

# Cuisinart®

## *Spice Master* Spice & Nut Grinder

SG-10XA



Instruction  
& Recipe  
Booklet



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For your safety and continued enjoyment of this product,  
always read the instruction book carefully before using.

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# IMPORTANT SAFEGUARDS

## READ ALL INSTRUCTIONS BEFORE USING

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS.
- 2 To protect against risk of electrical shock, do not immerse cord, plug or grinder in water or other liquid.
3. This appliance should not be used by or near children or individuals with certain disabilities.
4. Unplug from outlet when not in use, before putting on or taking off parts, before removing nuts or spices and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized Cuisinart service facility for examination, repair, or mechanical or electrical adjustment.

7. The use of attachments not recommended or sold by Cuisinart may cause fire, electrical shock, or risk of injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not attempt to defeat the cover interlock mechanism.
11. Do not use appliance for other than intended use.
12. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
13. Children should be supervised to ensure that they do not play with the appliance.
14. This appliance is for indoor, domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

# Parts & Features

A. Activation Lid

B. Stainless Steel Blades (not shown)

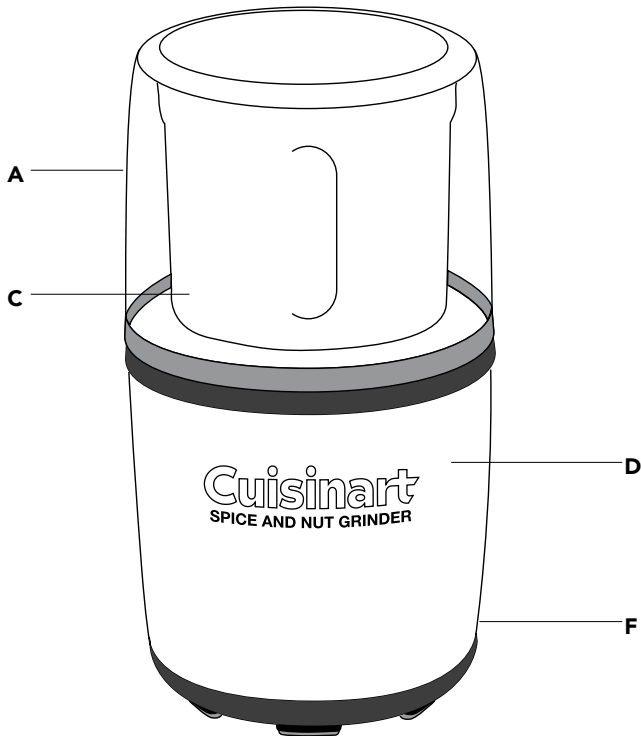
C. Stainless Steel Removable Bowl

D. Grinder Base

E. Storage Lid (not shown)

F. Cord Storage

G. BPA Free (not shown)



# Operating Instructions

1. Plug cord into outlet.
2. Remove lid from base of grinder.
3. Fill stainless steel bowl with desired spices or nuts. Please refer to Grinding Suggestions chart below for maximum capacities.
4. Make sure the grinding bowl is in the locked position.  
Please note: a safety feature of this grinder prevents it from operating unless the lid is in place.
5. Place the lid on the grinder base. Push the lid down and hold to begin the grinding.
6. Grind until desired consistency is achieved. To stop grinding, release pressure from the lid.
7. Remove plug from outlet.
8. To store unused spices, remove grinding bowl and cover with storage lid.

# Cleaning/Storage Instructions

1. Be sure that grinder's electric plug has been removed from outlet.
2. All removable parts are dishwasher safe on the top rack. Do not put parts on bottom shelf. Never immerse the grinder base unit in water or other liquid.
3. Store excess cord by pushing a section at a time into the cord storage area in the base of the unit.
4. Clean base with wet cloth.

# Grinding Suggestions

| Spice/Nut                      | Quantity         | Time/Comments                               |
|--------------------------------|------------------|---------------------------------------------|
| Black Peppercorns              | 1 tablespoon     | Process for 10 seconds                      |
| Nutmeg                         | 1 whole nutmeg   | Pulse 15 times, then process for 10 seconds |
| Whole Cinnamon                 | 2 sticks, halved | Process for 35 seconds                      |
| Whole Cloves                   | 1 tablespoon     | Process for 25 seconds                      |
| Anise or Fennel Seeds          | 1 tablespoon     | Process for 30 seconds                      |
| Flax or Sesame Seeds           | 2 tablespoons    | Process for 10 seconds                      |
| Nuts (to achieve chopped nuts) | ¼ cup            | Pulse to roughly chop                       |
| Nuts (to achieve a nut flour)  | ¼ cup            | Pulse 15 times, then process for 10 seconds |

**Note:** Maximum capacity for spices is ½ cup.  
Maximum capacity for nuts is ½ cup (with the exception of almonds—maximum capacity is ¼ cup.)  
Note: If motor overheats and unit stops, please wait 30 minutes for the motor to cool down to room temperature and resume grinding.

# Warranty

Cuisinart warrants that, in the unlikely event that this product develops any malfunction within 18 months of purchase of the product used for household or domestic use (or within 3 months of purchase of the product used for commercial use) due to faulty workmanship, materials or manufacture, we will either (at our discretion) repair or replace it for you.

This warranty applies for a period of 18 months for products purchased for household or domestic use (and 3 months for products purchased for commercial use) from the date of purchase of the product after which time the warranty expires and has no further force of effect.

Should you experience any operating difficulties refer to the FAQ in this booklet or contact Customer Service for advice on **1800 566 567 in Australia or 0800 456 546 in New Zealand.**

Please retain the Purchase Receipt as proof of purchase in order for your warranty entitlement to be valid. This document must be presented in the event of making a claim under the terms of the Cuisinart Warranty Policy.

During the warranty period Cuisinart will repair or replace (at our discretion) any defective product. However, if the product includes a number of accessories, only the defective part or relevant accessory will be replaced. Cuisinart reserves the right to make minor adjustments to fix any defect instead of replacing the entire product or accessory. Packaging, instructions, recipe books etc. will not be replaced unless faulty. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

If a spare part is required under warranty it will be shipped to the customer or retailer at No Charge.

In the event of a product or accessory being replaced during the warranty period, the guarantee on the replacement product or accessory will expire 18 months for household or domestic use (or 3 months for commercial use) from the original purchase date.

**This warranty does not include or cover the following:**

- defects caused by the product not being used in accordance with instructions;
- defects caused by accidental damage;

- defects caused by misuse or negligent handling of the product;
- defects caused by the product not being maintained or cleaned according to instructions;
- defects caused by being tampered with by unauthorised persons;
- defects which are normal or fair wear and tear;
- freight or any other costs incurred in making a claim;
- consumable items or accessories that by their nature and limited lifespan require periodic renewal (such as filters, seals, blades or related accessories, such as trays, racks or utensils);
- products serviced or modified other than by Cuisinart or an authorised Cuisinart representative;
- exposure of the product to abnormally corrosive conditions;
- any product which has its serial number or appliance plate removed or defaced;
- to any claims made beyond 3 months from the date of purchase if the product is used in commercial, industrial, educational or rental applications; or
- To any claims made beyond 18 months from the date of purchase if the product is used in household or domestic applications.
- Products purchased from any person who is not a retailer serviced by Conair's authorised distributors, overseas retailers, parallel importers or purchased second hand.

**The benefits given to you by our warranty are in addition to other rights and remedies under the Australian Consumer Law.**

**In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.**

Our goods also come with guarantees that cannot be excluded under the New Zealand Guarantees Act.

To make a warranty claim or spare part, contact our customer service agents:

**Cuisinart Australia**  
**Ph: 1800 566 567**  
PO Box 146, Terrey Hills  
NSW 2084 AUSTRALIA

**Cuisinart New Zealand**  
**Ph: 0800 456 546**

YOU MUST provide your full name, address, email and phone details. A copy of your proof of purchase must be supplied.

**You can contact Cuisinart Australia/New Zealand via email at [aus\\_cuisinart@conair.com](mailto:aus_cuisinart@conair.com) or through the “Contact Us” option on the Cuisinart website [www.cuisinart.com.au](http://www.cuisinart.com.au)**

The warranty contained in this document is provided by:

Conair Australia Pty Ltd (ACN 068 492 044)  
(Cuisinart)

18 Rodborough Rd,  
Frenchs Forest,

## Recipes

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## Spiced Mixed Nuts

Makes about 4 cups

- 1 whole cinnamon stick**
  - 2 star anise pods**
  - 1 whole nutmeg**
  - ¼ teaspoon whole cloves**
  - 1½ cups pecans**
  - 1 cup almonds**
  - 1½ cups walnuts**
  - ⅓ cup light brown sugar**
  - ¼ teaspoons table salt**  
**Pinch cayenne pepper**
  - 1 large egg white, lightly beaten**
1. Preheat oven to 165°C. Line a rimmed baking pan with baking paper; reserve.
  2. Place the cinnamon, star anise, nutmeg and cloves in the bowl of the Cuisinart® Spice & Nut Grinder. Pulse 15 times, and then process until finely ground, about 10 seconds.
  3. Place the nuts, sugar, spices, salt and cayenne in a large bowl; toss to combine.
  4. Add the egg white and mix until completely combined. Spread the nut mixture evenly on the prepared pan and place in the preheated oven. Bake, tossing every 10 minutes, for about 30 to 35 minutes.

## Chai

Serves 4

- 1 teaspoon whole black peppercorns**
  - ¾ teaspoon whole cloves**
  - 2 whole cinnamon sticks**
  - 1 star anise pod**
  - 5 cups full cream milk**
  - 1 cup water**
  - 1 teaspoon vanilla extract**
  - 1 4cm piece of fresh ginger, peeled**
  - ¼ teaspoon orange zest**
  - 6 black tea bags (Darjeeling or Ceylon is recommended)**
  - 3 tablespoons honey**
1. Place the peppercorns, cloves, cinnamon sticks and star anise in the bowl of the Cuisinart® Spice & Nut Grinder. Pulse 2 to 3 times, and then process until finely ground, about 30 seconds. Reserve.
  2. In a medium saucepan set over medium-low heat, bring the milk, water and vanilla to a boil. Once the mixture comes to a boil, stir in the reserved spices, ginger and orange zest. Let the mixture simmer 10 to 15 minutes. Add the tea and let simmer 4 to 6 minutes.
  3. Strain mixture and stir in honey. Serve in individual mugs.

## Tahini

A vital ingredient to hummus, this sesame paste is very versatile and can be used as a base in salad dressings or sauces.

Makes about ½ cup

- ½ cup sesame seeds, toasted and cooled**
- 2 tablespoons extra virgin olive oil**
- Pinch sea salt**

1. Place the sesame seeds in the bowl of the Cuisinart® Spice & Nut Grinder. Pulse 6 to 8 times, until finely ground. Add the olive oil and salt and process 30 to 40 seconds, or until a paste forms.
2. Store the tahini in an airtight container in the refrigerator for up to 3 months.

## Pad Thai Noodles

Serves 4

- ¾ cup unsalted peanuts, divided**
- 240g rice noodles**
- 3 tablespoons tomato sauce**
- ¼ cup fish sauce**
- 1 tablespoon caster sugar**
- 2 tablespoons fresh lime or lemon juice, divided**
- 1 tablespoon white vinegar**
- ¼ teaspoon freshly ground black pepper**
- 2 tablespoons vegetable oil**
- 2 large eggs, lightly beaten**
- 2 garlic cloves, finely chopped**
- 2 shallots, finely chopped**
- 2 cups bean sprouts**
- ¾ cup chopped fresh coriander**

1. Place the peanuts in the bowl of the Cuisinart® Spice & Nut Grinder. In very short bursts, pulse until the peanuts are roughly chopped. Reserve. Please note: grind only ½ cup of peanuts at a time.
2. Bring a stockpot with 4 litres of water to a boil. Add the rice noodles and turn off the heat. Let noodles sit about 5 minutes; drain and reserve.

3. In a small bowl, whisk the tomato sauce, fish sauce, sugar, ½ tablespoons of the lime/lemon juice, vinegar and black pepper until completely combined. Reserve.
4. Heat a large sauté pan over medium-high heat; add oil. Once oil is hot and shimmering, add the eggs and scramble. Add the garlic and shallots; sauté until softened and fragrant. Add the cooked noodles; stir fry about 1 minute to mix with the egg and vegetables. Add the reserved sauce and cook an additional 2 to 3 minutes, until well combined.
5. Add ½ cup of the peanuts and the bean sprouts and mix until combined. Turn off the heat and transfer to a large shallow bowl or platter. Add the remaining peanuts, lime/lemon juice and the coriander.
6. Serve immediately.

## Peanut Dipping Sauce

A classic accompaniment to rice paper rolls, this sauce can also be used with noodles or on chicken.

Makes about 1 cup

- ½ cup unsalted peanuts, toasted**
- ¼ cup coconut cream**
- 1 garlic clove**
- ½ teaspoon red chili paste**
- ¼ teaspoon fish sauce**
- 1 tablespoon soy sauce**
- ½ teaspoon hoisin sauce**
- ½ tablespoon fresh lime juice**
- ½ cup water**

1. Place the peanuts in the bowl of the Cuisinart® Spice & Nut Grinder. Pulse 15 times, then process for 10 seconds, or until finely ground.
2. Place the remaining ingredients in a medium saucepan set over medium low heat; whisk to combine. Stir in the ground peanuts. Bring mixture to a simmer; let cook until sauce has thickened, about 20 to 30 minutes.
3. Serve at room temperature.

## Pistachio Crusted Rack of Lamb

Serves 2

- ½ cup shelled pistachios, roasted and salted**
  - 2 garlic cloves, peeled and crushed**
  - 2 thyme sprigs**
  - 2 tablespoons plus 1 teaspoon olive oil**
  - 1 lamb rack, approximately 680g, frenched\***
  - ¼ teaspoon salt**
  - ¼ teaspoon freshly ground pepper**
  - ½ teaspoon Dijon style mustard**
1. Place pistachios in the bowl of the Cuisinart® Spice & Nut Grinder. Chop the nuts by pulsing until roughly chopped. Remove chopped nuts and reserve on a plate.
  2. In a shallow bowl that can accommodate the lamb, place the garlic, thyme, and 2 tablespoons of olive oil. Place lamb in the bowl. Liberally rub the lamb with the oil and sprinkle it all over with the salt and pepper. Let stand for about 30 minutes.
  3. Preheat oven to 200°C.
  4. Place a frypan over medium high heat and add the remaining olive oil. When oil is hot and just about smoking, add the lamb. Brown both sides of the lamb well, about 5 minutes per side. If oil begins to smoke, reduce the heat slightly.
  5. Once lamb is well browned, rub the meat with the mustard. Roll both sides of the meat in the reserved chopped nuts to create a crust. Transfer rack to a baking sheet and place in preheated oven. Roast lamb for about 12 to 15 minutes. Lamb is medium rare when an instant-read thermometer reads 55°C.
  6. Allow lamb to rest out of the oven for 10 minutes before cutting.
  7. To serve, cut individual chops by using a sharp knife to cut between each rib.

\*Any butcher can trim the lamb this way.

## Crab and Seafood Seasoning

This seasoning can be very versatile – perfect in crab cakes but also a great seasoning for poultry and French fries!

Makes about ¼ cup

- 1 tablespoon celery seed**
- 1 tablespoon black peppercorns**
- ½ teaspoon mustard seeds**
- 4 whole cardamom pods, hulled, casings discarded**
- 4 bay leaves, torn into 3 to 4 pieces**
- ½ teaspoon kosher salt**
- 1/8 teaspoon ground ginger**
- ½ teaspoon paprika**
- 3 to 4 whole cloves**

1. Place all spices in the bowl of the Cuisinart® Spice & Nut Grinder. Pulse 5 times and then process until finely ground, about 20 seconds.
2. Use immediately or contain in a sealed glass jar. Store in a dry, cool place.

## Five Spice Powder

Makes about 3 tablespoons

- 1 star anise pod**
  - 2 teaspoons Szechuan peppercorns (may use black peppercorns)**
  - ½ teaspoon fennel seed**
  - ½ teaspoon whole cloves**
  - 1 2.5cm piece cinnamon stick**
1. Combine all ingredients in the bowl of the Cuisinart® Spice & Nut Grinder. Pulse spices 2 to 3 times and then process until completely ground, about 40 to 50 seconds.
  2. Use immediately or contain in a sealed glass jar. Store in a dry, cool place.

## Five Spice Stir Fry with Tofu, Broccoli and Eggplant

Makes 4 servings

- 3     tablespoons vegetable oil, divided**
- 1     pound extra-firm tofu, drained well, dried and cut into 1.5cm dice**
- 240 g eggplant, peeled and cut into 2cm dice**
- 1     small head broccoli, cut into small florets**
- 2     garlic cloves, finely chopped**
- 15    cm piece ginger, peeled and finely chopped**
- ½     teaspoon five spice powder (preceding recipe)**
- 3     cups fresh spinach leaves, stems removed and roughly chopped**

### Sauce:

- ¾     cup chicken broth, reduced sodium**
  - 1     tablespoon oyster sauce**
  - 2     teaspoons tamari or soy sauce**
  - 1     teaspoon corn flour**
  - ¼     cup thinly sliced basil**
1. Place a large nonstick frypan or wok over medium high heat with 2 tablespoons of oil. When oil is hot and almost smoking, pan-fry tofu in batches. When tofu is golden on all sides remove and reserve.
  2. Add remaining oil to pan and pat eggplant dry with paper towel. Once the oil is hot, stir in the eggplant. Sauté until eggplant begins to colour, add the broccoli and continue to sauté until broccoli begins to brown and becomes slightly tender, about 10 to 15 minutes total after eggplant hits the pan. Add the garlic, ginger and five spice powder to the pan. Stir over heat for about 2 minutes. Once ingredients become fragrant, add the spinach. Turn heat to low and cover pan.
  3. Stir sauce ingredients together in a liquid measuring cup. Pour sauce into pan and increase heat so that sauce begins to simmer. Simmer ingredients for about 1 minute over low heat.
  4. Serve in shallow bowls with jasmine rice.

## Curry Powder

Makes about 5 tablespoons

- 2     tablespoons whole coriander seed**
- 2     tablespoons black peppercorns**
- 2     teaspoons whole cumin**
- 1     teaspoon cardamom seeds, hulled, casings discarded**
- ¼     teaspoon mustard seeds**
- ¼     teaspoon fennel seeds**
- 2 to 3    small, dried red chiles**
- 1     teaspoon turmeric**
- 1     teaspoon ground ginger**
- ¼     teaspoon whole cloves**

1. In a dry frypan over low heat, place the coriander, peppercorns, cumin, cardamom, mustard, fennel seeds, and chiles. Roast the seeds slowly until the seeds begin to pop, be careful not to burn. Place all in the bowl of the Cuisinart® Spice & Nut Grinder. Add the turmeric, ginger, and cloves. Process spices together until completely ground, about 30 seconds.
2. Use immediately or contain in a sealed glass jar. Store in a dry, cool place.

## Chicken Curry

This mildly spicy dish is best served with basmati rice.

Makes 3 to 4 servings

**garlic cloves**

**1 cm piece of ginger, peeled and cut into 3 pieces**

**2 tablespoons plus 1 teaspoon vegetable oil or ghee\*, divided**

**2 teaspoons curry powder (previous recipe)**

**680 g boneless chicken breast, cut into 4.5cm strips (cutting width-wise)**

**¼ teaspoon salt**

**¼ teaspoon freshly ground black pepper**

**1 medium onion, finely chopped**

**1 cup chicken stock**

**½ cup coconut milk**

**1 medium sweet potato, about 240g, peeled and cut into 2.5cm dice\*\***

**½ cup frozen peas**

1. Chop the garlic and ginger together in a mini chopper or food processor. Heat a nonstick frypan over medium heat with 1 tablespoon of the oil or ghee. When oil is hot, stir in the chopped garlic and ginger. Cook until fragrant, about 1 minute. Stir in the curry powder and continue to cook for an additional minute or two.
2. Place chicken in a stainless mixing bowl and toss well with the garlic mixture.
3. Cover with plastic wrap and refrigerate for 2 to 4 hours.
4. Once chicken has marinated, place a large sauté pan over medium to medium-high heat. Season the chicken with the salt and pepper. Add another tablespoon of oil and brown the chicken on both sides, about 2 to 3 minutes per side. Brown the chicken in batches so that the pan is not overcrowded. Once chicken is browned reserve in a separate bowl.
5. Add remaining oil to sauté pan and add the onions. Stir and sauté until vegetables are soft and lightly browned, about 5 minutes. Add chicken stock to the pan, scraping up any browned bits that have been left on the bottom. Stir in the coconut milk and add the sweet

potato; cover. Reduce heat to low to let the sauce simmer lightly. After about 8 to 10 minutes add the reserved chicken.

6. Continue to simmer, covered, until chicken is completely cooked through, about 5 to 8 minutes. Stir in the peas.

7. Serve in bowls with basmati rice.

\* Ghee is clarified butter that is commonly used in Indian cooking. It is possible to clarify butter at home or it can be bought in specialty food stores.

\*\*Hold the cut sweet potato in cold water so that it will not turn brown.

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