Panasonic Test and Development Kitchen Panasonic Consumer Electronics U.K. A Division of Panasonic U.K. Ltd Willoughby Road, Bracknell, Berks, RG12 8FP Web Site: www.panasonic.co.uk

CUSTOMER CARE CENTRE call : 0344 844 3899 Open Monday to Friday 9 am - 5 pm

Representative in EU : Panasonic Marketing Europe GmbH Panasonic Testing Centre Winsbergring 15, 22525 Hamburg, Germany

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MX0417E0

Panasonic

Automatic Bread Maker

OPERATING INSTRUCTIONS AND RECIPES (Household Use)

Model No. SD-ZX2522



Thank you for purchasing the Panasonic product.

- Please read this instructions carefully to use the product correctly and safely.
- Before using this product please give your special attention to "Safety Precautions" and "Important Information" in P. 3-5.
- This product is intended for household use only.
- Please keep this instructions for future use.
- Panasonic will not accept any liability if the product is subject to improper use, or failure to comply with these instructions

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Safety Precautions (Please make sure to follow these instructions.

To reduce the risk of personal injury, electric shock or fire, please observe the following:

■ The following signals indicate the degree of harm and damage when the appliance is misused.



WARNING: Indicates potential hazard that could result in serious injury or death.



CAUTION: Indicates potential hazard that could result in minor injury or property damage.

■ The symbols are classified and explained as follows.



This symbol indicates prohibition.



This symbol indicates requirement that must be followed.

WARNING

To avoid risk of electric shock, fire due to short circuit, smoke, burn or injury.



- Do not allow infants and children to play with packaging material. (It may cause suffocation.)
- Do not disassemble, repair or modify this appliance.

Consult the place of purchase or Panasonic service centre.

Do not damage the mains lead or mains plug. Following actions are strictly prohibited: Modifying, touching on or placing near heating element or hot surfaces, bending, twisting, pulling, hanged/pulled over sharp edges, putting heavy objects on top, bundling the mains lead or carrying the appliance by the mains lead.



- Do not use the appliance if the mains lead or mains plug is damaged or the mains plug is loosely connected to the household mains socket.
 - → If the mains lead is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- Do not plug or unplug the mains plug with wet hands.
- Do not immerse the appliance in water, or splash it with water and/or any liquid.
- Do not touch, block or cover the steam vent during use. Especially pay attention to children.



This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

Safety Precautions (Please make sure to follow these instructions.)

⚠ WARNING

To avoid risk of electric shock, fire due to short circuit, smoke, burn or injury.

- Keep the appliance and its mains lead out of reach of children less than 8 years.
 - Make sure the voltage indicated on the label of the appliance corresponds to your local supply.

Also avoid plugging other devices into the same household mains socket to prevent electrical overheating. However, if you are connecting a number of mains plugs, make sure the total wattage does not exceed the rated wattage of the household mains socket.

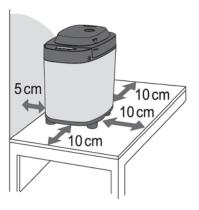
- Insert the mains plug firmly.
- Dust off the mains plug regularly.
 - → Unplug the mains plug, and wipe with a dry cloth.
- Discontinue using the appliance immediately and unplug in the unlikely event that this appliance stops working properly. Example for abnormal occurrences or breaking down:
 - The mains plug and the mains lead become abnormally hot.
 - The mains lead is damaged or the appliance power fails.
 - The main body is deformed, has visible damage or is abnormally hot.
 - There is abnormal turning noise while in use.
 - There is unpleasant smell.
 - There is another abnormality or failure.
 - → Consult the place of purchase or Panasonic service centre for inspection or repair.

CAUTION

To avoid risk of electric shock, fire, burn, injury or property damage.



- Do not use the appliance on following places.
 - On uneven surfaces, on electrical appliances such as a refrigerator, on materials such as tablecloths or on carpets, etc.
 - Places where it may be splashed with water or near a heat source.
 - → Position the appliance on a firm, dry, clean, flat heatproof worktop at least 10 cm from edge of worktop and at least 5 cm from adjacent walls and other objects.



CAUTION



- Do not remove the bread pan or unplug the appliance during use.
- Do not touch hot area such as bread pan, inside of unit, heating element or inside of the lid while the appliance is in use or immediately after use.

The accessible surfaces may become hot during use. Be careful with the residual heat source especially after use.

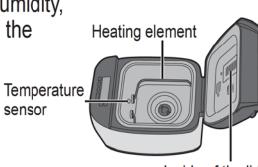
- To avoid burn, always use oven gloves to remove the bread pan or the finished bread. (Do not use wet oven gloves.)
- Do not use an external timer etc.
 - This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not insert any object in the gaps.



- Unplug the mains plug when the appliance is not in use.
- Make sure to hold the mains plug when unplugging it. Never pull on the mains lead.
- Before handling, moving or cleaning, unplug the appliance and allow it to cool down.

Important Information

- Do not use the appliance outdoors, in rooms of high humidity, or use excessive force on the parts as is illustrated on the right to avoid malfunction or deformation.
- Do not use a knife or any other sharp tool to clean the heating element.
- Do not drop the appliance to avoid damaging it.
- Make sure to clean the appliance after every use.
- Do not store any ingredients or bread in the bread pan.



sensor

Inside of the lid

This symbol on the appliance indicates "Hot surface and should not be touched without caution".

Electrical Requirement

FOR YOUR SAFETY PLEASE READ THE FOLLOWING TEXT CAREFULLY.

This appliance is supplied with a moulded three pin mains plug for your safety and convenience. A 13-amp fuse is fitted in this mains plug. Should the fuse need to be replaced please ensure that the replacement fuse has a rating of 13-amp and that it is approved by ASTA or BSI to BS1362.

Check for the ASTA mark or the BSI mark on the body of the fuse.

If the plug contains a removable fuse cover, you must ensure that it is refitted when the fuse is replaced.

If you lose the fuse cover, the mains plug must not be used until a replacement cover is obtained.

A replacement fuse cover can be purchased from your local Panasonic Dealer.

If the fitted moulded mains plug is unsuitable for the socket outlet in your home, then the fuse should be removed and the mains plug cut off and disposed of safely. There is a danger of severe electrical shock if the cut off plug is

Figure A

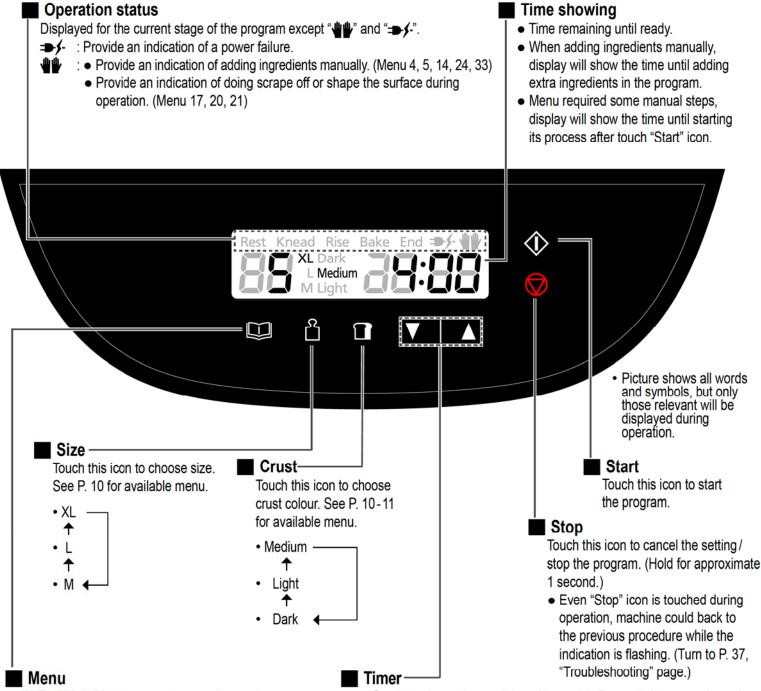
inserted into any 13-amp socket.

How to replace the fuse

The location of the fuse differs according to the type of AC mains plug (figures A and B). Confirm the AC mains plug fitted and follow the instructions below. Illustrations may differ from actual AC mains plug.

Open the fuse cover with a screwdriver and replace the fuse and close or attach the fuse cover.

Touch Panel and Display



1) Tap "Menu" icon once to be a setting mode. • Set delay timer (time until bread is ready). For available menu, it can be 2) Tap the icon to change "Menu" number. set up to 13 hours (except menu 11 only set up to 9 hours).

Important Operation Procedure for Icon

("Menu" and "Timer" icons have the fast-forward

• An error code e.g. U16 is displayed in some

cases if you hold the icon more than a certain

time. (Turn to P38, "Troubleshooting" page.)

• Tapping "Menu" icon is necessary for the

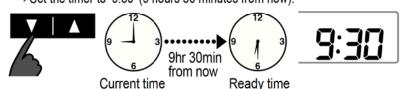
• Tap the icon once at a time.

actuation to be valid.

function.)

(To advance more quickly, hold the icon after step of 1.) Example: It is 9:00 PM now, and you want the bread to be ready at 6:30 See P. 10-11 for menu number. the next morning.

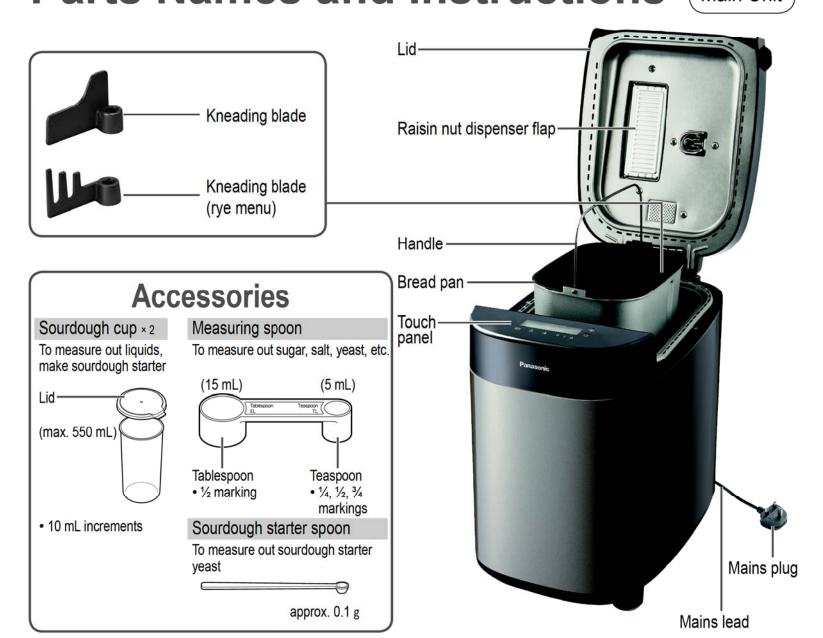
→ Set the timer to '9:30' (9 hours 30 minutes from now).



- Set the baking/cooking time for menu 18, 36 and 37.
- 'A' Touch this icon to increase the time.
- '▼' Touch this icon to decrease the time.
- Touching the icon once will advance the timer by 10 minutes for menu 36 and 37, but menu 18 by 1 minute. (To advance more quickly, touch this icon
- Setting the additional cooking time is available on menu 17, 18, 36 and 37.

Parts Names and Instructions

Figure B

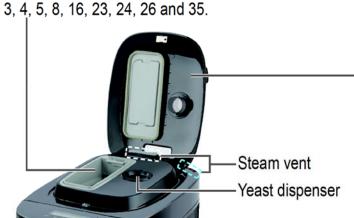


Parts Names and Instructions

Main Unit

Raisin nut dispenser

The ingredients placed in the raisin nut dispenser will drop into the bread pan automatically upon selecting the menu on 3 4 5 8 16 23 24 26 and 35



Dispenser lid

Press and hold the lid and grip the rib on the side of dispenser lid to open it.



Bread-making Ingredients

It is extremely important to use the correct measure of ingredients for best results.

Liquid ingredients

Should be measured with the sourdough cup or measuring spoon provided.

Dry ingredients

Should be weighed on scales or measured with measuring spoon provided for the small amounts.

Flou

Main ingredient of bread. The protein in flour forms gluten during kneading. Gluten provides structure and texture and helps the bread to rise.

Use strong flour. Strong flour is milled from hard wheat and has a high content of protein which is necessary for the development of gluten. Carbon dioxide produced during fermentation is trapped within the elastic network of gluten, thus making the dough rise.

White flour

Made by grinding wheat kernel, excluding bran and germ. The best kind of flour for baking bread is a flour marked "for bread baking". Do not use plain or self-raising flour as a substitute for bread flour.

Whole wheat flour

Made by grinding entire wheat kernel, including bran and germ. Makes bread rich in minerals, but lower in height and denser than bread baked with white flour because the gluten strands are cut by the edges of bran flakes and germ.

Rye flou

Contains some proteins, but these do not produce as much gluten as wheat flour. Makes dense, heavy bread with a flat or slightly sunken top crust.

Spelt flou

In the wheat family but is a completely different species genetically. Makes loaves with a flat/slightly sunken crust. Spelt wholegrain flour bread becomes low height and dense

Spelt wholegrain flour bread becomes low height and dense compared with spelt white flour bread.

We recommend spelt white flour to be used more than the half of the entire flour.

 There is Spelt (Triticum spelta) suitable for baking bread and Einkorm wheat (Triticum monococcum: also it is called small spelt.) which is not suitable for baking bread are sold as spelt. Please use spelt on menu 15, 16, 34 or 35.

Brown flour

10 – 15% of wheat grain removed during milling.

Bread-making Ingredients

Softgrain flou

Strong white bread flour with wheat and rye grains added. Provides extra fibre, texture, and flavour.

 Do not use with 'Timer' option (grains can absorb water and swell up, spoiling texture of loaf).

Granary® or Malted Grain flour

Has crushed wheat or rye grains added together with malted whole wheat.

Makes brown bread coarser and moister with nuttier flavour.

• Do not use more than stated quantity (could damage the bread pan's non-stick finish).

Yeast

Enables the bread to rise.

Be sure to use yeast that does not require pre-fermentation (do not use fresh yeast or yeast requiring fermentation before using). Yeast which has 'Easy Blend', 'Fast Action' or 'Easy Bake' written on the packet is recommended. When using yeast from sachets, seal the sachet again immediately after use, and keep in the refrigerator. (Use within the manufacturer's recommended time.)

Dairy products

Add flavour and nutritional value.

- If you use milk instead of water, the nutritional value of the bread will be higher, but do not use in timer setting as it may not keep fresh overnight.
- ightarrowReduce the amount of water proportionally to the amount of milk.

Sugar (granulated sugar, brown sugar, honey, treacle, etc.)
Food for the yeast, sweetens and adds flavour to the bread, changes the colour of the crust.

• Use less sugar if using raisins or other fruits, which contain fructose.

Water

Use normal tap water.

When room temperature is low, use tepid water for menu 2, 4, 7, 9, 19, 21, 27 or 31.

When room temperature is high, use chilled water for menu 9, 10, 14, 15, 16, 27, 28, 33, 34 or 35.

Always measure out liquids using the sourdough cup provided.

Salt

Improves the flavour and strengthens gluten to help the bread rise. The bread may lose size / flavour if measuring is inaccurate.

Fat

Adds flavour and softness to the bread. Use butter (unsalted), margarine or oil.

Stoneground flour

Grains are crushed between two large millstones rather than with steel rollers.

 Do not use more than stated quantity (could damage the bread pan's non-stick finish, or overload motor).

Other flour

Products milled from other grains (i.e. corn meal, rice, millet, soy, oat, buckwheat, barley flours).

- Do not use more than stated quantity (hinders rising and texture).
- · Should not be used as substitute for bread flour.
- Gluten Free see P. 23.

You can make your bread taste better by adding other ingredients.

■ Eggs

Improve the nutritional value and colouring of the bread. (Water amount must be reduced proportionally.) Beat eggs when adding eggs. Do not use the timer for the recipe with egg. (Eggs go rotten quickly if your room temperature is high.)

■ Bran

Increases the bread's fibre content.

Use max. 50 g (1½ oz).

■ Wheat germ

Gives the bread a nuttier flavour.

• Use max. 50 g (1% oz).

■ Spices, herbs

Enhance the flavour of the bread.

Only use a small amount (max. 1 tbsp).

If using a bread mix...

■ Bread mixes including yeast

- ① Place a 500 g mix in the bread pan, then add water.

 (Follow instructions on the packet for the quantity of water)
- ② Select the menu 2 "Large" size setting.
- With some mixes, it is not clear how much yeast is included, so results may vary.

■ Bread mix with separate yeast sachet

- ① First place the bread mix in the bread pan, then the water. Then place the measured yeast in the yeast dispenser.
- Bread Maker Capacity:

400 – 600 g mix (for a loaf);

250 - 600 g mix (for a dough)

② Set the machine according to the type of flour included in the mix, and start the baking.

- White flour, brown flour menu 1
- Multi-grain flour menu 4
- Whole wheat menu 6
- Rye flour menu 9

■ Baking brioche with brioche mix

Select the menu 14 or 2 "Medium" size - "Light" crust colour.

Menu Charts and Baking Options

■ Function Availability and Time Required

• Time required for each process will differ according to room temperature.

			O	ption	ıs		F	rocesse	s		
	Menu Number	Menu	Size	Crust	Timer	Rest	Knead	Rise	Bake	Total	Method Page
	1	Basic	•	•	•	30 – 60 min	15 – 30 min*4	1 hr 50 min – 2 hr 20 min	50 – 55 min	4 hr – 4 hr 5 min	P. 12
	2	Basic Rapid	•	•	_	_	15 – 20 min	approx. 1 hr	35 – 40 min	1 hr 55 min – 2 hr	P. 12
	3	Basic Raisin	•	*1	•	30 – 60 min	15 – 30 min*4	1 hr 50 min – 2 hr 20 min	50 min	4 hr	P. 12
	4	Multigrain Rapid	_	_	_	_	15 – 30 min*4	40 – 60 min	55 min	2 hr 10 min	P. 14
	5	Rustic Artisan	•		•	30 – 60 min	25 – 30 min*4	1 hr 45 min – 2 hr 10 min	50 – 55 min	4 hr – 4 hr 5 min	P. 14
	6	Whole Wheat		_		1 hr – 1 hr 40 min	15 – 25 min*4	2 hr 10 min – 2 hr 50 min	50 min	5 hr	P. 12
	7	Whole Wheat Rapid		_	_	15 – 25 min	15 – 25 min*4	1 hr 30 min – 1 hr 40 min	45 min	3 hr	P. 12
	8	Whole Wheat Raisin		_		1 hr – 1 hr 40 min	15 – 25 min*4	2 hr 10 min – 2 hr 50 min	50 min	5 hr	P. 12
Bake	9	Rye	_	_	•	45 – 60 min	approx. 10 min	1 hr 20 min – 1 hr 35 min	1 hr	3 hr 30 min	P. 12
Ba	10	French	_	_	•	40 min – 2 hr 5 min	10 – 20 min	2 hr 45 min – 4 hr 10 min	55 min	6 hr	P. 12
	11	Rustic Sourdough	_	_	*3	0 – 55 min	45 – 55 min*5	2 hr 25 min – 3 hr 10 min	55 min	5 hr	P. 14
	12	Italian	_	_		30 min – 1 hr	10 – 15 min	2 hr 25 min – 3 hr	50 min	4 hr 30 min	P. 12
	13	Sandwich	_	_	•	1 hr – 1 hr 40 min	15 – 25 min*4	2 hr 10 min – 2 hr 50 min	50 min	5 hr	P. 12
	14	Brioche	_	*1	_	30 min	25 – 45 min*4	1 hr 25 min	50 min	3 hr 30 min	P. 15
	15	Speciality		_	•	30 min – 1 hr 15 min	15 – 30 min*4	1 hr 50 min – 2 hr 45 min	55 min	4 hr 30 min	P. 12
	16	Speciality Raisin	•	_		30 min – 1 hr 15 min	15 – 30 min*4	1 hr 50 min – 2 hr 45 min	55 min	4 hr 30 min	P. 12
	17	Rustic Scone	_	_	_	_	10 min*6	_	65 min	1 hr 15 min	P. 15
	18	Bake Only	_	_	_	_	_	_	30 min – 1 hr 30 min	30 min – 1 hr 30 min	P. 15

			O	ption	ıs		F	rocesse	s		
	Menu Number	Menu	Size	Crust	Timer	Rest	Knead	Rise	Bake	Total	Method Page
Free	19	Gluten Free Bread	_	*2	_	_	15 – 20 min	40 – 45 min	50 – 55 min	1 hr 50 min – 1 hr 55 min	P. 12
Gluten F	20	Gluten Free Cake	_	_	_	_	20 min*6	_	1 hr 30 min	1 hr 50 min	P. 15
glu	21	Gluten Free Pasta	_	_	_	_	15 min*5*6	_	_	15 min	P. 16
	22	Basic	_	_	_	30 – 50 min	15 – 30 min*4	1 hr 10 min – 1 hr 30 min	_	2 hr 20 min	P. 13
	23	Basic Raisin	_	_	_	30 – 50 min	15 – 30 min ^{*4}	1 hr 10 min – 1 hr 30 min	_	2 hr 20 min	P. 13
	24	Rustic Artisan	_	_	_	30 – 50 min	25 – 30 min*4	1 hr 5 min – 1 hr 20 min	_	2 hr 20 min	P. 14
	25	Whole Wheat	_	_	_	55 min – 1 hr 25 min	15 – 25 min*4	1 hr 30 min – 2 hr	_	3 hr 15 min	P. 13
	26	Whole Wheat Raisin	_	_	_	55 min – 1 hr 25 min	15 – 25 min ^{*4}	1 hr 30 min – 2 hr	_	3 hr 15 min	P. 13
	27	Rye	_	_	_	45 – 60 min	approx. 10 min	_	_	2 hr	P. 13
	28	French	_	_	_	40 min – 1 hr 45 min	10 – 20 min	1 hr 35 min – 2 hr 40 min	_	3 hr 35 min	P. 13
Dough	29	Rustic Sourdough	_	_	_	0 – 40 min	45 – 55 min*5	1 hr 5 min – 1 hr 35 min	_	2 hr 30 min	P. 14
Dol	30	Sourdough Starter	_	_	_	_	_	24 hr	_	24 hr	P. 14
	31	Pasta	_	_	_	_	20 min	_	_	20 min	P. 13
	32	Pizza	_	_		(Knead) 10 – 18 min	(Rise) 7 – 15 min	(Knead) approx. 10 min	(Rise) approx. 10 min	45 min	P. 13
	33	Brioche	_	_	_	30 min	25 – 45 min*4	35 min	_	1 hr 50 min	P. 15
	34	Speciality	_	_	_	30 min – 1 hr 5 min	15 – 30 min*4	1 hr 10 min – 1 hr 55 min	_	2 hr 45 min	P. 13
	35	Speciality Raisin	_	_	_	30 min – 1 hr 5 min	15 – 30 min*4	1 hr 10 min – 1 hr 55 min	_	2 hr 45 min	P. 13
	36	Jam	_	_		_	_	_	_	1 hr 30 min – 2 hr 30 min	P. 16
	37	Compote	_	_	_	_	_	_	_	1 hr – 1 hr 40 min	P. 16

[•] Abbreviations used in this instructions: min = minute (s); hr = hour (s); approx. = approximate.

^{*1} Only "Light" or "Medium" are available.
*2 Only "Medium" or "Dark" are available.
*3 Can be set up to 9 hours.

^{*4} There is a period of rise during the knead period.

*5 There is a period of rest during the knead period.

*6 There is a period of scraping or molding during the knead period.

[•] The machine will operate for a short time during the rise period (to ensure optimal gluten development).

How to Use

Handling Instructions

Baking Bread

Remove the bread pan and set the kneading blade



 Twist the bread pan anticlockwise. and then lift it from the main unit.



2 Place the kneading blade firmly into



ensure that they are

Use for rye menu only.

• The kneading blade fits loosely into place, but it must touch the bottom of the shaft.

Place the measured ingredients except yeast in the bread pan



clean. (P. 33)

- 1 Place ingredients except yeast according to the order of recipes. Flour must be weighed on scales.
- Pour water and / or other liquids in the edge of bread pan's sidewall.
- 2 Wipe off any moisture and flour around the bread pan.
- 3 Place the bread pan inside the main unit by turning it clockwise. Close the lid.

Place the yeast in the yeast dispenser



If the yeast dispenser is wet, absorb wetness with tissue etc. (Do not rub the yeast dispenser, otherwise the veast will not drop into the bread pan due to static.)

- Add an additional ingredients in the raisin nut dispenser if you select the menu available to use it. (See P. 13)
- Plug the machine into 230 240 V socket



Select a bake menu

(The display shows when menu "1" is selected.)





■ To choose the size

■ To choose the crust colour







■ To set the timer (See P. 7)

• Turn to P. 10 - 11 for menu, available size and crust.

Touch "Start" icon to start the machine.





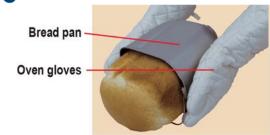
Estimated time until the selected program is complete

- Add additional ingredients into the bread pan when the beep sounds if you select the certain menus. (See P. 13) After adding, touch "Start" icon again.
- Complete placing the additional ingredients while "\" is flashing.
- · Kneading will continue after a certain time whatever with or without touching the "Start" icon. After the "Start" icon is touched, the display will indicate remaining time until completion of the program.
- Remaining time is changed depending on the room temperature.
- Do not add ingredients after display shows remaining time.
- The back light of display will go off to enter into power saving mode if "Start" icon was touched and you do not have any other action after 10 seconds.
- Miss touching "Stop" icon, see P. 37.

When the bread is ready (machine beeps 8 times and "End" flashes), touch "Stop" icon and unplug.



Remove the bread immediately





Make sure the blade has not come out with the bread

Use dry oven gloves to take out the bread, and cool it on a wire rack.

- Do not touch the bottom of bread pan. (Blade rotation may damage bread shape.)
- Make sure the blade is in the bread pan after bread is taken out, it may stay inside of the bottom of bread. The blade will be damaged if you cut the bread before removing it.

Making Dough

- Remove the bread pan and set the kneading blade
- Place the measured ingredients except yeast in the bread pan in the order listed in the recipe, and place the bread pan into the main unit.
- Place the yeast in the yeast dispenser
 - Skip this step if the recipe does not have the yeast.
- Plug the machine into 230 240 V socket, then select a dough menu
- Touch "Start" icon to start the machine
- Touch "Stop" icon and remove dough when machine beeps 8 times and "End" flashes.

Turn to P 25 - 28

Bread Dough

Shape the finished dough and allow it to rise until double size, then bake it in the oven.

Pasta Dough

- Wrap the dough in a cling film and rest for 1 hour in the refrigerator.
- Lightly sprinkle with starch or flour from the recipe on the dough surface, then make it to your desired shapes.
- **Q** Boil them and enjoy it with your favorite sauce.

Tips: Timer is not available on dough menus except menu 32 (Pizza).

When Adding Additional Ingredients

To make your flavored bread, simply place additional ingredients in the raisin nut dispenser or bread pan on menu: 3, 4, 5, 8, 16, 23, 24, 26 or 35.

• Follow the recipe/menu instructions for the quantities of each ingredients.

Dry/insoluble ingredients - Using the raisin nut dispenser - (Add automatically)

→ Place the extra ingredients in the raisin nut dispenser and set the machine

Using large, hard seeds may scratch the coating of the dispenser and bread

● Use up to 1 – 2 tbsp of dried herbs. For fresh herbs, follow the instructions

Sometimes oily ingredients may stick to the raisin nut dispenser and not fall

→ Do not overfill the raisin nut dispenser.

• Nuts impair the effect of gluten, so avoid using too much.

Bacon, salami, olive, dry tomato

Cut the bacon and the salami into 1 cm cubes.

Recommended to the course of Rustic Artisan.

Dried fruits

into the bread pan.

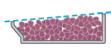
Nuts, seeds

Chop finely.

in the recipe

into the bread pan.

• Cut the olive into 1/4.





Cut up roughly into approx. 5 mm cubes. Moist/viscous/soluble ingredients - Sugar-coated ingredients may stick to the raisin nut dispenser and not fall Adding into the bread pan by hands -

→ Place these ingredients together with the others into the bread pan

(Cannot be placed in the raisin nut dispenser)

Fresh fruits, fruits pickled in alcohol, vegetables

 Only use quantities as in the recipe, as the water content the ingredients will affect bread.

Cheese, chocolate

- Chop chocolate finely.
- Cut the cheese into 1 cm cubes.
- Recommended to the course of Rustic Artisan.

These ingredients cannot be placed in the raisin nut dispenser as they would stick to it and not fall into the bread pan.

Handling Instructions

Multigrain Rapid & Rustic Artisan



Preparations: See P. 12 (Step 1 - 4)

1 Select the menu, then start the machine
Menu 4: Multigrain Rapid Bread
Menu 5: Rustic Artisan Bread
Menu 24: Rustic Artisan Dough

- 2 Add additional ingredients when the beep sounds, then touch "Start" icon again.
 - Complete placing the additional ingredients while "\"" is flashing.
 - Kneading will continue after 3 minutes for multigrain rapid,
 2 minutes and 30 seconds for rustic artisan whatever with or without touching the "Start" icon.

Touch "Stop" icon and remove bread / dough, when machine beeps 8 times and "End" flashes.

Tips: • For additional ingredients, use max. 100 g as size-M, 125 g as size-L and 150 g as size-XL.

• Do not add ingredients after display shows remaining time.

Turn to P. 21 and P. 27 for recipes.

STAGE 1 Making Sourdough Starter

Rustic Sourdough

Preparations:

- ① Mix all the ingredients well in the sourdough cup. (Remove the kneading blade)
- 2 Put the lid on the sourdough cup.
- 3 Place the sourdough cup in the bread pan.
- 4 Set the bread pan into the main unit, and plug the machine into the socket.



Two sourdough cups can be set at a time.

- Select menu 30, then start the machine
- Touch "Stop" icon and remove the sourdough cup immediately when machine beeps 8 times and "End" flashes
 - When you make two cups of sourdough starter at, the same time or not use it immediately, store it in the refrigerator, but use up within 1 week.

STAGE 2 Baking/Making Rustic Sourdough

Preparations:

① Set the kneading blade into the bread pan.

- 2 Pour a cup of sourdough starter into the bread pan.
- ③ Place the ingredients in the bread pan according to the order of recipe.
- 4 Place the yeast in the yeast dispenser.

Menu 29: Rustic Sourdough Dough

- Set the bread pan into the main unit, and plug the machine into the socket.
- 1 Select the menu, then start the machine
 Menu 11: Rustic Sourdough Bread
- Touch "Stop" icon and remove bread / dough,

when machine beeps 8 times and "End" flashes.

Tips: • Timer is available for baking Rustic Sourdough (up to 9 hours).

 Shape the finish dough and allow it to rise until doubled size, then bake in the oven. (Menu 29)

To make or storage sourdough starter without failure.

- Do not select a wrong menu.
- Do not take out the sourdough cup until the program is complete.
- Do not mix the new sourdough starter with old one.
- If the sourdough starter is made well, it smells sour and like alcohol.
- When the room temperature is over 30 °C / 86 °F, the sourdough starter goes bad, and the bread does not turn out well.

Baking Brioche / Making Brioche Dough

Turn to P.22 and P. 28 for recipes.

Preparations: See P. 12 (Step 1 - 4)

Select the menu, then start the machine

Menu 14: Brioche Bread Menu 33: Brioche Dough

- Add additional butter when the beep sounds, then touch "Start" icon again.
 - Complete placing the additional cubed butter while "♥♥" is flashing.
 - Kneading will continue after 5 minutes whatever with or without touching the "Start" icon.

Touch "Stop" icon and remove bread / dough, when machine beeps 8 times and "End" flashes.

Tips: • Timer is not available on these menus.

- Do not add butter or extra ingredients after display shows remaining time.
- When adding extra ingredients such as raisins, add them with the butter in step 2. (Use max. 150 g for ingredients)
- Shape the finished dough and allow it to rise until doubled size, then bake in the oven. (Menu 33)

To bake brioche in simple way.

- Cut butter into 1 2 cm cubes and keep them in fridge.
- Place butter with other ingredients in the beginning and follow step 1.
- Skip step 2 process in this way. This Brioche is a little different than the other.

Baking Rustic Scone/Gluten Free Cake



Preparations: see P. 12 (Step 1 - 4)
Tips: Place the ingredients in the bread pan according to the order of recipe.

Select the menu, then start the machine

Menu 17: Rustic Scone Menu 20: Gluten Free Cake

After 3 minutes for rustic scone, 2 minutes for gluten free cake, the beep sounds, open the lid and scrape off the flour within 3 minutes, then touch "Start" icon again.

After 1 minutes, shape surface for rustic scone, for gluten free cake,

- Kneading will continue after 3 minutes without touching the "Start" icon.
- Miss touching "Stop" icon, see P. 37.

Touch "Stop" icon and remove the bread pan when machine beeps 8 times and "End" flashes.

Tips: • The rustic scone is different from bread using yeast.

- Timer is not available on these menu. It shows the duration of the baking time for rustic scone.
- Use a rubber spatula to avoid damaging the bread pan.
 Do not use metal spatula.
- If you shake hard to remove scone or cake from the bread pan, it will lose shape.

Additional cooking for rustic scone

If baking is not complete → Do the following ①-③.
 ①Select menu 17 ② Set the baking time ③ Start the machine (Additional cooking time can be made up to twice within 20 minutes while the machine is still hot. The timer will start again from 1 minute by touching the "Timer" icon as required.)

Baking Cake

after 12 minutes.



- ① Prepare the mixed ingredients in the bowl according to the recipe.
- 2 Remove the kneading blade and line the greaseproof paper around the bread pan, then pour in the mixed ingredients.
- 3 Set the bread pan into the main unit, and plug the machine into the socket.
- Select menu 18
- 2 Set the baking time, then start the machine.
- Touch "Stop" icon and remove the cake when machine beeps 8 times and "End" flashes.



Tips: Timer is not available on this menu. It only sets the duration of the baking time.

Additional cooking

If baking is not complete, repeat step 1 - 3.
 (Additional cooking time can be made up to twice within 50 minutes while the machine is still hot. The timer will start again from 1 minutes by touching the "Timer" icon as required.)

Handling Instructions

Gluten Free Pasta

STAGE 1 Making Gluten Free Pasta Dough
Preparations: See P. 12 (Step 1 - 4)

- **◀** Select menu 21, then start the machine
- When the beep sounds after 2 minutes open the lid and scrape off the flour. Then touch "Start" icon again.
 - Kneading will continue after 3 minutes without touching "Start" icon.
 Miss touching "Stop" icon, see P. 37.
- **Touch "Stop" icon and remove dough**

when machine beeps 8 times and "End" flashes.

Tips: • Timer is not available on this menu.

Use the rubber spatula to avoid damaging the bread pan.
 Do not use the metal spatula.



STAGE 2 Making Gluten Free Pasta

- Wrap the dough in a cling film and rest for 1 hour in the refrigerator.
- 2 Lightly sprinkle with starch or flour from the recipe on the dough surface, then make it to your desired shapes.
- Boil them and enjoy it with your favourite sauce.



- Preparations for **Jam-making**① Prepare the ingredients according to the recipe.
- ② Put the kneading blade into the bread pan.
- ③ Place the ingredients into the pan in following order. half of fruits → half of sugar → remainder of fruits → remainder of sugar.

Making Jam / Compote

Set the bread pan into the main unit, and plug the machine into the socket.

Preparations for Compote-making

- ① Prepare the ingredients according to the recipe. (Remove the kneading blade.)
- ② Place the ingredients into the bread pan according to the order of recipes, pour water over ingredients.
- 3 Set the bread pan into the main unit, and plug the machine into the socket.
- Select the menu

Menu 36: Jam Menu 37: Compote

- 2 Set the cooking time, then start the machine.
- Touch "Stop" icon and remove Jam / Compote when machine beeps 8 times and "End" flashes.

Additional Cooking

If the cooking is not complete → repeat step 1 - 3.
 (Additional cooking time can be made up to twice within 10-40 minutes while the machine is still hot. The timer will start again from 1 minutes by touching the "Timer" icon as required.)

Tips:

- Timer is not available on these menus. It only sets the duration of the cooking time.
- Strictly follow the recipe for the amount of each ingredients.
 Otherwise, the jam does not set firm, to be boiled over or scorched as well as the compote.

Tips for Jam-making

- It's necessary to have an adequate amount of sugar, acid and pectin to make firm set jam.
- Fruits with a high level of pectin set easily. Fruits with less pectin do not set well
- Use freshly ripened fruits. Over or under ripe fruits do not set firmly.
- The recipes in this instructions make soft set jams due to using less sugar.
- When cooking time is short, fruit bits can remain partially and the jam may become watery.
- Jam will continue to set as it cools. Be careful not to over cook.
- Put the finished jam into the container as soon as possible. Take care not to burn when you take out jam.
- Jam can be burned if it is left in the bread pan.
- Store the jam in a cool, dark place. Due to the lower levels of sugar the shelf life is not as long as shop bought varieties. Once open, refrigerate and consume shortly after opening.

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Bread Recipes



lenu Name	r(i) means t	imer
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er can be used to set the delay time. means timer cannot be used to set the delay time

Menu No. + To	tal process	time +:Tim	er mark i	means timer cannot be used to set the delay time.
	M	L	XL	Bread size
Strong white bread flour	400 g (14 oz)	500 g (1 lb 1% oz)	600 g (1 lb 51/s oz)	
Sugar	1 tsp	1 tsp	2 tsp]	tsp = tea spoon; tbsp = table spoon
Eggs (L); beaten	4	4	2	Eggs (L) = Eggs in large size; Eggs (M) = Eggs in medium size.
Yeast	3/4tsp	1 tsp	11/4 tsp	Yellow background means the Yeast should be put in the yeast dispenser.
Sunflower seeds \boldsymbol{R}	60 g (21/5 oz)	70 g (2½ oz)	80 g (2½ oz)	background means the ingredients should be placed in the raisinnut dispenser. And have a symbol 'R' after ingredient name.
Cheese H	70 g (2½ oz)	85 g (3 oz)	100 g (3½ <u>oz)</u>	Purple background means the ingredients should be placed in the bread par
Follow ingredien	ts order.			during the process. And have a symbol 'H' after ingredient name.

[1 Basic]

[2 Basic Rapid]

[3 Basic Raisin]

Follow ingredients order.

Make sure to use the correct quantities of each ingredients which instructed under the selected size.

White Loaf

Menu '1' (4hr - 4hr 5min) (4)

	M	L	XL
Strong white bread flour	400 g (14 oz)	500 g (1 lb 1% oz)	600 g (1 lb 51/₅ oz
Butter	15 g (½ oz)	25 g (1/5 OZ)	25 g (1/5 OZ)
Sugar	1 tsp	11/2 tsp	2 tsp
Salt	1 tsp	11/4 tsp	1½ tsp
Water	280 mL	350 mL	400 mL
Yeast	3/4 tsp	1 tsp	11/4 tsp

Milk Loaf

Menu '1' (4hr – 4hr 5min) 👸

	M	L	XL
Strong white	400 g	500 g	600 g
bread flour	(14 oz)	(1 lb 1% oz)	(1 lb 51/₅ oz)
Butter	15 g (½ oz)	25 g (1/5 OZ)	25 g (½ oz)
Sugar	1 tsp	11/2 tsp	2 tsp
Salt	1 tsp	11/4 tsp	1½ tsp
Milk	290 mL	360 mL	430 mL
Yeast	3/4 tsp	1 tsp	11/4 tsp

Brown Loaf

Menu '1' (4hr – 4hr 5min) 🕘

	M	L	XL
Strong brown	400 g	500 g	600 g
bread flour	(14 oz)	(1 lb 13/5 oz)	(1 lb 51/₅ oz)
Butter	15 g (½ oz)	25 g (½ oz)	25 g (% oz)
Sugar	1 tsp	11/2 tsp	2 tsp
Salt	1 tsp	11/4 tsp	1½ tsp
Water	280 mL	350 mL	400 mL
Yeast	3/4 tsp	1 tsp	11/4 tsp

Rapid White Loaf

Menu '2' (1hr 55min - 2hr) 🖔

	M	ш	XL		
Strong white bread flour			600 g (1 lb 51/₅ oz)		
Butter	15 g (½ oz)	25 g (1/5 OZ)	25 g (½ oz)		
Sugar	1 tsp	11/2 tsp	2 tsp		
Salt	1 tsp	11/4 tsp	1½ tsp		
Water	280 mL	350 mL	410 mL		
Yeast	1 tsp	11/4 tsp	1½ tsp		

Rapid Brown Loaf

Menu '2' (1hr 55min - 2hr) (3)

	M	L	XL	
Strong brown bread flour			600 g (1 lb 51/₅ oz)	
Butter	15 g (½ oz)	25 g (1/5 OZ)	25 g (1/5 OZ)	
Sugar	1 tsp	11/2 tsp	2 tsp	
Salt	1 tsp	11/4 tsp	1½ tsp	
Water	280 mL	350 mL	410 mL	
Yeast	1 tsp	11/4 tsp	1½ tsp	

Cider Apple Bread

Menu '1' (4hr - 4hr 5min) 👸

	L
Strong white bread flour	500 g (1 lb 13/5 oz
Sugar	1 tsp
Salt	1 tsp
Apple, grated	1
Ground white pepper	½ tsp
Rosemary	1 tsp
Cider	300 mL
Yeast	1 tsp

Curry and Mango Loaf

Menu 11 (4nr – 4nr 5min)	
	M
Strong brown bread flour	400 g (14 oz)
Butter	15 g (½ oz)
Sugar	1 tsp
Salt	1 tsp
Curry paste	3 tsp
Mango chutney	2 tbsp
Water	270 mL
Yeast	3/4 tsp

Fresh Yeast White Loaf

Menu '1' (4hr – 4hr 5min) (i)

	L
Fresh yeast	8 g (1/3 OZ)
Strong white bread flour	500 g (1 lb 13/5 oz)
Oil	2 tbsp
Sugar	1½ tsp
Salt	11/4 tsp
Water	330 mL

 Do not place the fresh yeast in the yeast dispencer. Place it in the bread pan first, and cover it with all the dry ingredients.

Oat and Bran Loaf

Menu '1' (4hr – 4hr 5min) (4)

mona i (iiii iiii oniiii)	
	L
Strong white bread flour	400 g (14 oz)
Bran	50 g (1% oz)
Porridge oats	50 g (1% oz)
Oil	2 tbsp
Sugar	1½ tsp
Salt	11/4 tsp
Water	350 mL
Yeast	1 tsp

Wheat Germ Loaf

Menu '1' (4hr - 4hr 5min) (3)

	L
Strong white bread flour	500 g (1 lb 1 3/5 oz)
Wheat germ	50 g (1⅓ oz)
Oil	2 tbsp
Sugar	1½ tsp
Salt	11/4 tsp
Water	350 mL
Yeast	11/4 tsp

Malted Fruit Loaf

Menu '3' (4hr) (4)

	L
Strong white bread flour	500 g (1 lb 1% oz)
Sugar	1½ tsp
Salt	11/4 tsp
Malt extract	3 tbsp
Water	320 mL
Yeast	1 tsp
Sultanas R	150 g (51/₅ oz)

Spicy Fruit Loaf

Menu '3' (4hr) 💥

	M
Strong white bread flour	400 g (14 oz)
Butter	75 g (2% oz)
Sugar	2 tsp
Salt	1 tsp
Cinnamon	2 tsp
Mixed spice	1 tsp
Eggs (M), beaten	2 (100 g)
Water	100 mL
Milk	100 mL
Yeast	1 tsp
Mixed dried fruits R	150 g (5⅓ oz)

Apricot and Almond Loaf

Menu '3' (4hr) 🕘		
		M
Strong white bread flour		400 g (14 oz)
Butter		25 g (1/5 oz)
Sugar		1½ tsp
Salt		1 tsp
Ground almonds		50 g (1% oz)
Water		280 mL
Yeast		1 tsp
Dried apricots	R	100 g (3½ oz)
Flaked almonds	R	50 g (1½ oz)

Cheese and Bacon Loaf

Menu '3' (4hr) (i)

	M	L	XL
Strong white bread flour	400 g (14 oz)	475 g (1 lb 1/5 oz)	550 g (1 lb 3⅔ oz)
Sugar	1 tsp	1½ tsp	2 tsp
Salt	1 tsp	11/4 tsp	1½ tsp
Cheddar cheese, grated	50 g (1½ oz)	75 g (2⅓ oz)	100 g (3½ oz)
Water	270 mL	320 mL	370 mL
Yeast	3/4 tsp	1 tsp	11/4 tsp
Cooked bacon R	50 g (1% oz)	75 g (2⅓ oz)	100 g (3½ oz)

Pizza Loaf

Menu '3' - 'Medium' Crust (4hr) (i)

		M
Strong white bread flour		400 g (14 oz)
Oil		1 tbsp
Sugar		1 tsp
Salt		1 tsp
Dried oregano		2 tsp
Water		260 mL
Yeast		3/4 tsp
Pepperoni	R	75 g (23/5 OZ)
Stuffed olives	R	75 g (2% oz)

Crust (4hr) (<u> </u>		Menu '3' (4hr) 🕘				
	M				M	L	XL
our	400 g (14 oz) 1 tbsp		Strong white bread flour	8	400 g (14 oz)	475 g (1 lb ⅓ oz)	550 g (1 lb 3 ² / ₅ oz
	1 tsp		Butter		15g(1/2 OZ)	25 g (1/5 OZ)	
	1 tsp		Sugar		1 tsp	11/2 tsp	2 tsp
	2 tsp		Salt		1 tsp	11/4 tsp	11/2 tsp
	260 mL		Sesame seeds		1 tbsp	1½ tbsp	2 tbsp
	3/4 tsp		Poppy seeds		1 tbsp	1½ tbsp	2 tbsp
R	75 g (2% oz)		Water		280 mL	330 mL	380 mL
R	75 g (2¾ oz)	İ	Yeast		3/4 tsp	1 tsp	11/4 tsp
	1 - 6 (=/0 -=/	ı	Linseeds	R	1 tbsp	1½ tbsp	2 tbsp
			Pumpkin seeds	R	1 tbsp	1½ tbsp	2 tbsp
			Sunflower seeds	R	1 tbsp	1½ tbsp	2 tbsp

5 Seeded Bread Loaf

[4 Multigrain Rapid]

Multigrain (Walnut and Sesame Seed) Menu '4' (2hr 10min) ÖÖ

ivienu 4 (Znr Tumin) 🚫	
Strong white bread flour	240 g (8½ oz)
Strong wholemeal bread flour	80 g (21/5 OZ)
Rye flour	80 g (21/5 OZ)
Butter	20 g (3/3 oz)
Salt	1¾ tsp
Black sesame seeds	2 tbsp
Water	280 mL
Yeast	2 tsp
Walnuts R	100 g (3½ oz)

Multigrain

Rye flour Butter Salt Water Yeast

(Cashew Nut and Seed) Menu '4' (2hr 10min) 💥

Strong white bread flour 280 g (91/5 oz) 120 g (41/5 oz) 20 g (¾ oz) 13/4 tsp Poppy seeds 2 tbsp 280 mL 2 tsp Pumpkin seeds R 60 g (21/5 oz) R 40 g (1% oz) Cashew nuts

Menu '4' (2hr 10min) 💢	
Strong white bread flour	240 g (8½ oz)
Strong wholemeal bread flour	140 g (5 oz)
Graham flour	40 g (1⅔ oz)
Butter	20 g (3/3 oz)
Salt	1¾ tsp
Linseeds	2 tbsp
Quinoa, wash with water	3 tbsp
Water	280 mL
Yeast	2 tsp
Sunflower seeds R	60 g (2⅓ oz)

[5 Rustic Artisan]

Bacon and Cheese

Menu '5' (4hr – 4hr 5min) (4)

Moria 3 (4iii – 4iii 3iiiiii) O				
		M	L	XL
Strong white bread flour		400 g (14 oz)	500 g (1 lb 1¾ oz)	580 g (1 lb 4½ oz)
Butter		15 g (½ oz)	25 g (1/5 OZ)	25 g (1/5 OZ)
Sugar		1 tsp	11/2 tsp	2 tsp
Salt		1 tsp	11/4 tsp	1½ tsp
Water		280 mL	350 mL	400 mL
Yeast		3/4 tsp	1 tsp	11/4 tsp
Cooked bacon	R	50 g (11/5 oz)	65 g (2⅓ oz)	75 g (23/5 oz
Cheese	H	50 g (1% oz)	60 g (21/₅ oz)	75 g (23/5 OZ

Mix Olive

Menu '5' (4hr − 4hr 5min) 🕘			
	M	L	XL
Strong white bread flour	400 g (14 oz)	500 g (1 lb 1% oz)	580 g (1 lb 4½ oz)
Butter	15 g (½ oz)	25 g (1/5 OZ)	25 g (% oz)
Sugar	1 tsp	1½ tsp	2 tsp
Salt	1 tsp	11/4 tsp	11/2 tsp
Water	280 mL	350 mL	400 mL
Yeast	3/4 tsp	1 tsp	11/4 tsp
Mix olives R	80 g (2½ oz)	100 g (3½ oz)	120 g (4⅓ oz)

Sundried Tomato, Cheese and Tomato Juice

Menu '5' (4hr - 4hr 5min) (4)

		M	L	XL
Strong white		400 g	500 g	580 g
bread flour		(14 oz)	(1 lb 13/5 oz)	(1 lb 4½ oz)
Butter		15 g (½ oz)	25 g (% oz)	25 g (1/5 oz)
Sugar		1 tsp	1½ tsp	2 tsp
Salt		1 tsp	11/4 tsp	11/2 tsp
Water		140 mL	175 mL	200 mL
Tomato juice		140 mL	175 mL	200 mL
Yeast		¾ tsp	1 tsp	11/4 tsp
Sundried tomatoes	Н	30 g	40 g	50 g
in oil, chopped	11	(1 oz)	(1% oz)	(1½ oz)
Cheese	Н	70 g	85 g	100 g
Officese	11	(2½ oz)	(3 oz)	(3½ oz)

[6 Whole Wheat]

[7 Whole Wheat Rapid] [8 Whole Wheat Raisin]

Wholemeal Loaf 100%

enu '6' (5hr) 🕘			
	M	L	XL
trong wholemeal read flour	400 g (14 oz)	500 g (1 lb 1% oz)	600 g (1 lb 5⅓ oz)
Butter	15 g (½ oz)	25 g (1/5 OZ)	25 g (1/5 OZ)
Sugar	1 tsp	1½ tsp	2 tsp
Salt	1 tsp	11/4 tsp	11/2 tsp
Vater	300 mL	370 mL	430 mL
'east	3/4 tsp	1 tsp	1½ tsp

Wholemeal Loaf 70%

Menu '6' (5hr) (3)

	M	٦	XL
Strong wholemeal bread flour	300 g (10% oz)	350 g (12% oz)	425 g (15 oz)
Strong white bread flour	100 g (3½ oz)	150 g (5⅓ oz)	175 g (6⅓ oz)
Butter	15 g (½ oz)	25 g (1/5 OZ)	25 g (1/5 OZ
Sugar	1 tsp	11/2 tsp	2 tsp
Salt	1 tsp	11/4 tsp	11/2 tsp
Water	300 mL	370 mL	430 mL
Yeast	3/4 tsp	11/4 tsp	1½ tsp
		·	

Wholemeal Loaf 50%

Menu '6' (5hr) (4)

	М	L	XL
Strong wholemeal bread flour	200 g (7 oz)	250 g (8% oz)	300 g (10% oz)
Strong white bread flour	200 g (7 oz)	250 g (8½ oz)	300 g (103/5 oz)
Butter	15 g (½ oz)	25 g (½ oz)	25 g (1/5 OZ)
Sugar	1 tsp	1½ tsp	1½ tsp
Salt	1 tsp	11/4 tsp	1½ tsp
Water	300 mL	370 mL	430 mL
Yeast	3/4 tsp	11/4 tsp	11/2 tsp

Bread Recipes

Granary® Loaf

Menu '6' (5hr) (3)

	M	L	XL
Strong Granary®	400 g	500 g	600 g
Flour	(14 oz)	(1 lb 1% oz)	(1 lb 51/₅ oz)
Butter	15 g (½ oz)	25 g (½ oz)	25 g (1/5 OZ)
Sugar	1 tsp	11/2 tsp	2 tsp
Salt	1 tsp	11/4 tsp	1½ tsp
Water	280 mL	340 mL	400 mL
Yeast	3/4 tsp	1 tsp	11/4 tsp

Malted Brown Loaf

Menu '6' (5hr) (i)

	M	L	XL
Strong Granary® Flour	250 g (8½ oz)	300 g (10% oz)	350 g (12⅔ oz)
Strong White Bread Flour	150 g (51⁄₅ oz)	200 g (7 oz)	250 g (8% oz)
Butter	15 g (½ oz)	25 g (1/5 OZ)	25 g (1/5 oz)
Sugar	1 tsp	11/2 tsp	2 tsp
Salt	1 tsp	11/4 tsp	11/2 tsp
Water	280 mL	350 mL	400 mL
Yeast	¾ tsp	1 tsp	11/4 tsp

Onion Loaf

Menu '6' (5hr) (3)

	M
Strong wholemeal bread flour	300 g (10¾ oz)
Strong white bread flour	100 g (3½ oz)
Oil	1 tbsp
Sugar	1 tsp
Salt	1 tsp
Onion, chopped and softened with 1 tsp oil	50 g (1% oz)
Garlic puree	1 tsp
Creamed horseradish	2 tsp
Water	270 mL
Yeast	3/4 tsp

Fresh Yeast Wholemeal Loaf 100%

Menu '6' (5hr) (3)

L
8 g (1/3 oz)
500 g (1 lb 1% oz)
2 tbsp
1½ tsp
11/4 tsp
350 mL

• Do not place the fresh yeast in the yeast dispencer. Place it in the bread pan first, and cover it with all the dry ingredients.

Rapid Wholemeal Loaf 100%

Menu '7' (3hr) 💢

	M	L	XL
Strong wholemeal		500 g	600 g
bread flour	(14 oz)	(1 lb 1% oz)	(1 lb 51/₅ oz)
Butter	15 g(½ oz)	25 g (½ oz)	25 g (½ oz)
Sugar	1 tsp	11/2 tsp	2 tsp
Salt	1 tsp	11/4 tsp	1½ tsp
Water	300 mL	370 mL	430 mL
Yeast	1 tsp	1½ tsp	1¾ tsp

Rapid Wholemeal Loaf 70%

Menu '7' (3hr) 👸

	M	L	XL
Strong wholemeal bread flour	300 g (10% oz)	350 g (12% oz)	420 g (14% oz)
Strong white bread flour	100 g (3½ oz)	150 g (51/₅ oz)	180 g (6% oz)
Butter			25 g (½ oz)
Sugar	1 tsp	1½ tsp	2 tsp
Salt	1 tsp	11/4 tsp	11/2 tsp
Water	300 mL	370 mL	430 mL
Yeast	1 tsp	11/4 tsp	11/2 tsp

Rapid Wholemeal Loaf 50%

Menu '7' (3hr) 👸

	M	L	XL
Strong wholemeal bread flour	200 g (7 oz)	250 g (8% oz)	300 g (10% oz)
Strong white bread flour	200 g (7 oz)	250 g (8% oz)	300 g (10% oz)
Butter	15 g (½ oz)	25 g (1/5 OZ)	25 g (1/5 OZ)
Sugar	1 tsp	11/2 tsp	2 tsp
Salt	1 tsp	11/4 tsp	11/2 tsp
Water	300 mL	370 mL	430 mL
Yeast	1 tsp	11/4 tsp	1½ tsp

Seeded Wholemeal Loaf

Menu '8' (5hr) 🕘			
	M	L	XL
Strong wholemeal	400 g	475 g	550 g
bread flour	(14 oz)	(1 lb 1/5 oz)	(1 lb 3% oz)
Butter	15 g (½ oz)	25 g (½ oz)	25 g (1/5 OZ)
Sugar	1 tsp	11/2 tsp	2 tsp
Salt	1 tsp	11/4 tsp	11/2 tsp
Sesame seeds	1 tbsp	1½ tbsp	2 tbsp
Poppy seeds	1 tbsp	1½ tbsp	2 tbsp
Water	300 mL	350 mL	390 mL
Yeast	3/4 tsp	1 tsp	11/4 tsp
Linseeds R	1 tbsp	1½ tbsp	2 tbsp
Pumpkin seeds R	1 tbsp	1½ tbsp	2 tbsp
Sunflower seeds ${\bf R}$	1 tbsp	1½ tbsp	2 tbsp

Pesto and Pine Nut Loaf

Menu '8' (5hr) (3)

	M	L	XL
Strong wholemeal bread flour	200 g (7 oz)	250 g (8% oz)	300 g (103/₅ oz)
Strong white bread flour	200 g (7 oz)	250 g (81/s oz)	300 g (103/s oz)
Sugar	1 tsp	11/2 tsp	2 tsp
Salt	1 tsp	11/4 tsp	1½ tsp
Pesto	2 tbsp	3 tbsp	4 tbsp
Water	290 mL	360 mL	420 mL
Yeast	3/4 tsp	1 tsp	11/4 tsp
Pine nuts R	75 g (2% oz)	100 g (3½ oz)	125 g (4⅔ oz)

Olive Loaf

Menu '8' (5hr) 🕘	
	M
Strong wholemeal bread flour	200 g (7 oz)
Strong white bread flour	200 g (7 oz)
Oil	3 tbsp
Sugar	1 tsp
Salt	1 tsp
Dried oregano	1 tbsp
Water	270 mL
Yeast	3/4 tsp
Whole black olives, pitted R	75 g (23/5 oz)

Seeded Soya Loaf

Menu '8' (5hr) 💢

	M
	300 g (10¾ oz)
	100 g (3½ oz)
	25 g (1/5 OZ)
	2 tsp
	1 tsp
	2 tbsp
	3 tbsp
	240 mL
	120 mL
	1 tsp
R	50 g (1% oz)
R	1 tbsp
R	1 tbsp
	R

• This loaf is made with strong white bread flour but benefits with menu 8.

Spicy Fruit Loaf

Menu '8' (5hr) 👸

	M
Strong wholemeal bread flour	400 g (14 oz)
Butter	75 g (23/5 OZ)
Sugar	2 tsp
Salt	1 tsp
Cinnamon	2 tsp
Mixed spice	1 tsp
Eggs (M), beaten	2 (100 g)
Water	110 mL
Milk	110 mL
Yeast	1 tsp
Mixed dried fruits	R 150 g (51/₅ oz)

Maple and Pecan Nut Loaf

Menu '8' (5hr) (i)

. , ,	
	M
Strong wholemeal bread flour	200 g (7 oz)
Strong white bread flour	200 g (7 oz)
Butter	15 g (½ oz)
Maple syrup	3 tbsp
Salt	1 tsp
Water	280 mL
Yeast	3/4 tsp
Pecan nuts R	75 g (2% oz)

Honey and Sunflower Loaf

Menu '8' (5hr) (i)

	L
Strong wholemeal bread flour	250 g (8% oz)
Strong white bread flour	250 g (8½ oz)
Butter	25 g (1/5 OZ)
Honey	2 tbsp
Salt	11/4 tsp
Water	340 mL
Yeast	1 tsp
Sunflower seeds R	4 tbsp

[9 Rye]

- Remember to use the rye kneading blade (rye menu) for all these
- The Raisin nut dispenser does not operate on the Rye program.
- Put any additional ingredients directly into the bread pan at the
- As a result of the consistency some flour may remain on the sides of the loaf, but this is normal.
- Due to their consistency, the kneading blade will often become embedded in Rve Bread loaves. Wait for the loaf to cool (to avoid burning your hands), before removing the blade by pressing on the base of the loaf and manipulating it out gently to avoid damaging the loaf.

[10 French]

Make bread with a crispy crust and

[11 Rustic Sourdough]

[12 Italian]

- Make light bread for enjoying with pasta, etc.
- The Raisin nut dispenser does not operate on the Italian program.
- Put any additional ingredients directly into the bread pan at the
- Passata is a thick tomato sauce that is usually near the pasta sauces in supermarkets.

Rye 100%

Menu '9' (3hr 30min) (3)

Rye flour	500 g (1 lb 13/5 oz
Oil	2 tbsp
Sugar	2 tsp
Salt	2 tsp
Water	440 mL
Yeast	21/2 tsp

Rye and White

Menu '9' (3hr 30min) (i)

Meriu 9 (Shi Somin)		
Rye flour	250 g (8% oz)	
Strong white bread flour	250 g (8% oz)	
Oil	2 tbsp	
Sugar	2 tsp	
Salt	2 tsp	
Water	360 mL	
Yeast	2 tsp	

French

/lenu '10' (6hr) 🕘	
Strong white bread flour	400 g (14 oz)
Butter	15 g (½ oz)
Salt	1 tsp
Water	300 mL
Yeast	1 tsp
· ·	

Rustic Sourdough

rage = . mona ii	(3111)
Strong white bread flour	320 g (11½ oz)
Salt	3/4 tsp
Water	130 mL
Yeast	½ tsp

Easy Ciabatta

Moria 12 (IIII dolliiii)	
Strong white bread	500 g
flour	(1 lb 13/5 oz)
Olive oil	3 tbsp
Sugar	1 tsp
Salt	1 tsp
Water	310 mL
Yeast	1 tsp

Wicha 12 (4111 Johnin)	
Strong white bread	400 g (14 oz)
flour	,
Olive oil	1 tbsp
Sugar	1 tsp
Salt	1 tsp
Passata	150 mL
Green pitted olives	50 g (1½ oz)
Sundried tomatoes in oil, chopped	50 g (1% oz)
Water	120 mL
Yeast	3/4 tsp

Sundried Tomato and Parmesan

Strong white bread flour Sugar Salt Parmesan cheese, grated Sundried tomatoes in oil, chopped Water Yeast 400 g (14 oz) 400 g (14 oz) 400 g (14 oz) 75 g (24 oz) 400 g (14 oz) 75 g (24 oz) 75 g (23 oz)	Menu '12' (4hr 30min) 🕘	
Salt 1/2 tsp Parmesan cheese, grated 50 g (11/5 oz) Sundried tomatoes in oil, chopped Water 75 g (23/5 oz) 270 mL		400 g (14 oz)
Parmesan cheese, grated Sundried tomatoes in oil, chopped Water 50 g (1% oz) 75 g (2% oz) 270 mL	Sugar	1 tsp
grated Sundried tomatoes in oil, chopped Water 50 g (1% oz) 75 g (2% oz) 270 mL	Salt	½ tsp
in oil, chopped Water 270 mL		50 g (1% oz)
		75 g (2% oz)
Yeast 34 tsp	Water	270 mL
77100	Yeast	3/4 tsp

Rye and Wholemeal

vienu 9 (3nr 30min) 🕘	
Rye flour	250 g (81/5 oz)
Strong wholemeal	250 g (8⅓ oz)
Oil	2 tbsp
Sugar	2 tsp
Salt	2 tsp
Water	380 mL
Yeast	2 tsp
·	

Rye and Stout

0 g (1 lb 1⅓ oz) bsp
hsn
000
sp
sp
0 mL
0 mL
∕₂ tsp

Rustic French

Menu '10' (6hr) 🗓	
Strong white bread flour	275 g (93/5 oz
Strong wholemeal bread flour	75 g (23/5 oz)
Rye flour	50 g (1% oz)
Butter	15 g (½ oz)
Salt	1 tsp
Water	310 mL
Yeast	1 tsp

Stage 1 Sourdough starter : Menu '30' (24hr) (30) Turn to P. 14, and P. 27 for the recipe. Stage 2 : Menu '11' (5hr) (4)

stage 2 : Menu 11 (5hr)		
Strong white bread	320 g (11⅓ oz)	
flour	320 g (1175 02)	
	3/4 tsp	
Water	130 mL	
Yeast	½ tsp	

Menu '12' (4hr 30min) (3)

Tomato Focaccia

Menu '12' (4hr 30min) 🕘	
Strong white bread	400 g (14 oz)
flour	1400 g (14 02)
Olive oil	1 tbsp
Sugar	1 tsp
Salt	1 tsp
Passata	150 mL
Green pitted olives	50 g (1% oz)
Sundried tomatoes	50 g (1½ oz)
in oil, chopped	- ' '
Water	120 mL
Yeast	3/4 tsp

Menu '12' (4hr 30min) 🕘	
Strong white bread flour	400 g (14 oz)
Sugar	1 tsp
Salt	½ tsp
	72 ISP
Parmesan cheese, grated	50 g (1 % oz)
Sundried tomatoes in oil, chopped	75 g (2% oz)
Water	270 mL
Yeast	3/4 tsp
•	

Mushroom and Pancetta

enu 12 (4hr 30min) 🕘	
(14 oz)	trong white bread our
½ 0Z)	utter
	ugar
	alt
% oz)	ep mushrooms, oaked
⁴⁄₅ OZ)	ancetta, cooked nd chopped
ıL	Vater
	east
4/₅ oz) 4/₅ oz) nL	augar lalt lep mushrooms, loaked lancetta, cooked and chopped

Oregano and Olive

Menu '12' (4hr 30min) 🕘	
Strong white bread flour	400 g (14 oz)
Olive oil	2 tbsp
Sugar	1 tsp
Salt	½ tsp
Dried oregano	1 tbsp
Black olives	50 g (1% oz)
Water	250 mL
Yeast	¾ tsp

Seeded Rye

Poppy seeds

Linseeds Sunflower seeds

Rye flour

Sugar

Water

Menu '9' (3hr 30min) (3)

2 tsp

2 tbsp

3 tbsp 3 tbsp 430 mL

Three Cheeses

Menu '12' (4hr 30min) 🕘	
Strong white bread flour	400 g (14 oz)
Sugar	1 tsp
Salt	½ tsp
Dolcelatte	50 g (1% oz)
Parmesan cheese, grated	25 g (½ oz)
Mozzarella	50 g (1% oz)
Water	240 mL
Yeast	3/4 tsp

Green Pesto, Onion and Garlic Menu '12' (4hr 30min) (1)

trong white bread our	350 g (12⅔ oz)		
olenta	50 g (1% oz)		
ugar	1 tsp		
alt	½ tsp		
Green pesto	2 tbsp		
onion, chopped and oftened with 1 tsp oil	75 g (2¾ oz)		
Sarlic clove, finely hopped	2		
Vater	250 mL		
east	3/4 tsp		

Bread Recipes

[13 Sandwich]

Make bread with a soft crust and texture.

White Sandwich

Menu '13' (5hr) (3)

Melia 13 (3111)	
Strong white bread flour	400 g (14 oz)
Butter	15 g (½ oz)
Sugar Salt	1 tsp
Salt	1 tsp
Water	290 mL
Yeast	½ tsp

Brown Sandwich Menu '13' (5hr) (2)

Wholemeal Sandwich

Menu '13' (5hr) 🕘	No.
Strong wholemeal bread flour	400 g (14 oz)
Butter	15 g (½ oz)
Sugar	1 tsp
Salt	1 tsp
Water	310 mL
Yeast	½ tsp

Granary® Sandwich

Meriu 13 (SIII)	
Strong Granary® flour	400 g (14 oz)
Butter	15 g (½ oz)
Sugar	1 tsp
Salt	1 tsp
Water	280 mL
Yeast	½ tsp

[14 Brioche]

Basic Brioche

lenu '14' (3hr 30min) ğ

Menu '14' (3hr 30min) 🖄	
Strong white bread flour	400 g (14 oz)
Butter (Cut into 2 cm cubes and keep in refrigerator)	50 g (1% oz)
Sugar	4 tbsp
Skimmed milk powder	2 tbsp
Salt	1 tsp
Mixture / beat 2 eggs (M) + water	280 g (91/5 oz)
Yeast	11/4 tsp
★Butter (cut into 1 – 2 cm cubes and keep in refrigerator) H	70 g (2½ oz)

Panettone

Menu '14' (3hr 30min) 👸

Mena 14 (Sili Solilin) 🔯		
Strong white bread flour		400 g (14 oz)
Butter (Cut into 2 – 3 cm cubes and keep in refrigerate	or)	50 g (1% oz)
Sugar		4½ tbsp
Salt		1 tsp
Mixture / beat 2 eggs (M) + milk		300 g (10% oz)
Yeast		1½ tsp
★Butter (cut into 1 – 2 cm cubes and keep in refrigerator)	H	70 g (2½ oz)
★Candied orange peel	H	50 g (1% oz)
★ Sultanas	H	50 g (1% oz)
★ Currants	H	50 g (1% oz)
·		

• For addition of ingredients with \star , place them in the bread pan by hand at step 2 when the beep sounds, see P. 15.

[15 Speciality] [16 Speciality Raisin]

Spelt White Bread

Menu '15' (4hr 30min) (4)

Moria to (4111 contint)			
	M	Ь	XL
Spelt white flour	400 g (14 oz)	500 g (1 lb 1¾ oz)	600 g (1 lb 51/s oz)
Butter	5 g (⅓ oz)	10 g (⅓ oz)	10 g (⅓ oz)
Sugar	1½ tsp	2 tsp	2 tsp
Salt	11/4 tsp	11/2 tsp	1¾ tsp
Water	260 mL	340 mL	400 mL
Yeast	1 tsp	11/4 tsp	1½ tsp

Rye and Spelt

Menu '15' (4hr 30min) 👸

,	M	L	XL
Spelt white flour	275 g (93/s oz)	350 g (12% oz)	425 g (15 oz)
Rye flour	125 g (4% oz)	150 g (51⁄₅ oz)	175 g (6⅓ oz)
Butter	5 g (⅓ oz)	10 g (1/3 OZ)	10 g (½ oz)
Sugar	1½ tsp	2 tsp	2 tsp
Salt	11/4 tsp	11/2 tsp	13/4 tsp
Plain yogurt	120 g (4⅓ oz)	150 g (5⅓ oz)	180 g (6⅔ oz)
Water	180 mL	230 mL	270 mL
Yeast	1 tsp	11/4 tsp	1½ tsp

Fruity Spelt

Menu '16' (4hr 30min) (4)

	M	L	XL
Spelt white flour	400 g (14 oz)	500 g (1 lb 1% oz)	600 g (1 lb 51/₅ oz)
Butter	5 g (⅓ oz)	10 g (1/3 OZ)	10 g (⅓ oz)
Sugar	11/2 tsp	2 tsp	2 tsp
Salt	11/4 tsp	11/2 tsp	13/4 tsp
Mixed spice	2 tsp	21/2 tsp	3 tsp
Water	270 mL	350 mL	400 mL
Yeast	1 tsp	11/4 tsp	1½ tsp
Mixed dried fruits R	100 g (3½ oz)	125 g (4% oz)	150 g (51⁄₅ oz)

Whole Spelt Bread

Menu '15' (4hr 30min)

[17 Rustic Scone]

Menu '17' (1 hr 15 min) 💥

Strong White Bread Flour

Butter (cut into 1 cm cubes)

Mixture / beat 2 eggs (M) + milk 160 g (5% oz)

60 g (21/5 oz)

200 g (7 oz)

160 g (5% oz)

60 g (21/s oz)

40 g (1% oz)

10 g (1/3 oz)

Rustic Scone

Plain yogurt

Plain Flour

Sugar

Baking pow

Werld 15 (4111 Soffill)			
	M	٦	XL
Spelt wholegrain flour	200 g (7 oz)	250 g (8% oz)	300 g (10% oz)
Spelt white flour	200 g (7 oz)	250 g (8% oz)	300 g (10% oz)
Butter	5 g (½ oz)	10 g (⅓ oz)	10 g (⅓ oz)
Sugar	1½ tsp	2 tsp	2 tsp
Salt	11/4 tsp	11/2 tsp	1¾ tsp
Water	270 mL	350 mL	420 mL
Yeast	1 tsp	11/4 tsp	1½ tsp

Lemon and Poppy Seed Spelt

Menu '15' (4hr 30min) (4)

	M	L	XL
Spelt white flour	400 g (14 oz)	500 g (1 lb 1% oz)	600 g (1 lb 5⅓ oz)
Butter	5 g (⅓ oz)	10 g (⅓ oz)	10 g (⅓ oz)
Sugar	11/2 tsp	2 tsp	2 tsp
Salt	11/4 tsp	11/2 tsp	1¾ tsp
Lemon zest, grated	1	1	1
Lemon juice	20 mL	20 mL	30 mL
Poppy seed	2 tbsp	3 tbsp	3 tbsp
Water	250 mL	330 mL	380 mL
Yeast	1 tsp	11/4 tsp	11/2 tsp

Rice and Spelt with Pine Nut and Fried Onion

Menu '16' (4hr 30min) (i)

	M		XL
Spelt white flour	320 g (11⅓ oz)	400 g (14 oz)	480 g (1 lb 1 oz)
Brown rice flour	80 g (2⁴⁄s oz)	100 g (3½ oz)	120 g (4⅓ oz)
Butter	5 g (⅓ oz)	10 g (⅓ oz)	10 g (⅓ oz)
Sugar	1½ tsp	2 tsp	2 tsp
Salt	11/4 tsp	1½ tsp	11/2 tsp
Water	260 mL	340 mL	400 mL
Yeast	1 tsp	11/4 tsp	1½ tsp
Pine nuts R	40 g (1% oz)	50 g (1% oz)	60 g (21/5 OZ)
Fried onion R	3 tbsp	4 tbsp	5 tbsp

Gluten Free Recipes

[19 Gluten Free Bread] [20 Gluten Free Cake] [21 Gluten Free Pasta]

- The raisin nut dispenser does not operate on the Gluten Free program.
- Put any additional ingredients directly into the bread pan at the
- You can bake gluten free cakes following our recipes on P. 29 - 32 by substituting gluten free plain flour for standard plain flour using "18 Bake only". If self-raising flour is required also add 1 tsp of gluten free baking powder.
- You can purchase gluten free bread mix at:
- Pharmacies
- Health food shopsMajor supermarkets
- ------

Note

- Making gluten free bread is very different from the normal way of producing bread in the machine. Please read through the guidelines on the right.
- Please consult flour manufacturers for detailed information.
- As a result of consistency some flour may remain on the sides of the loaf, but this is normal.
- Wait for the loaf to cool before slicing it for the better performance.

Before making gluten free bread

■ Consult your doctor and follow the guidelines below!

If you make gluten free bread as part of dietary therapy, it is important that you avoid cross-contamination with flour that does contain gluten.

Please take particular care when washing the bread pan and the kneading blade, etc.

■ It is made differently to other types of bread!

The order of putting in ingredients is different

Please put in the ingredients in the following order so that the gluten free bread mix is well mixed. (The wrong order may result in poor rising)

→ Water, salt, fat → gluten free bread mix

The outcome differs depending on the type of flour

The recipes have been developed with particular types of bread mix, and so the final outcome may differ depending on the actual bread mix used. (There may be greater variation with wheat free bread mixes.)

- → You can order extra bread pans and kneading blades at the following:
- Panasonic Accessory Shop: 0844 8443899
- Direct Online:

https://www.pas-europe.com

If kneading blade becomes embedded in bread

Due to their consistency, the kneading blade will often become embedded in Gluten and Wheat Free Bread loaves. Wait for the loaf to cool (to avoid burning your hands), before removing the blade by pressing on the base of the loaf and manipulating it out gently to avoid damaging the loaf.

Consume within two days

Store your finished bread in a cool, dry place, and consume within two days. If you cannot finish it all in time, cut it into slices, place in a freezer bag and into the freezer.

■ Flavoured Gluten Free Loaves

Use one quantity of chosen mix and add the following ingredients to your bread pan to produce the loaf of your choice.

• Select "Medium crust" unless otherwise stated.

Spicy Fruit Loaf

- 100 g (3½ oz) mixed fruits
- 2 tsp cinnamon

Date & Raisin Loaf

- juice of 2 oranges (made up to the quantity of water required), placed in the bread pan before gluten free mix
- 2 tsp mixed spice
- 150 g (51/₅ oz) dates, chopped
- 100 g (3½ oz) raisins
- rind of 2 oranges

Maple & Pecan Loaf

- 2 tbsp Maple syrup
- 50 g (1% oz) Pecans

Five Seeds Loaf (Dark Crust)

- 1 tbsp linseeds
- 2 tbsp sesame seeds
- 1 tbsp pumpkin seeds
- 1 tbsp poppy seeds
- 1 tbsp sunflower seeds

Sundried Tomato & Parmesan Loaf (Dark Crust)

- 50 g (1% oz) parmesan cheese grated
- 50 g (1½ oz) sundried tomatoes in oil, drained and chopped

Gluten Free Recipes

Gluten Free Bread

Glutafin Gluten Free Bread Mix

Menu '19' - 'Dark' Crust (1 hr 55 min) 送

Tepid water	400 mL
Oil	2 tsp
Bread mix	500 g (1 lb 1% oz)
	3 tsp
Yeast	13 tsp

Glutafin Gluten Free Fibre Bread Mix

Menu '19' - 'Dark' Crust (1hr 55min) 🖔

Mend 19 - Dark Ordst (1111 33111111) (2)	
Warm water	400 mL
Oil	1½ tbsp
Bread mix	500 g (1 lb 1% oz)
Yeast	3 tsp

Juvela Bread Mixes

Menu '19' - 'Dark' Crust (1 hr 55 min) 送

	Gluten free mix	Fibre mix
Water	400 mL	430 mL
Salt	1/2 tsp	½ tsp
Oil	1 tbsp	1 tbsp
Bread mix	500 g (1 lb 1¾ oz)	500 g (1 lb 1¾ oz)
Yeast	2 tsp	2 tsp

Gluten and Wheat Free Bread

Wheat Free bread is quite different from gluten free bread as it does not contain wheat starch. Some wheat free mixes are better suited to longer cycles. Please check all ingredients listing for computability with your diet. Barley contains gluten.

Glutafin Gluten Free / Wheat Free

Menu '19' - 'Dark' Crust (1 hr 55 min) 🖔

		,
	Bread mix	Fibre bread mix
Tepid water	450 mL	480 mL
Oil	1 tbsp	1 tbsp
Bread mix	500 g (1 lb 1% oz)	500 g (1 lb 1¾ oz)
Yeast	3 tsp	3 tsp

Doves Farm Gluten Free

Manu '10' 'Dark' Crust (1hr 55 min) &

ivienu 19 - Dark Crust (Tili 55 min) 😡		
	White bread flour	Brown bread flour
Water	320 mL	330 mL
Cider vinegar	1 tsp	1 tsp
Oil	4 tbsp	4 tbsp
Egg (M), beaten	1 (50 g)	1 (50 g)
Egg white (M)	1 (35 g)	1 (35 g)
Flour	450 g (15% oz)	450 g (15% oz)
Sugar	1 tbsp	1 tbsp
Salt	1 tsp	1 tsp
Yeast	2 tsp	2 tsp

Juvela Bread Mixes

Menu '19' - 'Dark' Crust (1 hr 55 min) 🖔

	Harvest mix wheat free
Water	420 mL
Salt	½ tsp
Oil	1 tbsp
Bread mix	500 g (1 lb 13/s oz)
Yeast	2 tsp

Gluten and Wheat Free Bread

Manu (10) (Madium) Crust (1hr 50 min) (3)

Menu 19 - Medium Crust (Thi 50 min)	
Mixture / beat 1 egg + beat 1 egg white + warm water	430 g (151/ ₅ oz)
Butter, melted	60 mL
Cider vinegar	1 tsp
Brown rice flour	300 g (10% oz)
Potato starch	100 g (3½ oz)
Skimmed milk powder	50 g (1½ oz)
Xanthan gum	1 tbsp
Sugar	1 tbsp
Salt	1 tsp
Yeast	1 tsp

• The milk powder may be omitted.

Free Bread Mix with Added Fibre Menu '19' - 'Dark' Crust (1 hr 55 min) 👸

mona io Dani oraci (1 111 00 111111/ 502
Water	440 mL
Oil	2 tbsp
Bread mix	500 g (1 lb 1% oz)
Yeast	2 tsp

Sainsbury's Free from Gluten and Wheat

Gluten and Wheat Free Cake / Pasta

Gulten Free Chocolate Cake

Mena 20 (1 ni 30 min) 🛇		
Butter *	150 g (51/₅ oz)	
Sugar	150 g (51/₅ oz)	
Eggs (L), beaten	3 (180 g)	
Dark chocolate, melted	120 g (41/s oz)	
White rice flour	120 g (4⅓ oz)	
Cacao powder	30 g (1 oz)	
Baking powder	10 g (⅓ oz)	

80 g (21/s oz)

160 g (5% oz)

160 g (5¾ oz)

80 g (2½ oz)

10 g (1/3 oz)

3 (180 g)

2 tsp

Gluten Free Tea Cake

Menu '20' (1 hr 50 min) 🕉

Butter *

Eggs (L), beaten

Ground almonds

Tea leaves, chopped

* Cut into 1 cm cubes.

White rice flour

Baking powder

Gluten Free Banana Cake

Menu '20' (1 hr 50 min) 65

Moria 20 (1111 00 11111) 80		
Butter *1	80 g (21/5 OZ)	
Sugar	120 g (41/₅ oz)	
Eggs (L), beaten	3 (180 g)	
White rice flour	160 g (5¾ oz)	
Ground almonds	50 g (1% oz)	
Banana *2	80 g (2½ oz)	
Baking powder	10 g (⅓ oz)	

^{*1:} Cut into 1 cm cubes

Gulten Free Pasta

Menu '21' (15 min) 65

260 g (91/₅ oz)
220 g (71/5 oz)
80 g (2½ oz)
100 g (3½ oz)
1½ tbsp
2 tbsp
1 tsp

^{• 1.} Be sure to whisk eggs and water together until very

Dough Recipes



White Dough

Menu '22' (2 hr 20 min) 🕸		
Strong white bread flour	600 g (1 lb 51/s oz)	
Butter	25 g (1/5 OZ)	
Sugar	2 tsp	
Salt	1½ tsp	
Water	370 mL	
Yeast	11/4 tsp	

Method: See P. 13.

Brown Dough

Menu '22' (2 hr 20 min) 👸

Menu 22 (2 ni 20 min) 😡		
Strong brown bread flour	600 g (1 lb 51/₅ oz)	
	25 g (1/5 OZ)	
Sugar	2 tsp	
Salt	1½ tsp	
Water	370 mL	
Yeast	11/4 tsp	

Method: See P. 13.

Viennese Rolls

wenu 22 (2 nr 20 min) 😡		
Strong white bread flour	400 g (14 oz)	
Butter	100 g (3½ oz)	
Sugar	50 g (1½ oz)	
Salt	½ tsp	
Egg yolks (M), beaten	2 (36 g)	
Egg (M), beaten	1 (50 g)	
Milk warmed	150 mL	
Yeast	3/4 tsp	
Filling (jam or mincemeat)	½ jar	
Glaze (milk)	45 mL (3 tbsp)	

- Divide dough into 20 rolls.
- Roll out each piece of dough to a square shape approximately 10 cm x 10 cm (4" x 4") in size.
- Place a teaspoon of filling in the centre of each piece of dough. Draw up the corners and edges to make a parcel. Repeat with all 20 rolls.
- Place parcels in two 20 cm (8") greased cake tins, with the gathered side down. Glaze with milk and allow to prove at 40°C/105°F until doubled in size (approx. 20 - 30 minutes)
- Bake in a preheated oven at 190°C/375°F/Gas Mark 5 for 15 - 20 minutes or until golden brown.
- · Serve just warm as a breakfast or tea-time treat

Menu '22' (2 hr 20 min) 🖔

Strong white bread flour	300 g (10% oz)	
Butter	25 g (½ oz)	
Sugar	1 tsp	
Salt	½ tsp	
Egg (M), beaten	1 (50 g)	
Water	150 mL	
Yeast	½ tsp	
Butter chilled to add when rolling	150 g (51/₅ oz)	

Roll dough to 20 cm x 25 cm (8" x 10") rectangle.



- Divide butter into three portions. Dot one portion over the top two thirds of the dough.
- Fold the bottom one third up and the top one third down, sealing the edges with a rolling pin. Turn the dough so that the folded edge is on the side.
- Roll out to an oblong, dot the second portion of butter and continue as before. Repeat with the third portion.
- Cover and allow the dough to rest in the refrigerator for 30 minutes.
- Repeat the rollings three more times, cover and chill for 30 minutes.
- Roll out pastry and divide into four squares. Cut each square into two triangles. Reroll the each triangle long and thin.
- Loosely roll up each triangle towards the point, finishing with tip

underneath. Curve into a crescent shape.

Place on a greased baking tray. Allow to prove at 40°C/105°F until doubled in size (approx. 20 minutes).

Brush with beaten egg and bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15 minutes or until crisp and well browned.

Ciabatta

Stage 1 Culture: Menu '32' (45 min) (3)

Strong white bread flour	175 g (61/₅ OZ)
Water	200 mL
Yeast	½ tsp

Stage 2 : Menu '22' (2 hr 20 min) 🗭

trong white bread flour	325 g (11½ oz)	
live oil	2 tbsp	
ugar	½ tsp	
alt	1½ tsp	
/ater	80 mL	
	1/4 tsp	

Put all culture ingredients in the bread pan and select menu 32.

Turn off the machine after 15 minutes.

(12 hours later) Add all ingredients listed in stage 2

and select menu 22. Divide dough into 2 and roll each half out to a rough oblong loaf shape about

Place on a greased baking tray and sprinkle with flour. Allow to prove at 40°C/105°F until doubled in size. (approx. 20 minutes)

2.5 cm (1") thick.

In a preheated oven at 220°C/425°F/Gas Mark 7 for 20 – 25 minutes or until golden brown.

• This dough can also be made as a loaf. Follow method for steps 1 – 3. Increase water on stage 2 from 80 - 110 mL and select menu 12.

Chelsea Buns

Enriched Dough: Menu '22' (2hr 20min) (3)

Efficied Dought . Mend	22 (2111 20111111) 😡 📜
Strong white bread flour	250 g (81/s oz)
Butter	25 g (% oz)
Sugar	1 tsp
Skimmed milk powder	1 tbsp
Salt	½ tsp
Egg (M), beaten	1 (50 g)
Water	100 mL
Yeast	½ tsp

Additional ingredients	
	15 g (½ oz)
Mixed dried fruits	100 g (3½ oz)
Soft brown sugar	50 g (1½ oz)
Mixed spice	1 tsp

riched dough ingredients can be used for making 'Hot cross burns' dough, see P. 26.

Knead the dough lightly and roll out to an oblong 26 cm x 20 cm. (10" x 8")

Mix together the mixed dried fruit, soft brown sugar and mixed spice. Brush the dough with melted butter and spread the fruit mixture on top. Roll up from the long edge and cut into 8 – 10 slices. Arrange in a greased 23 cm (9") sandwich tin and allow to prove at 40°C/105°F until doubled in size. (approx. 20 minutes)

Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15 minutes or until golden brown.

Allow to cool. Drizzle with glace icing.

^{*} Cut into 1 cm cubes.

^{*2:} Cut into 1 - 2 cm.

^{2.} Place flour, starch and gum into another bowl and

Dough Recipes

[22 Basic]

Soft Rolls/Baps

Menu '22' (2hr 20min) 🖔

Strong white bread flour	450 g (15% oz)	
Butter	25 g (% oz)	
Sugar	½ tsp	
Salt	1/2 tsp	
Egg (M), beaten	1 (50 g)	
Water	*250 mL	
Yeast	1 tsp	

^{*} For a slightly denser roll try 125 mL water and 125 mL milk.

Sweet Rolls / Buns Suitable for Devonshire Splits

Menu '22' (2hr 20min) 👸

Moria ZZ (Ziii Zöiiiii)		
Strong white bread flour	450 g (15% oz)	
Butter	75 g (23/5 OZ)	
Sugar	2 tbsp	
Salt	1/2 tsp	
Egg (M), beaten	1 (50 g)	
Milk	250 mL	
Yeast	1 tsp	

- Choose one of the above recipes.
- Place the ingredients into the bread pan in the order listed above.
- Select menu 22.
- Divide dough into 8 10 pieces and shape into baps.
- Place on a greased baking tray and allow to prove at 40°C/105°F until doubled in size (approx. 20 minutes).
- Dust with flour.
- Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15 minutes or until golden brown.
- · For devonshire splits, split bun and fill with cream and jam. Top with glace icing.

Dough for Tear & Share Bread 🔭

Menu '22' (2hr 20min) 👸

Strong white bread flour	550 g (1 lb 3% oz)	
Olive oil	2 tbsp	
Sugar	2 tsp	
Salt	1½ tsp	
Water	310 mL	
Yeast	11/4 tsp	

Olive Tear & Share Bread

Dough for tear & share bread 🜟	1 batch
Tapenade (green or black)	6 tbsp
Olives, chopped	25 g (1/5 OZ)
	2 tbsp

- Roll dough out into a rectangular sheet 1½ cm (½") thick, approximately 24 cm x 46 cm (9" x 18").
- Spread the Tapenade over the dough, sprinkle the chopped olives and drizzle with 1 tbsp of the oil. Roll up from the short end like a swiss roll.
- Cut the dough into 4 cm (11/2") slices with a sharp knife and place closed together in a 20 cm (8") round greased cake or flan tin, cut sides up.
- Drizzle with the remaining tbsp of oil and allow to prove at 40°C/105°F until doubled in size (approx. 25 minutes).
- Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15 – 20 minutes or until golden brown.
- · Delicious served warm with tapas or pasta dishes.

Picnic Tear & Share Bread

Troine rout or other broad	
Dough for tear & share bread 🖈	1 batch
Grainy mustard	2 tbsp
Cooked ham, chopped	75 g (23/s oz)
Strong cheddar cheese, grated	75 g (23/5 OZ)

- Roll dough out into a rectangular sheet 1½ cm (½") thick, approximately 24 cm x 46 cm (9" x 18").
- Spread the mustard over the dough and scatter the ham and cheese reserve a little of the cheese to sprinkle on top. Roll up from the short end like a swiss roll.
- Cut the dough into 4 cm (1½") slices with a sharp knife and place closed together in a 20 cm (8") round greased cake or flan tin, cut sides up.
- Sprinkle with the remaining cheese and allow to prove at 40°C/105°F until doubled in size (approx. 25 minutes).
- Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15 – 20 minutes or until golden brown.
- · Delicious served warm with soup or with a Ploughmans lunch.

Pepperoni Tear & Share Bread

Dough for tear & share bread 🖈	1 batch
Tomato puree or sun dried tomato puree	4 tbsp
Pepperoni, chopped	50 g (1% oz)
Mozzarella cheese, grated	100 g (3½ oz)
Dried oregano or basil	1 tsp
Olive oil	1 tbsp

- Roll dough out into a rectangular sheet 1½ cm (½") thick, approximately 24 cm x 46 cm (9" x 18").
- Spread the tomato puree over the dough and scatter the pepperoni and cheese. Roll up from the short end like
- Cut the dough into 4 cm (11/2") slices with a sharp knife and place closed together in a 20 cm (8") round greased cake or flan tin, cut sides up.
- Drizzle with the olive oil and sprinkle with the dried herbs and allow to prove at 40°C/105°F until doubled in size (approx. 25 minutes).
- Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15 – 20 minutes or until golden brown.
- · Delicious served warm with pasta dishes. Use sundried tomatoes in place of pepperoni for

[23 Basic Raisin]

Hot Cross Buns

Mena 23 (Zni Zonnin) 😡	
Enriched dough ingredients* *	1 batch
Cinnamon	1 tsp
Mixed spice	½ tsp
Mixed dried fruits R	100 g (3½ oz)

- * See menu '22' with * on P. 25.
- Divide mixture into eight balls. Place on a lightly greased baking tray and allow to prove at 40°C/105°F until doubled in size (approx. 20 minutes). Make a paste with approx. 2 tbsp flour mixed with 2 tbsp water and pipe a cross over the buns, or top with thin slices of shortcrust pastry.
- Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15 – 20 minutes or until golden brown.
- While still HOT, brush with a sugar glaze — 40 sugar in 4 tbsp water, boiled until a syrup is reached — (approx. 5 minutes).

[24 Rustic Artisan]

Rustic Artisan Dough

Menu '24' (2hr 20min) 👸

Wiena 24 (Zni Zonnin)		
Strong white bread flour		500 g (1 lb 1% oz)
Butter		30 g (1 oz)
Sugar		11/2 tsp
Salt		1½ tsp
Water		350 mL
Yeast		1 tsp
Cooked bacon	R	65 g (21/3 oz)
Cheese	H	60 g (21/5 OZ)

[25 Whole Wheat]

Wholemeal Dough 100%

Menu 25 (3nr 15min) 🗷	
Strong wholemeal bread flour	600 g (1 lb 51/₅ oz)
Butter	25 g (1/5 OZ)
Sugar	2 tsp
Salt	1½ tsp
Water	420 mL
Yeast	1½ tsp

Method: See P. 13.

Wholemeal Dough 70%

Menu '25' (3hr 15min) 👸

t .
425 g (15 oz)
175 g (61/₅ oz)
25 g (½ oz)
2 tsp
1½ tsp
400 mL
1½ tsp

Method: See P. 13.

Wholemeal Dough 50%

Menu '25' (3hr 15min) 🕊)
Strong wholemeal bread flour	300 g (10% oz)
Strong white bread flour	300 g (10% oz)
Butter	25 g (1/5 OZ)
Sugar	2 tsp
Salt	1½ tsp
Water	390 mL
Yeast	1½ tsp

Method: See P. 13.

Granary® Dough

Menu '25' (3hr 15min) 💥

600 g (1 lb 51/₅ oz)	
2 tbsp	
2 tsp	
1½ tsp	
350 mL	
1½ tsp	

Method: See P. 13

[26 Whole Wheat Raisin]

Wholemeal Walnut Rolls 70%

Menu '26' (3hr 15min) ดีเว้า

Strong wholemeal bread flour	350 g (12% oz)
Strong white bread flour	100 g (3½ oz)
Medium oatmeal	50 g (1½ oz)
Oil	2 tbsp
Maple syrup	2 tbsp
Salt	1½ tsp
Water	320 mL
Yeast	1 tsp
Walnuts R	100 g (3½ oz)

- Divide dough into 12 large rolls or 20 dinner rolls.
- Place on a greased baking trays and sprinkle with flour. Allow to prove at 40°C/105°F until doubled in size (approx. 20 minutes).
- Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 12-15 minutes or until golden brown.

[27 Rye]

Rye and White Rolls

Stage 1 Culture: Menu '32' (45 min) (3) Strong white bread flour 75 g (23/s oz) Rye flour 150 g (5½ oz) 200 mL Water

Stage 2 : Menu '27' (2hr)

otago E i mona Er (Em	7 80
Strong white bread flour	100 g (3½ oz)
Rye flour	150 g (51/₅ oz)
Oil	3 tbsp
Sugar	2 tsp
Salt	2 tsp
Water	60 mL
Yeast	1 tsp

- Put all culture ingredients in the bread pan and select menu 32. • Use kneading blade (rye bread).
- Turn off the machine after 15 minutes. (12 hours later)
- Add all ingredients listed in stage 2 and select menu 27. Divide dough into 12 – 15 pieces and

shape into rolls.

Place on a greased baking tray and sprinkle with flour. Allow to prove at 40°C/105°F until doubled in size

(approx. 20 minutes).

- Glaze with oil and bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 10 - 15 minutes or until golden brown.
- · This dough can also be made as a loaf. Follow method for steps 1 – 3. Increase water on stage 2 from 80 – 110 mL and select menu 12.

Rye Dough 100%

Menu '27' (2hr) 🖔

()	
Rye flour	500 g (1 lb 1¾ oz)
	3 tbsp
Sugar	2 tsp
Salt	2 tsp
Water	360 mL
Yeast	2 tsp

- · Use kneading blade (rye menu).
- Prove for 15 minutes. Method: See P. 13.

[28 French]

French Sticks

Menu '28' (3hr 35min) 💥

, , , , , ,	
Strong white bread flour	250 g (81/s oz)
Butter	15 g (½ oz)
Salt	½ tsp
Water	150 mL
Yeast	½ tsp

Method see P. 13.

[29 Rustic Sourdough]

Rustic Sourdough Dough

Stage 1 Sourdough starter : Menu '30' (24h) 🐯 Turn to P. 14, and P. 27 for the recipe.

Stage 2 : Menu '29' (2hr 30min)

Strong white bread flour	320 g (11⅓ oz)
Salt	3/4 tsp
Water	120 mL
Yeast	½ tsp
	•

Method see P. 14

[30 Sourdough Starter]

Sourdough Starter

Menu '30' (24hr) 🚫

The amount for a sourdough oup	
Rye flour	80 g (21/5 oz)
Salt	½ tsp
Plain yogurt	60 g (2½ oz)
Water (20°C/68°F)	80 mL
Yeast *	1 (0.1 g)

* use the sourdough starter spoon provided. Method see P. 14.

[31 Pasta]

Menu '31' (20min) 💢

Durum wheat flour	450 g (15% oz)
Salt	1½ tsp
Mixture / beat 2 eggs (L) + water	250 g (8⅓ oz)

Dough Recipes

[32 Pizza]

Pizza

Menu '32' (45min) (3)

Strong white bread flour	300 g (10% oz)
Olive oil	1 tbsp
Salt	1 tsp
Water	170 mL
Yeast	½ tsp

- Press out dough using the heel of your hand to a 25 cm (10") circle or two 25 cm (10") circles for thin and crispy base on a greased baking tray.
- Allow to prove at 40°C/105°F until doubled in size (approx. 20 minutes).
- Add topping of your choice and bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15 20 minutes, depending on amount of topping.
- To freeze pizza bases follow method to step 2 and bake without toppings for 5 minutes. Allow to cool, freeze. To use remove fromfreezer immediately add topping (not too much) and bake as above step 3.

Focaccia

Menu '32' (45 min) (i)

mona of (10 mm)	
Strong white bread flour	300 g (10% oz)
Olive oil	1 tbsp
Salt	1 tsp
Water	170 mL
Yeast	½ tsp

- Roll and pat the dough into a 30 cm x 25 cm (12" x 10") rectangle on a greased baking tray.
- 2 Make indentations over the whole dough using your fingertips.
- Add one of the following toppings:
- 1 small red onion sliced and softened with 1 tsp olive oil and 1 tsp balsamic vinegar. (Do this in a bowl covered in cling film in the microwave for 1 – 2 minutes).
- 2 tbsp chopped black or green olives.
- 2 chopped cloves of garlic, sea salt and cracked black pepper corns.
- 2 tbsp chopped sundried tomatoes
- Allow to prove at 40°C/105°F until doubled in size (approx. 30 minutes).
- Drizzle with olive oil and bake in a preheated oven at 190°C/375°F/Gas Mark 5 for 20 30 minutes or until golden at the edges and cooked well in the centre.
- Serve warm with pasta dishes.

[33 Brioche

Brioche Dough (Chocolate Chip Brioche Roll) for 12 rolls

Menu '33' (1 hr 50 min) 👸

Menu 33 (1 III 30 IIIIII)	
Strong white bread flour	400 g (14 oz)
Butter (cut into 2 cm cubes and keep in refridgerator)	70 g (2½ oz)
Sugar	4 tbsp
Salt	1½ tsp
Mixture / beat 3 eggs (M) + milk	240 g (8½ oz)
Rum (dark)	15 mL (1 tbsp)
Yeast	1½ tsp
Butter (cut into 1 – 2 cm H cubes and keep in refrigerator)	50 g (1% oz)

Optional Ingredients	
Chocolate chips	120 g (41/s oz)

- Press the dough lightly to remove the gas.
- Shape it round and wrap it with cling film. Then rest it in the refrigerator for 20 minutes.
 - When you like to add chocolate chips, follow below instructions.

 (Optional)
 - Roll the dough to 25 cm × 30 cm (10"×12")
 - Sprinkle chocolate chips and fold the bottom one third up and the top one third down. Then fold it in half
 - Rest the dough in the room temperature for 10 minutes again. (Do not dry it .)
- Press the dough lightly to remove the gas again, and divide it into 12 rolls.
- Rest the dough in the room temperature for 10 15 minutes. (Do not dry it out.)
- Shape the dough and place them on a greasedbaking tray and allow to prove at 35°C/95°F for 30 40 minutes
- Glaze and bake in oven at 180°C/356°F for 15 20 minutes.

[34 Speciality]

Spelt Table Roll

for 8 rolls

Menu '34' (2 hr 45 min) 🕸

Spelt white flour	500 g (1 lb 1% oz)
Butter	10 g (1/3 oz)
Sugar	1½ tsp
Salt	1½ tsp
Water	310 mL
Yeast	11/4 tsp

- Divide dough into 8 rolls and rest them for 15 minutes.
- Shape the dough into rolls.
- Place on a greased baking tray and allow to prove at 35°C/95°F until doubled in size. (approx. 40 minutes.)
- Make a cut on top of the dough and bake in oven at 220°C/425°F for 15 20 minutes. (coupe)

[35 Speciality Raisin]

Spelt Raisin

for 8 rolls

Menu '35' (2hr 45min) 🐯

Spelt white flour	500 g (1 lb 1% oz)
Butter	10 g (⅓ oz)
	1½ tsp
	11/2 tsp
Water	310 mL
Yeast	11/4 tsp
Raisins R	100 g (3½ oz)

Cake Recipes



[18 Bake only]

Bake cakes and teabreads.

- Use menu 18 for these recipes.
- This menu is not suitable for all types of cake, such as Victoria sandwich or those that require going into a hot oven.
- Always use our tablespoon and teaspoon measure in these recipes.

The cake is made according to the recipe in a separate mixing bowl and then baked inside the



Mix the ingredients in a bowl.



Line the bottom and sides of the bread pan with baking parchment and pour in the mixture.

- Make sure that the kneading blade is removed from the bread pan before the cake mixture is added.
- Ensure that the cake mixture is kept inside the baking parchment.



Set the Bread Maker. (P. 15)The maximum baking time is 1 hour 30 minutes.

Apple and Ginger Cake Menu '18' (1hr 5min) 💆

Apple and Ginger Cake Wellu 10	
Butter	100 g (3½ oz)
Golden syrup	200 g (7 oz)
Self raising flour	300 g (10¾ oz)
Baking powder	½ tsp
Ground cinnamon	½ tsp
Ground cloves	½ tsp
Eggs (M), beaten	2 (100 g)
Tart dessert apples e.g. granny smiths, grated	2
Preserved stem ginger, drained and finely chopped	75 g (2% oz)
Topping (Demerara sugar)	1½ tbsp

- Warm the butter and syrup until just melted. This can be done on the hob or in the microwave oven. (High power for 1 minute).
- Sieve the flour, baking powder and spices into a bowl. Add the syrup mixture and the beaten eggs.
- Add the grated apple and the chopped ginger and mix well.
- Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 6 Carefully sprinkle the Demerara sugar on top of the mixture.
- Select menu 18 and enter 1 hour 5 minutes on the timer
- After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 18 again and enter a further 3 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- Take the bread pan out of the machine using oven gloves. Leave to stand for 5 10 miuntesbefore removing from the bread pan and allowing to cool.

Banana and Walnut Loaf Menu '18' (55min) 🖔

Soft light brown sugar	50 g (1% oz)
Butter	75 g (23/5 OZ)
Egg (M), beaten	1 (50 g)
Plain flour	225 g (8 oz)
Baking powder	2 tsp
Lemon zest, grated	1
Lemon juice	1 tbsp
Medium bananas, peeled and mashed	4
Walnuts, roughly chopped	50 g (1½ oz) 15 g (½ oz)
Topping (walnuts, finely chopped)	15 g (½ oz)

- Cream the butter and sugar together until soft then beat in the egg.
- Add the sieved flour and baking powder together with the lemon rind and juice.
- Add the mashed bananas and the roughly chopped walnuts and mix to a soft consistency.
- Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 6 Carefully sprinkle the finely chopped walnuts on top of the mixture.
- 7 Select menu 18 and enter 55 minutes on the timer.
- After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 18 again and enter a further 3 5 minutes on the time. If it is still just slightly sticky this will cook through during the stand period.
- Take the bread pan out of the machine using oven gloves. Leave to stand for 5 10 miuntes before removing from the bread pan and allowing to cool.
- · Delicious spread with butter.

Cake Recipes

Boozy Cake Menu '18' (55 min)

	/ ~
Butter	125 g (4% oz)
Mixed dried fruits	300 g (103/₅ oz)
Soft light brown sugar	50 g (1% oz)
Orange juice	45 mL (3 tbsp)
Orange zest, grated	1
Guinness® or Caffreys®	120 mL
Bicarbonate of soda	1 tsp
Eggs (M), beaten	2 (100 g)
Plain flour	200 g (7 oz)
Mixed spice	1½ tsp
Topping (flaked almonds)	15 g (½ oz)
Topping (demerara sugar)	15 g (½ oz)

- Heat the butter, dried fruit, sugar, juice and zest of an orange and Guinness® together until the fruit plumps up. This can be done on the hob by bringing the ingredients to the boil, stirring and then simmering for 10 15 minutes or heating in the microwave oven on High power for 8 minutes, stirring twice.
- Leave to cool for 10 minutes, then stir in the bicarbonate of soda, this will make the mixture foam.
- 3 Stir in the eggs, flour and mixed spice, and mix well.
- Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- Sprinkle the flaked almonds and demerara on the top of the mixture.
- Select menu 18 and enter 55 minutes on the timer.
- After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 18 again and enter a further 3 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- Take the bread pan out of the machine using oven gloves. Leave to stand for 5 10 minutes before removing from the bread pan and allowing to cool.

Cornbread Menu '18' (55 min) (50)

Compress Micha 10 (55 min)	SK .
Plain flour	150 g (51/₅ oz)
Fine cornmeal or polenta	150 g (51/s oz)
Baking powder	1 tbsp
Salt	1 tsp
Eggs (M), beaten	2 (100 g)
Carton buttermilk	284 mL
Milk	100 mL
Butter, melted and cooled	50 g (1% oz)

- Combine flour, cornmeal, baking powder and salt into a bowl and mix well.
- Peat the eggs with the buttermilk, milk and butter in another bowl.
- Pour the egg mixture into the dry ingredients and stir to a smooth batter.
- Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- Select menu 18 and enter 55 minutes on the timer.
- After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select menu 18 again and enter a further 3 5 minutes on the timer.
- Remove the bread out of the bread pan using oven gloves and allow to cool.

Gingerbread Menu '18' (45 min) (45

Demerara sugar	25 g (1/5 oz)
Butter	75 g (23/5 OZ)
Golden syrup	50 g (1% oz)
Black treacle	75 g (2¾ oz)
Plain flour	225 g (8 oz)
Ground ginger	1½ tsp
Baking powder	1½ tsp
Bicarbonate of soda	½ tsp
Salt	½ tsp
Milk	150 mL
Egg (M), beaten	1 (50 g)

- Warm sugar, butter, golden syrup and treacle together until just melted. This can be done on the hob or in the microwave oven (High power for 1minute).
- Stir in all of the sieved dry ingredients.
- Mix in the milk and the beaten egg.
- Beat thoroughly with a wooden spoon.
- Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 7 Select menu 18 and enter 45 minutes on the timer.
- After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 18 again and enter a further 3 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- Take the bread pan out of the machine using oven gloves. Leave to stand for 5 10 minutes before removing from the bread pan and allowing to cool.

Fruit Tea Bread Menu '18' (1 hr 15 min)

The state of the s	17,20
Mixed dried fruits	350 g (12% oz)
Dates, chopped	50 g (1% oz)
Walnuts, chopped	50 g (1% oz)
Cherries, chopped	100 g (3½ oz)
Strong tea	300 mL
Butter	75 g (2¾ oz)
Eggs (M), beaten	3 (150 g)
Plain flour	250 g (81/s oz)
Bicarbonate of soda	1 tsp

- Place the fruit, dates, walnuts, cherries, strong tea and butter together and heat until the fat has melted and the liquid is hot. This can be done on the hob or in the microwave oven. (High power for 3 4 minutes)
- Allow to cool slightly, then add eggs, flour and the bicarbonate of soda. Mix well
- Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- Select menu 18 and enter 1 hour 15 minutes on the timer.
- After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 18 again and enter a further 3 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- Take the bread pan out of the machine using oven gloves. Leave to stand for 5 – 10 minutes before removing from the bread pan and allowing to cool.

Coffee & Pecan Nut Cake Menu '18' (1 hr)

Butter	225 g (8 oz)
Light muscovado sugar	100 g (3½ oz)
Eggs (M), beaten	3 (150 g)
Pecan nuts, finely chopped	75 g (23/5 OZ)
Self raising flour	225 g (8 oz)
Baking powder	1 tsp
Strong fresh coffee	2 – 3 tbsp

Optional Icing

Optional foring	
Mascarpone cheese	150 g (51/₅ oz)
Icing sugar	100 g (3½ oz)
Strong fresh coffee	1 tbsp

- Cream the butter and sugar together until soft and fluffty.
- Add the eggs one at a time, beating well after each addition. Stir in the Pecan nuts.
- Fold in the flour and baking powder, and mix to a soft consistency with the coffee.
- Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- Select menu 18 and enter 1 hour on the timer.
- After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 18 again and enter a further 3 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- Take the bread pan out of the machine using oven gloves. Leave to stand for 5 10 minutes before removing from the bread pan and allowing to cool.
- Beat the mascarpone cheese and icing sugar together with the coffee and spread on the top of the cooled loaf.

Wholemeal Soda Bread Menu '18' (50 min) (5)

WITOTETTICAL SOUA DICAU METIU	10 (30 11111)	
Self raising wholemeal flour	400 g (14 oz)	
Bicarbonate of soda	1 tsp	
Salt	1 tsp	
Eggs (M), beaten	2 (100 g)	
Buttermilk	320 mL	

- Place flour and bicarbonate of soda into a bowl and mix well.

 Then add salt.
- Add the beaten eggs and buttermilk, mixing quickly to form a soft dough.
- Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 5 Select menu 18 and enter 50 minutes on the timer.
- After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select menu 18 again and enter a further 3 5 mi nutes on the timer.
- Remove the bread out of the bread pan using oven gloves and allow to cool.

Hazelnut and Honey Loaf Menu '18' (1 hr)

The state of the s	(/ 20
Butter	175 g (61/₅ oz)
Dark brown sugar	50 g (1% oz)
Honey	50 g (1% oz)
Eggs (M), beaten	3 (150 g)
Hazelnuts, finely chopped	100 g (3½ oz)
Self raising flour	225 g (8 oz)
Milk	60 mL (4 tbsp)
Topping (chocolate & hazelnut spread)	100 g (3½ oz)
Topping (cream cheese)	50 g (1% oz)

- Cream the butter, sugar and honey together until soft and fluffy.
- Add the eggs one at a time, beating well after each addition. Stir in the hazelnuts.
- Fold in the flour and mix to a soft consistency with the milk.
- Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- Select menu 18 and enter 1 hour on the timer.
- 7 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 18 again and enter a further 3 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- Take the bread pan out of the machine using oven gloves. Leave to stand for 5 10 minutes before removing from the bread pan and allowing to cool.
- Beat the chocolate spread and cream cheese together and spread on the top of the cooled loaf.

Cherry & Marzipan Cake Menu '18' (1 hr)

Cherry & marzipan Cake Mend 10 (
Golden caster sugar	50 g (1% oz)
Butter	175 g (61/₅ oz)
Eggs (M), beaten	3 (150 g)
Self raising flour	225 g (8 oz)
Glace cherries, chopped	100 g (3½ oz)
Marzipan, grated	75 g (2¾ oz)
Milk	60 mL (4 tbsp)
Topping (flaked almonds, roasted)	15 g (½ oz)

- Cream the butter and sugar together until soft then beat in the eggs, one at a time.
- Add the flour with the cherries and grated marzipan, mix well milk to a soft consistency.
- Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- Carefully sprinkle the toasted almonds on top of the mixture.
- Select menu 18 and enter 1 hour on the timer.
- After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 18 again and enter a further 3 5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- Take the bread pan out of the machine using oven gloves.

 Leave to stand for 5 10 minutes before removing from the bread pan and allowing to cool.

Soda Bread Menu '18' (50 min) 🖔

Plain flour	400 g (14 oz)
Bicarbonate of soda	1 tsp
Sugar	1 tsp
Salt	½ tsp
Buttermilk	270 mL
Milk	30 mL

- Sieve the flour and bicarbonate of soda into a bowl and mix well. Then add sugar and salt.
- Add the buttermilk and milk, mixing quickly to form a soft dough.
- Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- Select menu 18 and enter 50 minutes on the timer.
- After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select menu 18 again and enter a further 3 – 5 minutes on the timer.
- Remove the bread out of the bread pan using oven gloves and allow to cool.

600 g (1 lb 51/₅ oz)

400 g (14 oz)

700 g (1 lb 8¾ oz)

400 g (14 oz)

10 g (3 tsp)

Jam Recipes (select menu 36)

Yeast and Dairy Free Spelt Loaf Menu '18' (50 min) 🖔

Spelt flour	400 g (14 oz)
Bicarbonate of soda	1 tsp
Salt	1 tsp
Eggs (M), beaten	2 (100 g)
Soya milk	320 mL

- Place flour and bicarbonate of soda into a bowl and mix well. Then add salt.
- Add the beaten eggs and soya milk, mixing quickly to form a soft dough.
- Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- Select menu 18 and enter 50 minutes on the timer.
- After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select menu 18 again and enter a further 3 – 5 minutes on the timer.
- Remove the bread out of the bread pan using oven gloves and allow to cool.

Apple and Blackberry Jam

Timer: 1 hr 40 min

Apples, grated or finely

Blackberries

Sugar

Cleaning & Care

How to Clean

Before cleaning, unplug the machine and allow it to cool down.

- To avoid damaging the machine.
- Do not use anything abrasive. (cleansers, scouring pads etc)
- Do not wash any part of the machine in the dishwasher.
- Do not use benzine, thinners, alcohol, or bleach.
- After rinsing the washable parts, wipe with cloth. Always keep all parts clean and dry.

Wipe with a damp cloth

Steam vent Wipe with a damp cloth



Bread pan and kneading blade

Remove any leftover dough, and wash with a soft sponge.



 If difficult to remove the kneading blade, 5 - 10 minutes. Do not submerge the bread pan in water.





pour warm water into the bread pan and wait

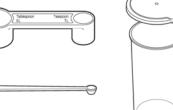
Measuring spoon & sourdough starter spoon

Wash with water.

Sourdough cups

Wash well with diluted kitchen detergent and dry, to prevent bacteria growth.

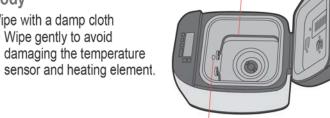




Not dishwasher safe

Body

Wipe with a damp cloth Wipe gently to avoid



Temperature sensor

• The colour of the inside of unit may change with use.

Compote Recipes (select menu 37)

Apple Sauce

Strawberry Jam Timer: 1 hr 40 min

Powdered pectin *

Frozen Berry Jam

Timer: 1 hr 40 min

Frozen mixed berries

Powdered pectin *

Strawberries, finely chopped

* Sprinkle the pectin on the ingredients in the bread

pan before setting the bread pan into the main unit.

* Sprinkle the pectin on the ingredients in the bread pan before setting the bread pan into the main unit.

Timer: 1 hr 20 min

Bramley apples, peeled, cored and diced	1000 g (2 lb 3⅓ oz)
Water	2 tbsp

· Stir after cooking is completed.

Mixed Berry Compote

Mixed berries * 800	
	g (1 lb 121/5 oz)
Sugar 75 g	(23/s oz)
Water 2 tb	sp

*e.g. strawberries, raspberries, blueberries

• Stir after cooking is completed.

Spiced Apple Compote

Blueberry Jam

Blueberries

Apricot Jam

Timer: 1 hr 30 min

Powdered pectin *

Apricots, finely chopped

Timer: 1 hr 50 min

Timer. The 20 min	
Apples, peeled, cored and diced	1000 g (2 lb 3⅓ oz)
Cinnamon stick	1
Cloves	2
Lemon, zest only	1
Lemon juice	2 tbsp
Sugar	2 tbsp 100 g (3½ oz)
Water	75 mL

* Sprinkle the pectin on the ingredients in the bread

pan before setting the bread pan into the main unit.

Stir after cooking is completed.

Peach in Vanilla Syrup

700 g (1 lb 83/5 oz)

500 g (1 lb 1% oz)

250 g (8% oz)

6 g (1¾ tsp)

Timer: 1 hr

Peaches, stone removed and cut into 1/8	1000 g (2 lb 31/5 oz
Sugar	100 g (3½ oz)
Vanilla pod	1/2
Water	125 mL

* Sprinkle the pectin on the ingredients in the bread

pan before setting the bread pan into the main unit.

with a slotted spoon. Carefully pour the syrup over the fruit. Leave to cool.

300 g (10% oz)

400 g (14 oz)

300 g (103/5 oz)

Dispenser lid

Remove and wash with water. Dry it completely especially the yeast dispenser lid.

 Raise the dispenser lid to an angle of approximately 75 degrees. Align the connections and pull it in an upward direction to remove or push carefully back at the same angle to

attach. Wait until the machine has cooled down first, because it will be very hot immediately after use. Take care not to damage or pull the seal. (Damage could lead to leakage of steam, condensation



Wipe with a damp cloth and dry naturally.

• If wipe with a dry cloth, yeast will not drop into the bread pan due



Yeast dispenser lid Wipe with dry cloth when it is wet.



Raisin nut dispenser



Wash after each use to remove any residue.

soft on cooling. My bread has

You have used too much yeast/water.

• It was too hot when you sliced it.

Check the recipe and measure out the correct amount using the measuring spoon (yeast) / sourdough cup

Cause and Action

Your flour gluten quality is poor, or you have not used strong flour. (Gluten quality can vary depending on

Stronger flour with higher protein content absorbs more water than others, try adding an extra 10 - 20 mL.

Use the measuring spoon provided. Check the yeast's expiry date. (Keep yeast in refrigerator)

Check that you have put the ingredients in the correct order according to the instructions. (P. 12)

Check the recipe and measure out the correct amounts using the measuring spoon provided.

• Einkorn wheat was used when baking speciality bread and/or a lot of flour other than spelt flour were used. The spelt flour should be up to 60% of the entire flour when using more than two kinds of flour other than spelt. The rye and the rice flour should be up to 40% of the entire flour and buckwheat flour should be

The machine switches off if it is stopped for more than 10 minutes. You will need to remove the bread from

During or after cooking

Try another type, brand or another batch of flour. The dough becomes too firm as you haven't used enough liquid.

This type does not require pre-fermentation.

The yeast has touched liquid before kneading.

upto 20% of the entire flour.

You are not using enough yeast, or your yeast is old.

You have used too much salt, or not enough sugar.

You are not using enough yeast, or your yeast is old.

the bread pan and start again with new ingredients.

Allow your bread to cool on rack before slicing to release the steam.

To reduce the amount of steam, try using 10 - 20 mL. less water.

You are not using the right type of yeast.

temperature, humidity, how the flour is stored, and the season of harvest).

→ Use a yeast from a sachet, which has 'instant yeast' written on it.

Check that salt and sugar are not included in other ingredients.

You did not use yeast. →Place the correct amount of yeast into the yeast dispenser.

Use the measuring spoon provided. Check the yeast's expiry date. (Keep yeast in refrigerator)

• There has been a power failure, or the machine has been stopped during breadmaking.

• The steam remaining in the bread after baking can pass into the crust and soften it slightly.

In below information, different background colour indicates different sort: During or after cooking -- blue, Puzzle -- purple, Display exception -- brown

- Check that excess water amount is not included in other ingredients.
- You have used too much flour.
- Carefully weigh the flour using scales.

My bread is full of air holes

risen too much.

- You have used too much yeast.
- Check the recipe and measure out the correct amount using the measuring spoon provided.
- You have used too much liquid.
- Some types of flour absorb more water than others, so try using 10 20 mL less water.

My bread seems to have collapsed after rising.

- The quality of your flour isn't very good.
- Try using a different brand of flour. You have used too much liquid.
- Try using 10 20 mL less water.

The sides of my bread have collapsed and the bottom is damp.

- You have left the bread in the bread pan for too long after baking.
- Remove the bread promptly after baking.
- There has been a power failure, or the machine has been stopped during breadmaking. The machine switches off if it is stopped for more than 10 minutes.

How can I keep my crust

crispy?

Troubleshooting

Before calling for service, please check through this section.

Problem

My bread does not rise well.

The top of my bread is

My bread has not

My bread is pale and sticky.

My bread is sticky and slices

The crust creases and goes

risen at all.

unevenly.

uneven.

• To make your bread more crispy, you could use the 'Dark' crust colour option, or even bake it in the oven at 200°C/392°F and gas mark 6 for an extra 5 - 10 minutes.

There is excess oil on the bottom of brioche. The crust is oilv. My bread has big holes.

• Did you add butter within 5 minutes of the beep?

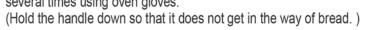
Do not put butter when display show remaining time until ready. (P. 15) Butter flavor might be weak, but it can bake.

To Protect the Non-stick Finish

Bread pan and kneading blade are coated with a non-stick finish to avoid stains and to make it easier when removing bread.

To avoid damaging it, please follow the instructions below.

• Do not use hard utensils such as a knife or a fork when removing the bread from the bread pan. If the bread cannot be easily removed from the bread pan, leave the bread pan for 5 – 10 minutes to cool, making sure that it is not left unattended where somebody or something may get burnt. After that, shake the bread pan several times using oven gloves.



• Ensure that the kneading blade is not embedded in the bread loaf before slicing it. If it is embedded, wait for the loaf to cool and remove it. (Do not use hard or sharp utensils such as a knife or a fork.) Be careful not to get burn as the kneading blade may still be hot.



• Use the soft sponge when cleaning the bread pan and the kneading blade. Do not use anything abrasive such as cleansers or scouring pads.

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· Hard, coarse or large ingredients such as flours with whole or ground grains, sugar, or the addition of nuts and seeds may damage the non-stick finish of the bread pan. If using large chunk of ingridient, break into small pieces. Please make sure to follow the recipe quantities stated.

Troubleshooting

In below information, different background colour indicates different sort: Baking problem -- blue, Puzzle -- purple, Display exception -- brown.

Before calling for service, please check through this section.

Problem Cause and Action During or after cooking Try following things. It might be baked better if yeast is decreased a little when using menu 14 or 33. (If adding yeast My brioche did not turn out Follow the recipe on the bread mix, but the bread mix should be between 350 - 500 g. well when using bread mix. Place the yeast (If adding yeast separately) in the yeast dispenser, and dry ingredients and butter in the bread pan. Then place water. When adding the extra ingredients, add them later. (P. 15) The completion is different according to recipe on the bread mix. You haven't put the kneading blade in the bread pan. Make sure the kneading blade is in the bread pan before you put in the ingredients. Why has my bread not • There has been a power failure, or the machine has been stopped during breadmaking. mixed properly? The machine switches off if it is stopped for more than 10 minutes. You might be able to start the bread again, though this might give poor results if kneading had already begun. • Did you add extra ingredients to the raisin nut dispenser before the beep or add it into the bread pan Extra ingredients are not while " " is flashing? mixed properly in Multigrain Extra ingredients must be added to the raisin nut dispenser before the beep or put it into the bread pan Rapid or Rustic Artisan. during " " is flashing on the display. Did you add extra ingredients within 5 minutes of the beep? Extra ingredients are not Extra ingredients must be added while "\precede by " is flashing in the display. mixed properly in Brioche. • Some of the bread mix dough is harder to mixed extra ingredients in or to flick out some of them. Decrease the extra ingredients into half. Your dough was too soft. Decrease the water volume or increase the amount of xanthan gum. My gluten free pasta did not Your dough was too hard. Decrease the amount of xanthan gum or increase the water volume. Too much fruit or sugar has been used. The jam has boiled over. Only use the amounts of fruit and sugar specified in the recipes on P. 32. The fruit was under or over ripe. Sugar was decreased too much. Jam is too runny and not Cooking time was insufficient. • Fruit with a low pectin content was used. firmly set. → Leave the jam to cool completely. The jam will continue to set as it cools. → Use the runny jam as a sauce for desserts. The fruit has collapsed when • The cooking time was too long. The fruit may have been over ripe. making compote. The dough menu was selected. The dough menu does not include a baking process. • There has been a power failure, or the machine has been stopped during breadmaking. The machine switches off if it is stopped for more than 10 minutes. You can try baking the dough in your oven if it has risen and proved. • There is not enough water and the motor protection device has been activated. My bread has not been This only happens when the machine is overloaded and excessive force is applied to the motor. → Visit place of purchase for a service consultation. Next time, check the recipe and measure out the correct amount using the sourdough cup provided. You have forgotten to attach the kneading blade. Make sure you attach the kneading blade first. (P. 12) • The kneading mounting shaft in the bread pan is stiff and does not rotate. If the kneading mounting shaft does not rotate when the kneading blade is attached, you will need to replace the kneading mounting shaft unit. (Consult the place of purchase or a Panasonic service centre.)

Problem

Cause and Action

Yeast does not drop into the bread pan

- The timing of yeast dispenser activation is different depending on the menu program and room temperature. Yeast dispenser is wet, or there may be a static build up.
- Wipe with a damp cloth and dry naturally.
- Yeast is damped.
- → Use new yeast.

Extra ingredients do not fall into the bread pan from the raisin nut dispenser.

- Is the surface of the extra ingredients higher than the edge of the raisin nut dispenser?
- Put the extra ingredients so that its surface is lower than the edge of the raisin nut dispenser. (P. 13) The capacity of the raisin nut dispenser is 150 g, however depending on the state and the type of ingredients, they may overflow.

There is excess flour around the bottom and sides of my bread.

- You have used too much flour, or you are not using enough liquid.
- Check the recipe and measure out the correct amount using scales for the flour or the sourdough cup

The bread does not come

• If the bread cannot be easily removed from the bread pan, leave the bread pan for 5 – 10 minutes to cool, making sure that it is not left unattended where somebody or something may get burnt. After that, shake the bread pan several times using oven gloves. (Hold the handle down so that it does not get in the way of bread.)

The kneading blade stays in the bread when I remove it from the bread pan.

- The dough is a little stiff.
- Allow the bread to cool completely before removing the kneading blade carefully. Some types of flour absorb more water than others, so try adding an extra 10 - 20 mL of water next time.
- Crust has built up underneath the kneading blade. Wash the kneading blade and its spindle after each use.

When cooking jam, it has scorched or the kneading blade fixes and it doesn't come off

- The amount of the fruit is too little, or the amount of sugar is too much.
- Place the bread pan in the sink and half fill the bread pan with warm water. Leave the bread pan to soak until the cooked on mixture or kneading blade loosens. After scorching is relieved, wash it with a soft sponge etc.

Can frozen fruits be used?

It can be used for only jam and compote.

What kinds of sugar can we use on jam?

 White caster and granulated can be used. Do not use brown sugar, diet sugar, and low calorie sugar or artificial sweetener.

When making jam, can we use fruits are pickled in alcohol?

• Do not use them. The quality is not satisfactory.

Machine has been stopped accidentally.

• The machine turn to in pause mode (indication is flashing) by touching "Stop" icon during operation.

Indication is flashing.

→ The machine could back to the previous menu procedure if touching "Start" icon within approximately 10 minutes after stopping operation. But after that, the machine cannot back to the previous procedure

The kneading blade rattles.

• This is because the kneading blade fits loosely on the kneading mounting shaft. (This is not a fault.)

I can smell burning while the bread is baking.

• Ingredients may have been spilt on the heating element.

- Smoke is coming out of the
- Sometimes a little flour, raisins or other ingredients may be flicked out of the bread pan during mixing. Simply wipe the heating element gently after baking once the machine has cooled down.
- steam vent.

Remove the bread pan from the main unit to place ingredients.

In below information, different background colour indicates different sort: Baking problem -- blue, Puzzle -- purple, Display exception -- brown.

Problem		Cause and Action				
Puzzle						
Dough leaks out from bottom of the bread pan.		 A small amount of dough will escape through the ventilation holes (so that it does not stop the rotating parts from rotating). This is not a fault, but check occasionally that the kneading mounting shaft rotate properly. 				
Display exception						
"==>-f-" appears on the display.		 There has been a power failure for approx. 10 minutes (the plug has been accidentally pulled out, or the breaker has been activated), or there is another problem with the power supply. → The operation will not be affected if the problem with the power supply is only momentary. The machine will operate again if its power is restored within 10 minutes, but the end result may be affected. 				
"1" appears on the display and operation has been stopped.		 When the power supply to machine is interrupted for a certain time, the display shows "1" after recovered. (It is standby mode and machine could not continue the program.) → Remove the bread, dough or ingredients and start again using new ingredients. 				
"H01", "H02" appears on the display.		 The display indicates a problem with the machine. → Consult the place of purchase or a Panasonic service centre. 				
"U50" appears on the display.		 The machine is hot (above 40°C / 105°F). This may occur with repeated use. → Allow the machine to cool down to below 40°C / 105°F before using it again (U50 will disappear). 				
"U16" appears on the display.		 The icon has been "long-press" mode. e.g. water drops or the ingredients on the touch panel surface, hold the icon more than a certain time. → Clean the touch panel with a dry cloth or tap the icon each time. After few seconds, the display will return to the last process. 				

Specifications

Power supply	230 - 240 V \sim 50 Hz				
Power consumption	505-550 W				
Capacity	(Strong flour for a loaf)	max. 600 g	min. 400 g		
	(Strong flour for a dough)	max. 600 g	min. 250 g		
	(Yeast)	max. 8.4 g	min. 1.4 g		
Capacity of raisin nut dispenser	Max. 150 g dried fruits / nuts				
Timer	Digital timer (up to 13 hours)				
Dimensions (H × W × D)	Approx. 38.2 × 26.0 × 38.9 cm				
Weight	Approx. 7.6 kg				
Accessories	2 sourdough cups, measuring spoon, sourdough starter spoon				

Disposal of Old Equipment

Only for European Union and countries with recycling systems.



This symbol on the products, packaging, and/or accompanying documents means that used electrical and electronic products must not be mixed with general household waste.

For proper treatment, recovery and recycling of old products, please take them to applicable collection points in accordance with your national legislation.

By disposing of them correctly, you will help to save valuable resources and prevent any potential negative effects on human health and the environment.

For more information about collection and recycling, please contact your local municipality. Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

For business users in the European Union

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