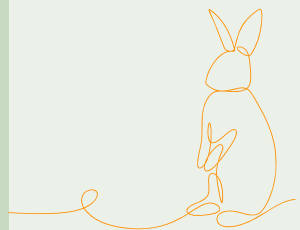




## EASTER RECIPES BREADMAKER



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.

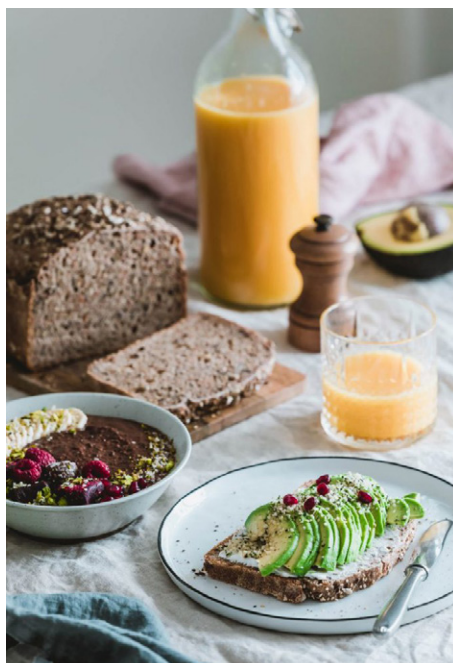
2



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







# 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.



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)



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-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 |





🕒 3 hrs 30 mins | 🍳 easy

# Brioche



Vegetarian

## 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 (80g). Close the lid and press start again.
- 4 When your Brioche is done, take it out and let it cool down.

## INGREDIENTS

|               |                            |
|---------------|----------------------------|
| 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.



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-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



## 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.



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.

- 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.



Vegetarian

## 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-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.

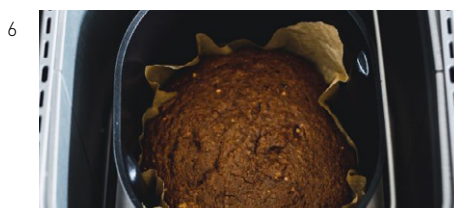


For the carrot juice turn on the slow juicer and add carrots. Put carrot pulp and juice aside. Store the juice in the fridge in a sealed container for further use



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 tresp 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-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



## STEPS

1



Mix flour, sugar ½ 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 ½ lemon, and leave to rest for 5 min, before adding the sunflower oil.

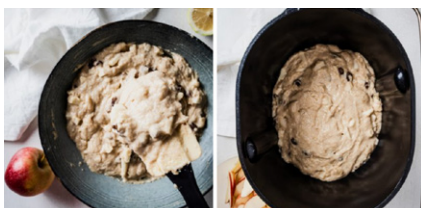
2 Pour the liquids into the flour and stir until you obtain a soft mixture.

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  
½ lemon (zest and juice)  
vanilla  
2 apples  
flaked almonds  
1 tbsp rice malt

## BEST WORK WITH:

|           |         |
|-----------|---------|
| 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.



## 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.
- 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.)



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)



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 |

