

RICARDO

DIGITAL STAND MIXER

*user care and instruction manual,
recipes & warranty*



Thank you for purchasing the **RICARDO** digital stand mixer.
Before using this product, please read the user care and instruction manual carefully.

IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance is not a toy and should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Keep stainless steel bowl away from heat sources such as stovetops, ovens or microwaves.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: Do not plug the appliance into an electrical outlet until the splashguard, the accessories and the bowl have been assembled according to the instructions.
- ::: Do not operate the appliance under a wall cabinet.
- ::: Do not operate the appliance for more than 15 minutes continuously. Let appliance cool down for 30 minutes before using it again.
- ::: Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away from accessories or attachments during operation to reduce the risk of injury to persons and/or damage to the appliance.
- ::: Do not use more than one accessory or attachment at a time.
- ::: Do not exceed the maximum capacities listed in this instruction booklet.
- ::: When using an optional, make sure to read the safety instructions that come with the particular attachment before use.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Unplug to turn off the appliance before assembling or disassembling parts and before cleaning.
- ::: Do not leave the appliance unattended. Always unplug from the electrical outlet to turn the appliance off when not in use.
- ::: Remove accessories or attachments from appliance before cleaning.
- ::: Do not let the power cord touch hot surfaces or hang (over the edge of a table or counter).
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug or the stand mixer in water or other liquid.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.

- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.
- ::: The device must not be operated via an external timer or remote control.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTE: The maximum rating is based on the attachment that draws the greatest power. Other recommended attachments may draw significantly less power.

NOTES ON THE PLUG

As a safety feature, the appliance is equipped with a grounded plug, which will only fit into a three-prong outlet. Do not alter the plug. Do not attempt to defeat this safety feature. Improper connection of the grounding conductor may result in the risk of electric shock. Contact a qualified electrician if there is doubt as to whether the outlet is properly grounded.

NOTES ON THE CORD

The short power-supply cord provided should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this appliance.

ELECTRIC POWER

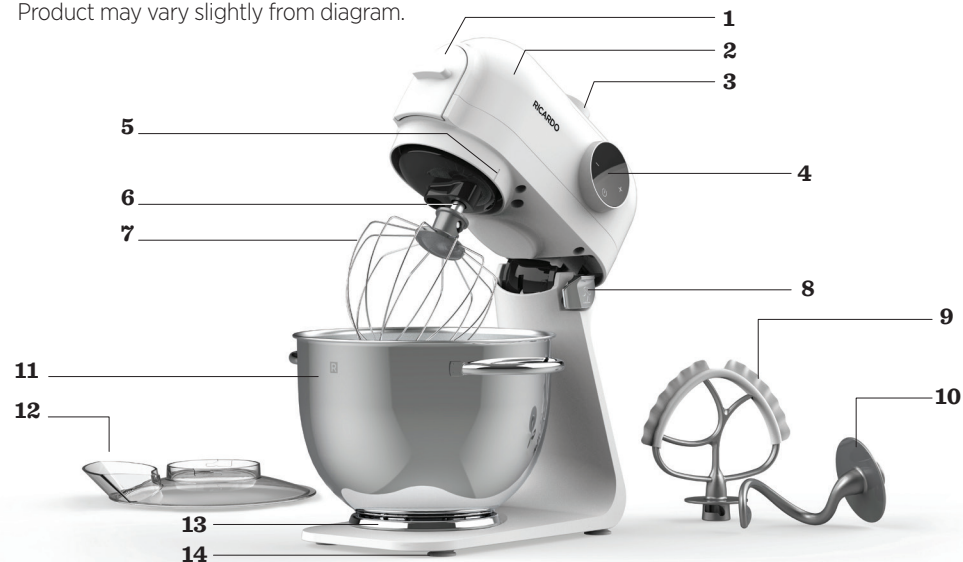
If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

TECHNICAL DATA

Main voltage: 120V / Frequency: 60Hz / Power consumption: 700 watts

PARTS IDENTIFICATION

Product may vary slightly from diagram.



- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Front attachment port to connect optional accessories 2. Motor head 3. Top attachment port to connect the optional blender 4. LED digital display with touch controls 5. Reference line for attaching the splashguard to the stand mixer 6. Accessory shaft | <ol style="list-style-type: none"> 7. Chef's whisk 8. Head-lift release button 9. Flat mixing paddle with flexible silicone edges 10. Dough hook 11. 5L Stainless steel bowl with side handles 12. Transparent splashguard with pour spout 13. Bowl clamping plate 14. Non-slip feet |
|---|--|

CONTROL PANEL



1. Suggested accessory for chosen speed setting
2. + or - buttons to adjust speed setting and timer
3. Button to start or stop the mixer / Power on button
4. Speed setting
5. Set timer countdown / Operating time in count up

BEFORE FIRST USE

- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wash all removable parts (stainless steel bowl, transparent splashguard, Chef's whisk, flat mixing paddle and dough hook) in hot soapy water or in the dishwasher and dry thoroughly.
- 6- Wipe the body of the stand mixer with a soft damp cloth. Dry thoroughly. NEVER IMMERSE the appliance, the power cord or the power plug in water or any liquid.
- 7- Attachments (sold separately) must be cleaned according to instructions provided with the product.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

ASSEMBLING

RAISING THE MOTOR HEAD



With one hand, **gently push the front side of the motor head down**, then press on the head-lift release button with the other hand to unlock.



Gently lift the motor head up until it locks in place, a click is heard.


NOTE: When locking the motor head in raised position, the power automatically turns off for safety. Power will resume automatically as soon as the motor head is locked back in lower mixing position.

ATTACHING THE SPLASHGUARD

Use the splashguard to prevent ingredients from splattering and to easily add ingredients in the bowl through the wide pouring spout while mixing.

NOTE: The splashguard must be installed prior to the attachment of an accessory with the appliance unplugged.



With the head locked in raised position, insert the central part of the splashguard underneath the black area at bottom of the motor head. Align the  icon on the splashguard with the reference line engraved on the stand mixer then, push the lid completely up and rotate **clockwise** to lock in place. When assembled properly, the pour spout will be in front of the motor head.

ATTACHING/REMOVING AN ACCESSORY

WARNING Unplug the appliance before attaching or removing an accessory and lock the motor head in raised position.



To attach, slip the Chef's whisk, flat mixing paddle or dough hook onto the accessory shaft aligning the slot located inside the accessory with the pin on the shaft.



Press upward as far as possible, then turn accessory to the right, hooking accessory over the pin on the shaft.



To remove, press accessory upward as far as possible, turn it to the left to release, then pull it down out from the accessory shaft.

ATTACHING/REMOVING BOWL

Unplug the appliance before attaching or removing the bowl and lock the motor head in raised position.



With the handles off center from the motor head, place the bottom of the bowl inside the clamping plate. **Be careful not to rub the stainless steel bowl and handles with the white aluminum housing to prevent grey scuff marks to appear.** Make sure the bottom of the bowl is fully inserted and sits flat in the clamping plate.



Turn bowl gently in **clockwise** direction to lock in place. The handles will be parallel with the motor head.



To remove, gently turn the bowl **counter clockwise** to unlock and lift it up to remove from the clamping plate.

LOWERING THE MOTOR HEAD






With one hand, **gently lift the motor head up**, then press on the head-lift release button with the other hand to unlock.



Gently bring the head down and push it downwards to lock in mixing position, a click is heard.

NOTE: Motor head must always be locked in lower position when using the appliance. Before mixing, test lock by attempting to raise the motor head.

ACCESSORY GUIDE

ACCESSORY	SUGGESTED USES
Flat Mixing Paddle with silicone edges 	Use for stirring, mixing, creaming, shredding and beating ingredients/mixtures. Ideal for mixing cookie dough, cake and other batters. Also use for making chunky guacamole, for mashing potatoes and vegetables, shredding warm meats, etc.
Chef's Whisk 	Designed to incorporate air into mixtures. Ideal for whipping eggs, egg whites or heavy cream. Use in recipes for angel food cake, sponge cake, meringue, frosting, marshmallows. Also great for making smooth guacamole.
Dough Hook 	For mixing and kneading doughs to make breads, pizza dough, focaccia, buns.



USING THE DIGITAL STAND MIXER

During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

- 1- Place the appliance on a flat, dry, stable and heat-resistant surface.
- 2- With the appliance unplugged, attach the splashguard, an accessory and the bowl filled with mixture onto the stand mixer according to the ASSEMBLING section. Ensure all parts are attached properly and locked in place before operating.
- 3- Lower the motor head and ensure it is locked in mixing position.
- 4- Plug the power cord into a 120V AC wall outlet to turn the appliance on. Appliance will beep and display will show 0 / 00:00.



NOTE: The stand mixer has a safety mechanism that prevents the appliance from turning on if the motor head is not locked in lower position. If the appliance doesn't turn on when plugging the power cord into a wall outlet, it means the motor head is not locked properly.

USING WITHOUT SETTING A TIMER


- 5- Press + or - buttons to set desired speed from 1 to 6.
- 6- Press twice on  button to start mixing. The display will start counting up showing the operating time.
- 7- Anytime during use, press on  button to stop mixing.

NOTE: For safety reasons, the appliance is programmed to stop automatically after running continuously for 15 minutes. Let the appliance rest before using it again.

USING WITH A TIMER

- 5- Press + or - buttons to set desired speed from 1 to 6.
- 6- Press once on  button to toggle to the timer function, the "00:00" on the lower display will blink, indicating timer can be set.
- 7- Press + or - buttons to set desired timer by increment of 1 minute (up to 15 minutes). Holding down on the + or - buttons will increase or decrease the set time faster.
- 8- Press once on  button to start mixing. The set time on the lower display stops blinking and the timer starts countdown. The machine will stop automatically once the set time is over.

NOTE

- ::: Anytime during use, press on  button to stop mixing.
- ::: **Do not add mixture more than 1 kg (8 cups) when using the flat mixing paddle or the dough hook and not more than 800 ml when using the Chef's whisk .**
- ::: **Do not exceed speed 3 when preparing yeast doughs** as this may cause damage to the appliance.


- ∴ **CAUTION:** Do not scrape bowl while the appliance is in operation. The bowl and accessories are designed to provide thorough mixing without frequent scraping. Scraping the bowl once or twice during mixing is usually sufficient. Stop the appliance, wait for the accessory to stop spinning and unplug the appliance before scraping the bowl.
- ∴ The appliance may warm up during use. Under heavy loads with extended mixing time, the top of the unit may become hot. This is normal.
- ∴ Do not operate the appliance for more than 15 minutes continuously. Let the appliance cool down for 30 minutes before using it again to prevent any damage to the stand mixer.

CHANGING SPEED DURING USE

Anytime during use, the mixing speed can be adjusted. Simply press + or – buttons and the mixer will automatically adjust speed.

TURNING OFF THE APPLIANCE



Unplug to turn off the appliance.






NOTE: The appliance is programmed to automatically turn off after 20 minutes of inactivity. To turn it on again, simply press on  button.

MIXING GUIDE

The following guidelines are intended as suggestions for selecting the proper mixing speed.

To prevent ingredients from splattering out of the bowl, start mixing at a lower speed until the ingredients start to combine, then quickly increase to the selected speed for optimal performance.

SPEED	ACTION	SUGGESTED ACCESSORY	USES
1	STIR		For slow stirring, combining, mashing and starting all mixing procedures. Use to add flour and dry ingredients to batter and to add liquids to dry ingredients. Use to mix or knead yeast doughs.
2	SLOW MIXING		For slow mixing, mashing, faster stirring or shredding. Use to mix and knead yeast doughs, heavy batters and candies, start mashing potatoes or other vegetables, cut shortening into flour, mix thin or splashy batters and shred warm meats.

3	MIXING		For mixing semi-heavy batters, such as cookie dough. Use to combine sugar and shortening, incorporate eggs and kneading bread dough. Medium speed for cake mixes.
4	BEATING, CREAMING		For medium fast beating, creaming butter and sugar. Use to add sugar to egg whites for meringues. Use to finish mixing cake, doughnut and other batters. High speed for cake mixes.
5	FAST BEATING, WHIPPING		For whipping cream, egg whites, and frosting or for making smooth guacamole.
6	FAST WHIPPING		For fast whipping of cream, egg or for final whipping of mashed vegetables.
7	BLENDING, CRUSHING ICE		Speed 7 is exclusively designed for use with the blender attachment. It pulses 3 times and then runs continuously until desired texture is reached. It automatically stops after running 2 minutes.

NOTES

- ∴ Do not exceed speed 3 when preparing yeast doughs as this may cause damage to the appliance.
- ∴ Do not add mixture more than 1 kg (8 cups) when using the flat mixing paddle or the dough hook and not more than 800 ml when using the Chef's whisk.

USEFUL TIPS FOR BEST MIXING RESULTS

- ::: Proper measurements are very important when baking. To measure flour correctly, stir the flour first, then spoon into the measuring cup. Level off the top with the blunt side of a knife blade or the handle of a spoon. Do not press or compact flour. It is also very important not to measure directly from the bag while the flour is pre-sifted, it has been pressed/compacted to fit into the bag. Baked goods made from unstirred flour are likely to be heavy and dry because too much flour is used.
- ::: For most baking recipes (except for otherwise indicated), refrigerated items like butter, milk and eggs incorporate better when they are at room temperature.
- ::: To separate eggs for use in any recipe, break them one at a time into a small bowl. With half of the shell, gently remove the yolks, then transfer the whites to a spotlessly clean glass or stainless bowl. If a yolk breaks into a white, use that egg for another recipe. Just a drop of egg yolk in the white prevents the white from whipping properly.
- ::: To help determine the ideal mixing time, observe the batter or dough and mix only until it has the desired appearance described in your recipe, such as "smooth and creamy." To select the best mixing speeds, refer to the Mixing Guide section above.
- ::: Always add ingredients as close to the side of bowl as possible, not directly into moving accessory. The use of the splashguard with pouring spout is recommended to simplify adding ingredients.

WHIPPING EGG WHITES OR CREAM

- ::: For whipping egg whites, both the mixing bowl and Chef's whisk must be spotlessly clean and dry. Any trace of fat/oil will prevent the egg whites from whipping properly.
- ::: Egg whites at room temperature are best for whipping. Bring to room temperature safely by placing uncracked eggs in a bowl of warm water for 10 to 15 minutes.
- ::: Add a small amount of acid, such as cream of tartar, lemon juice or vinegar, when whipping egg whites to stabilize them and allow them to reach their optimum volume.
- ::: The time required to whip egg whites will vary with the temperature of the egg whites, age of egg whites, and temperature/humidity of the kitchen. Keep a close watch while whipping egg whites.
- ::: Timing is important when adding sugar to egg. Add sugar slowly and gradually to the whipped egg whites once they start to foam – do not add sugar directly to the center of the bowl on top of beaten egg whites; doing this may cause them to deflate.
- ::: Do not add sugar too much in advance to eggs – this could "cook" the egg and render them lumpy and keep your batter from being smooth.
- ::: Beaten egg whites should be used immediately after beating them. If they wait for longer than 5 minutes, they will begin to deflate and lose volume and structure. Overbeaten egg whites will also separate or deflate in a meringue topping.

WHIPPING CREAM

- ::: To make 2 cups of softly whipped cream, put 1 cup of heavy/whipping cream into a well-chilled mixing bowl. Add about ½ teaspoon pure vanilla or other pure flavored extract and 1 to 4 tablespoons granulated, superfine or confectioners' sugar.
- ::: Watch cream closely during whipping as there are just a few seconds between whipping stages.
- ::: Stop whipping cream before you feel they are ready as they may overwhip easily. Finish the whipping at the lowest setting to better control the result.

KNEADING YEAST DOUGHS

- ::: Use the dough hook to mix and knead yeast doughs. **Use speed 1, 2 or 3 to mix or knead yeast doughs.** Use of any other speed creates high potential for unit failure.
- ::: **Do not use recipes calling for more than 1 kg (8 cups) all-purpose flour or 800 g (6 cups) whole-wheat flour when making dough.**

OPTIONAL ATTACHMENTS

There are 2 attachment ports on the stand mixer to connect optional attachments that can be purchased separately. The Slicer & Grater connects to the port on the front of the stand mixer while the blender attachment connects onto the top attachment port.



Refer to the Use & Care instruction manual provided with each specific attachment for the recommended assembling and using instructions.

CLEANING

- IMPORTANT:** Unplug the appliance and ensure that moving parts have stopped rotating before handling or cleaning.
- ::: Remove the bowl, the accessories and the splashguard from the stand mixer following the ASSEMBLING section. Wash all removable parts in hot soapy water or in the dishwasher and dry thoroughly.
- ::: If needed, the body of the stand mixer can be cleaned with a soft damp cloth. Dry thoroughly. NEVER IMMERSE the appliance, the power cord or the power plug in water or any liquid.

NOTE

- ::: If grey scuff marks appear on the white aluminum housing, gently remove them with baking soda on a humid or wet cloth. Use a light hand to not permanently damage the white surface finish.
- ::: Do not use abrasive cleaners or scouring pads or any other object that can scratch the surface.

STORAGE

Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break. Keep it loosely coiled.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Stand mixer doesn't turn on even if the power cord is plugged into a 120V AC wall outlet	A safety mechanism prevents the appliance from turning on if the motor head is not locked in lower position.	Raise the motor head up. Then, following instructions in the "Lowering the motor head" section, gently bring the head down and push it downwards to lock in mixing position. A click must be heard, indicating it is locked properly. Plug the appliance to turn it on.
Stand mixer shuts off	Overload protection: Unit has overheated due to overload. The device shuts down to protect the motor.	Unplug the appliance. Let appliance cold down for 30 minutes. Reduce the load by removing some ingredients. Plug in and reset the speed.
E2 error code appears on the digital display	When the accessory is stuck in the mixture for 3 seconds, the appliance stops to protect the motor.	-Unplug the appliance. Let appliance cool down for 30 minutes. Plug in and the appliance will work again. -If the appliance cannot turn on or E2 still appear on the digital display after 30 minutes, please contact customer service. The mainboard or PCB may be broken.

3-YEAR LIMITED WARRANTY

This limited warranty is non-transferable and applied only to the original end user purchaser. An original sale receipt from the original retailer is required as proof of purchase to seek warranty service.

This limited warranty covers defects in materials and workmanship or quality when the product is used in a normal domestic setting and in accordance with the use and maintenance instructions found in the manual provided with the product.

3-year limited warranty on the die-cast aluminum housing and the digital display.

2-year limited warranty on all parts (stainless steel bowl, splashguard, Chef's whisk, flat mixing paddle and dough hook).

This limited warranty does not cover: normal wear and tear, stains, discoloration, chips, scratches or scuff marks, operating noise, creaking noise when lifting the motor head or any damages from any of the following: negligent use, misuse of the product, accident or abuse, use on improper voltage or current, use contrary to the operating instructions, use for commercial purposes and disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Operating or creaking noise, stains, discoloration and scratches on the outside of the appliance, on the splashguard, the stainless steel bowl and the accessories constitute normal use, do not affect performance and are not covered by this warranty.

Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

For assistance regarding this product or warranty, please contact our customer service:

::: by e-mail: kitchenproducts@ricardocuisine.com

::: by phone: 1-866-226-9222



gelatin-free strawberry mousse cake

PREPARATION 1 hour
COOKING 35 minutes
COOLING 15 hours
SERVINGS 10, freezes well

genoise

4 eggs, at room temperature (see note)
¾ cup (160 g) sugar
1 tsp (5 ml) vanilla
¼ tsp salt
¼ cup (55 g) unsalted butter, melted
¾ cup (115 g) unbleached all-purpose flour

strawberry mousse

¾ cup (160 g) sugar
2 tbsp cornstarch
2 eggs
¾ cup (180 ml) strawberry purée (see note)
2 tbsp (30 ml) lemon juice
1 cup (250 ml) 35% whipping cream

toppings

½ cup (125 ml) 35% whipping cream
1 tbsp (15 ml) sugar
1 cup (135 g) strawberries, cut into rounds
 Thyme leaves (optional)

genoise

- 1 With the rack in the middle position, preheat the oven to 350°F (180°C). Line the bottom of an 8-inch (20 cm) springform pan with parchment paper. Do not butter the sides.
- 2 In the bowl of the stand mixer fitted with the Chef's whisk on speed 5 or 6, whisk the eggs, sugar, vanilla and salt until the mixture triples in volume and falls from the whisk in a ribbon, about 8 minutes. With the mixer on low speed (2), drizzle in the melted butter. Using a whisk, gently fold in the flour. Spread the mixture out in the prepared pan. Wash out the bowl of the stand mixer as well as the Chef's whisk.
- 3 Bake for 35 minutes or until a toothpick inserted in the centre of the cake comes out clean. Let cool completely on a wire rack, about 3 hours. Run a thin blade between the side of the pan and the cake to unmould.

strawberry mousse

4 Meanwhile, in a pot off the heat, whisk together the sugar and cornstarch. Add the eggs and whisk until smooth. Add the strawberry purée and lemon juice. Bring to a boil over medium heat, whisking constantly and scraping the bottom and sides of the pot, until the mixture thickens. Simmer for 1 minute. Pour into a bowl. Cover with plastic wrap directly on the surface of the cream and refrigerate for 3 hours or until completely chilled.

5 In the bowl of the stand mixer fitted with the Chef's whisk on speed 5, whisk the 35% cream until stiff peaks form. Whisk one-third of the whipped cream into the chilled strawberry mixture. Gently fold in the remaining whipped cream. Wash out the bowl of the stand mixer as well as the Chef's whisk.

assembly

- 6 Cut the cake in half horizontally to get two layers. Wash out the springform pan and place one cake layer in the bottom. Top with the strawberry mousse. Cover with the second cake layer. Refrigerate for 12 hours.
- 7 In the bowl of the stand mixer fitted with the Chef's whisk on speed 5, whisk the 35% cream and sugar until stiff peaks form. Transfer into a pastry bag.
- 8 Decorate the cake with rosettes and dollops of whipped cream, alternating a star and plain tip. Garnish with the strawberries and thyme leaves.

| NOTE | To quickly bring your eggs to room temperature, plunge them in a bowl of hot water (not boiling) for 10 minutes. Room temperature eggs whisk up more easily and will give your cake almost 50% more volume than cold eggs.

To get ¾ cup (180 ml) strawberry purée, blend 1 ½ cups (210 g) fresh or thawed frozen strawberries in a blender until smooth. Strain through a sieve to get rid of the seeds.





lemon pie cake

PREPARATION 1 hour
COOKING 1 hour
COOLING 3 hours
SERVINGS 12

angel food cake

1 ¼ cups (190 g) unbleached all-purpose flour
 1 ¾ cups (370 g) sugar
 ½ tsp salt
 12 egg whites, at room temperature
 1 ½ tsp cream of tartar
 1 tsp (5 ml) vanilla

lemon filling

1 ¼ cups (265 g) sugar
 ⅓ cup (45 g) cornstarch
 2 lemons, zest finely grated
 1 ¼ cups (310 ml) cold water
 ¾ cup (180 ml) lemon juice (about 3 lemons)
 3 egg yolks
 1 egg
 ½ cup (115 g) unsalted butter, melted

italian meringue

½ cup (125 ml)
 35% whipping cream
 1 tbsp sugar
 1 cup (135 g) strawberries, cut into rounds
 Thyme leaves (optional)

angel food cake

- 1 With the rack in the lowest position, preheat the oven to 325°F (165°C).
- 2 In a bowl, combine the flour, ¼ cup (55 g) of the sugar and the salt.
- 3 In the bowl of the stand mixer fitted with the Chef's whisk on speed 5, beat the egg whites, cream of tartar and vanilla until soft peaks form. Gradually add the remaining sugar, beating until semi-stiff peaks form.
- 4 Sift the dry ingredients over the meringue and gently fold in with a whisk or rubber spatula as you go. Spread the batter out in an ungreased non-stick 10-inch (25 cm) angel food cake pan. Wash out the bowl of the stand mixer as well as the Chef's whisk.



5 Bake for 45 to 50 minutes or until the surface of the cake springs back when pressed.

6 Remove from the oven and immediately turn the cake pan upside down onto a wire rack. Let cool completely, about 3 hours. Run a thin blade between the cake and the pan to unmould.

lemon filling

7 Meanwhile, in a pot off the heat, whisk together the sugar, cornstarch, lemon zest and water. Bring to a boil over medium heat, whisking constantly until it thickened. Reduce the heat and cook for 1 minute. Remove from the heat.

8 In a bowl, whisk together the lemon juice, egg yolks, egg and butter. Whisk into the cornstarch mixture. Return to the heat and bring to a boil, stirring constantly. Reduce the heat and cook for 1 minute. Transfer to a bowl and let cool. Cover and refrigerate for 2 hours or until completely chilled.

italian meringue

9 In the bowl of the stand mixer fitted with the Chef's whisk, place the egg whites, cream of tartar and vanilla. Set aside.

10 In a pot, bring the water and sugar to a boil. Cook until a candy thermometer reads 235°F (113°C). Remove from the heat while whisking the egg whites.

11 Beat the egg whites on speed 3 until soft peaks form. Drizzle the hot syrup over the egg whites, avoiding the whisk. Increase the speed to 5 or 6 and continue whisking until the meringue has cooled and stiff peaks form.

assembly

12 Slice the cake horizontally to get 4 layers. Place one layer on a serving plate.

13 Spread one-third of the lemon filling over the cake layer. Repeat with the remaining cake layers and lemon filling, ending with a layer of cake.

14 Cover the cake with the Italian meringue. Using a spatula, form decorative peaks in the meringue. Using a small kitchen torch, brown the meringue. Keep the cake in the refrigerator.



chocolate mousse

PREPARATION 15 minutes

COOKING 5 minutes

SERVINGS 6

- 4 oz** (115 g) dark chocolate, chopped
- 3 tbsp** (40 g) unsalted butter
- 2** eggs, separated
- 1 tbsp** sugar
- 1 ½ cups** (375 ml) 35% whipping cream
- ½ tsp** (2.5 ml) vanilla
- White or dark chocolate shavings, for garnish**

1 In a bowl placed over a pot of simmering water, melt the chocolate with the butter, stirring until smooth. Remove from the heat. Whisk in the egg yolks, whisking until the mixture is smooth.

2 In the bowl of the stand mixer fitted with the Chef's whisk on speed 5, whisk the egg whites and the sugar until stiff peaks form. Using a spatula, gently fold the meringue into the chocolate mixture. Wash out the bowl of the stand mixer as well as the Chef's whisk.

3 In the clean bowl of the stand mixer, whisk the 35% cream and vanilla on speed 4 or 5 until stiff peaks form. Using a spatula, gently fold the whipped cream into the chocolate mixture. Spoon the mousse into dessert cups. Garnish with chocolate shavings. The mousse will keep for 3 days in the refrigerator. Bring to room temperature before serving.



butter cookies

PREPARATION 25 minutes

CHILLING 1 hour

COOKING 12 minutes per batch

MAKES about 4 dozen, freezes well

- 2 cups** (300 g) unbleached all-purpose flour
- ¼ tsp** (1 ml) salt
- 1 cup** (225 g) unsalted butter, softened
- ¾ cup** (160 g) sugar
- 1 tsp** (5 ml) vanilla
- 1** egg

1 In a bowl, combine the flour and salt. Set aside.

2 In the bowl of the stand mixer fitted with the flat mixing paddle on speed 3, cream the butter, sugar and vanilla for 2 minutes. Add the egg and beat until smooth. With the mixer on low speed (1 or 2), add the dry ingredients. Shape the dough into 2 discs with your hands. Cover in plastic wrap and refrigerate for 1 hour.

3 With the rack in the middle position, preheat the oven to 350°F (180°C). Line two baking sheets with silicone mats or parchment paper.

4 On a lightly floured work surface, roll out one disc of dough at a time until ¼-inch (5 mm) thick. Cut out cookies using a 2-inch (5 cm) round cookie cutter. Arrange the cookies spread out on the baking sheets. Reuse any dough scraps.

5 Bake one sheet at a time for 12 minutes or until golden. Let cool completely.

6 Decorate with vanilla royal icing, if desired. The cookies will keep for 3 weeks in an airtight container at room temperature.





chocolate marble bundt cake

PREPARATION 30 minutes
COOKING 1 hour
COOLING 3 hours
SERVINGS 10

cake

3 cups (450 g) unbleached all-purpose flour
2 tsp baking powder
1 tsp baking soda
¼ tsp salt
¾ cup (180 ml) milk
½ cup (125 ml) sour cream
1 ¼ cups (280 g) unsalted butter, softened
2 cups (420 g) sugar
1 tbsp (15 ml) vanilla
5 eggs
3 tbsp cocoa powder
2 tbsp (30 ml) canola oil

ganache

4 oz (115 g) dark chocolate, coarsely chopped
⅓ cup (75 ml) 35% whipping cream
2 tbsp (30 ml) corn syrup

cake

- 1** With the rack in the middle position, preheat the oven to 350°F (180°C). Generously butter and flour a 10-cup (2.5-litre) Bundt pan.
- 2** In a bowl, combine the flour, baking powder, baking soda and salt. Set aside.
- 3** In another bowl, combine milk and sour cream. Set aside.
- 4** In a stand mixer fitted with the flat mixing paddle attachment, cream the butter, sugar and vanilla. Add the eggs, one at a time, and mix until smooth. With the mixer at low speed, add the dry ingredients alternating with the milk mixture.
- 5** In a third bowl, whisk together the cocoa powder and oil. Add 2 cups (500 ml) of the cake batter and mix well to combine.
- 6** Spread the remaining cake batter (without the cocoa powder and oil) out in the prepared pan.

Make a deep groove in the centre of the batter by spreading the batter up the sides of the pan. Spoon the chocolate batter into the groove. Using a small spoon, gently swirl the two batters together with small circular movements to create a marbled effect.

7 Bake for 55 minutes or until a toothpick inserted in the centre of the cake comes out clean. Let cool for 10 minutes. Unmould the cake, flipping it on a wire rack. Let cool completely, about 3 hours.

ganache

8 Place the chocolate in a bowl.

9 In a small pot on the stovetop or in a bowl in the microwave oven, bring the cream and corn syrup to a boil. Pour over the chocolate. Let melt for 1 minute without stirring.

10 Whisk until the ganache is smooth. Let cool for 5 minutes. Pour over the cooled cake, letting the ganache fall down the sides of the cake.





honey sticky buns

PREPARATION 40 minutes
COOKING 35 minutes
WAITING 2h15
MAKES 12

sticky buns

1 ¼ cups (310 ml) buttermilk, warm
 ¼ cup (60 ml) honey
 2 ½ tsp instant yeast
 ½ tsp salt
 4 ½ cups (630 g) unbleached all-purpose flour
 2 eggs
 ½ cup (115 g) unsalted butter, softened

filling

½ cup (125 ml) creamed honey
 2 tbsp unsalted butter, softened
 2 tsp ground cinnamon
 2 tbsp (30 ml) buttermilk

glaze

¼ cup (60 ml) creamed honey, softened
 ¼ cup (33 g) icing sugar

sticky buns

- 1 In a bowl, combine the buttermilk, honey, yeast and salt.
- 2 In the bowl of the stand mixer fitted with the dough hook on speed 2, combine the flour, eggs and buttermilk mixture until the dough starts to form.
- 3 With the mixer still on speed 2, gradually add the butter. Increase to speed 3 and knead the dough for 5 minutes. The dough will be soft and slightly sticky. Transfer the dough into a clean, lightly oiled bowl. Cover with a clean, slightly damp dishcloth or plastic wrap. Let rise in a warm, humid spot for 1 hour.

filling

- 4 In a bowl, combine the honey, butter and cinnamon.
- 5 On a generously floured work surface, roll the dough out to form a 20 x 14-inch (50 x 35 cm) rectangle. Spread the filling over the entire surface of the dough. Roll the dough up tightly, starting from the long side of the rectangle, to create a log about 20 inches (50 cm) long. Cut into 12 slices.
- 6 Arrange the slices, cut side up, in a 13 x 9-inch (33 x 23 cm) glass baking dish, making sure the buns are not touching each other (see note). Cover with a clean, slightly damp dishcloth and let rise in a warm spot for 1 hour 30 minutes (see note).
- 7 With the rack in the middle position, preheat the oven to 350°F (180°C).
- 8 Using a pastry brush, cover the buns with the buttermilk. Bake for 30 to 35 minutes or until golden. Let cool.

glaze

- 9 In a bowl, whisk together the honey and sugar. When ready to serve, glaze the buns.

| NOTE | The sticky buns can be prepared the day before. After you've placed them in the baking dish, cover the sliced, uncooked buns with plastic wrap and refrigerate. The next day, place the pan in a hot-water bath to accelerate rising. Allow the buns to rise until they are touching each other.

To test whether the dough is ready to be baked, press it with your fingertip; if the indentation remains, the buns are ready for the oven.





focaccia with fresh herbs

PREPARATION 25 minutes
RISING 1 hour
SERVING 8 appetizers

2 cups (300 g) unbleached all-purpose flour
1 ½ tsp sugar
1 tsp instant yeast
1 tsp salt
¾ cup (180 ml) warm water
¼ cup (60 ml) olive oil
2 tbsp chopped fresh herbs (such as thyme, rosemary, oregano)
1 garlic clove, chopped
Fleur de sel, to taste

- 1** In the bowl of the stand mixer fitted with the dough hook on speed 2, combine the flour, sugar, yeast and salt. Add the water and mix until a soft ball forms. Knead the dough on speed 3 until smooth, about 2 minutes.
- 2** Spread the dough out with your fingertips in a lightly oiled 13 x 9-inch (33 x 23 cm) rectangular baking pan. Cover with a clean, damp dishcloth or plastic wrap. Let rise in a warm, humid spot for 30 minutes or until the dough has doubled in volume.
- 3** Pour the oil over the dough. Spread the dough out with your fingertips, turning it over a few times to coat well in the oil. Make small wells in the dough using your fingertips. Let rise for 30 minutes.
- 4** With the rack in the middle position, preheat the oven to 400°F (200°C).
- 5** In a small bowl, combine the herbs and garlic. Sprinkle over the dough. Generously season with salt and pepper.
- 6** Bake for 25 minutes or until golden brown. Let rest for 5 minutes before serving. Cut into squares and serve as an appetizer.



Buffalo chicken salad

PREPARATION 15 minutes
SERVINGS 4

dressing

2 oz (55 g) blue cheese, crumbled
½ cup (125 ml) mayonnaise
¼ cup (60 ml) sour cream
2 tbsp flat-leaf parsley, finely chopped
1 tbsp (15 ml) lemon juice
2 tsp (10 ml) honey
1 small garlic clove, finely chopped
Hot sauce, to taste (see note)

salad

4 cups (680 g) cooked chicken, cold
1 small iceberg lettuce, cut into thin wedges
2 celery stalks, thinly sliced
½ cup (75 g) frozen corn kernels, thawed
¼ cup (10 g) flat-leaf parsley, finely chopped

dressing

- 1** In a bowl, combine all of the ingredients. Season with salt and pepper.

salad

- 2** In the bowl of the stand mixer fitted with the dough hook on speed 2, shred the chicken for 20 to 30 seconds.
- 3** Divide the chicken, lettuce, celery, corn and parsley among four bowls. When ready to serve, drizzle with the dressing.

| NOTE | We used Frank's RedHot sauce, a classic ingredient in most Buffalo chicken wing recipes. But you can use your favourite vinegar-based hot sauce.





barbecue pulled pork

PREPARATION 25 minutes
PRESSURIZATION 10 minutes
PRESSURE COOKING 45 minutes
NATURAL DEPRESSURIZATION 15 minutes,
SERVINGS 8, freezes well

¾ cup (180 ml) ketchup
 ¼ cup (60 ml) apple cider vinegar
 ¼ cup (55 g) brown sugar
 2 tbsp (30 ml) Dijon mustard
 2 tbsp (30 ml) Worcestershire sauce
 2 tbsp chili powder
 2 tsp onion powder
 1 tsp (5 ml) Tabasco-style sauce
 ½ tsp garlic powder
 1 boneless, skinless pork shoulder roast,
 about 3 ½ lb (1.6 kg), cut into 8 pieces



- 1** In a pressure cooker (see note), combine all of the ingredients except for the pork.
- 2** Add the meat and toss to coat in the sauce. Season with salt and pepper. Cover and select the Meat function. Set the machine to cook for 45 minutes.
- 3** Let the pressure release naturally, about 15 minutes. Once the pressure is released, remove the lid. Remove the meat from the pressure cooker. Drain the meat.
- 4** Select the Sauté function and let the sauce reduce by half, about 10 to 20 minutes for a thick and syrupy sauce.
- 5** In the bowl of the stand mixer fitted with the flat mixing paddle, shred the meat for 20 to 30 seconds, adding sauce until the desired texture is reached. Adjust the seasoning. Serve the pulled pork with cornbread, polenta or in buns.

| NOTE | If you do not have a pressure cooker, this recipe can be prepared in the oven. In a bowl, combine all of the ingredients except for the pork. In a Dutch oven over medium-high heat, brown the pieces of pork in 2 tbsp (30 ml) vegetable oil. Add the sauce. Cover and cook in an oven preheated 350°F (180°C) for 2 hours, stirring the meat halfway through cooking. Add more liquid as needed.

guacamole

PREPARATION 10 minutes
SERVING 4 to 6

4 very ripe avocados, peeled and halved
1 lime, juice only
1 green onion, finely chopped
1 Jalapeño chili pepper, seeded or not,
 finely chopped, to taste
1 Cilantro, finely chopped, to taste (optional)

In the bowl of the stand mixer fitted with the Chef's whisk attachment (for a smooth guacamole) or the flat mixing paddle attachment (for a chunky guacamole), crush the avocados with the lime juice. Add the remaining ingredients. Season with salt and pepper. Mix well. Serve with corn chips, if desired.



OR





squash, apple and almond spread

PREPARATION 15 minutes

COOKING 45 minutes

MAKES 2 cups

2 cups (300 g) butternut squash, peeled, seeded and cubed
1 tbsp (15 ml) olive oil, plus more for garnish
½ tsp cumin seeds, plus more for garnish
2 tbsp (30 ml) almond butter
2 tsp (10 ml) lemon juice
2 tbsp Cortland apple, unpeeled, cut into small dice
1 tbsp roasted almonds, roughly chopped (optional)
2 tsp (10 ml) maple syrup (optional)
Crackers

- 1** With the rack in the middle position, preheat the oven to 400°F (200°C).
- 2** On a non-stick or parchment paper-lined baking sheet, toss the squash with the oil. Season with salt and pepper. Bake for 15 to 20 minutes or until tender.
- 3** Meanwhile, in a small, dry skillet over medium heat, toast the cumin seeds until fragrant. Using a mortar and pestle or a spice grinder, crush the cumin seeds.
- 4** In a stand mixer fitted with the flat mixing paddle attachment, purée the squash with the almond butter, lemon juice and crushed cumin seeds until smooth. Using a spatula, scrape down the sides of the bowl as needed.
- 5** Transfer the mixture into a shallow serving bowl, making decorative waves in the surface with a spoon. Drizzle with more olive oil, to taste. Garnish with the apple and almonds. Drizzle with the maple syrup and sprinkle with more cumin seeds. Serve with the crackers. The spread will keep for 1 week in an airtight container in the refrigerator.