



Potato Salad



the Sous Chef® 16 Peel & Dice
With precision processing and
ultra-durable bowl

Breville®

Potato Salad – 8mm & 12mm Dicing and Peeler



Prep time 15 minutes

Cooking time 15 minutes



Serves 6 people



the Sous Chef®16
Peel & Dice

8mm & 12mm
Dicing Kit & Peeler



*2 pounds (1kg) red or white potatoes
(about 8 medium), peeled*
2 stalks celery
1 small red onion, peeled
1 cup (200g) mayonnaise
*2 tablespoons cider vinegar or white wine
vinegar*
1 tablespoon Dijon mustard
4 hard-boiled eggs, quartered or chopped
*¼ cup chopped herbs
(parsley, tarragon, chives)*
*Coarse salt and freshly ground black
pepper, to taste*

Method

1. Insert the peeler attachment into the food processor bowl. Add potatoes onto the top of the peeler disc. Press **START**. Process until potatoes are peeled. Rinse and drain the potatoes.
2. Change the spindle. Remove the disc spindle and insert the geared spindle. Then insert the 12mm dicing kit into the Food processor. Insert the peeled potatoes one at a time into the feed chute and apply even pressure. Once all the potatoes are diced place in a large pot with cold salted water to cover the potatoes. Bring the water to a boil and cook until tender. Strain cooked potatoes and run under cold water. Allow potatoes to drain and cool completely.
3. Rinse the food processor bowl and assemble the 8mm dicing kit. Insert the celery and then the onion into the chute using the pusher to apply even pressure.
4. Combine the mayonnaise, vinegar and mustard in a small bowl.
5. Combine all ingredients in a large bowl.
6. Add salt and pepper to your desired taste.

Tips

For something different try adding sliced red radish for a little peppery crunch or fresh peas and beans.



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Chicken Pot Pie – 8mm & 12mm Dicing



Prep time 10 minutes

Cooking time 40 minutes



Serves 8 people



the Sous Chef®16

Peel & Dice

8mm & 12mm

Dicing Kits



1 large onion, peeled
2 medium carrots, peeled
2 stalks celery
3 tablespoons (40g) butter
1 tablespoon olive oil
10oz (300g) button mushrooms,
quartered
2 cloves garlic, minced
¼ cup cognac (or white wine)
¼ cup (30g) all-purpose flour

3 cups (720ml) chicken stock
1.75 pounds (800g) boneless, skinless
chicken breast, torn into 1 inch (2cm) pieces
1 tablespoon chopped fresh thyme
1 tablespoon chopped Italian parsley
½ cup (120g) sour cream
4 sheets puff pastry
1 egg
8 x 1 cup ceramic pie dishes or ramekins or
one large pie dish

Method

1. Insert the 8mm dicing kit into the Food processor.
Insert the onion, carrot and celery into the feed chute one at a time and apply even pressure.
2. In a large pot heat the butter and oil over medium heat.
Add the onion, carrot, celery and sweat for 5 minutes. Increase the heat to medium high. Add the mushrooms and garlic, sauté for 2-4 minutes.
3. Add the cognac or white wine and reduce by ¾.
4. Add flour and stir to ensure there are no lumps.
Stir in stock, bring to a simmer and cook for 6-8 minutes.
5. Stir in the chicken, thyme and parsley.
Cook 10 minutes.
Remove from the heat.
Add the sour cream and stir together until combined.
Add Salt and pepper to your desired taste.
6. Transfer mixture evenly into 8 individual ceramic dishes or a large pie dish.
7. Combine egg with a tablespoon of water or milk.
8. Cut your pastry to allow it to overhang ½ in (1-2cm) on all sides. Brush the pastry with egg wash and lay over pie dishes, egg wash side down, so that the egg will stick to the side of the pie dishes.
9. Using a sharp knife make a hole in the center of each pie to allow steam to release during cooking.
Brush egg wash on the tops of each pie and bake at 375°F (190°C) for 20-25 minutes or until the pastry is crisp and golden.



Vegetable Quesadillas



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Vegetable Quesadillas – 8mm & 12mm Dicing



Prep time 10 minutes

Cooking time 10 minutes



Serves 4 people (8 mini Quesadillas)



*the Sous Chef®16
Peel & Dice
8mm & 12mm
Dicing Kits*



½ red onion, peeled

1 red or green bell pepper with seeds and stem removed

1 medium zucchini

3 small yellow squash

2 tablespoons olive oil

6 button mushrooms

¼ cup cilantro leaves, roughly chopped

8 (8 inch) whole wheat tortillas

1 ¼ cups shredded sharp cheddar cheese

Cooking spray

Method

1. *Insert the 8mm dicing kit into the Food processor.
Insert the onion into the feed chute and apply even pressure.*
2. *Change Dicing Kit.
Insert 12mm dicing kit into the Food processor.
Add peppers, zucchini and squash one at time into the feed chute and apply even pressure.*
3. *In large non-stick pan heat oil over medium high heat, add onion and cook for 2 minutes or until softened.
Add the bell pepper, zucchini, squash and mushrooms and cook for an additional 3-4 minutes, or until tender.
Remove vegetables from pan.*
4. *Stir in cilantro, season with salt and pepper.*
5. *Arrange 8 tortillas on a clean work surface.
Spread the vegetable mixture on half of each tortilla and sprinkle evenly with cheese. Fold the tortilla.*
6. *Wipe clean the non-stick pan.
Coat pan with vegetable oil. Heat pan over medium high heat.
Cook tortilla in batches for 2-3 minutes on each side or until golden.*



Pumpkin and Apple Chutney



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Pumpkin and Apple Chutney - 12mm Dicing

 Prep time 10 minutes
Cooking time 55 minutes

 Makes approximately 3 - 4 cups



the Sous Chef®16
Peel & Dice
12mm Dicing Kit



30g grapeseed oil

250g onions, cut into 12mm cubes with dicing attachment

50g piece of ginger, peeled and finely chopped

1 long red chili, deseeded and finely chopped

4g black or green cardamom pods, smashed open

6g cinnamon sticks, snapped in half

5g black mustard seed

2g cumin seeds

6g garlic clove, peeled and finely sliced

500g pumpkin, peeled and cut into 12mm cubes with dicing attachment

250g green big cooking apples, peeled and cored, cut into 12mm cubes with dicing attachment

1g ground turmeric

250g light brown sugar, packed

100 ml cider vinegar

Kosher salt, to taste

Method

1. Place a pan over medium high heat and add the oil. On medium heat, cook the onions, ginger, chili, cardamom, cinnamon, mustard and cumin seeds together for 5 minutes. Add the garlic, pumpkin and apples. Cook for an additional 10 to 15 minutes or until the onions and apples are soft and the pumpkin is cooked through but still holds its shape. Stir in the turmeric and brown sugar. Simmer for 5 minutes.
2. Pour in the vinegar, season with salt, then bring the chutney back to a simmer. Cook, stirring regularly, for about 30 minutes or until the apple has cooked through. Cool completely then store in an airtight container in the refrigerator.