

Panasonic



FRESH CREATIONS EVERYDAY.

Recipes for *Croustina*



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**EXPERIENCE
FRESH**

Croustina

BREADMAKER FOR CRUSTY BREAD



TASTY. CRUSTY. HOMEMADE.

Great taste with Croustina

Croustina holds the secret to an irresistible, crispy aromatic crust. It replicates the kneading and baking techniques of an artisan baker ideal for delicious hard crust bread. Set your imagination free and bake all kinds of tasty healthy homemade bread for you and your loved ones to enjoy.



KNEADING

Replicating a baker's hands to produce the ideal gluten.

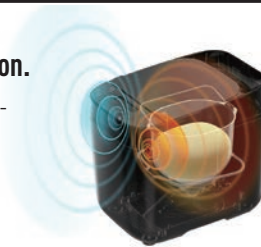
A blade specially developed to produce firm dough perfect for achieving a crispy crust. Two ribs prevent uneven kneading and ensure the dough is uniform.



RISING

Year-round temperature control for ideal fermentation.

Sensors measure both the oven temperature and room temperature. The fermentation time gets adjusted automatically, preventing insufficient fermentation in cold weather and over-fermentation in warm weather.



BAKING

Heat is distributed just like in a bakery oven.

The heater's high position ensures bread is baked uniformly. Reflective heat is used to produce a crispy crust on top. The result is beautifully baked bread just like that from a baker's oven.





EXPERIENCE
FRESH

Croustina offers a variety of different programmes for a wide range of delicious recipes for breads, cakes, jams and so much more!

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30 SWEET BREAD



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53 DOUGH



59 JAM



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BREAD

Bring the bakery to your kitchen and enjoy fresh home-made bread every day. Bake your ideal bread with just the touch of a button from a hard crust wholewheat loaf to a soft brioche.



CRUSTY WHITE BREAD

⌚ 3 hrs 15 min | Menu 1

INGREDIENTS

Dry yeast _____ 1 tsp
Strong white bread flour _____ 400g
Butter _____ 10g
Sugar _____ $\frac{3}{4}$ tsp
Salt _____ 1 $\frac{3}{4}$ tsp
Water _____ 260ml

STEPS

- 1 Open the lid, remove the bread pan and set the kneading blade into the kneading mounting shaft.
- 2 Prepare the ingredients with exact measurement according to the recipe.
- 3 Place measured ingredients into the bread pan in the top-to-bottom order.
- 4 Wipe off any moisture and flour around the bread pan, and return it into the main unit.
- 5 Press the Menu button and select menu 1.
- 6 Close the lid and start the baking process by pressing the "Start" button.
- 7 When the breadmaker beeps 8 times and End flashes, your bread is ready. Press the stop button and unplug.
- 8 Remove the bread immediately by using dry oven gloves and place it on a wire rack.





POTATO BREAD

WITH ROSEMARY

⌚ 3 hrs 35 min | Menu 1

INGREDIENTS

FOR THE DOUGH

- Dry yeast _____ 1 tsp
- Spelt flour _____ 400g
- Butter _____ 10g
- Sugar _____ ¾ tsp
- Salt _____ 1 ¾ tsp
- Rosemary (finely chopped) _____ 2 tsp
- Potatoes (precooked and mashed) _____ 150g
- Water _____ 150g

FOR THE TOPPING

- Rosemary (finely chopped) _____ 1 tsp

STEPS

- 1 Cook the potatoes and chop the rosemary finely. Once the potatoes are cooked, mash them.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 4 Carefully sprinkle the dough with some spelt flour and rosemary around 1 hour before end of baking.
- 5 When your bread is done, take it out and let it cool down.





RED SPELT FLOUR BREAD WITH HAZELNUTS

🕒 3 hrs 25 min | Menu 2

INGREDIENTS

- Dry yeast _____ 1 tsp
- Spelt flour _____ 400g
- Butter _____ 10g
- Sugar _____ ¾ tsp
- Salt _____ 1 ¾ tsp
- Hazelnuts (roughly chopped) _____ 50g
- Beetroot juice _____ 280ml

STEPS

- 1 Roughly chop all the hazelnuts.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the hazelnuts in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 2 and press start.
- 4 When it beeps, after around 20 minutes add the hazelnuts.
- 5 Carefully sprinkle the dough with some spelt flour around 1 hour before end of baking.
- 6 When your bread is done, take it out and let it cool down.



SPELT BREAD WITH CARROTS & APPLE JUICE

🕒 3 hrs 25 min | Menu 1

INGREDIENTS

- FOR THE DOUGH
- Dry yeast _____ 1 tsp
 - Spelt flour _____ 300g
 - Wholemeal spelt flour _____ 100g
 - Rolled oats _____ 2 tsp
 - Rapeseed oil _____ 1 tsp
 - Carrots (finely grated) _____ 120g
 - Water _____ 130ml
 - Apple juice (without sugar) _____ 50ml

- FOR THE TOPPING
- Rolled oats _____ 1 tsp

STEPS

- 1 Finely grate the carrots.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 4 Carefully sprinkle the dough with some spelt flour and rolled oats around 1 hour before end of baking.
- 5 When your bread is done, take it out and let it cool down.





CRUSTY LEAN BREAD

🕒 6 hrs | Menu 6

INGREDIENTS

Dry yeast _____ ¾ tsp
Strong white bread flour ____ 300g
Salt _____ 1 tsp
Water (5°C) _____ 220ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 6 and press start.
- 3 When your bread is done, take it out and let it cool down.



SOFT BREAD

🕒 4 hrs / 2hrs | Menu 8 / 9

INGREDIENTS

FOR THE SOFT BREAD
Dry yeast _____ ¾ tsp
Strong white bread flour ____ 400g
Butter _____ 15g
Sugar _____ 1 tsp
Salt _____ 1 tsp
Water _____ 280ml

FOR THE SOFT RAPID BREAD
Dry yeast _____ 1 tsp
Strong white bread flour ____ 400g
Butter _____ 15g
Sugar _____ 1 tsp
Salt _____ 1 tsp
Water _____ 280ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker and close the lid.
- 3 For the soft bread select menu 8, and menu 9 for the soft rapid bread and press start.
- 4 When your bread is done, take it out and let it cool down.





WHOLE WHEAT BREAD

🕒 5 hrs 5 min | Menu 4

INGREDIENTS

- Dry yeast _____ 1 tsp
- Strong whole wheat bread flour _____ 300g
- Strong white bread flour _____ 100g
- Butter _____ 10g
- Sugar _____ ¾ tsp
- Salt _____ 1 ¾ tsp
- Water _____ 280ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 4 and press start.
- 3 When your bread is done, take it out and let it cool down.

RYE BREAD

🕒 3 hrs 20 min | Menu 1

INGREDIENTS

- Dry yeast _____ 1 tsp
- Strong white bread flour _____ 280g
- Rye flour _____ 120g
- Butter _____ 10g
- Sugar _____ ¾ tsp
- Salt _____ 1 ¾ tsp
- Water _____ 260ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 3 When your bread is done, take it out and let it cool down.





PAIN DE CAMPAGNE

🕒 6 hrs 5 min | Menu 6

INGREDIENTS

Dry yeast _____ ¾ tsp
Strong white bread flour ____ 240g
Strong whole wheat bread flour _____ 30g
Rye flour _____ 30g
Salt _____ 1 tsp
Water _____ 210ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 6 and press start.
- 3 When your bread is done, take it out and let it cool down.



PUMPKIN SEED BREAD

🕒 6 hrs 10 min | Menu 7

INGREDIENTS

Dry yeast _____ ¾ tsp
Strong white bread flour ____ 300g
Salt _____ 1 tsp
Water _____ 220ml
Pumpkin seeds _____ 80g

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the pumpkin seeds in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 7 and press start.
- 3 After around 1 hour to 2 hours 35 minutes the breadmaker will start to beep. Now you can add the pumpkin seeds to the dough. Press start button to restart.
- 4 When your bread is done, take it out and let it cool down.



CASHEW & WALNUT BREAD

⌚ 3 hrs 25 min | Menu 2

INGREDIENTS

- Dry yeast _____ 1 tsp
- Strong white bread flour ____ 400g
- Butter _____ 10g
- Sugar _____ ¾ tsp
- Salt _____ 1 ¾ tsp
- Sesame seeds _____ 10g
- Water _____ 280ml
- Walnuts _____ 90g
- Cashew nuts _____ 60g

STEPS

- 1 Chop the walnuts and cashew nuts into small pieces.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the nuts in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 2 and press start.
- 4 After around 20 to 25 minutes. the breadmaker will start to beep. Now you can add the chopped nuts to the dough. Press the start button to restart.
- 5 When your bread is done, take it out and let it cool down.



RYE-WHEAT BREAD WITH WALNUTS AND ROSEMARY

⌚ 3 hrs 25 min | Menu 3

INGREDIENTS

- Dry yeast _____ 1 tsp
- Strong wheat flour _____ 350g
- Rye flour _____ 50g
- Walnut oil _____ 1 tbsp
- Sugar _____ ¾ tsp
- Salt _____ 1 ¾ tsp
- Water _____ 280ml
- Walnuts (finely chopped) _____ 140g
- Rosemary (finely chopped) _____ 1 tbsp

STEPS

- 1 Chop the walnuts and rosemary into small pieces.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the nuts and the rosemary in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 3 and press start.
- 4 After around 20 to 25 minutes the breadmaker will start to beep. Now you can add the chopped walnuts and rosemary to the dough. Press the start button to restart.
- 5 When your bread is done, take it out and let it cool down.



QUINOA BREAD

⌚ 3 hrs 25 min | Menu 1

INGREDIENTS

- FOR THE DOUGH**
- Dry yeast _____ 1 ½ tsp
Strong wheat flour _____ 300g
Quinoa (finely ground) _____ 50g
Butter _____ 10g
Sugar _____ 1 tsp
Salt _____ 2 tsp
Corn starch _____ 50g
Water _____ 275ml

- FOR THE TOPPING**
- Whole quinoa _____ 8g

STEPS

- 1 Ground the quinoa seeds until they are finely and evenly ground.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 4 Carefully sprinkle the dough with quinoa around 1 hour before end of baking.
- 5 When your bread is done, take it out and let it cool down.



TURMERIC-CASHEW BREAD

⌚ 3 hrs 25 min | Menu 3

INGREDIENTS

- FOR THE DOUGH**
- Dry yeast _____ 1 tsp
Strong wheat flour _____ 400g
Butter _____ 10g
Sugar _____ ¾ tsp
Salt _____ 1 ¾ tsp
Cumin _____ 2g
Curcuma _____ 1g
Mild curry powder _____ 2g
Cashew nuts _____ 150g
Water _____ 280ml

- FOR THE TOPPING**
- Black sesame
or Black cumin seeds _____ 1-2 tbsp

STEPS

- 1 Chop the cashew nuts into small pieces.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the nuts in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 3 and press start.
- 4 After around 20 to 25 minutes the breadmaker will start to beep. Now you can add the chopped nuts to the dough. Press the start button to restart.
- 5 When your bread is done, take it out and let it cool down.





POLENTA BREAD WITH OLIVES AND SUNDRIED TOMATOES

🕒 3 hrs 25 min | Menu 2

INGREDIENTS

FOR THE DOUGH

Dry yeast _____ 1 tsp
 Strong wheat flour _____ 300g
 Rye flour _____ 50g
 Polenta _____ 50g
 Olive oil _____ 1 tbsp
 Sugar _____ 1 tsp
 Salt _____ 1 ½ tsp
 Chillli flakes _____ 1 tsp
 Black olives (chopped) _____ 50g
 Green olives (chopped) _____ 50g
 Sundried tomatoes _____ 70g
 Water _____ 280ml

FOR THE TOPPING

Polenta _____ 1 tsp

STEPS

- 1 Chop the sundried tomatoes and olives into small pieces.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the sundried tomatoes and olives in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 2 and press start.
- 4 Carefully sprinkle the dough with polenta around 1 hour before end of baking.
- 5 After around 20 to 25 minutes the breadmaker will start to beep. Now you can add the remaining ingredients to the dough. Press the start button to restart.
- 6 When your bread is done, take it out and let it cool down.



CRUSTY ROASTED ONION BREAD

🕒 3 hrs 25 min | Menu 1

INGREDIENTS

FOR THE SOURDOUGH STARTER*

Dry yeast _____ 1 tsp
 Strong white flour _____ 300g
 Balsamic vinegar _____ 2 tbsp
 Water _____ 300ml
 Sugar _____ 1 tsp

Mix the sourdough ingredients in a glass bowl. Cover with a damp tea towel and secure with an elastic band. Leave for at least 12 hours to prove at room temperature.

*You will have enough starter for 2-3 loaves. Keep the remaining starter in the fridge.

FOR THE DOUGH

Dry yeast _____ 1 tsp
 Sourdough starter _____ 80g
 Wholemeal wheat flour _____ 400g
 Rapeseed oil _____ 1 tbsp
 Smoked salt _____ 2 tsp
 Pepper _____ 1 pinch
 Nutmeg _____ 1 pinch
 Roasted onions _____ 5 tbsp
 Water _____ 260ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 3 When your bread is done, take it out and let it cool down.



HERB BREAD

🕒 6 hrs 5 min | Menu 6

INGREDIENTS

Dry yeast _____ ¾ tsp
Strong white bread flour ____ 300g
Salt _____ 1 tsp
Mixed dried herbs _____ 1 tbsp
Turmeric powder _____ 1 tsp
Water _____ 220ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 6 and press start.
- 3 When your bread is done, take it out and let it cool down.



PEPPER & CHILI BREAD

🕒 3 hrs 25 min | Menu 1

INGREDIENTS

Dry yeast _____ 1 tsp
Strong white bread flour ____ 400g
Rapeseed oil _____ 1 tbsp
Smoked salt _____ 2 tsp
Sugar _____ 1 tsp
Sweet paprika _____ 1 tsp
Roasted onions _____ 4 tbsp
Pickled peppers _____ 130g
Fresh red chili _____ 1
Water _____ 260ml

STEPS

- 1 Drain the pickled peppers well and cut them into fine stripes. Wash chili, halve it lengthwise and remove the seeds. Then cut it into fine stripes.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 4 When your bread is done, take it out and let it cool down.





SOURDOUGH ONION BREADWITH PUMPKIN

🕒 6 hrs 15 min | Menu 7

INGREDIENTS

FOR THE SOURDOUGH STARTER*

Dry yeast _____ 1 tsp
Strong white flour _____ 300g
Balsamic vinegar _____ 2 tbsp
Water _____ 300ml
Sugar _____ 1 tsp

Mix the sourdough ingredients in a glass bowl. Cover with a damp tea towel and secure with an elastic band. Leave for at least 12 hours to prove at room temperature.

*You will have enough starter for 2–3 loaves. Keep the remaining starter in the fridge.

FOR THE DOUGH

Spelt flour _____ 310g
Wholemeal spelt flour _____ 90g
Onions _____ 2
Olive oil _____ 2 tbsp
Pumpkin _____ 60g
Sourdough starter _____ 80g
Salt _____ 8g
Yeast _____ 1g
Water _____ 260ml

STEPS

- 1 Take the bread pan out of the breadmaker, add in 260ml water and the flour. Place the bread pan back into the machine, select menu 7 and press start. After around 1 hour the machine will beep and you can add in the additional ingredients.
- 2 Chop the onions finely and add them into a pan with olive oil. Fry them for 40 minutes on low to medium heat until they caramelize. Make sure to stir the onions once in a while. Once done, put the onions aside. Grate the pumpkin finely and also put it aside.
- 3 When the machine beeps, add the sourdough starter, salt, yeast and the veggies into the breadmaker and press start again to continue the program.
- 4 Once the bread is done, take it out carefully and let it cool down completely before cutting it.



CRUSTY CHEESY GARLIC BREAD

🕒 4 hrs | Menu 1

INGREDIENTS

FOR THE DOUGH

Yeast _____ 1 tbsp
Bread flour _____ 400g
Salt _____ 1 ¼ tsp
Sugar _____ 1 tsp
Butter _____ 10g
Mixed Italian herbs _____ 1 tbsp
Dried garlic powder _____ ½ tsp
Water _____ 260ml

FOR THE FILLING

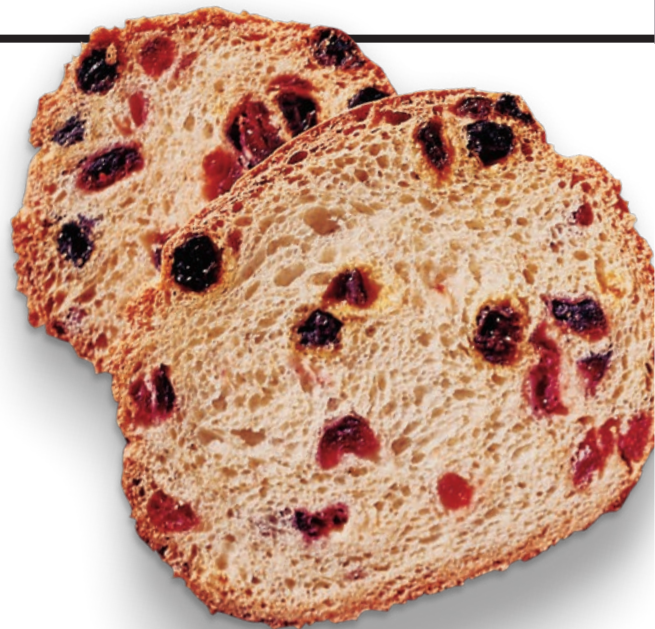
Parsley (chopped) _____ 1 bunch
(small)
Garlic clove (chopped) _____ 1
Salt and pepper
Extra virgin olive oil _____ ½ cup
Mozzarella _____ 200g
Cheddar cheese _____ 150g

STEPS

- 1 Place all the bread ingredients into the bread pan in the order listed.
- 2 Select menu 1 (3 hours 25 minutes), this is a pre-set program with no size or crust options.
- 3 While the bread is baking, add the extra virgin olive oil, garlic, parsley, salt and pepper and mix well together.
- 4 Once the bread is done, cut into chunky slices.
- 5 Spread the parsley and garlic sauce on the slice and sprinkle with cheese.
- 6 Repeat step 5 for each slice.
- 7 Put the loaf back together and wrap it in tin foil.
- 8 Bake the bread for 25–30 minutes at 180°C.

SWEET BREAD

Jazz up a loaf of bread by adding some natural sweetness. A special function indicates the best time to add ingredients for the ideal results every time.



CRANBERRY & RAISIN BREAD

⌚ 3 hrs 25 min | Menu 2

INGREDIENTS

Dry yeast _____ 1 tsp
Strong white bread flour _____ 400g
Butter _____ 10g
Sugar _____ $\frac{3}{4}$ tsp
Salt _____ $1\frac{3}{4}$ tsp
Water _____ 280ml
Cranberry _____ 100g
Raisins _____ 50g

STEPS

- 1 Chop the cranberries and raisins into small pieces.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the cranberries and raisins in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 2 and press start.
- 4 After around 20–25 minutes the breadmaker will start to beep. Now you can add the remaining ingredients to the dough. Press the start button to restart.
- 5 When your bread is done, take it out and let it cool down.





CRUSTY CHOCOLATE & BANANA BREAD

⌚ 3 hrs 25 min | Menu 1

INGREDIENTS

Dry yeast _____ 1 tsp
Rapeseed oil _____ 1 tbsp
Salt _____ 1 pinch
Sugar _____ 2 tsp
Banana chips _____ 100g
Chocolate drops _____ 80g
Water _____ 260ml
Strong white bread flour ____ 400g

STEPS

- 1 Chop banana chips coarsely.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 4 When your bread is done, take it out and let it cool down.



WHOLE WHEAT BREAD WITH PECAN NUTS & DRIED FIGS

🕒 5 hrs 10 min | Menu 5

INGREDIENTS

Dry yeast _____ 1 tsp
Strong whole wheat
bread flour _____ 200g
Strong white bread flour _____ 200g
Butter _____ 20g
Sugar _____ 1 ½ tsp
Salt _____ 1 ¾ tsp
Water _____ 300ml
Pecan nuts _____ 30g
Dried figs _____ 70g

STEPS

- 1 Chop the dried figs and pecan nuts into small pieces.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the dried figs and nuts in the top-to-bottom order.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 5 and press start.
- 4 After around 1 hour 25 minutes to 1 hour 55 minutes the breadmaker will start to beep. Now you can add the chopped nuts and dried figs to the dough. Press start button to restart.
- 5 When your bread is done, take it out and let it cool down.



PANETTONE-STYLE BREAD

🕒 4 hrs 5 min | Menu 10

INGREDIENTS

Milk _____ 250ml
Dry yeast _____ 7g
Egg _____ 1
Egg yolks _____ 2
Butter _____ 100g
Smooth wheat flour _____ 500g
Powdered sugar _____ 100g
Untreated lemon _____ ½
Salt _____
Candied orange peel _____ 100g
Candied lemon peel _____ 100g
Raisins _____ 100g
Almond _____ 50g

STEPS

- 1 Heat the milk and butter slowly in a pan until the butter has melted. The milk should not boil, but be lukewarm. If the milk is too hot, allow it to cool slightly. Stir the egg yolk and the whole egg and put it into the milk.
- 2 Take the bread pan out of the bread maker and add flour, sugar, grated lemon zest, a pinch of salt, candied orange peel, candied lemon peel, raisins, almond and the lukewarm milk mixture.
- 3 Insert the bread pan into the bread maker, close the lid, select menu 10 and press start.
- 4 When the bread is done, take it out of the bread pan and let it cool down.





DOUBLE CACAO BREAD

⌚ 3 hrs 20 min | Menu 1

INGREDIENTS

- Dry yeast _____ 1 tsp
- Cacao powder _____ 1 tsp
- Strong white bread flour ____ 400g
- Butter _____ 15g
- Sugar _____ ¾ tsp
- Salt _____ 1 ¾ tsp
- Cacao nibs _____ 2 tbsp
- Water _____ 260ml

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 3 When your bread is done, take it out and let it cool down.



BRIOCHE

⌚ 4 hrs | Menu 12

INGREDIENTS

- Dry yeast _____ 1 tsp
- Strong white bread flour ____ 320g
- Butter (cut into 2-3cm cubes) ____ 50g
- Sugar _____ 3 ½ tbsp
- Skimmed milk powder _____ 1 ½ tbsp
- Salt _____ 1 ¼ tsp
- Egg yolks _____ 2
- Egg _____ 1
- Water _____ 110ml
- Butter (cut and keep in fridge) _____ 70g

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 menu 12 and choose crust colour, then press the start button.
- 3 After about 55 minutes the breadmaker will beep. Add the additional butter (70g). 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 bread is done, take it out and let it cool down.





SOFT RAISIN BREAD

⌚ 4 hrs / 2 hrs | Menu 10 / 11

INGREDIENTS

FOR SOFT RAISIN BREAD

Dry yeast _____ ¾ tsp
 Strong white bread flour — 400g
 Butter _____ 15g
 Sugar _____ 1 tsp
 Salt _____ 1 tsp
 Water _____ 280ml
 Raisins _____ 120g

FOR SOFT RAISIN RAPID BREAD

Dry yeast _____ 1 tsp
 Strong white bread flour — 400g
 Butter _____ 15g
 Sugar _____ 1 tsp
 Salt _____ 1 tsp
 Water _____ 280ml
 Raisins _____ 120g

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 4 and press start.
- 3 For the soft raisin bread select menu 10, and menu 11 for the soft raisin rapid bread and press start.
- 4 When your bread is done, take it out and let it cool down.



GLUTEN-FREE

Create freshly prepared treats that are tailored specifically to your dietary needs and tastes.





GLUTEN-FREE PROTEIN BREAD

WITH GOJI BERRIES

🕒 1 hr 55 min | Menu 1 / 13

INGREDIENTS

- FOR THE DOUGH**
- Low-fat curd or quark _____ 450g
 - Eggs _____ 7
 - Mixed seeds _____ 75g
 - Ground flaxseeds _____ 150g
 - Goji berries ^[soaked] _____ 75g
 - Ground almonds _____ 150g
 - Oat bran _____ 75g
 - Corn flour _____ 45g
 - Salt _____ 2 tsp
 - Baking powder _____ 21g
- FOR THE TOPPING**
- Mixed seeds _____ 20g

STEPS

- 1 Soak the goji berries in water for around 5 minutes and then drain them well.
- 2 Take the bread pan with the kneading blade out of the breadmaker and add in all the ingredients except for the topping.
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 1 and press start.
- 4 After around 10–15 minutes of mixing, press Stop and add the topping.
- 5 Select menu 13, press start and bake the bread for around 1 hour 30 minutes.



GLUTEN-FREE APPLE & GINGER CAKE

🕒 1 hr 5 min | Menu 13

INGREDIENTS

- Butter _____ 100g
- Golden Syrup _____ 200g
- Gluten-Free Self-Raising Flour _____ 300g
- Gluten-Free Baking Powder _____ ½ tsp
- Cinnamon _____ 1 tsp
- Cloves _____ ½ tsp
- Eggs _____ 2, size M
- Granny Smiths Dessert Apples (chopped) _____ 2
- Stem Ginger _____ 100g

STEPS

- 1 Open the lid, remove the bread pan and set the kneading blade into the kneading mounting shaft
- 2 Add all the ingredients to the bread pan
- 3 Place the bread pan back into the breadmaker, close the lid, select menu 15 and press start
- 4 After 50 minutes test with a skewer, if the skewer comes out clean the cake is cooked. If it is still a little sticky leave it in the bread pan with the lid closed and it should cook through during the stand period;
- 5 Take the bread pan out of the bread maker. Leave to stand for 5–10 minutes before removing from the bread pan and allowing to cool.



GLUTEN-FREE BREAD WITH SUNDRIED TOMATO & PARMESAN

🕒 1 hr 50 min | Menu 14

INGREDIENTS

- Water _____ 350ml
- Cider vinegar _____ 1 tsp
- Vegetable oil _____ 4 tsp
- Eggs _____ 2, size M
- Salt _____ 1 tsp
- Sugar or honey _____ 1 tsp
- Gluten-free bread flour _____ 450g
- Yeast _____ 1 ½ tsp
- Parmesan cheese (grated) _____ 50g
- Sundried tomatoes (chopped) _____ 50g

STEPS

- 1 Place all the above ingredients into the bread pan in the order listed above.
- 2 Set the breadmaker to menu 14 and press start.
- 3 When your bread is done, take it out and let it cool down.



GLUTEN-FREE



GLUTEN-FREE



GLUTEN-FREE BROWN RICE BREAD

⌚ 2 hrs | Menu 14

INGREDIENTS

- Milk _____ 310ml
- Eggs _____ 2
- Cider vinegar _____ 1 tbsp
- Oil _____ 2 tbsp
- Honey _____ 60g
- Salt _____ 1 ¼ tsp
- Brown rice flour _____ 150g
- Potato starch _____ 300g
- Xanthan gum _____ 2 tsp
- Dry yeast _____ 2 ½ tsp

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add all ingredients in the top-to-bottom order.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 14 and press start.
- 3 When your bread is done, take it out and let it cool down.



GLUTEN-FREE BREAD WITH NUTS & SEEDS

⌚ 2 hrs 30 min | Menu 14

INGREDIENTS

- Linseeds _____ 1 tbsp
- Pumpkin seeds _____ 1 tbsp
- Sesame seeds _____ 1 tbsp
- Millet seeds _____ 1 tbsp
- Walnuts (chopped) _____ 1 tbsp
- Water _____ 350ml
- Cider vinegar _____ 1 tsp
- Vegetable oil _____ 4 tsp
- Eggs _____ 2
- Salt _____ 1 tsp
- Honey _____ 1 tsp
- Bread flour (gluten-free) _____ 450g
- Yeast _____ 1 ½ tsp

STEPS

- 1 Roast the nuts and seeds to enhance their nutty flavour. Sprinkle with a little salt and leave to cool.
- 2 Open the lid, remove the bread pan and set the kneading blade into the kneading mounting shaft.
- 3 Place water, vinegar, oil, eggs, salt and sugar into the bread pan, and then add the flour, seeds and yeast.
- 4 Place the bread pan back into the breadmaker, close the lid, select menu 14 and the dark crust, and press start.
- 5 When your bread is done, take it out and let it cool down.





GLUTEN-FREE CHOCOLATE CAKE

🕒 1 hr 50 min | Menu 15

INGREDIENTS

- Butter _____ 150g
- Sugar _____ 150g
- Eggs _____ 3
- Melted dark chocolate _____ 120g
- White rice flour _____ 120g
- Cacao powder _____ 30g
- Baking powder _____ 10g

STEPS

- 1 Take the bread pan with the kneading blade out of the breadmaker and add all ingredients.
- 2 Place the bread pan back into the breadmaker, close the lid, select menu 15 and press start.
- 3 When your cake is done, take it out and let it cool down.



CAKE

Choose your favourite ingredients for your special sweet treat.





MARBLED CHOCOLATE & VANILLA CAKE

🕒 50 min | Menu 13

INGREDIENTS

Butter	225g
Caster sugar	75g
Eggs	4, size M
Self raising flour	225g
Vanilla Essence	1 tsp
Plain chocolate	75g
Milk	1 tbsp
Cocoa powder	1 tbsp

STEPS

- 1 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment or a 2lb loaf tin liner.
- 2 Cream together the butter and the sugar.
- 3 Beat in the eggs gradually.
- 4 Fold in the flour and divide the mixture into two bowls.
- 5 Add the vanilla essence to one bowl and mix in.
- 6 Melt the chocolate with the milk and add to the other bowl with the cocoa powder, mix well.
- 7 Place alternate spoonfuls of the vanilla and chocolate mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment. Then using a spoon lightly swirl the two colours together so that they combine but are not mixed. Set the machine to menu 13 for 50 minutes. Press start.
- 8 After baking insert a skewer into the centre of the cake, it should come out clean. If the cake requires extra time, select the bake mode 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.
- 9 Take the bread pan out of the bread machine using oven gloves. Leave to stand for 5–10 minutes before removing from the bread pan and leave to cool.



BANANA CAKE

🕒 1 hr 15 min | Menu 13

INGREDIENTS

Butter _____	100g
Caster sugar _____	175g
Eggs _____	2
Self-raising flour <small>(sifted)</small> _____	200g
Baking powder _____	½ tsp
Ripe bananas _____	200g
Natural yoghurt _____	85g
Nutmeg _____	½ tsp
Sultanas _____	125g
Walnuts _____	100g
Poppy seeds _____	50g

STEPS

- 1 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment or a 2lb loaf tin liner.
- 2 In a bowl, cream together the butter and the sugar until it is light and fluffy, add the beaten eggs, then the flour and baking powder a little at a time until it is all incorporated.
- 3 Mash the bananas until smooth and stir into the mixture with the yogurt. Add the nutmeg, sultanas, and the roasted nuts and poppy seeds and mix until smooth.
- 4 Spoon the mixture into the lined bread pan and select the menu 13 for 1 hour. Test the bread after about 45min by pressing the top gently, if it springs back it is cooked. If not then it will need longer.



CRANBERRY & PUMPKIN CAKE

🕒 1 hr 50 min | Menu 13

INGREDIENTS

FOR THE DOUGH	
Plain flour _____	250g
Bicarbonate of soda _____	10ml
Baking powder _____	10ml
Pumpkin pie spice _____	4 tsp
Dark brown sugar _____	100g
Vegetable oil _____	150ml
Eggs _____	3
Pumpkin <small>(cooked soft)</small> _____	300g
Cranberries <small>(fresh or dried)</small> _____	75g

STEPS

- 1 Sieve the flour, bicarbonate of soda and baking powder into a bowl with the pumpkin pie spice. Mix in the brown sugar and make a well in the centre.
- 2 Add the oil and beaten eggs. Beat well until all the ingredients are combined. Stir in the cooked pumpkin and cranberries.
- 3 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 4 Place the mixture in the bread pan, and select the menu 13 and enter 55 minutes on the timer.
- 5 Test the bread with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 13 again and enter a further 3–5 minutes on the timer.
- 6 Take the bread pan out of the bread maker. Leave to stand for 5–10 minutes before removing from the bread pan and allowing to cool.





SPICE CAKE WITH ICING & PISTACHIOS

🕒 90 min | Menu 13

INGREDIENTS

Soft butter	120g
Brown sugar	200g
Eggs	3
Sour cream	230g
Orange zest (freshly grated)	2 tsp
Plain flour	200g
Baking powder	1 tsp
Ground cardamom	2 tsp
Ground cinnamon	1 tsp
Salt	½ tsp
Flaked almonds	2 tbsp
Freshly squeezed lemon juice	1 tbsp
Chopped pistachios	3 tbsp
Icing sugar	200g

STEPS

- 1 Beat butter and sugar with a whisk or food processor until fluffy. Gradually stir in 2 eggs. Then stir in the sour cream and orange zest.
- 2 In a separate bowl, mix together the flour, baking powder, cardamom, cinnamon, salt and almonds. Add the flour mixture to the batter and stir.
- 3 Line the bread pan with parchment paper. Add the batter to the bread pan and place in the breadmaker. Select menu 13 and set to bake for 60 minutes. Close the lid and start the baking process by pressing the "Start" button.
- 4 As soon as the machine beeps eight times, open the lid and remove the bread pan. Remove the cake with the parchment paper and leave to cool.
- 5 In the meantime, separate the egg for the icing. Stir the egg white with the icing sugar and lemon juice until smooth. Carefully remove the parchment paper from the cake and place the cake on a plate. Decorate the cake with the icing using a spoon and garnish with pistachios.

DOUGH

Even breads with a lot of butter or oil are easily fermented. Expand your repertoire of recipes by freely choosing ingredients and bread shapes.





TWISTED BREAD

⌚ 2 hrs 50 min | Menu 16

INGREDIENTS

Spelt flour _____ 500g
Wholemeal wheat flour ____ 100g
Dry yeast _____ 7g
Lukewarm water _____ 360ml
Salt _____ 15g
Maple syrup _____ 1 tbsp

STEPS

- 1 Add the ingredients for the dough together with 360ml of lukewarm water into the bread pan. Choose dough menu 16 and press start.
- 2 Remove dough from the bread maker and halve it on a well-floured work surface. Stretch out each half lengthwise and twist several times. Place on a baking sheet lined with baking paper and let it rise for 20 minutes.
- 3 Place a ovenproof tray with 500ml water on the bottom of the oven and preheat the oven to 240°C
- 4 Bake the twisted breads for 15 minutes, then reduce the temperature to 190°C and bake for another 10 minutes.



DOUGH



SPELT PIZZA

WITH HOMEMADE SAUCE & TOPPINGS

🕒 1 hr 15 min | Menu 17

INGREDIENTS

FOR THE DOUGH

Spelt flour	450g
Water	240ml
Olive oil	4 tbsp
Salt	2 tsp
Yeast	1 tsp

FOR THE SAUCE

Tomato cubes	can
Onion (finely chopped)	1
Garlic clove (finely chopped)	1
Oregano	2 tsp

A dash of balsamic vinegar

Olive oil (for cooking)

Salt and pepper

FOR THE TOPPING*

Small artichokes	2 (or 1 large)
Mozzarella	150g
Soft goat cheese	200g
Pistachio nuts (unroasted)	50g
Smoked bacon	100g
Corn salad	50g
Olive oil	

*choose your own toppings

STEPS

- 1 Place all the ingredients into the bread pan. Set the machine to menu 17 and press start.
- 2 Put olive oil in a frying pan and fry the onion until transparent. Add garlic, tomato cubes and oregano. Simmer for 5–10 minutes on medium heat. Once it has thickened, add a dash of balsamic vinegar and salt and pepper. Simmer for another 5 minutes. Place in a food processor and blend until smooth. Set aside to cool.
- 3 Once the bread maker is finished, divide the dough into four. Dust your working surface with flour and shape the pizza base, into a shape preferred.
- 4 Cut a piece of parchment paper to the size of your microwave enamel tray and place the pizza base on it. Heat the enamel tray in the microwave for a maximum of 3 minutes.
- 5 Spread 2 tbsp of pizza sauce thinly over the base, then sprinkle on a handful of grated cheese, artichokes, a handful of pistachio nuts, bacon and a some cubes of goat's cheese.
- 6 Place pizza on the enamel tray and place in the oven or your grill/combi microwave. Select grill setting 1 and microwave mode 440W or convection 220°C. Bake for 7 minutes in the center remove and place the wire rack in the microwave. Put the enamel tray with the pizza on top and bake for another 2 minutes for a crispy crust.





PITTA BREAD

🕒 1 hr | Menu 17

INGREDIENTS

Yeast _____ ½ tsp
 Strong wholemeal flour _____ 250g
 Sugar _____ ½ tsp
 Salt _____ ½ tsp
 Water _____ 150ml

STEPS

- 1 Place the ingredients into the bread pan and select the menu 17.
- 2 Once complete divide the dough into 4 balls. Roll out into oval shapes approx. 25 x 13cm (10 x 5") and place them onto a baking tray.
- 3 Prove for 8 minutes. Bake at 240°C / Gas 9 for 6–9 minutes.
- 4 Wrap in a clean damp tea towel to keep them soft and pliable.



JAM

Prepare your own homemade jam at the touch of a button. Enjoy the delicious taste of seasonal ingredients throughout the year.





APRICOT ROSE JAM

🕒 2 hrs 10 min | Menu 18

INGREDIENTS

FOR THE JAM
Pitted apricots _____ 1kg
Organic maple syrup _____ 180g
Lemon juice _____ 10ml
Salt _____ 4g
Vanilla extract _____ 1 tsp

FOR THE ROSE INFUSION
Boiling water _____ 30ml
Dried Damask roses _____ 6-8

AS AN ALTERNATIVE TO THE INFUSION
Vanilla extracts _____ 2 tsp
Rose water _____ 2 tsp

STEPS

- 1 Prepare the Damask rose infusion and close the lid to avoid releasing the aroma. Leave the infusion to rest for 10–15 minutes.
- 2 Wash and dry the apricots. Remove the stone and cut them into medium-sized pieces.
- 3 Combine the apricots, maple syrup, lemon juice and vanilla. Remove the roses and pour in the rose water.
- 4 Stir gently with a wooden spoon.
- 5 Select the menu 18. It will take around 2 hours.
- 6 Transfer the jam to appropriate sterilised jars, filling them almost up to the brim, knock out the air by tapping the jars on the work surface, close and leave to cool inside the jar.



STRAWBERRY JAM

🕒 1 hr 45 min | Menu 18

INGREDIENTS

Strawberries _____ 600g
Sugar _____ 400g
Pectin _____ 13g

STEPS

- 1 Place half of the fruit into the bread pan then add half of the sugar. Repeat with the remaining fruit and sugar.
- 2 Sprinkle the pectin onto the ingredients in the bread pan.
- 3 Select the menu 18 and enter 1 hour 40 minutes on the timer.



REDCURRANT & CHILLI JAM

🕒 1 hr 50 min | Menu 18

INGREDIENTS

Roughly mashed
redcurrant _____ 300g
Chillies (finely chopped) _____ 2
Root ginger (finely grated) _____ 4cm
Oranges
(juice and finely grated zest) _____ 2
Sugar _____ 150g
Powdered pectin _____ 3g

STEPS

- 1 Place all the ingredients except the sugar and pectin into the bread pan.
- 2 Add the sugar and sprinkle the pectin onto the ingredients in the bread pan.
- 3 Select the menu 18 and enter 1 hour 40 minutes on the timer.



PUMPKIN APRICOT CHUTNEY

🕒 2 hrs 10 min | Menu 18

INGREDIENTS

Pumpkin _____ 400g
Onion _____ 1
Dried apricot _____ 100g
Grated ginger _____ 2 tsp
Grated garlic cloves _____ 2
Mustard seeds _____ 1 tsp
Coriander seeds _____ 1 tsp
Black pepper _____ ½ tsp
Paprika powder _____ ¼ tsp
Cane sugar _____ 150g
Salt _____ 1 tsp
Apple vinegar _____ 140ml
Water _____ 60ml
Black cumin seeds _____ 1 tsp

STEPS

- 1 Chop the pumpkin in 1cm squares and the onion in fine slices. Chop the dried apricots coarsely.
- 2 Put all ingredients into the bread pan, select menu 18 for 2 hours. After roughly 1 hour 30 minutes check if there is enough liquid inside the bread pan. If not add 2–3 tablespoons water.
- 3 After 2 hours put the Chutney in sterile glasses, close the lid and let it cool down. You can store it for 4 weeks in your fridge.

OTHER

Croustina can be used to prepare a wide range of foods in addition to bread. And it's great for cooking popular dishes such as polenta.



MUSHROOM POLENTA

⌚ 1 hr 10 min | Menu 18

INGREDIENTS

FOR THE POLENTA

Water (lukewarm or hot) _____ 1l
Corn flour _____ 200g
Salt _____ 3g

FOR THE MUSHROOM SAUCE

Mixed mushrooms _____ 300g
Clove of garlic (without peel) _____ 1
Spring onion _____ 15g
Extra virgin olive oil _____ 30g
Fresh sage leaves _____ 6-8
Chopped rosemary _____ 2g
Bay leaf _____ 1
Kudzu or arrowroot _____ 2g
Almond milk _____ 30ml
Light soy sauce _____ 1 tbsp
Vegetable stock _____ 15g
Salt

STEPS

- 1 Pour lukewarm or warm water, Polenta flour and salt into the bread machine basket. Select menu 18.
- 2 Cut the mushrooms into slices or cubes, and cut the spring onion into julienne strips.
- 3 In a non-stick pan, heat the oil, garlic, spring onion and bay leaf. Then, add the mushrooms and salt and cook for 8-10 minutes. Add sage, salt and the sauté in the pan and continue cooking for another minute.
- 4 In a separate bowl, mix the arrowroot or kudzu, the vegetable milk and light soy sauce, ensuring that no lumps are formed.
- 5 Pour into the pan with the mushrooms and let it simmer for 1-2 minutes. Reduce until the desired consistency is obtained, and add stock, if necessary.
- 6 During the last 2 minutes of cooking, add the chopped rosemary.
- 7 Remove the garlic and bay leaf, pour the hot polenta on a wooden cutting board and serve with the mushroom sauce.



OTHER



VEGAN BURGER BUNS

WITH BEET & CARROT

⌚ 6 hr 22 min | Menu 17

INGREDIENTS

Organic white spelt flour ____ 250g
Fresh beet juice or
carrot juice _____ 150ml
Extra virgin olive oil _____ 1 1/2 tbsp
Active dry yeast _____ 1 tsp
Salt _____ 3/4 tsp
White and black sesame
seeds for sprinkling
Extra oil and maple syrup
for brushing

NOTE: if you want to bake both the carrot and the beetroot buns, you must make two separate doughs (250g flour + 150g juice and the remaining ingredients and separately 250g of flour + 150g of the other juice and the remaining ingredients). The method is the same.

STEPS

- 1 Preheat the oven to 180°C / 300°F.
- 2 Add all the ingredients except for the salt into the bread pan and start menu 17. Let it knead for around 12 minutes until the dough is shiny and elastic and then stop the programme.
- 3 During the last 5 minutes, add the salt and knead until it's well blended in the dough.
- 4 Form a ball, place it in a bowl, cover with cling film and let rise 3 hours. The rising times vary according to altitude and temperature. Let rise until almost doubling. NB: it is not a strong flour so it will not rise like all-purpose white flour!
- 5 After the first leavening, weigh each dough and divide it into 5 parts of equal weight. Knead each ball quickly bringing the ends down.
- 6 Put the buns on a baking tray lined with parchment paper about 3cm apart from each other.
- 7 Cover well with cling film and let rise for another 2.30 to 3 hours. Once the second leavening/rising is completed, remove the film.
- 8 Brush each bun with a mixture of 1 tablespoon of maple syrup + 1 tablespoon of olive oil and sprinkle with white sesame and black sesame or as desired. Let the buns rest for another 3 to 5 minutes.
- 9 Bake at 180°C / 300°F (static oven) for 12 minutes. When ready, remove from the oven and let the vegan burger buns cool on a wire rack before cutting and filling.



OTHER

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OTHER