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Cuisinart Expert
Prep Pro

Cuisinart®

Expert Prep Pro
9 cup Food Processor

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IMPORTANT UNPACKING INSTRUCTIONS

This package contains a Cuisinart® Expert Prep Pro Food Processor and the accessories for it: 9-Cup work bowl, work bowl cover with small and medium pushers, universal chopping/mixing/dough blade, medium reversible slicing/grating disc, fine reversible slicing/grating disc, removable stem adapter, storage hub, base, and instruction/recipe book.

CAUTION: THE CUTTING TOOLS HAVE VERY SHARP EDGES.

To avoid injury when unpacking the parts, please follow these instructions.

- Place the box on a low table or on the floor next to the kitchen counter where you intend to keep the food processor. Be sure the box is right side up.
- Open top flaps. There will be a rectangular block of packing material that holds the processor parts, each fitted into a cavity.
- Remove the instruction/recipe book.
- Lift out the packing material.
- Remove the base and bowl, and place them on the benchtop or table. Read the instructions thoroughly before using the machine.
- Save the shipping carton and packing material. You will find these very useful if you need to repack the processor for moving or other shipment.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USING

This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:

- staff kitchen areas in shops, offices & other working environments;
- farmhouses;
- clients in hotels, motels and other residential type environments;
- bed and breakfast settings

This appliance is for 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.

1. Do not operate this, or any other motor-driven appliance, while under the influence of alcohol or other substances that affect your reaction time or perception.
2. This food processor is for household use. Use it only for food preparation as described in the accompanying instruction and recipe book. Do not use this appliance for anything but its intended use.
3. When using an approved Cuisinart® Food Processor accessory, read all instructions included with that accessory.
4. The use of attachments not recommended or sold by Cuisinart may cause fire, electrical shock, personal injury, or damage to your food processor.
5. To avoid possible malfunction of work bowl switch, never store processor with cover assembly in locked position.
6. Do not operate this appliance in an appliance cabinet net or under a wall cabinet. When storing in an appliance cabinet, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the unit is in contact with the walls of any cabinetry or on closing the cabinet door and touching the unit.

NOTE: This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.

Do not fill the bowl above the marked maximum fill line (or rated capacity) to avoid risk of injury due to damage to the cover or bowl.

- Read all instructions. When using any electrical appliance, especially when children are present, basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury including the following:
- **Blade and discs are sharp.** Handle them carefully.
- **Always turn off and unplug appliance from outlet when not in use, before putting on or taking off parts, before removing food, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.**
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not operate any appliance that has a damaged cord or plug, or after it has been dropped or damaged in any way. Contact Cuisinart Consumer Service 1800 566 567 for information on examination, repair, or adjustment.
- Keep hands as well as spatulas and other utensils away from moving blade or discs while processing food to prevent the possibility of severe personal injury or damage to food processor. A plastic scraper may be used, but only when the food processor motor is stopped.
- Avoid coming into contact with moving parts. Never push food down by hand when slicing or grating. Always use food pushers.
- Make sure motor has completely stopped before removing cover.
- Never store any blade or disc on stem adapter.
To reduce the risk of injury, no blade or disc should be placed on the shaft except when the bowl is properly locked in place and the processor is in use. Store blades and discs as you would sharp knives, out of reach of children.
- Be sure cover and feed tube are securely locked in place before operating food processor.
- Never try to override or tamper with cover interlock mechanism.
- To protect against risk of electrical shock, do not put base in water or other liquids.

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

FOR YOUR SAFETY

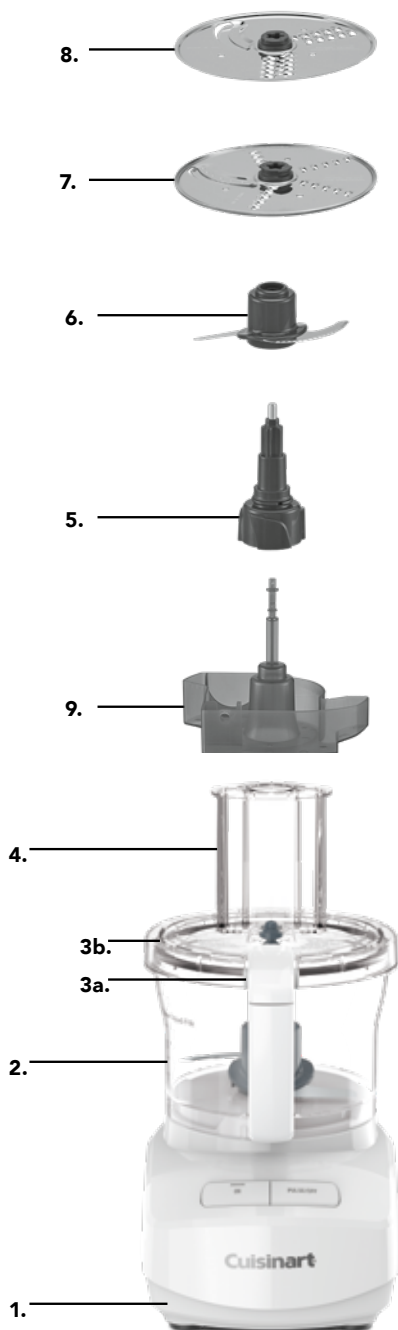
- Like all powerful electrical appliances, a food processor should be handled with care. Follow these guidelines to protect yourself and your family from misuse that could cause injury.
- Handle and store metal blade and discs carefully using the provided storage hub. Their cutting edges are very sharp.
- Never attach the stem adapter with discs or blade on it until the work bowl is locked in place.
- Always be sure that the blade or disc is down on the stem adapter as far as it will go.
- Always insert the stem adapter with metal blade in the work bowl before putting ingredients in bowl.

- When slicing or grating food, always use the pushers. Never put your fingers or spatula into feed tube.
- Always wait for the blade or disc to stop spinning before you remove the pushers assembly or cover from the work bowl.
- Always unplug the unit before removing food, cleaning, or putting on or taking off parts.
- Always remove work bowl from base of machine before you remove the universal chopping/mixing/dough blade or slicing/grating disc.
- Be careful to prevent the chopping blade or slicing/grating disc from falling out of the work bowl when emptying the bowl. Remove the stem adapter with blade before tilting the work bowl.

PARTS & FEATURES

The machine includes:

- 1. Housing base** - With control buttons for On and Pulse/Off
- 2. 9-Cup removable work bowl**
- 3. Work bowl cover with feed tube**
To remove the work bowl cover, push in the release buttons (a) on each side of the handle interlock. The seal (b) can be removed for cleaning by hand or dishwasher.
- 4. Small and medium pushers** - Slide inside the feed tube.
- 5. Stem adapter**
- 6. Universal blade for chopping, mixing, and dough**
- 7. Fine reversible slicing/grating disc**
- 8. Medium reversible slicing/grating disc**
- 9. Storage hub** - Stores stem adapter, blade, and discs inside the work bowl (for storage use only).



BEFORE FIRST USE

Before using your Cuisinart® Expert Prep Pro Food Processor for the first time, wash the work bowl, work bowl cover, pushers, blade, and discs (see cleaning instructions on page 10).

1. Place the food processor base on a dry, level countertop with the controls facing you. Do not plug the unit in until it is fully assembled.
2. With the bowl on the base, use the handle to turn the work bowl clockwise to lock it onto the housing base.

ASSEMBLY INSTRUCTIONS

UNIVERSAL BLADE FOR CHOPPING, MIXING, KNEADING AND DOUGH

1. Place the work bowl on top of base, with the work bowl handle just to the right of center. Turn the work bowl clockwise to lock it onto the housing base until the handle is centered.
2. Holding the top of the blade, carefully place the blade onto the stem adaptor (Fig. 1). Firmly push the blade and lift up the stem adaptor until a click sound to ensure the blade is locked into position (Fig. 2). Once the blade is locked, place over the work bowl accessory adapter. Blade should rest on the bottom of the work bowl (Fig. 3).

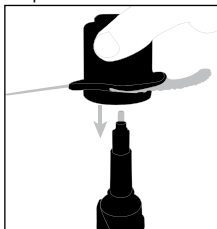


Fig. 1

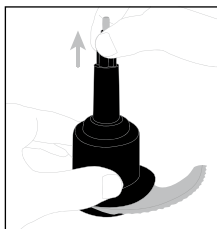


Fig. 2

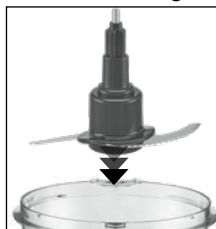


Fig. 3

3. Plug in the housing base.
4. Add desired ingredients to work bowl.
5. Place the work bowl cover, with feed tube at the back of the work bowl, on the work bowl by latching the back on first and then pushing down on the front to lock into place.
6. To attach the work bowl cover (lid) with feed tube, latch the back of the work cover into the hook on the back of the bowl as shown in Figure 4. Then push down on the front of the lid to lock into place. Refer to figure 5.



Fig. 4

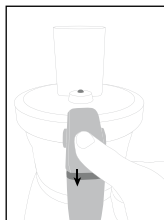


Fig. 5

7. You are now ready to operate your food processor.

REVERSIBLE SLICING AND GRATING DISCS

1. Place the work bowl on top of the base, with the work bowl handle just to the right of center. Turn the work bowl clockwise to lock it onto the housing base.
2. Insert stem adaptor **without universal blade**.

-
3. Choose desired disc.
 4. Carefully place disc over stem adapter, with the side you wish to use facing upwards.
 5. Place the work bowl cover, with feed tube at the back of the work bowl, on the work bowl by latching the back on first and then pushing down on the front to lock into place.
 6. Align pushers with the feed tube opening on the work bowl cover and slide down to the bottom.
 7. Plug in the housing base.
 8. Your food processor is now ready for use.

FOOD PROCESSOR CONTROLS

On and Pulse/Off Control Buttons

The On control button allows the food processor to run until Pulse/Off is selected.

1. Assemble the food processor using the "Assembly instructions".
2. Add ingredients to the work bowl, either through the feed tube or directly into the bowl.
3. Once ingredients have been added ensure the lid is on and clicks into place. Press the On button and the motor will start.
4. Press the Pulse/Off button when finished.

Pulse/Off Button

The Pulse control is a button that allows the food processor to run only while it is being pressed. This capability provides more accurate control of the duration and frequency of processing. Unless otherwise specified, a pulse should be about 1 second.

With the food processor properly assembled and engaged, and ingredients in the work bowl, press the Pulse/Off button repeatedly as needed.

QUICK TIPS GUIDE

FUNCTIONS		NOTES TIPS.
CHOPPING WITH THE UNIVERSAL BLADE	For raw ingredients: Peel, core, and/or remove seeds and pits. Food should be cut into even 1 to 3cm. Foods cut into same-size pieces produce the most even results.	Pulse food in 1-second increments to chop. For the finest chop, either hold the Pulse/Off button down or press On to run the machine continuously. Watch ingredients closely to achieve desired consistency and scrape the work bowl as necessary.
PUREEING WITH THE UNIVERSAL BLADE	To purée fresh fruits or cooked fruits/vegetables: Ingredients should be cut into 1 to 2cm pieces; a smooth purée is best achieved when all the pieces are equal in size. Pulse to initially chop and then process by pressing On until the food is pureed; scrape the work bowl as necessary. Note: Do not use this method to purée cooked white potatoes.	To purée solids for a soup or sauce: Strain the solids from the liquid and process the solids alone. Add cooking liquid and process as needed.

FUNCTIONS		NOTES TIPS.
KNEADING DOUGH WITH THE UNIVERSAL BLADE	First, process the dry ingredients (flour, salt, etc). Press On to start processing. With the machine running, add the liquid ingredients through the feed tube as quickly as the dry ingredients will absorb them. Should liquid be added too quickly, wait until ingredients in work bowl have been incorporated before adding more liquid. Add remaining liquid slowly with machine still running. If dough appears too sticky, add additional flour, about 1 tablespoon at a time, until a cohesive dough ball is formed. Conversely, do the same should the dough be too dry, adding additional liquid 1 tablespoon at a time until a cohesive dough ball forms.	Never use more than 2 cups of flour when preparing a yeasted dough in this food processor.
SLICING AND GRATING WITH THE REVERSIBLE DISCS	The slicing side of the discs makes whole slices. It slices fruits and vegetables, cooked meat, and semi-frozen raw meat. The grating side of the discs shreds most firm and hard cheeses. It also shreds vegetables like potatoes, carrots, and zucchini. Always pack food in the feed tube evenly for slicing and grating. The food will dictate the amount of pressure: Use light pressure for soft foods, medium pressure for medium foods, and firm pressure for harder foods. Always process with even pressure. For round fruits or vegetables: Remove a thick slice on the bottom of the produce so that it sits upright in the feed tube. If food does not fit in the feed tube, cut in half or quarters to fit. Process with even pressure. For small ingredients like mushrooms, radishes, or strawberries: Trim the ends so the food sits upright in the feed tube. When slicing or grating cheese, be sure that the cheese is well chilled.	To shred leafy vegetables like lettuce or spinach: Roll leaves together and stand them up in feed tube. Process with even pressure.

USER GUIDE

You can slice, shred, and chop a multitude of vegetables and fruits in the Cuisinart® Food Processor. What you may not know is that the food processor is the perfect tool for a number of other tasks, such as softening butter, making breadcrumbs, making baby food, etc. Here is a guide that will help you in preparing just about anything!

FOOD	TOOL	SPEED	DIRECTIONS
Soft Cheeses (ricotta, cream cheese, cottage cheese, etc.)	Universal Chopping/ Mixing/Dough Blade	On	Bring cheese to room temperature. When applicable, cut into 2cm pieces. Process until smooth, stopping to scrape down the sides of the bowl as needed. Perfect for making cheesecakes, dips, pasta fillings, and more.
Firm Cheeses (Cheddar, Swiss, Edam, Gouda, etc.)	Slicing or Grating Disc	On	Cheese should be well chilled before slicing/grating. Cut to fit feed tube. Use light to medium pressure when slicing/ grating.
Hard Cheeses (Parmesan, Romano, etc.)	Universal Chopping/ Mixing/Dough Blade Slicing or Grating Disc	On	If using the universal blade, cut into 1cm pieces. Pulse to break up and then process until finely grated. This will produce a nicely grated cheese. If slicing or grating, cut to fit feed tube. Use light to medium pressure when slicing/ grating.

FOOD	TOOL	SPEED	DIRECTIONS
Baby Food	Universal Chopping/ Mixing/Dough Blade	Pulse and On	As for all fruit and vegetable purées, cut ingredients into 1 to 2 cm pieces. Steam ingredients until completely soft. Pulse to chop, then process until completely smooth (add steaming liquid through the feed tube when processing if necessary). To ensure there are no lumps, press mixture through a fine mesh strainer. Keeps frozen in ice cube trays for individual portions.
Butter	Universal Chopping/ Mixing/Dough Blade Slicing or Grating Disc	On	<i>For creaming:</i> Bring butter to room temperature. Cut into 2cm pieces. Process, scraping bowl as necessary. For compound (flavoured) butters, process flavouring ingredients, such as herbs, zest, vegetables, etc., before adding butter. <i>For grating/slicing:</i> Freeze briefly. Use light to medium pressure to shred or slice. Shredded butter is great for preparing certain pastry doughs. Sliced butter is great for serving alongside corn on the cob or freshly made rolls.
Crumbs (Bread, Cookie)	Universal Chopping/ Mixing/Dough Blade	On	Break into pieces. Pulse to break up, and then process until desired consistency. This will make perfect bread crumbs for coating meats and fish. Processed cookies make delicious tart and cake bases!
Fresh Herbs	Universal Chopping/ Mixing/Dough Blade	Pulse	Wash and dry herbs well. Pulse to roughly chop. Continue pulsing until desired consistency is achieved.
Ground Meat	Universal Chopping/ Mixing/Dough Blade	Pulse and On	Cut meat into 1cm pieces. Pulse to chop — about 14 long pulses or until desired consistency is achieved. If a purée is desired, continue to process. Never chop/purée more than 450g at one time.
Ice Cream	Universal Chopping/ Mixing/Dough Blade	On	Put frozen fruit cut into 2cm pieces into the work bowl, with liquid (juice or milk), any desired sweeteners (such as sugar, honey, or simple syrup), and other flavours. Process until smooth.
Milkshakes/ Smoothies	Universal Chopping/ Mixing/Dough Blade	On	For milkshakes, first add ice cream. While unit is running, add milk through the feed tube until desired consistency is achieved. For smoothies, add fruit first, then add the liquid through the feed tube while unit is running.
Nuts	Universal Chopping/ Mixing/Dough Blade	Pulse and On	Pulse to chop to desired consistency. To make a nut butter, pulse to break up, and then process until smooth, stopping to scrape down as needed
Whipped Cream	Universal Chopping/ Mixing/Dough Blade	On	Process well-chilled cream until cream begins to thicken. Add sugar as desired; process continuously until cream reaches desired consistency. This cream is dense and perfect as a whipped topping for cake or ice cream.

NOTE: Do not use universal blade when slicing or grating.

NOTE: Always use the pushers when slicing or grating. Never put your hands in the feed tube while unit is running.

RECOMMENDED MAXIMUM WORK BOWL CAPACITY

FOOD	CAPACITY
Sliced or shredded fruit, vegetable, or cheese	8 cups
Chopped fruit or vegetable	5 cups
Chopped cheese	2.5 cups
Puréed fruit or vegetable	3.5 cups cooked; 2 1/4 cups puréed
Chopped or puréed meat, fish, or seafood (raw)	450g
Thin liquid (e.g., dressings, soups, etc.)	4 cups
Cake batter	1 box (470g) cake mix
Cookie dough	2 dozen (based on average chocolate chip cookie recipe)
White bread/pizza dough	2.5 cups (all-purpose or bread flour)
Nuts for nut butter	2.5 cups

CLEANING, STORAGE, AND MAINTENANCE

- Keep your Cuisinart® Expert Prep Pro Food Processor ready to use on the kitchen counter. When not in use, leave it unplugged. Store accessories in the provided storage hub, inside the work bowl.
- Keep the blade and discs out of the reach of children.
- All parts except the housing base are dishwasher safe but on the **top rack only**. Due to intense water heat, washing the work bowl, cover, and accessories on the bottom rack may cause damage over time. Insert the cover with the feed tube facing up to ensure proper cleaning. Insert the work bowl and pushers upside down for drainage. Remember to unload the dishwasher carefully when removing sharp blade and discs.
- To simplify cleaning, rinse the work bowl, cover, pushers, stem adapter, blade, or discs immediately after use so food won't dry on them. Be sure to position the pushers and work bowl upside down for drainage. If food lodges in the pushers, remove it by running water through it, or use a bottle brush.
- If you wash the blade and discs by hand, do it carefully. When handling, use the plastic hubs. Avoid leaving them in soapy water where they may disappear from sight. If necessary, use a brush.
- Work bowl should not be placed in a microwave oven.
- The housing base may be wiped clean with a soapy, nonabrasive cloth or sponge. Be sure to dry it thoroughly.
- If the feet leave spots on the counter, spray stains with a spot remover and wipe with a damp sponge.
- If any trace of the spot remains, repeat the procedure and wipe the area with a damp sponge and nonabrasive cleaning powder.

IMPORTANT: Always use the provided storage hub. Never store any blade or disc on the stem adapter. No blade or disc should be placed on the shaft except when the processor is about to be used.

MAINTENANCE: Any other servicing should be performed by an authorized service representative.

OVERLOAD PROTECTION SYSTEM

The motor is protected from overloading by an automatic cut-out switch. If the appliance is overloaded or operated continuously for too long, the motor may overheat and the food processor may stop.

If this occurs, turn off, unplug and allow to cool for 30 minutes. In extreme cases cooling could take up to 1 hour. Once cooled, you will be able to use the food processor as usual again.

Note that some stiff mixtures (such as bread dough) may cause the blade to rotate more slowly than normal. If this happens, do not process for more than 1 minute.

If the blades or discs jam with food while processing, stop immediately and unplug from the power outlet before clearing the wedged food. If this happens more than once, try processing in smaller batches as the bowl may be overloaded.

TROUBLESHOOTING

Food Processing	
The food is unevenly processed.	The ingredients should be cut evenly into 1 to 3cm pieces before processing. Process in batches to avoid overloading.
Slices are uneven or slanted.	Place food cut side down into the feed tube. Apply even pressure on the pushers.
Food falls over in feed tube.	Feed tube should be loosely packed. Food should not be tightly packed inside the feed tube for best results.
Some food remains on top of the disc.	It is normal for small pieces to remain; cut remaining bits by hand and add to processed ingredients.
Universal chopping/mixing/dough blade cannot be removed from the stem adapter.	Place the blade/stem adapter assembly in a bowl filled with warm tap water. This should help loosen trapped food particles between the blade and stem adapter. To see if food has loosened, remove assembly from water by lifting from the stem. Holding the stem, place the blade assembly on countertop and press down on stem. This should free the blade from the stem. If blade still cannot be removed, return to warm water and repeat above steps.

Dough Kneading	
Motor slows down.	Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches. Dough may be too wet (see below). If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time, until the motor speeds up. Process until dough cleans the sides of the work bowl.
Blade doesn't incorporate ingredients.	Always start the food processor before adding liquid. Add liquid in a slow, steady stream through the feed tube, allowing the dry ingredients to absorb the liquid as fast as they can. If too much liquid is added, wait until ingredients in the work bowl are incorporated, then add remaining liquid slowly (do not turn off the machine). Pour liquid onto dough as it passes under feed tube opening; do not pour liquid directly onto bottom of the work bowl.
Blade rises in work bowl.	Excessively sticky dough can cause blade to rise. Carefully reinsert blade and immediately add 2 tablespoons of flour through the feed tube while the machine is running.
Dough doesn't clean inside of the work bowl.	Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches. Dough may be too dry (see below). Dough may be too wet (see below).
Lumps of dough forms on top of blade and does not become uniformly kneaded.	Stop food processor, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the work bowl.
Dough feels tough after kneading.	Divide dough into 2 or 3 pieces and redistribute evenly in bowl. Process 10 seconds or until uniformly soft and pliable.
Dough is too dry.	While food processor is running, add water, 1 tablespoon at a time, until dough cleans the inside of the bowl.
Dough is too wet.	While food processor is running, add flour, 1 tablespoon at a time, until dough cleans the inside of the bowl.

Technical	
The motor does not start.	There is a safety interlock to prevent the motor from starting if it is not properly assembled. Make sure the work bowl and work bowl cover are securely locked into position. If the motor still will not start, check the power cord and outlet.
The food processor shuts off during operation.	The cover may have become unlocked; check to make sure it is securely in position. A safety protector in the motor prevents the motor from overheating, which is caused by excessive strain. Press the Pulse/Off button, unplug the unit, and wait 20 to 30 minutes to allow the food processor to cool off before resuming.
The motor slows down during operation.	This is normal as some heavier loads (e.g., slicing/grating cheese) may require the motor to work harder. Simply reposition the food in the feed tube and try again. The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing.
The food processor vibrates or moves around the countertop during processing.	Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded. This is normal as some heavier loads (e.g., slicing/grating cheese) may require the motor to work harder.

RECIPES

Below, you'll find below a few recipes to start to get acquainted with your food processor.

Scan the QR code below to access the full recipe booklet specially created for your Cuisinart Expert Prep Pro !



Scan to access your Food Processor recipe book

HUMMUS

Makes approx. 1 $\frac{3}{4}$ cups

INGREDIENTS

$\frac{1}{2}$ small garlic clove, peeled
1 teaspoon salt
1 can (400g) chickpeas, rinsed & drained
 $\frac{1}{3}$ cup hulled tahini
2 tablespoons fresh lemon juice
 $\frac{1}{4}$ cup water plus 2 tablespoons extra
 $\frac{1}{4}$ teaspoon ground cumin
2 tablespoons extra virgin olive oil,
Pinch paprika (optional)

METHOD

1. Insert the universal blade in the work bowl of the Cuisinart Expert Prep Pro. Drop the garlic into the work bowl and process to finely chop, approx. 10 seconds.
2. Add remaining ingredients (leave 1 tablespoon of oil aside), and process until smooth, approx. 3 minutes, stopping to scrape down the sides of the bowl as needed. Add extra water if too thick.
3. For serving, transfer hummus to a shallow bowl. Make a slight indentation in the center of the dip and fill with the remaining tablespoon of oil. Sprinkle the paprika, over the oil.
4. Store covered in refrigerator for up to 1 week.

AIOLI

Makes 1 cup

INGREDIENTS

2 garlic cloves, peeled
4 large egg yolks
1 tablespoon fresh lemon juice
 $\frac{1}{2}$ teaspoon Dijon mustard
1 cup olive oil
 $\frac{3}{4}$ cup vegetable oil

METHOD

1. Insert the fine grating disc into the work bowl of the Cuisinart. Expert Prep Pro. Shred the garlic.
2. Remove the grating disc, scraping any accumulated garlic from underneath and adding it to the work bowl. Replace with the universal blade. Add the egg yolks, lemon juice and mustard to the work bowl.
3. While the unit is running, add the oils through the feed tube slowly, beginning drop by drop, until all the oil is incorporated and the mixture is completely emulsified. Store in an airtight container in the refrigerator for up to 4 days (note that the garlic will become more pronounced the longer it is stored).

PIZZA DOUGH

Makes: about 450g of dough (one 30 to 35cm pizza or two 20cm pizzas)

INGREDIENTS

- 1¾ cups bread flour or plain flour; more as needed
- 1.5 teaspoons instant yeast
- 1 teaspoon caster sugar
- ¾ teaspoon salt
- ⅔ cup water, room temperature
- 2 teaspoons olive oil

METHOD

1. Insert the universal blade into the work bowl of the Cuisinart Expert prep Pro. Add the flour, salt, sugar, yeast, and olive oil to the bowl and pulse a few times to combine. While the unit is running, pour the water through the feed tube as fast as the flour absorbs it. Process until the dough cleans the sides of the work bowl and forms a ball. Continue to process for 30 seconds to knead the dough. Dough should be slightly sticky.
2. Transfer the dough to a clean surface and knead by hand for an additional minute. Put the dough into a clean bowl and cover with a damp towel or plastic wrap. Let it rise in a warm, draft-free place for about 1 hour; dough should double in size.
3. Place dough on a lightly floured surface and gently fold over to “punch” down. Form into desired base size(s) as directed by recipe.

CHOCOLATE HAZELNUT SPREAD

Makes: about 2 cups

INGREDIENTS

- 1.5 cups skinned hazelnuts
- 225g chocolate chips
- 2 tablespoons caster sugar
- ½ teaspoon salt
- ½ cup thickened cream
- 85g unsalted butter, cut into 2cm pieces, room temperature

METHOD

1. Preheat the oven to 170°C. Spread the hazelnuts on a baking tray, and toast until fragrant and lightly golden-brown, 5 to 8 minutes. Transfer to a wire rack to cool completely.
2. Put the chocolate chips in a small metal bowl. Place the bowl over a medium saucepan of simmering water, and stir until melted and smooth. Reserve.
3. Put the hazelnuts, sugar, and salt in the work bowl of the Cuisinart Expert Prep Pro fitted with the universal blade. Pulse 5 to 6 times to break up the hazelnuts, then process until hazelnuts resemble a thick paste.
4. Add the melted chocolate, cream, and butter to the hazelnut mixture. Process until smooth. Transfer to an airtight container and refrigerate for at least 30 minutes. Store in the refrigerator for up to 2 weeks.

HONEY SYRUP WITH RAISIN

INGREDIENTS

250g honey

10g raisin

5ml water

METHOD

1. Put the chopping blade in the food processor's work bowl and add the honey, raisin and water in the bowl.
2. Put the work bowl with ingredients into the refrigerator at 0°C until well chilled.
3. Take the work bowl out of the refrigerator.
4. Assemble the work bowl to the housing base and place the bowl cover in place.
5. Press the On button to operate for 3 seconds.

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