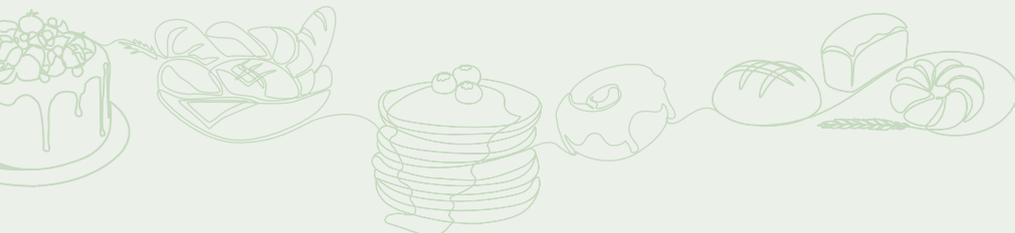
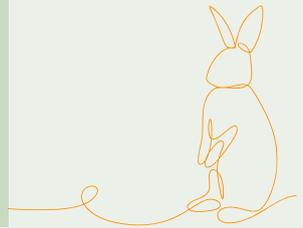




10
Recipes

EASTER RECIPES BREADMAKER



**EXPERIENCE
FRESH**



Creative Baking with Panasonic Breadmakers

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🕒 7 hrs 20 mins | 🍳 easy

Carrot Sourdough Bread With Seeds



This carrot bread unites the pronounced flavour of rye with the fluffiness you can only get when using wheat or spelt flour. We then ratchet things up a bit by adding delectable, roasted seeds and freshly grated carrots—because this tastes damn good and just plain keeps the bread fresh for days.



Lactose-free



Vegan

STEPS

1 Mix together the ingredients for the sourdough until a smooth dough is formed. Cover and let rise in a warm place for two hours.

2



Toast seeds in a dry hot pan for five minutes, stirring often, until the seeds give off a rich fragrance. Remove from heat and set aside.

3 Finely grate the carrots.

4 Add all the ingredients into the bread pan and select a programme that will knead your dough for 10 minutes.

(SD-YR2550 / SD-YR2540 / SD-R2530: Manual Bread Dough Kneading Programme; all other breadmaker models, select the pizza dough programme and cancel after 10 min.)

5 Select the Sourdough Bread Programme on your breadmaker and press start. This programme begins with a long proofing phase and also has scheduled a long second leavening phase.

6 Remove the loaf from the bread maker and allow to cool fully before slicing.



INGREDIENTS

FOR THE SOURDOUGH:

75g sourdough starter
75g whole grain rye flour
75ml (28°C warm) water

FOR THE BREAD DOUGH:

50g sunflower seeds
30g sesame seeds
30g linseed
200g carrots
250g white spelt flour
175g whole grain rye flour
12g salt
300ml (28°C warm) water

BEST WORK WITH:

SD-YR2550 Menu 22
SD-YR2540 Menu 13
SD-R2530 Menu 21
SD-ZX2522 Menu 29
SD-ZB2512 Menu 10
SD-2511 Menu 26





easy

Gluten-free Pear and Chocolate Galette



A delicious pear and chocolate cake that is healthy and gluten-free. Amaze your guests and family with this tasty dessert.



STEPS

- 1 Preheat the oven to 180°C.
- 2 Blend the almonds with a food processor until they have a flour like consistency.
- 3  Use your breadmaker to prepare the galette dough by using the kneading function for around 10 minutes. Add the buckwheat flour, almond flour, chickpea flour, coconut sugar and salt into the bread pan. Then pour in the coconut oil at room temperature or slightly heated (it must be creamy and soft, not liquid and hot) and knead while adding the cold water (50ml) little by little.
- 4 Form a ball, cover it with plastic wrap and let it rest for 15-20 minutes in the refrigerator.
- 5 Meanwhile, coarsely chop the dark chocolate.
- 6 Wash and dry the pears, remove the core and the seeds and cut them into thin slices.
- 7 Put the pears in a bowl or spread them on a sheet of parchment paper. Add or brush the lemon juice and the syrup. Stir gently with a wooden spoon or with your hands and set aside for the time being. (You can postpone this step and brush the pears with juice and syrup when you place them on the dough)



8 Remove the pastry from the refrigerator and let it set for 2-3 minutes. Work it with your hands and roll it out with a rolling pin between two sheets of parchment paper. The pastry should have a thickness of about 2-3mm.

- 9 Spread the chopped chocolate over the pastry, leaving a border of about 3cm.
- 10 Arrange the pears on top of the chopped chocolate.
- 11 Close the edges of the tart and brush the pastry with the mixture of syrup and vegetable milk.
- 12 Bake for about 38-40 minutes, until the pastry is lightly browned.
- 13 Serve the chocolate and pear galette warm or at room temperature with melted chocolate.



INGREDIENTS

FOR THE SOURDOUGH:

- 150g buckwheat flour
- 75g almonds or almond flour
- 40g chickpea flour
- 35-45g coconut sugar
- 75g coconut oil
- 50ml water
- a pinch of unrefined salt
- 80g dark chocolate
- 4-5 pears
- 2 tbsp maple syrup
- ½ lemon (juice)
- pinch of salt
- 1 tbsp tapioca or cornstarch

TO BRUSH:

- 1 tsp non-dairy milk
- 1 tbsp maple syrup

BEST WORK WITH:

YR and R-MODELS: kneading function, all other models: pizza dough programme (but has to be canceled)

SD-ZD2010	Menu 17 (pizza)	<i>Christina</i>
SD-ZF2010	Menu 17 (pizza)	<i>Christina</i>
SD-ZP2000	Menu 17 (pizza)	<i>Christina</i>
SD-B2510	Menu 17 (pizza)	
SD-ZX2522	Menu 32 (pizza)	
SD-ZB2512	Menu 29 (pizza)	
SD-2511	Menu 28 (pizza)	
SD-2500	Menu 20 (pizza)	
SD-YR2550	Menu 29 (kneading)	
SD-YR2540	Menu 30 (kneading)	
SD-R2530	Menu 28 (kneading)	





🕒 2 hrs 35 mins | 🍳 medium

Almond Cake With Raspberries And White Chocolate



Recipe for a simple but stunning looking almond cake with raspberries and white chocolate coating.



Vegetarian

STEPS

- 1 Pre-heat the oven to 180°C and scatter 150g almonds over a baking sheet lined with baking parchment. Roast in the oven for approx. 8 minutes, then take out and leave to cool. Then use a grinder to grind them finely. Alternatively, you could use ready-roasted ground almonds.
- 2 Now cut the butter into 1-cm-cubes, cut the vanilla pod in half lengthways and scrape out the pulp. Use a handheld whisk on the highest setting to beat the eggs and icing sugar for approx. 5 minutes until creamy.
- 3 Prepare the automatic bread maker by taking the bread pan out of the appliance and inserting the kneading blade.
- 4 Put 170g soft butter and the milk, flour, vanilla pulp, baking powder and ground almonds into the pan. Pour the beaten egg mixture carefully over the top and scatter over 100g of the raspberries. Set the rest of the berries aside to thaw.
- 8 Blend the rest of the raspberries to a purée and strain them through a sieve. Break the white chocolate into pieces and melt in a glass bowl over a saucepan of hot water. Spread the melted chocolate evenly over the cake. Add dots of raspberry purée to the top of the chocolate and use a fork to swirl it through the chocolate topping. Wait until set, then serve.



- 5 Insert the bread pan into the appliance and close the lid.
- 6 Select the "Cake" Programme and press "Start".
- 7 Once the programme has finished, open the lid and leave the cake to cool in the pan for about 30 minutes. Then remove the bread pan, loosen the cake and remove it from the pan, and slide the kneading blade out of the cake. Leave to cool down completely.

NOTE: The chocolate can also be melted in the microwave. To do this, chop the chocolate finely, put it in a microwave-safe bowl and set the Inverter microwave to 100W. Melt the chocolate in 20-second steps, stirring in between each time and starting the process again. As the white chocolate can burn quickly, a slow melting process is required. This takes about 1½–2 minutes in total.

INGREDIENTS

MAKES 1 LOAF CAKE:

150g	whole blanched almonds
170g	soft butter
1	vanilla pod
4	eggs
150g	icing sugar
2 tbsp	milk
150g	wheat flour
3 tsp	baking powder
150g	frozen raspberries
100g	white chocolate

BEST WORK WITH:

SD-YR2550	Menu 25
SD-YR2540	Menu 26
SD-R2530	Menu 24
SD-B2510	Menu 18



🕒 4 hrs¹ or 3 hrs 30 mins² | 🏠 easy

Brioche



STEPS

- 1 Stir the egg yolks and egg with water in a bowl. Then take the bread pan with the kneading blade out of the breadmaker and add all ingredients in the top-to-bottom order.
- 2 Select the brioche programme and choose crust colour. After that press start button.
- 3 After about 55 minutes the breadmaker will beep. Add the additional butter (70¹/80²g). Close the lid and press start again.
- 4 After 50 minutes you will hear the beep sound again. Open the lid and take the bread and kneading blade out of the bread pan. Grease the breadpan with butter and replace the bread into the pan. Close the lid and press start.
- 5 When your Brioche is done, take it out and let it cool down.

INGREDIENTS

¹for *Croustina* only

1 tsp dry yeast
320g strong white bread flour
50g butter
3½ tbsp sugar
1½ tbsp skimmed milk powder
1¼ tsp salt
2 egg yolks
1 egg (medium sized)
110g water
70g butter

BEST WORK WITH:

SD-ZP2000 Menu 12 *Croustina*
SD-ZF2010 Menu 12 *Croustina*
SD-ZD2010 Menu 12 *Croustina*



Vegetarian

INGREDIENTS

²for all other Breadmakers

1¼ tsp dry yeast
400g strong white bread flour
60g butter
50g sugar
2 tbsp skimmed milk powder
1½ tsp salt
270ml mixture 2 beat eggs (medium sized)
+ 2 egg yolks + water
80g butter

BEST WORK WITH:

SD-YR2550 Menu 10
SD-YR2540 Menu 10
SD-R2530 Menu 10
SD-B2510 Menu 8
SD-ZX2522 Menu 14
SD-ZB2512 Menu 29
SD-2511 Menu 29
SD-2500 Menu 10





🕒 3 hrs | 🍳 easy

Brioche Easter Bunnies



Not just for Easter, these brioche bunnies are an adorable accompaniment at the breakfast table.



Vegetarian

STEPS

1



Add yeast, flour, sugar, milk, egg and butter into your breadmaker and select the bread dough programme and let the machine take care of kneading and letting the dough rise.

2 Once the programme is done, divide the dough into six equal parts and form long ropes. Cut a small part of each long dough piece off and shape it into a ball.

3



Twist the two ends of one long dough piece and shape it into a bunny. Place the dough ball into the middle. Place all six bunnies onto the baking tray lined with parchment paper. Let them rest for 30 minutes.

4



Mix one egg with a splash of water and brush the bunnies with it. Add pearl sugar onto the dough ball in the middle.

5



Bake the Brioche bunnies in your oven at Convection 180°C for around 20 minutes till they are golden. Let them cool down once done.

6 Add the melted chocolate into an icing bag and give your bunnies nice faces. Let the chocolate dry.

INGREDIENTS

6 BUNNIES:

250g flour
 8g (1 pack) dry yeast
 2 tbsp sugar
 150ml milk
 1 tbsp butter
 2 eggs
 3 tbsp pearl sugar
 50g melted chocolate

BEST WORK WITH:

SD-ZP2000	Menu 12	<i>Christina</i>
SD-ZD2010	Menu 12	<i>Christina</i>
SD-ZF2010	Menu 12	<i>Christina</i>
SD-YR2550	Menu 10	
SD-YR2540	Menu 10	
SD-R2530	Menu 10	
SD-B2510	Menu 8	
SD-ZX2522	Menu 14	
SD-ZB2512	Menu 29	
SD-2511	Menu 29	
SD-2500	Menu 10	





🕒 40–45 mins | 🍳 easy

Easter Brioche Buns with Coloured Eggs



Vegetarian

STEPS

- 1 Add the yeast into the bread pan of the bread-maker. Then add the flour, salt, sugar, beaten eggs and milk. Finally cut the butter into pieces and add it into the bread pan.
- 2 Select the bread dough programme and press start. Meanwhile, colour the eggs with food colouring and leave them to dry.
- 3
- 4
- 5 Mix together the egg yolk and milk. Brush the buns with it by removing each egg before replacing them again.
- 6 Pre-heat the oven to 175°C, bake the buns with convection for 20 minutes.
- 7 Once done, let the buns cool on a wire rack.
- 8 Brush each bun with a little maple syrup and sprinkle with the sugar pearls. Allow them to cool completely before eating.



Once the programme is done, take the dough out of the bread pan and place it on a lightly floured work surface. Knead the dough using your fist and then separate it into 12 pieces and roll them each into sausage shapes.



Braid two dough strands together and secure the ends with a little water to form a crown. Place the buns on a lined baking tray. Place the eggs in each of the bun's hollows, cover with a tea towel and leave for 30 minutes.



INGREDIENTS

FOR THE BUNS:

360g soft pastry flour
65g sugar
6g salt
6g dry yeast
3 eggs
80g butter
40ml milk

FOR THE GLAZE & COLOURED EGGS:

6 eggs
1 egg yolk
1 tbsp milk
food colouring

FOR THE DECORATION:

2 tbsp maple syrup
6 tsp sugar pearls

BEST WORK WITH:

SD-ZP2000	Menu 12	<i>Christina</i>
SD-ZD2010	Menu 12	<i>Christina</i>
SD-ZF2010	Menu 12	<i>Christina</i>
SD-YR2550	Menu 10	
SD-YR2540	Menu 10	
SD-R2530	Menu 10	
SD-B2510	Menu 8	
SD-ZX2522	Menu 14	
SD-ZB2512	Menu 29	
SD-2511	Menu 29	
SD-2500	Menu 10	



🕒 1 hr 15 mins | 🍳 easy

Carrot Cashew Coconut Cake



Lactose-free



Vegan

STEPS

- 1 Soak cashews in water overnight. Drain water afterwards.



Add half of the cashews, turn on the juicer and gradually add 700ml of water. Open the juice tap as soon as the cashews have gone through and repeat until you're all out of nuts. Set cashew milk aside.



For the carrot juice turn on the slow juicer and add carrots. Put carrot pulp and juice aside. Store the juice in the fridge in a sealed container for further use



Put all dry ingredients in a mixing bowl and mix.

- 5 Quickly stir in the rest of the ingredients until the dough is consistent.



Line the baking pan of the Panasonic Bread-maker with baking sheet and add dough. Bake for 60 min on the programme 'baking only'.

- 7 Put all the ingredients for the frosting in a blender and blend until smooth. Store in the fridge until use
- 8 Let cake cool down completely on a cooling rack after baking.
- 9 Apply frosting and top with coconut chips and almonds.



INGREDIENTS

CASHEW MILK:

150g cashews
700ml water

CARROT JUICE:

1kg carrots

FOR THE CARROT CAKE:

330g whole spelt flour
240g raw cane sugar
4 tsp cinnamon
3 tsp baking powder
1½ tsp sodium
150g applesauce
75ml cashew milk
120g carrot pulp
150ml canola oil
1 pinch of salt

FOR THE CASHEW FROSTING:

150g cashews
100g soy quark
½ organic lemon (zest)
1 lemon (juice)
1 tbsp coconut oil
1 tbsp agave syrup
1 pinch of salt

additionally:

25g coconut chips
1 tsp almonds

BEST WORK WITH:

SD-ZP2000	Menu 13	Christina
SD-ZD2010	Menu 13	Christina
SD-ZF2010	Menu 13	Christina
SD-YR2550	Menu 26	
SD-YR2540	Menu 27	
SD-R2530	Menu 25	
SD-B2510	Menu 19	
SD-ZX2522	Menu 18	
SD-ZB2512	Menu 18	
SD-2511	Menu 18	
SD-2500	Menu 14	





🕒 1 hr 40 mins | 🍳 easy

Soft Apple and Almond Cake



Vegan

STEPS



1 Mix flour, sugar $\frac{1}{2}$ lemon grated peel, salt, vanilla and baking powder in a large bowl together by using a spatula. In another container mix the soy milk with the juice of $\frac{1}{2}$ lemon, and leave to rest for 5 min, before adding the sunflower oil.

2 Pour the liquids into the flour and stir until you obtain a soft mixture.



3 Soak the raisins for 10 mins in hot water. Then add them and 1 diced apple to the mix.



4 Mix well and pour the mixture into the baking pan, after removing the kneading blade.



5 Cut 1 apple into thin slices. Arrange the apple slices on the surface, brush with the rice malt (diluted with a drop of water), decorate with the flaked almonds and a sprinkle of cinnamon and cane sugar.

6 Select programme "baking only" and set the time for a total of 1 h and 30 mins.

7 Once the cooking time is over, always do the toothpick test: the cake should be dry inside.

8 Extract the basket and wait for 5 minutes before taking out the cake. Once taken out, place it on a wire rack and let it cool completely before serving.

INGREDIENTS

220g hard wheat flour
 65g almond flour
 10g baking powder
 60g raisins
 50g cane sugar
 260ml soy milk
 80g sunflower oil
 a pinch of salt
 1 tbsp cinnamon
 $\frac{1}{2}$ lemon (zest and juice)
 vanilla
 2 apples
 flaked almonds
 1 tbsp rice malt

BEST WORK WITH:

SD-ZP2000	Menu 13	<i>Christina</i>
SD-ZD2010	Menu 13	<i>Christina</i>
SD-ZF2010	Menu 13	<i>Christina</i>
SD-YR2550	Menu 26	
SD-YR2540	Menu 27	
SD-R2530	Menu 25	
SD-B2510	Menu 19	
SD-ZX2522	Menu 18	
SD-ZB2512	Menu 18	
SD-2511	Menu 18	
SD-2500	Menu 14	





🕒 4 hrs 30 mins | 🍳 medium

Millet And Spelt Rolls



Easy healthy breakfast buns recipe for our Panasonic breadmakers. Mixture of millet, spelt and wholegrain spelt.



Lactose-free



Vegan

STEPS

- 1 Prepare the millet with water in a saucepan and let it cool slightly.
- 2 Take the bread baking pan out of the bread maker and insert the dough hook. Then add the prepared millet and the other ingredients in the order shown.
- 3 Place the baking pan back in the breadmaker and close the lid. Then select and start the programme for whole wheat dough.



At the end of the programme, take the dough out of the breadmaker and place it on a well-floured work surface.

- 5 Divide into about 8 equal pieces and roughly shape into rolls. Line the baking sheet with parchment paper, place the dough pieces on it and let them rise again covered for another 20 minutes.

(Optionally cut the dough pieces in a cross shape on top)

- 6 In the meantime, preheat the oven to 240°C (convection). Place a fireproof bowl filled with water on the bottom of the oven, this will ensure a crispy crust. (Alternatively, use the Panasonic NN-CS89 steam oven. The combination of steam and convection ensures a great baking result. It also has a "steam shot" function that can be used at the beginning of a baking process.)



Dust the rolls again with a little flour. Place into the oven and bake for 5 minutes. Then reduce the temperature to 190°C and bake for another 10-15 minutes. (Depending on the desired browning degree)



INGREDIENTS

- 50g millet
- 170ml water
- 100g wholemeal spelt flour
- 250g fine spelt flour
- 1½ tsp salt
- 1½ tsp dry yeast
- 1 tsp sugar
- 200ml water

BEST WORK WITH:

- SD-YR2540 Menu 21
- SD-YR2550 Menu 20
- SD-R2530 Menu 19
- SD-B2510 Menu 16





🕒 3 hrs 30 mins | 🍳 easy

Multigrain Bread



Enjoy a multigrain bread full of flavor.



Vegetarian

STEPS

- 1 Take the bread pan out of the breadmaker and add in all of the ingredients except for the seeds. (top-to-bottom order)
- 2 Place the bread pan back into the breadmaker, select programme 2 and press start.
- 3 When the machine beeps, add the seeds into the bread pan.
- 4 Once the bread is done, take it out of the breadmaker and let it cool down.
- 5



The advantage: The breadmaker Croustina is fully automatic and has a timer, so you can prepare your ingredients the day before and have fresh bread in the morning!

INGREDIENTS

- 2 tsp dry yeast
- 400g whole wheat flour
- 15g butter
- 1 tsp white sugar
- 2 tsp salt
- 150g max. mixed seeds (sunflower seeds, flax seeds, sesame seeds, etc.)
- 280ml water

BEST WORK WITH:

- SD-ZP2000 Menu 2 *Croustina*
- SD-ZD2010 Menu 2 *Croustina*
- SD-ZF2010 Menu 2 *Croustina*

