the Quick & Easy™ Pie Maker

Instruction Book - LPI285



Breville®

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BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind.
In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operation and save for future reference.
- Remove any packaging material and promotional stickers before using the pie maker for the first time.
- If there is a protective cover fitted to the power plug of the pie maker, remove and safely discard the protective cover to eliminate a choking hazard for young children.
- Always ensure the pie maker is properly assembled before use.
- Follow the instructions provided in this book.
- Do not place the pie maker near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water.
- Do not use on a sink drain board.
- Always operate the pie maker on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.

- Keep the pie maker clear of walls, curtains and other heat or steam sensitive materials.
- Do not place the pie maker on or near a hot gas or electric burner, or where it could touch a heated oven. Use the pie maker well away from walls.
- Do not touch hot surfaces. Use the handle to lift and open the top plate.
- Do not leave the pie maker unattended when in use.
- Do not place anything on top of the pie maker when the lid is closed, when in use and when stored.
- When operating the pie maker, ensure the power cord is kept away from any heat source including the surface of the pie maker. Ensure the power cord does not become trapped between the upper and lower hot plates of the pie maker during use and storage.
- Always switch the pie maker off at the power outlet, then unplug the power cord and allow to cool, if the pie maker is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the pie maker.
- Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the pie maker as these can damage the housing or the coating of the cooking plates.
- Always remove the food from the pie maker with a heatproof plastic spatula or tongs. Never use your hands.
- Do not use sharp objects or utensils inside the pie maker as they may scratch or damage the interior surface of the cooking plates.

- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not place the pie maker in direct sunlight. Colour fading and discolouration may occur when the pie maker is consistently exposed to UV light.
- Keep the exterior housing and the non-stick cooking plates clean. Follow the cleaning instructions provided in this book (Page 12).
-  This pie maker is marked with a hot surface symbol. The lid and outer surface will be hot when the pie maker is operating and for some time after use.

 WARNING

- Fully unwind power cord from cord storage facility before use.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.

- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or pie maker becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the pie maker. See your electrician for professional advice.
- During electrical storms, the appliance should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm and which may inadvertently cause damage to the appliance and its electronic componentry.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.

- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the pie maker and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

Components



A. Cool-touch handle
B. START/CANCEL button
C. 'Heating' & 'Ready' indicator lights
D. Timer Increase/Decrease buttons
E. LED Display with countdown timer
F. PFOA-free premium non-stick cooking plates. Easy to clean and remove cooked pies.
G. Seal & Snap design. Seals the pie edge to avoid a mess and then cuts to easily snap pies apart.
H. A Bit More™ button
Press to add a bit more time to get your pies just right without having to reset the timer.
I. Non-slip feet

Not Shown:

- Auto-off safety feature
Heating turns off after timer counts down to zero or if the pie maker is not programmed after a set amount of time.
- Cord storage integrated into base

Functions

OPERATING YOUR BREVILLE PRODUCT

Before first use, remove and safely discard any packing material, promotional labels and tape from the pie maker.

WARNING

Fully unwind power cord from cord storage facility before use.

BEFORE FIRST USE

Check that cooking plates are clean and free of dust. Wipe over with a damp cloth. Place the pie maker on a flat, level surface with the lid in the closed position.
Ensure there is a minimum distance of 20cm of space on all sides of the pie maker. Ensure there are no items on top of the pie maker.

1. Insert power plug into a 230/240V power outlet and turn the power on. The pie maker will enter standby mode and the screen will display '– –' .
2. Press the START/CANCEL button to start pre-heating. The 'HEATING' light will illuminate red and the screen will show a rotating loop '⊏ ⊐' whilst pre-heating.

NOTE

If pre-heating is not required, press START/CANCEL button and use the timer increase ▲ or timer decrease ▼ to set a cooking time, then press START/CANCEL button to start immediately or wait 3 seconds for the timer countdown to commence. The 'HEATING' light will illuminate red.
An additional 2 minutes will need to be added to the timer, when the pre-heat is over-ridden.

3. Once the pie maker has finished pre-heating, the 'READY' light will illuminate green, the pie maker will beep 3 times to alert that the pre-heat has finished and '00' will continuously flash on the screen.

NOTE

The pie maker will remain ready for use for an additional 20 minutes with the screen continuously flashing '00'.
The 'READY' light will continue to cycle on and off to indicate the pie maker is maintaining the correct temperature. You can set a cooking time during this period. If a cooking time is not set after the additional 20 minutes, the auto-off safety feature will engage.
The pie maker will sound 5 beeps and the screen will display '– –' .
Both the 'HEATING' and 'READY' lights will no longer be illuminated, indicating heating has stopped as the pie maker returns to standby mode.

4. Place a single sheet of pastry (see Hints & Tips if using frozen pastry) on the bottom cooking plate, ensuring the sheet covers from side to side. Place the prepared filling on top of pastry sheet in each cooking well.
5. Place another sheet of pastry over the top.

WARNING

Do not overfill pie wells or use excess liquid ingredients (i.e. sauces, gravies, custards). This may result in overflow from the pie maker or force the lid lock to suddenly release.

6. Carefully close the lid and lock into place.

NOTE

If the lid is difficult to close and lock at first, rest the lid on the pastry for 1 minute to allow the ingredients to soften and then lock the lid into place.

7. Set your required cooking time using the Timer Increase/Decrease buttons.
8. Press START/CANCEL button to start immediately or cooking will commence automatically after 3 seconds. The time will stop flashing indicating the time is counting down.

NOTE

During cooking, you can adjust the timer by pressing the Timer Increase/Decrease buttons. 'A Bit More' can only be used at the completion of the timer.

9. During cooking, the 'HEATING' and 'READY' lights will continue to cycle on and off to indicate that the pie maker is maintaining the correct temperature.
10. The timer will countdown in 1 minute increments, displaying the remaining cooking time on the LED screen, until it reaches 1 minute, it will then count down by seconds until cooking time has elapsed.
11. When the cooking time has counted down, the pie maker will beep 5 times and return to standby mode. The LED screen will display '– –'. Both the 'HEATING' and 'READY' light will no longer illuminate indicating heating has stopped as the pie maker returns to standby mode.

WARNING

During or after cooking, open the pie maker lid carefully. Cooked pie filling is hot and can scald.

A BIT MORE™

'A Bit More™' button can only be used after the initial cooking time has finished. It is handy if you want to cook your pies just 'a bit more' without having to reset the timer. Press the 'A Bit More™' button up to 4 times adding 1 minute per press. There is no need to press the START/CANCEL button. The time entered will flash for 3 seconds on the screen, then the timer countdown will commence. 'HEATING' or 'READY' light will illuminate.

NOTE

After opening the pie maker to check on the cooked pies, it could be difficult to secure the clip into place. Simply close the lid without locking the clip and push the A BIT MORE™ button to continue cooking the pies.

12. Once cooking is complete, open the lid and carefully remove your pies with the help of a silicone spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating. Alternatively, to continue making pies repeat steps 4-8.
13. You can press the START/CANCEL button at any time during cooking to cancel cooking. The LED screen will display '– –'. The pie maker will return to standby mode, switch the pie maker off at the power outlet and remove the power plug from the power outlet.

NOTE

Cooking typical meat pies should take less than 10 minutes. Exact cooking time will be a matter of taste. It will also depend on the type of pastry, temperature and type of filling used.

NOTE

At all times the lid must be closed and locked into place.
When using the pie maker for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.

WARNING

Steam may be ejected from between the cooking plates when the lid is closed. The amount will vary depending on how wet the filling is. Be careful not to make contact with the steam as it may cause burns.



Hints & Tips

SEASON THE PLATES

Season the plates occasionally to prevent sticking and to make cleaning easier.
To season, brush the cooking plates with a little vegetable oil and rub off the excess with absorbent paper.

It is not recommended to use cooking spray on non-stick coatings as this may affect the performance of the non-stick surface over time.

REHEATING

If the pies are not being eaten immediately, place on a paper napkin to absorb condensation or a cooling rack to keep for longer. Alternatively, place on a rack in an oven-proof dish to keep warm in a low oven, about 100°C. The pies should keep hot for up to 15 minutes this way, but will then begin to dry out.

FROZEN PASTRY

It is possible to use pastry sheets straight from the freezer. Always remove the plastic before use. For the pie base turn on the pie maker then, rest the pastry on the bottom plate until softened, then add your filling to each of the pie wells. For the pie top, allow the lid to rest on the top of the frozen pastry for 30 seconds to soften, before locking the clip into place.

PRE-HEAT OVER-RIDE

When over-riding the pre-heat, an additional 2 minutes will need to be added to the cooking time. So if the pie cooking time is 7 minutes and the pre-heat has been over-ridden, then the set time will need to be set at 9 minutes.

Care, Cleaning & Storage

Before cleaning, ensure the power is switched off and then remove the power plug from the power outlet.
Allow your pie maker to cool before cleaning, however, the pie maker is easier to clean when the cooking plates are still slightly warm.
Always clean your pie maker after each use to prevent a build-up of baked-on foods and fats. Wipe cooking plates with a soft, damp cloth to remove food residue. Do not place any part of the pie maker in the dishwasher.

TIP – Use a wet pastry brush (see Fig. 1) to help clean food stuck in between the cooking wells.

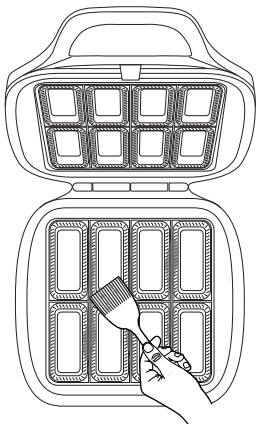


Fig. 1

WARNING

Do not immerse any part of the pie maker or the power cord in water or any other liquid.

PFOA-FREE NON-STICK COATING

Cooking on a non-stick surface minimises the need for oil as food does not stick and cleaning is easier.

Any discolouration that may occur will only detract from the appearance of the pie maker and will not affect the cooking performance.

When cleaning the non-stick cooking plates, do not use metal (or other abrasive) scourers. Wipe with a soft damp cloth and dry thoroughly.

NOTE

Exposure to cooking oils and cleaning chemicals may cause colour fading and discolouration to the pie maker. If the pie maker is exposed to oils or chemicals, turn off and unplug the pie maker, allow to cool and use a soft damp cloth to clean the surface of the pie maker. Dry thoroughly before use.

NOTE

The cooking plates, hinges and overflow moat are coated with a non-stick surface, do not use abrasives to clean.

STORAGE

To store your pie maker:

1. Ensure the power is off and then unplug power cord from the power outlet.
2. Allow the pie maker to fully cool and clean as per instructions.
3. Wrap the power cord in the cord wrap area below the pie maker.
4. Store on a flat, dry level surface. Do not place anything on top of the pie maker.

WARNING

The handle is designed for opening and closing the pie maker during cooking. It should not be used for moving or carrying the pie maker.
When moving the pie maker, allow the unit to fully cool down and carry by lifting from both sides.

Recipes

Classic beef mince pies

Makes 12 pies	
Preparation time	30 minutes
Cooking time	1 hour 15 minutes
Pie cooking time	14 minutes

1 tbsp. vegetable oil
500g lean beef mince
½ onion, fine dice
2 cloves garlic, crushed
2 tbsp. tomato paste
⅓ cup red wine
2 cups beef stock
2 pinches of mixed herbs
Pinch ground white pepper
½ tsp. salt
1 tsp. vegemite
¼ cup gravy powder
2 tbsp. corn flour
3 tbsp. water
2 sheets of short crust pastry
2 sheets of puff pastry

1. Heat a large, heavy based pot on a medium heat.
2. Add the vegetable oil, onion and garlic and sauté until transparent.
3. Add beef mince and stir until the beef is browned well.
4. Add the tomato paste, stir through and then deglaze with the red wine.
5. Add the beef stock, herbs, pepper, salt and vegemite. Stir to combine – making sure the vegemite is not in a lump.
6. Place the lid on the pot and reduce the heat to low and allow to cook for 1 hour on a very low simmer.
7. Remove the lid and increase to a medium heat.
8. In a separate small bowl combine the gravy powder, corn flour and 3 tbsp. water and stir to make a slurry.
9. Stir the slurry into the beef whilst hot, until the mixture thickens. Remove the pot from the heat and allow to cool, if not using immediately.
   TIP – the pie filling can be made up to 2 days in advance, if cooled to room temperature and kept in the fridge until required.
10. Pre-heat the pie maker (optional).
11. Lay one sheet of short crust pastry on the bottom plate of the pie maker.
12. Using a ¼ measuring cup – fill each pie well with ¼ cup of filling.
13. Lay 1 sheet of puff pastry on the top.
14. Close the lid . Adjust the timer to 7 minutes. Press START/CANCEL to begin cooking.
15. When the timer is finished, carefully remove the pies and snap to be individual. Repeat the pie assembly process to use the remainder of the pie filling and pastry.
    TIP – to make just 4 pies – Place one piece of short crust pastry on the bottom plate only, resting over the front 4 pie wells. Fill the 4 pie wells with the filling and fold the other half of the pastry over the top. Close the lid. Set the timer and allow the pies to cook as usual.

Beef mince, bacon and mushroom pies

Makes 16 pies

Preparation time 30 minutes

Cooking time 1 hour 30 minutes

Pie cooking time 14 minutes

2 tbsp. vegetable oil
½ medium onion, fine dice
1 garlic clove, crushed
100g bacon, small dice
500g lean beef mince
2 large mushrooms, grated
1 carrot, grated
2 tbsp. tomato paste
½ tsp. fine black pepper
½ tsp. rosemary, chopped
½ tsp. thyme, chopped
2 cups beef stock
2 ½ tsp. gravy powder
2 ½ tbsp. corn flour
3 tbsp. water
2 sheets of shortcrust pastry
2 sheets of puff pastry

1. Heat a large, heavy based pot on a medium heat.
2. Add the vegetable oil, onion and garlic and sauté until transparent.
3. Add the bacon and sauté for a further 1 minute.
4. Increase the heat a little and add the beef mince, stir until the beef is browned well.
5. Add the grated mushroom and stir to combine.
6. Add the tomato paste and carrot – continue to sauté for 2 minutes.
7. Add the beef stock. Place the lid on top and reduce the heat to be a low simmer. Allow to simmer for 1 hour. Remove the lid and increase the heat to a medium heat.
8. In a separate small bowl combine the gravy powder, corn flour and 3 tbsp. water and stir to make a slurry.
9. Stir the slurry into the beef whilst hot, until the mixture thickens. Remove the pot from the heat and allow to cool, if not using immediately.

   TIP – the pie filling can be made up to 2 days in advance, if cooled to room temperature and then kept in the fridge until required.
10. Pre-heat the pie maker (optional).
11. Lay one sheet of short crust pastry on the bottom plate of the pie maker.
12. Using a ¼ measuring cup – fill each pie well with ¼ cup of filling.
13. Lay 1 sheet of puff pastry on the top.
14. Close the lid. Adjust the timer to 7 minutes. Press START/CANCEL to begin cooking.
15. When the timer is finished, carefully remove the pies and snap to be individual. Repeat the pie assembly process to use the remainder of the pie filling and pastry.

    TIP – to make just 4 pies – Place one piece of short crust pastry on the bottom plate only, resting over the front 4 pie wells. Fill the pie wells with the filling and fold the other half of the pastry over the top. Close the lid. Set the timer and allow the pies to cook as usual.

Chicken and leek pies

Makes 16 pies

Preparation time 20 minutes

Cooking time 30 minutes

Pie cooking time 14 minutes

½ cup salted butter
1 leek, white part only fine dice
2 cloves garlic, crushed
5 tbsp. plain flour
800g chicken thigh, 1cm dice
¾ cup chicken stock
¾ cup full cream milk
½ tsp. salt
Pinch ground white pepper
½ tsp. chopped thyme
2 sheets of shortcrust pastry
2 sheets of puff pastry

1. Heat a heavy based pot on a medium to high heat.
2. Add the butter and allow to melt. Add the leek and sauté 2 minutes. Add the garlic and sauté for a further 1 minute.
3. Add the flour and constantly stir for 2 minutes. Add the chicken and stir for 2 minutes.
4. Add the stock, milk, salt, pepper and thyme. Reduce the heat to a very low heat and simmer for 15 minutes or until the chicken is cooked.
   TIP – the pie filling can be made a day in advance, if cooled to room temperature and then kept in the fridge until required.
5. Pre-heat the pie maker (optional).
6. Lay one sheet of short crust pastry on the bottom plate of the pie maker.
7. Using a ¼ measuring cup – fill each pie well with ¼ cup of filling.
8. Lay 1 sheet of puff pastry on the top.
9. Close the lid. Adjust the timer to 7 minutes. Press START/CANCEL to begin cooking
10. When the timer is finished, carefully remove the pies and snap to be individual. Repeat the pie assembly process to use the remainder of the pie filling and pastry.

TIP – to make just 4 pies – Place one piece of short crust pastry on the bottom plate only, resting over the front 4 pie wells. Fill the pie wells with the filling and fold the other half of the pastry over the top. Close the lid. Set the timer and allow the pies to cook as usual.

Chunky beef and black pepper pies

Makes 12 pies

Preparation time 30 minutes

Cooking time 3 hours

Pie cooking time 14 minutes

2 tbsp. vegetable oil
500g chuck beef steak, 1-1.5cm dice
1 tbsp. plain flour
½ tsp. salt
½ onion, fine dice
2 cloves garlic, crushed
1 tsp. freshly ground black pepper
2 tbsp. tomato paste
3 cups beef stock
2 tbsp. gravy powder
3 tbsp. corn flour
3 tbsp. water
2 sheets of shortcrust pastry
2 sheets of puff pastry

1. Season the beef with the salt and toss to distribute well on the beef. Dust the diced beef with the 1 tbsp. of flour and shake off any excess.
2. Heat a large, heavy based pot on a medium to high heat.
3. Add the vegetable oil to the pot. Add the dusted beef and seal and brown the diced beef well.
4. Add the onion, garlic and sauté for 1-2 minutes.
5. Add the beef stock and place the lid on the pot. Reduce the heat to low and allow to cook for 2-3 hours on a very low simmer, until the meat is tender.
6. Remove the lid and increase to a medium heat.
7. In a separate small bowl combine the gravy powder, corn flour and 3 tbsp. water and stir to make a slurry.
8. Stir the slurry into the beef whilst hot, until the mixture thickens. Remove the pot from the heat and allow to cool, unless using immediately.
   TIP – the pie filling can be made up to 2 days in advance, if cooled to room temperature and then kept in the fridge until required.
9. Pre-heat the pie maker (optional).
10. Lay one sheet of short crust pastry on the bottom plate of the pie maker.
11. Using a ¼ measuring cup – fill each pie well with ¼ cup of filling.
12. Lay 1 sheet of puff pastry on the top.
13. Close the lid. Adjust the timer to 7 minutes. Press START/CANCEL to begin cooking.
14. When the timer is finished, carefully remove the pies and snap to be individual. Repeat the pie assembly process to use the remainder of the pie filling and pastry.
    TIP – to make just 4 pies – Place one piece of short crust pastry on the bottom plate only, resting over the front 4 pie wells. Fill the pie wells with ¼ cup of filling and fold the other half of the pastry over the top. Close the lid. Set the timer and allow the pies to cook as usual.

Lamb and rosemary pies

Makes 8 pies
Preparation time 20 minutes
Cooking time 3 hours 10 minutes
Pie cooking time 7 minutes

2 tbsp. vegetable oil
1 medium onion, fine dice
4 cloves garlic, crushed
500g lamb, 1.5cm dice
2 tbsp. tomato paste
3 tsp. chopped rosemary
3 cup beef stock
¼ tsp. salt
2 tbsp. corn flour
2 tbsp. gravy powder
2 tbsp. water
1 sheet of shortcrust pastry
1 sheet of puff pastry

1. Heat a large saucepan on a medium heat. Add the oil, onion and garlic. Sauté until the onion is softened and transparent, 2-3 minutes.
2. Add the lamb to the saucepan and sauté the lamb until the lamb is browned all over. Add the tomato paste and stir through. Add the rosemary, beef stock and salt. Bring to a simmer and reduce to a low heat and cook for 2-3 hours or until the lamb is tender.
3. In a separate small bowl combine the corn flour, gravy powder and water together and stir to make a slurry.
4. Stir the slurry into the lamb whilst hot, until the mixture thickens. Remove from the heat and allow to cool, unless using immediately.
   TIP – the pie filling can be made up to 2 days in advance, if cooled to room temperature and then kept in the fridge until required.
5. Pre-heat the pie maker (optional).
6. Lay one sheet of short crust pastry on the bottom plate of the pie maker.
7. Using a ¼ measuring cup – fill each pie well with ¼ cup of filling.
8. Lay 1 sheet of puff pastry on the top.
9. Close the lid. Adjust the timer to 7 minutes. Press START/CANCEL to begin cooking.
10. When the timer is finished – carefully remove the pies and snap to be individual.

Pork and fennel sausage rolls

Makes 8 sausage rolls
Preparation time 30 minutes
Cooking time 20 minutes
Pie cooking time 8 minutes

2 tbsp. olive oil
2 cloves garlic, crushed
1 medium onion fine dice
2 tbsp. fennel seeds, ground
500g pork mince
⅓ cup panko breadcrumbs
1 egg
½ tsp. mustard powder
1 tsp. chopped thyme
1 tsp. table salt
¼ tsp. black pepper
2 sheets puff pastry

1. Heat a heavy based pan on a medium heat. Add the olive oil, onion and garlic and sauté until the onion is softened and transparent, 2-3 minutes. Add the ground fennel seeds and continue to sauté for a further 1 minute. Remove from the heat and cool completely.
2. Place the pork mince in a large mixing bowl and add the cooled onion mix, panko breadcrumbs, egg, mustard powder, chopped thyme, salt and pepper.
3. Mix very well to combine. Weigh the mixture into 80g logs.
4. Pre-heat the pie maker (optional).
5. Lay one sheet of puff pastry on the bottom plate of the pie maker.
6. Place a log of sausage roll filling into each pie well.
7. Lay another sheet of puff pastry on the top.
8. Close the lid. Adjust the timer to 8 minutes. Press START/CANCEL to begin cooking.
9. When the timer is finished – carefully remove the sausage rolls and snap to be individual.

Sausage rolls

Makes 16 sausage rolls

Preparation time 25 minutes
Cooking time 5 minutes
Pie cooking time 16 minutes

2 tbsp. vegetable oil
1 medium onion, fine dice
3 cloves garlic, crushed
800g sausage mince
1 small carrot, grated
1 tsp. paprika
¼ tsp. ground white pepper
1 tsp. table salt
1 tsp. mixed herbs
¼ cup tomato sauce (ketchup)
½ cup panko breadcrumbs
4 sheets puff pastry

1. Heat a heavy based pan on a medium heat.
2. Add the oil, onion and garlic. Sauté until softened and transparent, 2-3 minutes. Remove from the heat and completely cool.
3. In a large bowl, put the sausage mince, carrot, paprika, ground white pepper, salt, mixed herbs, tomato sauce, breadcrumbs and onion mixture. Combine well. Weigh the mixture out into 80g logs.
4. Pre-heat the pie maker (optional).
5. Lay one sheet of puff pastry on the bottom plate of the pie maker.
6. Place a log of sausage roll filling into each pie well.
7. Lay another sheet of puff pastry on the top.
8. Close the lid. Adjust the timer to 8 minutes. Press START/CANCEL to begin cooking.
9. When the timer is finished – carefully remove the sausage rolls and snap to be individual.
   TIP – to make just 4 sausage rolls – Place one piece of puff pastry on the bottom plate only, resting over the front 4 pie wells. Fill the pie wells with the filling and fold the other half of the pastry over the top. Close the lid. Set the timer and allow the sausage rolls to cook as usual.

Apple pies

Makes 8 pies

Preparation time 30 minutes
Cooking time 12 minutes
Pie cooking time 7 minutes

40g unsalted butter
750g peeled and diced Granny Smith apples
½ cup brown sugar
2 tsp. ground cinnamon
½ tsp. ground nutmeg
1 tsp. lemon juice
3 tsp. corn flour
3 tsp. water
2 sheet of puff pastry
¼ cup caster sugar

1. Heat a large heavy based saucepan on a medium heat.
2. Add the butter and allow to melt. Add the diced apples, brown sugar, 1 tsp. of the ground cinnamon, the nutmeg and lemon juice. Cook for 10 minutes or until the apples are tender whilst stirring regularly.
3. In a separate small bowl, combine the corn flour and water together and stir to combine.
4. Add the corn flour mixture to the apples whilst hot, until the mixture thickens. Remove the pot from the heat and allow to cool, unless using immediately.
   TIP - the apple pie filling can be made up to 2 days in advance, if cooled to room temperature and then kept refrigerated until required.
5. Pre-heat the pie maker (optional).
6. Lay one sheet of puff pastry on the bottom plate of the pie maker.
7. Using ¼ measuring cup - fill each pie well with ¼ cup of filling.
8. Lay the remaining sheet of puff pastry on the top.
9. Close the lid. Adjust the timer to 7 minutes. Press START/CANCEL to begin cooking.
10. Whilst the pies are cooking, place the remaining ground cinnamon and caster sugar into a medium mixing bowl and combine well.
11. When the timer is finished, carefully remove the pies and snap to be individual. Place the pies into the cinnamon sugar mixture and coat each pie well before serving.
    TIP – If you prefer a simpler flavour, swap the brown sugar out for caster sugar, remove the cinnamon and nutmeg and add 1 tsp. of vanilla.



Notes

Breville Customer Service Centre

Australian Customers

Phone: 1300 139 798

Web: **www.breville.com.au**

New Zealand Customers

Phone: 0800 273 845

Web: **www.breville.co.nz**

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