstuffs, such as carrots, tend to stain plastic. Rubbing the part with a piece of kitchen paper and a little vegetable oil will remove most of the staining.



MAIN BOWL

- **Liquid ingredients:** never fill the bowl more than a third full.
- **Solid ingredients:** never fill the bowl more than two-thirds full.



METAL BLADE

- **When processing large amounts** of meat or vegetables, cut the food into 2cm pieces.
- If you are chopping **meat or fish**, use the PULSE button to control the end result.
- For **vegetable purées**, cut the cooked vegetables into large pieces before putting them in the bowl with the metal blade. Use the PULSE button first, then switch to continuous mode (AUTO) until the purée reaches the desired consistency.



BLENDERMIX

- **Soups, pancake batters, cocktails:** the metal blade goes in the bowl first, followed by all the ingredients, then the BlenderMix. Your processor is now ready to run.

The BlenderMix attachment gives a smooth volute finish.





DOUGH BLADE



- **Soft dough (brioche, choux pastry, etc.):** Magimix food processors work on the rapid kneading principle. Doughs are kneaded for just 30 seconds to 1 minute, the precise time depending on the amount and type of dough. Follow the instructions carefully for each recipe.
- **Normal dough:** for faster results, leave the dough to rise or prove at (or slightly above) room temperature. As flour is very light, you may sometimes notice a cloud of flour escaping from the bowl. To avoid this happening, put all the non-liquid ingredients (salt, flour, butter, eggs, etc.) in the bowl before adding the liquid ingredients (water, milk, etc.). Only then switch your food processor on.
- You can store dough in the freezer for up to 2 months, providing you wrap it carefully in cling film. Remember to take it out the day before you intend to use it.



EGG WHISK

- Make sure your bowl is clean and dry.
- Remember to remove the graduated pusher from the lid to let in enough air!
- Beaten egg whites: for fluffier egg whites, use eggs that are at room temperature.
- Whipped cream: do not use fat-free or low-fat cream, as it will not whip! Make sure the full-fat whipping or double cream you use is chilled. Place the food processor bowl in the freezer for 10 minutes beforehand. If you can track it down, add some powdered stabilizer (e.g. Whip It®) to the cream, as this will keep it stiff for several hours in the fridge. Keep a close eye on the cream while it is being whipped, to avoid over processing and it turning into butter.



CITRUS PRESS

- There are **2 cones**: a small one for lemons and limes, and a large one for oranges and grapefruits. The small cone is stored inside the large cone.



To get the very best out of our recipes, follow these few simple golden rules:

1. *Always use the very best ingredients*

Choose good-quality, fresh ingredients.

The fresher your **fruit and vegetables**, the more vitamins they will contain. Signs of freshness include smooth skin, green leaves and no bruising.

Always use fresh **meat and fish**.

Pay attention to the type of **flour** indicated in the recipe. The choice of flour is very important, not least because the amount of water you need depends on which type you are using. Wholemeal flour, for instance, contains more bran, which absorbs more water.



Plain flour, a very fine, white, all-purpose flour that is best for making cakes, pastries, sauces and pancake batters.

Self-raising flour has low gluten content and contains a raising agent, usually baking powder. It's used in baking and cake-making.

Strong white flour has a higher gluten content and is therefore ideal for making bread and brioche.



It is better to use **caster sugar**, rather than granulated sugar, which has coarser crystals. Icing sugar is very fine and is commonly used for cake decoration.

Always use **butter**, never margarine or a low-fat spread.

Yeast comes in two forms – fresh or dried. In our recipes, we have chosen to use fresh yeast, which you can get from your local baker, as well as from specialist shops (or the bakery section of your nearest supermarket). If you use dried yeast, remember to use half the amount indicated for fresh yeast.

For the very best results, always dissolve the yeast in a liquid heated to 35 °C. Yeast is a living organism, and if the liquid is any hotter, it will kill it.

Salt regulates the rising action of the yeast and reinforces the structure of the gluten.

It is best to use pasteurised whole **milk**.

Double **cream** has a minimum fat content of 48% (35% for whipping cream), compared with 15% for single cream and even less for “lite” versions. It not only tastes better, but holds air bubbles better when whipped.

Eggs are sold in four different sizes, with medium eggs weighing 53-63g. For recipes where the egg whites are to be beaten, bring them up to room temperature first. Eggs must be fresh if they are to be eaten raw in mousses, etc. If you are using them for home baking (e.g. meringues, macaroons), it is a good idea to separate them 2-3 days beforehand, storing the yolks and whites in separate airtight containers in the fridge. For egg whites to whisk properly, your bowl must be clean, with no traces of fat.

2. *Be prepared!*

The following pieces of equipment always come in useful:

Measurement instruments: precise electronic kitchen scale (range: from 2g to 2kg) is vital, as is a cooking thermometer that can measure temperatures of up to 200 °C.



Baking tins: it is important to use a baking tin of the right shape, the right quality and made from the right material. We specify which kind of tin is required for each recipe.

Cakemaking accessories: cutters of different sizes, to vary the presentation of cakes and pastries.

A piping bag is vital for filling cream puffs and eclairs, as well as making meringues or macaroons.

You will need a rolling pin for rolling your pastry out and a brush for buttering your tins and painting egg wash on your bread and brioche.



3. *Precision*

In some recipes, especially those for bread and cakes, the instructions must be followed to the letter. Always weigh or measure the ingredients out carefully and respect the kneading, resting and baking times.

4. *Cooking - the grand finale*

How well do you know your oven? The success of your recipe may well depend on it, as the temperatures and cooking times in our recipes are merely there to guide you.

These times may vary according to your oven, but will also depend on how finely the ingredients have been chopped. It will also depend on the size and material of the recipient. This is why we recommend you keep a close eye on the baking process and be ready to adjust the cooking time, if necessary.

Avoid opening the oven door while your dish is cooking.