STOVE TOP PIZZA

Preparation: 10 minutes  Cooking: 20 minutes
Makes: 1

THE CHEFS TOOLS
como advanced 28cm Sauté Pan, Spoon Spatula, Silicone Measuring Set, Silicone, Egg Flip, Digital Thermometer

THE INGREDIENTS
Dough:
1 cup self-raising flour
1 cup plain flour
good pinch of salt
1 rounded teaspoon of dried yeast
1 teaspoon honey
1 cup lukewarm water

Topping suggestion:
1/2 cup pasta sauce of your choice
Sliced bocconcini cheese
Fresh basil leaves, torn
Roasted capsicum strips
Semi-sundried tomatoes

THE FUN
• Combine all dough ingredients in Sauté Pan and mix well.
• Press dough using the tips of your fingers, until the base of the pan is covered.
• Spread the pasta sauce onto the dough taking it as close to the edge as possible.
• Add other toppings of your choice.
• Place the pan (with the pizza inside) over medium heat and cover, making sure the vents are closed. Cook 5 minutes.
• Turn lid to open side steam vents, reduce heat to medium low and cook for a further 20 minutes.
• Remove from heat and using Egg Flip lift pizza from pan onto a board or serving platter.
• Serve immediately.

Chef’s Tip
Any toppings can be used.

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Chef’s Tip
Any toppings can be used.
VEGETABLE BIRIANI

Preparation: 10 minutes  Cooking: 25 minutes  Serves: 4 adults  Keeps: covered, refrigerated for 2 days

THE CHEFS TOOLS
como advanced 28cm Sauté Pan, Fusion Knife, Electronic Scale, Silicone Measuring Set, Silicone Spatula, Digital Thermometer

THE INGREDIENTS
2 tablespoons vegetable oil
1 large onion, peeled and finely chopped
1 garlic clove, finely chopped
2 teaspoons curry powder
200g kumara (orange sweet potato), peeled & diced
100g green beans, cut into 2cm lengths
50g roasted cashew nuts (or peanuts)
40g sultanas
1 tablespoon fresh parsley, finely chopped
200g Basmati rice
500ml stock, hot

THE FUN
• In the sauté pan, cook onion in oil until soft but not brown.
• Add garlic and curry powder, cook stirring for 1 minute.
• Add kumara and cook over medium heat for 5 minutes.
• Add rice and hot stock, stir well. Bring back to the boil, cover and reduce heat to medium/low and cook for 10 minutes.
• Add beans and sultanas, cover and cook for a further 5 minutes.
• Add nuts and parsley. Remove from heat, stand covered for 5 minutes.

Chef’s Tip
400g cooked, sliced chicken can be added when adding beans for a complete meal. This is also good as a cold dish or even school lunch! Chicken breast fillets can be cooked on the BBQ Sheet in the oven for 15 minutes at 180°C.

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PAELLA (with chorizo)

Preparation: 10 minutes  Cooking: 25 minutes  Serves: 6 adults

THE CHEFS TOOLS
como advanced 28cm Sauté Pan, como advanced 3.5L Brazier, Fusion or Cook’s Knife, Electronic Scales, Measuring Set, Silicone Slotted Spoon

THE INGREDIENTS
1L stock 1 teaspoon salt (optional)
1/2 teaspoon saffron threads 2 cups Arborio rice
1 tablespoon oil 1/2 cup frozen baby peas
1 onion, finely chopped 2 chicken breast fillets, halved horizontally, sliced
1 clove garlic, crushed 1 red capsicum, de-seeded and sliced
1 red capsicum, de-seeded and sliced 2 Spanish chorizo sausages, halved and sliced thickly
1 teaspoon Spanish smoked paprika 1 x 400g can tomatoes, chopped

THE FUN
• Heat stock in 3.5L Brazier until just boiling. Add saffron to hot stock and set aside.
• Heat 28cm Sauté Pan over medium heat for 2 minutes.
• Add half the oil and cook chicken and chorizo pieces in two batches. Set aside. Add remaining oil, onion, garlic and capsicum to pan and cook for 2–3 minutes on medium–low heat, until vegetables have softened. Add paprika, stir well and cook for 3 minutes. Add tomatoes and salt and cook for 5 minutes. Add rice and stir well to combine. Add half the stock and stir well. Cook over medium heat, without stirring, for 5–7 minutes. Add remaining stock.
• Do not stir from this point on. Return chicken and chorizo pieces to pan, pressing them down into the rice. Scatter peas over rice. Cook for a further 7–10 minutes or until rice is cooked and stock almost completely absorbed.
• Remove from heat, cover and stand for 5 minutes.

Chef’s Tip
The aromatic, smoky flavour of paella is derived from Spanish paprika. This paprika is a key ingredient, and sweet paprika cannot be used in its place.
Saute Pan Pizza Swirls

Preparation Time: 10 minutes  
Cooking Time: 20 minutes  
Makes: 12  
Keeps: Eaten on day of making; or covered, refrigerated up to 2 days.

The Chefs Tools

- Silicone Measuring Set
- Electronic Scales
- Como advanced 28cm Sauté Pan
- Silicone Spatula
- Fusion knife & Bread knife
- Digital Timer/Thermometer
- Silicone Pastry Brush
- Silicone Baking Sheet

The Ingredients

- 1 ½ cups (225g) self-raising flour
- 1 ½ cups (225g) plain flour
- 1-2 teaspoons (1 sachet 7g) dried yeast
- 1 teaspoon honey
- 1 ½ cups (375ml) lukewarm water
- pinch salt
- 2 Tablespoons tomato paste

- 2 Tablespoon BBQ sauce
- 1 Teaspoon Worcestershire sauce
- 150g leg ham, chopped or cooked bacon, chopped
- 1 cup (125g) Tasty cheese
- 1 Tablespoon Milk

The Fun

In a large bowl; combine flours, yeast, salt, honey and water. Combine all dough ingredients in a medium bowl and mix well. Turn the dough onto a lightly floured surface and gently knead until smooth. Use a lightly floured rolling pin to roll out the dough into a 30 x 40cm rectangle. Combine the tomato paste, BBQ and Worcestershire sauces in a small bowl, Spread the sauce onto the dough taking it as close to the edge as possible. Sprinkle with cheese and ham. Starting from a long side, roll up firmly to form a log. Brush the edge with a little extra milk and press down firmly to seal the log. Cut 3 cm thick slices using bread knife into 12 equal portions. Place scrolls in a circular pattern in the sauté pan, cover with vents closed and place over medium heat. Cook for 10 minutes or until lid is hot. Invert swirls onto a chopping board lined with baking sheet; slide scrolls back into sauté pan. Reduce heat slightly & cook for a further 10 minutes.

Chef’s Tip

Replace cheese and ham with feta, semi-dried tomatoes & oregano.

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Chicken and Hokkien Noodles

Prep: 10 minutes  Cooking: 20 minutes  Serves: 6  Keeps: To be eaten immediately

The Chefs Tools
Silicone Measuring Set, Electronic Scales, Silicone Spatula, Digital Timer/Thermometer, como advanced Sauté Pan, como advanced Wok with Stainless Steel Steamer, Fusion Knife, Chinese Chan, Silicone Tongs

The Ingredients
4 teaspoons oil
600g chicken, finely sliced
400g Hokkien noodles
1 garlic clove, crushed
1 teaspoon freshly grated ginger
1 cup carrot, finely sliced
1 cup zucchini, finely sliced
1 cup red capsicum, thinly sliced
1 tablespoon sweet chilli sauce
½ cup kecap manis (thick sweet soy)
¼ cup water

THE FUN
- Preheat wok over medium high heat.
- Add a teaspoon of oil and cook chicken in batches until golden brown, adding more oil when required.
- Place noodles in a large bowl, pour boiling water over and stand for 2 minutes.
- Return chicken to wok and add garlic, ginger and all vegetables, stir fry until just tender and chicken is cooked through.
- Drain noodles and add to the wok, stir fry all ingredients until well combined.
- Add sweet chilli sauce, kecap manis and water, stir fry until heated through.
- Serve immediately.

Chef's Tips
Any in-season vegetables can be used. Just make sure they are cut to the same size.

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STICKY DATE PUDDINGS (WOK)

Preparation: 15 minutes  Cooking: 30 minutes  Serves: 6

THE CHEF’S TOOLS
como advanced 2L Saucepan, como advanced Wok with Steamer, Fusion Wave Knife, 1-Cup Muffin, Silicone Whisk, Silicone Spoon Spatula, Electronic Scales, Silicone Measuring Set, Digital Thermometer

THE INGREDIENTS

Puddings:
200g pitted dates, chopped
3/4 cup water (200ml)
1 level teaspoon bicarbonate of soda
60g butter, softened
160g light brown sugar
2 eggs
200g self-raising flour

Caramel Sauce:
300ml pure cream
1/2 cup brown sugar
80g butter
Cream, ice-cream or custard to serve

THE FUN
• Heat 2 litres of water in the Wok.
• Place dates in como 2L saucepan with 200ml water and cook over medium heat until just boiling.
• Add bicarbonate of soda and stir well.
• Remove from heat and cool for 10 minutes.
• Beat butter and sugar together with Silicone Whisk until creamy.
• Add eggs one at a time, beating well between additions.
• Add flour and whisk to combine.
• Add date mixture, stirring very well to completely combine.
• Pour mixture evenly into 6 Flexibake 1-Cup Muffins and place in steamer.
• Cover and steam for 20-25 minutes or until cooked.

Sauce:
• Combine all sauce ingredients in saucepan.
• Stir well and bring to the boil. Cook for 2 minutes.
• Serve with warm puddings.

Chef’s Tips
This mixture will make six very high puddings or 8 good size puddings.
Use gluten free flour for Coeliacs.

Sauce:
• Combine all sauce ingredients in saucepan.
• Stir well and bring to the boil. Cook for 2 minutes.
• Serve with warm puddings.

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Apple and cinnamon scrolls

Preparation: 10 minutes  Cooking: 15 minutes
Makes: 12 scrolls (approx)  Keeps: 1-2 days, covered in an airtight container

The Chefs Tools
como advanced 28cm Sauté Pan, Fusion Knife, Silicone Spatula, Electronic Scales, Digital Timer/Thermometer, Silicone measuring set

The Ingredients
3 cups (450g) self raising flour
2 Tablespoons icing sugar
1 teaspoon cinnamon
100g butter, cubed
¾ cup (185mL) buttermilk or milk
2 Tablespoons brown sugar
1 cup canned pie apple
¼ cup sultanas or raisins

The Fun
In a medium bowl; combine flour, icing sugar & cinnamon. Rub the butter into the flour until the mixture resembles bread crumbs or alternatively process in food processor. Add milk and stir until combined. Turn dough onto a lightly floured surface and knead until combined. Use a lightly floured rolling pin and roll mixture into a 30 x 40 cm rectangle. Sprinkle with brown sugar, apple and sultana’s leaving a 1cm border free from topping. Starting form the long side roll up firmly to form a log. Brush the edge with a little milk, press down firmly to seal the log. On a chopping board cut 3cm portions using a sharp knife into 12 equal portions. Place scrolls in a circular pattern in the sauté pan, cover with vents closed and place over medium heat. Cook for 10 minutes or until lid is hot to touch. Invert onto sauté pan lid, slide scrolls back into the pan. Cook for a further 5-8 minutes or until golden brown and cooked through.

Chefs Tips
Add ¼ cup chopped chocolate for a different topping.
Lemon Delicious Puddings

Preparation Time: 15 minutes  
Cooking Time: 25 minutes  
Makes: 6 large or 12 small  
Keeps: 2 days, covered in the refrigerator

The Chefs Tools
Electronic Scales, Silicone Measuring Set, como advanced 36cm Wok with Steamer, 1-cup Muffin Cups (6), Silicone Spatula, Digital Thermometer/Timer

The Ingredients
200g caster sugar  
300g self raising flour  
200g butter, melted  
4 eggs, lightly beaten  
2 teaspoons vanilla essence or 1 teaspoon vanilla extract  
1 Tablespoon lemon zest, finely grated  
1/3 cup lemon juice

The Fun
• Half fill the wok with warm water, bring to a rapid boil.  
• Combine all ingredients into a large bowl, stir well.  
• Divide mixture evenly between muffin cups.  
• Place onto steamer, cover and simmer on high for 25 minutes or until a skewer inserted into the middle of the cake comes out clean.  
• Turn upright and invert onto a wire cooling rack.  
• Serve with lemon curd or cheats lemon custard (www.chefstoolbox.com.au)

Chefs Tips
Use Silicone Egg Poachers as a substitute for 1-cup muffin cups. Makes 12 puddings
STEAMED DATE AND GINGER CAKE

Preparation: 10 minutes   Cooking: 20 minutes
Serves: 8 adults   Keeps: 3 days covered, refrigerated

THE CHEFS TOOLS
como advanced 36cm Wok and Steamer, como advanced 2L Saucepan, Round Pan, Baking Sheet, Electronic Scales, Silicone Measuring Set, Silicone Spatula

THE INGREDIENTS
- 125g butter, chopped
- 150g (1 cup) pitted dates, chopped
- ¼ cup golden caster sugar
- 50g glace ginger, chopped
- 250ml (1 cup) water
- pinch salt
- 1 teaspoon bicarbonate of soda
- 1 egg, lightly beaten
- 1 ½ cups self-raising flour
- 1.4 litres water, for steaming
- Icing sugar, to serve

THE FUN
- Heat water in Wok with lid on until boiling. Reduce heat until required.
- Heat butter, dates, sugar, ginger, water and salt in 2L Saucepan over medium heat.
- When just about to boil, remove from heat and add the bicarbonate of soda. Stir well to combine. Cool for 10 minutes.
- Add egg and flour to date mixture and stir well.
- Pour into Round Pan and place in Steamer. Cover with Baking Sheet and Wok lid and steam for 20 minutes or until firm to touch and cooked through.
- Stand 10 minutes before turning out.
- Dust with icing sugar to serve.

Chefs Tips:
Golden caster sugar is a less refined sugar than the white. It can be found in health food stores.
Serve with ice cream or custard.
For a slightly different texture this cake can also be baked at 180°C for 20 minutes.

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Steamed Individual Chocolate Puddings

Preparation Time: 10 minutes  Cooking Time: 25 minutes
Serves: 6 people  Keeps: Best served on day of making

The Chefs Tools
Silicone Measuring Set, Electronic Scales, Fusion Knife, Silicone Whisk, Silicone Spatula, 1-cup muffins, como advanced 30cm Wok & Steamer, Digital Timer/Thermometer

The Ingredients
225g butter, softened
225g brown sugar
3 eggs, lightly beaten
1 teaspoon vanilla extract
1 ½ cups (230g) self-raising flour
1 teaspoon baking powder
1 cup (80g) almond meal
3 Tablespoon cocoa powder

The Fun
• Fill wok with hot water up to the rivets. Cover, bring water to the boil.
• Whisk butter and sugar together until creamy.
• Add eggs one at a time, whisking continuously (to prevent curdling the mixture), add vanilla.
• Add remaining ingredients and fold through.
• Spoon mixture evenly into 6 1-cup muffins, place in steamer, cover, steam for 20 minutes.
• Serve dusted with icing sugar, cream or ice cream

Chefs Tips
If mixture curdles during the egg addition add a small amount of flour to the mixture, continue to beat. Serve with Chocolate sauce
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Chocolate Sauce

Preparation: 15 mins /Cooking: 5 mins + 15 mins refrigeration / Makes: 12 / Keeps: 2 day

The Chefs Tools
como advanced 2L Saucepan, Fusion Knife, Electronic Scales, Silicone Measuring Set, Silicone Spatula

The Ingredients
200g dark cooking chocolate, chopped
1 1/5 cups (300mL) cream

THE FUN
In the 2L como advanced saucepan over low heat bring cream to just under boiling point. Remove from heat, add chocolate and whisk to combine until smooth. Chefs Tips

Chefs Tips
To serve, top with a sliced strawberry or any fruit of your choice.