

Recipes

Puff pastry

Makes 4 pies (bases and tops)

Ingredients

225 g flour
150 g butter
30 g lard
150 ml cold water
Pinch of salt

Method

In a food processor, sift together the flour and salt and then add the lard. Using the dough hook or blade, whizz briefly before adding enough water to make a soft dough. Wrap in plastic wrap and chill for approx. 20 minutes.

Place the butter between 2 pieces of greaseproof paper and flatten out using a rolling pin, creating a rectangle approx. 10 x 7.5 cm.

Roll out the dough to create a rectangle that measures 12.5 x 25 cm.

Remove the butter from the greaseproof paper and put it onto the middle of the dough. Bring the corners of the dough together to form an envelope over the butter and chill for approx. 10 minutes.

On a floured surface, roll out the envelope to make a rectangle 3 times longer than it is wide. Fold one third in towards the middle and then fold the other third on top. Seal the edges with a rolling pin and turn the dough 90°.

Roll out the folded dough once more to create another rectangle, then fold in each third again. Chill for approx. 30 minutes before repeating the folding, rolling and turning process twice more, chilling the dough for approx. 30 minutes each time.

Roll out and use as required.



NOTE: It is important that the pastry is well chilled otherwise it will become greasy and tough when baked. If the butter comes through on the surface, dust with a little flour. Alternatively, puff pastry can be bought ready-to-roll or made in advance and stored in the freezer.

Shortcrust pastry

Makes 4 pies (bases and tops)

Ingredients

300 g flour
150 g cold butter, cut into 2 cm cubes
4–5 tbsp milk or cold water
Pinch of salt

Method

Add the flour, butter and salt to a food processor. Using the dough hook, whizz briefly until the fat is rubbed into the flour and the mixture resembles coarse breadcrumbs.

With the motor running, gradually add in the water until the dough comes together. Only add enough water to bind the dough and then stop.

Wrap the dough in plastic wrap and refrigerate for approx. 10–15 minutes before using.

Alternatively, the dough can be made by hand:

Put the flour and salt in a large bowl and then add the cubes of butter. Use your fingertips to rub the butter into the flour until the mixture resembles coarse breadcrumbs, with no large lumps of butter remaining. Try to work quickly so that it does not become warm or greasy.

Using a knife, stir in just enough of the cold water to bind the dough together.

Wrap the dough in plastic wrap and refrigerate for approx. 10–15 minutes before using.

Alternatively, shortcrust pastry can also be bought ready-to-roll or made in advance and stored in the freezer.



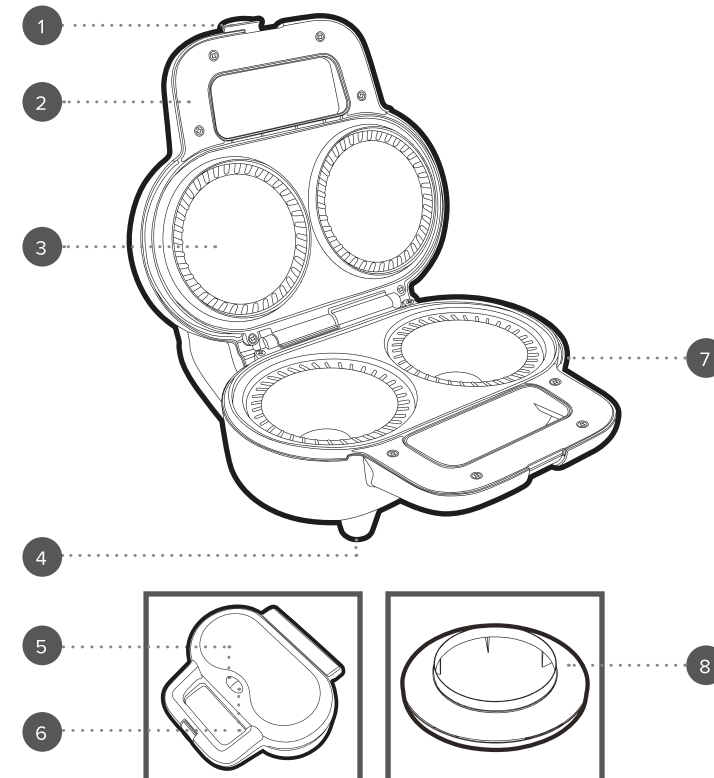
Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

User manual

Pie maker



1. Locking latch
2. Cool-touch handle
3. Non-stick coated cooking plates
4. Non-slip feet
5. Red power indicator light
6. Green ready indicator light
7. Pie maker main unit
8. Pastry cutter

Manufactured by:
Ultimate Products UK Ltd.,
Victoria Street, Manchester OL9 0DD. **UK.**
Ultimate Products Europe Ltd.,
19 Baggot Street Lower, Dublin D02 X658. **ROI.**

MADE IN CHINA.

CD171120/MD130524/V3

Please retain instructions for future reference.

SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.



CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



WARNING: Keep the appliance away from flammable materials.

Care and maintenance

Before attempting any cleaning or maintenance, unplug the pie maker from the mains power supply and check that it has fully cooled.

STEP 1: Wipe the pie maker housing with a soft, damp cloth and dry thoroughly.

STEP 2: Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plates, then wipe them clean with a paper towel. Use a nonabrasive scourer if the food is difficult to remove.

Do not immerse the pie maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the pie maker or its accessories, as this could damage the surface.



NOTE: The pie maker should be cleaned after each use.

Instructions for use

Before first use

Before connecting to the mains power supply, clean the pie maker following the instructions in the section entitled '**Care and maintenance**'.



NOTE: When using the pie maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the pie maker.

Using the pie maker

Before each use, carefully apply a thin coat of cooking oil to the non-stick coated cooking plates, rubbing it in with a paper towel. This will help to prolong the life of the non-stick coating and prevent pies from sticking whilst cooking.

STEP 1: Position the pie maker on a flat, stable, heat-resistant surface.

STEP 2: Plug in and switch on the pie maker at the mains power supply. The red power indicator light will illuminate.

STEP 3: Preheat the pie maker for approx. 5 minutes until the green ready indicator light illuminates.

STEP 4: Using the pastry cutter (included), create a top and base for the pie.

STEP 5: Place the pastry base (large pastry cut-out) into the pie mould, taking extreme care not to touch the preheated non-stick cooking plates.

STEP 6: Spoon the desired filling into the pie mould, taking care not to overfill. The filling should be pre-cooked.

STEP 7: Position the pastry top (small pastry cut-out) on top of the pie and carefully close the lid of the pie maker with the cool-touch handle.

STEP 8: Cook the pies for approx. 10 minutes.

STEP 9: Use heat-resistant oven gloves to carefully open the lid to check if the pies are cooked. If not, close the lid and continue to cook for a further 2–3 minutes.

STEP 10: Once cooking is complete, switch off and unplug the pie maker from the mains power supply.

STEP 11: Using a heat-resistant plastic or wooden spoon, carefully remove the pies from the Pie Maker. This will prevent damage to the non-stick coated cooking plates.

STEP 12: Leave the lid open and allow the pie maker to cool.



NOTE: Always preheat the non-stick coated cooking plates before starting to cook. During use, the green ready indicator light will cycle on and off to signal that the pie maker is maintaining the optimum temperature.



CAUTION: Exercise caution during cooking; the pie maker will emit steam.



WARNING: The pie maker and cooking plates get very hot during use; always use oven-resistant gloves to avoid injury.

Storage

Check that the pie maker is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the pie maker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK4082

Input: 220–240 V ~ 50–60 Hz

Output: 900 W