



Breville
presents

14

RECIPES

in

2014

#14in14





Edamame Hummus

Feeds 6 to 8 as a side dish

1

Edward Lee Louisville, KY



INGREDIENTS

- 2 tablespoons olive oil
- 1 shallot, finely chopped
- 5 garlic cloves, finely chopped
- 2 cups shelled cooked edamame
- 1 cup water
- 1/2 cup tahini
- 1/2 cup fresh lemon juice
- 1 tablespoon soy sauce
- 2 teaspoons salt
- 2 teaspoons ground cumin

INSTRUCTIONS

In a large saucepan, heat the olive oil over medium heat. Add the shallot and garlic and sauté for 2 minutes, or until soft. Add the edamame and cook for 2 minutes. Add the water, tahini, lemon juice, soy sauce, salt and cumin, stir, and bring to a simmer. Simmer gently for 6 minutes. Transfer the contents of the pan to a food processor and process until you have a thick, crumbly puree. You can keep this warm in a pot on the stove until ready to serve, or serve at room temperature.

Note: You can find shelled frozen edamame at Asian markets and gourmet stores. They are cooked and ready to eat.



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Gluten-Free Salted Breadsticks

Makes 80 breadsticks

Bryce Shuman New York, NY



INGREDIENTS

208 grams gluten-free all-purpose flour
14 grams honey
8 grams yeast, fresh
14 grams olive oil
28 grams butter, soft
236 grams milk
6 grams salt

INSTRUCTIONS

Mix all of the ingredients in the bowl of a globe mixer set with a paddle attachment.

Allow to rest for ten minutes, and then chill until the dough is pipeable.

Knock back dough until no air bubbles exist, and pipe with a #801 piping tip.

Next, sprinkle generously with fleur de sel, and bake in a 285°F oven.

The breadsticks will be done when they are light golden brown and crisp.



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Zucchini Fritto

3

April Bloomfield New York, NY



INGREDIENTS

Batter

- 1 cup all-purpose flour
- 1 cup cornstarch
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons kosher salt
- 1 large egg yolk
- About 2 cups ice-cold sparkling water

Zucchini

- Fryer oil, such as peanut oil
- 1 lemon (if needed)
- Roman zucchini (the kind with ridges), mixture of green & yellow, cut into batons

Garnish

- Handful of mint leaves, preferably black mint
- Holland chilies
- Red wine vinegar
- Olive oil
- 1 lemon

INSTRUCTIONS

Batter

- Combine the flour, cornstarch, baking powder, and salt in a large mixing bowl and give it a good stir.
- Make a well in the center of the dry ingredients and plo p in the egg yolk.

continued ➤

Zucchini Fritto (continued)

Whisk in the ice-cold water 1/4 cup at a time, stopping when you have a smooth batter that's the consistency of heavy cream.

Cover the bowl with plastic wrap and chill if not using immediately.

Zucchini

Heat fryer to 350°F.

Dip the zucchini batons in the batter and drop into the fryer.

Remove when zucchini starts to turn a very light gold, about 2-3 minutes.

Garnish

In a bowl, combine chilies, a splash of vinegar, a glug of olive oil, a pinch of salt, and chopped mint.

Stir and allow to sit for a few minutes.

To Serve

Remove zucchini from fryer and drain briefly on paper towels.

Toss them with a healthy pinch of salt and serve alongside the chili dressing and sliced lemons.



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Thai Spiced Butternut Squash Soup

Serves 4

4

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INGREDIENTS

1 tablespoon organic, Coconut Oil
5 tablespoons Thai Red Curry Paste
3 pounds butternut, squash, peeled, seeded, cubed
4 cups chicken stock
1 2/3 cups coconut milk
2 tablespoons fish sauce, or more to taste
kaffir lime leaves, chili flakes and chopped roasted cashews, to garnish
lime, wedges, to serve

INSTRUCTIONS

Heat coconut oil in a large saucepan over medium heat.
Add the Red Curry Paste and cook, stirring, for 2-3 minutes or until fragrant.
Add squash and stock. Increase heat to high and bring to a boil.
Reduce heat to medium low and simmer for 20 minutes or until squash is tender.
Set aside and allow to cool until there is no steam coming from the soup.
Reserve 1/2 cup coconut milk and set aside. Add remaining coconut milk to the squash mixture.

Thai Spiced Butternut Squash Soup (continued)

Transfer a third of the squash mixture into blender jug and secure lid.

Dial to BLEND and process for 10-15 seconds or until smooth.

Return mixture back to saucepan.

Repeat with remaining mixture.

Add fish sauce and reheat if necessary.

Divide among serving bowls.

Drizzle with reserved coconut milk.

Garnish with kaffir lime leaves, cashews and red pepper flakes.

Serve with lime wedges.



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Corn Waffles & Warm Lobster Salad

Serves 4 as an appetizer

5

Jeremy Sewall Boston, MA



INGREDIENTS

Lobster Salad

2 small lobsters, about 1 1/4 lbs each, steamed, meat removed or 1 lb of lobster meat

3 ears corn

12 small basil leaves, torn

2 tablespoons butter

2 tablespoons shallot, minced

1 small leek, cleaned, whites sliced

1 teaspoon lemon zest

1 tablespoon lemon juice

Herb crème fraiche, recipe follows

Corn Waffles

1 cup all-purpose flour

1/2 cup yellow cornmeal

2 tablespoons sugar

2 teaspoons baking powder

1/4 teaspoon salt

1 large egg

2 tablespoons unsalted butter, melted and cooled

1/2 cup water

1 cup fresh corn

continued ▶

Corn Waffles & Warm Lobster Salad (continued)

Herbed Crème Fraichè

1/2 tablespoon parsley, finely chopped
1 teaspoon chives, finely chopped
1 teaspoon tarragon, finely chopped
1/4 cup crème fraiche
salt and pepper, to taste

INSTRUCTIONS

Lobster Salad

Place the butter in a medium sauté pan over medium high heat. Just as the butter begins to brown add the shallot and corn to the pan, and sauté for 30 seconds.

Add the leek and lobster, sauté for an additional 30 seconds.

Remove from the heat, season with lemon juice and fold in the basil leaves.

Corn Waffles

In a large bowl, combine flour, cornmeal, sugar, baking powder and salt.

In a medium bowl, whisk together egg, butter, water, and corn.

Add egg mixture to flour mixture; mix until just combined.

Bake waffles on a preheated, greased or non-stick waffle iron until golden.

Herbed Crème Fraichè

Whisk all ingredients together. Keep refrigerated until ready to serve.

To Plate

Separate the waffle into 4 pieces.

Shingle the waffles on a platter and spoon the warm lobster salad over.

Drizzle with herbed crème fraichè.

Pair

Serve with Maine Beer's Peeper Ale for a light, hoppy, refreshing ale that picks up on the lemon in the lobster salad.



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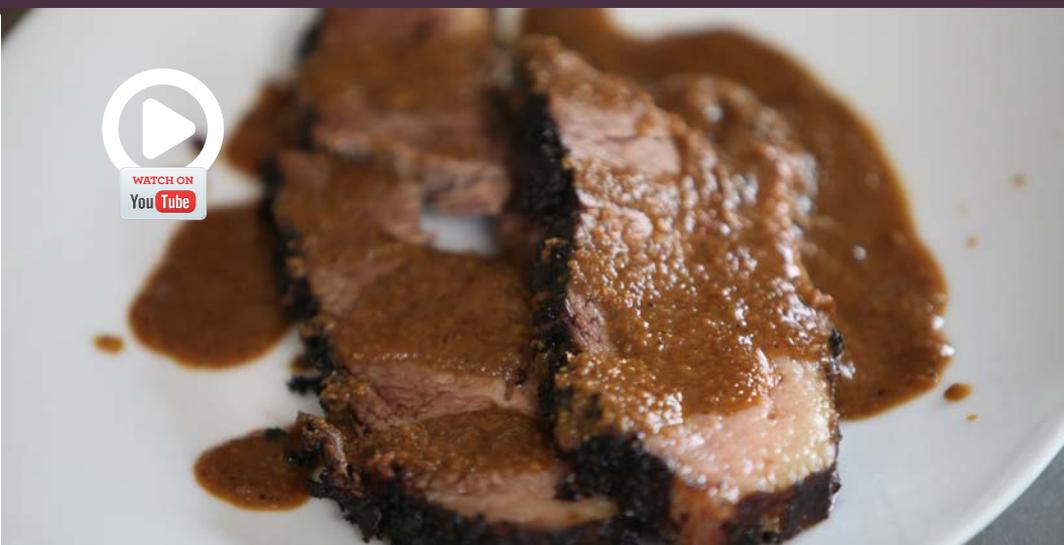




Black BBQ Sauce

6

Edward Lee Louisville, KY



INGREDIENTS

1 pound onions, diced
5 cloves garlic, chopped
2 jalapeño peppers, diced, seeds and all
4 ounces raisins
2 tablespoons butter
1 teaspoon olive oil
1/2 cup bourbon
1/2 cup dark coffee
1/2 cup cola
1/2 cup ketchup
1/4 cup soy sauce

1/4 cup balsamic vinegar
2 tablespoons molasses
2 tablespoons Worcestershire sauce
2 tablespoons black bean paste
3 teaspoons mustard powder
2 teaspoons black pepper
2 teaspoons allspice
2 teaspoons cayenne pepper
1 teaspoon smoked paprika
juice of 1 lime
1/4 cup sesame oil

continued ▶

Black BBQ Sauce (continued)

INSTRUCTIONS

In a large pot with a lid, sweat the onions with the garlic, jalapeño peppers, and raisins in the butter and oil.

Cover the pot with a lid and cook over low-medium heat for about five minutes, stirring occasionally. The onions will start to brown and caramelize on the bottom of the pan.

Deglaze the pan by adding the bourbon, coffee, and cola. Scrape the brown bits off the bottom of the pot with a wooden spoon and reduce until the liquid has evaporated by about half.

Add the ketchup, soy sauce, balsamic vinegar, molasses, Worcestershire sauce and black bean paste. Let this simmer over a low heat for about 5 minutes.

Next add the spices: mustard powder, black pepper, allspice, cayenne pepper and smoked paprika.

Let this simmer over a low heat for about 10 minutes.

Turn off the heat and allow the sauce to cool.

Purée in a blender on high and add the juice of one lime and the sesame oil until you achieve a smooth, thick sauce.



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Sergeant Forbes Sweetbreads

7



Josh Habiger Nashville, TN



INGREDIENTS

Brine

- 1 bottle Louisiana Hot Sauce
- 1 1/2 cups buttermilk
- 1/2 cup sport pepper liquid
- 1 tablespoon smoked serrano powder
- 1/3 cup smoked pepper flakes, blitzed
- 1 tablespoon chilli pepper flakes
- 1 tablespoon cayenne

Finishing Rub

EQUAL PARTS:

- ground yellow mustard
- chilli flakes
- smoked serrano powder

- sugar
- citric acid
- black pepper
- sea salt
- cayenne
- garlic powder
- onion powder
- Korean chili powder
- allspice
- dill weed
- paprika

continued ▶

Sergeant Forbes Sweetbreads (continued)

Yogurt Dill Ranch Sauce

1 cup mayonnaise
1/2 cup yogurt
1/2 cup pickle juice
1 teaspoon chives
1 teaspoon dill, fresh
1 teaspoon onion powder
1/2 teaspoon salt
1/2 teaspoon pepper
1 teaspoon vinegar powder
1 tablespoon chopped pickle

INSTRUCTIONS

Yogurt Dill Ranch Sauce

Mix all ingredients together in bowl and refrigerate until ready to serve.

Sweetbreads

Blanch the sweetbreads for 4 minutes, remove membrane, and portion into bite-sized pieces.

Brine overnight.

Remove from brine and toss in a seasoned flour (or gluten-free flour) and fry until golden brown.

Toss in finishing rub and serve with yogurt dill ranch sauce.



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Deep Fryer

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Filthy Rice

8

Kelly English Memphis, TN



INGREDIENTS

2 cups bacon fat
5 pounds ground beef
3 1/2 cups chicken liver, puréed
5 each small onions, diced
4 stalks small celery, diced
3 each small green bell pepper, diced
2 tablespoons garlic, chopped
3 pounds pulled smoked pork butt or shoulder
5 each bay leaves
5 quarts cooked white rice
2 cups green onion, chopped
salt, black pepper, creole seasoning to taste

INSTRUCTIONS

Sear the ground beef in the bacon fat, season. Add the onions, sweat. Add the celery, bell pepper and garlic, sweat. Add the bay leaves. Add the pulled pork. Turn down the heat and add the liver purée, stirring constantly so as not to burn the liver. Season. Add the rice. Season. Pull off the heat and add in the green onions.



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Poached Wild Salmon in Tranquil Dream Tea

Serves 4

9

Hugh Acheson Athens, GA



INGREDIENTS

- 1 bunch celery
- 1 tablespoon unsalted butter
- 2 shallots, peeled and minced
- 2 cups Teavana Tranquil Dream brewed tea (see below for details)
- 1/2 cup finely diced celery
- 1 teaspoon sea salt
- 4 five-ounce filet portions of wild king salmon, skin removed
- 1/4 cup celery leaves
- 1 cup chopped bok choy
- 4 radishes, thinly sliced
- 1 medium yellow beet, very thinly sliced
- 1 large carrot, thinly cut into rounds

INSTRUCTIONS

Prepare 3 cups of Teavana Tranquil Dream tea using the Breville the Tea Maker.

Drink one and reserve the other 2. It will calm you for the cooking ahead.

To make the Teavana Tranquil Dream tea, use 4 tsp of tea and 16oz of water. Heat water to 208°F and steep for 6 minutes.

Juice the bunch of celery. The results should be around 1 1/2 cups of celery juice. Set aside.

Place a large skillet over medium heat and add the tablespoon of butter.

continued ▶

Poached Wild Salmon in Tranquil Dream Tea (continued)

When the butter has melted, bubbled and frothed add the shallots and the celery and sweat them down for 4 minutes.

Add the celery juice and the tea and bring to a poaching temperature 180°F, still over medium heat.

Season with half of the sea salt.

Season the salmon with the remaining sea salt and immerse the filets in the poaching liquid.

Cook for 6 minutes and then add the bok choy, the radishes, the beet slices, and the carrot.

Cover and cook for 2 more minutes until the salmon is just warm through.

Remove from the heat and place each salmon filet in a large bowl and then evenly parse out the vegetables and some of the poaching liquid over each piece of salmon.

Eat.



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the Tea Maker™

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Pizza Hawaii

Makes two 12" pizzas

10

Magnus Nilsson Järpen, Sweden



INGREDIENTS

2 ten-ounce pieces pizza dough
2/3 cup flavorful tomato sauce
5 ounces smoked ham, roughly chopped
4 ounces shredded Gruyere cheese
1/4 very ripe pineapple, peeled and thinly sliced
Sea salt
Freshly ground black pepper

INSTRUCTIONS

30 minutes before making pizza, preheat a pizza stone in the oven at the highest temperature possible.
Alternatively, stack two sheet trays upside down on top rack of oven and preheat.
Place the sauce, ham, cheese and pineapple in separate bowls next to where you will be making the pizzas.

continued ▶

Pizza Hawaii (continued)

Generously flour a pizza peel and gently shape a piece of dough into a thin 12" disk, leaving a slightly thicker edge around the circumference of the pizza.

Spread half of the tomato sauce evenly to the outer edge of the dough and scatter half of the ham over the sauce (the ham needs to go under the cheese so it doesn't curl up when baked in the oven).

Sprinkle over just enough cheese to cover the pizza; too much cheese will result in a greasy pizza.

Top with half of the sliced pineapple. Carefully slide pizza on to the preheated pizza stone.

Repeat steps for remaining pizza.

Bake at the highest temperature until pizza is browned; the crust will be crisp and the pineapple should be lightly caramelized.

Remove pizza from oven, season it with freshly ground black pepper and salt, and let cool for a couple minutes before



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Biang Biang Noodles in Ginger Scallion Sauce

11

Danny Bowien New York, NY and San Francisco, CA



INGREDIENTS

Noodles

4 cups high-gluten bread flour
pinch of coarse salt
1 1/4 cups water

Ginger Scallion Sauce

1 cup ginger, peeled and minced
2 cups scallions, sliced thin
4 tablespoons soybean oil
1/2 teaspoon salt

Finish

1 teaspoon soybean oil
shrimp (2-3 per serving/preference)
scallops (2-3 per serving/preference)

1/2 teaspoon ginger scallion sauce
1/2 teaspoon white soy sauce
peanuts
cilantro
pickled onions (if you have them!)

INSTRUCTIONS

Noodles

Place flour in a large bowl with salt; whisk to combine.

Make a well in the center and pour 1 1/4 cups water into well. Using your hands, incorporate flour into water and mix until a rough dough forms.

Cover bowl with plastic wrap and let stand 15 minutes.

continued ▶

Biang Biang Noodles in Ginger Scallion Sauce (continued)

Turn dough out onto a clean work surface. Knead dough by working into a log shape, about an arm's length.

Bring ends together and roll back into a log shape. Repeat process until dough is smooth.

Cut dough into 7 equal-sized pieces (about 6 ounces each). Using your fingers, coat dough with oil; cover with plastic wrap and let stand 30 minutes.

Halve each piece of dough lengthwise. Working with one piece of dough at a time, place dough cut-side up on work surface.

Using your fingers, coat with oil and press down to flatten; let stand 5 minutes.

Using your thumbs and forefingers, pull noodles until they are shoulder length. Slap noodles down on work surface two times to stretch even further. Tear noodles lengthwise at the center seam almost, but not entirely, in half to create one very long noodle.

Immediately transfer to boiling water and repeat process with remaining pieces of dough.

Cook noodles until they float to the surface, 2 to 3 minutes.

Ginger Scallion Sauce

In a saucepan, heat on high flame. When very hot, add soybean oil. Add scallions, and 1/2 teaspoon of salt.

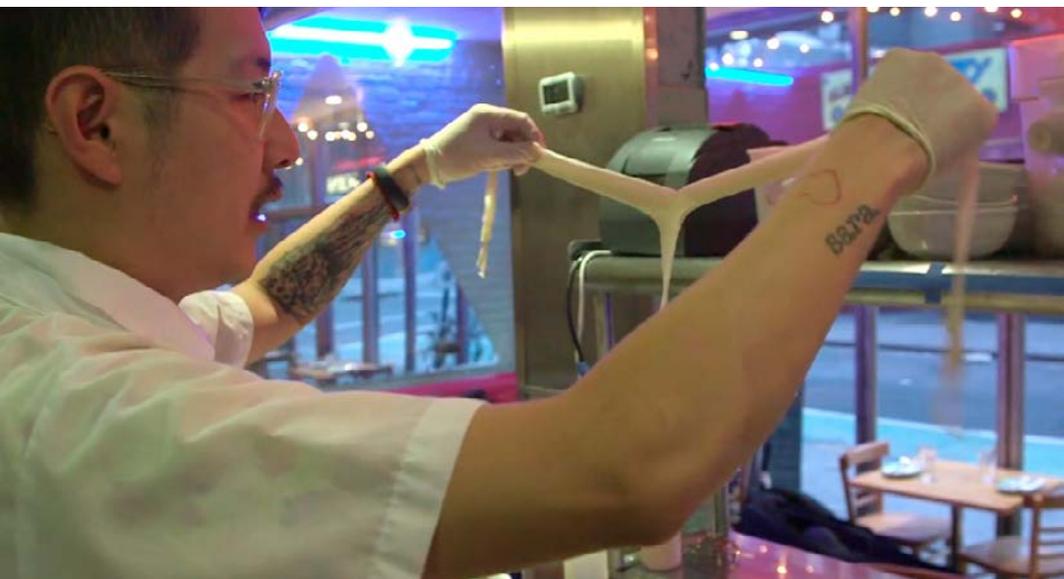
Stir-fry for 1 minute. Add ginger and continue to stir-fry.

Finish

Get a pan very hot. Add soy bean oil. Sear shrimp, and scallops for 1 minute. Season with ginger scallion sauce and white soy sauce.

Add noodles that have been blanched for 1 minute to the pan and toss to coat evenly.

Garnish with peanuts, cilantro, and pickled onions, and more ginger scallion sauce if desired.





North Market Waffles Ice Cream and Jam

12

Jeni Britton Bauer Columbus, OH



INGREDIENTS

Waffles

- 2 1/2 cups whole milk
- 1/2 pound (2 sticks) unsalted butter, cut into 16 pieces
- 3 cups unbleached all-purpose flour or gluten-free flour
- 1 cup whole wheat flour or gluten-free flour
- 2 tablespoons sugar
- 2 teaspoons fine sea salt
- 1 tablespoon instant yeast
- 4 large eggs, at room temperature
- 2 teaspoons vanilla extract

Sweet Cream Ice Cream 1 quart

- 2 2/3 cups whole milk
- 1 tablespoon plus 2 teaspoons cornstarch
- 2 ounces (4 tablespoons) cream cheese, softened
- 1/8 teaspoon fine sea salt
- 1 1/2 cups heavy cream
- 3/4 cup sugar
- 1/4 cup light corn syrup

Blackberry Jam Makes about 1 1/4 cups

- 2 cups fresh or frozen blackberries
- 1 cup sugar

continued ▶

North Market Waffles Ice Cream and Jam (continued)

INSTRUCTIONS

Waffles

Heat the milk and butter in a small saucepan over medium-low heat until the butter melts. Let cool until warm to the touch, about 105° to 110°F.

Combine the flours, sugar, salt, and yeast in large bowl. Add the milk mixture and whisk until smooth. Whisk the eggs and vanilla in a small bowl until combined, then add to the batter and whisk until incorporated.

Scrape down the sides of the bowl with a rubber spatula and stir until smooth. Cover the bowl with plastic wrap and refrigerate for 12 to 24 hours.

Heat your waffle iron. Remove the waffle batter from the refrigerator. The batter will be deflated; whisk it to recombine.

Use about 1/2 cup batter per waffle in a 7-inch round iron or about 1 cup in a 9-by-9-inch iron. Bake the waffles for 4 minutes, or until golden. Serve immediately, or keep warm in a single layer on a wire rack in a 200°F oven while you cook the remaining waffles.

Sweet Cream Ice Cream

PREP

Mix about 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry. Whisk the cream cheese and salt in a medium bowl until smooth. Fill a large bowl with ice and water.

Place ice cream canister in the freezer to get cold.

COOK

Combine the remaining milk, the cream, sugar, and corn syrup in a 4-quart saucepan, bring to a boil over medium-high heat, and boil for 4 minutes. Remove from the heat and gradually

whisk in the cornstarch slurry. Bring the mixture back to a boil over medium-high heat and cook, stirring with a heatproof spatula, until slightly thickened, about 1 minute. Remove from the heat.

CHILL

Gradually whisk the hot milk mixture into the cream cheese until smooth. Pour the mixture into a 1-gallon Ziploc freezer bag and submerge the sealed bag in the ice bath. Let stand, adding more ice as necessary, until cold, about 30 minutes.

FREEZE

Remove the frozen canister from the freezer, assemble your ice cream machine, and turn it on. Pour the ice cream base into the canister and spin until thick and creamy. Pack the ice cream into a storage container. Press a sheet of parchment directly against the surface and seal with an airtight lid. Freeze in the coldest part of your freezer until firm, at least 4 hours.

Blackberry Jam

Combine the berries and sugar in a 1-quart saucepan, bring to a boil over medium heat, and stir to dissolve the sugar.

Continue boiling, stirring occasionally for 8 minutes. Let cool slightly, then force through a sieve if you want to remove the seeds. Refrigerate until cool, at least 2 hours. The jam can be stored in the refrigerator for up to 2 weeks.

Excerpted from *Jeni's Splendid Ice Cream Desserts* by Jeni Britton Bauer (Artisan Books). Copyright © 2014.



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Easy Chocolate Mousse

Serves 4-6

13

Ming Tsai Boston, MA



INGREDIENTS

12 ounces semisweet chocolate chips
2 cups heavy cream
shaved chocolate for garnish
4 mint sprigs for garnish

INSTRUCTIONS

In a heat-proof bowl over a pot of barely simmering water, gently heat the chips until just melted, stirring with a rubber spatula. Remove from the heat and allow to stand a few minutes to cool slightly.

In the bowl of a Breville Scraper Mix Pro, use the whisk attachment to beat the cream on high speed just until soft peaks form.

Change to the leaf beater (the paddle attachment with acrylic scraper side).

Pour the melted chocolate into cream and fold on very low speed until mixture is uniformly chocolate. The machine will scrape down the sides.

Immediately transfer the mousse into 4 martini glasses. The mousse will hold several hours in the refrigerator, but do this only after transferring the mixture into the cups for the best presentation.

Just before serving, garnish with shaved chocolate and mint sprigs.



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Mixer Pro™*

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At-Home Café Recipes: Macchiato, Mocha, Americano

14

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Macchiato

Italian word for 'Marked'

2-3 ounce cup or glass

1 single espresso

2 teaspoons textured milk

Texture the minimum amount of milk you can (enough to cover the end of the steam wand) and set aside.

Extract a single espresso into a suitable espresso glass or cup.

Swirl textured milk in the jug to re-integrate the texture.

Spoon 2 teaspoons of milk into the center of the espresso.

continued ▶

Macchiato, Mocha, Americano (continued)



Mocha

6-7.5 ounce glass
1 single espresso
5 ounces cold milk
Drinking chocolate

Begin texturing milk to desired temperature. At the same time extract single espresso.

Stir 1 teaspoon of drinking chocolate into espresso shot.

Swirl textured milk in the jug to re-integrate the texture.

Pour milk directly into the center of the espresso with the milk jug tip close to the espresso surface. Steady consistent pour is the secret.

Garnish with drinking chocolate.



Americano/Long Black

7-8.5 ounce glass
1 double espresso

Extract a double espresso.
Pour in hot water to fill cup.



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