

KitchenAid

Customer Warranty for KFP400, KFP700, and KFP701 Food Processors

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
THREE YEAR FULL WARRANTY FROM DATE OF PURCHASE	Replacement parts and labor costs to correct defects in material or workmanship. Service must be provided by a KitchenAid authorized servicing outlet.	A. Repairs when food processor is used in other than normal home use. B. Damage resulting from accident, alteration, misuse or abuse. C. Any labor costs during limited warranty. D. Any handling costs during limited warranty.
THIRTY YEAR LIMITED WARRANTY	Replacement motor parts (labor and handling costs not included) if defective in material or workmanship.	
THREE YEARS FULL PLUS FOURTH THROUGH THIRTIETH YEAR LIMITED		

HOW TO ARRANGE FOR SERVICE

To obtain warranty service, please call or write the Customer Relations Department, KitchenAid Division, Hobart Corporation, Troy, Ohio 45374. Telephone 513-339-8014 (call collect). DO NOT SEND THE FOOD PROCESSOR TO THIS ADDRESS. You will be furnished with complete packing and shipping instructions as to where to send the food processor.

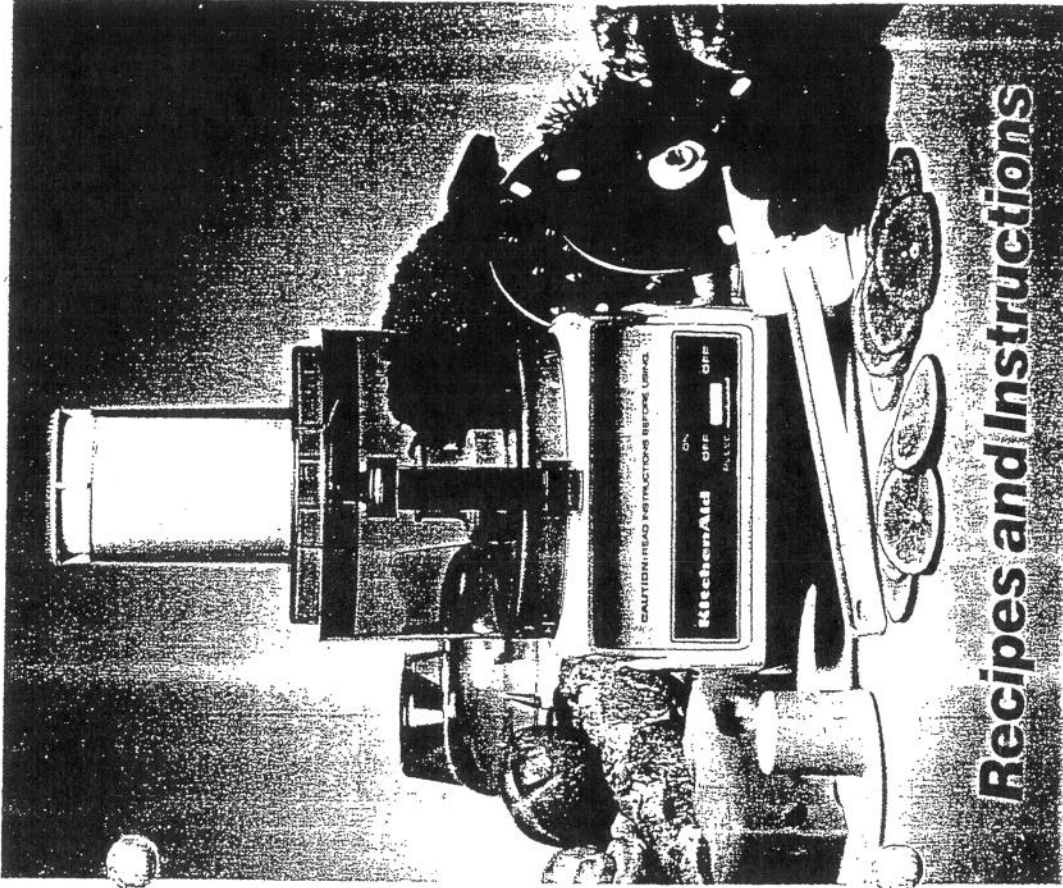
If your food processor is forwarded to an authorized KitchenAid servicing outlet for

repair during the three year full warranty period, from date of purchase, KitchenAid will reimburse you for your shipping costs based upon applicable rates for insured parcel post, special handling.

Food processors which are over three years old or otherwise not covered by this warranty can be repaired for a standard charge.

KitchenAid® MULTI-FUNCTION FOOD PROCESSOR

MODEL: KFP 400



Recipes and Instructions

BART Troy, Ohio 45374

(1284)

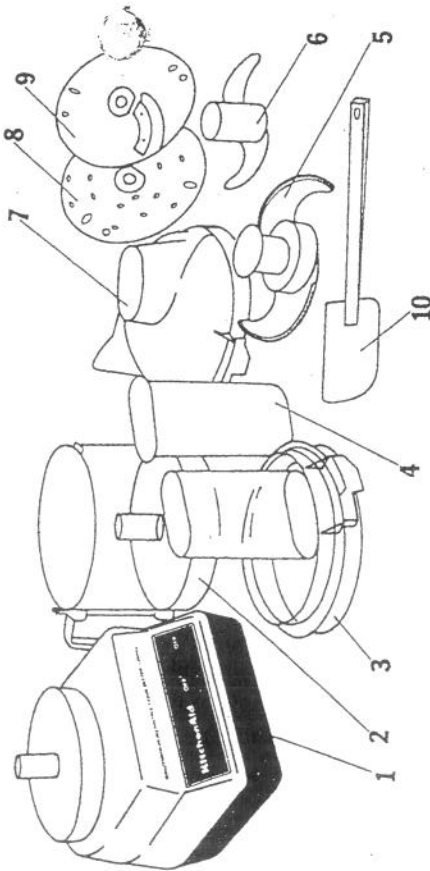
IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Keep hands and utensils away from moving blades or discs while processing food to prevent the possibility of severe personal injury or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
3. Blades are sharp. Handle carefully.
4. To avoid injury, never place cutting blades or discs on base without first putting bowl properly in place.
5. Be certain cover is securely locked in place before operating appliance.
6. To protect against risk of electrical shock, do not put base in water or other liquid.
7. Close supervision is necessary when any appliance is used by or near children.
8. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
9. Avoid contacting moving parts. Make sure motor has completely stopped before disassembling.
10. Never feed food by hand when slicing or shredding. Always use food pusher.
11. Do not attempt to defeat the cover interlock mechanism.
12. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. (See warranty for where to return appliance for examination, repair, electrical or mechanical adjustment.)
13. The use of attachments not recommended or sold by KitchenAid may cause fire, electrical shock or injury.
14. Do not use outdoors.
15. Do not let cord hang over edge of table or counter or touch hot surfaces.
16. Use this processor only for food preparation as described in this book.
17. For household use only.

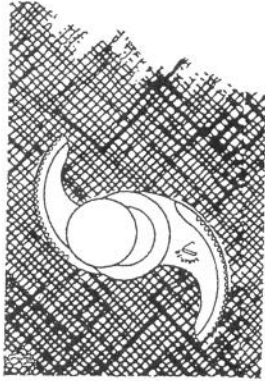
SAVE THESE INSTRUCTIONS

KITCHENAID MULTI-FUNCTION FOOD PROCESSOR FEATURES



1. Direct Drive Power Base with ON/OFF/PULSE Control
2. Work Bowl with Handle
3. Work Bowl Cover with Feed Tube
4. Feed Tube Pusher
5. Sabatier® Stainless Steel Multi-Purpose Blade
6. Dough Dome
7. 4mm Medium Shredding Disc
8. 4mm Medium Slicing Disc
9. 4mm Medium Slicing Disc
10. Spatula

USING YOUR FOOD PROCESSOR EQUIPMENT



Sabatier Stainless Steel Multi-Purpose Blade: The workhorse blade which is used most often. It chops, minces, blends, mixes, purees, and emulsifies in a matter of seconds.

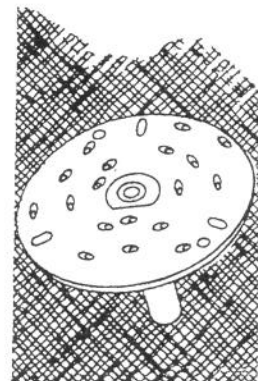


Dough Blade: Specially designed for mixing and kneading yeast doughs.

Dough Dome: (not shown) Use with the dough blade. It is designed to improve mixing and kneading of your bread recipes.

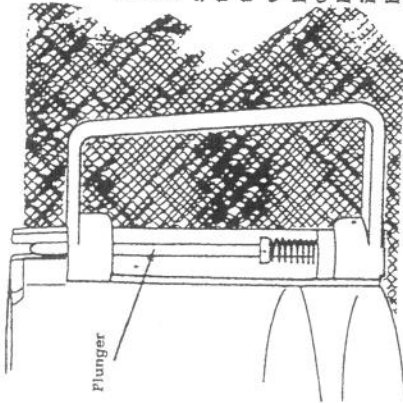


4mm Medium Slicing Disc: Its precision cutting edge slices almost anything you can cut with a knife from delicate strawberries to partially frozen meat for stir-fry.

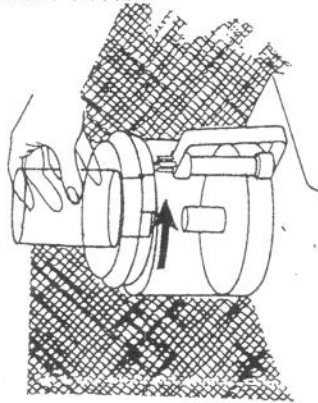


4mm Medium Shredding Disc: The counterpart to the slicing disc, the shredding disc shreds most firm fruits, vegetables and cheeses into uniform, even shreds.

IMPORTANT SAFETY FEATURES



Interlock Switch: Your KitchenAid Food Processor is equipped with a mechanical safety interlock switch to insure that the unit will not operate until the work bowl and work bowl cover are properly locked into place on the power base. When correctly positioned, the spring-loaded plunger in the work bowl is aligned with a switch in the base. To complete the interlock, the work bowl cover must be placed on top of the work bowl and turned to the right until it locks into place. This action lowers the plunger into the power base and activates the switch, allowing the unit to run.



Automatic Brake: When the food processor is turned to the OFF position, the automatic brake stops the action of the blade within seconds. The automatic brake provides an additional measure of safety as you remove the work bowl cover.

TO ASSEMBLE

1. Place power base on a dry, level counter near an electrical outlet, with the control facing forward. Do not plug unit in until completely assembled.

Place work bowl on the power base, fitting the center opening over protruding shaft, making sure handle is positioned just to the left of center.

2. Turn work bowl to the right until it locks into position.

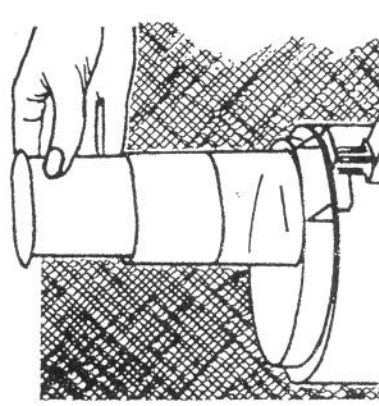
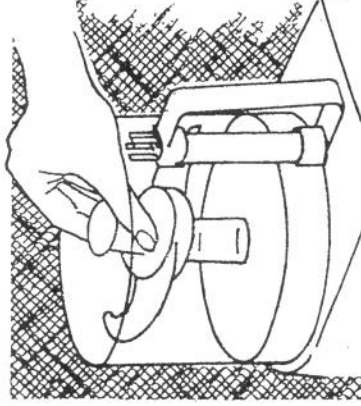
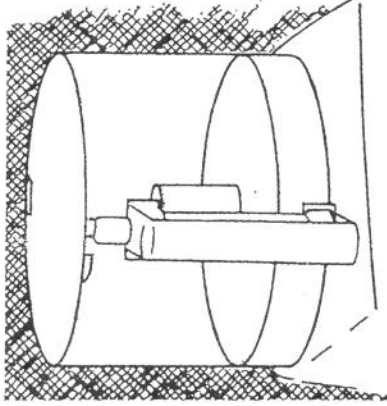
3. Select blade or disc. Place selected blade on power base shaft, matching the flat side of the blade shaft opening to the flat side of the power base shaft. Press down firmly to snap into place. **HANDLE CAREFULLY; BLADES ARE SHARP.**

4. Place the work bowl cover on the bowl, with the feed tube just to the left of the handle. Turn cover to the right until it locks into place.

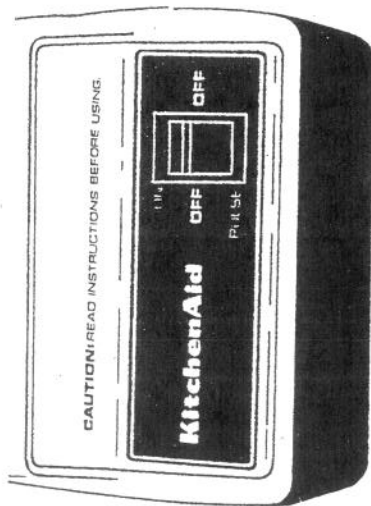
If the dough blade is selected, always use the dough dome in place of the work bowl cover. To assemble, place the dough dome on the work bowl with the safety interlock (labeled OFF/ON) positioned just to the left of the handle. Turn dome to the right until it locks into place.

NEVER ATTACH COVER OR DOUGH DOME TO WORK BOWL BEFORE WORK BOWL HAS BEEN POSITIONED ON POWER BASE. DAMAGE TO WORK BOWL MAY RESULT.

5. Fit pusher into feed tube and plug unit into electrical outlet. Unit should operate; if not, check to be sure both work bowl and work bowl cover are securely locked into place.



TO USE



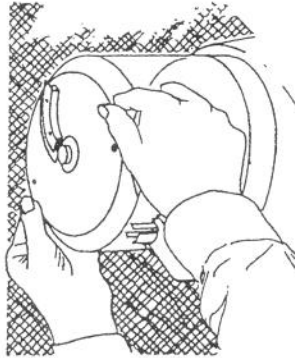
The single switch ON/OFF/PULSE Control on the power base gives you optimum control and convenience in operating the food processor. By pushing the control up to the ON position, the machine will run continuously until you push it down to the OFF position. This position is used most often for processing large volumes of food or for various mixing and kneading jobs.

To better regulate the degree of processing, the spring loaded PULSE control can be alternately held down and released to quickly turn the unit

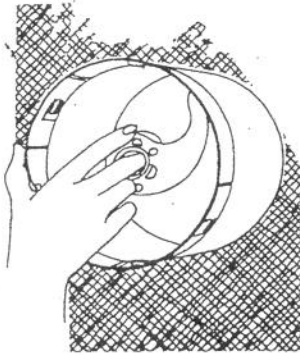
ON and OFF. This allows you to control the exact length and frequency of the pulses, which in turn allows you to chop, mince, mix, puree or blend to the desired texture.

To stop your processor, push the ON/OFF/PULSE Control to the center position. Wait until the blade or disc comes to a complete stop before removing the work bowl cover.

TO DISASSEMBLE



Turn work bowl cover to the left and remove. If using a disc, remove it before removing the bowl. Place two fingers under each side of the disc and lift it straight up. Then turn the bowl to the left to unlock it from the base, and lift up to remove.



If using a blade, remove the bowl from the power base before removing the blade. Then carefully remove the blade before emptying the work bowl, or pick up the work bowl and grasp it from the bottom placing one finger through the center opening to hold the blade in place while removing the contents with a spatula. If food sticks to blade, remove it with the spatula. NEVER USE YOUR FINGERS. BLADES ARE SHARP; HANDLE CAREFULLY.

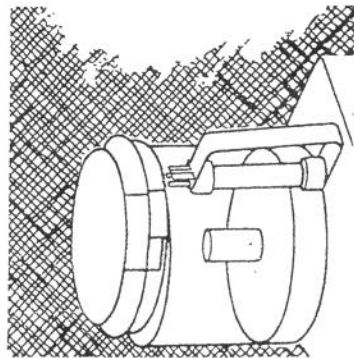
CARE, CLEANING AND STORAGE

a damp cloth and dried. DO NOT IMMERSE POWER BASE IN ANY LIQUID.

If washing the processor parts by hand, avoid the use of abrasive cleansers and scouring pads. They may scratch or cloud the work bowl and work bowl cover. Thoroughly dry all parts after washing. BLADES ARE SHARP; HANDLE CAREFULLY.

Unplug your food processor when not in use. Always store the work bowl and cover in the unlocked position to prevent damage to the interlock system. To store the work bowl cover, invert it in the work bowl and slide the pusher into the feed tube from the top.

Discs and blades should be stored in a safe place out of the reach of children.



All parts of your food processor, with the exception of the power base, are dishwasher safe. Be sure to load them away from exposed heating elements in the dishwasher. The power base may be wiped clean with

BASIC FOOD PROCESSOR TECHNIQUES

STAINLESS STEEL MULTI-PURPOSE BLADE

To Chop Fruits or Vegetables... Prepare foods for processing by peeling, coring or removing seeds. Cut food into 1-inch pieces. Using PULSE control, process up to 2 cups of food to desired fineness. Check frequently to avoid overprocessing. For most even results, stop during processing to scrape sides of bowl with spatula.

To Chop Cooked or Uncooked Meat...

When processing raw meat, remove any excess fat if desired. For Steak Tartar, remove most all fat; for juicy, flavorful hamburgers or meatloaf, use 15 to 20 percent fat.

For best results, chill meat well. Cut very cold meat into 1-inch pieces. Using PULSE control, process up to ¾ pound of meat at a time using short pulses. Stop and scrape once to obtain most even results. Process to desired texture. Check frequently to avoid overprocessing.

To Chop Cooked or Uncooked Poultry or Seafood...

Cut very cold food into 1-inch pieces. Using PULSE control, process up to ¾ pound at a time using short pulses. Follow procedure outlined for meat.

To Crumb Breads, Cookies or Crackers...

Break or cut into 1-inch pieces. Pulse 2 to 3 times, then process to desired fineness.

To Mince Garlic or Chop Small Quantities of Vegetables...

With machine running, drop garlic or 1-inch pieces of vegetable through feed tube and process to desired texture.

To Chop Nutmeats or Prepare Nutbutters...

Using PULSE control, process up to 2 cups shelled nuts to desired texture using 1 to 2 pulses for a coarse chop,

hot, cooked potatoes using the shredding disc. Exchange shredding disc for multi-purpose blade and add warm milk, butter and seasonings. Pulse 3 to 4 times, just until milk is absorbed. Do not overprocess.

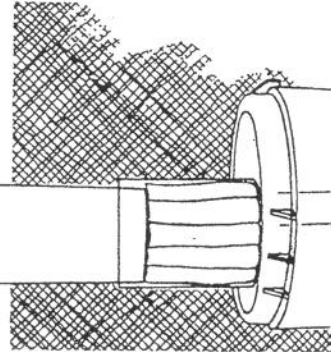
To Chop Sticky Fruits...

Chop up to 1½ cups of chilled fruit, adding ½ cup of flour per 1 cup of fruit to bowl. Using PULSE control, process with short pulses to desired consistency. Be sure to subtract amount of flour used to process fruit from recipe.

To Mix Sauces, Batters and Other Liquids...

Process up to 1¾ cups of thin liquid to 2½ cups of thick batter. In general, follow instructions for specific recipe. However, when making quick bread, cake or cookie batter, process dry ingredients last. Process with short pulses just until they blend in with the other ingredients. Avoid overprocessing.

STAINLESS STEEL SLICING DISC



Your KitchenAid Food Processor will hold up to 7 cups of sliced food before the work bowl must be emptied.

To Slice Fruits and Vegetables...

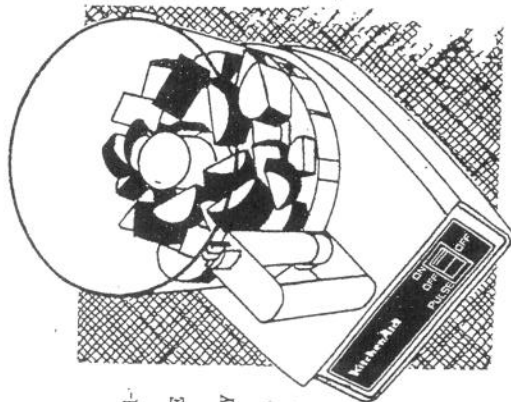
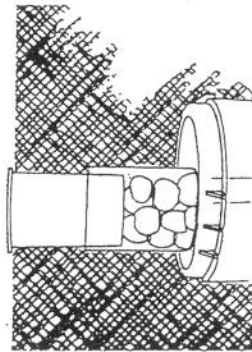
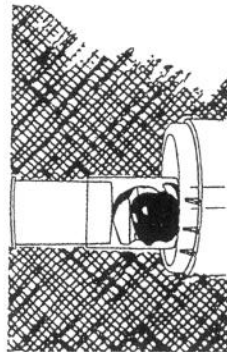
Long, thin fruits or vegetables such as celery, carrots, zucchini or bananas: Cut foods into even 3½-inch lengths and position upright in feed tube as tightly as possible so that food will not slip off center during processing. Slice using moderate to light pressure, depending upon the food being sliced.

Round foods such as onions, green peppers or apples: Try to select food that will fit the diameter of the feed tube without trimming. If food does not fit into feed tube from top, try inserting it from the bottom, where the opening is slightly larger. NEVER FORCE FOOD INTO THE FEED TUBE FROM THE TOP OR BOTTOM.

Otherwise, cut foods to fit the feed tube. Always trim ends so foods lie flat on the slicing disc.

Pack food in feed tube as tightly as possible to prevent foods from slipping off center. Process using moderate to light pressure, depending upon the food being sliced.

Small, round foods such as radishes, mushrooms or strawberries: For uniform slices, position food one layer at a time in feed tube, horizontally or vertically, as tightly as possible to keep food from moving. Process with moderate to light pressure. For random slices, fill feed tube and process.



several more for medium chop, followed by longer pulses for a fine chop.

To make nutbutters, coarsely chop nuts as described above, then run unit continuously for several minutes. Stop and scrape bowl. Continue processing 2 to 3 minutes longer or until desired smoothness is achieved. Nutbutters should be stored in the refrigerator since they do not contain preservatives.

To Puree Cooked Fruits and Vegetables Except Potatoes...

Puree up to 2½ cups of food, adding 2 to 3 tablespoons of liquid per cup. Using PULSE control, process with short pulses to coarsely puree, then process continuously to desired texture. Stop and scrape bowl as necessary to redistribute food.

Cooked potatoes should not be processed using the preceding method as the action of the blade brings out the starch in the potato, resulting in a pasty, undesirable product.

To prepare mashed potatoes, shred

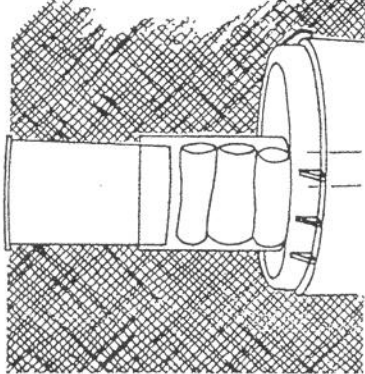
STAINLESS STEEL SHREDDING DISC

TOP OR BOTTOM. Otherwise, cut food to fit the feed tube. Trim ends so food lies flat on the shredding disc. For short shreds, position food vertically in feed tube. Process with moderate to light pressure, depending upon the type of food being processed.

For long julienne shreds, position food horizontally in feed tube and process using moderate to light pressure.

To Shred Firm and Soft Cheeses ...
To shred firm cheeses like Cheddar and Swiss, cut very cold cheese to fit the feed tube. Process using light pressure. To shred soft cheeses like Mozzarella, place refrigerator temperature cheese in freezer 10 to 15 minutes or until thoroughly chilled. Cut into pieces to fit the feed tube and process using light pressure.

NEVER ATTEMPT TO PROCESS CHEESE THAT CANNOT BE PIERCED WITH THE TIP OF A SHARP KNIFE. DO NOT SHRED HARD CHEESES LIKE PARMESAN OR ROMANO WITH SHREDDING DISC. THESE CHEESES SHOULD BE PROCESSED AT ROOM TEMPERATURE WITH THE PARMESAN/ICE GRATING DISC.



Your KitchenAid Food Processor will hold up to 7 cups of shredded food before the work bowl must be emptied.

To Shred Fruits and Vegetables ...
Try to select foods that will fit the diameter of the feed tube without trimming. If food does not fit into feed tube from top, try inserting it from the bottom, where the opening is slightly larger. **NEVER FORCE FOOD INTO THE FEED TUBE FROM THE**

To Julienne or Matchstick Cut Fruits and Vegetables ...
Cut food into even 2 1/2-inch pieces and position horizontally in feed tube. Process with moderate to light pressure. You will get flat plank-like slices. Gather slices together and pack horizontally in the feed tube from the top or bottom. Process again with moderate to light pressure. The result will be square julienne or matchstick cuts.

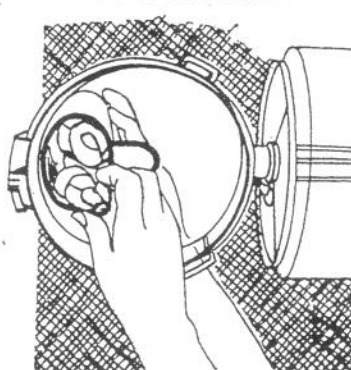
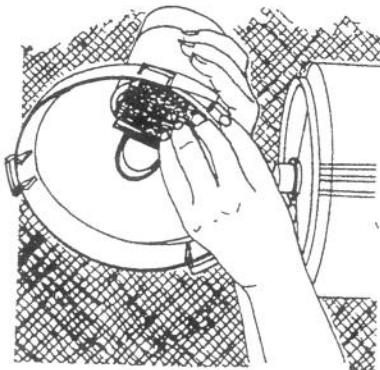


To Slice Uncooked Meat or Poultry ...

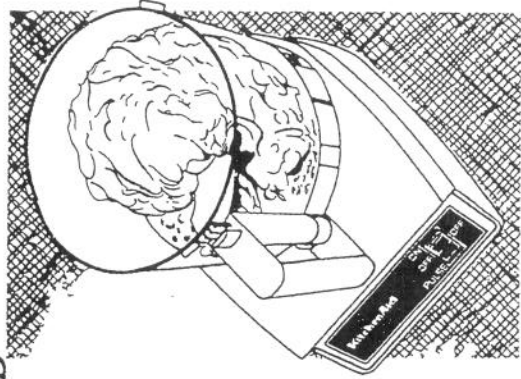
Cut or roll food to fit the feed tube. Wrap and freeze food until hard to the touch. It should be possible, however, to pierce food with the tip of a sharp knife. Do not attempt to slice solidly frozen meat. Position food in feed tube from top or bottom and slice using firm pressure.

To Slice Cooked Meat or Poultry ...
Including sausage, salami and pepperoni.

Remove excess fat and cut very cold food into pieces to fit the feed tube. Process using moderate to firm pressure.



DOUGH BLADE AND DOUGH DOME



To Prepare Yeast Doughs ...
You can adapt most any bread recipe to the food processor using the following general procedure. Place all dry ingredients (flour, sugar, salt, etc.) in the work bowl fitted with the dough blade. Place warm liquids (water, milk, butter or oil, etc.) and yeast in a 1 pint measuring cup and thoroughly blend together. Attach dough dome. With machine running, pour liquid/yeast mixture through dough dome opening in a steady, even stream, taking about 10 seconds in all. Process 25 seconds longer. Dough will form into a slightly sticky ball. For a good technique for preparing yeast doughs, see the recipe on page 17.

HELPFUL HINTS

Like most other kitchen appliances, you should become thoroughly familiar with your food processor to get full value and usage from it. Listed below are some helpful hints for successful processing.

- When purchasing foods to process, always select high quality fruits and vegetables. Firm, fresh foods process best. Older, less firm/over ripe foods can be processed but the results will not be as good as those obtained with fresh foods.
- Try to select foods which fit the diameter of the feed tube without excessive trimming. For uniform results when slicing or shredding, always trim ends of foods flat. If food does not fit into the feed tube from the top, try inserting it from the bottom where the opening is slightly larger. **NEVER FORCE FOOD INTO THE FEED TUBE FROM EITHER THE TOP OR BOTTOM.**

● Different types of food require different degrees of pressure for best slicing and shredding results. In general, use light pressure for soft foods such as strawberries, mushrooms or tomatoes. Use moderate pressure for medium hard foods such as zucchini, potatoes or cabbage and use firm pressure for harder foods such as carrots or partially frozen meats.

- Always use a dry bowl for chopping and mincing.
- Organize processing tasks to minimize bowl cleanup. Process dry or firm ingredients first, then move on to soft or liquid ingredients. For example, when blending ingredients for a dip, process cream cheese first, then add mayonnaise or yogurt.
- When preparing a quick bread, cake or cookie batter, process the dry ingredients last. Process with short pulses just until they blend in with the other ingredients. Avoid overprocessing.

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SOLVING COMMON PROBLEMS

Some of the most common problems new food processor owners experience are listed below along with their solutions.

PROBLEM

SOLUTION

Single foods such as carrots or celery fall over in the feed tube, resulting in an uneven slice.

Position food at right side of feed tube to minimize problem. The feed tube pusher and action of the disc as it turns will help hold food in place.

Shredded or sliced food piles up on one side of bowl.

This is normal. Stop the processor and redistribute food using a spatula. When food reaches the rim of the bowl, empty it; then continue processing.

Liquid leaks out between processor bowl and cover.

Don't overfill the work bowl. You can add up to 1 $\frac{3}{4}$ cups of thin liquid or 2 $\frac{1}{2}$ cups of thick batter.

Some food remains on top of disc after slicing or shredding.

This is normal. If desired, cut remaining pieces by hand; then add to mixture.

Soft and medium-hard cheese may spread out or roll up on the shredding disc.

This is normal. Shred only chilled cheese. Process using light pressure on the feed tube pusher.

- For standard slices or shreds, process foods vertically. Cut food into even 3 $\frac{1}{2}$ -inch lengths and position upright in the feed tube. For long slices or julienne shreds, process food horizontally. Cut into even 2 $\frac{1}{2}$ -inch lengths.

- For best slicing results, position cutting blade of slicing disc at rear of work bowl cover, opposite the feed tube opening.

- Never process any food that is so hard or firmly frozen that it cannot be pierced with tip of a sharp knife. This could cause damage to the multi-purpose blade, disc or power base. If a hard piece of food such as a chunk of carrot becomes wedged or stuck on the blade, stop the machine and remove the blade. Carefully remove food from the blade using the spatula.

- To remove that last bit of batter or puree that remains on the multi-purpose blade, reassemble the bowl and pulse 2 to 3 times. This will throw any remaining batter from the blade onto the sides of the bowl, making it easier to remove. Carefully remove the blade and scrape the bowl clean with a spatula.

- If the cover of your food processor is tight fitting, coat the outside rim of the cover and the inside rim of the bowl with vegetable oil.

- Your food processor is not designed to perform the following functions:
 - whip egg whites or whipping cream to maximum volume
 - grind coffee beans, grains or hard spices
 - slice hard cooked eggs or unchilled raw or cooked meat
 - grind bones or other inedible parts of food
 - liquefy raw fruits or vegetables
 - process any food that is so hard or firmly frozen that it cannot be pierced with the tip of a sharp knife.

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BREAD MAKING TIPS

Making bread in your new KitchenAid Food Processor is quite different from making bread by hand or with a mixer. Therefore, you may have to prepare several batches of dough before you feel comfortable with the new process. We recommend experimenting with the White Bread recipe, page 17, before moving on to more difficult recipes. The following bread making tips will help insure perfect results everytime.

- Use a candy or other kitchen thermometer to check that liquids are at temperature specified in the recipe. Liquids at higher temperatures can kill yeast, while liquids at lower temperatures can retard yeast growth.

- Correct flour measurement is essential for successful baking. Stir flour in canister lightly, then spoon into a dry ingredient measuring cup. Level off with the edge of a metal spatula or straight knife.
- Allow bread to rise in a warm place, 80°F to 85°F, free from draft, unless otherwise specified in recipe.
- Rising times may vary due to temperature and humidity in your kitchen. Dough has doubled in bulk when indentation remains after tips of fingers are pressed lightly and quickly into dough.
- Baked loaves are done when bottoms are tapped and sound hollow. Remove from pans immediately and cool on wire racks.

SHAPING A LOAF



Divide dough in half and roll each half into a rectangle, approximately 9 x 14 inches. A rolling pin will smooth dough and remove gas bubbles.



Starting at short end, roll dough tightly. Pinch dough to seal seam.



Pinch ends and turn under. Place in loaf pan, seam side down. Follow directions in recipe for rising and baking.

WHITE BREAD

- ¼ cup milk
- 2 tablespoons butter or margarine
- 1 cup water
- 1 package active dry yeast
- 4 cups all-purpose flour
- 1 teaspoon salt
- 2 teaspoons sugar

Combine milk, butter, and water in a saucepan. Heat over low heat until liquids are warm (105°F to 115°F). Sprinkle yeast over warm liquids and stir to dissolve.

Position dough blade in work bowl. Add flour, salt, and sugar to bowl. Attach dough dome to bowl. Pulse 2 to 3 times to mix. With machine running, quickly add warm liquids through opening, about 10 seconds. Continue processing 20 to 25 seconds longer. *Dough may be slightly sticky to the touch. Do not add additional flour as a dry loaf will result.* Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down and divide in half. Shape each half into a loaf and place each loaf into a greased 8½ x 4½ x 2½-inch loaf pan. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake at 375°F for 25 to 30 minutes. Remove from pans immediately and cool on wire racks.

Yield: 2 loaves.

KITCHENAID PASTRY DOUGH

- 2¼ cups all-purpose flour
- ½ teaspoon salt
- ½ cup shortening, chilled and cut into 6 pieces
- 3 tablespoons butter or margarine, chilled
- 3-4 tablespoons cold water

Position multi-purpose blade in work bowl. Add flour, salt, shortening, and butter to bowl. Pulse 8 to 10 times to make a coarse meal. With machine running, add cold water, 1 tablespoon at a time, until dough begins to form a ball. Stop processing immediately.

Chill dough in refrigerator 15 minutes. Divide dough in half. Roll each half to ¼-inch thickness between waxed paper. Fold into quarters; ease into pie plate and unfold, pressing firmly against bottom and sides. Trim and crimp edges. Fill and bake as desired.

Yield: Two 8 or 9-inch single crusts or one 8 or 9-inch double crust.

For Baked Pastry Shell: prick sides and bottom with fork. Bake at 450°F for 8 to 10 minutes or until light brown. Cool completely before filling.

BRIOCHE

- ¾ cup warm milk (105°F to 115°F)
- 1 package active dry yeast
- ¼ cup sugar
- 4 cups all-purpose flour
- 5 eggs, at room temperature
- 1 ¼ teaspoons salt
- 1 cup butter, cut into 1-inch pieces

SPONGE:

Position dough blade in work bowl. Add milk, yeast and sugar to bowl. Attach dough dome to bowl. Pulse 3 to 4 times to blend. Stop and scrape bowl. Add ¾ cup flour. Pulse 3 to 4 times, then process for 10 seconds. Stop and scrape bowl. Place dough dome on work bowl and let mixture rise 50 to 60 minutes or until doubled in bulk.

DOUGH:

When dough has doubled, turn machine on and add eggs through opening one at a time, processing 10 seconds after each addition. After all eggs have been added, process until smooth, about 30 seconds. Remove mixture from bowl and set aside.

Position dough blade in clean work bowl. Add remaining ¾ cups flour, salt, and butter to bowl. Pulse 5 to 6 times to blend, then process 60 seconds to form a meal. With machine running, add egg/yeast mixture through feed tube in a *slow, steady, even stream* taking about 30 seconds in all. Process 30 to 40 seconds longer to thoroughly mix. Dough will be very sticky.

Place dough in a greased bowl, turning to grease top. Cover with plastic wrap and refrigerate for at least six hours or overnight.

Punch dough down. Shape into 2 large or 18 individual brioche. Work quickly as dough will become sticky and difficult to handle as it warms to room temperature. Place in greased brioche pans. Cover and let rise at room temperature until doubled in bulk, about 1 hour.

Bake at 375°F until golden; 25 to 30 minutes for large loaves or 15 to 20 minutes for individual loaves. Remove from pans immediately and cool on wire racks.

Yield: 2 large or 18 individual brioche.

CREAM PUFFS

- ¾ cup water
 - ½ teaspoon salt
 - 6 tablespoons butter or margarine
 - 1 cup all-purpose flour
 - 3 eggs
- Position multi-purpose blade in work bowl. Add flour mixture to bowl. With machine running, add eggs, one at a time, through feed tube, processing 10 seconds after each addition.
- Drop dough on greased baking sheet to form 16 evenly shaped mounds. Bake at 425°F for 20 to 25 minutes or until puffs have doubled in size. Remove from oven and cut a small slit into each puff. Let stand 10 minutes in oven turned off with door ajar.
- Cool completely on wire racks.

SERVING IDEAS

Cream Puffs with Vanilla Custard Filling

- ½ cup sugar
 - 1 tablespoon flour
 - 1 tablespoon cornstarch
 - ¼ teaspoon salt
 - 1 ½ cups milk
 - 1 egg yolk, slightly beaten
 - 1 teaspoon vanilla
 - 16 cream puffs, split
 - Powdered sugar
- Combine sugar, flour, cornstarch, and salt in a small saucepan. Gradually stir in milk. Cook and stir over medium heat until mixture thickens and comes to a boil. Cook 3 minutes longer.
- Combine egg yolk with small amount of hot milk mixture and add to pan. Continue cooking until mixture boils; stir in vanilla. Remove from heat and cool completely.

Fill cream puffs with cooled custard. Sprinkle tops with powdered sugar.

Yield: 16 cream puffs.

Cream Puff Appetizers with Pineapple Chicken Salad

- 3 cups cooked chicken
 - 1 stalk celery, cut into 1-inch pieces
 - ½ cup mayonnaise
 - 1 tablespoon honey
 - 2 tablespoons slivered almonds
 - ½ cup pineapple tidbits
 - Salt
 - 16 cream puffs, split
- Position multi-purpose blade in work bowl. Add chicken to bowl and pulse to coarsely chop. Remove to a mixing bowl and set aside.
- Add celery to bowl and pulse to coarsely chop. Add to mixing bowl with mayonnaise, honey, almonds, pineapple, and salt. Combine thoroughly by hand. Chill for several hours.

Fill cream puffs with chicken mixture and serve immediately.

Yield: 16 appetizers.

SALMON MOUSSE

- 1 package ($\frac{1}{4}$ oz.) unflavored gelatin
- $\frac{1}{4}$ cup water
- 3 tablespoons lemon juice
- $\frac{3}{4}$ cup mayonnaise
- 2 stalks celery, cut into 1-inch pieces
- 1 small onion, quartered
- 1 can (15 oz.) salmon, drained, boned and chunked
- $\frac{1}{2}$ teaspoon dill weed
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ cup heavy cream

Sprinkle gelatin over water in a measuring cup and let soften 3 minutes. Bring to boiling 1-inch of water in a small saucepan. Set measuring cup in water and stir until dissolved. Add dissolved gelatin and lemon juice to mayonnaise; blend well.

Position multi-purpose blade in work bowl. Add celery and onion and process until finely chopped. Stop and scrape bowl if necessary. Remove mixture from bowl and set aside.

Add salmon to bowl and process until finely chopped, about 15 seconds. Stop and scrape bowl. Add celery, onion, mayonnaise mixture, dill weed, salt, and pepper. Process with 5 to 6 short pulses or until blended. Remove mixture from bowl and set aside.

Position multi-purpose blade in clean work bowl. Add cream and process until thickened. Fold cream into salmon mixture. Pour into an oiled 4 cup mold and chill until set, about 2 hours. When ready to serve, unmold and garnish with watercress and cucumber slices.

Yield: 4 cups.

CHICKEN STIR-FRY

- 1 bunch broccoli, with flowers trimmed and stalks cut into 3 $\frac{1}{2}$ -inch lengths
- 4 stalks celery, each cut into 3 $\frac{1}{2}$ -inch lengths
- 2 medium onions, halved
- 12 mushrooms
- 1 chicken breast, split, boned and partially frozen
- 1 clove garlic
- $\frac{1}{2}$ cup vegetable oil
- 2 tablespoons sherry
- $\frac{1}{2}$ teaspoon ginger
- 2 tablespoons soy sauce
- Hot cooked rice

Position slicing disc in work bowl. Slice broccoli stalks, celery, onions, mushrooms, and chicken separately, setting each aside after processing.

Exchange slicing disc for multi-purpose blade. With machine running, drop garlic through feed tube and finely mince.

In a 12-inch skillet or wok heat half of oil over medium-high heat. Add chicken and stir-fry until thoroughly cooked, about 5 minutes. Remove from pan.

Add celery, onion, and garlic to pan. Stir-fry 1 minute. Add sherry and cook 30 seconds more. Remove from pan.

Heat remaining oil in pan. Add broccoli florets and stir-fry 1 minute. Add sliced broccoli and stir-fry until not quite tender, about 2 minutes. Add mushrooms and stir-fry 1 minute more.

Return chicken, celery, onion, and garlic to pan. Stir-fry until hot. Season with ginger and soy sauce and serve immediately with hot cooked rice.

Yield: 6 to 8 servings.

SPINACH BACON RICOTTA PIE

- $\frac{1}{2}$ pound fresh spinach, trimmed and torn in half
- 4 green onions, cut into 1-inch pieces
- $\frac{1}{4}$ pound bacon, cut into $\frac{1}{2}$ -inch pieces
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon basil
- 1 pound ricotta cheese
- 3 eggs
- 3 tablespoons flour
- 1 cup sour cream
- Paprika
- 1 baked 9-inch KitchenAid pastry shell

Position multi-purpose blade in work bowl. Add half of spinach and pulse 2 to 3 times to coarsely chop. Remove from bowl and set aside. Repeat with remaining spinach. Add green onion and pulse 4 to 5 times to chop. Remove from bowl and set aside.

Fry bacon in a 12-inch skillet over medium-high heat until crisp. Drain half of fat. Add spinach, green onion, salt, pepper, and basil and sauté 2 minutes. Remove from heat and set aside.

Place ricotta cheese, eggs, and flour in work bowl. Pulse 5 to 6 times to combine. Add to spinach mixture and blend well. Spread into pastry shell. Top with sour cream and sprinkle with paprika. Bake at 375°F for 40 to 45 minutes. Serve hot.

Yield: One 9-inch pie.

SAUTEED CHICKEN BREASTS IN SHERRY SAUCE

- 5-6 sprigs parsley
- 1 medium onion, quartered
- 3 tablespoons vegetable oil
- 3 tablespoons butter or margarine
- 4 chicken breasts, split and skinned
- 4 tablespoons all-purpose flour
- 1½ cups chicken broth
- ¾ cup tomato sauce
- ½ cup dry sherry
- Salt and pepper
- Hot cooked rice

Position multi-purpose blade in work bowl. Add parsley and pulse 5 to 6 times to finely chop. Remove from bowl and set aside. Add onion and pulse 5 to 6 times to finely chop.

Heat oil and butter in a 6-quart pot over medium-high heat. Add chicken breasts and cook until browned on all sides. Remove from pan and set aside.

Add onion to pan and sauté 2 minutes. Blend in flour and cook 2 minutes, stirring constantly. Add parsley, chicken broth, tomato sauce, sherry, salt, and pepper; stir well. Return chicken breasts to pan, reduce heat and simmer 40 to 45 minutes or until chicken is tender and sauce thickens.

Serve immediately over hot cooked rice.

Yield: 6 to 8 servings.

PORK CHOPS WITH APPLE RAISIN STUFFING

- 2 slices bread, torn into quarters
- 4-5 sprigs parsley
- 1 stalk celery, cut into 1-inch pieces
- 1 apple peeled, cored and quartered
- ½ teaspoon grated orange peel
- 3 tablespoons dry sherry
- ¼ cup raisins
- Salt and pepper
- 6 rib pork chops (1½-inch thick) with pockets cut
- ¼ cup dry white wine
- Pinch sugar
- 1 tablespoon cornstarch
- 1 cup chicken broth

Position multi-purpose blade in work bowl. Add bread to bowl and process 45 seconds to finely crumb. Remove to a mixing bowl.

Add parsley and pulse 5 to 6 times to finely chop. Add to bread crumbs. Add celery and apple to work bowl and pulse 5 to 6 times to finely chop. Add to mixing bowl with ¼ teaspoon orange peel, sherry, raisins, salt, and pepper. Combine thoroughly by hand.

Stuff each pork chop with 3 tablespoons of apple mixture. Place in greased pan that can be used in oven and on range top. Bake at 350°F for 60 to 70 minutes or until chops are tender. Remove chops to serving platter and keep warm.

Drain fat from pan. Add wine and sugar to pan and heat over medium heat. Bring to a slow boil and reduce liquid by half, scraping up any browned bits in pan.

Dissolve cornstarch in 2 tablespoons chicken broth and set aside. Add remaining chicken broth and orange peel to pan, and simmer 2 minutes. Add dissolved cornstarch to pan and simmer until thickened. Serve immediately with pork chops.

Yield: 4 to 6 servings.